



# Renaissance® Columbus Downtown Hotel

## Banquet Menus Breakfast

**R**  
RENAISSANCE®  
HOTELS

50 N 3RD STREET  
COLUMBUS, OHIO 43215 USA  
PHONE: 1-614-228-5050  
FAX: 1-614-228-2525

## Hot Breakfast Buffets

### **Pricing does not reflect 25% service charge or state sales tax**

30 guests are required for buffets. If guarantee is less than 30, a \$125 fee will apply.

#### ***Buckeye Breakfast Buffet / \$32***

- ❖ Premium freshly squeezed juices
- ❖ Market display of sliced seasonal fruits & berries
- ❖ Assorted Greek yogurts served with local honey and house-made granola
- ❖ Freshly baked breakfast bread or muffins
- ❖ ***Select 2 Breakfast Proteins:***
  - ❖ Thick sliced Applewood bacon
  - ❖ Sausage links
  - ❖ Turkey bacon
  - ❖ Veggie sausage patty
  - ❖ Country Ham
- ❖ Cage free scrambled eggs with salsa, cheddar cheese and scallions on the side
- ❖ Hash Browns
- ❖ ***Select 2 of the following Hearty Entrees:***
  - ❖ Steel cut oatmeal with dried fruits, brown sugar, raisins, & nuts
  - ❖ Cinnamon swirl French toast with warm Ohio maple syrup
  - ❖ Buttermilk Pancakes served with a seasonal berry compote and warm Ohio maple syrup
  - ❖ Warm biscuits with sausage gravy
  - ❖ Breakfast Burritos with fluffy eggs, spinach, tomato, cheddar cheese and onions
- ❖ Premium roast freshly brewed coffees & tea

#### ***Heart Healthy / \$27***

- ❖ Premium freshly squeezed juices
- ❖ Fresh blueberries & blackberries
- ❖ Anti-oxidant juice shooters
- ❖ Assorted Greek yogurts served with local honey and house-made granola
- ❖ Smoked salmon, capers, light dill spread, arugula, served with mini bagels and cream cheese
- ❖ Egg white scramble with spinach, tomatoes, mushrooms & jalapeños
- ❖ Turkey Bacon
- ❖ Avocado toast with grilled tomatoes and balsamic drizzle
- ❖ Premium roast freshly brewed coffees & tea

## Continental Breakfast Options

### **Pricing does not reflect 25% service charge or state sales tax**

A minimum of 15 guests are required for buffets. If the guarantee is less than 15, a \$125 fee will apply.

#### ***Kickstart / \$25***

- ❖ Premium freshly squeezed juices
- ❖ Sliced summer fruits and berries with yogurt dip
- ❖ Local honey, fresh fruit and berry smoothies
- ❖ Assorted Greek yogurts served with local honey and house-made granola
- ❖ Croissants and bagels with assorted cream cheeses
- ❖ *Pick One Substantial Choice:*
  - ❖ Steel cut oatmeal with dried fruits, brown sugar, raisins and nuts
  - ❖ Assorted cold cereals with milk
  - ❖ Warm Biscuits with bacon-tomato jam
- ❖ Premium roast freshly brewed coffees & tea

#### ***Rise & Shine / \$21***

- ❖ Fresh berry fruit salad
- ❖ Assorted Greek yogurts served with local honey and house-made granola
- ❖ Warm breakfast breads, bagels & petite pastries
- ❖ Variety of Cream cheese, whipped butter, and local jams
- ❖ Chilled Cage free hard boiled eggs
- ❖ Premium freshly squeezed juices
- ❖ Premium roast freshly brewed coffees & tea

## Plated Breakfast

**Pricing does not reflect 25% service charge or state sales tax**

❖ ***Scrambled Cage-free Eggs*** / \$23

Your choice of Applewood smoked bacon or sausage links and roasted potatoes

❖ ***Roasted Vegetable Frittata*** / \$22

Tomato salsa, spinach, mushrooms, asparagus, jack cheese, turkey sausage and hash brown potatoes

❖ ***Baked Egg White Quiche*** / \$22

Spinach, asparagus, shaved Amish swiss & chicken sausage and herb potato cakes

❖ ***Lemon Ricotta Pancakes*** / \$21

Served with blueberries, warm fruit compote, warm maple syrup and Applewood smoked bacon

*\*Does not come with breakfast Potatoes*

❖ ***Eggs Benedict*** / \$ 24

Free-range eggs benedict with hollandaise sauce, served with Canadian bacon, hash brown potatoes and bell peppers

*\*All Plated Breakfast served with Pre-Set Beginnings to include freshly squeezed orange juice, house made fruit & smoothie shooters, freshly baked breakfast breads, premium roast freshly brewed coffees & tea.*

# Breakfast Enhancements

**Pricing does not reflect 25% service charge or state sales tax**

- ❖ Breakfast soufflés with egg whites, spinach, tomato and cheddar cheese | \$7 per person
- ❖ Steel cut oatmeal with dried fruits, brown sugar, raisins, nuts and brown sugar | \$5 per person
- ❖ Fresh berry parfaits with local honey and muesli | \$6 each
- ❖ Anti-oxidant juice shooters | \$5 each
- ❖ Chilled Cage free hard boiled eggs | \$3 each
- ❖ Breakfast Burritos with fluffy eggs, spinach, tomato, cheddar cheese and onions | \$6 per person

## ***Breakfast Sandwiches / \$6 each***

- ❖ Butter croissant, egg whites, sautéed ham, griddled heirloom tomatoes, basil & Amish Swiss cheese
- ❖ Buttermilk Biscuit, fried cage-free egg, bacon and smoked cheddar cheese
- ❖ Assorted Breakfast wraps, fluffy egg whites, spinach, tomatoes and feta
- ❖ English muffin, scrambled cage-free egg, sausage, & pepper jack cheese

## ***Build Your Own Chicken & Waffle Station / \$10 per person***

- ❖ Crispy Chicken
- ❖ Mini house-made waffles
- ❖ Warm Ohio Maple syrup

## ***Gourmet Made to Order Omelet Station / \$12 per person***

- ❖ Cage free eggs & egg whites
- ❖ Amish ham, chicken sausage, smoked salmon, and Applewood Bacon,
- ❖ Onions, spinach, peppers, tomatoes, mushrooms, and Ohio cheeses

***\*Chef attendant required / \$100***

*Based on one Omelet per person*

## ***Smoothie Station / \$10 per person***

- ❖ Assorted berries
- ❖ Pineapple
- ❖ Apples
- ❖ Bananas
- ❖ Kiwi
- ❖ Mango
- ❖ Baby kale
- ❖ Spinach
- ❖ Greek yogurt
- ❖ Local honey
- ❖ Orange juice
- ❖ Milk selection

***\*Chef Attendant required / \$100***



# Renaissance® Columbus Downtown Hotel

## Banquet Menus

### Coffee Breaks



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## Let's Take a Break

**Pricing does not reflect 25% service charge or state sales tax**

### ***Krispy Treats / \$13***

- ❖ Chocolate dipped Rice Krispy treats
- ❖ Rice Krispy nut covered pops
- ❖ Crispy coconut macaroons
- ❖ Assorted Pepsi soft drinks, and water
- ❖ Premium roast freshly brewed coffees & tea

### ***Brain Break / \$17***

- ❖ Assorted Mixed Nuts, Seeds & Dried Fruits
- ❖ Chocolate covered Blueberries & Strawberries
- ❖ Variety of Granola Bars & Power Bars
- ❖ Chocolate covered coffee beans
- ❖ Energy Drinks
- ❖ Premium roast freshly brewed coffees & tea

### ***Build your own Trail Mix / \$17***

- ❖ Peanuts, cashews, almonds, pecans, M&M's, gummy bears, pistachios, banana chips, dried mango, dried cherries, sunflower seeds, raisins, pretzels, yogurt covered pretzels, or dark chocolate bites
- ❖ Infused Fruit Water
- ❖ Premium roast freshly brewed coffees & tea

### ***THE O-H-I-O BREAK / \$17***

- ❖ OH chips
- ❖ Krema Assorted Nuts
- ❖ House-made Buckeyes
- ❖ North Market Rotating Product
- ❖ Stewarts Soda
- ❖ Premium roast freshly brewed coffees & tea

### ***The Donut Shop / \$15***

- ❖ Donut hole assortments served with assorted toppings, including strawberry, chocolate, sprinkles, chocolate chips & nuts
- ❖ Fruit skewers with Greek yogurt and honey dipping sauce
- ❖ Premium roast freshly brewed coffees & tea

### ***To Your Health / \$15***

- ❖ Assorted vegetable crudité with hummus
- ❖ Apple wedges with peanut and almond butters
- ❖ Fruit skewers with Greek yogurt and honey dipping sauce
- ❖ Fruit Infused Water
- ❖ Bottled water

## Let's Take a Break Continued

**Pricing does not reflect 25% service charge or state sales tax**

### **Create Your Own Break |**

*Choose 4: \$16*

*Choose 5: \$18*

*Choose 6: \$20*

*Served with assorted Pepsi soft drinks &  
Bottled Water*

- ❖ Premium roast freshly brewed coffees & tea
- ❖ Freshly baked cookies
- ❖ Assorted chocolate brownies
- ❖ Chocolate covered Krispy treats
- ❖ Individual bags of chips & pretzels
- ❖ Assorted Krema nuts
- ❖ Assorted Greek yogurts
- ❖ Whole fresh fruit
- ❖ Tortilla chips & salsa
- ❖ Individual chef crafted fruit smoothies
- ❖ Fruit kabobs with honey lemon yogurt sauce
- ❖ Assorted granola bars
- ❖ Assorted candy bars
- ❖ Vegetable crudité with dip
- ❖ Individual bags white cheddar popcorn
- ❖ Mini donuts

### **Topiary Garden Break / \$17**

- ❖ Assorted Ohio Cheeses with Baked Breads, Spreads and Crackers
- ❖ Apple slices with Krema Nut peanut butter
- ❖ Gilled Pita Chips with edamame & lemon garlic hummus
- ❖ Assorted flavored Sparkling water

### **Huntington Park Break / \$17**

- ❖ Freshly popped popcorn
- ❖ Warm jumbo soft pretzels with ballpark mustard
- ❖ Mini corn dogs with ketchup, mustard, onions & relish
- ❖ Nachos with cheese sauce, pickled jalapeños and salsa
- ❖ Bottled water
- ❖ Assorted Pepsi soft drinks and iced tea

## Let's Take a Break Continued

**Pricing does not reflect 25% service charge or state sales tax**

### *Sweet Selections:*

- ❖ Cookies or brownies | \$34 per dozen
- ❖ Doughnuts | \$36 per dozen
- ❖ Individual candy bars | \$3 each
- ❖ Assorted Buckeyes | \$2 each
- ❖ Chocolate Covered Strawberries | \$38 per dozen
- ❖ Assorted Mini Cupcakes | \$38 per dozen
- ❖ Assorted Novelty Ice Cream Bars | \$6 each

### *On the Lighter Side:*

- ❖ Fruit kabobs with honey lemon yogurt sauce | \$5 per person
- ❖ Individual chef crafted fruit smoothies | \$5 per person
- ❖ Individual Assorted yogurts | \$4 each
- ❖ Assorted individual bags of nuts | \$5 Each
- ❖ Assorted fresh fruit, sliced | \$7 per person
- ❖ Whole fresh fruits | \$3 each

### *Savory Selections:*

- ❖ Bagels and cream cheese | \$36 per dozen
- ❖ Assorted breakfast breads | \$36 per dozen
- ❖ Assorted granola bars | \$4 each
- ❖ Power and Energy bars | \$5 each
- ❖ Freshly Popped Popcorn | \$4 per person
- ❖ Individual Bags of OH chips | \$4 each

### *Beverage Selections:*

- ❖ Energy drinks, Red Bull or Monster | \$7 each
- ❖ Assorted Pepsi soft drinks | \$4 each
- ❖ Bottled water, Evian or Aqua Panna | \$4 each
- ❖ Cartons of milk | \$4 each
- ❖ Bottled Juices, Tropicana | \$5 each
- ❖ Sparkling water, Pellegrino or Perrier | \$5 each
- ❖ Assorted Juices | \$36 per gallon
- ❖ Iced tea or lemonade | \$32 per gallon
- ❖ Premium roast freshly brewed coffees & tea | \$54 per gallon

## Coffee Breaks All Day Plans

**Pricing does not reflect 25% service charge or state sales tax**

### ***All Day Beverages and Breaks Package / \$36 per person***

*9 hours, Continuous Beverage Service*

*Including:*

- ❖ Premium roast freshly brewed coffees & tea
- ❖ Assorted Pepsi soft drinks
- ❖ Bottled water

### ***Morning Continental Breakfast:***

- ❖ Market display fresh sliced fruit
- ❖ Assorted breakfast pastries
- ❖ Yogurt parfaits

### ***Mid-Morning Break:***

- ❖ Assorted granola bars
- ❖ Whole Fresh Fruit

### ***Mid-Afternoon Break:***

*Choice of 2 of the Following:*

- ❖ Freshly baked cookies
- ❖ Brownies
- ❖ Whole fresh seasonal fruit
- ❖ Individual Bags of Chips
- ❖ Individual Bags of Nuts
- ❖ Individual Candy Bars

*\*Lunch is not included in the above package*

### ***All Day Beverage Service / \$21 per person***

*9 hours of Continuous Beverage*

*Service Including:*

- ❖ Premium roast freshly brewed coffees & tea
- ❖ Assorted Pepsi soft drinks
- ❖ Bottled water

### ***All Day Beverages, Breaks and Lunch Package / \$62 per person***

*\*Includes the All Day Beverages and Break*

*\* Add 1 of our Lunch Buffets from our menu for a Full Day of Service for your Guests*

*\*Minimum of 25 guests required*



# Renaissance® Columbus Downtown Hotel

## Banquet Menus Lunch



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## Lunch Buffets

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30 guests are required for buffets. If the guarantee is less than 30 guests, a \$125 fee will apply

### **Italian Village**

#### ***Monday***

Choose 2 entrees | \$39

Choose 3 entrees | \$42

- ❖ Minestrone soup
- ❖ Garlic bread sticks
- ❖ Classic Caesar Salad with shaved parmesan & croutons
- ❖ Caprese Salad: heirloom tomatoes, fresh mozzarella, garden basil & balsamic reduction

#### ***Entrée Selections:***

- ❖ Chicken piccata, parsley, capers, white wine & butter
- ❖ Cod with white wine, tomato & basil sauce
- ❖ Cheese Tortellini with a Vegetable Bolognese
- ❖ Parmesan Eggplant
- ❖ Penne Pasta with Spinach, Tomatoes, Olive Oil and Garlic

#### ***Accompanied with:***

- ❖ Tiramisu
- ❖ Iced Tea
- ❖ Premium roast freshly brewed coffees & tea

### **Soup & Salad Buffet |\$38**

#### ***Tuesday***

- ❖ Chef's selection of two rotating soups
- ❖ Baby kale salad with grilled asparagus, sliced apples, gorgonzola and grape tomatoes, peppercorn ranch & raspberry vinaigrette
- ❖ Spinach and frisee salad, toasted walnuts, strawberries, feta cheese and a balsamic dressing
- ❖ Pasta Salad with Orecchiette with arugula pesto, sundried tomatoes, and Kalamata olives
- ❖ Marinated grilled sliced breast of chicken
- ❖ Crispy tofu
- ❖ Grilled or baked salmon
- ❖ Pita wedges with house-made hummus
- ❖ Chef's selection of dessert
- ❖ Iced tea
- ❖ Premium roast freshly brewed coffees & tea

*\*Choose a buffet of the day and receive a \$3 discount off the menu price. Offer may not be combined with any other contracted discount*

***Price is based on 60 minutes of service***

## Lunch Buffets Continued

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### **Way Down South BBQ | \$39**

**Wednesday**

- ❖ Mixed green salad with cucumbers, carrots, tomatoes severed with buttermilk dressing
- ❖ Country potato salad
- ❖ Sliced watermelon, mint, feta cheese with balsamic reduction
- ❖ Smoked country green beans
- ❖ House-smoked beef brisket, sliced and served with spicy bbq sauce
- ❖ Grilled Chicken breast with honey bbq sauce
- ❖ House smoked BBQ Pulled Pork served with spicy slaw
- ❖ Warm Slider Buns
- ❖ Barbeque Baked Beans
- ❖ Cornbread
- ❖ Blueberry Crisp
- ❖ Iced tea
- ❖ Premium roast freshly brewed coffees & tea

### **Soup, Sandwich & Wrap Buffet Lunch | \$36**

**Thursday**

- ❖ Minestrone Soup
- ❖ Spinach and frisee salad, toasted walnuts, strawberries, feta cheese and a balsamic dressing
- ❖ Zesty Quinoa salad with apples, dried cranberries, and fresh mint
- ❖ Honey-glazed ham, arugula, brie & a spicy apricot jam, toasted and served on a warm pretzel bun
- ❖ Slow roasted turkey, Applewood bacon, tomato, lettuce, roasted garlic aioli & avocado crema, served on a croissant
- ❖ Caprese spinach wrap, heirloom tomatoes, mozzarella, fresh basil, arugula & balsamic reduction
- ❖ Roast beef brisket, shredded and topped with arugula, freshly sliced tomatoes, purple onion, and horseradish cheese, served on a fresh focaccia bread
- ❖ OH chips
- ❖ Assorted Cookies and Brownies
- ❖ Iced Tea
- ❖ Premium roast freshly brewed coffees & tea

*\*Choose a buffet of the day and receive a \$3 discount off the menu price. Offer may not be combined with any other contracted discount*

*Price is based on 60 minutes of service*

## Lunch Buffets Continued

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### **South of the Border Buffet | \$38**

#### ***Friday***

- ❖ Chicken Tortilla Soup
- ❖ Southwest Salad with charred corn, black beans, tomato, jalapenos, tossed in cilantro avocado ranch dressing
- ❖ House-made, fried tortilla chips, pico de gallo, corn, black bean salsa and guacamole
- ❖ Cheese Enchiladas with roasted tomato sauce and white cheddar cheese
- ❖ Short Rib Tacos with queso fresco on a corn tortilla
- ❖ Chicken fajitas served flour tortilla
- ❖ Spanish rice & refried beans
- ❖ Sopapillas
- ❖ Iced Tea
- ❖ Premium roast freshly brewed coffees & tea

*\*Choose a buffet of the day and receive a \$3 discount off the menu price. Offer may not be combined with any other contracted discount*

***Price is based on 60 minutes of service***

## Lunch Buffets Continued

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### **Pick Your Flavors Lunch Buffet:**

#### ***Select 3 Starters:***

- ❖ Heirloom tomato bisque with basil oil
- ❖ Minestrone Soup
- ❖ Beef and Barely Soup
- ❖ Seasonal mixed greens, grape tomatoes, cucumbers, olives, carrots, herb croutons
- ❖ Classic Caesar Salad with shaved parmesan & croutons
- ❖ Pasta Salad with garden vegetables tossed in Italian dressing

#### ***Select 1 Starch:***

- ❖ Oven roasted fingerling potatoes with fresh herbs
- ❖ Charred corn and green onion polenta
- ❖ Pesto gnocchi with asparagus
- ❖ Creamy, whipped potatoes
- ❖ 4 grain mix: barley, wild rice, white rice and quinoa with lemon tomato parsley

#### ***Select 2 Entrees: \$36***

#### ***Select 3 Entrees: \$40***

- ❖ Pan seared free range chicken with a creamy parmesan and wild mushroom sauce
- ❖ Roasted basil chicken with red wine demi glacé
- ❖ Wild mushroom ravioli with asparagus and marsala cream sauce
- ❖ Southwest house-smoked flank steak with salsa, roasted corn and black bean relish
- ❖ Smoked short rib in a red wine reduction
- ❖ Roasted salmon with a lemon buerre blanc
- ❖ Pork loin with a Watershed Bourbon glaze
- ❖ Roasted Cobia with fresh herb buerre blanc
- ❖ Rigatoni with vegetable Bolognese

#### ***Select 2 Desserts:***

- ❖ Buckeye pie
- ❖ Summer berry stack layered with cake & whipped cream
- ❖ Carrot cake
- ❖ Chocolate Layer Mousse Cake
- ❖ Raspberry Truffle Cheesecake
- ❖ Fresh Apple Tart topped with chopped pecans

*\*Includes chefs selection of vegetables and premium roast freshly brewed coffees & tea*

***Price is based on 60 minutes of service***

## Plated Lunch

**Pricing does not reflect 25% service charge or state sales tax**

*Plated lunches include your choice of starter, dessert, rolls, butter, and freshly brewed premium coffees, teas and iced tea*

### ***Entree Selections:***

- ❖ Roasted bell pepper stuffed with tri color quinoa, mushrooms, fresh thyme, garlic oil and a balsamic reduction | \$ 28
- ❖ Grilled salmon with saffron sauce, creamy risotto and grilled asparagus | \$32
- ❖ Pan Seared Cod with blackened spice sundried tomatoes and leek polenta with broccolini | \$32
- ❖ Herb roasted chicken breast, lemon thyme jus, roasted red potatoes and green beans with slivered almonds | \$30
- ❖ Tarragon Crusted Chicken with Demi-Glaze, garlic whipped potatoes and seasonal vegetables | \$33
- ❖ Petite Filet Mignon topped with a demi glace served with garlic whipped potatoes and asparagus | \$38
- ❖ Smoked Short Rib with mushroom risotto and broccolini |\$37

### ***Starters – Select 1***

- ❖ Roasted corn chowder
- ❖ Heirloom tomato bisque with basil
- ❖ Mixed field greens & arugula with raspberries, grape tomatoes and sunflower seeds, balsamic vinaigrette
- ❖ Baby Spinach with Feta Cheese, Roasted Spice Pecans and Strawberries with Balsamic Vinaigrette
- ❖ Classic Caesar with parmesan shavings and croutons

### ***Desserts - Select 1***

- ❖ Buckeye pie
- ❖ Carrot cake
- ❖ Vanilla Bean Cheesecake
- ❖ Summer Berry Stack
- ❖ Sticky Toffee Bundt Cake
- ❖ Chocolate Layer Mousse Cake
- ❖ Warm Blueberry Crisp

*\*There will be a \$3 charge for alternating desserts*



# Renaissance® Columbus Downtown Hotel

## Banquet Menus Dinner

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# Dinner Buffet

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*The Dinner Buffet Includes Chef's selection of seasonal vegetable, rolls & butter, freshly brewed premium coffees & teas*

## **Select 3 Starters:**

- ❖ Heirloom Tomato bisque
- ❖ Chef's Seasonal Soup Du jour
- ❖ Baby Spinach with Feta Cheese, Roasted spice pecans and strawberries with balsamic vinaigrette
- ❖ Heirloom tomatoes, fresh mozzarella, garden basil, fresh white balsamic & olive oil dressing
- ❖ Spinach salad, with roasted pears, candied walnuts, shaved red onion & bacon vinaigrette
- ❖ Classic Caesar Salad with shaved parmesan & croutons

## **Select 1 Side:**

- ❖ Yukon gold, garlic, and chive buttermilk smashed potatoes
- ❖ Creamy mushroom risotto
- ❖ Pesto Gnocchi with asparagus
- ❖ 4 grain mix: barley, wild rice, white rice and quinoa with lemon tomato parsley
- ❖ Rosemary and garlic roasted new potatoes
- ❖ Creamy Scallop Potatoes

## **Select 2 Desserts:**

- ❖ Buckeye pie
- ❖ Italian Lemon Cake
- ❖ Carrot cake
- ❖ Chocolate Layer Mousse Cake
- ❖ 2 miniature desserts composed of those listed above

## **Select 3 entrees: \$50**

## **Select 4 Entrees: \$54**

- ❖ Pan seared cod with a creamy parmesan and wild mushroom sauce
- ❖ Roasted basil chicken breast with garlic demi glacé
- ❖ Wild mushroom ravioli with asparagus and marsala cream sauce
- ❖ Southwest smoked flank steak with salsa, roasted corn and black bean relish
- ❖ Braised short rib in red wine reduction
- ❖ Roasted salmon with a sun dried tomato pesto
- ❖ Pork loin with a Watershed Bourbon glaze
- ❖ Roasted codia with fresh herb burr blanc
- ❖ Spicy Garlic Shrimp with roasted red peppers
- ❖ Rigatoni with vegetable Bolognese
- ❖ Grilled Cauliflower Steak with Israeli couscous
- ❖ Summer squash, tri color peppers, mushroom, and herb gratin
- ❖ Orecchiette with roasted corn, grape tomatoes, grilled asparagus, wild mushrooms, and wilted greens

## Plated Dinner Entrees

**Pricing does not reflect 25% service charge or state sales tax**

*Plated dinners include your choice of one starter, one dessert, served with freshly brewed premium coffees and teas*

### ***Starters - Select One***

- ❖ Tomato Bisque with Basil Oil
- ❖ Butternut Squash Soup topped with sour cream and toasted pumpkin seeds
- ❖ Italian Sausage and White Bean Kale Soup
- ❖ Roasted Beet Salad with mandarin oranges, goat cheese and pearl caramelized onions with fennel
- ❖ Mixed Green Salad with Fresh Berries, red onion, toasted pine nuts and strawberry balsamic vinaigrette
- ❖ Wedge Salad with apple smoked bacon crumbs, charred grape tomatos topped with blue cheese crumbles and a garlic peppercorn dressing
- ❖ Caprese Salad, heirloom tomatoes, fresh mozzarella, basil, cracked pepper & balsamic reduction, garnished with an olive oil drizzle
- ❖ Classic Caesar Salad with shaved parmesan & croutons

### ***Desserts - Select One***

- ❖ Chocolate decadence torte with wild berry sauce
- ❖ Italian lemon cake
- ❖ Sticky Toffee Bundt Cake
- ❖ Flourless Chocolate Cake (GF)
- ❖ Warm Fruit Crisp
- ❖ Warm Apple Tart topped with crushed pecans

***\*Alternating desserts are an upcharge of \$3***

***\*Multiple entree selections require an additional \$2 per person***

## Plated Dinner Entrees Continued

**Pricing does not reflect 25% service charge or state sales tax**

*Plated dinners include your choice of one starter, one dessert, chef's selection of seasonal accompaniments, served with freshly brewed premium coffees and teas*

### **Chicken:**

- ❖ Pan seared basil chicken breast, chicken, roasted fingerling potatoes and seasonal vegetables | \$ 43
- ❖ Lemon roasted chicken breast with oven roasted potato, seasonal vegetables in herb jus |\$ 44
- ❖ Spinach and feta stuffed chicken breast with lemon herb sauce |\$44
- ❖ Tuscan stuffed chicken breast with sun dried tomatoes, artichoke hearts, and provolone with garlic sauce |\$ 45

### **Beef:**

- ❖ Smoked short ribs in red wine reduction with garlic herb mashed potatoes and broccoli | \$55
- ❖ Filet mignon with roasted fingerling potatoes, grilled asparagus, baby carrots and port demi | \$57
- ❖ Angus sirloin steak in roasted garlic infused demi glace with five cheese mashed potatoes and grilled vegetables | \$53

### **Seafood:**

- ❖ Pan seared salmon with orange tarragon sauce, cauliflower mash, oven roasted beets, and baby carrots | \$43
- ❖ Oven roasted cod with leaks, carrots, wild rice and lemon parsley sauce | \$ 42
- ❖ Seared scallops with orzo risotto, bell peppers, and asparagus | \$ 40
- ❖ Roasted shrimp with spicy garlic teriyaki sauce, water chestnuts, onions, broccoli, tossed in with jasmine rice | \$41

### **Vegetarian:**

- ❖ Pan seared polenta cake with wild mushrooms, oven roasted tomatoes with tomato buerre blanc | \$34
- ❖ Stuffed Portobello mushroom with baby spinach and quinoa with grilled zucchini, carrots, and asparagus | \$37
- ❖ Spinach and quinoa cakes with grilled pepper coulis | \$38
- ❖ Rigatoni with vegetable Bolognese | \$38



# Renaissance® Columbus Downtown Hotel

## Banquet Menus

### Hors D'oeuvres & Receptions



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## Cold Reception Hors D'oeuvres

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*\*There will be a butler pass fee of \$75 per attendant*

### ***Vegetarian:***

- ❖ Pepper crusted goat cheese truffle | \$4
- ❖ Fresh mozzarella, marinated tomatoes & garden basil on a skewer | \$5
- ❖ Wild mushroom crostini with truffle chive cream cheese| \$5
- ❖ Tuscan bruschetta – marinated sweet peppers, artichokes, dried tomatoes, red onion, Balsamic reduction on herb focaccia | \$4
- ❖ Mac and Cheese Bites served on a Spoon

### ***Beef:***

- ❖ Beef tenderloin, horseradish cream on crostini | \$5
- ❖ Black and blue crostini –blackened beef tenderloin, caramelized onion jam, blue cheese mousse on a garlic toasted French baguette | \$5

### ***Seafood:***

- ❖ Bloody Mary Shrimp Cocktail Shooter| \$5
- ❖ Seared tuna on wonton crisp with wasabi cream | \$5
- ❖ Smoked salmon with dill crème fraiche on a rye crostini| \$5
- ❖ Grilled shrimp tostadas with guacamole & slaw| \$5

# Hot Reception Hors D'oeuvres

**Pricing does not reflect 25% service charge or state sales tax**

*\*There will be a butler pass fee of \$75 per attendant*

## ***Vegetarian:***

- ❖ Falafel with cucumber yogurt drizzle | \$4
- ❖ Breaded artichoke and goat cheese beignet | \$4
- ❖ Braised fig & caramelized onion bruschetta with local goat cheese| \$4
- ❖ Wild mushroom and goat cheese tart| \$4
- ❖ Vegetable spring roll with soy dipping sauce| \$4
- ❖ Tomato Soup Shooters with Mini Grilled Cheese Sandwiches | \$6

## ***Chicken:***

- ❖ Sweet Thai chili glazed chicken satay| \$4
- ❖ Chicken & waffles with smoky jalapeno maple syrup| \$5
- ❖ Mini grilled chicken tacos, tomatoes, cheese and avocado | \$5
- ❖ Chicken, prosciutto mushroom tartlet

## ***Beef:***

- ❖ Smoked short rib tartlet with blue cheese and red onion marmalade | \$5

## ***Seafood:***

- ❖ Sea scallops wrapped in smoky bacon |\$5
- ❖ Coconut fried shrimp, pineapple horseradish marmalade | \$5
- ❖ Mini crab cakes with roasted pepper romesco | \$5
- ❖ Sesame glazed swordfish brochette| \$5

## ***Lamb:***

- ❖ Seared baby lamb chop | \$6

## ***Pork:***

- ❖ Mini smoked pork bacon jam tartlet | \$5
- ❖ Candied pork belly with apple | \$ 5

## Reception Displays

**Pricing does not reflect 25% service charge or state sales tax**

### ***Assorted Amish & Local Midwestern Cheese / \$10***

- ❖ Served with crisp crackers and flatbreads
- ❖ Jams, Spread and fruit Garnish

### ***Seasonal Fresh Fruit / \$8 per person***

- ❖ Served with local honey-lemon yogurt dipping sauce

### ***Seasonal Vegetable Crudité / \$8***

- ❖ Served with avocado ranch dip

### ***Columbus Market Display / \$15***

- ❖ Domestic cheeses, vegetable crudité, smoked sausages, Assorted dips, crackers, whole grain flatbread crackers, and crostini

### ***Antipasto Display / \$15***

- ❖ Buffalo mozzarella, planed parmesan, marinated vegetables to include: marinated mushrooms, peppers and assorted olives
- ❖ Capicola, genoa, prosciutto, focaccia & crostini

### ***Individual Chopped Salads served in mason jars / \$10***

- ❖ Mixed field green, radish, sunflower seeds, local goat cheese, dried cranberries, candied pecans, with your choice of white balsamic, citrus vinaigrette, or ranch dressing
- ❖ Add Chicken: \$2
- ❖ Add Roasted Shrimp: \$5

### ***Bruschetta Display/ \$12***

- ❖ Assorted toasted crostini, heirloom tomato, mozzarella, basil, olive tapenade edamame hummus

### ***Chicken Bites Display / \$17***

- ❖ Assorted boneless chicken bites served with buffalo, jerk rub & local honey bbq sauces, accompanied with celery, blue cheese, carrots and ranch.

## Reception Displays Continued

**Pricing does not reflect 25% service charge or state sales tax**

### *Slider Station/ \$13 Per Person*

*Based on 3 per person*

- ❖ Bbq pulled pork with biscuits and creamy coleslaw
- ❖ Classic beef sliders, caramelized onion, cheddar cheese and pickle chips
- ❖ Black bean with chipotle aioli, micro greens on a mini brioche

### *Grilled Cheese and Soup Station / \$16*

- ❖ Grilled cheddar on brioche
- ❖ Brie, apple pear chutney on whole grain bread
- ❖ Fresh mozzarella with basil on focaccia
- ❖ Creamy Tomato Basil Soup
- ❖ Crème Fraiche and Minestrone Soup

### *Street Taco Station / \$16*

- ❖ Smoky diced chicken, spicy short ribs, garlic shrimp
- ❖ Trio of house made salsas and spicy slaw
- ❖ House pickled jalapeños, shredded cheddar cheese, roasted corn relish, cilantro lime cream

### *Mac and Cheese Station/ \$19*

- ❖ Pre made elbow or orecchiette cheese cups
- ❖ Toppings: bacon, mushroom, scallions, jalapeños, and bread crumbs

*\*Make it an action station - \$3 per person plus the attendant fee*

### *Sushi /\$16.00*

- ❖ Hand Crafted Assortment of California Rolls, Shrimp and Salmon Rolls (3 pieces per person)
- ❖ Ura Maki Sushi (Rolled)
- ❖ Pickled Ginger, Soy Sauce and Wasabi

## Reception Displays Continued

**Pricing does not reflect 25% service charge or state sales tax**

*\*Carving Stations requires a Chef Attendant / \$100*

### ***Slow Roasted Breast of Turkey / \$ 250 each***

- ❖ Brioche buns , spicy mustard, cranberry rhubarb relish
- ❖ *Serves approximately 40 guests*

### ***Bourbon Glazed Ham / \$275 each***

- ❖ Petite buttermilk biscuits, raspberry honey mustard
- ❖ *Serves approximately 50 guests*

### ***Baked Salmon/ \$225 each***

- ❖ Served with mushrooms and spinach baked in a puff pastry
- ❖ *Serves approximately 30 guests*

### ***Herb Rubbed Prime Rib / \$425 each***

- ❖ with au jus and horseradish cream
- ❖ *Serves approximately 40 guests*

## Reception Late Night Snacks & Sweets

Pricing does not reflect 25% service charge or state sales tax

### *Housemade Flatbreads / \$14*

- ❖ Smoked mozzarella & pepperoni
- ❖ Bbq chicken & caramelized red onions
- ❖ Veggie delight

### *Mashed Potato Bar / \$10*

- ❖ Mashed potatoes with shredded cheese, mushrooms, bacon bits, green onions, and sour cream

### *The Popcorn Bar / \$10*

- ❖ Smoky bbq
- ❖ Parmesan truffle
- ❖ Sea salt chocolate

### *Salsa, Chips & More / \$10*

- ❖ Tri-colored tortilla chips
- ❖ Fresh garden salsa, roasted tomatillo & corn salsa
- ❖ Creamy guacamole, queso fresco, chopped tomatoes
- ❖ Spicy jalapeños, sour cream & olives

### *The Buckeye Bar / \$11*

- ❖ Traditional buckeyes, individual buckeye mousse
- ❖ Scarlet and Grey dipped pretzels

### *Game Time / \$18*

- ❖ Miniature Hot Dogs, coney sauce. Cheddar cheese, onions,
- ❖ Make your own Nachos with cheese sauce, guacamole, salsa, sour cream,
- ❖ Jumbo pretzels with spicy mustard

### *Assorted cupcake bites and Ice Cream/ \$14*

- ❖ Mini assorted cupcakes
- ❖ Local Individual Ice cream cups



# Renaissance® Columbus Downtown Hotel

## Banquet Menus Beverages



**R**  
RENAISSANCE®  
HOTELS

50 N 3RD STREET  
COLUMBUS, OHIO 43215 USA  
PHONE: 1-614-228-5050  
FAX: 1-614-228-2525

## Cocktails

**Pricing does not reflect 25% service charge or state sales tax**

*\*Bartender Fee: \$100 per Bar, per 4 Hours*

### ***Hosted Bar Service, priced per beverage served***

- ❖ Well Brand Cocktails | \$7.50
- ❖ Call Brand Cocktails | \$9.00
- ❖ Top Shelf Service | \$11.00
- ❖ Ohio Craft Beer Selections | \$6.50
- ❖ Domestic Beer Selections | \$5.00
- ❖ Premium and Imported Beer | \$6.00
- ❖ Select Magnolia Grove Wines | \$7.00
- ❖ Pepsi Soft Drinks or Bottled Water | \$4

### ***Hosted Bar Packages, priced per person***

- ❖ Well Brand Service | 2 Hours for \$ 27 | 3 Hours for \$ 30
- ❖ Call Brand Service | 2 Hours for \$ 30 | 3 Hours for \$ 34
- ❖ Top Brand Service | 2 Hours for \$ 33 | 3 Hours for \$ 37
- ❖ Beer, Wine & Soft Drinks | 2 Hours for \$24 | 3 Hours for \$28

### ***Cash Bar Service, priced per beverage served***

- ❖ Well Brand Cocktails | \$8.50
- ❖ Call Brand Cocktails | \$10.00
- ❖ Top Shelf Bar Cocktails | \$11.50
- ❖ Select Ohio Craft Beer | \$7.00
- ❖ Domestic Beer Selections | \$6.00
- ❖ Premium and Imported Beer | \$7
- ❖ Select Magnolia Grove Wines | \$8
- ❖ Pepsi Soft Drinks or Bottled Water | \$4.50
- ❖ Bartender Service, 4 Hours | \$100
- ❖ Cashier Service, 4 Hours | \$100

### ***Beer Selections***

- ❖ **Ohio Craft Brands** | Our seasonal favorites from Elevator, Seventh Son, Great Lakes & Columbus Brewing
- ❖ **Domestic Brands** | Bud Light, Pabst Blue Ribbon (Can)
- ❖ **Premium & Import Brands** | Modelo Especial, Blue Moon Belgian White, Heineken, Samuel Adams Boston Lager, Samuel Adams Seasonal

### ***Top Shelf Service***

- ❖ Grey Goose Vodka
- ❖ Bacardi Rum
- ❖ Bombay Sapphire Gin
- ❖ Crown Royal
- ❖ Patron Silver Tequila
- ❖ Knob Creek Bourbon
- ❖ Johnnie Walker Black Label Scotch
- ❖ Hennessy Privilege VSOP

### ***Call Brand Service***

- ❖ Absolut Vodka
- ❖ Bacardi Superior Rum
- ❖ Tanqueray Gin
- ❖ Dewar's White Label Scotch
- ❖ Maker's Mark Bourbon
- ❖ Jack Daniel's Tennessee Whiskey
- ❖ Canadian Club Whiskey
- ❖ Don Julio Blanco Tequila
- ❖ Captain Morgan Original Spiced Rum
- ❖ Courvoisier VS Cognac

### ***Well Brand Service***

- ❖ Smirnoff Vodka
- ❖ Don Q Cristol Rum
- ❖ Beefeater Gin
- ❖ Dewar's White Label Scotch
- ❖ Canadian Club Whiskey
- ❖ Jim Beam Whiskey
- ❖ Jose Cuervo Silver Tequila
- ❖ Courvoisier VS Cognac 29

# Wine List

**Pricing does not reflect 25% service charge or state sales tax**

## *Sparkling Wines*

- ❖ Mionetto Prosecco, “Organic”, Treviso, Italy | \$30
- ❖ Mumm Napa 'Brut Prestige' Sparking Wine, Napa | \$48

## *White Wines - from light and fruity to rich and full*

- ❖ Magnolia Grove by Chateau St. Jean, Rose, California | \$32
- ❖ Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$32
- ❖ Charles Smith, Kung Fu Girl, California Riesling | \$35
- ❖ Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$32
- ❖ Kenwood Vineyards Chardonnay, Sonoma | \$34
- ❖ Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$33

## *Red Wines - from mellow to big and bold*

- ❖ Magnolia Grove by Chateau St. Jean, Merlot, California | \$32
- ❖ Decoy by Duckhorn, Sonoma County California Merlot | \$65
- ❖ Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$32
- ❖ Sledgehammer, North Coast, California Cabernet Sauvignon | \$35
- ❖ Spellbound Cabernet Sauvignon, California | \$42
- ❖ Line 39, Pinot Noir, California | \$32
- ❖ Achaval-Ferrer, Mendoza, Argentina, Malbec | \$92

# **Renaissance® Columbus Downtown Hotel**

## **Banquet Menus General Information**

## AV Packages

**Pricing does not reflect 25% service charge or state sales tax**

- ❖ Please contact our AV Partner for current pricing

**Contact PSAV:**

*Sean Reynolds, Director - Event Technology*

- ❖ **Office:** 614.233.7578
- ❖ **Email:** [sean.reynolds@psav.com](mailto:sean.reynolds@psav.com)

## Meeting Space Internet Connections

- ❖ Complimentary Service is available in the Hotel Main Floor Lobby, and in our Latitude 41 Restaurant and Bar 41.
- ❖ Meeting Room Internet is available, and is priced per Device Connection
- ❖ Pricing does not include 25% service charge or state sales tax
- ❖ Wired connections are available at an additional \$20 per connection

**Meeting Space Internet Fees includes Dedicated Bandwidth**

- ❖ <25 Participants | Superior \$34 per person, Simple \$14 per person
- ❖ 26-50 Participants | Superior \$22 per person, Simple \$12 per person
- ❖ 51-100 Participants | Superior \$22 per person, Simple \$10 per person
- ❖ 101+ Participants | We are happy to assess your large meetings to develop a customized solution

## AV General Information

The Renaissance Columbus Downtown Hotel has selected PSAV as the official source of audio visual rental equipment, concert sound systems, stage lighting and professional technical services for guests using the Hotel's meeting facilities. PSAV maintains an office in the Hotel complete with equipment, management staff and technicians. Because our on-site staff functions as a department of our Hotel, we are totally familiar with the unique aspects of the Hotel facilities and can offer consistently superior service to ensure the quality and effectiveness of your meeting. We look forward to a partnership that will enhance your overall event mission.

### **Facility System Usage:**

As the preferred in-house audio visual provider, PSAV maintains control and monitors all usage of house sound systems. Fees and guidelines may apply to all outside audio visual and production companies. For guidelines and a customized quote, please contact our on-site representative.

### **Contact PSAV:**

Sean Reynolds, Director - Event Technology

❖ **Office:** 614.233.7578

❖ **Email:** [sean.reynolds@psav.com](mailto:sean.reynolds@psav.com)

# Navigator

We created Renaissance for travelers. Those who seek new adventures and discoveries. Let us help you and your attendees navigate your destination so you can uncover the local flavor, charm and culture. At Renaissance, there's always something wonderfully new to be found.

**Our Navigator Program:** Stay in the neighborhood or explore everything the area has to offer with Navigator by Renaissance® Hotels. Go where the locals go and let our certified Navigators lead the way with up-to-date recommendations of the best, most authentic, and undiscovered side that Columbus has to offer. Visit the front desk to speak to a Navigator or to pick up our local guide.

## Food & Beverage General Information

### **Banquet Menus:**

We take pride in providing you with the finest quality of banquet food and service. Consult with your Event Manager regarding any vegetarian requests, special dietary needs, or religious restrictions that are being followed. Our event management staff will be delighted to design a menu that meets your specific needs.

*Kosher meals require a minimum of seven (7) business days notice. Your Event Manager will give you pricing.*

### **Guarantees:**

In order to provide you with the highest quality food and service, it is essential to the Hotel to know your guaranteed number of attendance by 12 PM, three (3) business days prior to your event. After this time, the guaranteed number attendance may not be reduced. If no guarantee is provided, the Hotel will prepare for the expected attendance as listed on your catering contract. On the day of the event, should the actual attendance exceed the guarantee number, the Hotel will provide to the best of their ability. Your additional guests will receive meals that are as similar to your selected meal as possible, however additional meals may result in a higher cost.

### **Deposit and Payment:**

Payment shall be made in advance of your event unless the Hotel as previously approved billing arrangements. Billing arrangements must be pre-approved thirty days prior to the scheduled event. Upon receipt of your signed contract, a non-refundable advance deposit may be required. The deposit will be applied to the balance of your event(s). Should payment be required in advance, payment of the total estimated charges for your event will be required seven business days prior to the start of the event. Payment will be based on your food guarantees, rental charges, audio-visual charges, and estimated beverage total. Estimated host bars will be calculated at three (3) drinks per person, per hour. In the event of an over-estimation, the Hotel will refund (by check) the balance within thirty days from the conclusion of your event. In the event of an under-estimation, the balance will be payable at the end of the event, unless other payment arrangements have been made.

## Food & Beverage General Information Continued

### **Banquet Meeting Rooms:**

Since other groups may be utilizing the same meeting space prior to or following your event, please adhere to the agreed upon time schedule as outlined on your banquet event order(s). Should your needs change, contact your Event Manager and every effort will be made to accommodate your requests. The Hotel will not permit the affixing of items to the walls, floor, or ceiling with nails, staples, tape or any other substance without prior approval. Function rooms are assigned based upon expected attendance. Should your attendance numbers increase or decrease, the Hotel reserves the right to assign your group to a room that is more appropriate for your group needs.

### **Audio-Visual Services:**

The Hotel will provide the highest quality audio-visual equipment and services. Service fees will be applied if you utilize an outside audio-visual contractor.

### **Alcohol:**

The Hotel is the only licensed authority to sell and serve alcohol on the Hotel premises. Therefore, law does not permit alcohol to be brought into the Hotel from outside sources. The Hotel reserves the right to refuse service to any intoxicated guest(s) or guest(s) that appears to be underage, without legal identification. Shots are not permitted on any banquet bar function. The Hotel reserves the right to request the removal of any alcoholic beverages brought into the Hotel's banquet facilities, and refusal to do so will result in the event being shut down.

### **Set up and Decorating:**

The Hotel must be made aware of any outside suppliers (i.e. entertainers, a/v, florist, etc.) that require access to your banquet room prior to the start of your event. Your Event Manager will assist in coordinating their requirements.

### **Service Charge & Tax:**

All food & beverage will be subject to 25% taxable service charge and current Ohio state sales tax. Service fees and tax are subject to change.

## General Property Information

### Shipping of Materials:

Due to limited storage space, packages may be sent to the Hotel no earlier than three days prior to the event start date. The first two packages of reasonable size/weight received are complimentary, additional packages will be assessed a \$5.00 per package handling fee. The Hotel does not accept responsibility for shipping and receiving deliveries. Oversized packages will be assessed appropriate labor service charges.

Prepare shipping label for each package as follows:

Renaissance Columbus Downtown Hotel  
50 N. Third Street Columbus, OH 43215

Attn: Event Manager's name of meeting or convention meeting, or convention date on-site contact.

### Security:

The Hotel will not assume responsibility for the damage or loss of any merchandise or articles left unattended prior to, during, or following your event. Special security arrangements may be made with minimum advance notice. Notify your Event Manager for arrangements with 10 day notice to get pricing.

### Valet Parking:

Please consult with your Event Manager on any anticipated valet parking needs for your guests at least one month prior to your event.

Current parking rates are:

**\$28** – Overnight with in & out privileges  
**\$23** – Local and event parking without in & out privileges

*\*\*Price are subject to change*