

BRUNCH WEDDING PACKAGE

\$55 per person



Your Brunch Package Includes:

- Four Hour Beer, Wine and Mimosa Bar
- Full Service Buffet
- Cake Cutting Service
- Table Linens
- Dance Floor
- Group Hotel Rates for your Guests

Host Bar

Your four hour private bar includes a full selection of Domestic Beer, Imported Beer, Craft Beer, House Wine, and House Brut Mimosas.

Cocktail Reception Hors d'oeuvres

Artisan Cheese Board

Old World Cheeses and Italian Favorites, Fresh Berries, Grapes, Sun-Dried Fruits, Cherries, Cranberries, and Spiced Pecans

Fresh Sliced Fruit and Berry Display

Brunch Buffet

Muffins and Breakfast Breads

Seasonal Yogurt Parfait

The Grand Salad

Choice of The Grand Benedict or Lemon Ricotta Pancakes

Choice of Applewood Smoked Bacon or Steve Evan's Sausage

Stuffed Chicken Florentine or Grilled Salmon

Herb Roasted Baby Potatoes

Grilled Seasonal Vegetables

Choice of Seasonal Dessert

Locally Roasted Luck Brother's Coffee, Hot Tea and Juice

Enhancements

Upgrade to Bar to include House Brand Liquor **+\$5 Per Person**

Upgrade to Chiavari Chair and Specialty Napkin **+\$10 Per Setting**

Upgrade Table Linens **Starting at \$25 Each**

All prices are subject to change. All pricing subject to 23% service charge and applicable taxes.

For more information please call **614.453.4300** or email **infogy@columbushospitality.com**

820 Goodale Boulevard | Columbus, Ohio 43212

SILVER WEDDING PACKAGE

Pricing Starts at \$75 per person



Your Wedding Package Includes:

- Four Hour Beer and Wine Bar
- Full Service Plated or Buffet
- Cake Cutting Service
- Table Linens
- Dance Floor
- Group Hotel Rates for your Guests

Host Bar

Your four hour private bar includes a full selection of Domestic Beer, Imported Beer, Craft Beer, and House Wine.

Cocktail Reception Hors d'oeuvres

Artisan Cheese Board

Old World Cheeses and Italian Favorites, Fresh Berries, Grapes, Sun-Dried Fruits, Cherries, Cranberries, and Spiced Pecans

Salad Selection

Select One

The Grand Salad

Arcadian Greens, Goat Cheese, Toasted Almonds, Teardrop Peppers, Golden Raisons

Classic Garden Salad

Romaine & Iceberg Lettuce, Cucumbers, Tomatoes Shredded Carrots, and House-Made Croutons

Entrée Selection

Plated—Select Up to Two Entrées or One Dual Entrée

Buffet—Two Entrée Buffet Starting at \$75

Stuffed Chicken Florentine

Pork Tenderloin Medallions with Whole Grain Mustard Cream Sauce

Blackened Salmon with Tomato Ragout

Goat Cheese and Roasted Red Pepper Ravioli

Braised Beef Short Ribs **+\$2 per person**

Block Cut Ribeye **+\$4 per person**

Ohio Filet Mignon **+\$10 per person**

Upgrade to Dual Entrée **+\$2 per person**

Accompaniments

Plated and Buffet—Select Two

Vegetables

Grilled White Asparagus

Broccolini and Caulilini

Roasted Brussel Sprouts

Grilled Baby Carrots

Starches

Chive Whipped Potatoes

Roasted Fingerling Potatoes

Lemon Parmesan Risotto

Rice Pilaf

Wedding Package Enhancements

Upgrade Bar to include House Brand Liquor **+\$5 Per Person**

Upgrade to Chiavari Chair and Specialty Napkin **+\$10 Per Setting**

Upgrade Table Linens **Starting at \$25 Each**

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GOLD WEDDING PACKAGE

Pricing Starts at \$85 per person

Your Wedding Package Includes:

- Four Hour Full Bar with House Brands
- Full Service Plated or Buffet
- Cake Cutting Service
- Table Linens
- Dance Floor
- Group Hotel Rates for your Guests

Host Bar

Your four hour private bar includes a full selection of Domestic Beer, Imported Beer, Craft Beer, House Wine and House Brand Liquor.

Cocktail Reception Hors d'oeuvres

Select Three Passed Hot or Cold Hors d'oeuvres

Cold Selections

Strawberry Bruschetta with Whipped Montrachet
Sesame Ahi Tuna on Wonton with Wasabi
Caponata Crostini

Hot Selections

Sausage Stuffed Mushroom
Pecan Chicken Skewer with Mustard Cream Sauce
Mini Bison Meatloaf

Salad Selection

Select One

Yard Salad
Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese,
Candied Pecans
Blueberry Salad
Spinach, Romaine, Red Onion, Almond, Feta Cheese, Blueberries

Entrée Selection

Plated—Select Up to Three Entrées or One Dual Entrée

Buffet—Two Entrée Buffet Starting at \$85

Stuffed Chicken with Spinach, Feta, Ricotta, Sundried Tomato Cream
Mojo Pork Tenderloin with Adobo Sauce and Roasted Chayote Squash
Lemon Parmesan Crusted Salmon
Smoked Mozzarella Ravioli with Basil Pesto and Roasted Red Peppers
Braised Beef Short Ribs
American Wagyu Sirloin **+\$4 per person**
Ohio Filet Mignon **+\$10 per person**
Upgrade to Dual Entrée **+\$2 per person**

Accompaniments

Plated and Buffet—Select Two

Vegetables

Grilled White Asparagus
Broccolini and Caulilini
Roasted Brussel Sprouts
Grilled Baby Carrots

Starches

Chive Whipped Potatoes
Roasted Fingerling Potatoes
Lemon Parmesan Risotto
Rice Pilaf

Wedding Package Enhancements

Upgrade Bar to Premium Brand Liquor **+\$5 Per Person**
Upgrade to Chiavari Chair and Specialty Napkin **+\$10 Per Setting**
Upgrade Table Linens **Starting at \$25 Each**

All prices are subject to change. All pricing subject to 23% service charge and applicable taxes.

PLATINUM WEDDING PACKAGE

Pricing Starts at \$96 per person

Your Wedding Package Includes:

- Four Hour Full Bar with Premium Brands
- Champagne Toast
- Full Service Plated or Buffet
- Cake Cutting Service
- Table Linens
- Dance Floor
- Group Hotel Rates for your Guests

Host Bar

Your four hour private bar includes a full selection of Domestic Beer, Imported Beer, Craft Beer, House Wine and Premium Brand Liquor.

Champagne Toast

Includes 4oz Pour of House Brut Champagne for each guest

Cocktail Reception Hors d'oeuvres

Select Four Butler Passed Hot or Cold Hors d'oeuvres

Cold Selections

Grilled Halloumi Cheese with Fresh Fig, Prosciutto and Mint
Whipped Goat Cheese Parmesan Cups
Mini Jackfruit Carnitas Taco

Hot Selections

Chicken Cordon Bleu Croquette
Red Curry Coconut Shrimp Skewer
Mini Short Rib Shepard's Pie

Salad Selection

Select One

Smashed Beet and Citrus Salad
With Goat Cheese, Pine Nuts, Mixed Greens, Mint Chimichurri Vinaigrette
Strawberry Salad
Mixed Greens with Sliced Strawberries, Gorgonzola, Red Onion, Avocado, Almond

Entrée Selection

Plated—Select Up to Three Entrées or Dual Entrée

Buffet—Two Entrée Buffet Starting at \$96

Stuffed Chicken with Fig, Prosciutto, Ricotta Cheese and Herb Velouté
Berkshire Pork Chop with Soy Mustard Glaze
Honey Dijon Glazed Salmon with Orange-Fennel Slaw
Pistachio Crusted Halibut Filet with Beurre Rouge
Biryani Stuffed Grilled Portobello with Tomato and Coriander Chutney
Braised Beef Short Ribs
Block Cut Ribeye
Ohio Filet Mignon **+\$4 per person**
Upgrade to Dual Entrée **+\$2 per person**

Accompaniments

Plated and Buffet—Select Two

Vegetables

Grilled White Asparagus
Broccolini and Caulilini
Roasted Brussel Sprouts
Grilled Baby Carrots

Starches

Chive Whipped Potatoes
Roasted Fingerling Potatoes
Lemon Parmesan Risotto
Rice Pilaf

Wedding Package Enhancements

Upgrade Bar to Watershed Brand Gin, Vodka, Bourbon **+\$3 Per Person**
Upgrade Bar to Super Premium Brand Liquor **+\$5 Per Person**
Upgrade to Chiavari Chair and Specialty Napkin **+\$10 Per Setting**
Upgrade Table Linens **Starting at \$25 Each**

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GRAND WEDDING PACKAGE

Pricing Starts at \$112 per person

Your Wedding Package Includes:

- Four Hour Full Bar with Super Premium Brands
- Champagne Toast
- Full Service Plated or Buffet
- Cake Cutting Service
- Table Linens
- Dance Floor
- Group Hotel Rates for your Guests

Host Bar

Your four hour private bar includes a full selection of Domestic Beer, Imported Beer, Craft Beer, House Wine and Super Premium Brand Liquor.

Champagne Toast

Includes 4oz Pour of Rosé or Prosecco for each guest

Cocktail Reception Hors d'oeuvres

Mediterranean Display and Selection of Three Butler Passed Hot or Cold Hors d'oeuvres

Mediterranean Display

Charcuterie Board, Grilled Vegetables, Trio of Hummus, Feta Dip, Tuscan Bread

Cold Hors d'oeuvre Selections

Jumbo Shrimp Shooter
Beef Carpaccio Crostini with Horseradish Aioli and Fried Capers
Assorted Sushi Rolls

Hot Hors d'oeuvre Selections

Bison Chili Empanadas
Espresso Crusted Lamb Lollipop with Jalapeno Relish
Vegetable Egg Rolls with Sweet & Sour Sauce

Salad Selection

Select One

The Grand Salad

Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers

Spinach Salad

Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons

Entrée Selection

Plated—Select Up to Three Entrées or One Dual Entrée

Buffet—Two Entrée Buffet Starting at \$112

Butternut Squash Ravioli with Sage Cream and Roasted Peppers

Stuffed Chicken with Fig, Prosciutto, Ricotta Cheese and Herb Velouté

Veal Chop with Apple and Bacon Jam

Chilean Sea Bass

Ohio Filet Mignon

Upgrade to Dual Entrée **+\$2 per person**

Accompaniments

Plated—Select Two

Buffet—Select Three

Vegetables

Haricot Verts

Romanesco

Roasted Seasonal Vegetables

Grilled Baby Carrots

Starches

White Cheddar Whipped Potatoes

Roasted Redskin Potatoes

Horseradish Dauphinoise Potatoes

Herbed Orzo

Wedding Package Enhancements

Upgrade to Chiavari Chair and Specialty Napkin

+\$10 Per Setting

Upgrade Table Linens

Starting at \$25 Each

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