



MARRIOTT  
COLUMBUS AIRPORT



## EVENTS MENU **CRAFTED FOR YOU**

1375 N Cassady Ave, Columbus, Ohio 43219  
t 614.475.7551 | f 614.476.1476



# RISE & SHINE CONTINENTAL

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**\$19 PER PERSON**

Chef's Selection of Assorted Baked Goods, Served with Cream Cheese, Butter, & Preserves  
Seasonal Fresh Fruit  
Assorted Cold Cereals with Skim & 2% Milk  
Assorted Individual Yogurts  
Hard Boiled Eggs  
Chilled Orange, Grapefruit, & Cranberry Juice  
Starbucks Regular & Decaf Coffee & Tazo Teas

## CONTINENTAL ENHANCEMENTS

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### WAFFLES, FRENCH TOAST, OR PANCAKES

**\$3 PER PERSON**

Fresh Berries, Pecans, Whipped Cream, Warm Maple Syrup, & Butter

### OMELET STATION

**\$11 PER PERSON + \$75 CHEF ATTENDANT FEE PER 25 GUESTS**

Made-to-order Eggs, Sautéed Garden Fresh Vegetables, Crisp Bacon, Sausage, Honey Roasted Ham, Spinach, Shredded Cheese Selection & Fresh Salsa

### OATMEAL

**\$3 PER PERSON**

House Made Granola, Fresh Berries, Raisins, Nuts & Honey, & Brown Sugar

### BUILD YOUR OWN YOGURT STATION

**\$5 PER PERSON**

Greek Vanilla Yogurt, Granola, Raisins, Chopped Nuts, Honey, Syrup, & Peanut Butter

### BAGELS & CREAM CHEESE

**\$4 PER PERSON**

Everything, Cinnamon Raisin, & Plain

### GOURMET BREAKFAST BREAD ASSORTMENT

**\$4.5 PER PERSON**

### INDIVIDUAL ASSORTED NAKED JUICE SMOOTHIES

**\$4.5 PER DRINK**

*Pricing does not reflect 23% service charge or state sales tax*

# BREAKFAST BUFFET

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## TWO ENTREES

**\$23 PER PERSON**

## THREE ENTREES

**\$25 PER PERSON**

## FOUR ENTREES

**\$27 PER PERSON**

### ALL BREAKFAST BUFFETS INCLUDE:

Choice of Applewood Smoked Bacon or Country Sausage Links  
Market Display of Fresh Cut Fruits & Berries  
Assorted Cold Cereals with Skim & 2% Milk  
Assorted Individual Yogurts  
Chef's Selection of Assorted Baked Goods, Served with Cream Cheese, Butter, & Preserves  
Chilled Orange, Grapefruit, & Cranberry Juice  
Starbucks Regular & Decaf Coffee & Tazo Teas

### YOUR SELECTION OF TWO, THREE, OR FOUR ENTREES:

Farm Fresh Scrambled Eggs  
Texas French Toast with Maple Syrup  
Classic Blueberry Pancake Stack  
Fluffy Egg White Scramble w/ Chives  
Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar & Cinnamon

### BUFFET SELECTION SUBSTITUTE:

Build-Your-Own Breakfast Tacos: Fiesta Scrambled Eggs, Salsa, Shredded Cheese & Flour Tortillas **\$1 PER PERSON**

### CHOICE OF ONE ACCOMPANIMENT:

Seasoned Redskin Skillet Potatoes  
Yukon Gold Potatoes with Spinach & Onions  
Hash Brown Casserole

*Breakfast buffet services require a minimum of 15 guests.  
If guaranteed number of guests is less than 15, a \$150 fee will apply.*

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# BREAKFAST ENHANCEMENTS

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## ASSORTMENT OF DRY KASHI CEREALS

**\$3 PER PERSON**

Fresh Berries, Whole Bananas, Skim & 2 % Milk

## OMELET STATION

**\$11 PER PERSON + \$75 CHEF ATTENDANT FEE PER 25 GUESTS**

Made-to-order Eggs, Sautéed Garden Fresh Vegetables, Crisp Bacon Sausage, Honey Roasted Ham, Spinach, Shredded Cheese Selection & Fresh Salsa

## BUTTERMILK BISCUITS & GRAVY

**\$8 PER PERSON**

## GOURMET BREAKFAST BREAD ASSORTMENT

**\$4.5 PER PERSON**

## HARD BOILED EGGS

**\$2 PER PERSON**

## BAGELS & CREAM CHEESE

**\$4 PER PERSON**

Everything, Cinnamon Raisin, & Plain

## INDIVIDUAL ASSORTED NAKED JUICE SMOOTHIES

**\$3.5 PER PERSON**

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# BREAKFAST PLATED

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## ALL PLATED BREAKFASTS INCLUDE:

Chef's Selection of Assorted Baked Goods, Served with Cream Cheese, Butter, & Preserves  
Roasted Breakfast Potatoes  
Seasonal Fresh Fruit  
Chilled Orange, Grapefruit, & Cranberry Juice  
Starbucks Regular & Decaf Coffee & Tazo Teas

## CRUNCHY MULTI-GRAIN FRENCH TOAST

**\$18 PER PERSON**

Warm Maple Syrup & Turkey Sausage

## SCRAMBLED EGGS WITH FRESH HERBS

**\$20 PER PERSON**

Choice of Bacon or Sausage Links

## EGG, CHORIZO & CHEESE FILLED JALAPENO TORTILLA WITH SALSA VERDE

**\$19 PER PERSON**

*Plated breakfast services require a minimum of 10 guests.  
If guaranteed number of guests is less than 10, a \$150 fee will apply.*

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# THEMED BREAKS

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## THE TAILGATE

**\$ 16 PER PERSON**

Soft Pretzel Bites with Columbus Brewing Company Beer Cheese, Trio of Mustards, Tortilla Chips with Loaded Bean Dip, Cracker Jacks, Flavored Popcorn, Starbucks Regular & Decaf Coffee, & Tazo Teas

## HEALTH BREAK

**\$ 14 PER PERSON**

Fruit Skewers with Yogurt, Honey, & Raspberry Sauce, Sliced Apples with Peanut Butter, Vegetable Crudité & Hummus, Flavored Seltzer, Starbucks Regular & Decaf Coffee, & Tazo Teas

## TEA BREAK

**\$18 PER PERSON**

Cranberry-Pecan Chicken Salad & Chef's Fresh Egg Salad on Honey Rolls, Freshly Baked Scones, Petite Desserts, Starbucks Regular & Decaf Coffee, & Tazo Teas

## SWEET & SALTY

**\$ 14 PER PERSON**

Chocolate Covered Peanuts, Gummi Bears, Chips, Yogurt Covered Pretzels, Trail Mix, Chex Mix, Starbucks Regular & Decaf Coffee, & Tazo Teas

## SALSA STATION

**\$11 PER PERSON**

Fire Roasted Tomato Salsa, Guacamole, Pineapple Salsa, Black Bean & Corn Salsa, Cinnamon Tossed Tortilla Chips, Starbucks Regular & Decaf Coffee, & Tazo Teas

## ENERGIZE BREAK

**\$14 PER PERSON**

Vegetable Crudité with Ranch Dressing, Build-Your-Own Hummus Bar with Olives, Red Peppers, & Pesto, Imported & Domestic Cheeses, Grapes, Assorted Crackers, Dark Chocolate, Espresso Shooters, Starbucks Regular & Decaf Coffee, & Tazo Teas

## TASTE OF OHIO

**\$15 PER PERSON**

Creamy Buckeyes, Cranberry Mustard Dip with Pretzels, Regional Artisan Cheeses, Crisp Apples, Starbucks Regular & Decaf Coffee, & Tazo Teas

*Themed breaks require a minimum of 10 guests.  
If guaranteed number of guests is less than 10, a \$150 fee will apply.*

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# YOUR STYLE BREAKS

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## SNACK SELECTIONS

Individual Bags of White Cheddar Popcorn & Cracker Jacks **\$2.50 EACH**

Individual Bags of Chips & Pretzels **\$2.50 EACH**

Kashi, Nutri Grain, & Nature Valley Bars **\$3.25 EACH**

Assorted Kind Bars **\$4 EACH**

Individual Bags of Trail Mix & Roasted Peanuts **\$3.25 EACH**

Assorted Full Sized Candy Bars **\$3 EACH**

Whole Fresh Fruit **\$2.00 EACH**

Sliced Fresh Fruit **\$6 PER PERSON**

Crisp Tortilla Chips & Chunky Salsa **\$5 PER PERSON**

Creamy Hummus & Crisp Flatbread Crackers **\$5 PER PERSON**

Fresh Vegetable Crudité & Dip **\$5 PER PERSON**

## BAKERY SELECTIONS

Freshly Baked Chocolate Chip Cookies **\$3 EACH**

Freshly Baked Assorted Cookies **\$3 EACH**

Double Chocolate Brownies **\$3 EACH**

Assorted Dessert Bars **\$4 EACH**

Assorted Bagels with Cream Cheese & Preserves **\$38 PER DOZEN**

Assorted Jumbo Muffins **\$42 PER DOZEN**

Assorted Baked Goods **\$36 PER DOZEN**

Assorted Sliced Breakfast Breads **\$36 PER DOZEN SLICES**

## BEVERAGE SELECTIONS

Starbucks Coffee, Starbucks Decaffeinated Coffee **\$49 PER GALLON**

Hot Tazo Teas **\$24 PER GALLON**

Assorted Pepsi Soft Drinks **\$3 EACH**

Bottled Spring Water **\$3 EACH**

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# LUNCH PLATED

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**ALL LUNCHEON ENTREES INCLUDE STARBUCKS REGULAR & DECAF COFFEE, & TAZO TEAS**

## **CHOICE OF ONE STARTER:**

Caesar Salad with Focaccia Croutons & Shaved Parmesan  
Spring Mix, Grapes, Toasted Pecans, & Feta  
Arugula with Egg, Pancetta, & Truffle Vinaigrette  
Rustic Tomato Basil Bisque  
Chicken Noodle Soup

## **CHOICE OF ONE DESSERT:**

New York Cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Dutch Apple Pie  
Pound Cake with Fresh Strawberries

## **HERB MARINATED GRILLED BREAST OF CHICKEN**

**\$26 PER PERSON**

Cilantro Cream Sauce

## **TRIO OF SALADS**

**\$22 PER PERSON**

Cranberry Pecan Chicken Salad over Lettuce, Fresh Fruit Salad & Potato Salad

\*Substitute Cranberry Pecan Chicken Salad on Ciabatta Bread – **ADD \$1 PER PERSON**

## **ROASTED PORK TENDERLOIN**

**\$28 PER PERSON**

Madeira Demi

## **SEARED FILET MIGNON**

**\$31 PER PERSON**

Caramelized Shallots & Cognac Glaze

## **GRILLED FRESH ATLANTIC SALMON**

**\$27 PER PERSON**

Port Wine Reduction

## **CHICKEN CAESAR SALAD**

**\$22 PER PERSON**

Crisp Romaine, Shaved Parmesan, Homemade Croutons, & Roasted Tomatoes

*Plated lunch services require a minimum of 10 guests.  
If guaranteed number of guests is less than 10, a \$150 fee will apply.*

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# BUFFET LUNCHESES

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**ALL LUNCHEON BUFFETS INCLUDE CHOICE OF TWO DESSERTS,  
STARBUCKS REGULAR & DECAF COFFEE, & TAZO TEAS**

## **GOODALE PARK LUNCHEON**

**\$28 PER PERSON**

Fresh Fruit Salad

Chef's Selection of Seasonal Vegetable & Starch

Seasonal Greens with Dressings

Selection of Two Entrees:

Roast Pork Loin with Sage Sauce

Breast of Chicken with Dijon Sauce

Salmon with Citrus Butter

Braised Short Ribs

Chef's Seasonal Vegetable in Pasta with Marinara or Cream Sauce

Shrimp & Cheese Tortellini with Garlic & Oil Sauce

## **THE DEEP SOUTH BARBECUE**

**\$28 PER PERSON**

Braised Pulled Pork in Traditional Carolina Gold Barbecue Sauce

Grilled Chicken Breast with Barbecue Sauce & Fresh Chives

Roasted Red Bliss Potato Salad

Green Beans with Caramelized Onions & Sliced Almonds

Coleslaw

Sliced Corn Chips Topped with Southern Pasta Salad

## **ASIAN PACIFIC**

**\$29 PER PERSON**

Orange Chicken

Miso Salmon

Sautéed Snow Peas

Sesame Noodle Salad

Vegetable Egg Rolls

Steamed White Rice

*Lunch buffet services require a minimum of 25 guests.  
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# BUFFET LUNCHESES

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## COMIDA MEXICANA

**\$29 PER PERSON**

Pork Carnitas  
Cilantro Rub Chicken  
Traditional Roasted Tomato Salsa, Tomatillo Salsa, & Pineapple Corn Salsa  
Flour Tortilla's  
Tortilla Chips  
Guacamole  
Mexican Rice  
Mexican Salad with Lime Vinaigrette & Tortilla Strips  
Guacamole, Sour Cream & Shredded Cheese

## TONY D'S ITALIAN

**\$31 PER PERSON**

Penne Pasta with Meat Sauce or Cream Sauce  
Cheese Tortellini with Garlic Oil  
Chicken Marsala  
Caesar Salad with House-Made Garlic Croutons  
Roasted Seasonal Vegetables  
Garlic Breadsticks  
Tiramisu  
Cannoli Rolled in Chocolate Shavings

## SELECTION OF TWO DESSERTS:

New York cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Dutch Apple Pie  
Pound Cake with Fresh Strawberries  
Assorted Cookies  
Blondies  
Brownies

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# DELI LUNCHESES

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## NEW YORK DELI BOARD BUFFET

**\$27 PER PERSON**

Roast Beef, Turkey & Ham  
Albacore Tuna Salad  
Potato Salad  
Cole Slaw  
Assortment of Swiss, Pepper Jack, & Cheddar Cheese  
Pepperoncini  
Sliced Breads & Rolls  
Assorted Chips  
Cookies and Brownies

## SHORT NORTH SANDWICH BUFFET

**\$29 PER PERSON**

Selection of Three Sandwiches:

Turkey & Swiss Wrap  
Ham & Pepper Jack on Pretzel Roll  
Roast Beef with Horseradish Aioli on Onion Bun  
Corned Beef with Swiss Cheese & Thousand Island on Rye  
Chicken Salad on Sourdough  
Italian Deli with Pesto Aioli  
Roasted Vegetable Wrap with Pesto

Selection of Two Sides:

Fresh Whole Fruit  
Pasta Salad  
Cole Slaw  
Mediterranean Orzo Salad  
Potato Salad

Assorted Individual Bagged Chips and Pretzels  
Chef's Selection of Soup  
Cookies and Brownies

## *FOR GROUPS ON THE GO...*

### BROWN BAG LUNCH

**\$18 PER PERSON**

Selection of Three Sandwiches:

Turkey Wrap with Swiss  
Ham & Pepper Jack on Pretzel Roll  
Roast Beef with Horseradish Mayo on Onion Bun  
Roasted Vegetable Wrap with Pesto

Assorted Individual Bagged Chips and Pretzels  
Fresh Whole Fruit and Assorted Cookies

*Deli lunches require a minimum of 15 guests.  
If guaranteed number of guests is less than 15, a \$150 fee will apply.*

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# DINNER PLATED

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**ALL DINNER ENTREES INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLE & STARCH, FRESH BAKERY ROLLS, STARBUCKS REGULAR & DECAF COFFEE, & TAZO TEAS**

## **CHOICE OF ONE STARTER:**

Caesar Salad with Focaccia Croutons & Shaved Parmesan  
Spring Mix, Grapes, Toasted Pecans, & Feta  
Arugula with Egg, Pancetta, & Truffle Vinaigrette  
Rustic Tomato Basil Bisque  
Chicken Noodle Soup

## **CHOICE OF ONE DESSERT:**

New York Cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Dutch Apple Pie  
Pound Cake with Fresh Strawberries

**CHOOSE SINGLE ENTRÉE OR A DUO OF ANY TWO FOR \$56 PER PERSON**

## **FILET OF BEEF**

**\$51 PER PERSON**

Demi Glaze

## **BRAISED SHORT RIB**

**\$49 PER PERSON**

## **ROASTED SALMON**

**\$43 PER PERSON**

Choice of Citrus Butter or Pecan Butter

## **GRILLED CHICKEN**

**\$39 PER PERSON**

Choice of:

Dijon Sauce

Sweet Chili Sauce

Sages Sauce with Crispy Prosciutto

## **CHICKEN CORDON BLEU**

**\$41 PER PERSON**

## **PORK TENDERLOIN**

**\$42 PER PERSON**

Maple Bourbon Reduction

*Plated dinner services require a minimum of 10 guests.  
If guaranteed number of guests is less than 10, a \$150 fee will apply.*

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# BUFFET DINNERS

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**ALL DINNER ENTREES INCLUDE FRESH BAKERY ROLLS, CHEF'S SELECTION OF DESSERT, STARBUCKS REGULAR & DECAF COFFEE, & TAZO TEAS**

## **CHOICE OF TWO SALADS:**

Arugula Salad with Hard Boiled Eggs & Pancetta  
Field Green Salad with Cucumbers, Tomatoes, & Shaved Carrots  
Three Bean Salad  
Caesar Salad with Focaccia Croutons & Shaved Parmesan  
Tomato Mozzarella Salad

## **ROCCO'S ITALIAN**

**\$40 PER PERSON**

Grilled Chicken with Sage Sauce and Crispy Prosciutto  
Spaghetti with Marinara  
Quarter Pound Meatballs  
Roasted Fingerling Potatoes  
Grilled Tomato Halves with Basil Infused Olive Oil

## **SLOW COMFORT**

**\$42 PER PERSON**

Braised Short Rib  
Roasted Boneless Chicken Thighs  
Mashed Potatoes  
Collard Greens  
Creamy Sautéed Mushrooms

## **PRIME RIB DINNER BUFFET**

**\$55 PER PERSON**

Carved Prime Rib of Beef  
Au Jus with Creamy Horseradish  
Selection of Second Entrée:  
Grilled Chicken with Sweet Chili Sauce  
Roast Pork Loin with Maple Bourbon Reduction  
Grilled North Atlantic Salmon with Citrus Butter  
Roasted Seasonal Vegetables  
Grilled & Chilled Vegetables and Marinated Mushrooms  
Classic Baked Potatoes with Butter and Sour Cream

## **LATIN AMERICA**

**\$41 PER PERSON**

Flank Steak with Chimichurri Sauce  
Tilapia with Pineapple Mango Salsa  
Grilled Corn on the Cob with Cilantro Lime Butter  
Black Bean Mash  
Mexican Rice

## **SOUTHERN BARBECUE**

**\$40 PER PERSON**

Barbecue Brisket  
Deep Fried Chicken  
Macaroni & Cheese  
Braised Red Cabbage with Goat Cheese  
Green Beans and Corn Bread

## **AMERICAN DINNER BUFFET**

**\$42 PER PERSON**

Selection of Two Entrees:  
Boneless Breast of Chicken Dijon  
Sliced Roast Pork with Wild Mushroom Sauce  
Braised Short Ribs  
Pecan Crusted Atlantic Salmon  
Fresh Green Beans  
Garlic Chive Mashed Potatoes

*Dinner buffet services require a minimum of 25 guests.  
If guaranteed number of guests is less than 25, a \$150 fee will apply.*

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# RECEPTION STATIONS

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## FONDUE STATION

**\$15 PER PERSON**

Mushroom & Brie Fondue with Bread, Steamed Potatoes, Red Peppers, Yellow Peppers, Broccoli, & Carrots  
Chocolate Fondue with Strawberries, Pretzels, Pineapple, Cubed Melon, Rice Krispies Treats, & Pound Cake

## NACHO BAR

**\$15 PER PERSON**

Black Bean Salsa, Roasted Tomatillo Salsa, Hand Ground Guacamole, Shredded Chicken, Melted Cheddar Cheese, Sour Cream, Jalapenos

## BUTTERY YUKON GOLD MASHED POTATO BAR

**\$16 PER PERSON**

Braised Short Rib, Diced Chicken, Diced Bacon, Scallions, Sour Cream, Cheddar Cheese, Caramelized Onions, Shaved Parmesan, Sautéed Mushrooms

## BUILD YOUR OWN BRUSCHETTA

**\$15 PER PERSON**

Herbed Crostini & Warm Pita, Sicilian Caponata, Roma Tomato & Basil, White Bean Puree with Truffle Oil & Parmesan, Three Olive Tapenade, Asparagus with Lemon, Parsley, & Sea Salt

## CHILLED SHRIMP COCKTAIL

**\$17 PER PERSON**

Horseradish Sauce, House-Made Cocktail Sauce, Citrus Wedges

\*\*RECEPTION STATIONS PRICED INDIVIDUALLY MUST ACCOMPANY DINNER (PLATED OR BUFFET)

**PICK ANY TWO RECEPTION STATIONS \$31 PER PERSON**

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# HORS D'OEUVRES

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## PRICED PER 50 PIECES

### HOT

- Kofta kabobs with tzatziki sauce **\$165**
- Coconut shrimp with sweet chili sauce **\$165**
- Wisconsin cheese bites **\$165**
- Beef sliders with cheddar cheese, pickles, & ketchup **\$165**
- Korean style short ribs garnished with green onion **\$190**
- Beef skewer **\$165**
- Mini crab cakes with red pepper aioli **\$190**
- Mini grilled cheese with tomato bisque **\$165**
- Vegetarian samosas **\$165**
- Chicken skewers with sesame seeds **\$190**
- Vegetable spring rolls with sweet chili sauce & spicy mustard **\$165**

### CHILLED

- Seared tuna with Asian slaw on fried wonton **\$190**
- Smoked salmon with cream cheese & shredded egg **\$190**
- Tapenade on a crostini **\$165**
- Blistered tomato bruschetta on toast point **\$165**
- Beef & boursin on a crouton topped with caramelized onion **\$190**
- Shrimp with chili sauce **\$190**
- Crab salad on micro greens **\$165**
- Hummus shooters with carrots, celery, & pita **\$165**

## IMPORTED & DOMESTIC CHEESE BOARD

**\$10 PER PERSON**

## VEGETABLE CRUDITÉ

**\$6 PER PERSON**

## FRESH FRUIT DISPLAY

**\$6 PER PERSON**

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# ACTION STATIONS

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**ATTENDANT FEE CHARGED PER 50 GUESTS FOR ALL ACTION STATIONS \$75**

## **FAJITAS**

**\$16 PER PERSON**

Grilled Chicken, Steak, Peppers, Onions, Roasted Corn, Black Beans, Salsa, Flour Tortillas, Guacamole, Sour Cream, Monterey Jack & Cheddar, Spicy Jalapenos

## **CHOP SALAD**

**\$13 PER PERSON**

Romaine, Baby Spinach & Mixed Field Greens, Shredded Cheeses, Roma Tomatoes, Cucumbers, Onions, Olives, Carrots, Peppers, Crisp Croutons, Dried Cranberries, Pumpkin Seeds, Assorted Dressings

## **QUESADILLAS**

**\$17 PER PERSON**

Steak & Chicken Fajita Quesadillas, Shrimp & Spinach Quesadillas, Black Bean Pineapple Quesadillas, Vegetarian Quesadillas, Fire Roasted Tomato Salsa, Black Bean Dip & Sour Cream, Guacamole, & Spicy Cheese Dip

## **PASTA BAR**

**\$16 PER PERSON**

Farfalle, Penne & Tortellini With Classic Marinara, Alfredo, Pesto, Grilled Chicken, Mushrooms, Italian Sausage, Primavera Vegetables, Roasted Red Peppers, & Garlic Focaccia

## **ROASTED BREAST OF TURKEY**

**\$235 EACH (SERVES APPROXIMATELY 30)**

Cranberry Chutney & Silver Dollar Rolls

## **PEPPERED BEEF TENDERLOIN**

**\$340 EACH (SERVES APPROXIMATELY 25)**

Horseradish Cream & Wedge Rolls

## **ASIAN SPICED PORK LOIN**

**\$295 EACH (SERVES APPROXIMATELY 40)**

Wasabi Mayo & Assorted Rolls

## **PRIME RIB**

**\$350 EACH (SERVES APPROXIMATELY 40)**

Silver Dollar Rolls & Bordelaise Sauce

## **APPLEWOOD CURED HAM**

**\$295 EACH (SERVES APPROXIMATELY 40)**

Honey Mustard & Savory Biscuits

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# ALL DAY PLANNER PACKAGE I

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**\$60 PER PERSON**

## ALL DAY BEVERAGE SERVICE

Starbucks Regular & Decaf Coffee & Tazo Teas

## RISE & SHINE CONTINENTAL

Chef's Selection of Baked Goods Served with Butter & Preserves

Seasonal Fresh Fruit

Assorted Cold Cereals with Skim & 2% Milk

Assorted Individual Yogurts

Hard Boiled Eggs

Chilled Orange, Grapefruit, & Cranberry Juice

## SELECTION OF ONE LUNCH BUFFET

## MID-AFTERNOON BREAK

### CHOICE OF TWO:

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips

Individual Bags of Pretzels

Trail Mix

Crisp Vegetable Crudité with Dip

Crisp Tortilla Chips with Salsa

### Beverage Enhancements

Assorted Pepsi Soft Drinks **\$3 EACH**

Bottled Spring Water **\$3 EACH**

*All day planner package service requires a minimum of 25 guests.  
If guaranteed number of guests is less than 25, a \$150 fee will apply.*

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# ALL DAY PLANNER PACKAGE II

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**\$65 PER PERSON**

## ALL DAY BEVERAGE SERVICE

Starbucks Regular & Decaf Coffee & Tazo Teas

## TWO ENTRÉE BREAKFAST BUFFET

Choice of Applewood Smoked Bacon or Country Sausage Links

Market Display of Fresh Cut Fruits & Berries

Assorted Cold Cereals with Skim & 2% Milk

Assorted Individual Yogurts

Chef's Selection of Baked Goods Served with Butter & Preserves

Chilled Orange, Grapefruit, & Cranberry Juice

## YOUR SELECTION OF TWO ENTREES:

Farm Fresh Scrambled Eggs

Texas French Toast with Maple Syrup

Classic Blueberry Pancake Stack

Fluffy Egg White Scramble w/ Chives

Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar & Cinnamon

## CHOICE OF ONE ACCOMPANIMENT:

Seasoned Redskin Skillet Potatoes

Yukon Gold Potatoes with Spinach & Onions

Hash Brown Casserole

## SELECTION OF ONE LUNCH BUFFET

## MID-AFTERNOON BREAK

### CHOICE OF TWO:

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips

Individual Bags of Pretzels

Trail Mix

Crisp Vegetable Crudité with Dip

Crisp Tortilla Chips with Salsa

### Beverage Enhancements

Assorted Pepsi Soft Drinks **\$3 EACH**

Bottled Spring Water **\$3 EACH**

*All day planner package service requires a minimum of 25 guests.*

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*Pricing does not reflect 23% service charge or state sales tax*

# NO LUNCH PLANNER PACKAGE I

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**\$33 PER PERSON**

## **ALL DAY BEVERAGE SERVICE**

Starbucks Regular & Decaf Coffee & Tazo Teas

## **RISE & SHINE CONTINENTAL**

Chef's Selection of Baked Goods Served with Butter & Preserves

Seasonal Fresh Fruit

Assorted Cold Cereals with Skim & 2% Milk

Assorted Individual Yogurts

Hard Boiled Eggs

Chilled Orange, Grapefruit, & Cranberry Juice

## **MID-AFTERNOON BREAK**

### **CHOICE OF TWO:**

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips

Individual Bags of Pretzels

Trail Mix

Crisp Vegetable Crudité with Dip

Crisp Tortilla Chips with Salsa

### **Beverage Enhancements**

Assorted Pepsi Soft Drinks **\$3 EACH**

Bottled Spring Water **\$3 EACH**

*Pricing does not reflect 23% service charge or state sales tax*

# NO LUNCH PLANNER PACKAGE II

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**\$38 PER PERSON**

## ALL DAY BEVERAGE SERVICE

Starbucks Regular & Decaf Coffee & Tazo Teas

## TWO ENTRÉE BREAKFAST BUFFET

Choice of Applewood Smoked Bacon or Country Sausage Links

Market Display of Fresh Cut Fruits & Berries

Assorted Cold Cereals with Skim & 2% Milk

Assorted Individual Yogurts

Chef's Selection of Baked Goods Served with Butter & Preserves

Chilled Orange, Grapefruit, & Cranberry Juice

## YOUR SELECTION OF TWO ENTREES:

Farm Fresh Scrambled Eggs

Texas French Toast with Maple Syrup

Classic Blueberry Pancake Stack

Fluffy Egg White Scramble w/ Chives

Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar & Cinnamon

## CHOICE OF ONE ACCOMPANIMENT:

Seasoned Redskin Skillet Potatoes

Yukon Gold Potatoes with Spinach & Onions

Hash Brown Casserole

## MID-AFTERNOON BREAK

### CHOICE OF TWO:

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips

Individual Bags of Pretzels

Trail Mix

Crisp Vegetable Crudit  with Dip

Crisp Tortilla Chips with Salsa

### Beverage Enhancements

Assorted Pepsi Soft Drinks **\$3 EACH**

Bottled Spring Water **\$3 EACH**

*Pricing does not reflect 23% service charge or state sales tax*

# WINE SERVICE

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## Champagne | blush to light intensity

- Freixenet Blanc de Blanc | \$30
- Mumm Cuvee Napa Brut Prestige | \$50
- Moet & Chandon Imperial | \$87

## White wines | sweet to full bodied

- Chateau Ste. Michelle Johannisberg Riesling | \$32
- Cavit Pinot Grigio | \$29
- Brancott Sauvignon Blanc | \$35
- BV Century Cellars Chardonnay | \$31
- Chateau St Jean Chardonnay | \$40
- Ferrari Carano Chardonnay | \$49

## Red wines | blush to full intensity

- Beringer White Zinfandel | \$28
- Clos du Bois Pinot Noir | \$43
- BV Century Cellars Merlot | \$31
- La Crema Pinot Noir | \$49
- Rosemount Estates Shiraz | \$35
- BV Century Cellars Cabernet Sauvignon | \$31
- Estancia Cabernet Sauvignon | \$43
- Apothic Red Blend | \$39

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# COCKTAIL SERVICE

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## HOST BAR SERVICE\*

Domestic Beer **\$4.5**  
Imported Beer **\$5.5**  
Craft Beer **\$6.5**  
House Wines **\$6.5**  
Soda & Bottled Water **\$3**  
Name Brand Liquor **\$8**  
Premium Brand Liquor **\$9**  
Top Shelf Liquor **\$10**

## CASH BAR SERVICE\*

Domestic Beer **\$5**  
Imported Beer **\$6**  
Craft Beer **\$7**  
House Wines **\$7**  
Soda & Bottled Water **\$3**  
Name Brand Liquor **\$9**  
Premium Brand Liquor **\$10**  
Top Shelf Liquor **\$11**

*\*All prices are per drink, based on consumption*

## NAME BRAND LIQUOR

Smirnoff  
Cruzan Aged Light  
Beefeater  
Dewars White Label  
Jim Beam White Label  
Canadian Club  
Jose Cuervo Silver

## PREMIUM BRAND LIQUOR

Tito's Vodka  
Bacardi Superior  
Captain Morgan Original Spiced  
Tanqueray  
Johnnie Walker Red Label  
Jack Daniel's  
Seagram's 7  
1800 Silver  
Courvoisier VS

## TOP SHELF LIQUOR

Grey Goose  
Bacardi Superior  
Bombay Sapphire  
Johnnie Walker Black Label  
Maker's Mark  
Jack Daniel's  
Crown Royal  
Patron Silver  
Hennessy VSOP

*There is a \$75 fee per bartender.*

*A \$400 minimum is required for all cash bars \$400. Difference will be added to the final bill.*

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# AUDIO/VISUAL SERVICES

## EQUIPMENT PACKAGES

### BALLROOM PRESENTATION **\$640**

5000+ Lumen projector, table/cart, 10' cradle screen, and wireless remote

### BOARDROOM PRESENTATION **\$430**

3000+ lumen projector, table/cart, screen and wireless remote

### 55" FLAT PANEL TV MONITOR **\$300**

55" monitor with cart

### PREMIUM SOUND PACKAGE **\$250**

two high fidelity speakers, mixer and table/cart

### FLIPCHART PRESENTATION **\$45**

hardback easel, white pad assorted markers

### POST-IT® FLIPCHART PRESENTATION **\$55**

hardback easel, pad assorted markers

### BRING-YOUR-OWN-PROJECTOR

ac + plug strip, set-up assistance, table/cart,

and a 7' or 8' tripod screen **\$160**

10' cradle screen upgrade **\$210**

### COMPUTER PRESENTATIONS

confidence monitor **\$300**

laptop with Windows 2000 Microsoft Office **\$300**

wireless USB Mouse **\$35**

### VIDEO ENHANCEMENTS

video recorder **\$250**

CD/DVD player or VHS **\$75**

HD camera with tripod **\$250**

### PRESENTATION ENHANCEMENTS

tripod easel **\$15**

25ft extension cord **\$15**

AC Power Strip **\$15**

whiteboard or corkboard **\$60**

laser pointer **\$25**

additional Post-It® flipchart pad **\$30**

additional white flipchart pad **\$15**

pipe & drape (black, white or blue) **\$150 PER 10' SECTION**

LED Up-Lights **\$35 EACH**

## AUDIO VISUAL EVENT SUPPORT

### MONDAY-FRIDAY

7am-6pm **\$40 PER HOUR, 2 HOUR MINIMUM**

6pm-12am **\$50 PER HOUR, 3 HOUR MINIMUM**

12am-7am **\$60 PER HOUR, 4 HOUR MINIMUM**

### WEEKENDS

6p-12am **\$50 PER HOUR, 3 HOUR MINIMUM**

12am-7am **\$60 PER HOUR, 4 HOUR MINIMUM**

### HOLIDAYS

All Day **\$60 PER HOUR, 4 HOUR MINIMUM**

## COLLABORATIVE PACKAGES

### AUDIENCE RESPONSE SYSTEMS

question/answer management system,

content creation (2hrs),

wireless response transmitter for 50 attendees **\$850**

additional transmitters each **\$15**

### HI-DEF VIDEO CONFERENCING SYSTEM

hdx 8000 series kit, 50" hi-def lcd display on stand,

technical support **\$800**

### AUDIO CONFERENCING SYSTEMS

speaker phone system for 25 **\$85**

interface into pa system for 25 or more **\$200**

## AUDIO EQUIPMENT

wireless microphone (handheld or lavalier) **\$150**

wired microphone (handheld or lavalier) **\$35**

pencil style podium microphone **\$60**

conference speaker phone **\$90**

stereo 16-channel mic/line mixer **\$120**

monaural 4-channel mixer **\$50**

self-amplified high fidelity speaker & stand **\$105**

VGA splitter **\$65**

standard patch to house sound system **\$50**

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# GENERAL POLICIES

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## General information

We look forward to assisting you with a most successful event! To ensure a smooth flow for everyone involved, please consider the following property policies.

## Final Attendance Guarantees

Confirmation of the number of guests to be served must be received no later than 72 hours prior to the scheduled event. If a guarantee is not received, the Hotel will consider your originally expected number of guests to be the guarantee. The guarantee number is not subject to reduction. All hotel charges will be based on the guaranteed number or actual number served, whichever is greater.

## Food & Beverage Service

In the event number of guests to be served exceed final guarantee by more than 5%, Hotel will make every reasonable effort to accommodate the extra number of guests with same or comparable arrangements. All Full Breakfast, Buffet Lunch and Buffet Dinner Service require a minimum of 25 guests. All Plated Breakfast, Plated Lunch, and Plated Dinner Services require a minimum of 10 guests. If guaranteed number of guests is less than property minimum, a \$150 fee will apply.

## Service Fees & Taxes

A service charge of 11.50% of the total food & beverage, audio visual, and room rental will be added, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 11.50% of the total food & beverage, audio visual, and meeting room rental revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## Advance Shipping Guide

Customer is responsible for arrangement & expense of shipping items to and from the Hotel. Hotel is not responsible for damage or loss of any items left in, or shipped to Hotel prior to or following any event. Hotel will accept packages two working days prior to the event, but not between 11am and 1pm daily. Parcels will not be accepted on skids or pallet, and shipper will be responsible for loading and unloading of packages into the Hotel. Hotel will accept up to 10 packages for each group complimentary. A standard fee of \$3 per box will apply thereafter. Packages must be clearly marked with *group name, event date, and contact name*.

## Deposit & Payment Arrangements

All functions require an advance deposit, and no event is firm until the deposit is received. Hotel will refund 50% of any deposit for a cancellation that occurs three months or longer prior to event date. All functions must be paid for a minimum of three days in advance unless direct billing has been approved. If billing has been extended, payment of the hotel balance due should be made upon receipt of the bill.

## Federal, State & Local laws

All Federal, State & Local laws with regard to food & beverage purchases and consumption are strictly adhered to. The Hotel reserves the right to limit alcohol service to any guest at any time, and will always require a valid ID prior to service.

## Quality Service & Product

In order for the Hotel to maintain its standards of providing a quality product, no food and/or beverage other than that provided by Hotel may be brought into the premises. The Hotel reserves the right to move functions to other meeting/event rooms other than those appearing on the catering contract without prior notification. If meeting set changes within 24 hours of event, Hotel reserves right to impose an additional labor charge.

## Loss & Damage

Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is complete. Hotel reserves the right to inspect and control all events being held on the premises. Hotel may request customer obtain & pay for bonded security personnel when valuables are displayed or held overnight. Hotel will not permit the affixing of anything to walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult your Sales Partner for assistance in displaying items

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