

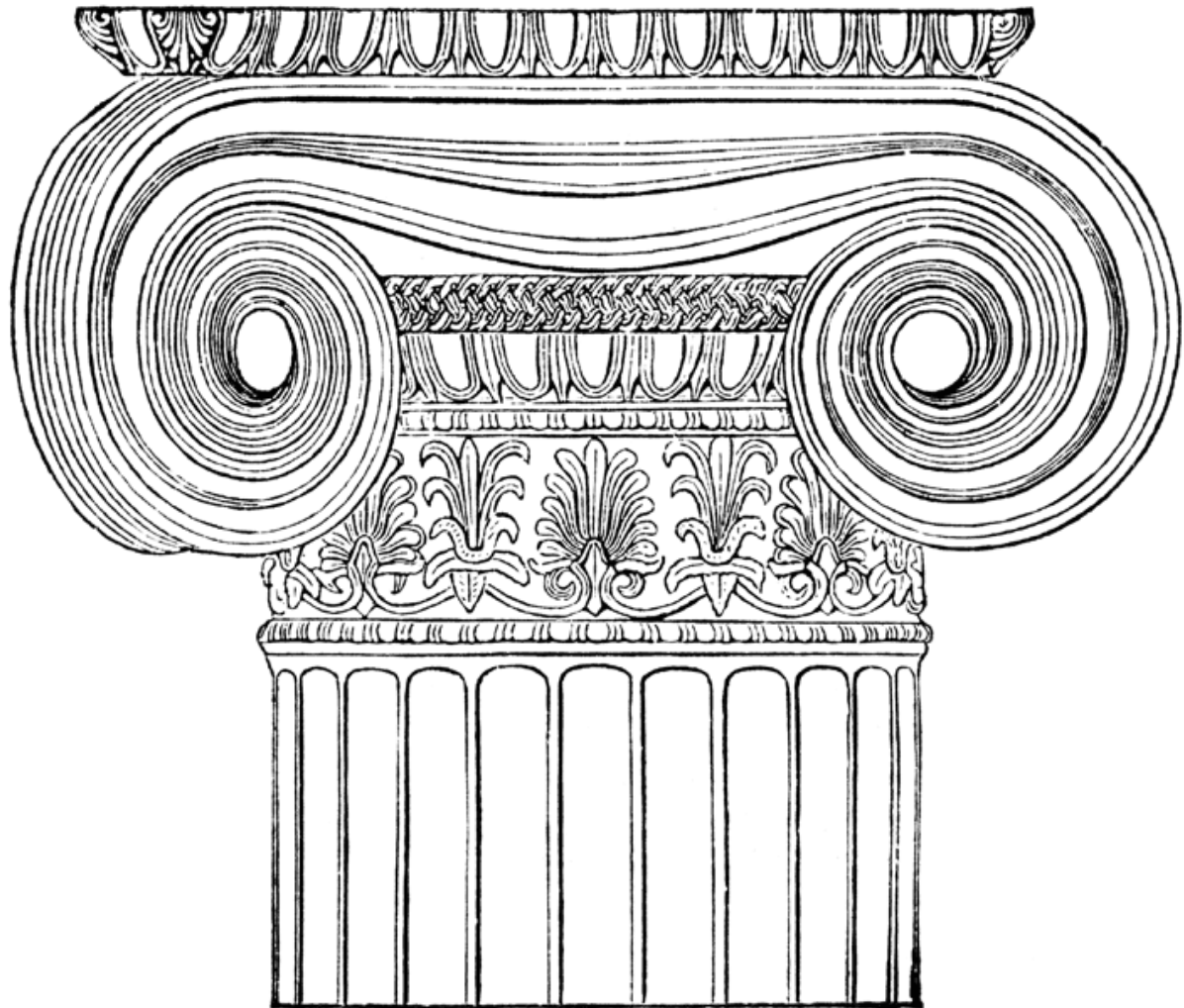
# THE COLUMBUS ATHENÆUM

32 NORTH FOURTH STREET • COLUMBUS, OHIO 43215

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## *Dinner Packages Menu*

*One solution for dinner, design & décor*

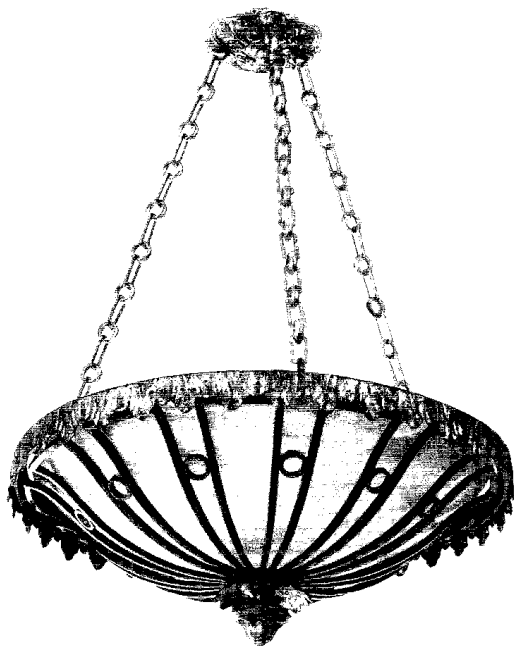


## All *Dinner Package Options* include:

- Choice of Complimentary Event Enhancements ●  
*(Quantity determined by Package selection – see page 3 for complete list)*
- Selection of 3 Stationed Hors d'Oeuvres ●  
*(Approximately 1.5 servings per person, per Hors d'Oeuvre)*
  - Stationed Cake Service ●
  - 3 Votive Candles per Table ●
  - Favor Placement (1 per place setting) ●
  - Place Card Setup *(must be alphabetized)* or  
Seating Chart Placement *(maximum of 2 easels included)* ●
- Table Numbers *(either provided by TCA or placement of your own)* ●
  - Standard Meal Service Staff *(Bartenders are additional)* ●
- 90"x90" Standard Tea-Length Table Linens – White, Ivory, Black or Beige ●
  - Standard Napkins – White, Ivory, Black or Beige ●
    - 60" Round Tables & Chairs ●  
*(10-chairs per table; additional fees may apply for special seating arrangements)*
    - Water Goblet *(1 per place setting)* ●
    - Standard China *(bone)* and Silverware ●
  - 1-Round Skirted Cake Table – White, Ivory or Black ●
    - 1-Skirted DJ Table *(as applicable)* ●
    - 1-Skirted Place Card Table ●
    - 1-Skirted Gift Table ●
  - Skirted Buffet Tables *(as applicable)* ●

## ***Event Enhancements***

*(Additional Complimentary Items - quantity based on Dinner Package Selection)*



### ***Table Décor***

Mirror with Hurricane & Pillar Candle  
*(1 set per guest table)*

Gold or Silver Charger with Hurricane & Pillar Candle  
*(1 set per guest table)*

Mirror with 3 additional Votive Candles  
*(1 set per guest table)*

Votives for Head Table  
*(1 per place setting)*

Champagne Flutes & Bucket for Head Table

Gold or Silver Chargers for Head Table  
*(maximum of 20; seating capacities apply)*

### ***Linens***

Standard Color Napkins *(see Sales Representative for swatches)*

Additional Black, White, Ivory or Beige 90"x90" Linen per Guest Table *(8-point)*

Ribbon tied around Napkin *(client provides pre cut ribbons – 12" minimum; bows 50 cents extra)*

### ***Room Décor***

Ficus Trees with White Lights *(Set of 10)*

Under-lighting for Head Table or Cake Table *(best for White or Ivory Linens)*

Set of 2 Cabaret Tables with Standard 90"x90" Linen— Black, White, Ivory or Beige

Vases for Bridal Bouquets *(across Head Table or Cake Table)*

### ***Service Enhancements***

Butler Service *(beginning of event – Beer & Wine or passable Hors d'Oeuvre)*

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)*

Hospitality Baskets for Men's & Women's Restrooms *(locations designated by TCA)*

Basket of Nuts, Pretzels or Potato Chips for Bar

Mints for Coffee Station

**For complete Enhancement descriptions, or to add additional Enhancements to your event, please refer to the "Special Order Form."**

***Stationed Hors d'Oeuvres – Choose 3 of the following:***

*(Approximately 1.5 Servings Per Person, Per Hors d'Oeuvre)*

Meatball Bar *(1 Large Meatball per Person)*

*With Marinara, Pesto, Italian Relish, Parmesan, & Mozzarella Cheese*

Cocktail Meatballs

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

Bruschetta

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

Chicken Puffs

*Choice of Topping: Creamy Wellington or Barbeque*

Mini Twice-Baked Potatoes

Bacon-Wrapped Water Chestnuts

Brie Bites with Raspberry Sauce

Spanakopita

*Feta cheese and spinach baked in phyllo pastry*

Stuffed Mushroom Caps

*Choice of Filling: Spinach & Cheese or Sausage & Cheese*

Tortellini Kabobs

*Served with Pesto*

Cocktail Franks

Assorted Miniature Quiches

Cheese Display

Fruit Display

Crudité Display

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

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

Hummus Dip

Italian Wedding Soup *stationed with Hors d'Oeuvres*

Chilled Sparkling Strawberry Soup

***Upgraded Hors d'Oeuvres:***

*Approximately 1 Serving Per Person, Per Hors d'Oeuvre*

*Add \$1.00 / person for each selection*

International Cheese Display

Antipasto Display

Antipasto Kabobs

Crudité Shots

**For complete menu item descriptions, please refer to the “Reception Menu.”**

All prices listed are subject to 20% service fee and applicable sales tax.

Prices not under contract are subject to change without notice.

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## Buffet Dinner Options

### **The Pearl Package (Buffet)**

*(Minimum order - 50 people)*

Athenaeum Salad with Italian & Ranch Dressing  
or Caesar Salad  
Rolls & Butter  
Chef's Choice Vegetable  
Chef's Choice Vegetarian Pasta  
Coffee & Tea Station

Select **two (2)** of the following entrées:

Pepper & Herb Chicken *(4oz. portion of chicken)*

Chicken Pasta Carbonara *(2oz. portion of chicken)*

Chicken Alfredo *(2oz. portion of chicken)*

Lasagna Bolognese

Roasted Vegetable Lasagna

Bowtie Pasta with Sundried Tomato Pesto

Linguine Alfredo

Linguine Pasta with Olive Oil & Herbs

Spaghetti with Meat or Marinara Sauce

**Two (2) Event Enhancements** *(from page 3)*

**\$26.95 per person**

### **The Platinum Package (Buffet)**

*(Minimum order - 50 people)*

Strawberry Onion Salad or Greek Salad  
or Caesar Salad, plus Chef's Salad Du Jour

Gourmet Breads

Chef's Choice Vegetable

Chef's Choice Potato

Gourmet Coffee Station

Select **one beef, one chicken & one pasta:**

Carved Tenderloin of Beef *(4oz. portion)*

Carved Prime Rib of Beef *(4oz. portion)*

Chicken Wellington

Chicken Florentine

Chicken Cordon Bleu

Chicken Marsala

Bowtie Pasta with Sundried Tomato Pesto

Linguine Pasta with Herbs & Olive Oil

Linguine Alfredo

**Four (4) Event Enhancements** *(from page 3)*

*plus Initial Gobo*

*(projected on dance floor - limited locations & initials)*

**\$36.95 per person**

### **The Ruby Package (Buffet)**

*(Minimum order - 50 people)*

Strawberry Onion Salad or Caesar Salad or  
Athenaeum Salad with Italian & Ranch Dressing  
Rolls & Butter

Chef's Choice Vegetable

Chef's Choice Potato

Chef's Choice Vegetarian Pasta

Coffee & Tea Station

Select **two (2)** of the following entrées:

London Broil Sauce Bordelaise

Oven Roasted Top Round

Beef Burgundy with Mushrooms

Roast Pork Loin with Apricot Glaze

Salmon

Chicken Buerre Blanc

Chicken Vera Cruz

Lemon Rosemary Chicken

Teriyaki Chicken

Pepper & Herb Grilled Chicken

Turkey Breast *(sliced)*

Lasagna Bolognese

Roasted Vegetable Lasagna

**Three (3) Event Enhancements** *(from page 3)*

**\$29.95 per person**

*Substitute Prime Rib - \$1.50 per person*

*Substitute Beef Tenderloin - \$4.95 per person*

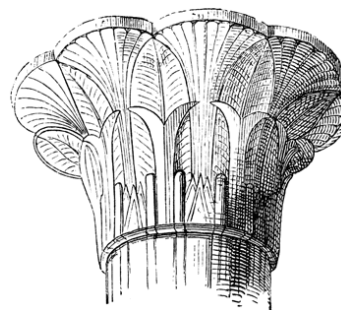
### **Mashed Potato Martinis**

Mashed Potatoes with Assorted Toppings:  
Mushroom Duxelle, Bacon, Cheddar Cheese,  
Sour Cream & Butter

Martini Glasses Included

*Substitute Buffet Potato - \$2.95 per person*

*Add to Pearl Buffet for \$3.95 per person*



## Served Dinner Options

### ***The Emerald Package (Served)***

*(Minimum order - 50 people)*

Caesar Salad or Athenaeum Salad  
with Italian & Ranch Dressing

Rolls & Butter

Chef's Choice Vegetable

Chef's Choice Potato

Coffee & Tea Station

#### **Single Served Entrée:**

Oven Roasted Top Round

London Broil Sauce Bordelaise

Roast Pork Loin with Apricot Glaze

Beef Burgundy with Mushrooms

Chicken Buerre Blanc

Chicken Vera Cruz

Lemon Rosemary Chicken

Teriyaki Chicken

Pepper & Herb Grilled Chicken

Lasagna Bolognese

Roasted Vegetable Lasagna

**Three (3) Event Enhancements** *(from page 3)*

**\$32.95 per person**

Chef's Choice of Vegetarian Entrée Included

*Add \$1.00 for Split Serve (maximum 2 choices)*

*Assigned Seating & Entrée Indication Required*

*Add \$3.95 for Duet (2 entrees on a plate)*

### ***The Sapphire Package (Served)***

*(Minimum order - 50 people)*

Caesar Salad or Athenaeum Salad  
with Italian & Ranch Dressing

Gourmet Breads

Chef's Choice Vegetable

Chef's Choice Potato

Gourmet Coffee Station

#### **Single Served Entrée:**

*Choice of Split Serve (maximum 2 choices) or  
Duet of London Broil Plus One Other Non-Beef Option*

Prime Rib

Chicken Wellington

Chicken Cordon Bleu

Chicken Florentine

Chicken Marsala

Salmon

**Four (4) Event Enhancements** *(from page 3)*

**\$39.95 per person**

Chef's Choice of Vegetarian Entrée Included

*Assigned Seating and Entrée Indication*

*Required for Split Serve*

### ***The Diamond Package (Served)***

*(Minimum order - 50 people)*

#### **One (1) Additional Hors d' Oeuvre**

Strawberry Onion Salad or Greek Salad or Caesar Salad or Athenaeum Salad with Italian & Ranch Dressing

Gourmet Breads

Chef's Choice Vegetable & Chef's Choice Potato

Gourmet Coffee Station plus Miniature Pastries *(1 per person)*

#### **Served Duet Entrée, with Filet Mignon (4 oz portion) and choice of:**

Salmon/ Grilled Shrimp/ Chicken Buerre Blanc / Lemon Rosemary Chicken

Pepper & Herb Chicken / Chicken Wellington / Chicken Marsala

**Five (5) Event Enhancements** *(from page 3) plus Initial Gobo (projected on dance floor- limited locations & initials)*

**\$52.95 per person**

Chef's Choice of Vegetarian Entrée Included

# Station Dinner Option

## *The Station Package*

*(Minimum order - 50 people)*

Rolls & Butter  
Chef's Choice Vegetarian Pasta  
Coffee & Tea Station

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### **Soup, Salad & Side Station** (Choose 4):

Strawberry Onion Salad  
Caesar Salad  
Athenaeum Salad with Italian & Ranch Dressing  
Italian Wedding Soup  
Tomato Basil Bisque  
Chilled Sparkling Strawberry Soup Shooters  
Chilled Gazpacho Shooters  
Marinated Vegetables (*ambient*)  
Italian Pasta Salad (*ambient*)  
Rice Pilaf with Dried Fruit & Nuts  
Oven-Roasted Vegetable Medley  
Ginger & Orange Glazed Baby Carrots  
Green Bean Almandine  
Broccoli, Cauliflower & Carrot Medley  
*Add \$2.95 per person for each additional selection*

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### **Potato Station** (all included):

Sweet Potato Soufflé with Pecan Praline  
Mashed Potatoes  
Small Baked Potato (*5oz portion*)  
Shredded Cheddar Cheese  
Sliced Green Onions  
Mushroom Duxelle  
Bacon Bits  
Sour Cream  
Specialty Martini Glasses

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### **Entrée Station** (Choose 2):

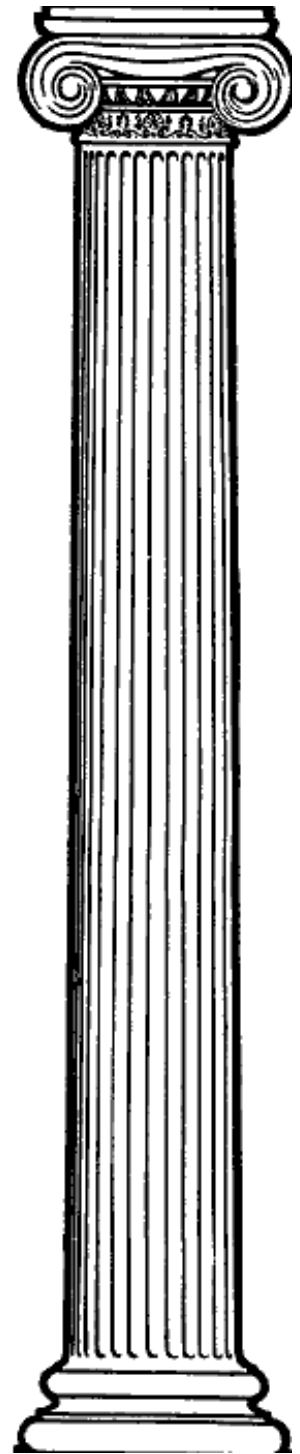
*All items stationed unless Uniformed Chef is ordered in advance.*

Oven Roasted Top Round (*4oz portion*) with French Onion Gravy  
Roasted Turkey Breast (*4oz portion*) with Cranberry Relish  
Oven-Baked Ham (*4oz portion*) with Rum Raisin Sauce  
Roast Pork Loin with Apricot Glaze  
Chicken Buerre Blanc or Lemon Rosemary Chicken  
Salmon

*Substitute Prime Rib of Beef - \$1.50 per person*  
*Substitute Grilled Tenderloin of Beef: \$4.95 per person*

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**Four (4) Event Enhancements** (*from page 3*)  
**\$34.95 per person\***



*\*Please discuss your room capacities with your Sales Representative before planning the Station Package. This package may not be suitable for specific event rooms and/or guest counts.*

## 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.) Water goblet included at each place settings, regardless of set-up selection.*

### 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, 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 is inclusive for all events:**

Served Meals: 1 per 3 tables

Buffet Meals: 1 per 5 tables

Hors d'Oeuvres Events: 1 per 100 guests

### Additional Service Staff Pricing

*(Standard Meal Service Staffing is inclusive for events; bartenders are additional.)*

*Pricing listed is for 5-hour events, excluding holidays. 1 Bartender/Beverage 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

## *Additional Recommendations for your Event*

### *Individual Upgrade Options*

**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)*  
Stationed: \$75.00 / 50-pieces  
On Cake Plate: \$1.50 each

**Buckeyes**  
in cellophane or stationed: \$1.50 each  
in Favor Box: \$3.00 each  
on Cake Plate \$1.50 each

**Initial Gobo**  
*(projected on dance floor –limited locations & initials)*  
\$95.00 each

**Cake Served** *(to individual place settings)*  
\$1.00 / person  
*(must order at least 1-slice per guest; flavor assignments determined by TCA staff)*

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

### *The Royal Upgrade Package* *(Add to any Dinner Package)*

*(Minimum order - 50 people)*

Solid Polyester Chair Covers with Polyester, Organza, Satin, Imperial Stripe or Damask Chair Sashes  
Or Specialty Chair Cover with No Sash

Specialty Dinner Table Linen (priced at \$25 or less)

Standard Full-length Linens for  
Buffet/Cake/DJ/Gift/ Coffee Tables  
*(Black, White or Ivory)*

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

Gourmet Coffee Station

Gourmet Breads

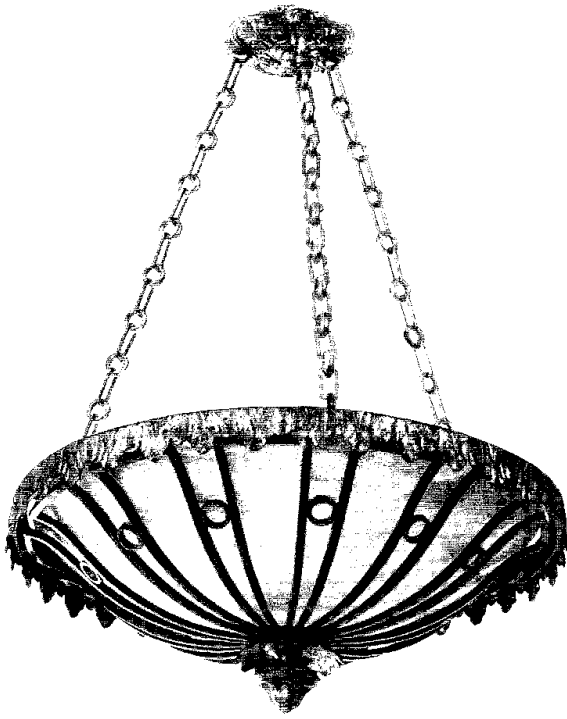
Choice of pre-set Champagne Flute or Wine Glass

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

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



**For complete menu item descriptions, please refer to the “Reception Menu.”**



## *Kids' & Vendor Meals*

### *Kids' Meals*

**Boxed with Ribbon:** *(Recommended for ages 4 & under)*  
*PB&J, Fruit, Pretzels/Chips, Juice Box & Toy*  
**\$10.00** each

**Served :**  
*Chicken Fingers, Mac & Cheese, Veggie of the Day*  
**\$20.00** each

### *Vendor Meals*

**Boxed :**  
*Chef's Choice of Deli Sandwich, Side & Snack*  
**\$10.00** each

**Deli Tray:** *(Minimum Order of 8)*  
*Assorted Meats, Cheeses & Condiments, Chips,*  
*Pasta Salad & Soft Drinks,*  
*Served with Disposable Plates and Glassware*  
**\$10.00** each

## *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 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. Guests are prohibited from bring food and drinks into facility. Food and drinks must be pre-ordered through The Columbus Athenaeum.*

- *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. Bite-sized samples of various menu items are available. Invitations to Tastings are based on client's selection of a buffet or served meal. Additional Tastings are available at \$35.00 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.*