

# 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 \$99*

- 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



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

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