



MARRIOTT
COLUMBUS
UNIVERSITY AREA

CATERING MENU



BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

SIMPLE MORNING | \$18

Assorted Fresh Baked Muffins

Assorted Fresh Baked Danish

Whole Fruit

Assorted Individual Yogurts

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

COLLEGIATE CONTINENTAL | \$22

Assorted Fresh Baked Muffins

Assorted Fresh Baked Danish

Whole Fruit

Assorted Chobani Yogurts

Assorted KIND Bars and Cliff Bars

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels with Cream Cheese, Butter & Preserves | \$4 per person

Assorted Muffins | \$4 per person

Assorted Danish | \$4 per person

Individual Chobani Greek Yogurt Parfaits with Local Honey, Fresh Berries & Granola | \$8 per person

Cage-Free Eggs, Ham & Cheese Croissant Sandwich | \$8 per person

Broken Yolk Egg, Sausage & Cheese English Muffin Sandwich | \$8 per person

Seasonal Sliced Fresh Fruit Assortment with Honey Yogurt Dip | \$6 per person

Whole Fruit | \$3 per person

House-Made Fruit Smoothies | \$7 per person

Assorted KIND Bars & Cliff Bars | \$5 per person

Assorted Granola Bars | \$4 per person

PRICES ARE PER PERSON. BREAKFAST ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN. THEY MUST BE ACCOMPANIED WITH EITHER A CONTINENTAL OR HOT BREAKFAST BUFFET. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

BREAKFAST

HOT BREAKFAST BUFFETS

HEALTHY START | \$29

Build-your-own Chobani Greek Yogurt Parfaits
Steel Cut Oatmeal with Assorted Toppings
Seasonal Sliced Fresh Fruit Assortment
Scrambled Eggs with Fresh Herbs
Turkey Bacon
Breakfast Potatoes
Assorted Granola Bars
Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

CLASSIC BREAKFAST BUFFET | \$28

Build-your-own Chobani Greek Yogurt Parfaits
Steel Cut Oatmeal with Assorted Toppings
Seasonal Sliced Fresh Fruit Assortment
Assorted Fresh Baked Muffins
Assorted Fresh Baked Danish
Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage Links
Crispy Breakfast Potatoes
Croissants
Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

HOT BREAKFAST BUFFET ENHANCEMENTS

Waffle Station | \$8 per person

Omelets Made-to-order | \$12 per person

*(1) \$100 attendant fee required for every (50) guests

MINIMUM OF 25 GUESTS FOR HOT BUFFETS AND ENHANCEMENTS. PRICES ARE PER PERSON.

BREAKFAST ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN. THEY MUST BE ACCOMPANIED WITH EITHER A CONTINENTAL OR HOT BREAKFAST BUFFET.
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BREAKFAST

PLATED BREAKFAST ENTREES

CLASSIC PLATED BREAKFAST | \$26

Cage-Free Scrambled Eggs

Bacon

Crispy Breakfast Potatoes

Fresh Fruit Salad & Fresh Muffin

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

HEALTHY START PLATED BREAKFAST | \$27

Cage-Free Scrambled Egg Whites, Pico de Gallo, Baby Spinach & Feta Cheese

Roasted Breakfast Potatoes

Fresh Fruit Salad & Fresh Muffin

Assorted Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Teas

SWEET TOOTH PLATED BREAKFAST | \$26

Crunchy French Toast

Cinnamon-Maple Whipped Cream & Whipped Berries

Fresh Fruit & Fresh Muffin

Assorted Fruit Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Tea

SWEET & SAVORY PLATED BREAKFAST | \$29

Fluffy Waffles

Buttermilk Fried Chicken

Crispy Bacon topping

Jalapeno Gastrique & Ohio Maple Syrup

Fresh Fruit & Fresh Muffin

Assorted Fruit Juices, Starbucks Regular & Decaf Coffee, Hot Tazo Tea

MAXIMUM OF 2 BREAKFAST ENTREES PER GROUP. PRICES ARE PER PERSON. GUARANTEED AMOUNT OF EACH ENTRÉE DUE 5 BUSINESS DAYS PRIOR TO EVENT. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

COFFEE BREAKS

SIMPLE BREAKS

SIMPLE BREAK 1 | \$8

Fresh Whole Fruit
Assorted Granola Bars
Individual Bags of Trail Mix

SIMPLE BREAK 2 | \$10

Assorted Fresh Baked Cookies
Individual Bags of Chips & Pretzels
Fresh Fruit Salad

SIMPLE BREAK 3 | \$10

OSU Chocolate Buckeyes
Individual Bags of Popcorn
Scarlet & Gray Trail Mix

BREAK ENHANCEMENTS

Gourmet Assorted Brownies | \$4 per person
Assorted Fresh Baked Cookies | \$4 per person
Chocolate Buckeyes | \$4 per person
Mini Candy Bar Assortment | \$2 per person
Individual Bags of Chips & Pretzels | \$3 per person
Individual Bags of Popcorn | \$3 per person
Individual Bags of Trail Mix | \$4 per person
Build-your-own Trail Mix | \$8 per person
KIND Bars & Cliff Bars | \$5 per person
Assorted Granola Bars | \$4 per person
Seasonal Fresh Fruit with Honey Yogurt Dip | \$6 per person
Whole Fruit | \$3 per person

PRICES ARE PER PERSON.

SIMPLE BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.

SIMPLE BREAKS MUST BE ARRANGED BASED ON THE GUARANTEED GUEST COUNT.

BREAK ENHANCEMENTS ARE NOT AVAILABLE ON THEIR OWN, BUT SHOULD BE ACCOMPANIED BY EITHER A SIMPLE BREAK OR A THEMED BREAK.

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COFFEE BREAKS

THEMED BREAKS

SWEET & SALTY | \$15.50

Chocolate Covered Pretzels
Individual Popcorn Bags
Salted Carmel Brownies
Build-your-own Trail Mix with Salted Nuts, Dried Fruit & Chocolate Chips
Assorted Mini Candy Bars

ENERGY FIX | \$18

Roasted Almonds
Assorted Smoothie Carafes
KIND Bars & Cliff Bars
Trail Mix Bags
Edamame Hummus with Naan Bread
Assorted Fruit-Infused Ice Water

BACK TO NATURE | \$17

Assorted Juice Bar
Roasted Red Pepper Hummus, Edamame Hummus & Vegetable Crudités
Fresh Fruit Salad
Iced Tea & Assorted Fruit-Infused Ice Waters

BUCKEYE BREAK | \$15

Scarlet & Gray Trail Mix
Chocolate Buckeyes
Peanut Butter Cookies with Chocolate Drizzle
Mini Scarlet Velvet Cupcakes with Cream Cheese Icing

CHIPS & SALAD | \$12

Warm Corn Tortilla Chips Seasoned with Lime Kosher Salt
House-made Vine Ripe Tomato Salsa
Cilantro & Lime Guacamole
Black Bean & Roasted Ohio Corn Relish

A MINIMUM OF 25 GUESTS REQUIRED. PRICES ARE PER PERSON.

THEMED BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.

THEMED BREAKS MUST BE ARRANGED BASED ON THE GUARANTEED GUEST COUNT.

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COFFEE BREAKS

BEVERAGE PACKAGES

ALL DAY BEVERAGE PACKAGE 1 | \$16 PER PERSON

Starbucks Regular & Decaf Coffee
Hot Tazo Teas
Ice Water

ALL DAY BEVERAGE PACKAGE 2 | \$20 PER PERSON

Starbucks Regular & Decaf Coffee
Hot Tazo Teas
Bottled Water
Assorted Pepsi Products

ALL DAY CONTINUOUS BEVERAGE PACKAGES AVAILABLE FROM 7AM-5PM.
BEVERAGE PACKAGES ARE REQUIRED TO BE CHARGED BASED ON THE
GUARANTEED GUEST COUNT.

BEVERAGES BASED ON CONSUMPTION

Starbucks Regular Coffee | \$65 per gallon
Starbucks Decaf Coffee | \$65 per gallon
Starbucks Cold Brew Coffee | \$75 per gallon
Hot Tazo Tea | \$65 per gallon
Fruit Infused Ice Water | \$15 per carafe
Iced Tea | \$55 per gallon
Assorted Pepsi Products | \$3.50 each
Bottled Water | \$3 each
Gatorade | \$5 each

BEVERAGES CHARGED BASED ON CONSUMPTION. FOR BEVERAGES CHARGED
PER GALLON, CONSUMPTION WILL REFER TO THE AMOUNT BREWED AND SENT
OUT FROM THE KITCHEN. MARRIOTT'S STANDARD COFFEE BREAK WILL
INCLUDE REGULAR COFFEE, DECAF COFFEE & HOT TEA.

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LUNCH

PLATED LUNCH ENTREES | \$32

EACH PLATED LUNCH ENTREE INCLUDES ROLLS & BUTTER, SIDE SALAD, CHEF'S CHOICE SEASONAL STARCH, CHEF'S CHOICE SEASONAL VEGETABLE, 1 DESSERT SELECTION, STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

ENTREE

Vegetable Ravioli

Pesto Chicken with Rosemary-Infused Jus

Stained Glass Chicken Breast, Sliced Tomato, Provolone & Fresh Basil

Grilled Salmon

Herb-Crusted Pork Tenderloin

Slow-Braised Beef Short Rib | additional \$5

Beef Sirloin Filet with Crispy Onions | additional \$5

DESSERT

Flourless Chocolate (gluten free)

Salted Carmel Tarts

Classic NY Style Cheesecake

MAXIMUM OF 2 PLATED ENTREES PER EVENT. ADDITIONAL \$3 PER PERSON FOR A 3RD ENTRÉE SELECTION. GUARANTEED AMOUNT OF EACH ENTRÉE DUE 5 BUSINESS DAYS PRIOR TO EVENT. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

LUNCH

LITE LUNCH BUFFETS

EACH LUNCH BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

SANDWICH BOARD BUFFET | \$34

Garden Salad

Italian Pasta Salad

Assorted Sandwiches (select 3 below)

- Sicilian Sammie on Grilled Ciabatta
- Chicken Salad on Croissant
- Turkey Club on Toasted 12-Grain Bread
- House-made Pastrami on Pretzel Roll
- Roast Beef on Baguette
- Grilled Mediterranean Panini

Kettle Chips

Assorted Fresh Baked Cookies & Gourmet Brownies

BUILD-YOUR-OWN DELI BUFFET | \$32

Garden Salad

Italian Pasta Salad

Toasted Orzo Salad with Roasted Vegetables

Roast Beef, Turkey & Ham Deli Meat Assortment

Assorted Fresh Breads

Assorted Condiments

Lettuce, Tomato, Onions & Pickles

Kettle Chips

Assorted Fresh Baked Cookies & Gourmet Brownies

Available for guest counts of 100 or less

BAKED POTATO & SALAD BUFFET | \$32

MODA Salad

Italian Pasta Salad

Chili Soup Station

Baked Potatoes with Broccoli, Cheese, Butter, Sour Cream,

Chopped Bacon & Green Onions

Grilled Chicken Breast

Grilled Steak

Chef's Choice Assorted Desserts

Available for guest counts of 100 or less

MINIMUM OF 25 GUESTS REQUIRED FOR LUNCH BUFFETS. PRICES ARE PER PERSON.

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LUNCH

THEMED LUNCH BUFFETS

EACH LUNCH BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

LITTLE ITALY BUFFET | \$34

Herb Focaccia
Caesar Salad
Caprese Salad
Chicken Parmesan
Meat Lasagna
Pasta Fresca
Balsamic Roasted Vegetables
Tiramisu & Cannolis

LATIN FLAVOR BUFFET | \$34

Tomatillo & Mozzarella Salad
Shagbark Tortilla Chips
Assorted House-made Salsas
Cilantro Lime Grilled Chicken Breast
Grilled Skirt Steak
Grilled Garden Vegetables
Warm Flour Tortillas
Spanish Rice
Churros with Sweet Dipping Sauce

Available for guest counts of 100 or less

SMOKE HOUSE BUFFET | \$36

Southern Potato Salad
Classic Cole Slaw
Corn Muffins
Pulled Pork
Smoked Brisket
Applewood Smoked Chicken
White Cheddar Macaroni N' Cheese
Green Beans toasted in Caramelized Onions
Spiced Apple Crisp

BACKYARD SUMMER COOKOUT BUFFET | \$32

Creamy Dill Potato Salad
Italian Pasta Salad
Certified Angus Beef Burgers
All Beef Hot Dog
BBQ Glazed Grilled Chicken Breast
Grilled Corn on the Cob
Baked Beans
Assorted Fresh Baked Cookies & Gourmet Brownies

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DINNER

PLATED DINNER ENTREES

EACH PLATED DINNER ENTREE INCLUDES ROLLS & BUTTER, CHEF'S CHOICE SIDE SALAD, 1 STARCH SELECTION, 1 VEGETABLE SELECTION, STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER.

ENTRÉE

NORWEGIAN SALMON FILET | \$42

Seared Salmon with Red Wine Mushroom Sauce

MAHI MAHI | \$47

Grilled Mahi Mahi with Orange Ginger Glaze

CHICKEN FRESCO | \$40

Seared Herb Airline Chicken Breast with Lemon Basil Tomato Ragout

PORK MEDALLIONS | \$40

Sliced Pork Tenderloin with a Seasonal Bourbon Cherry Chutney

BRAISED BEEF SHORT RIBS | \$47

Slow-Roasted & served with Caramelized Shallot Demi

BLACK & BLEU FILET MIGNON | \$54

8oz. Center Cut Filet of Beef with a Port Wine Reduction

GRILLED RIB EYE FILET | \$48

10oz. Grilled Rib Eye

MUSHROOM DUXELLES-STUFFED CHICKEN | \$44

Herb seared Airline Chicken stuffed with Mushroom Duxelles Mouseline

SEASONAL VEGETABLE RISOTTO | \$38

Fresh Seasonal Vegetable Risotto – Vegan & Gluten Free

GRILLED VEGETABLE RAVIOLI | \$42

Grilled Vegetables with Roasted Tomato & Garlic Cream Sauce topped with Mediterranean Vegetables & Shaved Parmesan Cheese

STARCH SIDE | select 1

Roasted Garlic Redskin Potatoes

Lemon Butter Fingerling Potatoes

Sundried Tomato Herb Orzo

Chive Mashed Potatoes

Herb Rice Pilaf

Shiitake Sticky Rice

DUET ENTRÉE | \$66

*Please select 2 Entrée Pairings

Norwegian Salmon (5oz)

Pork Medallions

Braised Beef Short Ribs (5oz.)

Chicken Fresco

Filet | \$5 additional per plate

VEGETABLE SIDE | select 1

Grilled Asparagus

Garlic Haricot Vert

Lemon Herb Butter Baby Carrots

Steamed Broccoli

Grilled Mediterranean Vegetables

Roasted Root Vegetables with Herbs

PLATED DESSERT | \$8

Flourless Chocolate Cake – Gluten Free

Triple Chocolate Cake

Vanilla Espresso Mousse

Lemon Curd with Fresh Berries

Strawberry Shortcake

Italian Lemon Crème Cake

Classic Cheesecake with Bourbon Cherry Glaze

MAXIMUM OF 2 PLATED ENTREES PER EVENT. ADDITIONAL \$3 PER PERSON FOR A 3RD ENTRÉE SELECTION. GUARANTEED AMOUNT OF EACH ENTRÉE DUE 5 BUSINESS DAYS PRIOR TO EVENT. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

DINNER

DINNER BUFFETS

EACH DINNER BUFFET INCLUDES STARBUCKS REGULAR & DECAF COFFEE, ICED TEA, & ICE WATER

STEAKHOUSE BUFFET | \$62

Lobster Bisque
Wedge Salad
Heirloom Tomato and Watercress Salad
Grilled Beef Filet au Poivre
Sautéed Shrimp in Herb White Wine Butter Sauce
Roasted Fingerling Potatoes or Smashed Potatoes
Grilled Asparagus
Vanilla Bean Crème Brulee

ITALIAN BUFFET | \$52

Rolls & Basil Focaccia
Italian Wedding Soup
Caesar Salad with Shaved Parmesan Cheese
Mozzarella, Tomato, Basil & Balsamic Vinegar Caprese Salad
Chicken Piccata
Tomato Braised Short Ribs
Lemon Herb Salmon
Pasta Primavera
Roasted Zucchini & Squash
Tiramisu & Cannolis

SOUTHERN BBQ DINNER BUFFET | \$48

Butter-Topped Corn Bread
Garden Salad
Traditional Cole Slaw
Smoked Beef Brisket
BBQ Grilled Chicken
Grilled Pork Chops with Bourbon & Brown Sugar Sauce
Baked Macaroni & Cheese
Brisket Baked Beans
Summer Succotash
Chef's Assorted Desserts

ALL-AMERICAN DINER BUFFET | \$48

Creamy Potato Soup
Farmers Salad – Bacon, Egg, Pickled Onions, Croutons & Cheddar Cheese
MODA Salad
Meatloaf with Herb & Wild Mushroom Gravy
Southern Fried Chicken
Herb Seared Pork Chop with Apple Bourbon Glaze
Chive Mashed Potatoes
Roasted Garlic & Herb Green Beans
Bourbon Cherry Cobbler

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RECEPTION

BITE SIZE HORS D'OEUVRES | \$5

Tuna Nigiri
Shrimp Cocktail Shooters
Smoked Salmon on Rye
Bacon Wrapped Scallops (served warm)
Buffalo Shrimp (served warm)
Mini Crab Cakes with Lemon Aioli
Caramelized Pepper Bacon
Beef Tenderloin Crostini
Beef Hibachi Skewers (served warm)
Pineapple Chicken Kabobs (served warm)
Bacon Wrapped Chorizo Stuffed Dates (served warm)

VEGETARIAN BITE SIZE HORS D'OEUVRES | \$4.50

Antipasto Skewers
Garden Vegetable & Goat Cheese Stuffed Mushrooms
Fire Roasted Vegetable Empanada (served warm)
Bleu Cheese & Poached Pear Tartlets
Roasted Heirloom Tomato Bruschetta
Strawberry & Whipped Cheese Crostini

SEASONAL BITE SIZE HORS D'OEUVRES

For seasonal hors d'oeuvres please discuss with your Event Manager. Our Chef is happy to customize hors d'oeuvre selections to your specific tastes. Pricing will vary for seasonal selections.

MINIMUM OF 50 PIECES PER HORS D'OEUVRES REQUIRED. BITE SIZE HORS D'OEUVRES PRICED PER PIECE. HORS D'OEUVRES ARE LIMITED TO 2 HOURS OF SERVICE. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

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BITE SIZE DESSERT

Gourmet Assorted Brownies | \$48 per dozen
Assorted Fresh Baked Cookies | \$48 per dozen
Chocolate Buckeyes | \$48 per dozen
Mini Lemon Tarts | \$48
Mini Cannoli | \$52 per dozen
Mini Assorted Dessert Shooters | \$52 per dozen

CARVING STATIONS

Oak Smoked Beef Tenderloin | \$20 per person
Mustard & Sea Salt-Crusted Prime Rib | \$18 per person
Roasted Pork Tenderloin | \$9 per person
Citrus & Sage-Roasted Turkey | \$8 per person
Black Forest Baked Ham | \$8 per person

A MINIMUM OF 50 GUESTS IS REQUIRED FOR CARVING STATIONS
(1) \$75 CARVING ATTENDANT FEE CHARGED FOR EVERY 50 GUESTS
ALL CARVING STATIONS INCLUDE APPROPRIATE ROLLS & SPREADS

RECEPTION

HORS D'OEUVRES DISPLAYS & STATIONS

ARTISAN CHEESE BOARD | \$10

Assorted domestic cheese & cracker display with assorted fruit spreads

CHEF'S LOCAL CHARCUTERIE BOARD | \$16

Chef's selection of North County cured meats & local cheese served with fresh made jam & chutney

GARDEN FRESH CRUDITE BOARD | \$9

Garden vegetables, roasted garlic hummus & creamy dill dip

SUSHI DISPLAY | \$18

California roll, spicy tuna roll, shrimp tempura & garden vegetable rolls

*If arranged as a Chef attended station | \$20 per person

*Add Nigiri & Sashimi | additional \$6 per person

CHILLED SEAFOOD DISPLAY | \$20

Crab claw, oysters on the half shell, shrimp cocktail with cocktail sauce, soy chili sauce, mignonette sauce & lemon

ASSORTED SLIDER BAR | \$16

All American burger sliders, hot chicken sliders & BBQ pulled pork sliders with fresh-cut French fries & assorted dipping sauces

FLATBREAD DISPLAY | \$10

Assorted wild mushroom & goat cheese flatbread, roasted tomato & mozzarella flatbread & pepperoni & zesty tomato sauce flatbread

GROWN-UP MAC N' CHEESE BAR | \$12

Pasta bar with aged white cheddar sauce & a variety of toppings to include crispy bacon, sausage crumbles, roasted tomatoes, caramelized onions, scallions & peas

TACO BAR | \$16

Build-your-own tacos with grilled chicken, ground beef, fajita vegetables, taco shells, Mexican rice & assorted toppings to include salsa, diced tomatoes, diced onions, shredded cheese, shredded lettuce, cilantro, corn & tortilla chips

*Add guacamole | additional \$2 per person

POKE BOWL DISPLAY | \$20

Steamed rice, diced sushi grade Ahi Tuna & Salmon, Asian sauces, lettuce, diced avocado, cucumbers, carrots & daikon radish

A MINIMUM OF 50 GUESTS REQUIRED. HORS D'OEUVRE DISPLAYS & STATIONS ARE NOT AVAILABLE AS AN INDIVIDUAL BUFFET. STATIONS ARE LIMITED TO 2 HOURS OF SERVICE. PRICES ARE PER PERSON. A CUSTOMARY 24% SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

COCKTAILS

1 | PREMIUM HOSTED BAR

PREMIUM LIQUOR	\$8 PER DRINK
<ul style="list-style-type: none"> • Jim Beam Bourbon • Pinnacle Vodka • Dewar's Scotch • Mi Campo Silver Tequila • Cruzan Silver Rum • New Amsterdam Gin 	
<ul style="list-style-type: none"> • BEER (Choice of 2) 	\$5 PER DRINK
<ul style="list-style-type: none"> • Budweiser • Bud Light • Michelob Ultra • Miller Lite 	
<ul style="list-style-type: none"> • WINE 	\$7 PER GLASS
<ul style="list-style-type: none"> • Sycamore Lane Chardonnay • Sycamore Lane Cabernet Sauvignon 	
<ul style="list-style-type: none"> • ASSORTED PEPSI PRODUCTS 	\$3.50 PER DRINK
<ul style="list-style-type: none"> • BOTTLED WATER 	\$3 PER BOTTLE

2 | SUPER PREMIUM HOSTED BAR

SUPER PREMIUM LIQUOR	\$9 PER DRINK
<ul style="list-style-type: none"> • Maker's Mark Bourbon • Absolute Vodka • Dewar's Scotch • Sauza Silver Tequila • Bacardi Silver Rum • Tanqueray Gin 	
<ul style="list-style-type: none"> • BEER (Choice of 3) 	\$6 PER DRINK
<ul style="list-style-type: none"> • Budweiser • Bud Light • Michelob Ultra • Miller Lite • Stella Artois • Corona • Lagunitas IPA • Sierra Nevada Hazy Little Thing • Angry Orchard Crisp Apple 	
<ul style="list-style-type: none"> • WINE (Choice of 2) 	\$8 PER GLASS
<ul style="list-style-type: none"> • Robert Mondavi Private Selection Cabernet • Robert Mondavi Private Selection Merlot • Robert Mondavi Private Selection Chardonnay • Robert Mondavi Private Selection Pinto Grigio 	
<ul style="list-style-type: none"> • ASSORTED PEPSI PRODUCTS 	\$3.50 PER DRINK
<ul style="list-style-type: none"> • BOTTLED WATER 	\$3 PER BOTTLE

3 | PLATINUM HOSTED BAR

PLATINUM LIQUOR	\$10 PER DRINK
<ul style="list-style-type: none"> • Maker's Mark Bourbon • Ketel One Vodka • Johnny Walker Black • Patron Silver Tequila • Sailor Jerry Spiced Rum • Bacardi Silver Rum • Hendricks 	
<ul style="list-style-type: none"> • BEER (Choice of 5) 	\$7 PER DRINK
<ul style="list-style-type: none"> • Budweiser • Bud Light • Michelob Ultra • Miller Lite • Stella Artois • Heineken • Corona • Lagunitas IPA • Sierra Nevada Hazy Little Thing • Angry Orchard Crisp Apple • Truly Wild Berry Hard Seltzer • Samuel Adams Seasonal 	
<ul style="list-style-type: none"> • WINE (choice of 3) 	\$10 PER GLASS
<ul style="list-style-type: none"> • Souverain Chardonnay • Souverain Sauvignon Blanc • Souverain Cabernet Sauvignon • Souverain Merlot 	
<ul style="list-style-type: none"> • ASSORTED PEPSI PRODUCTS 	\$3.50 PER DRINK
<ul style="list-style-type: none"> • BOTTLED WATER 	\$3 PER BOTTLE

HOST BAR PACKAGES

PREMIUM HOST BAR	2 HOURS \$22	4 HOURS \$39
SUPER PREMIUM HOST BAR	2 HOURS \$28	4 HOURS \$42
PLATINUM HOST BAR	2 HOURS \$32	4 HOURS \$46
BEER & WINE HOST BAR	2 HOURS \$18	

CASH BAR

Cash Bar Service is available. Discuss alcohol selections with your Marriott Event Manager.

BARTENDER FEES

BARTENDER FEE: \$75 PER HOURS/PER BAR

*\$250 Minimum Bar Revenue Required

*Additional Set Up Fee of \$150 for bars including liquor for groups of 49 guests or less

WINE SERVICE WITH DINNER

Wine service is available with dinner events. Charged per bottle on consumption. Discuss selections & pricing with your Marriott Event Manager.

OTHER

TAX & SERVICE CHARGE:

All food, beverage, room rental, audio visual and other items arranged through the hotel are subject to a 24% service charge. All charges described above (with the exception of room rental) are subject to a 7.5% sales tax. Service fee and sales tax are subject to change.

GUARANTEES ON FOOD & BEVERAGE:

Guaranteed guest counts are due by 12pm 72 business hours prior to the groups arrival date. This guarantee will be considered your minimum and it not subject to reduction. If no guarantee is received, the original expected attendance on your event order will be used. Charges are predicted upon factors pertaining to the entire program. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the event order. Unless otherwise stated on your event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase or when the hotel deems necessary. Changes to agreed upon set up by the client on-site will be assessed a change fee determined by the hotel based on the new set request. Requests for room resets will be applicable to additional fees.

OVERSET FOR EVENTS:

Hotel will allow oversetting your event by 5% for groups up to 300 people. Events over 300 guests will allow oversetting for 3%. Hotel will not automatically overset past the guaranteed guest count. This arrangement must be communicated with your event manager at the time the guaranteed guest count is given. If client requests to overset for more than the amounts listed above, additional fees may apply.

SHIPPING & RECEIVING:

The organization (not the hotel) is responsible for all shipping expenses. The hotel will not accept packages more than three days prior to your event start date. All packages must be marked with Name of the Group, Contact Name and Date. Please put to the attention of 'Banquets'.

SIGNS & BANNERS:

Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

ELECTRICAL, TELEPHONE & INTERNET:

The hotel does charge for electrical, telephone & internet hook ups. For current prices please contact your event manager.

OTHER

CANCELATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the Catering & Sales Confirmation Agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage & room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

PAYMENT ARRANGEMENTS:

Cash, check & credit card payments: A credit card is due on file at the time of booking the function for all groups. And function will not be seen as confirmed until a form of payment is on file. All functions must be paid for in advance with an overage.

Completion of a credit card authorization will be charged 72 business hours prior to group arrival. Any remaining balance will be charged to the credit card on file at the completion of the function.

Direct bill payments: All direct bill applications must be approved at least 30 days prior to the function. In order for a direct bill to be approved by our accounting team a completed direct bill application must be given to the hotel at the time of booking. A credit card must also be placed on file as backup. Direct bill payment will not be allowed for functions under \$5,000 in total revenue.

TAX EXEMPT STATUS:

A completed State of Ohio Tax Exempt form from the organization is due 72 business hours prior to the groups arrival date. If this form is not received by this time, the organization will not be put on tax exempt status and must file a return with Columbus in order to receive a refund.

ALCOHOL & MINORS:

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty one (21) or under the influence of alcohol, in accordance with Columbus regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Columbus, OH. The hotel has the right to shut down bar service or refuse service at anytime.

AUDIO VISUAL:

All audio visual equipment (with the exception of company/organization own projectors & laptops) are to be rented through the hotel's exclusive audio visual company, Mills James. If audio visual equipment is provided by another audio visual company a fee of \$1,000 per day will apply. If an outside company is contract a signed copy of the 'Outside Vendor Production Policies and Guidelines' document and proof of insurance are due to the hotel 1 week prior to the event. If these signed documents are not on file, the hotel will refuse the set up from the outside audio visual company. Please be advised that the Mills James audio visual rate card is subject to change.