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TAKING CARE OF BUSINESS  
AT RESIDENCE INN®

*Meeting/Event Menu*



Residence Inn by Marriott®  
Columbus Easton

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**Residence**  
Inn®  
**Marriott®**

## BREAKFAST



### CONTINENTAL BREAKFAST

Chef's daily selection of fresh-baked cranberry orange bread; muffins; and raspberry, vanilla, cinnamon swirl, apple, & maple pecan mini Danishes

Served with fresh fruit salad

Includes Rainforest Alliance Certified coffee and assorted Bigelow teas

**\$15.00 / guest**

### FARM HOUSE BREAKFAST

Perfectly scrambled eggs, crisp bacon strips, and cheesy potato casserole

Served with assorted breakfast pastries and fresh fruit salad

Includes Rainforest Alliance Certified coffee and assorted Bigelow teas

**\$17.00 / guest**

### YOGURT PARFAIT BAR

Top our fresh berry and yogurt parfaits with warm oatmeal, raisins, sliced almonds, brown sugar, and dried cranberries

**\$8.00 / guest**

## BREAKS



### COFFEE SERVICE

Your choice of:

- Regular Rainforest Alliance Certified coffee
- Decaf Rainforest Alliance Certified coffee
- Hot water with assorted Bigelow teas

**\$45.00 / gallon**

### HEALTHY BREAK

Fresh, whole fruit served with assorted granola bars, trail mix, and yogurts

Includes bottled water served over ice

**\$11.00 / guest**

### ALL DAY BEVERAGE SERVICE

UP TO 8 HOURS

Assorted bottled Pepsi products and bottled water served over ice  
Includes Rainforest Alliance Certified coffee and assorted Bigelow teas

**\$10.00 / guest**

### SNACK ATTACK

Assorted candy bars, potato chips, and cookies

Includes assorted bottled Pepsi products served over ice

**\$11.00 / guest**

## LUNCH



### ITALIAN PASTA BAR

MINIMUM 15 GUESTS

Herbed bowtie pasta with your choice of two sauces:

- Alfredo
- Arrabiata
- Basil Cream
- Marinara

Served with grilled chicken, Italian meatballs, and parmesan cheese

Includes assorted bottled Pepsi products and bottled water served over ice

**\$15.00 / guest**

### SOUTHWESTERN TACO BAR

MINIMUM 15 GUESTS

Create your own tacos and fajitas with marinated grilled chicken, ground taco beef, flour tortillas, and crisp taco shells

Served with diced tomatoes, sautéed peppers and onions, scallions, shredded cheddar cheese, shredded lettuce, and sour cream

Accompanied by Tex-Mex rice, tortilla chips, and salsa

Includes assorted bottled Pepsi products and bottled water served over ice

**\$21.00 / guest**

### SOUP, SALAD, & SANDWICH COMBO

MINIMUM 15 GUESTS

A selection of sandwiches including almond chicken salad; honey ham & swiss cheese; roast beef & cheddar cheese; turkey, bacon, & Colby Jack cheese; and vegetarian croissant

Served with soup du jour and tossed salad with your choice of two salad dressings

Includes assorted bottled Pepsi products and bottled water served over ice

**\$20.00 / guest**



## LUNCH (CONTINUED)

### CHICKEN PASTA PRIMAVERA

Grilled chicken and seasonal roasted vegetables atop a bed of penne pasta and our rich tomato cream sauce

Includes assorted bottled Pepsi products and bottled water served over ice

**\$14.00 / guest**

### VEGETARIAN STUFFED PEPPERS

Green and red bell peppers stuffed with brown rice, fresh basil, garlic, Monterey jack cheese, red and black beans, and sweet corn slow-roasted in marinara sauce and topped with grated parmesan cheese

Includes assorted bottled Pepsi products and bottled water served over ice

**\$13.00 / guest**

### ROASTED SALMON CAKES

Fresh salmon combined with bell peppers, breadcrumbs, capers, diced red onions, fresh dill, and jalapeño peppers

Served with lemon wedges

Includes assorted bottled Pepsi products and bottled water served over ice

**\$14.00 / guest**

## A LA CARTE



### MADE-FROM-SCRATCH SOUP

Your choice of:

- Chicken tortilla
- Homemade chicken noodle
- Southwestern vegetable
- Tomato bisque

\$5.00 / guest

### VEGETARIAN WALDORF SALAD

Pears and red delicious apples arranged on a bed of spinach and topped with crumbled bleu cheese, diced celery, dried cranberries, and toasted walnuts

Served with our creamy Waldorf dressing

\$11.00 / guest

### COBB SALAD

Seasonal greens topped with rows of carrots, crumbled bacon & bleu cheese, diced eggs, grilled chicken, tomatoes, and sliced olives

Served with fresh baked rolls

\$13.00 / guest



## A LA CARTE (CONTINUED)

### WARM SIDE DISHES

Your choice of:

- Green beans amandine
- Southwest Tex-Mex rice
- Steamed parsley redskins
- Sweet corn & pepper sauté

**\$3.00 / guest**

### FRESH-BAKED DESSERTS

Your choice of:

- Assorted cookies
- Black forest rolls
- Chocolate chip brownies
- Texas sheet cake

**\$3.00 / guest**

## HORS D'OEUVRES



### GARDEN FRESH CRUDITÉ

A variety of fresh seasonal vegetables served with creamy dill dip

\$5.00 / guest

### WISCONSIN CHEESE BOARD

Domestic cheeses garnished with fresh grapes & strawberries and served with assorted crackers

\$5.00 / guest

### HUMMUS TRIO

Lemon, Mediterranean, and roasted red hummus served with  
toasted pita wedges

\$5.00 / guest



## EQUIPMENT RENTALS



### AUDIOVISUAL EQUIPMENT

Flip chart package	\$50.00 / day
Monitor/DVD combo	\$150.00 / day
Projector package	\$250.00 / day
Speaker phone	\$100.00 / day



# CONSIDERATIONS

## DECORATIONS & DISPLAYS

The Sales Department is happy to arrange decorations for your event such as table linens and centerpieces. In an effort to maintain appearances and prevent damage, decorations, signs, or posters will not be affixed to the Hotel's ceilings, doors, pillars, or walls. The Hotel is not responsible for any loss or damage to property belonging to you or your attendees.

## FOOD & BEVERAGE

Due to current health regulations, all food served at the Hotel must be prepared by our licensed caterer. The Hotel reserves the right to inspect and control all food & beverage functions – if it is discovered that outside food or beverage is brought in to the Hotel, a minimum fee of \$300.00 will be applied.

The sale and service of alcoholic beverages is regulated by the State of Ohio. As a result, alcoholic beverages cannot be brought into the Hotel from off the premises.

All food & beverage pricing is subject to change due to market fluctuations.

## GUARANTEE

A final guarantee for all food & beverage functions must be received by the Sales Department at least 72 business hours prior to your event. The final guarantee is not subject to reduction and is the minimum number of guests for which you will be charged. If the Sales Department does not receive a final guarantee we will prepare for and you will be charged for the number of guests noted in the event agreement.

## SERVICE CHARGE

A 20% taxable service charge will be applied to all audiovisual, beverage, food, and room rental charges.

## SHIPPING & RECEIVING

A maximum of 5 packages weighing no more than 5 lbs. each will be received by the Hotel for functions at no charge. Please indicate the function name and date on the shipping label. The Hotel is not responsible for any loss or damage to packages sent for storage.