



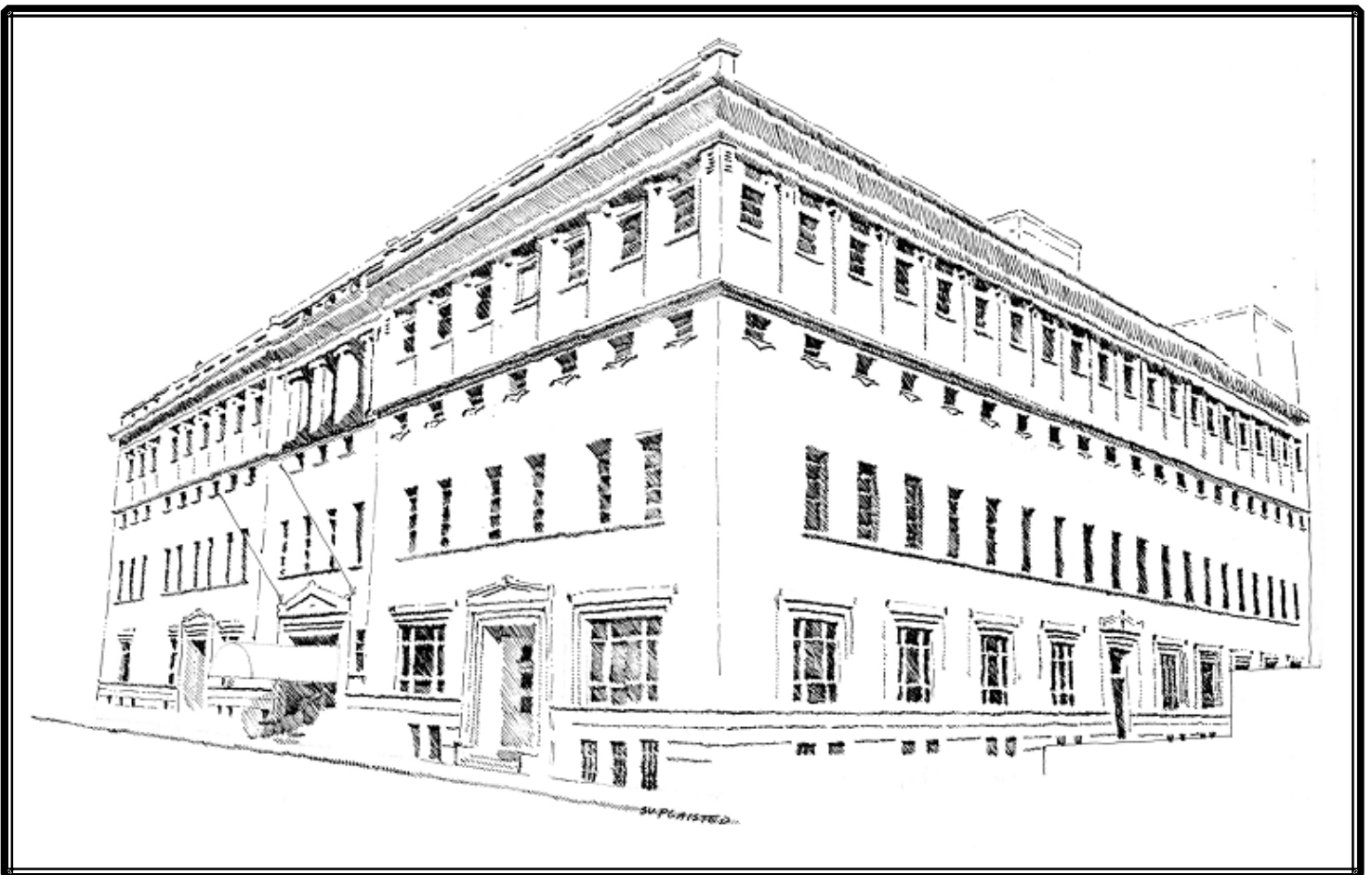
THE COLUMBUS ATHENÆUM

32 NORTH FOURTH STREET • COLUMBUS, OHIO 43215

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Brunch Packages Menu

Available for events concluding by 4:00pm



All *Brunch Menus* include:

- Selection of Stationed Hors d'Oeuvres ●

(Quantity determined by Package; approximately 1 servings per person, per Hors d'Oeuvre)

- Selection of Event Enhancements ●

(Quantity determined by Package)

- 3 Votive Candles per Table ●

- 60" Round Tables & Chairs ●

(10-chairs per table; additional fees may apply for special seating arrangements)

- 90"x90" Standard Tea-Length Table Linens – White, Ivory, Black or Beige ●

- Standard Napkins – White, Ivory, Black or Beige ●

- Standard China *(Bone)* ●

- Silverware ●

- Water Goblet *(1 per place setting)* ●

- Salt & Pepper Shakers *(1 set per guest table)* ●

- Serving Utensils ●

- 1-Round Skirted Cake Table – White, Ivory or Black ●

- 1-Skirted DJ Table *(as applicable)* ●

- 1-Skirted Placecard Table ●

- 1-Skirted Gift Table ●

- Skirted Buffet Tables ●

- Favor Placement *(1 per place setting)* ●

- Placecard Setup *(must be alphabetized)* or
Seating Chart Placement *(maximum of 2 easels included)* ●

- Table Numbers *(either provided by TCA or placement of your own)* ●

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Stationed Hors d'Oeuvres

(Approximately 1 servings per person, per Hors d'Oeuvre based on package selection)

Cocktail Meatballs

Choice of Sauce: Marinara, Sweet & Sour, Hawaiian, Barbeque or Swedish

Spinakopita

Mini Bruschetta Pizzas

Choice of Topping: Cheese or Pepperoni

Stuffed Mushroom Caps

Choice of Filling: Spinach & Cheese or Sausage & Cheese

Bacon-Wrapped Water Chestnuts

Brie Bites

Choice of Filling: Raspberry or Chutney

Assorted Miniature Quiches

Chicken Puffs

Choice of Topping: Creamy Mushroom Wellington, Mushroom Duxelle or TCA Barbeque

Chilled Sparkling Strawberry Soup *(presented in 3-oz glass)*

Chilled Gazpacho *(presented in 3-oz glass)*

Spinach Dip *(served cold with water chestnuts & toasted garlic croutons)*

Spinach & Artichoke Dip *(served warm with toasted garlic croutons)*

Hummus Dip

Bruschetta

Choice of Topping: Tomato Basil, Olive Tapenade, or Onion Mushroom

Cheese Display

Fruit Display

Crudités Display

Tortellini Kabobs *(served with Pesto)*

Cinnamon Toast Canapés

Breakfast Jewels *(Puff Pastry baked with fruit fillings & cream cheese)*

Upgraded Hors d'Oeuvres:

(Approximately 1 servings per person, per Hors d'Oeuvre)

International Cheese Display - *Add \$1.00 / person (as part of Cheese Display)*

Antipasto Display - *Add \$1.95 / person*

Antipasto Kabobs - *Add \$1.00 / person*

Crudité Shots - *Add \$1.00 / person (as part of Crudite Display)*

Fruit Tree - *Add \$50.00 (as part of Fruit Display)*

For complete menu item descriptions, please refer to the "Reception Menu."

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The Brunch Buffet #1

(Minimum order - 50 people)

Two (2) Event Enhancements
Choice of Two (2) Stationed
Hors d'Oeuvres

Athenaeum Salad with Italian & Ranch Dressing
or Sparkling Fruit Salad
Breakfast Breads, Rolls & Butter
Breakfast Sausages
Chef's Choice Vegetable
marinated in a Light Olive Oil Vinaigrette
(ambient)
Coffee & Tea & Iced Tea Station

Select **one (1)** of the following 4 oz entrees:

Roasted Top Round with Au Jus
Apricot Pork Loin
Honey Mustard Glazed Ham
Chicken Buerre Blanc
Chicken Vera Cruz

Substitute Prime Rib - \$1.50 per person

Substitute Beef Tenderloin - \$4.95 per person

Select **one (1)** of the following entrees:

Scrambled Eggs topped with Cheese and Sautéed
Peppers, Onions & Mushrooms
Spinach & Artichoke Strada
*(tender artichokes, spinach, sweet red bell peppers, Swiss &
parmesan cheese baked with French bread, eggs and milk)*
French Toast Casserole
*(Eggs, cream, sugar & spices baked together with French
bread and bourbon vanilla, topped with powdered sugar and
maple syrup)*

Select **one (1)** of the following Potatoes:

Seasoned Breakfast Potatoes
or

Griddle Potato Pancakes
served with Applesauce & Sour Cream

\$19.95 per person

The Brunch Buffet #2

(Minimum order - 50 people)

Three (3) Event Enhancements
Choice of Three (3) Stationed
Hors d'Oeuvres

Athenaeum Salad with Italian & Ranch Dressing
or Strawberry Onion Salad
Sparkling Fruit Salad
Breakfast Sausages
Breakfast Breads, Rolls & Butter
Chef's Choice Vegetable
marinated in a Light Olive Oil Vinaigrette
(ambient)
Coffee & Tea & Iced Tea Station

Select **one (1)** of the following 4 oz entrees:

Roasted Top Round with Au Jus
Apricot Pork Loin
Honey Mustard Glazed Ham
Chicken Buerre Blanc
Chicken Vera Cruz

Substitute Prime Rib - \$1.50 per person

Substitute Beef Tenderloin - \$4.95 per person

Select **one (1)** of the following entrees:

Traditional Style Eggs Benedict
Huevous Rancheros
Quiche Lorain

Select **one (1)** of the following potatoes:

Seasoned Breakfast Potatoes
or

Griddle Potato Pancakes
served with Applesauce & Sour Cream

\$22.95 per person



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The Brunch Buffet #3

(Minimum order - 50 people)

Two (2) Event Enhancements

One (1) Stationed Hors d'Oeuvres *(also available at same time as meal)*

Strawberry Onion Salad
Breakfast Breads
Breakfast Potatoes
Breakfast Sausages
Cheese Omelets
Lemon Rosemary Chicken
French Toast Casserole
Coffee, Tea & Iced Tea, Orange Juice & Cranberry Juice Station

\$19.95 per person

The Brunch Serve #1

(Minimum order - 50 people)

Two (2) Event Enhancements

Choice of Two (2) Stationed Hors d'Oeuvres

Breakfast Breads, Rolls & Butter
Coffee & Tea & Iced Tea Station

Choice of the following plated Lunch Salads:

Teriyaki Chicken (8oz)
served on a bed of lettuce with
Confetti Rice Salad &
Asian Green Beans,
topped with a Fruit Kabob
Served with
Poppy Seed &
Balsamic Vinaigrette dressings

or

Grilled Chicken (8oz)
served on a Mixed Green Salad
with Wedge of Cheese,
Hardboiled Egg,
& Marinated Green Beans
Italian & Ranch dressing

\$19.95 per person

The Brunch Serve #2

(Minimum order - 50 people)

Three (3) Event Enhancements

Choice of Three (3) Stationed Hors d'Oeuvres

Athenaeum Salad with Italian & Ranch Dressing
or Caesar Salad or Strawberry Onion Salad
Chef's Choice Vegetable
Breakfast Breads, Rolls & Butter
Coffee & Tea & Iced Tea Station

Single 8oz Served Entrée:

Grilled Chicken in a Basil Cream Sauce
served with Athenaeum Pasta

Chicken Vera Cruz
served with House-Made Pico de Gallo on a bed of
Cilantro & Lime Rice

Lemon Rosemary Chicken
served with Bow-Tie Pasta in Lemon-Butter, sautéed
Button Mushrooms & Green Peas

Teriyaki Chicken
served with Pineapple Fried Rice

Salmon
served with Dill Buerre Blanc
on a bed of Lemon & Dill Rice

\$22.95 per person

Chef's Choice of Vegetarian Entrée included

*Add \$1.00 for Split Serve (maximum 2 choices)
Assigned seating and entree indication required.*

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Bar & Beverage Packages

(Bar Setups required for all events serving alcohol. Client provides alcohol. Kegs are prohibited. Bartenders provided by TCA. Bartenders will not serve shots and will not provide alcohol to vendors.)

Beer & Wine only Set-up

includes: Soft Drinks / Ice / Cocktail Napkins

with **Disposable Glassware: \$4.95** / person with **Glass Goblets & Wine Glasses: \$5.95** / person

Full Bar Set-up

includes: Soft Drinks / Ice / Cocktail Napkins

Grapefruit Juice / Bloody Mary Mix / Sour Mix / Cranberry Juice / Orange Juice
Tonic Water / Club Soda / Lemons / Limes / Cherries / Olives

with **Disposable Glassware: \$6.95** / person with **Glass Goblets & Wine Glasses: \$7.95** / person

Beverage Package

(without bar – no alcohol permitted. Attendant additional – minimum of 1 required.)

includes: Soft Drinks / Punch or Lemonade / Iced Tea / Ice / Cocktail Napkins

with **Disposable Glassware: \$4.95** / person with **Glass Goblets: \$5.95** / person

Additional Beverage Items:

Red Bull (minimum of 24-cans): **\$3.00** / can

Soda (can): **\$1.50** / each

Bottled Water: **\$1.50** / each

Sparkling Bottled Water: **\$2.00** / bottle

Fruit Punch, Lemonade, Coffee, Hot Tea, Iced Tea: **\$25.00** / gallon

Sparkling Juice: **\$10.00** / bottle

Gourmet Coffee Station: **\$3.00** / person

(includes: Cinnamon Sticks, Chocolate Pieces, White Chocolate Pieces, Flavored Creamers & Whipped Cream)

Limes (for Beer & Wine only Set-up): **\$5.00** / case of beer

Specialty Drink Mixers: **quoted upon request**

Champagne Flutes: **50¢** / flute – preset at table *(includes pour service)*

Wine Glasses: **\$1.00** / glass – preset at table *(includes placement of maximum 2 bottles of wine per table)*

Martini Glasses: **\$16.00** / rack of 16

Staffing

Standard Meal Service Staffing:

Served Meals: 1 per 3 tables

Buffet Meals: 1 per 5 tables

Hors d'Oeuvres Events: 1 per 100 guests

Additional Service Staff Pricing

(5-hour event, excludes holidays. 1 Bartender/Attendant recommended per 100 guests.)

Bar Staffing – with tip basket: **\$200.00** / bartender Bar Staffing – without tip basket: **\$275.00** / bartender

Butler Service: **\$45.00** / service staff hour Additional Service Staff: **\$25.00** / hour *(minimum of 4-hours)*

Beverage Attendant (Beverage Package only): **\$175.00** / attendant

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Wedding Cake Information

Cake Stationed (Cake Buffet): Complimentary

Cake Served (to individual placesettings): \$1.00 / person

(must order at least 1-slice per guest; flavor assignments determined by TCA staff)

Chocolate-Dipped Strawberry or Buckeye on Cake Plate: **\$1.50 / each**

Painted Plate (Chocolate or Raspberry): **50¢ / plate**

The Royal Upgrade Package

(Add to any Brunch Package)

(Minimum order - 50 people)

One (1) Additional Event Enhancement

Solid Polyester Floor-Length (120") Linens

Solid Polyester Chair Covers

Solid Polyester, Organza, Satin, Imperial Stripe or

Damask Chair Sashes *(Standard, Bow or Knot Tie)*

Choice of Napkin Fold *(Flat, 1/2 on/off, Stuffed or Tuxedo)*

Mirror & Three (3) Votives per Guest Table

Choice of Buckeye *(wrapped in cello or stationed),*
or Chocolate-Dipped Strawberry *(seasonal)*

Choice of pre-set Champagne Flute or Wine Glass

Gold or Silver Charger Plates *(Head Table only)*

Two (2) Votives per Person *(Head Table only)*

Gourmet Coffee Station

\$12.95 per person *(must account for all guests)*

Dressing Room Snack Package

(Add to any Ceremony Dressing Space)

12 Bottles of Water

12 Soft Drinks

Chef's Choice Assorted Snacks

12 Chilled Beers*

One (1) Bottle of Wine or Champagne*

Disposable Glassware & Ice

Cocktail Napkins

\$75.00 / divided into two (2) dressing spaces

(for a up to a total of 12 attendants;

add \$5.95 for each additional attendant)

**from client's pre-supplied alcohol. Specific bottles of wine/champagne must be 'tagged' and separated in advance.*

Additional Recommendations

for your Event

Champagne Glass:

50¢ / person

Solid Polyester Floor-Length (120") Linens –

White, Black or Ivory:

\$18.00 / table

Strawberry Onion Salad upgrade:

\$1.00 / person

Gourmet Breads upgrade:

\$1.00 / person

Dessert Centerpieces:

\$35.00 / table

Gourmet Coffee Station:

\$3.00 / guest

Miniature Pastries:

\$90.00 / 50-pieces

Chocolate-Dipped Strawberries *(seasonal):*

\$75.00 / 50-pieces

Athenaeum Wedding Soup:

\$3.95 / person

Cocktail Butler

(for beer & wine or passable Hors d'Oeuvre):

\$45.00 / butler per service hour

Buckeyes

in cello or stationed: **\$1.50 each**

in Favor Box: **\$3.00 each**

Fun Meal *(recommended ages 6 & under):*

\$10.00 each

Initial Gobo *(projected onto dance floor –*
limited locations & initials):

\$95.00 each

Biscotti:

\$1.95 each

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Brunch Menu Enhancements

(2 Enhancements included with Brunch Buffets)

Standard Color Napkins *(see Sales Representative for swatches)*
Ribbon tied around Napkin *(client provides pre-cut ribbons - 12" minimum; bows 50¢ extra)*
Additional White, Ivory, Black or Beige 90"x90" Linen *(8-point)*
Butler Service *(beginning of event – Beer & Wine or passable Hors d'Oeuvre)*
Ficus Trees with White Lights *(Set of 10)*
Mirror with Hurricane & Pillar Candle *(1 set per guest table)*
Mirror with 3 additional Votive Candles *(1 set per guest table)*
Pre-Set Plate on Table *(Buffet)*
Candle Trios *(specific locations)*
Vases for Bridal Bouquets *(across Head Table)*
Gold or Silver Chargers for Head Table *(maximum of 20; seating capacities apply)*
Champagne Bucket for Head Table
Ivy Sprays, Bows & Tulle for Head Table
Votives for Head Table *(1 per place setting)*
Champagne Flutes for Head Table
Under-lighting for Head Table
Under-lighting for Cake Table
Basket of Nuts, Pretzels or Potato Chips for Bar
Mints for Coffee Station
Hospitality Baskets for Men's & Women's Restrooms *(locations designated by TCA)*
Menu Card Placement *(1 card per place setting – provided by client)*
Menu Card Placement on Stanchion *(1 card per table – provided by client)*
Additional Favor Placement *(1 additional favor per place setting – provided by client)*

For complete Enhancement descriptions, please refer to the "Special Order Form."

- *Special considerations for additional staffing should be considered at time of final menu selection. The Columbus Athenaeum reserves the right to adjust staffing quantities at its discretion.*
- *All menus, décor & staffing selections are due 30-days in advance. All outside décor must be approved by TCA in advance. All food/beverage items must be purchased through TCA, with exception of alcohol and/or wedding cake from licensed vendor. Kegs are prohibited. Bartenders must be provided through TCA. Bartenders will not serve shots and will not serve alcohol to vendors.*
- *For your safety, food items will not be packaged to-go, with exception of wedding cake (vendor must provide empty boxes).*
- *For the safety of clients and guests, TCA permits the following time limits for food service:*
 - *Hors d'Oeuvres: available for a maximum of 60-minutes from the start of scheduled serve time*
 - *Served/Family Style Meals: available for a maximum of 60-minutes from start of scheduled serve time*
 - *Buffets/Stations: available and open for a maximum of 90-minutes from the start of scheduled serve time*
- *A complimentary tasting is offered after booking – items are packaged to-go on TCA's date of choice and menu selections are Chef's Choice. Additional tastings available at \$25.00 each.*
- *Chef reserves the right to make adjustments to menu ingredients based on seasonal availability.*
- *Special dietary requests must be submitted in writing at least 10-business days prior to the event with the guest's name and table location. Additional charges and approval are at the discretion of the Athenaeum.*

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