



Inspiring

EVENTS MENU



**MARRIOTT
CLEVELAND DOWNTOWN
KEY TOWER**

breakfast

BUFFET

Key Center Breakfast Buffet

\$30

Seasonal diced fresh fruit
Assorted individual fruit yogurts
Freshly baked breakfast breads and pastries
French toast, Ohio maple syrup
Cage-free scrambled eggs, cheddar cheese, salsa
Yukon breakfast potatoes, roasted peppers & onions
Crispy bacon
Pork sausage links

St. Clair Breakfast Buffet

\$34

Seasonal diced fresh fruit
Individual yogurt parfaits
Freshly baked breakfast breads and pastries
Steel cut oatmeal, raisins, brown sugar, cinnamon
French toast, Ohio maple syrup
Cage-free scrambled eggs, cheddar cheese, salsa
Red bliss breakfast potatoes, spinach & mushrooms
Crispy bacon
Chicken sausage
Buttermilk biscuits, house-made pork sausage gravy

The Flats Continental Breakfast

\$24

Freshly baked breakfast breads and pastries
Whole fruit
Seasonal diced fresh fruit
Assorted individual yogurts

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

All buffets include orange juice, Illy Coffee®, Dammann Teas®

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breakfast

Breakfast Stations

Waffle Station - \$9

Belgian waffles, Cedar Valley Farm's Hickory syrup, whipped cream, whipped butter, strawberry compote

Chocolate waffles, malted milk whipped cream, citrus jam

Add country fried chicken, Ohio maple syrup **\$6**

Omelet Station - \$13

Eggs, egg beaters, egg whites, sausage, diced ham, bacon, spinach, cheddar cheese, jack cheese, green peppers, onions, tomatoes, mushrooms, jalapenos

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

Minimum of 75% of the group guarantee required

Attendant fee \$175 per 75 guests

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breakfast



PLATED BREAKFAST

Rise and Shine \$25

Cage-free scrambled eggs, breakfast potatoes, choice of crispy bacon, pork or turkey sausage links

Good Morning \$26

Thick sliced French toast, strawberries + bananas, crispy bacon, whipped butter, Ohio maple syrup

Maximum 2 hour service

Minimum of 15 guests

Add \$5 per person for less than 15 guests

Breakfast include orange juice, Illy Coffee®, Dammann Teas®, Choice of family style breakfast breads and muffins or preset fruit cup

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Energy Bowl **\$16**
Overnight quinoa, almond milk
Steel cut oatmeal
Dried cranberries, raisins, mixed berries,
toasted cashews, chia seeds, toasted
coconut, sunflower seeds, peanut butter,
Nutella, banana chips, Ohio maple syrup,
cinnamon, brown sugar

Toast + Spread **\$17**
Cleveland Bagel Company bagels +
breads
Avocado spread, whipped cream cheese,
whipped butter, whipped goat cheese,
smoked salmon, red onion, tomato,
cucumber, shaved radish, caper, hard
boiled egg, house salsa, peanut butter,
house jam

Biscuit Buffet **\$19**
Ham, egg + cheese biscuit
Sausage, egg + cheese biscuit
Chive, egg + cheese biscuit
Whole fruit
Assorted individual yogurts

European **\$25**
Seasonal diced fresh fruit
Freshly breakfast breads + pastries
Nutella, house-made jams, preserves, whipped
butter, muesli, hard boiled eggs, sliced tomatoes
cucumbers, chefs selection of cheese +
charcuterie

*Maximum 1 hour service,
Minimum of 15 guests
Add \$5 per person for less than 15 guests,
Add \$8 per person for orange juice, Illy Coffee®,
Dammann Teas®*

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Energize \$16

Build your own trail mix:
Amish maple granola, pretzels, cashews,
toasted almonds, peanuts, dried
cranberries, dried cherries, banana chips,
raisins, sunflower seeds, chocolate chips,
house-made jerky

Movie Theatre \$12

Assorted movie theatre candy
Assorted Campbell's popcorn

Fruit \$16

Seasonal whole fruit
Cold or hot cider
Fruit skewers, berry fluff
Apple bruschetta, peanut butter spread
Fruit crisp

Maximum 1 hour service
Minimum of 15 guests
Add \$5 per person for less than 15 guests

For Dipping \$16

Green goddess dip, seasonal vegetable
hummus, pimento cheese spread
Pita chips, house made chips
Carrots, celery, broccoli
Pretzel sticks, chocolate ganache

Ballpark \$19

Mini brats, mini hot dogs
Mini pretzel bites, cheese sauce
Bertman's original ball park mustard
House praline caramel corn

Kid in a Candy Shop \$14

Assorted penny candies
Assorted chocolate and gummies
Goldfish, Teddy Grahams, Ritz bits
Add assorted local sodas \$6

break enhancements



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Items Priced Per Person

Steel cut oatmeal, raisins,

brown sugar, cinnamon \$5

Assorted cereals + milk \$5

Cage-Free Scrambled eggs, cheese,
salsa \$7

Seasonal diced fruit \$8

Items Priced Per Dozen

Cleveland Bagel Company bagels,
house-made sweet + savory spreads \$36

Breakfast breads & pastries \$36

Assorted fresh baked cookies \$36

Brownies \$36

Blondie bars \$36

Hard boiled eggs \$24

House-made scones \$36

Assorted cupcakes \$36

Maximum 1 hour service

Items Priced Per Piece

Whole fruit \$3

Fruit skewers, berry fluff \$5

Ham, egg + cheese biscuits \$6

Sausage, egg + cheese biscuits \$6

Chive, egg + cheese biscuits \$6

Granola yogurt parfaits \$5

Assorted Individual yogurts \$4

Assorted candy bars \$4

Individual crudité, ranch \$5

Apple bruschetta, peanut butter spread \$5

Mini pretzels, Great Lakes beer cheese sauce \$5

Items Based On Consumption

Kind bars \$4

Kashi bars \$4

Cliff bars \$4

Individual trail mix \$5

Humphrey's popcorn balls \$5

Granola bars \$3

Assorted Chex mix bags \$3

Smartfood popcorn \$3

Assorted potato chips \$3

Individual bags of pretzels \$3

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Packages (minimum 10 guests)

Beverage break **\$18** per person (4 hour consecutive service)

All day beverage break **\$30** per person (8 hour consecutive service)

Both packages include: Pepsi soft drinks, Illy Coffee®, Dammann Teas®

Individual Beverages (based on consumption)

Assorted Pepsi soft drinks **\$4**

Bottled water **\$4**

Fiji water **\$8**

Red Bull **\$8**

Individual Starbucks drinks **\$8**

IZZE sparkling juice **\$7**

Assorted bottled juices **\$4**

Assorted La Croix **\$7**

Fresh brewed iced tea per gallon **\$50**

Lemonade per gallon **\$50**

Infused water per gallon **\$50**

Hot Dammann Tea per gallon **\$67**

Illy Coffee® per gallon **\$67**

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The Land \$45

Morning (45 minutes)

Seasonal diced fresh fruit
Assorted individual yogurts
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes)

Assorted breakfast bars
House-made scones

Afternoon (30 minutes)

Assorted fresh baked cookies
Brownies & blondie bars

Minimum of 10 guests

Maximum of 25 guests

Prices are per person

Packages include Illy Coffee®, Dammann Teas®

The Lake \$45

Morning (45 minutes)

Seasonal whole fruit
Overnight Oats
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes)

Assorted breakfast bars
Cinnamon rolls

Afternoon (30 minutes)

Assorted fresh baked cookies
Cupcakes

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The Land with Lunch \$75

Morning (45 minutes)

Seasonal diced fresh fruit
Assorted individual yogurts
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes)

Assorted breakfast bars
House-made scones

Lunch buffet (60 minutes)

Soup of the day
Fresh baked rolls
Key Center salad, red wine vinaigrette
Herb grilled chicken, rosemary onion jam
3 cheese tortellini, roasted eggplant, arugula,
spicy tomato sauce
Chef's selection of desserts

Afternoon (30 minutes)

Assorted fresh baked cookies
Brownies & blondie bars

The Lake with Lunch \$75

Morning (45 minutes)

Seasonal whole fruit
Overnight oats
Freshly baked breakfast breads and pastries
Orange juice

Mid Morning (30 minutes)

Assorted breakfast bars
Cinnamon rolls

Lunch buffet (60 minutes)

Soup of the day
Fresh baked rolls
Classic Caesar salad
Seasonal local catch of the day
Herbed rice pilaf
Seasonal vegetables
Chef's selection of desserts

Afternoon (30 minutes)

Assorted fresh baked cookies
Cupcakes

Minimum of 10 guests, Maximum of 25 guests,
Prices are per person, Packages include Illy Coffee®,
Dammann Teas®

lunch



BUILD YOUR OWN BOXED LUNCH

\$33

Choose 1 side

House-made potato salad

House-made pasta salad

Tomato mozzarella salad

Choose 3 sandwiches

Grilled Chicken Wrap

romaine, celery, radish, green goddess dressing

Tuna Salad Croissant Sandwich

olives, capers, cucumber, lemon mayonnaise

Roast Turkey Grinder

House-pickled Hungarian peppers, shredded lettuce, onions,

Swiss cheese, tomato jam, hoagie roll

Roast Beef Sandwich

butter lettuce, shaved peppers + onions, provolone cheese,

stadium mustard, onion roll

Veggie Pita Pocket

tabbouleh grilled vegetables, garbanzo beans, arugula

Minimum of 15 guests

Add \$5 per person for less than 15 guests

Includes a bag of chips, whole fruit, cookie, and a bottled water

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HOT PLATED LUNCH

Herb Seared Chicken	\$35
Cheddar potato cake, broccolini, herb jus	
BBQ Spiced Chicken	\$35
Whipped Yukon potatoes, haricot verts, House-made BBQ sauce	
Seared Butternut Squash	\$35
Quinoa, sautéed kale, dried cranberries, Pistachios, herb vinaigrette	
Hickory Seared Salmon	\$37
Sweet potato hash, roasted Brussels sprouts, cabbage slaw	
Blackened Mahi Mahi	\$37
Spanish rice blend, black bean + corn salsa salsa verde	
Herb Grilled Flank Steak	\$38
Roasted fingerling potatoes, asparagus, shallots, house-made steak sauce	
Grilled Sirloin	\$38
Parmesan risotto, baby carrots, red wine demi glaze	

Minimum of 10 guests

*All lunches include Illy Coffee®, Dammann Teas®,
fresh baked rolls, choice of soup or salad, entrée, and dessert*

Soups

Chef's selection soup of the day
Roasted tomato bisque
Butternut squash bisque
Spicy Hungarian soup

Salads

Key Center salad, carrots, red onions,
cucumbers, grape tomatoes, red wine
vinaigrette

Spinach + arugula salad, blistered tomatoes,
roasted fennel, toasted almonds, fried onions,
mustard vinaigrette

Chopped romaine, grilled corn, feta cheese,
roasted red peppers, pepitas, balsamic
vinaigrette

Desserts

Apple Pie
Chocolate Cake
Strawberry Marble Cheesecake
Carrot Cake
Gluten Friendly Chocolate Cake

*If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée
Starch and Vegetable Selection is the Same for All Entrees*

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COLD PLATED LUNCH

Grilled Chicken Wrap	\$27
romaine, celery, radish, green goddess dressing	
Tuna Salad Croissant Sandwich	\$27
olives, capers, cucumber, lemon mayonnaise	
Roast Turkey Grinder	\$27
House-pickled Hungarian peppers, shredded lettuce, onions, Swiss cheese, tomato jam, hoagie bread	
Roast Beef Sandwich	\$27
butter lettuce, shaved peppers + onions, provolone cheese, stadium mustard, onion roll	
Veggie Pita Pocket	\$27
tabbouleh grilled vegetables, garbanzo beans, arugula	
Classic Caesar Salad	\$27
Chopped romaine, shaved parmesan, croutons, Caesar dressing	
Ancient Grains Salad	\$27
Baby kale, shaved radishes, asparagus tips, oil and sherry vinegar	
Add Chicken	\$5
Add Salmon	\$12
Add Steak	\$8

Minimum of 10 guests

Add \$5 for less than 10 guests

All lunches include Illy Coffee®, Dammann Teas®, Chef's selection soup of the day, house-made chips, and dessert

Soups

Chef's selection soup of the day
Roasted tomato bisque
Butternut squash bisque
Spicy Hungarian soup

Desserts

Apple Pie
Chocolate Cake
Strawberry Marble Cheesecake
Carrot Cake
Gluten Friendly Chocolate Cake

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COLD LUNCH BUFFET

Deli Buffet \$38

Key Center salad, carrots, red onions, cucumbers, grape tomatoes, red wine vinaigrette
House-made coleslaw
House-made potato salad
Roasted turkey, ham, roast beef, salami
Sliced cheddar cheese, Swiss, provolone
Pickles, olives, pepperoncini
Green leaf lettuce, sliced tomato, sliced onion
Dijon mustard, mayonnaise
Artisan breads and rolls
Assorted chips
Chef's selection of desserts
Gluten friendly bread available upon request

Sandwich Buffet \$38

House-made pasta salad
Chopped romaine salad, shaved parmesan, croutons, Caesar dressing
Chicken salad sandwich, multigrain croissant, cranberries, celery, onions, honey mayo
Roast turkey grinder, house-pickled Hungarian peppers, shredded lettuce, onions, Swiss cheese, tomato jam, hoagie roll
Italian sandwich, salami, pepperoncini, capicola, provolone, lettuce, tomatoes, hot peppers, mayo, Italian bread
Tomato + mozzarella sandwich, focaccia bread, torn basil
Assorted chips
Chef's selection of desserts

Maximum 2 hour service, Minimum of 15 guests, Add \$5 per person for less than 15 guests

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HOT LUNCH BUFFET

Slavic Village \$40

Dashon's chili
House-made corn bread
Chop salad, grape tomatoes, blue cheese crumbles,
roasted corn, ranch dressing
Pierogis, caramelized onions, sour cream
House-cured corned beef, sauerkraut
Grilled chicken paprikash
Roasted Brussels sprouts
Buckeye Pies

Public Square \$41

Roasted garlic tomato bisque
Market style salad:
mixed baby greens, Romaine, baby spinach,
Grape tomatoes, carrots, red onion, artichoke
hearts, edamame, cucumbers, shaved fennel,
radish, dried cranberries, sunflower seeds,
croutons, shaved parmesan, cheddar cheese,
buttermilk ranch, red wine vinaigrette, cilantro
lime vinaigrette
Grilled sirloin, breast of chicken,
Salmon, Roasted cauliflower
Chef's selection of desserts

Gordon Square \$40

Black bean chili
Cilantro rice, brown rice
Achiote chicken
Barbacoa beef
Salmon Veracruz
Fire roasted vegetables
Crema, salsa verde, salsa, guacamole, pickled
onions, cilantro, Mexican street corn
Mexican chocolate cake, tres leches

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

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HOT LUNCH BUFFET

Ohio City \$41

Grilled vegetable soup

Arugula salad, grilled pineapple, roasted red pepper, fried onions, jalapeno vinaigrette

Grilled kielbasa

Grilled chicken brats

Grilled mini burgers

Grilled eggplant

Ballpark mustard, ketchup, mayo, relish, pickled peppers, Tony Packo's pickles

Assorted sandwich rolls

House-made chips

Fruit crisp

Murray Hill \$41

Tuscan white bean soup

Garlic bread sticks

Panzanella salad

Garbanzo bean salad

Roasted seasonal vegetables

3-cheese tortellini, basil pesto

Herbs de Provence seared chicken

Italian sausage, red peppers, spinach

Italian sponge cake

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests

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dinner



HOT PLATED DINNER

Hickory Roasted Chicken Breast	\$53
Ancient grains, roasted Brussels sprouts, hickory syrup	
Herb Roasted Chicken Breast	\$53
White bean ragout, roasted baby carrots, pan jus	
Edmund Fitzgerald Chicken Breast	\$53
Ohio City sweet potato gnocchi, broccolini, mushroom puree	
Seared Salmon	\$55
Lentils, roasted carrots + fennel, tomato jam	
Grilled Shrimp "Chowder"	\$56
Potato pierogis, corn puree, roasted veggies	
Red Wine Braised Short Ribs	\$58
Garlic whipped potatoes, sous vide root vegetables, braising jus	
Herb Seared Sirloin	\$60
Cheddar potato cake, seasonal vegetables, house-made steak sauce	
Herb Marinated Tenderloin	\$63
Parmesan risotto, haricot verts, red wine demi glaze	

Minimum of 10 guests

All dinners include Illy Coffee®, Dammann Teas®, assorted dinner rolls + butter, choice of soup or salad, entrée, and dessert

If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection is the Same for All Entrees

Soups

Chefs selection seasonal soup
Beef + Barley soup
Vegan chili
Roasted corn chowder

Salads

Bibb lettuce, olives, artichoke hearts, fennel, lemon vinaigrette
Mixed greens salad, toasted almonds, blistered grapes, bleu cheese, apples, maple vinaigrette
Kale salad, pickled beets, goat cheese, cucumber, radish, orange vinaigrette

Desserts

Chocolate Espresso Torte
White Rose Torte
Lemon Meringue Torte
Peanut Butter Caramel Roll
Tiramisu Cheesecake Torte
Gluten Friendly Chocolate Cake

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dinner

HOT PLATED DINNER

Vegetarian Entrees

Turmeric Roasted Cauliflower \$50

Blistered grape tomatoes, wilted greens, Cipollini onions herb polenta, red pepper puree

Roasted Broccolini \$49

Grilled radicchio, charred carrots, spiced garbanzo beans, roasted garlic puree

Mushroom "Meatballs" \$50

Squash noodles, sautéed tofu, Pomodoro sauce

Duo Entrees

Ohio Maple Roasted Salmon + Herb Marinated Chicken \$70

Yukon mashed potatoes, broccolini, maple pan sauce

Roasted Garlic Filet + Pan Seared Chicken \$69

Cheddar potato cake, charred carrots, house steak sauce

Blackened Filet + Herb Grilled Shrimp \$72

Truffle risotto, smoked asparagus, bourbon demi

Minimum of 10 guests

All dinners include Illy Coffee®, Dammann Teas®, assorted dinner rolls + butter, choice of soup or salad, entrée, and dessert

If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection is the Same for All Entrees

Soups

Chefs selection seasonal soup

Beef + Barley soup

Vegan chili

Roasted corn chowder

Salads

Bibb lettuce, olives, artichoke hearts, fennel, lemon vinaigrette

Mixed greens salad, toasted almonds, blistered grapes, bleu cheese, apples, maple vinaigrette

Kale salad, pickled beets, goat cheese, cucumber, radish, orange vinaigrette

Desserts

Chocolate Espresso Torte

White Rose Torte

Lemon Meringue Torte

Peanut Butter Caramel Roll

Tiramisu Cheesecake Torte

Gluten Friendly Chocolate Cake

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DINNER BUFFET

The Jake \$63

Chef's selection soup of the day
Dinner rolls & butter
Key Center salad, carrots, red onions, cucumbers, grape tomatoes, red wine vinaigrette
Antipasto salad
Seasonal vegetables
Chef's selection of starch
Herb marinated chicken, roasted tomato sauce
Grilled salmon, lemon butter sauce
Chef's selection of miniature desserts

The Q \$64

Chef's selection soup of the day
Dinner rolls & butter
Mixed greens salad, toasted almonds, blistered grapes, bleu cheese, apples, maple vinaigrette
Ancient grains salad, radicchio, pickled cranberries, toasted almonds, cinnamon roasted apples, carrots + parsnips, burnt orange vinaigrette
Seasonal vegetables
Chef's selection of starch
Herb grilled sirloin, shallot demi glaze
Olive oil poached mahi mahi, saffron cream sauce
Chef's selection of miniature desserts

The Hall of Fame \$64

Dashon's Chili
House-made cornbread
Kale salad, pickled beets, goat cheese, cucumber, radish, orange vinaigrette
Tomato, mozzarella + focaccia croutons salad
Roasted Brussels sprouts, shaved parmesan
Parmesan risotto
Herb marinated chicken breast, paprikash sauce
Red wine braised short ribs, gremolata
Chef's selection of miniature desserts

Maximum 2 hour service

Minimum of 25 guests

Add \$5 per person for less than 25 guests,

All dinners include Illy Coffee®, Dammann Teas®

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Hot

\$130 per 25 pieces (No split selections)

- Roasted Corn + Edamame Quesadilla
- Spanakopita
- Balsamic Fig + Goat Cheese Flatbread
- Kale + Veggie Pot sticker
- Cranberry + Filo Roll
- Boursin Stuffed Mushrooms
- Buffalo Chicken Spring roll
- Tandoori Chicken Skewer
- Sesame Chicken

\$160 per 25 pieces (No split selections)

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Bacon Wrapped Shrimp
- Mini Reuben Florets
- Barbacoa Steak Tacos
- Sirloin Bacon + Gorgonzola Skewers
- Mini Kobe Burger + Caramelized Onions

Cold

\$130 per 25 pieces (No split selections)

- Tomato mozzarella skewers
- Smoked salmon + pumpernickel canape
- Prosciutto wrapped asparagus
- Individual veggie crudité shooter ranch or hummus

\$160 per 25 pieces (No split selections)

- Shrimp cocktail
- Shrimp and scallop ceviche shooter
- Mini Waldorf Salad Filo
- Rosemary Lamb Pita Bite

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Bruschetta	\$13
Tomato basil, grilled veggies, warm spinach + mushroom, crostini	
Vegetable Crudit�	\$11
Green goddess dip, seasonal vegetable hummus, pimento cheese spread	
Seasonal Diced Fruit	\$9
Berry fluff	
Chef's Selection Domestic Cheeses	\$15
French bread, jams	
West Side Market Display	\$16
Jalape�o cheddar smokies, mild smokies, spicy bbq jerky, capicola, pickled local vegetables, local honey + black pepper chevre	
Pastas	
Pierogis	\$16
caramelized onions, kielbasa, brown butter	
House-made mac and cheese	\$17
saut�ed leeks, 3-cheese white cheddar cheese sauce	
add chicken	\$3
add Tasso ham	\$5

Maximum 1.5 hours of service
Minimum of 25 guests
Add \$5 per person for less than 25 guests

interaction station displays



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Carving Stations

- Herb Marinated Beef Tenderloin** \$425 (serves 25)
 Caramelized mushrooms + onions, herb demi glaze
- House-Brined Turkey** \$355 (serves 35)
 Cranberry dressing, traditional gravy
- House-Cured Corned Beef** \$275 (serves 35)
 Braised cabbage, house-made mustard
- Cumin Dusted Flank Steak** \$420 (serves 35)
 Roasted corn salsa, chimichurri
- Whole Roasted Salmon Filet** \$350 (serves 25)
 Roasted cauliflower + leeks

Maximum 1.5 hours of service
Includes silver dollar rolls
Attendant fee \$175 per 75 guests

Action Stations

- Sliders** \$18
Angus beef cheddar bacon sliders
 Lettuce, tomato jam, fried onions
- Braised chicken thighs**
 Purple cabbage slaw, Tony Packo's pickles, guacamole

Maximum 1.5 hours of service
Minimum of 25 guests
Attendant fee \$175 per 75 guests

- Tacos** \$18
Whole roasted catch of the day
 Shaved cabbage, pickled vegetables, salsa verde
- Red wine braised short ribs**
 Tomato salsa, shaved radish, spicy peppers, crema

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Wines

Lighter Intensity Red Wines Listed From Mild to Strong

La Crema Pinot Noir	\$52
Mark West Pinot Noir	\$32
Century Cellars by BV Merlot	\$30
Stone Cellars by Beringer Merlot	\$24
Meridian Merlot	\$34
Acacia Pinot Noir	\$78
Clos de Bois Merlot	\$36
St. Francis Vineyard Merlot	\$44
Century Cellars by BV Cabernet Sauvignon	\$30
Estancia Cabernet Sauvignon	\$32
Lyeth Cabernet Sauvignon	\$28
Stone Cellars by Beringer Cabernet Sauvignon	\$24
Rutherford Hill Merlot	\$45

Fuller Intensity Red Wines

Aquinas Cabernet Sauvignon	\$38
Decoy by Duckhorn Merlot	\$105
Seven Falls Cabernet Sauvignon	\$30
Columbia Crest Cabernet Sauvignon	\$28
Ferrari-Carano Cabernet Sauvignon	\$77

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Wines

Sweet Wine/Blush Wines Listed From Sweetest to Least Sweet

Beringer White Zinfandel	\$28
Chateau St. Michelle Riesling	\$36

Lighter Intensity White Wines Listed From Mild to Strong

Pighin Pinot Grigio	\$40
Brancott Estate Sauvignon Blanc	\$36
Kenwood Vineyards Sauvignon Blanc	\$43
Stone Cellars by Beringer Pinot Grigio	\$30
Provenance Vineyards Sauvignon Blanc	\$48

Fuller Intensity White Wines Listed From Mild to Strong

Chateau St. Jean Chardonnay	\$40
Clos de Bois Chardonnay	\$43
Sterling Vineyards Chardonnay	\$21
Century Cellars by BV Chardonnay	\$30
Stone Cellars by Beringer Chardonnay	\$24
Estancia Chardonnay	\$21
Starmont Chardonnay	\$36
Chateau St. Michelle Chardonnay	\$30
Sonoma Cutrer Chardonnay	\$51

Wines

Sparkling Wines and Champagne

Freixenet Blanc de Blancs, Brut	\$20
Mionetto Prosecco	\$40
Mumm Napa Brut "Prestige"	\$40
Moet & Chandon Brut "Imperial" Champagne	\$100
Cuvee Dom Perignon	\$250

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Bar

Well Spirits

Canadian Club
Dewars White Label Scotch
Jim Beam White Label Bourbon
Beefeater Gin
Smirnoff Vodka
Korbel Brandy
Cruzan Aged Light Rum
Jose Cuervo Especial Tradicional Silver

Wines to Include:

Stone Cellars
Chardonnay
Merlot
Cabernet Sauvignon

All Bars include Imported Beers, Domestic Beers, Soft Drinks and Bottled Water.

Import and Craft Beer: Heineken, Amstel Light, Corona, Great Lakes Dortmunder and Blue Moon Belgium White

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Lite and O'Doul's Non-Alcoholic

Bar

Call Spirits

Seagram's VO Whiskey
Johnny Walker Red Label Scotch
Jack Daniels Tennessee Whiskey
Markers Mark Bourbon
Tanqueray Gin
Absolute Vodka
Courvoisier VS Cognac
Bacardi
Superior Rum
Captain Morgan Original Spiced Rum
1800 Silver Tequila

Wines to Include:

Beauleiu Vineyards Century Cellars
Chardonnay
Merlot
Cabernet Sauvignon

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Bar

Hosted Bar

Well Spirits:

- Soft Drinks \$4
- Bottled Water \$4
- Domestic Beer \$5
- Imported Beer \$6
- Well Liquor \$8
- Well Wines \$8

Call Spirits:

- Soft Drinks \$4
- Bottled Water \$4
- Domestic Beer \$5
- Imported Beer \$6
- Call Liquor \$9
- Call Wines \$9

Cocktail Enhancements

- Champagne \$6 per drink
- Cordials \$9 per drink
- Martini Bar \$9 per drink

Bar

*Cash Bar**

Well Spirits:

- Soft Drinks \$4
- Bottled Water \$4
- Domestic Beer \$5
- Imported Beer \$6
- Well Liquor \$8
- Well Wines \$8

Call Spirits:

- Soft Drinks \$4
- Bottled Water \$4
- Domestic Beer \$5
- Imported Beer \$6
- Call Liquor \$9
- Call Wines \$9

- Bartender Fee | \$175 each
- Cashier Fee | \$175 each
- *Cashier Required

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Bar

Open Bar

Well Spirits:

One Hour	\$19 per person
Two Hours	\$24 per person
Three Hours	\$30 per person
Four Hours	\$37 per person

Call Spirits:

One Hour	\$21 per person
Two Hours	\$28 per person
Three Hours	\$35 per person
Four Hours	\$42 per person

Beer and Wine:

One Hour	\$14 per person
Two Hours	\$20 per person
Three Hours	\$26 per person
Four Hours	\$31 per person

Bartender Fee | \$175 each

Cashier Fee | \$175 each

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Labor, Service Charge and Sales Tax

Bartenders, cashiers, station attendants and extra servers are available at a fee of \$175 each for three hours. Culinary attendants are available at a fee of \$175 each for three hours. All food, beverage, audio visual and room rental fees are subject to taxable service charge and sales tax in effect the date of your function (currently 25% service charge at 8.0% sales tax).

Guarantees

For banquet functions, final attendance guarantees must be received no later than (3) business days (72 working hours). If no verbal or written guarantee is received, the expected number on the banquet event order will be considered the guarantee. Guarantees are not subject to reduction within the 72 hour time frame. In the event that guarantee number increases within the 72 hour time frame, there will be an additional 20% charge for those additional guests. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater. The hotel will be prepared to serve 3% over.

Buffet Service

Breakfast, Brunch, Lunch, Reception and Dinner Buffets are designed for a maximum service time (see specific menus for times). If host requests for food to be replenished and provided beyond this time frame, additional charges will apply.

Outside Food and Beverage

No food or alcoholic beverages may be brought into the hotel from outside sources. The Ohio State Beverage Commission regulates the sale, service and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on the hotel premises in accordance with these rules. Consequently, neither the Patron nor any of the Patron's guests nor invitees may bring alcoholic beverages of any kind onto hotel premises from outside sources, nor can alcoholic beverages be removed from the property.

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No Smoking

Marriott is committed to providing its guests and associates with a smoke-free environment, and is proud to boast one of the most comprehensive smoke-free hotel policies in the industry.

Billing and Credit

Full payment must be made in advance, unless credit has been established with our credit manager. Non-refundable deposits are required for all social weekday and weekend functions.

Cancellation

If a guest finds it necessary to cancel a function, expenses incurred by the hotel become the responsibility of the guest. Event cancellation terms are detailed in the Group/Catering Sales Agreement.

Room Assignments

The hotel reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the hotel's sole opinion.

Parking

Valet parking is available. Special billing arrangements may be made through your Event Manager. Parking prices are subject to change at the discretion of Standard Parking.

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Security

The hotel does not assume any responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during or after an event. Arrangements can be made for security of exhibits, merchandise, or articles set up for display prior to the planned event. Your Event Manager can assist you with these arrangements.

Shipping and Receiving

All packages should be addressed to the onsite contact of your event c/o of your Event Manager and marked with the name and date of your meeting. When shipping either incoming or outgoing packages to the event space, hotel security must be contacted for assistance. A handling fee will be charged based on quantity, weight and storage time. Your Event Manager will assist you with the process and costs associated with shipping packages to and from the hotel.

Display and Decorations

All displays, signage and or decorations proposed by the Patron will be subject to the approval of the hotel. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Pipe & drape is available to hang banners at a minimum charge of \$75.00 per banner (up to 8'). Displays or signage is not permitted in the lobby area of the hotel.

Damages

Guests are responsible for damage done to the hotel while on the premises.

Audio Visual

Can be provided by our Event Technology Partner, PSAV. Should an outside vendor be used, Service Fees will apply.

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Electrical Fees

Lighting, Audio Visual, Entertainment and Exhibits which require power are subject to a fee for hookup and use of electricity.

Outside Vendors

Exhibit Companies, Florists, Decorators, Audio Visual Companies and or Entertainers are required to submit Proof of Insurance to the hotel and are required to comply to hotel safety regulations for the safety of your guests. Move-In/Out Times must be scheduled in advance with your Event Manager. All Move-In/Out must occur through our loading dock area. Florists and decorators are responsible for removing their own trash. The hotel will not be responsible for items left behind or for storage.

Safety Regulations

To comply with Fire Safety Regulations, no open flames are permitted. Candles enclosed in votive containers or Hurricane Lamps are permitted. Pyrotechnics are strictly prohibited. All room sets must be approved by the hotel in accordance with local fire regulations

*A customary 25% taxable service charge and 8% sales tax will be added to prices