

FLAVOR

HILTON COLUMBUS DOWNTOWN
BANQUET MENUS
2024



Hilton
COLUMBUS DOWNTOWN

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Welcome to Columbus

Welcome to Hilton Columbus Downtown. After expanding in 2022 to 1,000 guest rooms, we have become the largest hotel in Ohio. The energy of Columbus greets you at the door with our local art collection, comprised of over 225 original art pieces by Central Ohio artists. The hotel offers several amenities such as our fitness centers, indoor pool/hot tub, and four new food & beverage destinations. FYR Short North is the hotel's signature live fire restaurant. It represents the metaphorical hearth of downtown Columbus with the centerpiece of the kitchen being a wood-fired grill. Stories on High is Columbus' tallest rooftop bar located on the 28th story of Tower 402, providing contemporary interpretations of cocktails and small plates. In addition, lobby bars and grab and go cafes are located in both Tower 401 and Tower 402.

Our buildings are directly connected to the Greater Columbus Convention Center via skybridge. The hotel also offers 75,000 square feet of meeting and event space, making it the perfect place to host both large and small-scale meetings/events, weddings, and conventions.

Located in the heart of the Short North and Arena District neighborhoods, you will find over 150 restaurants, bars and entertainment venues within walking distance. The Short North Arts District is a community which is both a gathering place and a show spot of all that makes Columbus unique. This rich, urban neighborhood is at the center of the action and a community which deeply values being a place welcoming to all.

With The Ohio State University, COSI, as well as its lively downtown neighborhoods, Columbus is a vibrant and fun destination to explore. The city's Scioto Mile has a string of parks on both sides of the Scioto River with a huge interactive fountain and trails. Columbus has hundreds of restaurants and nightlife venues as well as art galleries and retail shops which reflect the hospitality and creativity of this Midwestern city.



Hilton Columbus Downtown

402 North High Street
Columbus, OH 43215
(614) 384-8600

PUBLISHED PRICING VALID THROUGH DECEMBER 2024

Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things to Know section). Unless indicated otherwise, a maximum of 90 minutes of service is included in pricing. Additional charges apply for events beyond 90 minutes in duration.

Meeting & Event Space



Meet Todd Goodwin

Executive Chef, Banquets

Chef Todd Goodwin has been with Hilton for 5 years, overseeing culinary as Executive Banquet Chef. Prior to Hilton, Chef Goodwin honed his skills around Ohio as an Executive Chef in kitchens such as High Bank Distillery, Tartan Fields Golf and Country Club, Nationwide Hotel and Conference Center, and The Embassy Suites Columbus Airport. Chef Goodwin draws inspiration from his travels across the Americas, his time spent in Buffalo, New York, Miami, Florida and his hometown of Lorain, Ohio which is nicknamed the "International city," comprised of over 70 different nationalities.

Chef Goodwin serves as a board member for the Columbus chapter of the American Culinary Federation. Serving as co-chair of the apprenticeship committee and is also a member of the Food and Beverage committee at Jefferson Country club. Chef Goodwin prides himself on utilizing only the highest quality, seasonally driven bounty from local farmers and purveyors, as well as being involved in the local community and mentoring the next generation of influential chefs.



Breakfast Buffets

Start your meeting off right with a well-nourished group of attendees. Breakfast options are accompanied by Freshly Brewed Coffee & a Selection of Hot Teas.

Pricing & quantities are based on one and a half hours of serve time. A \$275 Small Party Labor Fee will be applied to groups with fewer than 15 guests.

MORNING START

Sliced Fruit Display with Fresh Berries

Assortment of Breakfast Bakery Items & Mini Croissants

Greek Yogurt with Ancient Grains, Granola & Fruit Compote

Assorted Juices Including Orange, Apple & Cranberry

FARMHOUSE BREAKFAST

Sliced Fruit with Fresh Berries

Assortment of Breakfast Bakery Items

Greek Yogurt with Ancient Grains, Granola & Fruit Compote

Farm Style Scrambled Eggs with Chives & Aged Cheddar

Spiced Breakfast Potatoes with Griddled Onions & Roasted Bell Peppers

Applewood Smoked Bacon

Country Sausage Patties

Assorted Juices Including Orange, Apple & Cranberry

BISTRO BREAKFAST

Sliced Fruit Display with Fresh Berries

Assortment of Breakfast Bakery Items

Quiche Lorraine with Gruyère, Fine Herbs & Bacon

Potatoes Lyonnaise with Pearl Onions & Crème Fraîche

Sweet Crêpes with Blueberry Compote

Applewood Smoked Bacon

Fennel Sausage

Assorted Juices Including Orange, Apple & Cranberry



Buffet Enhancements

Add an enhancement to your breakfast selection.
All enhancements require a minimum of 15 guests.

Omelettes a la Minute

(plus \$175 chef attendant fee)
Farm Fresh Eggs, Egg Whites, Bacon, Sausage
Crumbles, Diced Ham, Cheddar, Swiss, Onion,
Spinach, Diced Bell Peppers, Mushrooms, Tomatoes,
Salsa

Avocado Toast

(plus \$175 chef attendant fee)
Breakfast Radish, Cotija Cheese, Pico De Gallo,
Served on Toasted Sourdough
(Gluten Free Bread Included)

Steel Cut Oatmeal Station

Milk, Brown Sugar, Assorted Berries, Maple Syrup,
Toasted Almonds, Cinnamon

Healthy Fruit Emulsions

Banana & Strawberry, Mango & Fresh Raspberry,
Melon & Fresh Cucumber

Smoked Salmon

New York Style Bagels, Whipped Cream Cheese,
Shaved Red Onion, Capers, Chopped Eggs

Seasonal Breakfast Parfait

Greek Yogurt, Seasonal Fruit, Ancient Grains
Granola, Almond Butter, Ohio Honey

Brioche French Toast

Cinnamon & Nutmeg Batter-Dipped Brioche
Bread, Powdered Sugar, Warm Maple Syrup,
Whipped Butter

Breakfast Street Tacos

Chorizo, Scrambled Eggs, Feta, Pico De Gallo,
Salsa Verde, White Corn Tortillas, Cilantro

Breakfast Sandwiches

(Select Two)

Sausage, White Cheddar, Folded Egg,
English Muffin

Grilled Smoked Ham, Brie, Arugula, Egg,
Croissant

Black Pepper Bacon, Tillamook Cheddar,
Fried Egg, Chive Aioli, Whole Grain Toast

Vegan Chorizo & Yukon Hash, Spicy
Tomato Jam, Avocado, Whole Grain Wrap

Plated Breakfast

When the focus for the morning is a presentation, our plated options bring the attention to the speaker. Each option is accompanied by breakfast breads, orange juice, Freshly Brewed Coffee & Selection of Hot Teas.

Country Scrambled Eggs

Oven Roasted Roma Tomato, Applewood
Smoked Bacon, Spiced Breakfast Potatoes with
Grilled Onions & Roasted Bell Peppers

Quiche Lorraine

Bacon & Gruyère Quiche, Grilled Country
Ham, Oven Roasted Fingerling Potatoes

Steak & Eggs

Petite Sirloin, Country Scrambled Eggs,
Lyonnais Potatoes, Oven Dried Tomato, Green
Chile Sauce

Chorizo Con Papas

Mexican Style Chorizo & Yukon Potato Hash, Soft
Scrambled Eggs, Peppers & Onions, Spicy Ketchup



Breaks

For that perfect pick-me-up, the options are only limited to the imagination. Pricing is based on a half hour of serve time. All breaks require a minimum of 15 guests.

GRAB & GO

(Select Three Items)

Whole Fruit

Individual Bags of Chips, Pretzels & Popcorn

Individual Snack Mix

Individual Assorted Packaged Peanuts

Assorted Granola Bars

Assorted Candy Bars

FABULOUS FRUIT BREAK

Farmer's Harvest Selected Fruit Display

Miniature Fruit Tartlets

Seasonal Fresh Fruit Smoothies:

Banana, Peanut Butter & Oats

Mango, Pineapple & Almond

Mixed Berries & Soy Milk

BALLPARK BREAK

Warm Salted Soft Pretzels with Brown Mustard

Miniature Hot Dogs with Ketchup, Mustard & Pickle Relish

Nachos with Cheese Sauce & Pickled Jalapeños

Kettle Corn

POPCORN BREAK

Assorted Flavors from AI's Delicious Popcorn:

Aged White Cheddar, Salt Classic Caramel, Butter Smoked, Cheddar Bacon Ranch, Dark Chocolate

ICE CREAM BREAK

Assorted Ice Cream Novelties

THE BAKERY

House Made Pop Tarts

Caramel Bacon Brioche Bread Pudding

Hazelnut Wontons with Caramel Sauce

SPA BREAK

Whole Seasonal Fruits

Mixed Seasonal Berries

Trail Mix: Almonds, Cashews, Dried Cherries, Dark Chocolate, Raisins

Snack Mix

Assorted Individual Yogurts with House Made Granola & Honey

Infused Waters: Cucumber, Orange-Ginger & Lemon-Lime

EURO COUNTRY PICNIC

Ham & Cheese on Mini Buttered Baguettes with Dijon Mustard

Croissants with Raspberry Jam & Strawberry Preserves

Display of Cured Artisan Meats & Ohio Cheeses

Warm Flatbread with Oven Roasted Plum Tomato & Goat Cheese Provencal



Break Enhancements

Seasonal Whole Fruit

Assorted Granola Bars

Assorted Candy Bars

Individual Assorted Chobani Greek Yogurt

Individual Bags of Chips, Pretzels & Popcorn

Sliced Fresh Fruit with Honey Scented Yogurt

House Blend Trail Mix

Freshly Made Fudge Brownies with Walnuts

Freshly Made Assorted Cookies

Assorted Breakfast Pastries

Gourmet Mixed Nuts

Beverages

8 Hour Continuous Beverage Package

Includes: Coffee, Hot Teas, Assorted Sodas, Bottled Water

A la Carte Beverages

Bottled Water

Coca-Cola Brand Soft Drinks

Bottled Juice

Pellegrino Sparkling Mineral Water

Aqua Panna Water

Assorted Vitamin Water

Assorted Powerade

Red Bull & Sugar Free Red Bull

Freshly Squeezed Lemonade

Freshly Brewed Iced Tea

Regular & Decaf Coffee & Hot Tea
(Served with Half & Half & Non Dairy Option)



Plated Lunch

Showcasing the freshest ingredients, our Culinary Team has created menus based on the current season. Each includes three courses: Choice of Soup or Salad, Entrée & Dessert.

All options are accompanied by Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Hot Teas. Iced tea can be added for \$2 per guest. Add bread & butter for \$2 per guest.

Split entrées available for an additional fee of \$5 per guest.

SOUP OR SALAD (Select One)

Spring/Summer Offerings:

Sweet Corn Soup Roasted Corn, Chives

San Marzano Tomato Bisque Focaccia, Crème Fraîche

Prosciutto & Fig Mixed Greens, Seasonal Berries, Black Mission Figs, Turkeyfoot Creamery Goat Cheese, Ohio Honey Vinaigrette

Strawberry Pecan Mixed Greens, Candied Pecans, Fresh Strawberries, Local Goat Cheese, Strawberries, White Balsamic Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

Fall/Winter Offerings:

Butternut & Apple Soup Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup Pistachios, Extra Virgin Olive Oil

Fall Harvest Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula & Pear Turkeyfoot Creamery Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

ENTRÉES (Select One)

Spring/Summer Offerings:

Roasted Chicken & Quinoa Salad | GF

Tri Color Quinoa, Grilled Radicchio, Soybeans, Roasted Corn, Cilantro Vinaigrette | GF
(Salmon Available Upon Request)

Herb Roasted Amish Chicken | GF Roasted New Potatoes, Asparagus, Sweet Corn Cream

Steak Frites - \$55 per Guest | GF

Sous Vide & Grilled Sirloin Strip, Parmesan & Herb Wedged Fries, Bordelaise Sauce

Soy Glazed Salmon

Miso-Soy Marinade, Ginger Carrot Purée, Baby Bok Choy, Toasted Sesame

Za'atar Spiced Cauliflower Steak | GF, VN Vegetable Spaghetti, Smoked Tomato Sauce

Fall/Winter Offerings:

Mongolian Beef Tips

Charred Broccolini, Fried Rice, Sesame, Scallions

Harissa Chicken & Rice | GF

French Cut Chicken Breast, Jasmine Rice, Spice Roasted Carrots, Harissa Paste

Soy Glazed Salmon

Miso-Soy Marinade, Ginger Carrot Purée, Baby Bok Choy, Toasted Sesame

Stuffed Acorn Squash | GF, VN

Quinoa, Kale & Root Vegetables, Cranberry Agrodolce Sauce

DESSERT (Select One)

Spring/Summer Offerings:

Coconut Cream Cake Lime Curd, Whipped Cream

Triple Chocolate Mousse Cake Espresso Fudge, Whipped Cream

Strawberry Panna Cotta Lemon Mousse, Cake Croutons

Fall/Winter Offerings:

Flourless Chocolate Torte Raspberry Coulis, Whipped Cream | GF

PB&J Torte Strawberry Gel, Peanut Butter Powder

Banana Cake Cream Cheese Icing, Caramel, Whipped Cream

Day of the Week Lunch Buffets

Buffets are accompanied by Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Hot Teas. Iced tea can be added for \$2 per guest. Pricing & quantities are based on one & a half hours of serve time.

A \$275 Small Party Labor Fee will be applied to groups of fewer than 15 guests.

Our lunch Buffets are offered on a designated day of the week basis. The prices listed coincide with their selected day. An additional charge of \$5 per guest will be added if menu is chosen on a different day of the week.

MONDAY

HEART HEALTHY

Roasted Carrot Soup - Ginger & Apple

Local Butter Lettuce Salad - Dried Cranberries, Candied Pecans, Blue Cheese & Champagne Vinaigrette

Vine Ripened Tomato Salad- Fresh Mozzarella, Pesto

Warm Farro & Quinoa - Roasted Seasonal Vegetables

Roasted Amish Chicken Breast - Glazed Garlic, Natural Jus

Grilled Seasonal Fish - Northern Beans, Tomato, Bacon

Roasted Baby Red Bliss Potatoes - Butter, Lemon, Fresh Parsley

Vegetable Mélange - Broccolini, Baby Carrots, Stewed Wild Mushrooms, Roasted Tomato & Organic Cauliflower

Variety of Miniature Cakes & Pastries

TUESDAY

LATIN FLAVOR

Tortilla Soup

Romaine Salad - Black Beans, Roasted Corn, Jicama, Poblanos, Queso Fresco & Cilantro Lime Vinaigrette

Frijoles Borrachos - Pinto Beans, Vegan Chorizo, Beer, Onions, Peppers & Tomatoes

Shredded Adobo Chicken - Roasted Peppers & Caramelized Onions

Braised Barbacoa Beef - Pico de Gallo

Cilantro & Lime Jasmine Rice

Warm Flour & White Corn Tortillas

Dip Duo - House-Made Salsa, Guacamole & Fried Tortilla Chips

Accoutrements: Cilantro Crema, Cotija Cheese, Jalapeños, Pickled Onions, Cilantro

Dessert Trio: Mexican Chocolate Cupcakes, Tres Leches Cake, Pecan Cinnamon Shortbread

WEDNESDAY & SATURDAY

BUDDHA BOWL

Sticky Rice & Tri Color Quinoa

Mixed Greens & Romaine Lettuce

Fried Tofu, Grilled Chicken Breast, Grilled Skirt Steak

Accoutrements: Soybeans, Chopped Red Cabbage, Chopped Scallions, Diced Pineapples, Steamed Broccoli, Roasted Sweet Corn, Fried Chickpeas, Black Beans, Diced Avocados, Shredded Carrots

Dressings: Ginger Ponzu, Wasabi Mayo, Dashi Soy

Dessert Duo: Vanilla Chai Cheesecake, Blueberry Yogurt Bars



Lunch Buffets

THURSDAY & SUNDAY

MEDITERRANEAN

Mediterranean Salad - Shaved Romaine, Tomatoes, Kalamata Olives, Chick Peas, Artichokes, Feta Cheese, & Preserved Lemon Vinaigrette

Orzo Pasta Salad - Shaved Red Onions, Cucumbers, Feta Cheese, & Greek Vinaigrette

Baked Cod - Smoked Tomato Sauce, Baby Spinach, & Roasted Artichokes

Herb Roasted Chicken - Harissa Cream Sauce

Vegetarian Paella - Roasted Cauliflower, Green Peas, Sweet Peppers, & Grilled Onions

Mediterranean Vegetables - Extra Virgin Olive Oil & Fresh Herbs

Assorted House Made Baklava

FRIDAY

ITALIAN VILLAGE

Classic Caesar Salad - Brioche Croutons, Parmesan, Creamy Caesar Dressing

Antipasti Salad - Mixed Greens, Diced Salami, Diced Provolone, Pickled Vegetables, Italian Vinaigrette

Grilled Amish Chicken - Wild Mushroom Marsala Sauce

Short Rib Cacciatore - Roasted Vegetables & San Marzano Tomato Sauce

Baked Penne Alfredo - Fresh Herbs & Shaved Parmesan

Garlic Roasted Broccoli - Crushed Red Pepper & Grated Parmesan

Herb-Smashed Redskin Potatoes

Tiramisu & Cannoli's

BUFFETS AVAILABLE ANY DAY OF THE WEEK:

THE DELICATESSAN

Cheddar Mac Salad - Aged Cheddar & Chives

Mixed Greens Salad - Shredded Carrots, Cucumbers, Tomatoes, Croutons, Cheddar Cheese, Chive & Balsamic Dressings

Assorted Deli Meats - Smoked Honey Ham, Oven Roasted Turkey Breast, Genoa Salami, Slow Roasted Beef Top Round

Assorted Cheeses - Aged Cheddar, Gruyère, Provolone & Pepper Jack Cheese

Accoutrements - Bibb Lettuce, Heirloom Tomatoes, Shaved Red Onions, Pickles, Olives, Roasted Peppers, Oil & Vinegar, Salt, Pepper, Whole Grain Mustard, Kewpie Mayo & Sambal Aioli

Assorted Breads & Rolls

Saratoga Chips, French Onion Dip

Assorted Cookies & Brownies

THE BISTRO

Creamy Chicken Noodle Soup

Mixed Greens - Cucumbers, Orange Segments, Pecorino, Citrus Vinaigrette

Fingerling Potato Salad - Scallions, Whole Grain Mustard Vinaigrette

Turkey Bacon Club Wrap - Avocado, Pepper Jack, Heirloom Tomato, Bibb Lettuce, Garlic Aioli

Smoked Ham & Cheddar Wrap - Caramelized Onions, Dijonnaise, Romaine, Roasted Tomatoes

Grilled Vegetable Wrap - Grilled Seasonal Vegetables, Shredded Provolone, Spicy Chickpea Hummus

Kettle Chips

Assorted Macarons



Hors D'oeuvres

Passed or Displayed, our bite sized hors d'oeuvres are the perfect way to provide your reception guests with nourishment while socializing. 25 piece minimum per selection. Butler Fee of \$75.00 per hour, per staff member applies to passed hors d'oeuvres.

Cold

Caramelized Bacon

Applewood Smoked, Cracked Black Pepper | GF, DF

Tomato & Ricotta Pinxtos

Local Honey, Baby Basil | VEG

Micro Crudite

Tahini Buttermilk Dip, Onion Ash | VEG, GF

Compressed Fruit Spoons

Lavender Air, Black Sesame | VN, GF, DF

Beef Tartare

Brioche Toast, Cured Egg Yolk | DF

Sweet Corn Egg

Corn Panna Cotta, Toasted Buckwheat | VEG

Tuna Cornets

Spicy Mayo, Togarashi | DF

Salmon Cornets

Smoked Crème Fraiche, Salmon Roe

Cocktail Shrimp Shooter

Horseradish Aioli, Lemon Zest | GF, DF

Pimento Cheese & Bacon Crostini

Micro Celery, Smoked Bacon

Hot

Chicken Tikka

Tandoori Spiced, Mint Chutney | GF, DF

Bacon Wrapped Dates

Romesco Sauce | GF, DF
*Sauce Contains Nuts)

Veggie Yakitori Skewers

Spicy Avocado Mayo, Togarashi | VN, GF

Black Bean Empanaditas

Cilantro Sauce, Chili Di Arbol | VEG

Gruyere Gougere

Blackberry Ketchup | VEG

Veal Ricotta Meatballs

San Marzano Tomato Sauce, Pecorino Romano

Korean BBQ Satay

Beef Tenderloin, Toasted Sesame | GF, DF

Vegetable Potstickers

Ponzu Sauce, Scallions | VN

Mini Beef Wellington

Béarnaise Sauce

Dungeness Crab Cakes

Sambal Remoulade, Fennel Slaw

Iberico Katsu Skewers

Soy Glaze, Furikake

DF – Dairy Free, GF – Gluten Free, VEG – Vegetarian, VN – Vegan



Plated Dinner

Each includes three courses: choice of soup or salad, entrée, & dessert. All options are accompanied by Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Hot Teas. Iced tea can be added for \$2 per guest. Split entrées available for an additional fee of \$5 per guest. Add bread & butter for \$2 per guest.

SOUP OR SALAD (Select One)

Spring/Summer Offerings:

Sweet Corn Soup Roasted Corn, Chives

San Marzano Tomato Bisque Focaccia, Crème Fraîche

Prosciutto & Fig Mixed Greens, Seasonal Berries, Black Mission Figs, Turkeyfoot Creamery Goat Cheese, Ohio Honey Vinaigrette

Strawberry Pecan Mixed Greens, Candied Pecans, Fresh Strawberries, Local Goat Cheese, Strawberries, White Balsamic Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

Fall/Winter Offerings:

Butternut & Apple Soup Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup Pistachios, Extra Virgin Olive Oil

Fall Harvest Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula & Pear Turkeyfoot Creamery Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette

Baby Mixed Greens Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing



ENTREES (Select One)

Spring/Summer Offerings

Scallops & Center Cut Filet Mignon Duo

Veal Jus & Harissa Butter, Broccolini, Carrots, Roasted Fingerling Potatoes

Spring/Summer Herb Roasted Chicken

Roasted New Potatoes, Grilled Asparagus, Sweet Corn Cream | GF

Pistachio-Crusted Salmon

Whole Grain Mustard Cream, Goat Cheese Polenta Cake, Asparagus | GF

Center Cut Filet Mignon

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted Fingerling Potatoes | GF

Za'atar Spiced Cauliflower Steak Vegetable Spaghetti, Smoked Tomato Sauce | GF, VN

Fall / Winter Offerings

Jumbo Lump Crab Cake & Center Cut Filet Mignon Duo

Veal Jus & Red Pepper Sauce, Broccolini, Carrots, Roasted Fingerling Potatoes

Roasted Mushroom Risotto

Roasted Creminis, Shiitakes & Portabellas, Creamy Risotto, Mascarpone & Chives | GF

Fall/Winter Herb Roasted Chicken

Roasted Fingerling Potatoes, Haricots Verts | GF

Jumbo Lump Crab Cake

Scallion Whipped Potatoes, Sweet Corn Sauté, Red Pepper Sauce | GF

Whey Braised Short Rib

Short Rib Jus, Whipped Cauliflower Mash, Charred Roasted Root Vegetables | GF

Center Cut Filet Mignon

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted Fingerling Potatoes | GF

DESSERT (Select One)

Spring/Summer Offerings:

Coconut Cream Cake Lime Curd, Whipped Cream

Triple Chocolate Mousse Cake Espresso Fudge, Whipped Cream

Strawberry Panna Cotta Lemon Mousse, Cake Croutons

Fall/Winter Offerings:

Flourless Chocolate Torte Raspberry Coulis, Whipped Cream | GF

PB&J Torte Strawberry Gel, Peanut Butter Powder

Banana Cake Cream Cheese Icing, Caramel, Whipped Cream

Dinner Buffets

Our buffets are the perfect way to entertain your guests. All buffets are accompanied by Freshly Brewed Regular, Decaffeinated Coffee & Selection of Fine Teas. Iced tea can be added for \$2 per guest. Pricing & quantities are based on one & a half hours of serve time

A \$275 Small Party Labor Fee will be applied to groups with fewer than 25 guests.

OHIO BUFFET

Salad - Bibb Lettuce, Sunflower Seeds, Ohio Blue Cheese, Pickled Onions, Lucky Cat Bakery Croutons

Mini Ohio Burgers - Local Ohio Beef Patties, Middlefield Cheddar, Spicy Pickles, Caramelized Onions, Lucky Cat Bakery Bun

Johnny Marzetti - Cavatappi Pasta, San Marzano Tomato Meat Sauce, Aged Ohio Cheddar

Perch Fish Fry - Fried Lake Erie Perch, Tartar Sauce, Spicy Remoulade

Potato & Cheese Pierogis - Steamed & Griddled with Caramelized Onions, Crème Fraîche & Chives

Local Ohio Seasonal Vegetables - Lightly Roasted & Seasoned with Olive Oil & Local Vinegar

Buckeye Cheesecake with Oreo Crust, Peanut Butter Cheesecake

ACCENTS OF ASIA

Mixed Greens Salad with Frisee, Edamame, Shredded Carrots, Daikon Radish, Pea Shoots, Sesame Soy Vinaigrette

Hijiki Salad with Udon Noodles, Shitake Mushrooms, Baby Corn, Sambal Dressing

Chicken Adobo with Grilled Amish Chicken Steamed Rice & Adobo Sauce

Miso Glazed Salmon with Baby Bok Choy & Cinsoy Miso Glaze

Stir Fried Vegetables Broccoli, Snow Peas, Shitakes, Bell Peppers, & Bean Sprouts

Lo Mein Noodles with Soy Roasted Veggies & Chopped Peanuts

Jasmine Rice Pudding with Star Anise & Cardamom

White Chocolate Mousse with Lychee & Toasted Almonds

SMOKEHOUSE BUFFET

Redskin Potato Salad

Creamy Coleslaw with Chives

Wedges of Watermelon, Kiwi & Strawberries

Jalapeno Cornbread with Country Butter

Sorghum BBQ Glazed Smoked Chicken

Dry Rubbed Hickory Smoked Ribs

Mustard Rubbed Pork Shoulder

Accompanied with Slider Buns, Alabama & Carolina BBQ Sauces

Baked Pimento Mac & Cheese

Braised Collard Greens with Ham Hocks

Smoked Peach Crisp & Buttermilk Custard Pie



The Hilton Columbus Reception

Enjoy specialty designed reception stations, curated to showcase various Columbus neighborhoods. Accompanied by Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Hot Teas. Pricing & quantities are based on one & a half hours of serve time.

A \$275 Small Party Labor Fee will be applied to groups of fewer than 25 guests.

ITALIAN VILLAGE

Ricotta Meatballs

RL Valley Beef Meatballs, San Marzano Tomato Sauce, Pecorino Romano

Whey Polenta

Shagbark Corn, Lamb Ragout, Parmigiana Reggiano

Classic Cannoli's

Ricotta Filling, Pistachio

GERMAN VILLAGE

Schnitzel Sliders

Mini Schnitzel, Griddled Onions, Sour Cream, Brioche Bun

German Style Potato Salad

Applewood Smoked Bacon

Cream Puffs

Whipped Cream Filling, Chocolate Dipped

DUBLIN

Bangers and Mash

Pork Sausage, Mashed Potatoes, Beef Gravy

Mini Reuben Sandwiches

Sauerkraut, Swiss Cheese, Thousand Island

Irish Apple Cake

Vanilla Cream

SHORT NORTH (VEGAN)

Jackfruit Tacos

Pico de Gallo, Coconut Crema

Oat Milk Panna Cotta

Oat Streusel



Display Stations

GRILLED VEGETABLE DISPLAY

Balsamic Marinated Grilled Vegetables – Zucchini, Squash, Portabella Mushrooms, Bell Peppers, Asparagus, Red Onions, Lemon-Herb Aioli, French Onion & Fennel Dip

LOCAL OHIO CHEESES & MEATS

Selection of Cheese from Local Creameries, Red Berries, Red Grapes, Candied Nuts & Local Charcuterie

ARTISAN FLATBREAD STATION

(Select 2 Options)

Heirloom Tomato, Mozzarella, Basil

Roasted Red & Green Peppers, Italian Sausage, Crisp Fried Garlic

Thick Cut Pepperoni, Roasted Tomatoes, Provolone

SLIDER STATION

(Select 2 Options)

**Includes 2 sliders per guest*

Beef Slider – Tillamook Cheddar, Caramelized Onion, Tomato Jam

Pulled Pork Slider – Slaw, Carolina BBQ Sauce

Buffalo Chicken Slider – Cajun Ranch, Sweet Pickles

TAPAS BAR DISPLAY

Classic Hummus with Grilled Pita Bread

Fresh Cucumber & Curried Tomato Salad

Grilled Eggplant, Roasted Garlic, Red Pepper Confit with Fresh Oregano & Feta Cheese

Manchego Cheese with Serrano Ham & Sherry Marinated Grapes

Carrot & Chickpea Salad – Shaved Celery & Grilled Tomato

SEAFOOD ON ICE DISPLAY

Each selection requires a minimum of 50 pieces

Littleneck Clams

Jumbo Gulf Shrimp

Shucked Seasonal Oysters on the Half Shell,

Mignonette Sauce

Alaskan King Crab Legs

Poached Maine Lobster Tails

MINI ASSORTED DESSERT DISPLAY

Assorted Cream Puffs

Assorted French Macaroons

Carrot Cake

Chocolate Raspberry Tartlet

Chocolate Silk Tart

Dark Chocolate Brownie Bites

Fruit Tart

Lemon Lavender Bar

Red Velvet Whoopie Pie

Salted Caramel Tartlet

Tiramisu Tartlet



Chef-Attended Stations

The perfect option for your guests to interact with our culinary experts & create your own unique event experience. Chef attendant required for all stations, \$175 per attendant/per hour.

PASTA ACTION STATION

(50 Guest Minimum)

Uniformed Chef to Prepare Choice of Two:

Cheese Tortellini - Italian Sausage, Peppers, Onions, Pomodoro Sauce, Fresh Basil, Shaved Parmesan

Cavatappi Pasta - Lobster Meat, Corn, Roasted Peppers, Tarragon Cream Sauce

Rigatoni - Andouille Sausage, Blackened Chicken, Red Onions, Tomatoes, Bell Peppers, Cajun Cream Sauce

Penne Pasta - Smoked Salmon, Corn, Shiitake Mushrooms, Red Onions, Fresh Herbs, Garlic Butter Sauce

Linguine - Sautéed Onions, Spinach, Chopped Clams, Crushed Red Pepper, Fresh Herbs, Garlic Cream

Whole Wheat Penne Primavera - Zucchini, Yellow Squash, Red Onions, Bell Peppers, Tomatoes, Peas, Fresh Herbs, White Wine Butter Sauce, Shaved Parmesan

SPIRAL CUT HAM CARVING STATION

(Serves 40 guests)

Brown Sugar Honey Glazed Ham, Peppercorn Mustard Jus

SLOW ROASTED PORCHETTA

(Serves 30 guests)

Garlic Herb Stuffed, Apple Sage Butter

16 HOUR SMOKED BRISKET CARVING STATION

(Serves 25 guests)

Sweet Vinegar Slaw, Sweet & Spicy Pickles, Sliced White Bread

SAGE & CIDER ROASTED TURKEY CARVING STATION

(Serves 30 guests)

Bacon Brioche Stuffing, Giblet Gravy

BEEF TENDERLOIN CARVING STATION

(Serves 25 guests)

Pepper & Garlic-Crusted Whole Tenderloin, Brandy Jus



Bar Packages

Bar packages are charged per guest/per hour with a two-hour minimum. Guaranteed number of guests will be based on meal guarantees.

Gold

Absolut Vodka

Tanqueray Gin

Bacardi Superior Rum

1800 Silver Tequila

Jack Daniel's Whiskey

Bulleit Bourbon

Dewar's 12 Year Scotch

Columbia Crest Grand Estates
Chardonnay & Cabernet
Sauvignon

Corona Light, Stella Artois, Miller
Lite, Bud Light, Blue Moon, Sam
Adams

Appropriate Garnishes & Mixers

Assorted Coca-Cola Soft Drinks

Diamond

Tito's Vodka

Hendrick's Gin

Ron Zacapa Rum

Casamigos Blanco Tequila

Jameson Whiskey

Knob Creek Bourbon

Glenmorangie Original
10 Year Scotch

Wente Estates Chardonnay &
Cabernet Sauvignon

Corona Light, Stella Artois, Miller
Lite, Bud Light, Blue Moon, Sam
Adams

Local Craft Beers

Appropriate Garnishes

Assorted Coca-Cola Soft Drinks



On Consumption & Cash Bar Options

Gold

Beer Domestic

Blue Moon, Bud Light, Miller Lite, Sam Adams Boston Lager

Imports

Corona Extra, Stella Artois

Chardonnay

Columbia Crest Grand Estates, California

Cabernet Sauvignon

Columbia Crest Grand Estates, California

Sparkling

Riondo, Prosecco Spumante DOC, Italy

Spirits

Absolut, Tanqueray, Bacardi Superior, 1800 Silver, Bulleit, Jack Daniels, Dewar's 12 Year

Appropriate Garnishes & Mixers

Assorted Coca-Cola Soft Drinks

Diamond

Beer Domestic

Blue Moon, Bud Light, Miller Lite, Sam Adams Boston Lager

Imports

Corona Extra, Stella Artois

Local Craft Beers

Chardonnay

Wente Estate Grown, Livermore Valley, California

Cabernet Sauvignon

Wente Southern Hills, Livermore Valley, California

Sparkling

Sparkling, Chandon, Brut Classic, CA

Spirits

Tito's, Hendricks, Ron Zacapa, Casamigos Blanco, Knob Creek, Glenmorangie Original 10 Year, Jameson

Appropriate Garnishes & Mixers

Assorted Coca-Cola Soft Drinks



By the Bottle

Enjoy our finest selection of wines by the bottle.

Red

Pinot Noir

Davis Bynum, Russian River, CA

Pinot Noir

Ponzi Tavola, Willamette Valley, OR

Cabernet Sauvignon

Columbia Crest Grand Estates, Columbia Valley, WA

Cabernet Sauvignon

Wente Southern Hills, Livermore Valley, CA

Cabernet Sauvignon

DAOU, Paso Robles, CA

Cabernet Sauvignon

Iconoclast, Napa Valley, CA

Merlot

Wente 'Sandstone', Livermore Valley, CA

Malbec

Bodega Norton Barrel Select, Mendoza, AR

Red Blend

Murrieta's Well 'The Spur', Livermore Valley, CA

White

Sauvignon Blanc

Wairau River, Marlborough, NZ

Chardonnay

Columbia Crest Grand Estates, Columbia Valley, WA

Chardonnay

Decoy by Duckhorn, CA

Chardonnay

Wente Estate Grown, Livermore Valley, CA

Chardonnay

Sonoma-Cutrer Russian River Ranches, Sonoma County, CA

Chardonnay

Ironclast, Napa Valley, CA

Pinot Grigio

Terlato Family, Colli Orientali del Friuli DOC, Italy

Riesling

Chateau Ste. Michelle, Columbia Valley, WA

Rose

Fleur de Mer, Cotes de Provence, FR

Sparkling

Prosecco

Riondo Prosecco Spumante, DOC, IT

Prosecco

La Marca, DOC Veneto, Italy

Champagne

Moet & Chandon, Imperial Brut, Eperney, FR

Champagne

Veve Clicquot Yellow Label, Reims, France



Important Things to Know

Additional Charges

- Vendor Tables with Linen \$50.00 | without Linen \$25.00
- Chef Attended Stations - \$175.00 per attendant/per hour
- Butler Style Service - \$75.00 per attendant/per hour
- Bartender Fee - \$150.00 fee per bartender (4 Hours)
 - ❖ \$75.00 for each additional hour

Check with your Event/Catering Manager for hotel staffing ratios, additional labor fees may apply.

Room Resets, Flips & Refreshes

Room Resets & Flips – Reset and Flip fees will apply for onsite room set changes within eight (8) hours of the event:

- 0 – 35 Guests is \$250
- 36 – 125 Guests is \$500
- 126 – ++ Guests is \$750

Room Refreshes - All rooms are refreshed during lunch period. Additional refreshes can be accommodated with a \$200.00 per refresh fee for 3,000 + sq. ft. and \$100.00 for less than 3,000 sq. ft.

Service Charge

14% of the food, beverage and room rental, plus any applicable state and/or local taxes will be added to your account as a GRATUITY and fully distributed to servers, and where applicable, to bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group.

11% of the food, beverage and room rental plus any applicable state and/or local taxes will be added to your event as a SERVICE CHARGE. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. We will endeavor to notify you in advance of any increases to the gratuity and/or service charge should different amounts be in effect on the day of your event.

Ohio sales tax is currently 7.5%.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guest count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change. The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

All room diagrams must be approved thirty (30) days prior to your event and comply with all Ohio Fire Codes. All fees associated with approved Fire Marshall requirements will be at the expense of the client.



Important Things to Know

Meal Service

- Plated meal service is based on a (2) hour serve time.
- Breaks are based upon a (30) minute serve time.
- All Buffets are based on (1.5) hours of serve time.

Lunch and Dinner Buffets have a minimum of (25) guests. If your guarantee is less than (25) guests, a surcharge of \$275 per meal period will apply.

Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. Additionally, items cannot be boxed up and taken from the hotel. An extension of actual service times are subject to additional menu/labor fee.

Guarantees

Final guarantee of attendance must be specified (3) business days prior to the event by 12:00pm, EST. This number will be considered your minimum guarantee and is not subject to reduction.

Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in expected attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide a vegan/vegetarian meal to a number not greater than 3% of the actual guarantee.

Linen

Hilton Columbus Downtown is a certified "LEED" Green Hotel. All meeting room sets will be linen- less to adhere to our green commitment. Ivory linens and napkins will be provided for non-meeting events that include food and beverage at no extra charge. Specialty linens and napkins are available through outside sources. Your assigned Event/Catering will be happy to assist you.

Important Things to Know

Signage

Groups may brand inside their contracted meeting rooms and registration areas without additional fees. The Hotel does not permit affixing signage or any additional collateral to walls, doors, ceilings or podiums. Branding opportunities are available within the hotel's public space for an additional cost. Signage is not permitted within the Hotel lobby or other public area without consult/approval from your Event Manager and Hotel Management Team. All signage must be professionally printed and should be free standing or able to rest upon an easel.

Florals, Decor, Entertainment

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. Should arrangements be made with outside vendors, all deliveries should be communicated and coordinated with your Event/Catering Manager. Any specialty decor must be approved thirty (30) days in advance of your event.

Clean up fees may apply for confetti cannons or any other specialty décor. Tabletop confetti, glitter, etc. is not permitted, and a "Clean-Up" fee of \$750.00 - \$1,000.00 will be assessed.

Shipping and Packages

Packages/Shipments less than 5 boxes can be received by the hotel. Packages may be delivered to the Hotel (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- Hotel Address: 402 N High Street, Columbus OH, 43215
- Attention: Client Name & Conference Name

Package handling fees:

\$5.00 per small package (under 25 lbs.)

\$25.00 per medium package (26 - 49 lbs.)

\$50.00 per large package (50 lbs. +).

\$125.00 per pallet

Fees apply to receiving both inbound and outbound packages, crates and pallets.

Additional Labor and Handling fees will be assessed for large shipments and deliveries.

