



AND SO THE  
*Adventure*  
BEGINS...

THE *Grand*  
EVENT CENTER

[THEGRANDEVENTSCENTER.COM](http://THEGRANDEVENTSCENTER.COM)





*Welcome to*

# THE GRAND EVENT CENTER

Much more than an event center, this captivating space brings desired amenities, functionality, and modern style to one of Columbus' most vibrant areas for an experience unlike any other in Central Ohio.

## **IMPECCABLY DESIGNED**

Impeccably designed to accommodate wedding ceremonies and receptions, The Grand is easily transformed into a space that's exclusive to you and your event. The open layout, abundant natural light and an inviting modern vibe comes together in a truly original venue.

## **UNPARALLELED SERVICE**

Guests will enjoy in-house catering with local flavors, and easy access to adjacent hotels, Courtyard by Marriott Columbus OSU and Hyatt Place Columbus/OSU. Booking your wedding is easy at The Grand. A professional events planner will be happy to discuss your vision and walk you through the endless possibilities.

## **EXCEPTIONAL LOCATION**

The convenient urban central location is unlike anything else you'll find in Columbus. Nestled in Grandview Yard, The Grand has nearby highway access, ample complementary parking, and is located near The Short North, the Arena District, downtown Columbus and The Ohio State University. The Grand is just steps away from hotels, local shops, restaurants, local distilleries, craft breweries, as well as to some favorite wedding photo locations, making it an ideal spot for both your wedding party and your guests.

THE *Grand*  
EVENT CENTER

For more information, please call **614.453.4300**  
or email [infoGY@columbushospitality.com](mailto:infoGY@columbushospitality.com)  
820 Goodale Boulevard, Columbus, Ohio 43212



*A fresh new approach to*

# WEDDINGS

Our wedding packages and chef-inspired menus were created with every detail of your big day in mind. We've thought of everything to make your event unforgettable.

From the entryway décor to the reception dance floor, the cocktails to the dessert, The Grand provides a blank canvas ready to transform into your dream wedding. Whatever your vision, your personal event planner will be there to make sure your perfect day is enjoyable, memorable and most of all, exclusively yours.

## THE GRAND EVENT CENTER WEDDINGS OFFER:

- Exclusive venue for your intimate ceremony and/or reception, accommodating up to 275 guests
- Personal event planner ensures a beautifully seamless and stress-free day
- Full-service catering: customize your own unique menu
- Intimate indoor ceremony option
- Beautiful 4,000 square foot ballroom with exposed brick, flooded with warm, natural light
- Cozy outdoor patio with fire pit, bistro lighting and outdoor soft seating
- Overnight accommodations at adjacent hotels: Courtyard by Marriott Columbus OSU and Hyatt Place Columbus/OSU
- Complimentary parking in adjacent 500-space garage



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*Meet Executive Chef*

# AARON COLLINS



Chef Aaron's cuisine utilizes **modern techniques and philosophies** while referencing **classical pairings and culinary traditions**. He is passionate about his craft, respecting ingredients and creating menus that reflect the seasons and the bounty that local farmers and artisans provide.

He was born and raised in Ohio but has traveled across the entire nation in his years as the vocalist, guitarist for a touring rock band and has recently visited Ireland and France which has brought new perspective to his cuisine.

His culinary inspiration began at a young age while cooking alongside his mother and grandmother, but it really began to take hold during home economics class in high school where he started creating his own recipes and cooking dinner parties for his friends.

Chef Aaron came from the culinary team at Nationwide Hotel and Conference Center in Lewis Center, Ohio where he was the Sous Chef specializing in events. It was there he fine-tuned his modern cooking techniques and added to his culinary repertoire.



# SILVER *Wedding Package*

PRICING STARTS AT \$78 PER PERSON

**INCLUDES:**

- Four and a half hour Beer and Wine Bar
- Complimentary Cake Cutting Service
- Decor Set-Up and Tear-Down
- Full Service Catering—Includes Hors d'oeuvres, Salad, Entrée, White China, Silverware, Glassware, Floor Length Linen, Simple Candle Votives, and Service Staff
- Dance Floor
- Complimentary Overnight Stay for Wedding Couple
- Group Hotel Rates for your Guests at Adjacent Hotels

A full catering menu is available with additional menu selections for hors d'oeuvres, salads, entrées and sides.

## HOST BAR

Your four and a half 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, and Golden Raisins

### CLASSIC GARDEN SALAD

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

## ENTRÉE SELECTION

**PLATED** *Select Up to Two Entrées or Upgrade to 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

## ENHANCEMENTS

Upgrade Bar to include House Brand Liquor	\$5 Per Person
Champagne Toast with House Brut	\$4 Per Person
Upgrade to Chiavari Chair and Specialty Napkin	\$12 Per Setting



THE *Grand* EVENT CENTER

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# GOLD *Wedding Package*

PRICING STARTS AT \$88 PER PERSON

**INCLUDES:**

- Four and a half hour Bar with Beer, Wine and House Brand Liquor
- Complimentary Cake Cutting Service
- Decor Set-Up and Tear-Down
- Full Service Catering—Includes Hors d'oeuvres, Salad, Entrée, White China, Silverware, Glassware, Floor Length Linen, Simple Candle Votives, and Service Staff
- Dance Floor
- Complimentary Overnight Stay for Wedding Couple
- Group Hotel Rates for your Guests at Adjacent Hotels

A full catering menu is available with additional menu selections for hors d'oeuvres, salads, entrées and sides.

## HOST BAR

Your four and a half 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*

- Strawberry Bruschetta with Whipped Montrachet
- Sesame Ahi Tuna on Wonton with Wasabi
- Caponata Crostini
- 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 Upgrade to One Dual Entrée*

**BUFFET** *Two Entrée Buffet Starting at \$85*

- Stuffed Chicken with Spinach, Feta, Ricotta, Sun-dried 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

## ENHANCEMENTS

Upgrade Bar to Premium Brand Liquor	\$5 Per Person
Champagne Toast with House Brut	\$4 Per Person
Upgrade to Chiavari Chair and Specialty Napkin	\$12 Per Setting



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# PLATINUM

## Wedding Package **PRICING STARTS AT \$99 PER PERSON**

### INCLUDES:

- Four and a half hour Bar with Beer, Wine, and Premium Brand Liquor
- Complimentary Cake Cutting Service
- Decor Set-Up and Tear-Down
- Full Service Catering—Includes Hors d'oeuvres, Salad, Entrée, White China, Silverware, Glassware, Floor Length Linen, Simple Candle Votives, and Service Staff
- Dance Floor
- Complimentary Overnight Stay for Wedding Couple
- Group Hotel Rates for your Guests at Adjacent Hotels
- Champagne Toast

A full catering menu is available with additional menu selections for hors d'oeuvres, salads, entrées and sides.

### HOST BAR

Your four and a half 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

- Grilled Halloumi Cheese with Fresh Fig, Prosciutto and Mint
- Whipped Goat Cheese Parmesan Cups
- Mini Jackfruit Carnitas Taco
- Chicken Cordon Bleu Croquette
- Red Curry Coconut Shrimp Skewer
- Mini Short Rib Shepard's Pie

### SALAD SELECTION *Select One*

#### SMASHED BEET AND CITRUS SALAD

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 Upgrade to One 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

### 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	\$12 Per Setting



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# GRAND *Wedding Package*

PRICING STARTS AT \$115 PER PERSON

**INCLUDES:**

- Four and a half hour Bar with Beer, Wine, and Super Premium Brands
- Complimentary Cake Cutting Service
- Decor Set-Up and Tear-Down
- Full Service Catering—Includes Hors d'oeuvres, Salad, Entrée, White China, Silverware, Glassware, Floor Length Linen, Simple Candle Votives, and Service Staff
- Dance Floor
- Complimentary Overnight Stay for Wedding Couple
- Group Hotel Rates for your Guests at Adjacent Hotels
- Upgraded Champagne Toast

A full catering menu is available with additional menu selections for hors d'oeuvres, salads, entrées and sides.

## HOST BAR

Your four and a half 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

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

*Selection of Three Butler Passed Hot or Cold Hors d'oeuvres*

- Jumbo Shrimp Shooter
- Beef Carpaccio Crostini with Horseradish Aioli and Fried Capers
- Assorted Sushi Rolls
- 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 Upgrade to 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
- Roasted Romanesco
- Roasted Seasonal Vegetables
- Grilled Baby Carrots

### Starches

- White Cheddar Whipped Potatoes
- Redskin Potatoes
- Horseradish Dauphinoise Potatoes
- Herbed Orzo

## ENHANCEMENTS

Upgrade to Chiavari Chair and Specialty Napkin	\$12 Per Setting
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# LATE NIGHT SNACK Menu

## GEC ORIGINALS

### CHINESE TAKE OUT..... \$12 per person

Choice of Shrimp, Chicken or Vegetable Lo Mein in Pagodas with Chopsticks

### TATER TOTS BAR..... \$6 per person

with House-made Beef Chili, Cheddar Cheese, Sour Cream, Diced Tomatoes, Sliced Scallions, Ketchup

### QUESADILLAS ..... \$4 per piece

Chicken or Cheese Quesadillas with House-made Salsa, Guacamole, Sour Cream

### SWEET BACON DUET..... \$2 per piece

Candied Bacon and Chocolate Bacon Strips

### S'MORES BAR..... \$4 per person

Graham Cracker Crust with Chocolate Ganache Center and Toasted Marshmallow Top

## LOCAL FAVORITES (SERVES 100)

### INSOMNIA COOKIE..... \$400

Choose from a Variety of Cookie and Mini Milk Flavors

### RIME TIME ICE POPS

#### Regular Pops..... \$400

#### Boozy Pops ..... \$550

Variety of Flavors Available Including Seasonal Options

### BUCKEYE DONUTS..... \$125

Nine Dozen Classic Donuts with Option to Mix and Match Flavors

### GRANDAD'S PIZZA ..... \$325

14 Large Pizzas with Choice of Cheese, Pepperoni, Sausage, and Veggie

### WINGS OVER COLUMBUS ..... \$225

Boneless Wings with a Variety of Sauce Options and Waffle Fries



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# The Grand Event Center

# WEDDING FAQS

## CONTRACTING

### GEC WEDDING CONTRACTS

For the contract, you are only agreeing to your event space, rental timeframe, date, food & beverage minimum, room rental, and ceremony fee (if applicable). Your estimated guest count is listed on the contract, however you are not held accountable to hit that number. You are only responsible for hitting your food & beverage minimum.

### HOLDING SPACE

We can put a tentative hold on your preferred wedding date without a deposit.

If another client inquires about the date that you are tentatively holding, you have up to 2 days to decide if you want to move forward with the contract and submit your \$1,000.00 deposit.

### DEPOSIT SCHEDULE

\$1,000.00	Deposit Due with Signed Contract
50% Remaining Balance	Due 6 Months Prior to Wedding
25% Remaining Balance Due	Due 3 Months Prior to Wedding
Remaining Balance Due	Due 1 Month Prior to Wedding

If you are over your food & beverage minimum or added rentals through The Grand Event Center, the overage payment must be paid no later than 3 business days prior to the wedding.

### FOOD & BEVERAGE MINIMUM

All food & beverage purchases that are pre-planned with your planner and billed to the master account the day of the wedding goes towards your contracted food & beverage minimum. This includes things like pitchers of mimosas for the bridal party, lunch for the groomsmen, reception food & beverage and late night snack!

### BRUNCH THE NEXT DAY

Brunch the next day is a separate catered event and cannot be applied to your wedding food & beverage minimum. This is contracted separately from the wedding.

## GEC WEDDINGS

### WEDDING PLANNER

The Grand Event Center provides a planner that will work with you from the day you sign your contract until the follow up after the Big Day!

### CUSTOMIZE WEDDING PACKAGES

All Grand Event Center wedding packages are customizable. We use the package as a base price point and work from there. There are many more hors d'oeuvres, salad, and entrée selections available in addition to what is listed on the package. The selections listed give you an idea of what is included at each price point.

### SETUP AND TEARDOWN

The week of your wedding, you will setup a meeting with your Grand Event Center planner to bring in and go over the décor you would like placed at your ceremony and/or reception. This is an included service in all our wedding packages.

#### SETUP

- You must ensure that you bring in ALL décor items not provided by your vendors. This includes gift bags for the guests staying in the hotel if you choose to do so.
- At the décor meeting, you will review the final Banquet Event Order (BEO) and confirm that the final payment for any overages are paid in full.
- On your big day, we will setup the décor you brought in as discussed during the décor meeting. We will also coordinate with your vendors for both setup and teardown so you don't have to! We are happy to set up your décor, but please note we do not assemble items. We ask that escort cards are alphabetized prior to the décor meeting.

#### TEARDOWN

- At the end of the night, you are expected to take your gifts, cards, sentimental items, and the top layer of your wedding cake (if you are saving this). It is a good idea to give this task to someone other than the couple or immediate family / bridal party. Everything else can be picked up the next day.
- Our team will place all your décor in the green room for you to pick up the next day. We do not box up the items for you, but we do hold onto all boxes that the items were delivered in to make the process easier for you in the morning.

Please note that we are not liable for lost or broken items during setup or teardown. If that is a concern, you are more than welcome to setup the space prior to the wedding and teardown immediately following the reception.



# The Grand Event Center

# WEDDING FAQS

## DÉCOR RESTRICTIONS

We do not allow sparklers, confetti, loose glitter, Chinese lanterns, rice or tapered candles that are not enclosed with glass. You may have open flame if it is within a glass vase/hurricane. If you choose to forego these rules, there is a cleanup fee/damage fee charged based on property's discretion.

## GUESTS UNDER 21 & KIDS UNDER 12

We ask that you track the number of guests attending that are under 21 so that we can modify their package price to remove the bar component. The bar component pricing is listed below:

Silver Package	\$26.00 Per Person
Gold Package	\$30.00 Per Person
Platinum Package	\$36.00 Per Person
Grand Package	\$39.00 Per Person

We will provide a kid's meal of chicken tenders, fries and applesauce for \$12.00 per child + service charge and tax.

## DOGS & CEREMONY

Dogs are allowed for the ceremony, but the Courtyard by Marriott Columbus OSU is not pet friendly. However, the Hyatt Place next door is!

## CEREMONY REHEARSAL

We provide ceremony rehearsal space the night before your wedding. We do not guarantee that you will be rehearsing in your contracted ceremony space. If there is an evening event at The Grand Event Center the night of your rehearsal, we will have another space available for you. Check with your planner to coordinate a time that works best for the two of you and with The Grand Event Center's availability.

During the rehearsal, your Grand Event Center planner will line everyone up and let them know how to walk down the aisle, then we leave it to the officiant!

## COMPLIMENTARY OVERNIGHT ROOM

GEC provides 1 complimentary overnight room the night of the wedding at the Courtyard by Marriott Columbus OSU in a standard King Room.

## DETAIL MEETING

This is the big meeting! Your planner will schedule this with you 3-4 months prior to the wedding.

You will cover:

- Schedule of events for the big day
- Setup for the ceremony, cocktail hour and reception space
- Menu Selections

From there, you will receive the Banquet Event Order (BEO), Banquet Check and Diagram from your planner. These documents are where the details will live. We will make tons of changes from there, but this lays the foundation for the big day!

## OUTSIDE CATERERS

All food & beverage must be through our on-site culinary team – we do allow outside vendors to provide cake / desserts for your wedding reception.

## BUFFET DINNER SERVICE

If you choose to offer a buffet, we will still serve the wedding party a plated entrée prior to releasing the guests through the buffet. We typically set up the buffet in our Scioto Room so that the setup and teardown of the buffet does not disrupt your reception.

## FOOD TASTING

We offer our booked weddings a food tasting prior to the big day. These are treated as an event and are in a group setting. They typically occur 3-6 months prior to the wedding on a Tuesday, Wednesday or Thursday from 5:30-7pm – you will work with your Grand Event Center planner to confirm the tasting you plan to attend.

You are permitted 6 total people at the tasting (including the two of you).

Our Executive Chef will create a menu with offerings that include both our signature items and seasonal selections. You will meet our entire events team, sample lots of food and try our wines.

## WINE SERVICE

Wine Table Service is available with dinner service during the salad course. Grand Event Center staff will offer 1 white and 1 red, and this will be charged based on consumption per bottle opened.



# The Grand Event Center

# WEDDING FAQS



## PLANNING GUIDELINES

### RSVP DUE DATE

We suggest your RSVP due date to be 30 days prior to your wedding date. We will work with you very closely from that point forward to continue to update your guest count and firm up all the details!

Your final guest count is requested 5 business days prior to your wedding (typically falls on the Monday of your wedding week).

### PLATED DINNER SERVICE

You have two options: (1) Dual Entrée (2) Choice of Entrée

#### OPTION 1 – DUAL ENTRÉE

- You will offer your guests the same entrée, which includes 2 proteins, 1 starch, and 1 vegetable. Everyone will get the same entrée except for those with dietary restrictions or kids under 12. This makes for a seamless dinner service and, more importantly, allows your guests to try more than one protein!
- On your RSVP card, you will request your guests to provide any dietary restrictions.

#### OPTION 2 – CHOICE OF ENTRÉE

- You will offer your guests a choice of entrée, and your guests will RSVP their specific selection. On your RSVP card, you will request your guests to provide any dietary restrictions, and our culinary team will accommodate accordingly.
- A few helpful hints:
  - Do not feel like you need to put a description on your RSVP card, as you might not have the specific entrées selected by the time you need to print your RSVP cards. For Example –  
Beef \_\_\_\_\_  
Chicken \_\_\_\_\_  
Fish \_\_\_\_\_  
Dietary Restrictions \_\_\_\_\_
  - Request on your RSVPs that your guests initial next to their selection. This will make it easier on you when you are creating the escort cards to know which person ordered each entrée. For example, if Jim and Susan RSVP that both will attend and order 1 beef and 1 chicken, the initial next to the selection would identify who will be served the beef and who will be served the chicken.
- Escort Cards are required if you choose to offer a choice of entrée. The Escort Cards must include – Name of Guest, Table Number, and Meal Selection. The following key is to be utilized:
  - Green – Vegetarian Entrée
  - Yellow – Chicken Entrée
  - Blue – Fish Entrée
  - Red – Beef Entrée

## HOTEL ROOM BLOCK

### HOTEL GUEST ROOM BLOCK

The Courtyard by Marriott Columbus OSU is physically connected to The Grand Event Center, and it is also managed by the same management company. We can coordinate a hotel room block with an established rate for you.

The Hyatt Place Columbus/OSU is located adjacent to The Grand Event Center, and it is also managed by the same management company. We can coordinate a hotel room block with an established rate for you at this property as well.

### GROUP RATES

Rates are based on availability and fluctuate weekend to weekend.

### COURTESY BLOCK VERSUS ROOM BLOCK WITH ATTRITION

A courtesy block is a block of rooms set aside by the hotel at the negotiated group rate. You are not financially responsible for any of these rooms to pick up.

A room block with attrition is a block of rooms set aside by the hotel at the negotiated group rate. However, you are financially responsible for 80% of those room nights to pick up. For example, if you block 30 room nights, you are responsible for 24 room nights to pick up.

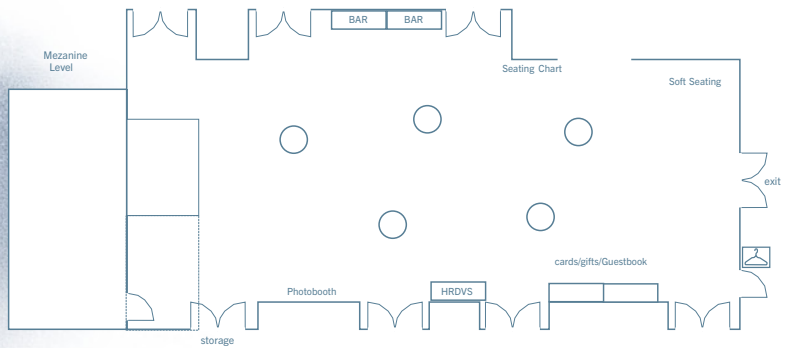
Both the Courtyard by Marriott and Hyatt Place can offer courtesy blocks of up to 5 room nights the night before and 10 room nights the night of the wedding. This may be negotiable depending on date and hotel availability.

We typically suggest 10 rooms per every 100 guests.

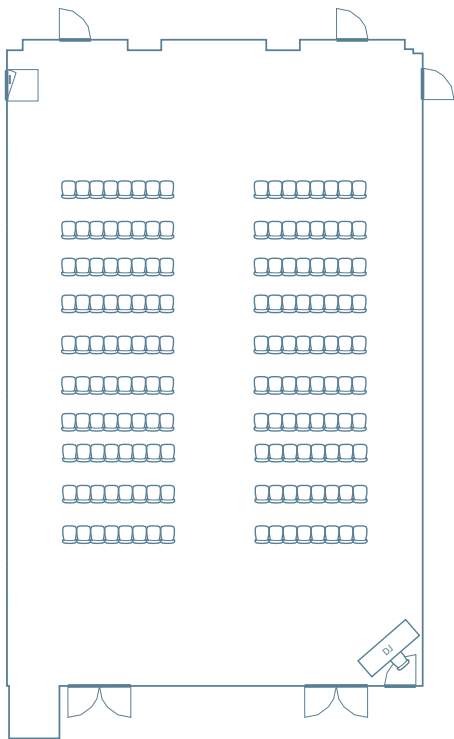
*Suggested Wedding*

# FLOOR PLANS

## COCKTAIL HOUR 2,000 sq.



## CEREMONY 1,674 sq. ft.



## DINNER & RECEPTION 3,960 sq.

