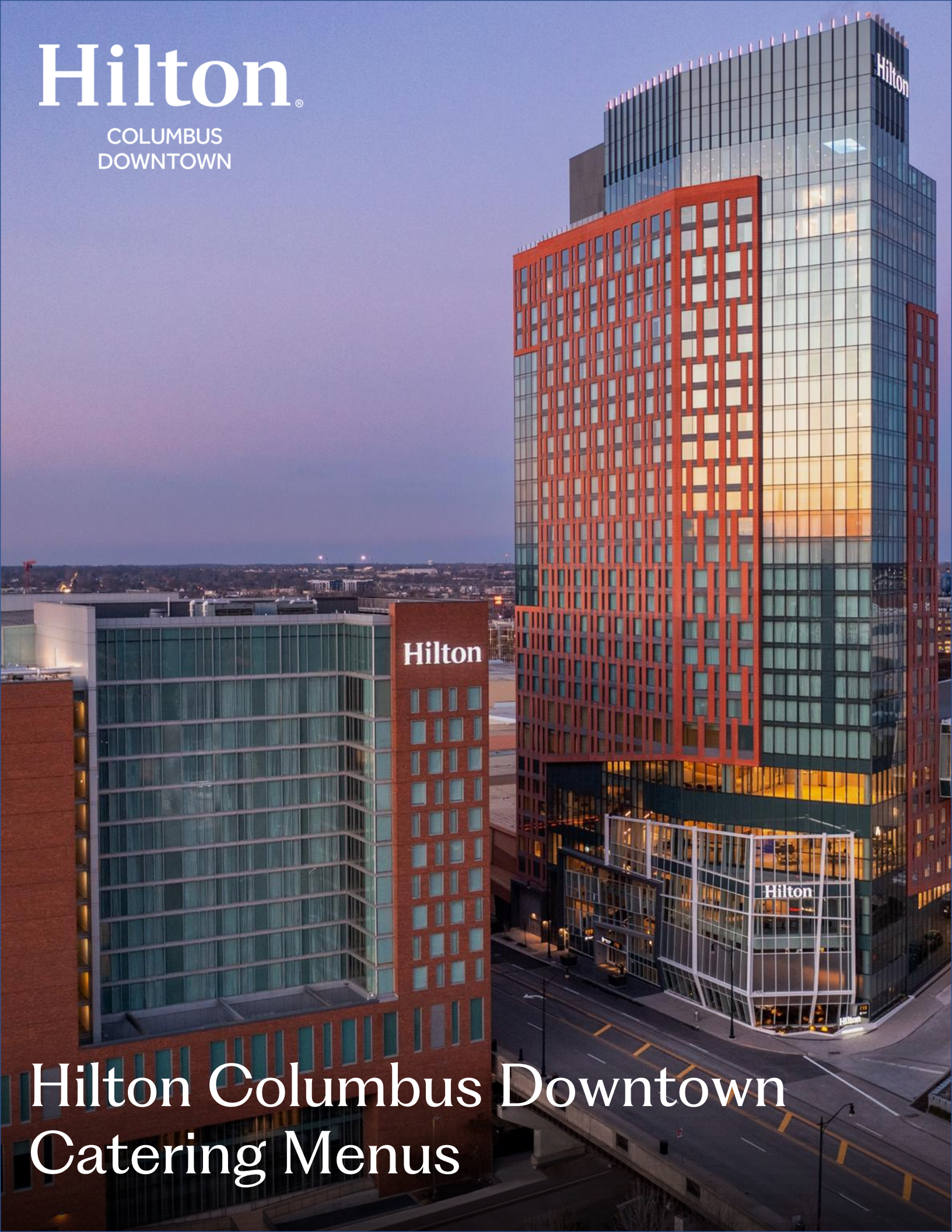


Hilton®

COLUMBUS
DOWNTOWN



Hilton Columbus Downtown Catering Menus

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Welcome to Columbus

Hilton
COLUMBUS
DOWNTOWN

Welcome to Hilton Columbus Downtown. After expanding in 2022 to 1,000 guest rooms, we are now the largest hotel in Ohio. The energy of Columbus greets you at the door with our local art collection, which includes over 225 original pieces by Central Ohio artists. The hotel offers several amenities such as fitness centers, an indoor pool and hot tub, six food and beverage concepts. FYR Short North is the hotel's signature live-fire restaurant. It represents the metaphorical hearth of downtown Columbus, with a wood-fired grill as the centerpiece of the kitchen. Stories on High is Columbus' tallest rooftop bar, located on the 28th floor of Tower 402, and provides contemporary interpretations of cocktails and small plates. In addition, lobby bars and grab-and-go cafés are located in both Tower 401 and Tower 402.

Our buildings connect directly to the Greater Columbus Convention Center via skybridge. The hotel offers 75,000 square feet of meeting and event space, making it the perfect place to host both large and small-scale meetings, weddings, and conventions.

Located in the heart of the Short North and Arena District neighborhoods, you will find over 150 restaurants, bars, and entertainment venues within walking distance. The Short North Arts District is a community that serves as both a gathering place and a showcase of what makes Columbus unique. This rich, urban neighborhood is at the center of the action and values being a welcoming place for all.

With The Ohio State University, COSI, and its lively downtown neighborhoods, Columbus is a vibrant and fun destination to explore. The city's Scioto Mile features a string of parks on both sides of the Scioto River, with a huge interactive fountain and trails. Columbus offers hundreds of restaurants and nightlife venues, as well as art galleries and retail shops that reflect the hospitality and creativity of this Midwestern city.



PUBLISHED PRICING VALID THROUGH DECEMBER 2026

Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things to Know section). Unless indicated otherwise, a maximum of 90 minutes of service is included in pricing. Additional charges apply for events beyond 90 minutes in duration.

Meet Chef Todd Goodwin

Chef Todd Goodwin is the Executive Chef at Hilton Columbus Downtown and has been an integral part of our team since 2019. He began his tenure as Executive Banquet Chef and now leads the hotel's entire Food & Beverage program as Executive Chef, bringing visionary leadership and culinary excellence to every guest experience.

Before joining Hilton, Chef Goodwin built his reputation in some of Ohio's most notable kitchens, leading culinary teams at High Bank Distillery, Tartan Fields Golf and Country Club and Nationwide Hotel and Conference Center. Each role allowed him to craft memorable dining experiences and refine the skills that define his approach today.

Chef Goodwin draws inspiration from his travels across the Americas, his time spent in Buffalo, New York, Miami, Florida and his hometown of Lorain, Ohio which is nicknamed the "International City," comprised of over 70 different nationalities.

Chef Goodwin serves as a board member for the Columbus chapter of the American Culinary Federation, where he co-chairs the apprenticeship committee. He is also an active member of the Food and Beverage committee at Jefferson Country Club. Passionate about quality and community, Chef Goodwin sources the finest seasonal ingredients from local farmers and purveyors, while dedicating time to mentoring the next generation of culinary leaders.





Breakfast

Breakfast Buffet

Start your meeting off right with a well-nourished group of attendees.

MORNING START | \$34 per person

- Sliced Fruit Display with Fresh Berries *DF, GF, VEG, VG*
- Assortment of Breakfast Bakery Items & Mini Croissants *VEG*
- Greek Yogurt with Ancient Grains, Granola & Fruit Compote *GF, VEG*
- Assorted Juices Including Orange, Apple & Cranberry

FARMHOUSE BREAKFAST | \$45 Per Person

- Sliced Fruit with Fresh Berries *DF, GF, VEG, VG*
- Assortment of Breakfast Bakery Items *VEG*
- Greek Yogurt with Ancient Grains, Granola & Fruit Compote *GF, VEG*
- Farm Style Scrambled Eggs with Chives & Aged Cheddar *GF, VEG*
- Spiced Breakfast Potatoes with Griddled Onions & Roasted Bell Peppers *DF, GF, VEG, VG*
- Applewood Smoked Bacon *DF, GF*
- Country Sausage Patties *DF, GF*
- Assorted Juices Including Orange, Apple & Cranberry

COUNTRY BREAKFAST | \$47 per person

- Seasonal Melon, Berries, Pineapple *DF, GF, VEG, VG*
- Greek Yogurt Sweetened with Local Honey & Granola *GF, VEG*
- Baked Breakfast Pastries & Muffins, Fruit Preserves, Honey Butter *VEG*
- Vegetable Frittata with Tomatoes, Baby Kale, Mushrooms, Feta *DF, GF, VEG*
- Brioche French Toast with Butter & Ohio Maple Syrup *VEG*
- Seasonal Breakfast Potatoes *DF, GF, VEG*
- Applewood Smoked Bacon *DF, GF*
- Country Sausage Patties *DF, GF*
- Assorted Juices Including Orange, Apple & Cranberry

Each option is accompanied by freshly brewed regular & decaffeinated coffee & a selection of hot teas.

Pricing & quantities are based on 90 minutes of serve time. A \$275 small party fee will be applied to groups with fewer than 15 guests.

Plated Breakfast

When the focus for the morning is a presentation, our plated options bring the attention to the speaker.

Each option is accompanied by breakfast breads, orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas.

COUNTRY SCRAMBLED EGGS | \$35 per person

White Cheddar, Bacon Lardons, Caramelized Onions, Breakfast Potatoes, Oven Roasted Tomatoes

QUICHE LORRAINE | \$38 per person

White Cheddar, Bacon Lardons, Caramelized Onions, Breakfast Potatoes, Oven Roasted Tomatoes

PLATED CONTINENTAL BREAKFAST | \$30 per person

Breakfast Pastry, Sliced Fruit, Yogurt Parfait with Granola *VEG*



Buffet Enhancements

Enhancements are designed to complement your breakfast buffet. All enhancements require a minimum of 15 guests.

OMELETTES A LA MINUTE | \$20 per person

(Action Station. \$175 Chef Attendant Fee Applies)
Farm Fresh Eggs, Egg Whites, Bacon, Sausage Crumbles,
Diced Ham, Cheddar, Swiss, Onion, Spinach,
Diced Bell Peppers, Mushrooms, Tomatoes, Salsa
GF

AVOCADO TOAST | \$15 per person

(Action Station. \$175 Chef Attendant Fee Applies)
Breakfast Radish, Cotija Cheese, Pico De Gallo
Served on Toasted Sourdough
(Gluten-Free Bread Included)
VEG

STEEL CUT OATMEAL STATION | \$13 per person

Milk, Brown Sugar, Assorted Berries, Maple Syrup,
Toasted Almonds, Cinnamon
DF, GF, VG

PETITE FRUIT SMOOTHIES | \$10 per person

Banana & Strawberry, Mango & Fresh Raspberry,
Melon & Fresh Cucumber
DF, GF, VEG, VG

SMOKED SALMON | \$15 per person

New York Style Bagels, Whipped Cream Cheese,
Shaved Red Onion, Capers, Chopped Eggs

SEASONAL BREAKFAST PARFAIT | \$11 per person

Greek Yogurt, Seasonal Fruit, Ancient Grains Granola,
Almond Butter, Ohio Honey
GF, VEG

BRIOCHE FRENCH TOAST | \$13 per person

Cinnamon & Nutmeg Batter-Dipped Brioche Bread,
Powdered Sugar, Warm Maple Syrup, Whipped Butter
VEG

BREAKFAST STREET TACOS | \$16 per person

Chorizo, Scrambled Eggs, Feta, Pico De Gallo, Salsa
Verde, White Corn Tortillas, Cilantro
Contains Pork, GF

BREAKFAST SANDWICHES | \$15 Each

(Select Two)

- Sausage, White Cheddar, Folded Egg, English Muffin
- Grilled Smoked Ham, Brie, Arugula, Egg, Croissant
- Black Pepper Bacon, Tillamook Cheddar, Fried Egg, Chive Aioli, Whole Grain Toast
- Vegan Chorizo & Yukon Hash, Spicy Tomato Jam, Avocado, Whole Grain Wrap *DF, VEG, VG*





Breaks

For that perfect pick-me-up, the options are only limited to the imagination. Pricing is based on 30 minutes of serve time. All breaks require a minimum of 15 guests. Each additional 30 minutes of serve time can be added at 25% of cost.

FABULOUS FRUIT BREAK | \$18 per person

- Farmer's Harvest Selected Fruit Display *DF, GF, VEG, VG*
- Miniature Fruit Tartlets *VEG*

BALLPARK BREAK | \$30 per person

- Warm Salted Soft Pretzels with Brown Mustard *VEG*
- Miniature Hot Dogs with Ketchup, Mustard & Pickle Relish
- Nachos with Cheese Sauce & Pickled Jalapeños *GF, VEG*
- Kettle Corn *DF, GF, VEG, VG*

POPCORN BREAK | \$25 per guest

- Assorted Flavors from Al's Delicious Popcorn:
 - Aged White Cheddar, Salt Classic Caramel, Butter Smoked, Cheddar Bacon Ranch, Dark Chocolate *GF*

ICE CREAM BREAK | \$18 per person

- Assorted Ice Cream Novelties *GF, VEG*

LOCAL GRAB & GO BREAK | \$25 per person

- Individual Bags of Al's Delicious Popcorn
- Individual Bags of Crema Nuts *GF, VEG*
- Individual Schmidt's Chocolate House Buckeyes *GF, VEG*

EURO COUNTRY PICNIC | \$24 per person

- Ham & Cheese on Mini Buttered Baguettes with Dijon Mustard
- Croissants with Raspberry Jam & Strawberry Preserves *VEG*
- Display of Cured Artisan Meats & Ohio Cheeses *GF*

SPA BREAK | \$25 per person

- Whole Seasonal Fruits *DF, GF, VEG, VG*
- Mixed Seasonal Berries *DF, GF, VEG, VG*
- Assorted Individual Yogurts *GF, VEG*
- Housemade Granola & Honey *DF, GF, VEG, VG*
- Trail Mix:
 - Almonds, Cashews, Dried Cherries, Dark Chocolate, Raisins *GF, VEG*
- Infused Waters: Cucumber, Orange-Ginger & Lemon-Lime

THE BAKERY | \$25 per person

- Assorted Danish *VEG*
- Assorted Dipped Croissants *VEG*
- Assorted Mini Muffins *VEG*

GRAB & GO | \$18 per person

(Select Three Items)

- Whole Fruit
- Individual Bags of Chips, Pretzels & Popcorn
- Individual Chex Mix
- Assorted Granola Bars
- Assorted Candy Bars
- Individual Trail Mix



Break Enhancements

Seasonal Whole Fruit | \$4 per Piece
Assorted Granola Bars | \$6 Each
Assorted Candy Bars | \$6 Each
Assorted Kind, Cliff & NuGo Bars | \$8 Each
Individual Assorted Chobani Greek Yogurt | \$6 Each
Individual Bags of Chips, Pretzels & Popcorn | \$6 Each
Sliced Fresh Fruit & Honey Scented Yogurt | \$12 per person
Freshly Made Fudge Brownies | \$48 per Dozen
Freshly Made Assorted Cookies | \$48 per Dozen
Assorted Breakfast Pastries | \$50 per Dozen

SNACKS BY THE LBS

Gourmet Mixed Nuts | \$45 per Pound
House Blend Trail Mix | \$40 per Pound
M&M's | \$30 per Pound
Skittles | \$30 per Pound
Pretzels | \$30 per Pound
Kettle Chips | \$30 per Pound
Popcorn | \$30 per Pound

Beverages

8 Hour Continuous Beverage Package - \$42 per guest
Includes: Coffee, Hot Teas, Assorted Sodas, Bottled Water
(Half-day package available for \$32 per guest)

A LA CARTE BEVERAGES

Bottled Water | \$6 Each
Coca-Cola Brand Soft Drinks | \$6 Each
Bottled Juice | \$6 Each
Pellegrino Sparkling Mineral Water | \$7 Each
Acqua Panna Water | \$7 Each
Assorted Vitamin Water | \$7 Each
Assorted Powerade | \$7 Each
Red Bull & Sugar Free Red Bull | \$7 Each
La Croix | \$7 Each
Freshly Squeezed Lemonade | \$52 per Gallon
Freshly Brewed Iced Tea | \$64 per Gallon
Regular & Decaf Coffee & Hot Tea | \$98 per Gallon
(Served with Half & Half & Non-Dairy Option)





Lunch

Day of the Week Buffet

Our lunch buffets are offered on a designated day of the week basis. All buffets are accompanied by freshly brewed regular, decaffeinated coffee & a selection of hot teas. Pricing & quantities are based on 90 minutes of serve time.

The prices listed coincide with their selected day. An additional charge of \$5 per person will be added if menu is chosen on a different day of the week. A \$275 small party fee will be applied to groups of fewer than 15 guests.

Monday

The Balanced Buffet

\$51 per person

Tomato Basil Bisque *GF, VEG*

Focaccia, Crème Fraiche

Quinoa Salad *DF, GF, VEG, VG*

Roasted Seasonal Vegetables, Kale, Pomegranate,
Herb vinaigrette

Citrus and Fennel Salad *GF, VEG*

Shaved Fennel & Fresh Mint, Goat Cheese,
Mixed Greens, Arugula, Citrus Vinaigrette

Grilled Pacific Mahi *DF, GF*

Meyer Lemon Gremolata, Roasted Tomatoes

Herb Marinated Amish Chicken *DF, GF*

Roasted Shallot Jus

Vegetable Mélange *DF, GF, VEG, VG*

Roasted Cauliflower, Haricot verts,
Baby carrots and Za'atar Spices

Ancient Grains Pilaf *DF, VEG, VG*

Wild rice, Farro, Fire Roasted Peppers

Olive Oil Cake *VEG*

Whipped Crème Fraiche, Mint

Mixed Berry Tartlets *VEG*

Vanilla Bean Pastry Cream

Tuesday

Latin Flavor

\$52 per person

Tortilla Soup *GF, VEG, VG*

Romaine Salad *GF, VEG*

Black Beans, Roasted Corn, Jicama, Poblanos,
Queso Fresco & Cilantro Lime Vinaigrette

Frijoles Borrachos *DF, VEG, VG*

Pinto Beans, Vegan Chorizo, Beer, Onions,
Peppers & Tomatoes

Shredded Adobo Chicken *DF, GF*

Roasted Peppers & Caramelized Onions

Braised Barbacoa Beef with Pico de Gallo *DF, GF*

Cilantro & Lime Jasmine Rice *GF, VEG, VG*

Warm Flour Tortillas *VEG*

Hard Shell Corn Tortillas *GF, VEG*

Dip Duo

Housemade Salsa, Guacamole &
Fried Tortilla Chips *GF, VEG*

Accoutrements

Cilantro Crema, Cotija Cheese, Jalapeños, Pickled Onions,
Cilantro

Dessert Trio

Mexican Chocolate Cupcakes, Tres Leches Cake,
Pecan Cinnamon Shortbread *VEG*

Enhancements

Iced Tea \$64 per Gallon | **Lemonade** \$52 per Gallon | **Soda or Bottled Water** \$6 Each

Day of the Week Buffet

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Wednesday & Saturday

Buddha Bowl

\$49 per person

Sticky Rice & Tri Color Quinoa *GF, VEG, VG*

Mixed Greens & Romaine Lettuce *GF, VEG, VG*

Proteins *GF*

Fried Tofu, Grilled Chicken Breast, Grilled Skirt Steak

Accoutrements

Soybeans, Chopped Red Cabbage, Chopped Scallions, Diced Pineapples, Steamed Broccoli, Roasted Sweet Corn, Fried Chickpeas, Black Beans, Diced Avocados, Shredded Carrots

Dressings *VEG*

Ginger Ponzu, Wasabi Mayo, Dashi Soy

Dessert Duo *VEG*

Vanilla Chai Cheesecake, Blueberry Yogurt Bars

Thursday & Sunday

Mediterranean

\$53 per person

Mediterranean Salad *GF, VEG*

Shaved Romaine, Tomatoes, Kalamata Olives, Chickpeas, Artichokes, Feta Cheese, & Preserved Lemon Vinaigrette

Orzo Pasta Salad *VEG*

Shaved Red Onions, Cucumbers, Feta Cheese, & Greek Vinaigrette

Baked Cod *DF, GF*

Smoked Tomato Sauce, Baby Spinach, & Roasted Artichokes

Herb Roasted Chicken *GF*

Harissa Cream Sauce Vegetarian Paella
Roasted Cauliflower, Green Peas,
Sweet Peppers & Grilled Onions

Mediterranean Vegetables *GF, VEG, VG*

Extra Virgin Olive Oil & Fresh Herbs

Assorted Housemade Baklava *VEG*

Phyllo Custard Tart *VEG*

Seasonal Fruit Topping



Enhancements

Iced Tea \$64 per Gallon | Lemonade \$52 per Gallon | Soda or Bottled Water \$6 Each

Day of the Week Buffet

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Friday

Italian Village

\$52 per person

Classic Caesar Salad **VEG**

Brioche Croutons, Parmesan, Creamy Caesar Dressing

Antipasto Salad **GF**

Mixed Greens, Diced Salami, Diced Provolone, Pickled Vegetables, Italian Vinaigrette

Grilled Amish Chicken **DF, GF**

Wild Mushroom Marsala Sauce

Short Rib Cacciatore **DF, GF**

Roasted Vegetables & San Marzano Tomato Sauce

Baked Penne Alfredo **VEG**

Fresh Herbs & Shaved Parmesan

Garlic Roasted Broccolini **VEG**

Crushed Red Pepper & Grated Parmesan

Herb-Smashed Redskin Potatoes **GF**

Tiramisu & Cannolis **VEG**



Enhancements

Iced Tea \$64 per Gallon | **Lemonade** \$52 per Gallon | **Soda or Bottled Water** \$6 Each

Buffets Offered Every Day

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All buffets are accompanied by freshly brewed regular, decaffeinated coffee & a selection of hot teas. Pricing & quantities are based on 90 minutes of serve time.

The prices listed coincide with their selected day. An additional charge of \$5 per person will be added if menu is chosen on a different day of the week. A \$275 small party fee will be applied to groups of fewer than 15 guests.

The Delicatessen

\$44 per person

Cheddar Mac Salad *VEG*

Aged Cheddar & Chives

Mixed Greens Salad *VEG, VG*

Shredded Carrots, Cucumbers, Tomatoes, Croutons, Cheddar Cheese, Chive & Balsamic Dressings

Assorted Deli Meats *GF*

Smoked Honey Ham, Oven Roasted Turkey Breast, Genoa Salami, Slow Roasted Beef Top Round

Assorted Cheeses *GF*

Aged Cheddar, Gruyère, Provolone & Pepper Jack Cheese

Accoutrements *GF*

Bibb Lettuce, Heirloom Tomatoes, Shaved Red Onions, Pickles, Olives, Roasted Peppers, Oil & Vinegar, Salt, Pepper, Whole Grain Mustard, Kewpie Mayo & Sambal Aioli

Assorted Breads & Rolls *VEG*

Saratoga Chips, French Onion Dip *GF*

Assorted Cookies & Brownies *VEG*

The Bistro

\$46 per person

Creamy Chicken Noodle Soup

Mixed Greens *DF, GF, VEG, VG*

Cucumbers, Orange Segments, Pecorino, Citrus Vinaigrette

Pasta Primavera Salad *VEG*

Roasted Seasonal Vegetables, Creamy Dressing, Fine Herbs

Blackened Chicken Caesar Wrap

Grilled Amish Chicken, Shaved Parmesan, Caesar Dressing

Smoked Turkey Wrap

White Cheddar, Heirloom Tomato, Lettuce, Smoked Bacon, Herb Aioli

Mediterranean Veggie Wrap *VEG*

Cucumber, Roasted Red Pepper Hummus, Baby Spinach, Feta, Pickled Onions

Chip and Dip

Chips, French Onion Dip

Assorted Cookies & Blondies



Enhancements

Iced Tea \$64 per Gallon | Lemonade \$52 per Gallon | Soda or Bottled Water \$6 Each

Includes three courses: *Choice of Soup or Salad, Entrée & Dessert.*

All options are accompanied by freshly brewed regular & decaffeinated coffee and a selection of hot teas.

SOUP OR SALAD (Select One)

Sweet Corn Soup

Roasted Corn, Chives *GF, VEG*

San Marzano Tomato Bisque

Focaccia, Crème Fraîche *VEG*

Butternut Squash & Apple Soup

Spiced Crème Fraîche, Chives *GF, VEG*

Roasted Cauliflower Soup

Pistachios, Extra Virgin Olive Oil *GF, VEG*

Prosciutto & Fig

Mixed Greens, Seasonal Berries, Black Mission Figs,

Goat Cheese, Ohio Honey Vinaigrette *GF*

Strawberry Pecan

Mixed Greens, Candied Pecans, Fresh Strawberries, Local Goat

Cheese, Strawberries, White Balsamic Vinaigrette *GF, VEG*

Baby Mixed Greens

Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino

Romano, Chive Dressing *GF, VEG*

Fall Harvest

Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried

Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

DF, GF, VEG, VG

Arugula & Pear

Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette *GF, VEG*

DESSERT (Select One)

Coconut Cream Cake

Lime Curd, Whipped Cream *VEG*

Triple Chocolate Mousse Cake

Chocolate Sauce, Whipped Cream, Chocolate Streusel

Strawberry Oat Panna Cotta

Oat Panna Cotta, Strawberry Gel, Coconut Mousse,

Fresh Berries *GF, VEG, VG*

Flourless Chocolate Torte

Raspberry Gel, Chocolate Mousse, Whip Cream,

Chocolate Streusel *GF*

Banana Cake

Cream Cheese Icing, Caramel, Whipped Cream *VEG*

Apple Cake

Vanilla Cake, Vanilla Icing, Apple Butter, Caramel, Glass Apples

VEG

Seasonal Cheesecake

New York Cheesecake, Whip Cream, Seasonal Fruit Topping

ENTRÉE (Select One)

Filet Mignon | \$68 per person

Center Cut Tenderloin, Whipped Yukon Potatoes,

Grilled Asparagus, Sauce Bordelaise *GF*

Marsala Chicken | \$48 per person

Grilled Amish Chicken, Wild Mushroom Sauce,

Redskin Mashed Potatoes, Haricot Verts *GF*

Flat Iron Steak | \$56 per person

Fingerling Potatoes, Carrots, Broccolini, Beef Jus *DF*

Soy Glazed Salmon | \$51 per person

Miso-Soy Marinade, Ginger Carrot Purée, Baby Bok Choy,

Toasted Sesame

Mongolian Beef Tips | \$52 per person

Charred Broccolini, Fried Rice, Sesame, Scallions *DF, GF*

Roasted Chicken Breast | \$50 per person

Jasmine Rice, Spice Roasted Carrots, Harissa Cream Sauce *GF*

Stuffed Acorn Squash | \$42 per person

Quinoa, Kale & Root Vegetables,

Cranberry Agrodolce Sauce *DF, GF, VEG, VG*

Za'atar Spiced Cauliflower Steak | \$42 per person

Vegetable Spaghetti, Smoked Tomato Sauce

DF, GF, VEG, VG

ENTRÉE SALAD (Select One)

Served Cold

Roasted Chicken & Quinoa Salad | \$43 per person

Tri Color Quinoa, Grilled Radicchio, Soybeans, Roasted Corn,

Cilantro Vinaigrette (GF) *DF, GF*

(Salmon Available Upon Request)

Southwestern Chicken Salad | \$52 per person

Romaine Lettuce, Black Beans, Roasted Corn,

Heirloom Tomatoes, Radish, Cilantro Vinaigrette,

Corn Tortilla Strips *DF, GF*

Enhancements

Iced Tea \$2 per person | **Bread & Butter** \$2 per person | **Split Entrée** \$5 per person



Reception

Hors D'oeuvres

Passed or displayed, our bite sized hors d'oeuvres are the perfect way to provide your reception guests with nourishment while socializing. 25 piece minimum per selection. Butler Fee of \$75.00 per hour, per staff member applies to passed.

COLD

CARAMELIZED BACON | \$6.50 Each

Applewood Smoked, Cracked Black Pepper *DF, GF*

TOMATO & RICOTTA PINTXOS | \$6.50 Each

Local Honey, Baby Basil *VEG*

MICRO CRUDITÉS | \$6.50 Each

Tahini Buttermilk Dip, Onion Ash *GF, VEG*

COMPRESSED FRUIT SPOONS | \$6.50 Each

Lavender Air, Black Sesame *DF, GF, VEG, VG*

BEEF TARTARE | \$7.50 Each

Brioche Toast, Cured Egg Yolk *DF*

SWEET CORN EGG | \$7.00 Each

Corn Panna Cotta, Toasted Buckwheat *VEG*

TUNA CORNETS | \$7.50 Each

Spicy Mayo, Togarashi *DF*

SALMON CORNETS | \$7.50 Each

Smoked Crème Fraiche, Salmon Roe

COCKTAIL SHRIMP SHOOTER | \$7.50 Each

Horseradish Aioli, Lemon Zest *DF, GF*

PIMENTO CHEESE & BACON CROSTINI | \$7.00 Each

Micro Celery, Smoked Bacon

HOT

BACON WRAPPED DATES | \$6.50 Each

Romesco Sauce (*Sauce Contains Nuts*) *DF, GF*

VEGGIE YAKITORI SKEWERS | \$6.50 Each

Spicy Avocado Mayo, Togarashi *DF, GF, VEG, VG*

BLACK BEAN EMPANADITAS | \$7.50 Each

Cilantro Sauce, Chili Di Arbol *VEG*

GRUYERE GOUGÈRES | \$6.50 Each

Blackberry Ketchup *VEG*

VEAL RICOTTA MEATBALLS | \$7.00 Each

San Marzano Tomato Sauce, Pecorino Romano

KOREAN BBQ SATAY | \$7.00 Each

Beef Tenderloin, Toasted Sesame *DF, GF*

VEGETABLE POTSTICKERS | \$7.00 Each

Ponzu Sauce, Scallions *DF, VEG, VG*

MINI BEEF WELLINGTON | \$7.50 Each

Béarnaise Sauce

DUNGENESS CRAB CAKES | \$7.50 Each

Sambal Remoulade, Fennel Slaw *DF*

IBERICO KATSU CHICKEN SKEWERS | \$7.00 Each

Soy Glaze, Furikake *DF*

THAI CHICKEN SKEWERS | \$6.50 Each

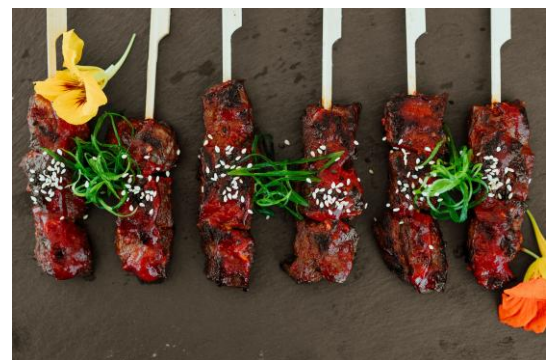
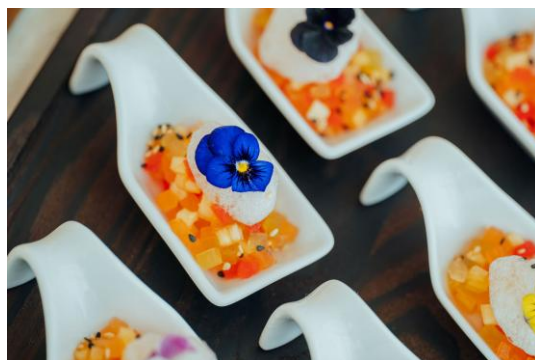
Coconut & Lime Marinade, Sweet Chili Sauce *DF, GF*

CHICKEN YAKITORI SKEWER | \$6.50 Each

Honey Soy Glaze, Scallions *DF, GF*

BBQ PORK BELLY SKEWER | \$7.50 Each

Roasted Poblano Relish *DF, GF*



Display Stations

Pricing & quantities are based on 90 minutes of serve time.

A minimum food guarantee equal to 75% of the confirmed guest attendance is required.

LOCAL OHIO CHEESES & MEATS | \$24 per person

Selection of Cheese from Local Creameries, Red Berries, Red Grapes, Candied Nuts & Local Charcuterie **GF**

ARTISAN FLATBREAD STATION | \$25 per person

(Select 2 Options)

- Heirloom Tomato, Mozzarella, Basil **VEG**
- Roasted Red & Green Peppers, Italian Sausage, Crisp Fried Garlic
- Thick Cut Pepperoni, Roasted Tomatoes, Provolone

SLIDER STATION | \$26 per person

(Select 2 Options; includes 2 sliders per person)

- Beef Slider: Tillamook Cheddar, Caramelized Onion, Tomato Jam
- Pulled Pork Slider: Slaw, Carolina BBQ Sauce **DF**
- Chicken Slider: Cajun Ranch, Sweet Pickles

TAPAS BAR DISPLAY | \$27 per person

(Select 2 Options)

- Classic Hummus with Grilled Pita Bread **VEG, VG**
- Grilled Eggplant, Roasted Garlic, Red Pepper Confit with Fresh Oregano served with Feta Cheese, Tzatziki & Baba Ganoush Dip **VEG**
- Manchego Cheese with Serrano Ham & Sherry Marinated Grapes **GF**

GRILLED VEGETABLE DISPLAY | \$17 per person

- Balsamic Marinated Grilled Vegetables - Zucchini, Squash, Portabella Mushrooms, Bell Peppers, Asparagus, Red Onions **VEG, VG**
- Lemon-Herb Aioli **DF, VEG**
- French Onion & Fennel Dip **DF, VEG**

SEAFOOD ON ICE DISPLAY

Each selection requires a minimum of 50 pieces

- Littleneck Clams | \$6 Each **DF, GF**
- Jumbo Gulf Shrimp | \$7 Each **DF, GF**
- Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce | \$8 Each **DF, GF**
- Alaskan King Crab Legs | \$15 Each **DF, GF**
- Poached Maine Lobster Tails | \$18 Each **DF, GF**

MINI ASSORTED DESSERT DISPLAY **VEG**

Select 3 Options / \$16 per person

Select 4 Options / \$20 per person

Select 5 Options / \$22 per person

- Assorted Cream Puffs
- Assorted French Macaroons
- Carrot Cake
- Chocolate Raspberry Tartlet
- Chocolate Silk Tart
- Dark Chocolate Brownie Bites
- Fruit Tart
- Lemon Lavender Blondie
- Red Velvet Whoopie Pie
- Salted Caramel Tartlet



Chef Attended Stations

The perfect option for your guests to interact with our culinary experts & create your own unique event experience. Chef attendant required for all stations. Available for lunch and dinner service. \$175 per attendant/per hour. *A minimum food guarantee equal to 75% of the confirmed guest attendance is required.*

PASTA ACTION STATION | \$32 per person

Chef to Prepare (50 guest minimum).

Select Two:

Cheese Tortellini

Italian Sausage, Peppers, Onions, Pomodoro Sauce, Fresh Basil, Shaved Parmesan

Cavatappi

Pasta Lobster Meat, Corn, Roasted Peppers, Tarragon Cream Sauce

Rigatoni

Andouille Sausage, Blackened Chicken, Red Onions, Tomatoes, Bell Peppers, Cajun Cream Sauce

Penne Pasta | DF, VEG, VG

Garlic, Olive Oil, Fresh Vegetables

SPIRAL CUT HAM CARVING STATION | \$20 per person

Brown Sugar Honey Glazed Ham with Peppercorn Mustard Jus

DF, GF

SLOW ROASTED PORCHETTA | \$20 per person

Garlic Herb Stuffed, Apple Sage Butter *DF, GF*

SHAWARMA STATION | \$26 per person

- Marinated Beef and Chicken Shawarma *DF, GF*
- Toppings include Feta, Cucumbers and Tomatoes
- Served with Grilled Naan Bread *VEG, VG*

6-HOUR SMOKED BRISKET CARVING STATION | \$22 per person

Sweet Vinegar Slaw, Sweet & Spicy Pickles, Traditional BBQ Sauce, Sliced White Bread *DF*

SAGE & CIDER ROASTED TURKEY CARVING STATION

\$22 per person

Bacon Brioche Stuffing, Giblet Gravy *DF, GF*

BEEF TENDERLOIN CARVING STATION | \$35 per person

Pepper & Garlic-Crusted Whole Tenderloin, Brandy Jus *DF, GF*



Neighborhoods of Columbus

Enjoy specially designed reception stations, curated to showcase various Columbus neighborhoods. Accompanied by freshly brewed regular, decaffeinated coffee & a selection of hot teas.

Pricing & quantities are based on one & a half hours of serve time. A \$275 small party fee will be applied to groups of fewer than 25 guests.

Select 2 Stations - \$70 per person

Select 3 Stations - \$95 per person

Select 4 Stations - \$110 per person

ITALIAN VILLAGE

Ricotta Meatballs

RL Valley Beef Meatballs, San Marzano Tomato Sauce, Pecorino Romano

Whey Polenta

Shagbark Corn, Lamb Ragout, Parmigiana Reggiano *GF*

Classic Cannolis

Ricotta Filling, Pistachio *VEG*

GERMAN VILLAGE

Schnitzel Sliders

Mini Schnitzel Griddled Onions, Sour Cream, Brioche Bun

German Style Potato Salad

Applewood Smoked Bacon *GF*

Cream Puffs

Whipped Cream Filling, Chocolate Dipped *VEG*

DUBLIN

Bangers and Mash

Pork Sausage, Mashed Potatoes, Beef Gravy *GF*

Mini Reuben Sandwiches

Sauerkraut, Swiss Cheese, Thousand Island

Irish Apple Cake

Vanilla Cream *VEG*

NORTH MARKET

Nashville Hot Chicken Sliders

House Pickles and Smoked Onion Mayo

Vegan Ravioli with Red Pepper Sauce

Cashew and Charred Shishito Peppers *DF, VG*

Strawberry Oat Panna Cotta

Oat Panna Cotta, Strawberry Gel, Coconut Mousse, Fresh Berries *GF, VEG, VG*





Dinner

Smokehouse Buffet

\$78 per person

Our buffets are the perfect way to entertain your guests. All buffets are accompanied by freshly brewed regular, decaffeinated coffee & a selection of hot teas.

Pricing & quantities are based on one & a half hours of serve time. A \$275 small party fee will be applied to groups with fewer than 15 guests.

Redskin Potato Salad *GF, VEG*

Creamy Coleslaw *GF, VEG*
With Chives

Wedges of Watermelon, Kiwi & Strawberries
DF, GF, VEG, VG

Jalapeno Cornbread *VEG*
With Country Butter

Sorghum BBQ Glazed Smoked Chicken *DF, GF*

Dry Rubbed Hickory Smoked Ribs *DF, GF*

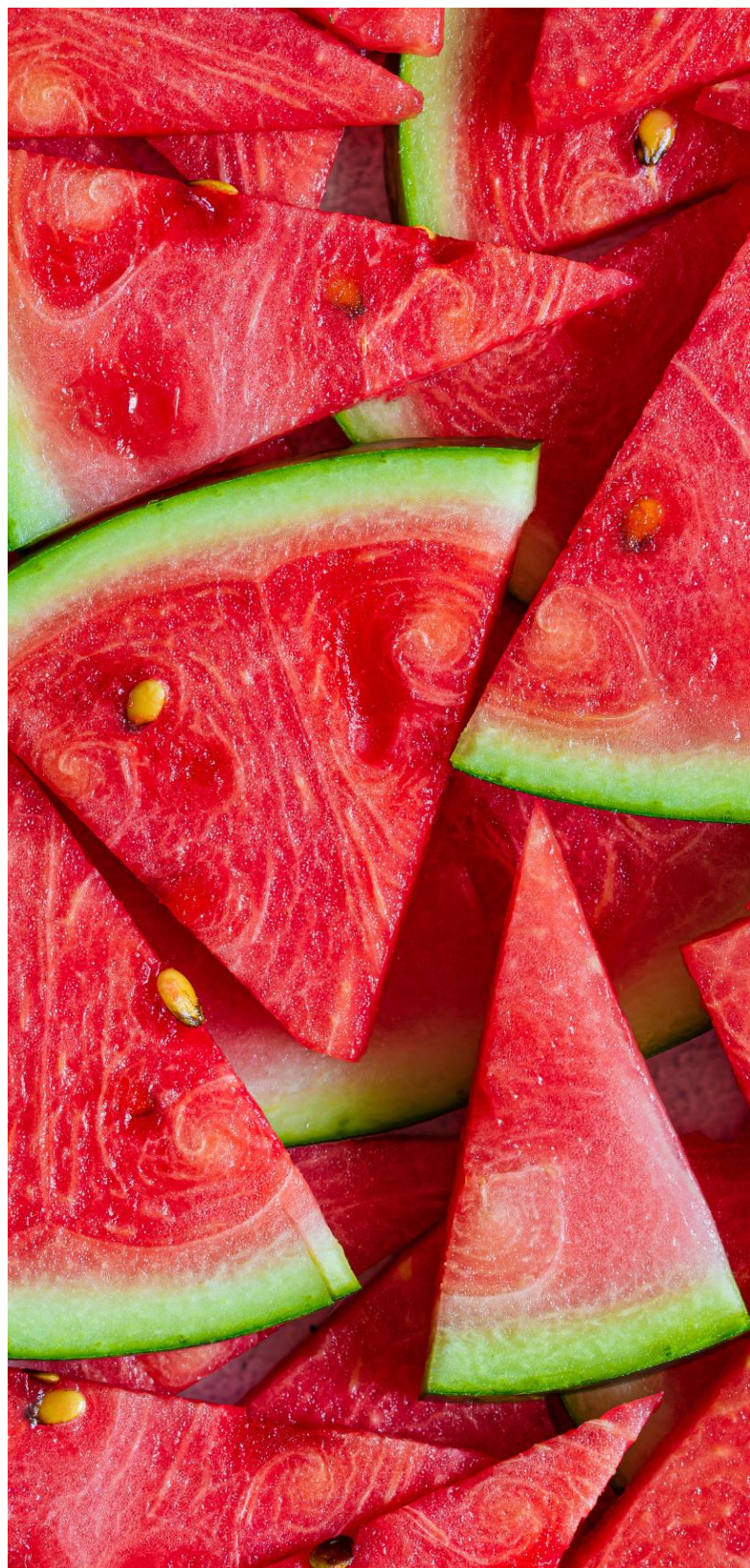
Mustard Rubbed Pork Shoulder *DF, GF*

Accompanied with Slider Buns,
Alabama & Carolina BBQ Sauces *DF, GF, VEG*

Baked Pimento Mac & Cheese *VEG*

Braised Collard Greens *GF*
With Ham Hocks

Smoked Peach Crisp & Buttermilk Custard Pie *VEG*



Enhancements

Iced Tea \$64 per Gallon | **Lemonade** \$52 per Gallon | **Soda or Bottled Water** \$6 Each

Our buffets are the perfect way to entertain your guests. All buffets are accompanied by freshly brewed regular, decaffeinated coffee & a selection of hot teas.

Pricing & quantities are based on one & a half hours of serve time. A \$275 small party fee will be applied to groups with fewer than 15 guests.

The Buckeye Bistro

\$75 per person

Classic Caesar Salad *VEG*

With Creamy Caesar Dressing

Mixed Greens Salad *DF, GF, VEG, VG*

With Assorted Vegetables, Ranch and Balsamic Dressings

Vegetable Mélange *GF, VEG, VG*

Roasted Carrots, Roasted Tomatoes, Broccolini

Whipped Yukon Potatoes *GF*

Amish Butter and Chives

Roasted Amish Chicken *GF*

Shiitake Cream Sauce

Whey Braised Short Ribs *GF*

Red Wine Jus and Sherry Mushrooms

Buckeye Cheesecake *VEG*

Oreo Crust, Peanut Butter Cheesecake

Accents of Asia

\$76 per person

Mixed Greens Salad *DF, VEG, VG*

Frisée, Edamame, Shredded Carrots, Daikon Radish, Pea Shoots, Sesame Soy Vinaigrette

Hijiki Salad *DF, VEG, VG*

Udon Noodles, Shiitake Mushrooms, Baby Corn, Sambal Dressing

Chicken Adobo *DF, GF*

Grilled Amish Chicken Steamed Rice & Adobo Sauce

Miso Glazed Salmon *DF, GF*

Baby Bok Choy & CinSoy Miso Glaze

Stir Fried Vegetables *DF, VEG, VG*

Broccoli, Snow Peas, Shiitakes, Bell Peppers, Bean Sprouts

Lo Mein Noodles *VEG*

Soy Roasted Veggies & Chopped Peanuts

Jasmine Rice Pudding *GF, VEG*

Star Anise & Cardamom

White Chocolate Mousse *GF, VEG*

Lychee & Toasted Almonds

Enhancements

Iced Tea \$64 per Gallon | **Lemonade** \$52 per Gallon | **Soda or Bottled Water** \$6 Each

Plated Dinner

Includes three courses: *Choice of Soup or Salad, Entrée & Dessert.*

All options are accompanied by freshly brewed regular & decaffeinated coffee and a selection of hot teas.

SOUP OR SALAD (Select One)

Sweet Corn Soup

Roasted Corn, Chives [GF](#), [VEG](#)

San Marzano Tomato Bisque

Focaccia, Crème Fraîche [VEG](#)

Butternut & Apple Soup

Spiced Crème Fraîche, Chives [GF](#), [VEG](#)

Roasted Cauliflower Soup

Pistachios, Extra Virgin Olive Oil [GF](#), [VEG](#)

Prosciutto & Fig

Mixed Greens, Seasonal Berries, Black Mission Figs,

Goat Cheese, Ohio Honey Vinaigrette [GF](#)

Strawberry Pecan

Mixed Greens, Candied Pecans, Fresh Strawberries,
Local Goat Cheese, Strawberries, White Balsamic Vinaigrette
[GF](#), [VEG](#)

Baby Mixed Greens

Cucumber Ribbon, Grape Tomatoes, Pickled Onions,
Pecorino Romano, Chive Dressing [GF](#), [VEG](#)

Fall Harvest

Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets,
Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette
[DF](#), [GF](#), [VEG](#), [VG](#)

Arugula & Pear

Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette
[GF](#), [VEG](#)

DESSERT (Select One)

Coconut Cream Cake

Lime Curd, Whipped Cream [VEG](#)

Triple Chocolate Mousse Cake

Chocolate Sauce, Whipped Cream, Chocolate Streusel

Strawberry Oat Panna Cotta

Oat Panna Cotta, Strawberry Gel, Coconut Mousse,
Fresh Berries [GF](#), [VEG](#), [VG](#)

Flourless Chocolate Torte

Raspberry Gel, Chocolate Mousse, Whip Cream,
Chocolate Streusel [GF](#)

Banana Cake

Cream Cheese Icing, Caramel, Whipped Cream [VEG](#)

Apple Cake

Vanilla Cake, Vanilla Icing, Apple Butter, Caramel, Glass Apples
[VEG](#)

Seasonal Cheesecake

New York Cheesecake, Whip Cream, Seasonal Fruit Topping

ENTRÉE (Select One)

Roasted Amish Chicken | \$70 per person

Airline Breast, Chive Whipped Potatoes, Herb Cream Sauce
[GF](#)

Basil Dijon Crusted Chicken | \$70 per person

Whole Grain Mustard Cream Sauce, Fingerling Potatoes,
Haricot Verts [GF](#)

French Stuffed Chicken | \$72 per person

Florentine with Spinach, Feta, Sundried Tomato Sauce,
Mediterranean Couscous, Spice Roasted Cauliflower,
Baby Carrot

Za'atar Spiced Cauliflower Steak | \$60 per person

Vegetable Spaghetti, Smoked Tomato Sauce [DF](#), [GF](#), [VEG](#), [VG](#)

Pasta Primavera | \$60 per person

Roasted seasonal vegetables, San Marzano Tomato Sauce,
Fine Herbs [DF](#), [GF](#), [VEG](#), [VG](#)

Pacific Salmon | \$75 per person

Whole Grain Mustard Cream, Goat Cheese Polenta Cake,
Asparagus [GF](#)

Center Cut Filet Mignon | \$105 per person

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted
Fingerling Potatoes [DF](#), [GF](#)

Whey Braised Short Rib | \$88 per person

Short Rib Jus, Whipped Cauliflower Mash,
Charred Roasted Root Vegetables [GF](#)

Jumbo Lump Crab Cake & Center Cut Filet Mignon Duo | \$110 per person

Veal Jus & Red Pepper Sauce, Broccolini, Carrots,
Roasted Fingerling Potatoes

Pacific Salmon and Beef Tenderloin Duo | \$108 per person

Whipped Yukon Potatoes, Sorghum Glazed Carrots,
Brown Butter Cream and Veal Jus

Herb Roasted Chicken and Short Rib Duo | \$95 per person

Tarragon Velouté, Short Rib Jus, Baby Carrots, Parsnip Puree
[GF](#)



Enhancements

Iced Tea \$2 per person | **Bread & Butter** \$2 per person | **Split Entrée** \$5 per person



Beverage

Bar Packages

Bar packages are charged per person/per hour with a two-hour minimum.
Guaranteed number of guests will be based on meal guarantees.

GOLD

Spirits

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum |
1800 Silver Tequila | Bulleit Bourbon |
Jack Daniel's Whiskey | Dewar's 12 Year Scotch

Corona Light, Stella Artois, Miller Lite, Bud Light, Blue
Moon, Sam Adams, High Noon Pineapple Vodka Seltzer

Columbia Crest Grand Estates
Chardonnay & Cabernet Sauvignon

Riondo, DOC Prosecco

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks

2-hour per person package: \$32 per person
3-hour per person package: \$40 per person
4-hour per person package: \$46 per person
5-hour per person package: \$52 per person

DIAMOND

Spirits

Tito's Handmade Vodka | Hendrick's Gin |
Ron Zacapa Rum | Casamigos Blanco Tequila | Jameson
Whiskey | Knob Creek Bourbon |
Glenmorangie Original 10 Year Scotch

Corona Light, Stella Artois, Miller Lite, Bud Light, Blue
Moon, Sam Adams, High Noon Pineapple Vodka Seltzer

Wente Estates Chardonnay & Cabernet Sauvignon

Chandon, Brut Classic, CA Sparkling

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks

2-hour per person package: \$36 per person
3-hour per person package: \$43 per person
4-hour per person package: \$50 per person
5-hour per person package: \$57 per person



Host & Cash Bar Options

Prices listed are based upon consumption price / cash bar price.

GOLD

Beer Domestic - \$6.50 / \$7.50

Blue Moon, Bud Light, Miller Lite,
Sam Adams Boston Lager

Imports - \$7 / \$8

Corona Extra, Stella Artois

Hard Seltzer - \$8 / \$8.50

High Noon Pineapple Vodka Seltzer

Chardonnay - \$10 / \$11

Columbia Crest Grand Estates, CA

Cabernet Sauvignon - \$10 / \$11

Columbia Crest Grand Estates, CA

Sparkling - \$10.50 / \$11.50

Riondo, Prosecco Spumante DOC, It

Spirits - \$11 / \$12

Absolut, Tanqueray, Bacardi
Superior, 1800 Silver, Bulleit Bourbon,
Jack Daniels, Dewar's 12 Year

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks - \$6 / \$7

DIAMOND

Beer Domestic - \$6.50 / \$7.50

Blue Moon, Bud Light, Miller Lite,
Sam Adams Boston Lager

Imports - \$7 / \$8

Corona Extra, Stella Artois

Hard Seltzer - \$8 / \$8.50

High Noon Pineapple Vodka Seltzer

Local Craft Beers - \$7 / \$8

Chardonnay - \$11.50 / \$12.50

Wente Estate Grown, Livermore Valley, CA

Cabernet Sauvignon - \$11.50 / \$12.50

Wente Southern Hills, Livermore Valley, CA

Sparkling - \$12 / \$13

Sparkling, Chandon, Brut Classic, CA

Spirits - \$12 / \$13

Tito's, Hendricks, Ron Zacapa,
Casamigos Blanco, Knob Creek, Glenmorangie
Original 10 Year, Jameson

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks - \$6 / \$7

Wine by the Bottle

CHAMPAGNES & SPARKLING WINES

Schramsberg "Mirabelle" Blanc de Blanc, Sparkling Wine {California} \$100
Moët & Chandon, Imperial Brut, Champagne {Epernay, France} \$120
Veuve Clicquot Yellow Label, Champagne {Reims, France} \$120
Bisot "Jeio" Prosecco {Italy} \$64
Riondo, DOC Prosecco {Italy} \$52
Chandon California Brut {California} \$65

ROSE

Mirabeau, "Forever Summer" Rose {Vins de Pays d'Oc, France} \$64
Fleur de Mer {France} \$64
Whispering Angel {France} \$70

WHITE

Columbia Crest Grand Estates Chardonnay {Horse Heaven Hills, Washington} \$52
Decoy by Duckhorn Chardonnay {Sonoma County, California} \$60
Wente Estate Grown Chardonnay {Livermore Valley, California} \$60
Iconoclast Chardonnay {Russian River Valley, California} \$68
J. Vineyards Chardonnay {Russian River Valley, California} \$80
Sebastani "Butterfield Station" Chardonnay {North Coast, California} \$60
Terlato Vineyards Pinot Grigio, Colli Orientali del Friuli DOC {Friuli, Italy} \$64
Chateau Ste. Michelle Riesling {Columbia Valley, Washington} \$52
Wairau River Sauvignon Blanc {Marlborough, New Zealand} \$68
Rombauer Vineyards Sauvignon Blanc {Napa Valley, California} \$80
Frenzy Sauvignon Blanc {Marlborough, New Zealand} \$68
Kim Crawford Sauvignon Blanc {Marlborough, New Zealand} \$64
Cantina Gambellara Soave {Italy} \$56
Pattient Cottat "Le Grand Caillou" Sauvignon Blanc {France} \$80
Clean Slate Riesling {Germany} \$50
Frank Family Estates, Carneros {California} \$76

RED

Columbia Crest Grand Estates Cabernet Sauvignon {Columbia Valley, Washington} \$52
Columbia Crest H3 Cabernet Sauvignon {Horse Heaven Hills, Washington} \$60
Wente Vineyards 'Southern Hills' Cabernet Sauvignon {Livermore Valley, California} \$60
Iconoclast Cabernet Sauvignon {Napa Valley, California} \$96
Martis Wine Company Cabernet Sauvignon {Alexander Valley, California} \$100
Firestone Vineyard Merlot {Central Coast, California} \$64
Orin Swift "Advice from the John" Merlot {Napa Valley, California} \$100
Davis Bynum Pinot Noir {Russian River Valley, California} \$76
Bravium, Anderson Valley Pinot Noir {California} \$100
Ponzi Vineyards 'Tavola' Pinot Noir {Willamette Valley, Oregon} \$100
Cantina di Gambellara Pinot Noir {Veneto, Italy} \$68
Lingua Franca, "Avni" Pinot Noir {Oregon} \$100
Banshee, Pinot Noir {Sonoma County, California} \$64
Meiomi Pinot Noir {California} \$64
Harvey & Harriet Red Blend {Paso Robles, California} \$80
The Prisoner Red Blend {California} \$100
Marietta's Old Vine Red Blend {California} \$64
The Prisoner Wine Co., Unshackled {Sonoma Coast, California} \$88





Event Information

Important Things to Know

Additional Charges

- Vendor Tables with Linen \$50.00 | without Linen \$25.00
- Chef Attended Stations - \$175.00 per attendant/per hour
- Butler Style Service - \$75.00 per attendant/per hour
- Bartender Fee - \$150.00 fee per bartender (4 Hours)
- \$75.00 for each additional hour

Check with your Event/Catering Manager for hotel staffing ratios, additional labor fees may apply.

Room Resets, Flips & Refreshes

Room Resets & Flips – Reset and Flip fees will apply for onsite room set changes within eight (8) hours of the event:

- 0 – 35 Guests is \$250
- 36 – 125 Guests is \$500
- 126 - ++ Guests is \$750

Room Refreshes - All rooms are refreshed during lunch period. Additional refreshes can be accommodated with a \$200.00 per refresh fee for 3,000 + sq. ft. and \$100.00 for less than 3,000 sq. ft.

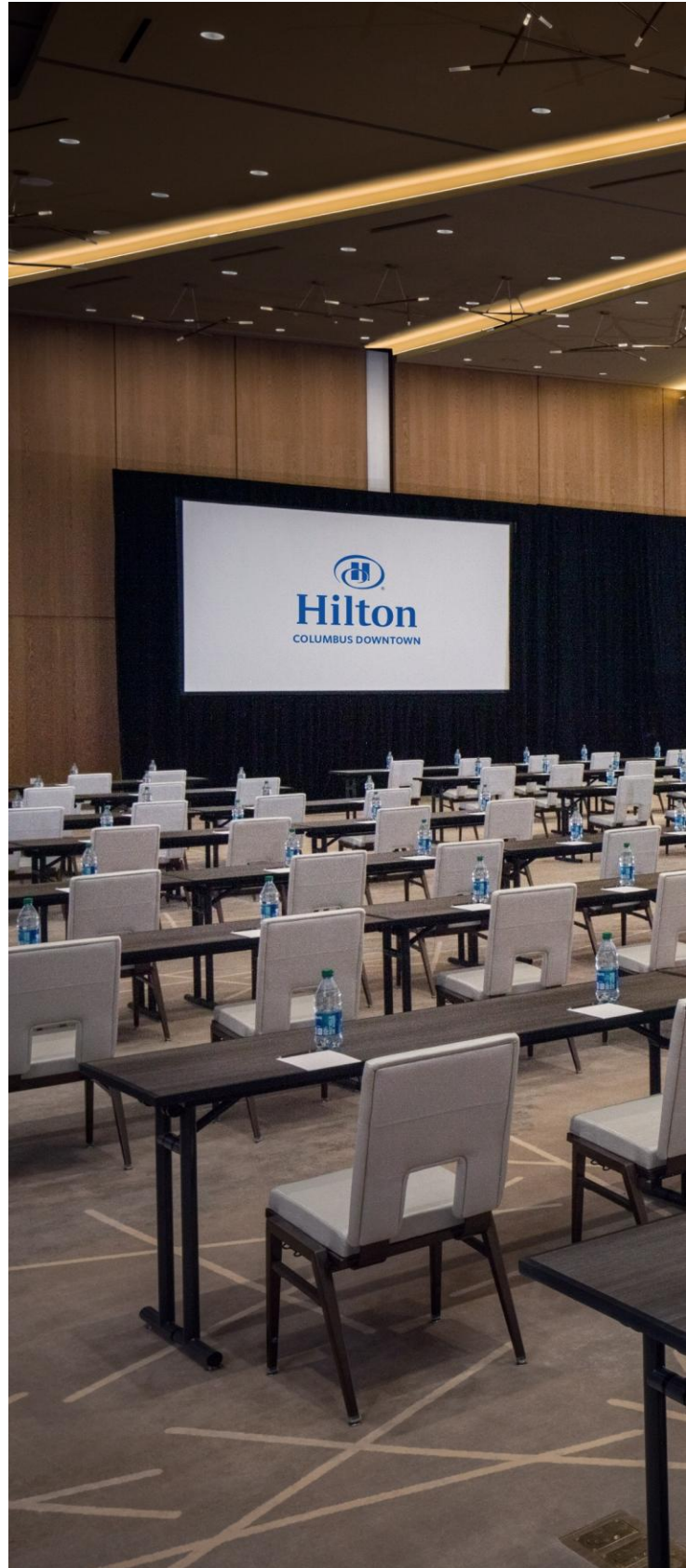
Service Charge

13% of the food, beverage and room rental, plus any applicable state and/or local taxes will be added to your account as a GRATUITY and fully distributed to servers, and where applicable, to bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group. 12% of the food, beverage and room rental plus any applicable state and/or local taxes will be added to your event as a SERVICE CHARGE. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. We will endeavor to notify you in advance of any increases to the gratuity and/or service charge should different amounts be in effect on the day of your event. Ohio sales tax is currently 8%.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guest count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability. All room diagrams must be approved thirty (30) days prior to your event and comply with all Ohio Fire Codes. All fees associated with approved Fire Marshall requirements will be at the expense of the client.



Important Things to Know

Meal Service

- Plated meal service is based on a (2) hour serve time.
- Breaks are based upon a (30) minute serve time.
- All buffets are based on (90) minutes of serve time.

Lunch and Dinner buffets have a minimum of (15) guests. If your guarantee is less than (15) guests, a surcharge of \$275 per meal period will apply.

Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. Additionally, items cannot be boxed up and taken from the hotel. An extension of actual service time is subject to additional menu/labor fee.

Guarantees

Final guarantee of attendance must be specified (3) business days prior to the event by 12:00pm, EST. This number will be considered your minimum guarantee and is not subject to reduction.

Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in expected attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide a vegan/vegetarian meal to a number not greater than 3% of the actual guarantee.

Linen

Hilton Columbus Downtown is a certified "LEED" Green Hotel. All meeting room sets will be linen-less to adhere to our green commitment. Ivory linens and napkins will be provided for non-meeting events that include food and beverage at no extra charge. Specialty linens and napkins are available through outside sources. Your assigned Event/Catering Manager will be happy to assist you.

Signage

Groups may brand inside their contracted meeting rooms and registration areas without additional fees. The Hotel does not permit affixing signage or any additional collateral to walls, doors, ceilings or podiums. Branding opportunities are available within the hotel's public space for an additional cost. Signage is not permitted within the Hotel lobby or other public area without consult/approval from your Event Manager and Hotel Management Team. All signage must be professionally printed and should be free standing or able to rest upon an easel.

Florals, Decor & Entertainment

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. Should arrangements be made with outside vendors, all deliveries should be communicated and coordinated with your Event/Catering Manager. Any specialty decor must be approved thirty (30) days in advance of your event. Clean up fees may apply for confetti cannons or any other specialty décor. Tabletop confetti, glitter, etc. is not permitted, and a "Clean-Up" fee of \$750.00 - \$1,000.00 will be assessed.

Shipping and Packages

Packages/Shipments less than 5 boxes can be received by the hotel. Packages may be delivered to the Hotel (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- Hotel Address: 402 N High Street, Columbus OH, 43215
- Attention: Client Name & Conference Name

Package handling fees:

\$5.00 per small package (under 25 lbs.)
\$25.00 per medium package (26 - 49 lbs.)
\$50.00 per large package (50 lbs. +).
\$125.00 per pallet

Fees apply to receiving both inbound and outbound packages, crates and pallets.

Additional Labor and Handling fees will be assessed for large shipments and deliveries.

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