



MARRIOTT
COLUMBUS AIRPORT



EVENTSMENU

CRAFTED FOR YOU

1375 N Cassady Ave, Columbus, Ohio 43219
t 614.475.7551 | f 614.476.1476
Executive Chef Jason Kaufman



RISE & SHINE CONTINENTAL

\$23 PER PERSON

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams
Seasonal Fresh Fruit
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Hard Boiled Eggs
Chilled Orange, Apple, & Cranberry Juice
Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

BREAKFAST BUFFET

TWO ENTREES

\$28 PER PERSON

THREE ENTREES

\$33 PER PERSON

FOUR ENTREES

\$37 PER PERSON

ALL BREAKFAST BUFFETS INCLUDE:

Choice of Applewood Smoked Bacon OR Country Sausage Links (Choose One)
Market Display of Fresh Cut Fruits & Berries
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams
Chilled Orange, Apple, & Cranberry Juice
Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

YOUR SELECTION OF TWO, THREE, OR FOUR ENTREES:

Farm Fresh Scrambled Eggs
Egg White Scramble with Chives
EGG ENHANCEMENT: Salsa, Shredded Cheese & Flour Tortillas **ADD \$4 PER PERSON**

Texas French Toast with Maple Syrup
Classic Fluffy Blueberry Pancake Stack with Maple Syrup
Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

CHOICE OF ONE ACCOMPANIMENT:

Seasoned Redskin Skillet Potatoes
House-Made Home Fries with Garlic, Peppers, & Onions
Cheesy Hash Brown Casserole

Breakfast buffet services require a minimum of 20 guests. If the guaranteed number of guests is less than 20, a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



BREAKFAST ENHANCEMENTS

WAFFLES, FRENCH TOAST, OR PANCAKES

\$4 PER PERSON

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

OMELET STATION

\$15 PER PERSON , plus \$150 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

\$4 PER PERSON

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

BUTTERMILK BISCUITS & GRAVY

\$8 PER PERSON

BUILD YOUR OWN PARFAIT STATION

\$6 PER PERSON

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

BAGELS & CREAM CHEESE

\$5 PER PERSON

Blueberry, Cinnamon Raisin, & Plain

GOURMET BREAKFAST BREAD ASSORTMENT

\$5 PER PERSON

HARD BOILED EGGS

\$3 PER PERSON

Breakfast buffet services require a minimum of 20 guests. If the guaranteed number of guests is less than 20, a \$75 fee will apply.

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BREAKFAST PLATED

ALL PLATED BREAKFASTS INCLUDE:

Chef's Selection of Assorted Baked Goods, Butter, & Preserves
Roasted Breakfast Potatoes
Seasonal Fresh Fruit
Chilled Orange, Apple, & Cranberry Juice
Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

TEXAS FRENCH TOAST

\$22 PER PERSON

Warm Maple Syrup
Choice of Bacon OR Sausage Links

GOOD OLD-FASHIONED PANCAKES

\$26 PER PERSON

Choice of Plain OR Blueberry
Warm Maple Syrup
Choice of Bacon OR Sausage Links

SCRAMBLED EGGS WITH FRESH HERBS

\$25 PER PERSON

Choice of Bacon OR Sausage Links

BREAKFAST BURRITO

\$28 PER PERSON

Filled with Scrambled Eggs, Shredded Cheddar Cheese, Sautéed Diced Onions, & Bell Peppers
Choice of Bacon OR Sausage Links

Plated breakfast services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



THEMED BREAKS

THE SWEET TOOTH

\$18 PER PERSON

An Assortment of Freshly Baked Jumbo Cookies, Chocolate Fudge Brownies & Dessert Bars, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi Brand Soft Drinks, Bottled Water

THE BALLPARK

\$25 PER PERSON

Jumbo Soft Pretzels with Salt, Kosher Hot Dogs, & Nacho Chips Accompanied by Assorted Mustards, Cheese Sauce, Diced Onions, Skyline Chili™, Shredded Pork, Jalapenos, Salsa, & Sour Cream, Individual Bags of Popcorn, Assorted Bite-Size Cake Truffles, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi Brand Soft Drinks, Bottled Water

HEALTH BREAK

\$17 PER PERSON

Fruit Skewers with Yogurt, Honey, & Raspberry Sauce, Sliced Apples with Peanut Butter, Vegetable Crudité & Hummus, Flavored Seltzer, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

SWEET & SALTY

\$17 PER PERSON

Chocolate Covered Peanuts, Gummi Bears, Potato Chips, Chocolate Covered Pretzels, Trail Mix, Chex Mix, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

SALSA STATION

\$15 PER PERSON

Fire Roasted Tomato Salsa, Guacamole, Pineapple Salsa, Black Bean & Corn Salsa, Corn Tortilla Chips, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

ENERGIZE BREAK

\$20 PER PERSON

Vegetable Crudité with Ranch Dressing, Build-Your-Own Hummus Bar with Olives, Red Peppers, & Pesto, Grilled Naan Bread, Imported & Domestic Cheeses, Grapes, Assorted Crackers, Starbucks Double Shot Coffee Energy Drinks, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

TASTE OF OHIO

\$18 PER PERSON

Creamy Buckeyes, House Made Honey Mustard Dip with Pretzels, Amish Country Cheeses, Ohio Orchard Apples, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

Themed breaks require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.

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YOUR STYLE BREAKS

SNACK SELECTIONS

- Individual Bags of White Cheddar Popcorn **\$4 EACH**
- Individual Bags of Chips & Pretzels **\$4 EACH**
- Nutri Grain & Nature Valley Bars **\$4 EACH**
- Assorted Kind Bars **\$5 EACH**
- Individual Bags of Trail Mix **\$4 EACH**
- Assorted Full Sized Candy Bars **\$4 EACH**
- Whole Fresh Fruit **\$3 EACH**
- Sliced Fresh Fruit **\$8 PER PERSON**
- Crisp Tortilla Chips & Chunky Salsa **\$5 PER PERSON**
- Creamy Hummus & Grilled Naan Bread **\$6 PER PERSON**
- Fresh Vegetable Crudité & Dip **\$8 PER PERSON**

BAKERY SELECTIONS

- Freshly Baked Chocolate Chip Cookies **\$42 PER DOZEN**
- Freshly Baked Assorted Cookies **\$42 PER DOZEN**
- Double Chocolate Brownies **\$42 PER DOZEN**
- Assorted Dessert Bars **\$40 PER DOZEN**
- Plain, Blueberry, and Cinnamon Raisin Bagels with Cream Cheese & Preserves **\$38 PER DOZEN**
- Assorted Jumbo Muffins **\$45 PER DOZEN**
- Assorted Pastries **\$38 PER DOZEN**
- Assorted Sliced Breakfast Breads **\$38 PER DOZEN SLICES**

BEVERAGE SELECTIONS

- Starbucks Regular Coffee **\$85 PER 1.5 GALLONS (SOLD PER 1.5 GALLON QUANTITIES)**
- Starbucks Decaffeinated Coffee **\$85 PER 1.5 GALLONS (SOLD PER 1.5 GALLON QUANTITIES)**
- Assorted Hot Teas **\$40 PER 1.5 GALLONS (SOLD PER 1.5 GALLON QUANTITIES)**
- Assorted Pepsi Soft Drinks **\$4.50 EACH**
- Bottled Spring Water **\$4.50 EACH**
- Icelandic Glacial Natural Spring Water **\$6.50 EACH**
- Rockstar Energy Drinks **\$6.50 EACH**

UNLIMITED HALF-DAY BEVERAGE SERVICE - (4 HOURS) \$13 PER PERSON

UNLIMITED FULL-DAY BEVERAGE SERVICE - (8 HOURS) \$28 PER PERSON

- Starbucks Regular Coffee and Decaffeinated Coffee
- Assorted Hot Teas
- Bottled Spring Water
- Assorted Pepsi Brand Soft Drinks

* Unlimited beverage service requires a minimum of 25 guests

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LUNCH PLATED

ALL LUNCHEON ENTREES INCLUDE CHEF'S CHOICE OF STARCH & VEGETABLE, CHOICE OF ONE DESSERT, STARBUCKS REGULAR AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

CHOICE OF ONE STARTER FOR GROUP:

Caesar Salad with Focaccia Croutons & Shaved Parmesan
House Salad with Tomato, Cucumber, Shaved Carrots,
Ranch & Italian Dressings
Arugula with Egg, Pancetta, & Truffle Vinaigrette
Rustic Tomato Basil Bisque
Chicken Noodle Soup

CHOICE OF ONE DESSERT FOR GROUP:

New York Cheesecake with Fresh Berries
Turtle Cheesecake
Flourless Chocolate Torte
Chef's Selection of Pie
Tiramisu
Brownies
Family Style Assorted Cookies

HERB MARINATED GRILLED BREAST OF CHICKEN

\$30 PER PERSON

Choice of One Sauce or Topping

ROASTED PORK TENDERLOIN

Choice of One Sauce or Topping

\$31 PER PERSON

SEARED FILET MIGNON

Choice of One Sauce or Topping

Market Price PER PERSON

GRILLED FRESH ATLANTIC SALMON

\$32 PER PERSON

BRAISED BONELESS SHORT RIBS

\$38 PER PERSON

CHICKEN CAESAR SALAD

\$23 PER PERSON

Crisp Romaine, Shaved Parmesan, Homemade Croutons, & Roasted Tomatoes
Soup OR Fresh Fruit Cup

TRIO OF SALADS

\$25 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**

Soup OR Fresh Fruit Cup

ENHANCE YOUR ENTRÉE WITH AN
ADDITIONAL SAUCE OR TOPPING

Cilantro Cream

Dijon Cream

Madeira Demi

Demi-Glace

Velouté

Port Reduction

Citrus Butter

Crumbled Blue

Sauteed Onion

Sauteed Mushrooms

\$1 PER PERSON

Plated lunch services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



BUFFET LUNCHESES

ALL LUNCHEON BUFFETS INCLUDE A CHOICE OF ONE DESSERT, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

GOODALE PARK LUNCHEON

\$36 PER PERSON

Fresh Fruit Salad

Seasonal Greens with Ranch & Italian Dressings

Chef's Selection of Seasonal Vegetable & Starch

Selection of **Two Entrees**:

Roast Pork Loin with Sage Sauce

Breast of Chicken with Choice of Sauce

Salmon with Citrus Butter

Braised Short Ribs

Pasta Primavera with Marinara OR Alfredo Sauce

Shrimp & Cheese Tortellini with Garlic Butter

BREAST OF CHICKEN SAUCE CHOICE:

Cilantro Cream

Dijon Cream

Madeira Demi

Demi-Glace

Velouté

THE DEEP SOUTH BARBECUE

\$38 PER PERSON

Braised Pulled Pork in Traditional Carolina Gold Barbecue Sauce

Grilled Chicken Breast with Barbecue Sauce & Fresh Chives

Brioche Buns

Roasted Red Bliss Potatoes

Green Beans with Caramelized Onions & Sliced Almonds

House Made Coleslaw

Tomato, Cucumber, & Red Onion Salad with a Red Wine Vinaigrette

DIWALI

\$42 PER PERSON

Fresh Fruit Salad

Garden Salad with Ginger Dressing

Choice of Chicken Curry OR Indian Butter Chicken

Vegetable Curry

Lentil Daal

Aloo Gobi

Basmati Rice

Warm Naan Bread

Lunch buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20, a \$75 fee will apply.

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BUFFET LUNCHESES

COMIDA MEXICANA

\$34 PER PERSON

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

TONY D'S ITALIAN

\$36 PER PERSON

Rigatoni with Meat Sauce
Cheese Tortellini with Garlic Butter
Chicken Marsala
Caesar Salad with House Made Garlic Croutons
Roasted Seasonal Vegetables
Garlic Breadsticks

SELECTION OF ONE DESSERT:

New York Cheesecake with Fresh Berries
Turtle Cheesecake
Flourless Chocolate Torte
Chef's Selection of Pie
Tiramisu
Brownies
Assorted Cookies

Lunch buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20, a \$75 fee will apply.

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DELI LUNCHE S

ALL DELI LUNCH BUFFETS INCLUDE A CHOICE OF TWO SIDES, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

NEW YORK DELI BOARD BUFFET

\$29 PER PERSON

Deli Sliced Roast Beef, Turkey, & Ham
Chicken Salad OR Tuna Salad (Choose One for Group)
Assortment of Swiss, Pepper Jack, & Cheddar Cheeses
Sliced Breads & Rolls
Assorted Individual Bags of Potato Chips & Pretzels
Cookies and Brownies

SHORT NORTH SANDWICH BUFFET

\$30 PER PERSON

Selection of **Three Sandwiches** (Groups Under 25 Attendees Selection of Two):

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

Assorted Individual Bags of Potato Chips & Pretzels
Cookies and Brownies

SIDES:

Fruit Salad

Cole Slaw

Potato Salad

Garden Salad

Pasta Salad

Mediterranean Orzo Salad

Chef's Selection of Soup (Seasonal)

FOR GROUPS ON THE GO...

BROWN BAG LUNCH

\$25 PER PERSON

Selection of **Three Sandwiches** (Groups Under 20 Selection of Two):

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

Assorted Individual Bagged Chips OR Pretzels
Fresh Whole Fruit
Cookie
Bottled Water OR Assorted Pepsi Brand Soft Drink

Deli lunches require a minimum of 15 guests. If the guaranteed number of guests is less than 15, a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



DINNER PLATED

ALL DINNER ENTREES INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLE & STARCH, FRESH ARTISINAL ROLLS & BUTTER, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

CHOICE OF ONE STARTER:

Caesar Salad with Focaccia Croutons & Shaved Parmesan
House Salad with Tomato, Cucumber, Shaved Carrots,
Ranch & Italian Dressings
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
Chef's Selection of Pie
Tiramisu
Brownies
Family Style Assorted Cookies

CHOOSE SINGLE ENTRÉE OR A DUO OF ANY TWO FOR **\$68 PER PERSON**

FILET OF BEEF

MARKET PRICE PER PERSON

Choice of One Sauce or Topping

BRAISED SHORT RIB

\$58 PER PERSON

ROASTED ATLANTIC SALMON

\$52 PER PERSON

GRILLED BREAST OF CHICKEN

\$45 PER PERSON

Choice of One Sauce or Topping

MARYLAND-STYLE CRAB CAKES

\$50 PER PERSON

BONE-IN PORK CHOP

\$46 PER PERSON

ENHANCE YOUR ENTRÉE WITH AN
ADDITIONAL SAUCE OR TOPPING

Cilantro Cream

Dijon Cream

Madeira Demi

Demi-Glace

Velouté

Port Reduction

Citrus Butter

Crumbled Blue

Sauteed Onion

Sauteed Mushrooms

\$1 PER PERSON

Plated dinner services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



BUFFET DINNERS

ALL BUFFET DINNERS INCLUDE ARTISAN STYLE ROLLS & BUTTER, CHEF'S SELECTION OF DESSERT, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

CHOICE OF TWO STARTERS:

- Arugula Salad with Hard Boiled Eggs & Pancetta
- Field Green Salad with Cucumbers, Tomatoes, & Shaved Carrots
- Caesar Salad with Focaccia Croutons & Shaved Parmesan
- Tomato Mozzarella Salad
- Grilled and Chilled Vegetables
- Chicken Noodle Soup
- Creamy Tomato Bisque

ROCCO'S ITALIAN

\$48 PER PERSON

- Grilled Chicken Parmesan
- Rigatoni with Marinara
- Quarter Pound Meatballs
- Roasted Fingerling Potatoes
- Bistro Style Vegetables

SLOW COOKIN'

\$54 PER PERSON

- Braised Short Rib
- Roasted Boneless Chicken Thighs
- Mashed Potatoes
- Creamy Sautéed Mushrooms
- Homemade Corn Bread & Butter

PRIME RIB DINNER BUFFET

MARKET PRICE 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
- Seasonal Vegetables
- Grilled & Chilled Vegetables and Marinated Mushrooms
- Classic Baked Potatoes with Butter & Sour Cream

LATIN AMERICA

\$48 PER PERSON

- Fresh Fruit Salad
- Chicken Curry OR Indian Butter Chicken
- Vegetable Curry
- Lentil Daal
- Aloo Gobi
- Basmati Rice
- Naan Bread

SOUTHERN BARBECUE

\$46 PER PERSON

- Barbecue Brisket
- Roasted Bone-In Chicken
- Macaroni & Cheese
- Braised Red Cabbage with Goat Cheese
- Green Beans
- Substitute Corn Bread for Rolls **\$1 PER PERSON**

AMERICAN DINNER BUFFET

\$50 PER PERSON

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

BONELESS BREAST OF CHICKEN SAUCE CHOICE:

- Cilantro Cream
- Dijon Cream
- Madeira Demi
- Demi-Glace
- Velouté

Dinner buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20 a \$75 fee will apply.

Pricing does not reflect 25% service charge or state sales tax.



RECEPTION STATIONS

SAVORY & SWEET FONDUE STATION

\$20 PER PERSON

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

NACHO BAR

\$18 PER PERSON

Black Bean Salsa, Roasted Tomatillo Salsa, Guacamole, Shredded Chicken, Melted Cheddar Cheese, Sour Cream, Jalapenos,
Corn Tortilla Chips

CREAMY MASHED POTATO BAR

\$22 PER PERSON

Shredded Beef, Diced Chicken, Diced Bacon, Scallions, Sour Cream, Cheddar Cheese, Caramelized Onions, Shaved
Parmesan, Sautéed Mushrooms

BUILD YOUR OWN BRUSCHETTA

\$19 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

MARKET PRICE 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 **\$37 PER PERSON (EXCLUDES CHILLED SHRIMP COCKTAIL)**

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HORS D' OEUVRES

PRICED PER (50) PIECES & MUST BE ORDERED IN QUANTITIES OF (50)

HOT

- Kofta Kabobs with Tzatziki Sauce \$205
- Coconut Shrimp with Sweet Chili Sauce \$205
- Wisconsin Cheese Bites \$200
- Beef sliders with Cheddar Cheese, Pickles, & Ketchup \$225
- Korean-style Short Ribs Garnished with Green Onion \$250
- Beef Skewer \$250
- Mini Crab Cakes with Red Pepper Aioli \$295
- Mini Grilled Cheese with Tomato Bisque \$200
- Vegetarian Samosas \$200
- Chicken Skewers with Sesame Seeds \$265
- Vegetable Spring Rolls with Sweet Chili Sauce & Spicy Mustard \$200

CHILLED

- Seared Tuna with Asian Slaw on Fried Wonton \$220
- Smoked Salmon with Cream Cheese & Shredded Egg \$220
- Tapenade on a Crostini \$185
- Blistered Tomato Bruschetta on Toast Point \$185
- Beef & Boursin on a Crouton Topped with Caramelized Onion \$245
- Shrimp with Chili Sauce MARKET PRICE
- Crab Salad on Greens \$195
- Hummus Shooters with Carrots, Celery, & Pita \$195

IMPORTED & DOMESTIC CHEESE BOARD

\$15 PER PERSON

VEGETABLE CRUDITÉ

\$8 PER PERSON

FRESH FRUIT DISPLAY

\$8 PER PERSON

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DINNER STATIONS

FAJITAS

\$20 PER PERSON

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

CHOP SALAD

\$21 PER PERSON

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

QUESADILLAS

\$24 PER PERSON

Steak Quesadillas, Chicken Quesadillas, Shrimp Quesadillas, Black Bean & Corn Quesadillas, Fire Roasted Tomato Salsa, Black Bean Dip, Sour Cream, Guacamole, & Spicy Cheese Dip

PASTA BAR

\$26 PER PERSON

Three Pastas:

Farfalle, Penne, & Tortellini

Choose ONE Sauce for Each Pasta:

Classic Marinara, Alfredo, & Pesto

Choose ONE Topping for Each Pasta:

Grilled Chicken, Italian Sausage, Primavera Vegetables

Accompanied by Garlic Focaccia Bread

SLICED ROASTED TURKEY BREAST

\$290 EACH (SERVES APPROXIMATELY 30)

Cranberry Chutney & Silver Dollar Rolls

Chef Attended Carving **\$150 PER CHEF**

PEPPERED BEEF TENDERLOIN

\$400 EACH (SERVES APPROXIMATELY 25)

Horseradish Cream & Rolls

Chef Attended Carving **\$150 PER CHEF**

PRIME RIB

MARKET PRICE PER PERSON (SERVES APPROXIMATELY 40)

Bordelaise Sauce OR Au Jus, & Rolls

Chef Attended Carving **\$150 PER CHEF**

APPLEWOOD CURED HAM

\$280 EACH (SERVES APPROXIMATELY 40)

Honey Mustard & Rolls

Chef Attended Carving **\$150 PER CHEF**

Pricing does not reflect 25% service charge or state sales tax.



ALL DAY PLANNER PACKAGE I

\$ 82 PER PERSON

ALL-DAY BEVERAGE SERVICE

Starbucks Regular Coffee and Decaffeinated Coffee
Assorted Hot Teas
Bottled Spring Water
Assorted Pepsi Brand Soft Drinks

RISE & SHINE CONTINENTAL

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams
Seasonal Fresh Fruit
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Hard Boiled Eggs
Chilled Orange, Apple, & Cranberry Juice

SELECTION OF ONE LUNCH BUFFET WITH CHEF'S CHOICE OF DESSERT

Goodale Park Luncheon
The Deep South Barbeque
Comida Mexicana
Tony D's Italian
New York Deli Board
Chef's Choice Buffet (Starter, Two Entrées, Starch, Vegetable)

MID-AFTERNOON BREAK

CHOICE OF TWO:

Freshly Baked Cookie Assortment
Fudge Brownies
Crisp Delicious Apples
Assorted Nutri-Grain® Bars
Individual Bags of Chips & Pretzels
Individual Bags of Trail Mix
Crisp Vegetable Crudité with Dip
Crisp Tortilla Chips with Salsa

BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**
Rockstar Energy Drinks **\$6.50 PER CAN**

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.

Pricing does not reflect 25% service charge or state sales tax.



ALL-DAY PLANNER PACKAGE II

\$86 PER PERSON

ALL-DAY BEVERAGE SERVICE

Starbucks Regular Coffee and Decaffeinated Coffee
Assorted Hot Teas
Bottled Spring Water
Assorted Pepsi Brand Soft Drinks

TWO ENTRÉE BREAKFAST BUFFET

Market Display of Fresh Cut Fruits
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Chef's Selection of Baked Goods Served with Butter, Assorted Jellies, & Jams
Chilled Orange, Apple, & 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 with Chives
Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

CHOICE OF TWO ACCOMPANIMENTS:

Seasoned Redskin Skillet Potatoes
Yukon Gold Potatoes with Spinach & Onions
Cheesy Hash Brown Casserole
Applewood Smoked Bacon
Country Sausage Links

SELECTION OF ONE LUNCH BUFFET WITH CHEF'S CHOICE OF DESSERT

Goodale Park Luncheon
The Deep South Barbeque
Comida Mexicana
Tony D's Italian
New York Deli Board
Chef's Choice Buffet (Starter, Two Entrées, Starch, Vegetable)

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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.

Pricing does not reflect 25% service charge or state sales tax.



ALL-DAY PLANNER PACKAGE II, CONTINUED

MID-AFTERNOON BREAK

CHOICE OF TWO:

- Freshly Baked Cookie Assortment
- Fudge Brownies
- Crisp Delicious Apples
- Assorted Nutri-Grain® Bars
- Individual Bags of Chips & Pretzels
- Individual Bags of Trail Mix
- Crisp Vegetable Crudité with Dip
- Crisp Tortilla Chips with Salsa

BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**

Rockstar Energy Drinks **\$6.50 PER CAN**

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.

Pricing does not reflect 25% service charge or state sales tax.



NO LUNCH PLANNER PACKAGE I

\$55 PER PERSON

ALL-DAY BEVERAGE SERVICE

Starbucks Regular Coffee and Decaffeinated Coffee
Assorted Hot Teas
Bottled Spring Water
Assorted Pepsi Brand Soft Drinks

RISE & SHINE CONTINENTAL

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams
Seasonal Fresh Fruit
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Hard Boiled Eggs
Chilled Orange, Apple, & 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 & Pretzels
Individual Bags of Pretzels Trail Mix
Crisp Vegetable Crudité with Dip Crisp
Tortilla Chips with Salsa

BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**
Rockstar Energy Drinks **\$6.50 PER CAN**

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.

Pricing does not reflect 25% service charge or state sales tax.



NO LUNCH PLANNER PACKAGE II

\$59 PER PERSON

ALL-DAY BEVERAGE SERVICE

Starbucks Regular Coffee and Decaffeinated Coffee
Assorted Hot Teas
Bottled Spring Water
Assorted Pepsi Brand Soft Drinks

TWO ENTRÉE BREAKFAST BUFFET

Market Display of Fresh Cut Fruits
Assorted Cold Cereals with Milk
Assorted Individual Yogurts
Chef's Selection of Baked Goods Served with Butter, Assorted Jellies, & Jams
Chilled Orange, Apple, & 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 with Chives
Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

CHOICE OF TWO ACCOMPANIMENTS:

Seasoned Redskin Skillet Potatoes
Yukon Gold Potatoes with Spinach & Onions
Hash Brown Casserole
Applewood Smoked Bacon
Country Sausage Links

MID-AFTERNOON BREAK

CHOICE OF TWO:

Freshly Baked Cookie Assortment
Fudge Brownies
Crisp Delicious Apples
Assorted Nutri-Grain® Bars
Individual Bags of Chips & Pretzels
Individual Bags of Trail Mix
Crisp Vegetable Crudité with Dip
Crisp Tortilla Chips with Salsa

BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**
Rockstar Energy Drinks **\$6.50 PER CAN**

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. Pricing does not reflect 25% service charge or state sales tax.



COCKTAIL SERVICE

HOST BAR SERVICE*

Domestic Beer \$6
Imported Beer \$7
Craft Beer \$8
House Wines \$8
Soda & Bottled Water \$4.50
Name Brand Liquor \$8
Premium Brand Liquor \$9
Top Shelf Liquor \$10

CASH BAR SERVICE**

Domestic Beer \$7
Imported Beer \$8
Craft Beer \$9
House Wines \$10
Soda & Bottled Water \$5
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

The Hotel carries a selection of wines and sparkling wines.

House brand wine selection provided by Canyon Road.

A food service offering must accompany all bar services.

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

A \$400 minimum is required for each bar. The difference will be added to the final bill, should each bar fail to meet the minimum.

*** Cash Bar pricing includes 25% service charge and state sales tax.*

Pricing does not reflect 25% service charge or state sales tax.



AUDIO/VISUAL SERVICES

EQUIPMENT PACKAGES

BALLROOM PRESENTATION **\$844**

6500 Lumen HD projector, power strip, extension cord, set-up assistance, table/cart, 10' cradle screen, & wireless remote

BREAKOUT ROOM PRESENTATION **\$565**

3000 Lumen HD projector, power strip, extension cord, set-up assistance, table/cart, screen, & wireless remote

50" HD-LCD LARGE FLAT SCREEN DISPLAY **\$415**

70" HD-LCD LARGE FLAT SCREEN DISPLAY **\$800**

with DVD player add **\$55**

PREMIUM SOUND PACKAGE **\$340**

two high-fidelity speakers, 4-channel mixer, and table/cart

FLIPCHART PRESENTATION **\$75**

hardback easel, white pad, assorted markers

POST-IT® FLIPCHART PRESENTATION **\$97**

hardback easel, pad, assorted markers

BRING-YOUR-OWN-PROJECTOR

power strip, extension cord, set-up assistance, table/cart, and a 7' or 8' tripod screen **\$215**
10' cradle screen upgrade **\$290**
wireless presentation remote **\$50**

COMPUTER PRESENTATIONS

confidence monitor **\$405**
laptop with Windows 10 OS and Microsoft Office Suite **\$260**
wireless USB mouse **\$35**
wireless presentation remote **\$50**

VIDEO ENHANCEMENTS

video recorder **\$300** to hard drive
4K camera with tripod **\$375**

PRESENTATION ENHANCEMENTS

tripod easel (for signage) **\$25**
hardback easel (for flipchart) **\$30**
25ft extension cord **\$25**
AC Power Strip **\$25**
large white board **\$80**
laser pointer **\$35**
additional Post-It® flipchart pad **\$35**
additional white flipchart pad **\$25**

pipe & drape **\$185 PER 10' SECTION** (black)
pipe & drape **\$180 PER 12' SECTION** (white & blue)
pipe & drape **\$180 PER 10' SECTION** (orange)

AUDIO VISUAL EVENT SUPPORT

MONDAY-FRIDAY

7am-6pm **\$80 PER HOUR, 2 HOUR MINIMUM**
6pm-12am **\$100 PER HOUR, 3 HOUR MINIMUM**
12am-7am **\$125 PER HOUR, 4 HOUR MINIMUM**

WEEKENDS

6p-12am **\$100 PER HOUR, 3 HOUR MINIMUM**
12am-7am **\$125 PER HOUR, 4 HOUR MINIMUM**

HOLIDAYS

All Day **\$125 PER HOUR, 4 HOUR MINIMUM**

MONDAY - FRIDAY

Half Day Rate **\$325 (<5 HRS.)**

Day Rate **\$645 (<10 HRS.)**

COLLABORATIVE PACKAGES

AUDIENCE RESPONSE SYSTEMS

question/answer management system, content creation (2hrs),
wireless response transmitter for <50 attendees **\$900**
additional transmitters each **\$25**

SDI HD VIDEO CONFERENCE CAMERA PACKAGE

2K SDI Capture Device Included **\$250**

AUDIO CONFERENCING SYSTEMS

conference speakerphone for <12 **\$110**
deluxe conferencing system for <25 **\$160**
interface into pa system **\$235**

LED Up-Lights **\$270 (6-lights)**

AUDIO EQUIPMENT

wireless microphone (handheld or lapel) **\$200**
wired microphone (handheld or lavalier) **\$55**
pencil style podium microphone **\$75**
stereo 16-channel mic/line mixer **\$150**
8-channel mixer **\$100**
monaural 4-channel mixer **\$70**
self-amplified high-fidelity speaker & stand **\$140**
VGA splitter **\$150**

Cancelled AV Reservations

*Special Orders

Cancelled < 168 hours of event = **50%** of total estimated charge

Cancelled < 96 hours of event = **100%** of total estimated charge

*On-site AV Cancelled < 24 hours of event = **50%** of one day charge

Cancelled < 12 hours of event = **100%** of one day charge

Pricing does not reflect 25% service charge or state sales tax.



GENERAL POLICIES

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 5 business day 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 3%, Hotel will make every reasonable effort to accommodate the extra number of guests with same or comparable arrangements. All Plated Breakfast, Plated Lunch, and Plated Dinner Services require a minimum of 10 guests. If guaranteed number of guests is less than required minimum, additional fees 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 13.50% 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 three working days prior to the event, but not between 11am and 1pm daily. Parcels skids or pallet must provide own pallet jack and lift gate truck and shipper will be responsible for loading and unloading of packages into the Hotel. 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. All functions must be paid for a minimum of three business 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, and to follow health code requirements for the Franklin County Department of Health, no food and/or beverage other than that prepared and provided by the Hotel may be served in the Hotel function space. 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 of \$250.00 to reset an event space.

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. No open flame, glitter, confetti, or helium filled mylar balloons are permitted. Please consult your Sales Partner for assistance in displaying items.

Pricing does not reflect 25% service charge or state sales tax.

