



Dinner Packages Menu

One Solution for Dinner, Design & Décor

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Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

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Dinner Packages Include:

- Choice of Complimentary Event Enhancements ●

(Quantity determined by Package selection – see page 3 for complete list)

- Selection of 3 Stationed Hors d'Oeuvres– see page 4 ●

- Stationed Cake Service ●

- 3 Votive Candles per Guest Table ●

- Favor Placement (1 per place setting) ●

- Place Card Setup (must be alphabetized) ●

~ Or ~

- Seating Chart Easel (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- Skirted Cake Table – White, Ivory or Black ●

- 1-Skirted DJ Table ●

- 1-Skirted Place Card Table (as applicable) ●

- 1-Skirted Gift Table ●

- Skirted Buffet Tables (as applicable) ●

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Event Enhancements

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 Cylinders & Floating Candles
(1 set per guest table)
Gold or Silver Charger with
3 Cylinders & Floating Candles
(1 set per guest table)
Mirror with 3 additional Votive Candles
(1 set per guest table)
Votives for Head Table
(1 per place setting)
Gold or Silver Chargers for Head Table
(maximum of 20; seating capacities apply)
Champagne Flutes & Bucket for Head Table

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

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 – beverages only)
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 Women's Restroom (location designated by TCA)
Basket of Nuts, Pretzels or Potato Chips for Bar
Mints for Coffee Station

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Select Three Stationed Hors d'Oeuvres

(Approximately 1 Servings Per Person, Per Hors d'Oeuvre)

Meatball Bar

1 Large meatball per person with marinara, Italian relish, parmesan, & mozzarella cheese

Hummus Station

Hummus, spicy black bean hummus and Greek feta tomato dip served with pita bread

Salsa Station

Handcrafted Salsas: salsa rojo with red tomatoes, cilantro, garlic, onion, jalapeno plus salsa verde and black bean salsa

Add Guacamole \$50/bowl

Bruschetta Station

Tomato basil bruschetta and olive tapenade served with grilled baguettes slices

Cocktail Meatballs

Choice of Sauce: marinara, sweet & sour, Hawaiian, or Swedish

Chicken Puffs

Creamy Wellington

Mini Twice-Baked Potatoes

Stuffed with bacon and tangy cheddar cheese baked and topped with sliced green onions

Bacon-Wrapped Water Chestnuts

Crisp water chestnuts in a premium bacon wrap

Brie Bites with Raspberry Sauce

Phyllo cups filled with Brie topped 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 housemade pesto

Cocktail Franks

Wrapped and baked in a pastry served with housemade ketchup and spicy mustard relish

Cheese Display

Swiss, cheddar & pepper jack served with assorted crackers & fruit garnishes

Fruit Display

Seasonal fresh fruit

Crudité Display

Assorted vegetables served with ranch dip

Spinach & Artichoke Dip

Served warm

Italian Wedding Soup-stationed

Upgraded Hors d'Oeuvres

Add \$1.00 / person for each selection

Gourmet Cheese Display

Chef's selection of finer cheese served with assorted crackers & fruit garnishes

Antipasto Display

Assorted olives, marinated vegetables, pepperoni, cheese & marinated cheese

Antipasto Kabobs

Italian kabobs of marinated meat cheese and vegetables

A La Carte Hors d'Oeuvres

approximately 50 servings

Fruit Display \$250

Cheese Display \$250

Gourmet Cheese Display \$300

Antipasto Display \$350

Crudite Shots \$100

Tomato Basil Bruschetta \$75

Spinach & Artichoke Dip \$100

Baked Brie \$100

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Buffet Dinner Options

Minimum Order of 50

The Platinum Buffet

Strawberry Onion Salad, Greek Salad,
Athenaeum Salad, or Caesar Salad

~Plus~

Chef's Salad Du Jour
Gourmet Breads
Mashed Potato Martinis
Chef's Choice Vegetable
Gourmet Coffee Station

Select One Beef, One Chicken & One Pasta

Tenderloin of Beef (4oz. portion)
Prime Rib of Beef (4 oz portion)

Chicken Wellington
Chicken Florentine
Chicken Cordon Bleu
Chicken Marsala

Salmon with Chardonnay Dill Sauce
Or any of the Ruby Package Non-Beef Selections

Bowtie, Penne, or Linguine Pasta
With one of the following toppings:
Sundried Tomato Pesto, Herbs & Olive Oil, or Alfredo

Four (4) Event Enhancements (from page 3)
plus Initial Gobo (limited locations)

\$36.99 per person

The Pasta Buffet

(No tasting available)

Athenaeum Salad with Italian
& Ranch Dressing plus Rolls & Butter
Chef's Choice Vegetable & Salad Du Jour
Coffee & Tea Station

Penne Pasta & Linguine Pasta

Pasta Toppings:

Marinara & Alfredo Sauce

Grilled Chicken Pieces (2oz per person)

Italian Sausages & Peppers (2oz per person)

Mushrooms, Sundried Tomatoes, Red Pepper
Flakes, Parmesan Cheese

Two (2) Event Enhancements (from page 3)

\$26.99 per person

The Ruby Buffet

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

Chef's Choice Vegetable
Chef's Choice Starch
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
Baked Cod with Lime Cilantro Sauce
Chicken Buerre Blanc
Chicken Vera Cruz
Lemon Rosemary Chicken
Pepper & Herb Grilled Chicken
Parmesan & Herb Crusted Chicken
Turkey Breast (sliced)
Lasagna Bolognese
Roasted Vegetable Lasagna

Three (3) Event Enhancements (from page 3)

\$29.99 per person

Substitute Short Ribs - \$1.00 per person
Substitute Prime Rib or Salmon - \$1.99 per person
Substitute Beef Tenderloin - \$4.99 per person

Mashed Potato Martinis

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

Martini Glasses Included

Substitute Ruby Buffet Starch - \$1.99 per person

Included with the Platinum Package

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Served Dinner Options

Minimum Order of 50

The Diamond Package

Additional Stationed Hors d' Oeuvre—Select Total of Four (4) from page 4

Select One of the Following Served Salads:

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

Served Filet Mignon (4 oz portion) **and choice of one additional entrée:**

Salmon/ Grilled Shrimp/ Chicken Buerre Blanc / Lemon Rosemary Chicken
Parmesan & Herb Crusted Chicken / Chicken Wellington / Chicken Marsala

◇ Chefs Choice Vegetable

◇ Chef's Choice Starch

◇ Gourmet Breads

◇ Gourmet Coffee Station

◇ Miniature Pastires (1 per person)

◇ Full-Length Standard Linens on
DJ, Cake & Gift Tables

◇ Two Cab Tables with Standard Linens
(bar or dance floor location depending on space)

◇ Initial Gobo Projected on Dance Floor
(limited locations & initials)

Select Five (5) Event Enhancements(from page 3)

\$52.99 per person

The Emerald Package

Caesar Salad or Athenaeum Salad
with Italian & Ranch Dressing

Rolls & Butter

Chef's Choice Vegetable

Chef's Choice Starch

Coffee & Tea Station

Single Served Entrée

Oven Roasted Top Round

Roast Pork Loin with Apricot Glaze

Beef Burgundy with Mushrooms

Chicken Buerre Blanc

Chicken Vera Cruz

Lemon Rosemary Chicken

Parmesan & Herb Crusted Chicken

Baked Cod with Lime Cilantro Sauce

Three (3) Event Enhancements (from page 3)

\$32.99 per person

Chef's Choice of Vegetarian Entrée Included

Substitute London Broil - \$2.99

Duet (2 entrees on a plate) -\$2.00

Split Serve (max 2 entrée choices, plus client to
provide seating/entrée information) -\$2.00

The Sapphire Package

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

Gourmet Breads

Chef's Choice Vegetable

Chef's Choice Starch

Gourmet Coffee Station

Served Duet Entrées

Chicken Wellington & London Broil

Chicken Cordon Bleu & London Broil

Chicken Florentine & London Broil

Chicken Marsala & London Broil

Salmon & London Broil

or

Prime Rib as a Split Serve

(Select additional Emerald or Sapphire Package
non-beef entrée. Assigned seating & entrée indication
is required for split serve.

Prime Rib is not available as a duet entrée.)

Four (4) Event Enhancements (from page 3)

\$39.99 per person

Chef's Choice of Vegetarian Entrée Included

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The Station Package

Minimum Order of 50

Entrée Station (Choose 2)

Oven Roasted Top Round (4oz portion) with French Onion au jus

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

Salmon

Or any of the Ruby Package non-beef options

Substitute Prime Rib of Beef \$1.99/ person

Uniformed Chef \$50

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 \$2.99 per person for each additional selection

Potato Station (all included)

Sweet Potato Soufflé with Pecan Praline

Mashed Potatoes

Shredded Cheddar Cheese

Sliced Green Onions

Mushroom Duxelle

Bacon Bits

Sour Cream

Martini Glasses

Rolls & Butter

Chef's Choice Vegetarian Entrée

Gourmet Coffee Station

Four (4) Event Enhancements (from page 3)

\$34.99 per person

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Additional Recommendations for your Event

Upgrade Options

Strawberry Onion Salad Upgrade

Mixed greens, sliced strawberries, red onions & mandarin oranges served with strawberry poppy seed dressing

\$1.00 / person

Greek Salad Upgrade

Mixed greens, tomatoes, black olives, red onions, cucumbers & crumbled feta cheese served with oil and vinegar dressing

\$1.00 / person

Gourmet Breads Upgrade

Focaccia served with our own herb-infused butter and fresh basil pesto

\$1.00 / person

Dessert Centerpieces

Assortment of cakes, cookies & seasonal fruit

\$35.00 / centerpiece

Coffee Station Gourmet Upgrade

Whipped cream, chocolate pieces, white chocolate pieces & flavored syrups

\$1.00 / guest

Assorted Miniature Pastries

Assortment of Chef's choice of seasonal delights

\$90.00 / 50-pieces

Chocolate-Dipped Strawberries

(available March-October)

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)

The Royal Upgrade Package

(Add to any Dinner Package)

Solid Polyester Chair Covers and Sash

Sash Fabric Selections:

Polyester, Organza, Satin, Imperial Stripe, Lamour or Damask

~or~

Specialty Chair Cover with No Chair Sash (Satin or Crushed Romance)

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

Standard Full-length Linens for Cake/DJ/Gift/Place Card & Head Tables (Black, White or Ivory Solid Polyester)

Choice of Buckeye (wrapped in cellophane or stationed)

~or~

Chocolate-Dipped Strawberry (available March-October)

Gourmet Coffee Station

Gourmet Breads

Choice of pre-set Champagne Flute or Wine Glass

Initial Gobo

(projected on dance floor –limited locations & initials)

\$12.99 / person

The Linen Upgrade

(Details Outlined in Tour Packet)

\$8.99 / person

Ceremony Décor Package

Choice of 4 Ceremony Enhancements

\$150.00

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Kids' & Vendor Meals

Kids' Meals ~ Boxed

(Recommended for ages 4 & under)

PB&J, Fruit, Pretzels/Chips, & Juice Box

\$10.00 each

Kids' Meal ~ Served

(Recommended for ages 6 & under)

Chicken Fingers, Mac & Cheese, Veggie of the Day

\$20.00 each

Vendor Meal ~ Boxed

Chef's Choice of Deli Sandwich, Side & Snack

\$10.00 each

Vendor Meal ~ Deli Tray

(Minimum Order of 8)

Assorted meats, cheeses & condiments, chips,
pasta salad & soft drinks,

Served with disposable plates and glassware

\$10.00 / person

Pre-Ceremony Snack Package

6 Bottles of Water

6 Soft Drinks

Chef's Choice of Assorted Cheese & Crackers

12 Chilled Beers and either 1 Bottle of Wine or Champagne

(Alcohol is supplied from client's event order)

Disposable Glassware

\$50.00

Serves up to 6 people

Guests are prohibited from bringing food and drinks into the facility.
Food and drinks must be pre- ordered through The Columbus Athenaeum.
Snack Pack and alcohol delivered to one dressing space only.

- All selections are due 30-days in advance. All outside décor and vendors must be approved by TCA in advance. All food/ beverage items must be purchased through TCA, including alcohol. Bartenders will not serve shots and will not serve alcohol to vendors. Wedding cake must be provided by a licensed baker.
- For your safety, food items will not be packaged to-go, with exception of un-served wedding cake (client must provide clean 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. No tasting is available for the Pasta Buffet Package. Tasting dates are established by the Athenaeum and multiple clients will be invited to attend. Invitations to Tastings are based on client's preliminary meal selection. Additional Tastings are 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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Bar Set Ups

Soft Drinks / Ice / Cocktail Napkins
Grapefruit Juice / Orange Juice / Cranberry Juice / Pineapple Juice
Bloody Mary Mix / Sour Mix / Tonic Water / Club Soda/Angostura Bitters/ Dry Vermouth
Lemons / Limes / Lime Juice / Cherries / Olives / Grenadine

Disposable Glassware: \$6.99/person
Glass Goblets & Wine Glasses: \$7.99/person

Bar Staff Required – Recommend 1 per 100 Guests

With Tip Basket \$150 (3-hr), \$175 (4-hour), \$200.00 (5-hour) per Bartender
Without Tip Basket \$225 (3-hour), \$250 (4-hour), \$275.00 (5-hour) per Bartender

Non Alcoholic Beverages

Beverage Station Amenities Include:

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

Disposable Glassware \$5.99/person **Glass Goblets** \$6.99/person

Beverage Attendant Required – Recommend 1 per 100 Guests

\$175.00/Attendant

Standard Meal Service Staffing

Served Meals	1 per 3 tables
Buffet Meals	1 per 5 tables
Hors d'Oeuvres Events	1 per 100 guests

Pricing listed is for 5-hour events, excluding holidays.

Additional Service Staff Pricing

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

Bartender(s)& Beverage Attendant(s) are priced separately and required based on your guest count.

Additional Beverage Items

Red Bull (minimum of 24-cans)	\$3.00/can
Sparkling Bottled Water	\$2.00/bottle
Fruit Punch or Lemonade	\$25.00/gallon
Chai Tea	\$25.00/gallon
Sparkling Juice	\$10.00/bottle
Specialty Drink Mixers	Quoted upon request
Bottled Water	\$1.50/each
Champagne Flutes	50¢/flute – preset at table (includes pour service)
Martini Glasses	\$16.00/rack of 16
Wine Glasses	\$1.00/glass – preset at table (includes placement of maximum 2 bottles of wine per table)

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