
Hilton
COLUMBUS
DOWNTOWN
Your Next Chapter
Begins Here.
402 North High Street | Columbus, OH 43215
www.hiltoncolumbusdowntown.com

Welcome to Hilton Columbus Downtown

Getting together means celebrating, spending time in a welcoming space, sharing incredible meals and making memories. Hilton Columbus Downtown offers a variety of event spaces to host an inspiring celebration with three ballrooms ranging from 10,000 to 15,000 sq. ft., over 22,000 sq. ft. of pre-function space, and 40 smaller rooms, many featuring natural light and views of downtown Columbus. Executive Chef Todd Goodwin proudly partners with local Ohio farmers and artisans to create customizable menus featuring sustainable ingredients using a variety of culinary techniques to delight any guest. Whether you are planning a wedding, fundraising gala, anniversary, or social gathering, our experienced event staff will help you design a celebration destined to be talked about for many years to come. Gathering with friends and family to reconnect and enjoy a welcoming experience is at the heart of everything we do, and you and your event will always be our top priority.

We look forward working with you,

Jody, Lauren & Amanda



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The Perfect Setting

Vibrant and diverse, Columbus is home to a blend of unique neighborhoods and communities that are known for being open, welcoming, smart and entrepreneurial. No matter your preferred daily pace, your interests or your lifestyle, there's a neighborhood for everyone in Columbus.

ROOMS

The two connected towers feature 1,000 guest rooms comprised of 85 suites (including 4 specialty suites, 6 parlors, 55 one-bedroom suites and 20 junior suites), 455 king rooms and 460 double queen rooms.

EVENTS

Event possibilities are endless with 75,000 sq. ft. of meeting space, including three ballrooms ranging from 10,000 to 15,000 sq. ft., over 22,000 sq. ft. of pre-function space, and 40 meeting and breakout rooms.

UNWIND

Located in Tower 401, the property is fully equipped with a modern fitness center by Precor. There is also an additional fitness center in Tower 402 with a Peloton® bike and state-of-the-art equipment by Life Fitness. Additional amenities include an indoor saline pool and whirlpool.

SUSTAINABILITY

Hilton Columbus Downtown is committed to sustainability and is LEED Gold Certified. Some of the property's key energy efficiency initiatives include having fixtures designed to conserve water, recycling soap and a green roof irrigated by a rain water collection system.

LOCATION

Columbus is the 14th largest city in the country and growing. The property is conveniently located just 10 minutes from John Glenn Columbus International Airport, offering more than 150 daily departures to 53 destinations nonstop.

PARKING

Both Valet parking and self-parking are available for your wedding guests Event valet parking is $30.00 per car, inclusive of tax. Overnight valet parking is $50.00 plus tax per car. Overnight self-parking is $43.00 plus tax per car.

GIFT BAGS

The hotel will gladly deliver Gift Bags to your guests at $5 per bag. Gifts bags will be delivered to guestrooms on day of arrival by 8:00pm. Please contact your Catering Manager for more information.

DINING

As a dining destination in Columbus, the hotel offers many food & beverage concepts, including:

FYR Short North

FYR is the hotel's signature live fire restaurant offering. It represents the metaphorical hearth of downtown Columbus with the centerpiece of the kitchen being a wood-fired grill.

Stories on High

Columbus' tallest rooftop bar located on the 28th story of Tower 402, providing contemporary interpretations of cocktails and small plates, all while enjoying sweeping views of the city.

Spark

Spark is an elevated lobby lounge featuring twists on American classics, local brews and your favorite cocktails. Visit us for a light bite, dinner or drinks.

Gallerie Bar

A sports bar offering classic Midwest fare – ideal for football season! Visit us for a light bite, dinner or drinks.

The Market & Provisions on High

Grab & go cafés located in each tower; offering coffee, pastries, light meals and snacks.

For more information including menus, location and hours of operation, please visit
www.hiltoncolumbusdowntown.com/dining

Wedding Planners

To ensure a flawless event, a professional wedding planner is required to assist you with rehearsal, ceremony, reception and, if you desire, wedding planning. Most planners have different package offerings, ranging from “day of,” to “month of,” to “full-service.” 90 days is the minimum requirement for Hilton Columbus Downtown.

Hilton Columbus Downtown has compiled a preferred vendors list from client referrals and our experiences as a resource to assist in finding wedding planners and other vendors. A planner from our list must be chosen to help coordinate unless prior approval has been given by your Catering Manager.

Your catering manager will...

- Act as your menu consultant for all food & beverage selections to help you get the best value while meeting the required contracted minimums.
- Schedule your tasting a maximum of four months in advance of the wedding date.
- Detail your Banquet Event Orders outlining the event specifics including menu, setup, and event timeline.
- Create an Estimate of Charges outlining your financial commitments and deposit schedule.
- Connect you with a Reservation Manager for a guest room block (if applicable).
- Personally oversee the details of the bride and groom’s room reservation.
- Oversee the setup of the ceremony and reception, food preparation and other hotel operations.
- Ensure a seamless transition to the hotel’s Banquet Captain on the day of your event.
- Review your banquet checks for accuracy prior to the completion of your final bill.

Your wedding planner will...

- Assist with etiquette and decor for your wedding.
- Create a timeline for your entire wedding day, including all setup and teardown by vendors, the wedding ceremony and the wedding reception.
- Work with you to organize and coordinate your ceremony rehearsal and ceremony
- Remind your bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors two weeks prior to the wedding day and provide that information to your Catering Manager.
- Be the liaison with your family, bridal party, vendors and hotel staff.
- Assist the bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e., cueing music, grand entrance, cake-cutting, first dance, etc.
- Review timing with hotel Banquet Captain prior to the start of the event.
- Communicate with Banquet Captain regarding any changes to the timing on the day of the event.
- Collect and remove any personal items that may have been brought into the hotel event space at the end of the evening.
- Count and collect all wedding gifts and deliver to appropriate location.

Ballrooms



Aminah Robinson 15,050 sq. ft

Aminah Robinson is our largest ballroom that features 15,050 sq. ft. of space. Large east-facing windows are a beautiful backdrop to any event. The room can be divided into three sections, making the space very adaptable for all events. The pre-function area can serve as a beautiful setting for cocktail hour and the ballroom can seat a maximum of 980 guests in banquet rounds.



George Bellows 12,048 sq. ft

George Bellows is our second largest ballroom, featuring a little over 12,000 sq. ft of space, making it perfect for larger ceremonies and receptions. The pre-function area can serve as an ideal setting for cocktail hour.



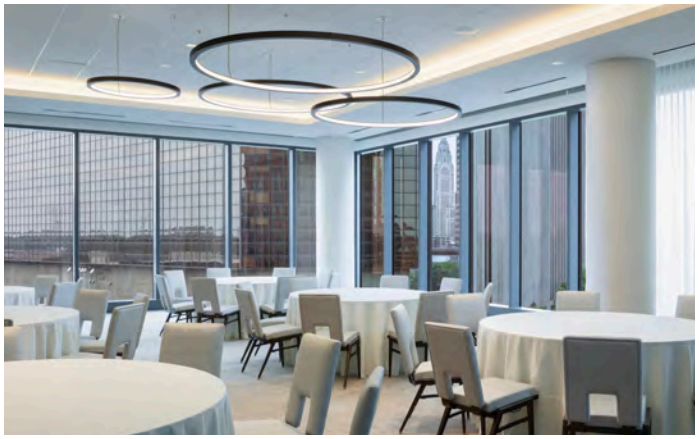
Kojo Kamau 10,500 sq. ft.

Kojo Kamau features nearly 10,500 sq. ft. of space, making it perfect for Gala Dinners, Weddings and Social Events. The space can be divided into three sections allowing you to tailor the space to your event. The 20 ft. ceilings and natural light are a perfect backdrop for your event with a beautiful pre-function area that can be used for cocktail hour. This ballroom can seat a maximum of 750 in banquet rounds.

ALL BOOKINGS INCLUDE:

- Menu tasting for up to four guests
- Dedicated server for the wedding couple
- Complimentary Champagne toast for all guests
- Complimentary cake cutting and service
- Complimentary bartender and butler passing fees
- Ivory floor length linens for oval rounds
- Hilton banquet chairs and oval rounds
- Dance floor & staging

Other Event Spaces



Ema Spencer 1,500 sq. ft.

Ema Spencer is a perfect location for an intimate event or ceremony and has 1,500 sq. ft. of space. Ema Spencer features floor to ceiling windows that add a beautiful light and airy feel to any event. This room can seat 150 guests ceremony style.



Gina Knee 3,000 sq. ft

Experience the natural light from the floor to ceiling windows of Gina Knee. This room boasts almost 3,000 sq. ft. of space with an 800 sq. ft. private terrace. Perfect for all events from ceremonies to cocktail receptions and brunch. This room can seat 210 guests ceremony style and a maximum of 180 in banquet rounds.



Atrium

Tower 401 features an open atrium. An ideal space for rehearsal dinner or brunch.



Pre-function Spaces

The hotel features various pre-function spaces that can serve as a beautiful setting for cocktail hour.

“A storied place to celebrate”

Our Accommodations

ALL BOOKINGS INCLUDE:

- Complimentary suite for the wedding couple on the night of the wedding
- Special room rates for out-of-town guests

"Elevate your next chapter"



King Junior Suite 450 sq. ft.

Our King Junior Suite offers luxury accommodations with beautiful views. The suite offers 469 sq. ft. of space and includes a separate living area with a sofa bed and coffee bar.



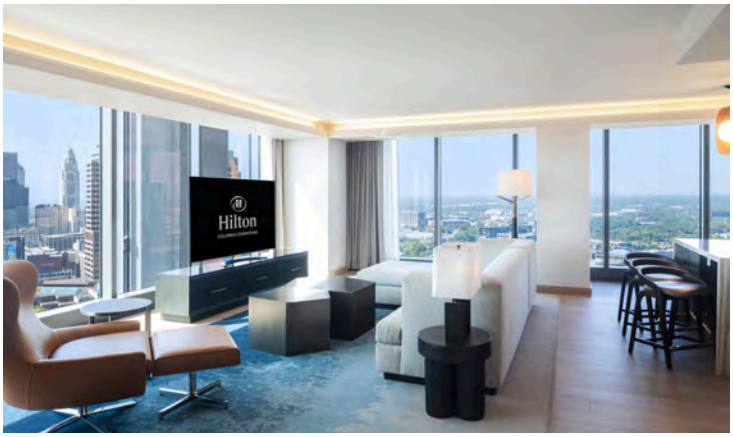
Parlor Suite 900 sq. ft.

Our spacious Parlor Suite offers 900 sq. ft. of space. The Hospitality Suite offers a wet bar, full bath and the option to connect to a Standard King or Double Queen Room.



King Corner Suite 672 sq. ft.

Our King Corner Suite offers spacious accommodations with 672 sq. ft. of living space. The large living area has floor to ceiling windows with spectacular views of the Short North. The living room houses a dining table for 4 people as well as a wet bar. The suite offers an optional connecting Standard King Room if extra sleeping space is needed.



Skyline Suite 1,526 sq. ft.

Our spacious Skyline Suite features 1,526 sq. ft. of living space with panoramic views of downtown Columbus. The suite features separate living and dining areas including a wet bar and butler's pantry. In addition, the suite boasts 1.5 baths with a large soaking tub in the master bathroom.

Catering Packages

Silver | $90 per person

Includes bread and butter at each place setting.

- **Butler Passed Hors D'Oeuvres** [select three]
- **Salad** [select one]
- **Silver Entrée** [select three]
- **Starch** [select one]
- **Vegetable** [select one]

Gold | $110 per person

Includes bread and butter at each place setting.

- **Butler Passed Hors D'Oeuvres** [select three]
- **Salad** [select one]
- **Curated Gold Display** [select one]
- **Silver or Gold Entrée** [select three]
- **Starch** [select one]
- **Vegetable** [select one]

Diamond | $130 per person

Includes bread and butter at each place setting.

- **Butler Passed Hors D'Oeuvres** [select three]
- **Salad** [select one]
- **Curated Gold or Diamond Display** [select one]
- **Silver, Gold or Diamond Entrée** [select three]
- **Starch** [select one]
- **Vegetable** [select one]



*A service charge of 25% and prevailing 8% tax will be added to the final bill.
DF - Dairy Free | GF - Gluten Free | VEG - Vegetarian | VG - Vegan

Catering Packages

Butler Passed Hors D'Oeuvres

[select three]

HOT

Caramelized Bacon
Applewood Smoked, Cracked Black Pepper | DF, GF

Tomato & Ricotta Pintxos
Local Honey, Baby Basil | VEG

Bacon Wrapped Dates
Romesco Sauce (Sauce Contains Nuts) | DF, GF

Veggie Yakitori Skewers
Ponzu Sauce, Scallions | DF, VEG, VG

Black Bean Empanaditas
Spicy Avocado Mayo, Togarashi | DF, GF, VEG, VG

Gruyere Gougères
Blackberry Ketchup | VEG

Veal Ricotta Meatballs
San Marzano Tomato Sauce, Pecorino Romano

Korean BBQ Satay
Beef Tenderloin, Toasted Sesame | DF, GF

Vegetable Potstickers
Ponzu Sauce, Scallions | DF, VEG, VG

Mini Beef Wellington
Béarnaise Sauce

Dungeness Crab Cakes
Sambal Remoulade, Fennel Slaw | DF

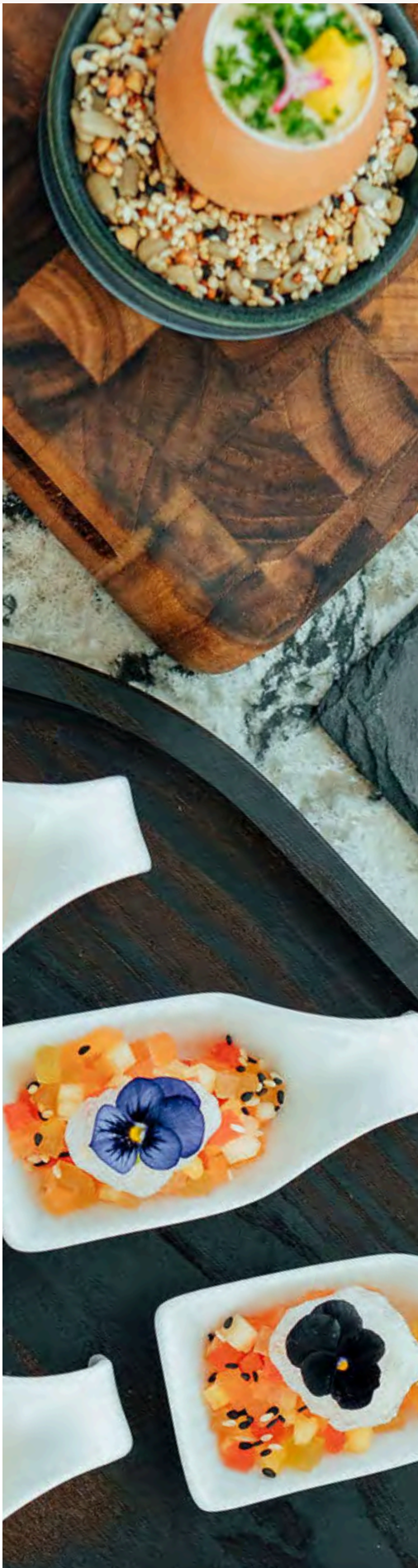
Thai Chicken Skewers
Coconut & Lime Marinade, Sweet Chili Sauce | DF, GF

COLD

Beef Tartare
Brioche Toast, Cured Egg Yolk | DF

Tuna Cornets
Spicy Mayo, Togarashi | DF

Cocktail Shrimp Shooter
Horseradish Aioli, Lemon Zest | DF, GF



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Catering Packages

Salads

[select one]

Prosciutto & Fig
Mixed Greens, Seasonal Berries, Black Mission Figs,
Goat Cheese, Ohio Honey Vinaigrette | GF

Strawberry Pecan
Mixed Greens, Candied Pecans, Fresh Strawberries, Local Goat Cheese,
White Balsamic Vinaigrette | GF, VEG

Baby Mixed Green
Cucumber Ribbon, Grape Tomatoes, Pickled Onions,
Pecorino Romano, Chive Dressing | GF, VEG

Arugula & Pear
Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette | GF, VEG

Curated Displays

[select one]

Gold

Local Ohio Cheeses & Meats

Selection of Cheese from Local Creameries, Red Berries, Red Grapes,
Candied Nuts & Local Charcuterie | GF

Tapas

Classic Hummus with Grilled Pita Bread | VEG, VG

Grilled Eggplant, Roasted Garlic,
Red Pepper Confit with Fresh Oregano served with Feta Cheese,
Tzatziki & Baba Ghanoush Dip | VEG

Manchego Cheese with Serrano Ham & Sherry Marinated Grapes | GF

Diamond

select from gold or diamond curated displays

Seafood on Ice

Littleneck Clams | DF, GF

Jumbo Gulf Shrimp | DF, GF

Shucked Seasonal Oysters on the Half Shell | DF, GF



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Catering Packages

Entrées

[select three]

Silver

Roasted Amish Chicken
Airline Breast, Herb Cream Sauce | GF

Basil Dijon Crusted Chicken
Whole Grain Mustard Cream Sauce | GF

Za'atar Spiced Cauliflower Steak
Vegetable Spaghetti, Smoked Tomato Sauce | DF, GF, VEG, VG

Pacific Salmon
Whole Grain Mustard Cream | GF

Filet Medallions
Cognac-Peppercorn Demi-Glace | GF

Gold

select from silver or gold entrées

French Stuffed Chicken
Florentine with Spinach, Feta, Sundried Tomato Sauce | GF

Whey Braised Short Rib
Short Rib Jus | GF

Olive Oil Poached Black Cod
Overnight Tomatoes, Pancetta, Verjus Butter | GF

Diamond

select from silver, gold or diamond entrées

Center Cut Filet Mignon
Center Cut Tenderloin, Sauce Bordelaise | GF

Jumbo Lump Crab Cake & Center Cut Filet Mignon Duo
Veal Jus & Red Pepper Sauce

Herb Roasted Chicken & Short Rib Duo
Tarragon Velouté, Short Rib Jus | GF

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Catering Packages

Starches

[select one]

Herb Roasted Red Skin Potatoes | DF

Duchess Potatoes

Smashed Redskins with Chives & Buttermilk Chive Whipped Potatoes

Roasted Fingerling Potatoes | DF

Creamy Orzo

Vegetables

[select one]

Broccolini & Carrots | DF, GF

Haricots Verts | DF, GF

Grilled Asparagus | DF, GF

Charred Roasted Root Vegetables | DF, GF

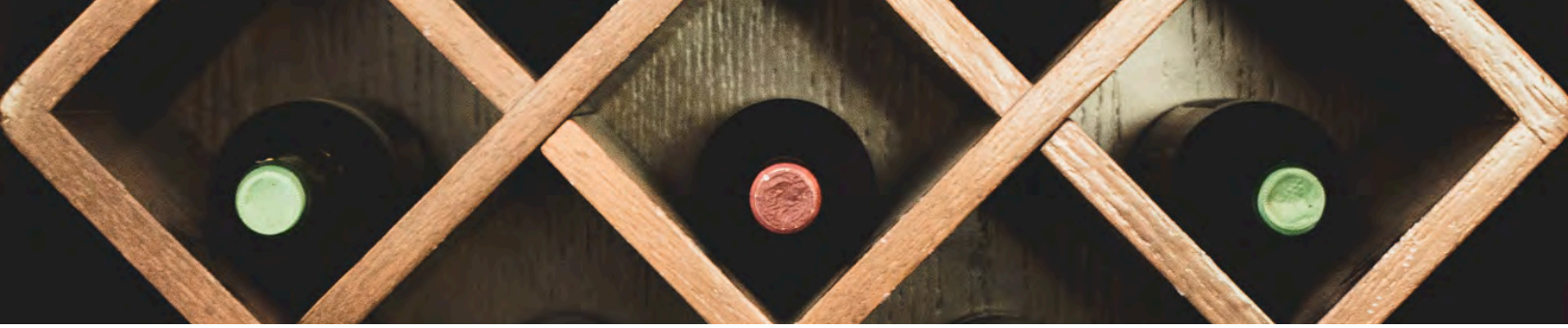
Desserts

Cake is not included; the wedding party may instead provide a cake from an outside vendor to enjoy during their celebration.

Complimentary cake cutting and service included with all catering packages.



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Bar Packages

DELUXE five hours $60/person | six hours $72/person

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Whiskey, Bulleit Bourbon, Dewar's 12 Year Scotch

Columbia Crest Chardonnay, Cabernet Sauvignon, Riondo Prosecco

Corona, Stella Artois, Miller Lite, Bud Light, Blue Moon, Sam Adams

High Noon Pineapple Vodka Seltzer

Garnishes & Mixers (Lemon, Lime, Orange, Olive, Cherries, Sour Mix, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Sweet & Dry Vermouths, Triple Sec, Bitters)

Assorted Coca-Cola Soft Drinks

PREMIUM five hours $70/person | six hours $84/person

Tito's Vodka, Hendrick's Gin, Ron Zacapa rum, Casamigos Blanco Tequila, Jameson Whiskey, Knob Creek Bourbon, Glenmorangie Original 10 Year Scotch

Wente Estate Chardonnay, Wente Southern Hills Cabernet Sauvignon, Sparkling Chandon Brut Classic

Corona, Stella Artois, Miller Lite, Bud Light, Blue Moon, Sam Adams

High Noon Pineapple Vodka Seltzer

Garnishes & Mixers (Lemon, Lime, Orange, Olive, Cherries, Sour Mix, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Sweet & Dry Vermouths, Triple Sec, Bitters)

Assorted Coca-Cola Soft Drinks

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Host Bar Options

Prices listed are based upon consumption.

DELUXE

Beer Domestic | $6.50
Blue Moon, Bud Light, Miller Lite, Sam Adams Boston Lager

Imports | $7
Corona Extra, Stella Artois

Hard Seltzer | $8
High Noon Pineapple Vodka Seltzer

Chardonnay | $10
Columbia Crest Grand Estates, CA

Cabernet Sauvignon | $10
Columbia Crest Grand Estates, CA

Sparkling | $10.50
Riondo, Prosecco Spumante DOC, IT

Spirits | $11
Absolut, Tanqueray, Bacardi Superior, 1800 Silver,
Bulleit Bourbon, Jack Daniels, Dewar's 12 Year

Assorted Coca-Cola Soft Drinks | $6

Garnishes & Mixers
Lemon, Lime, Orange, Olive, Cherries, Sour Mix, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Sweet & Dry Vermouths, Triple Sec, Bitters

PREMIUM

Beer Domestic | $6.50
Blue Moon, Bud Light, Miller Lite, Sam Adams Boston Lager

Imports | $7
Corona Extra, Stella Artois

Hard Seltzer | $8
High Noon Pineapple Vodka Seltzer

Local Craft Beers | $ 7

Chardonnay | $11.50
Wente Estate Grown, Livermore Valley, CA

Cabernet Sauvignon | $11.50
Wente Southern Hills, Livermore Valley, CA

Sparkling | $12
Sparkling, Chandon, Brut Classic, CA

Spirits | $12
Tito's, Hendricks, Ron Zacapa,
Casamigos Blanco, Knob Creek, Glenmorangie Original 10 Year,
Jameson

Assorted Coca-Cola Soft Drinks | $6

Garnishes & Mixers
Lemon, Lime, Orange, Olive, Cherries, Sour Mix, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine, Sweet & Dry Vermouths, Triple Sec, Bitters

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Wines by the Bottle



CHAMPAGNES & SPARKLING WINES

Schramsberg "Mirabelle" Blanc de Blanc, Sparkling Wine {California} $100
Moet & Chandon, Imperial Brut, Champagne {Epernay, France} $120
Veuve Clicquot Yellow Label, Champagne {Reims, France} $120
Bisol "Jeio" Prosecco {Italy} $64
Riondo, DOC Prosecco {Italy} $52
Chandon California Brut (California) $65

ROSE

Mirabeau, "Forever Summer" Rose {Vins de Pays d'Oc, France} $64
Fleur de Mer (France) $64
Whispering Angel (France) $70

WHITE

Columbia Crest Grand Estates Chardonnay {Horse Heaven Hills, Washington} $52
Decoy by Duckhorn Chardonnay {Sonoma County, California} $60
Wente Estate Grown Chardonnay {Livermore Valley, California} $60
Iconoclast Chardonnay {Russian River Valley, California} $68
J. Vineyards Chardonnay {Russian River Valley, California} $80
Sebastani "Butterfield Station" Chardonnay {North Coast, California} $60
Terlato Vineyards Pinot Grigio, Colli Orientali del Friuli DOC {Friuli, Italy} $64
Cantina di Castelnuovo del Garda Pinot Grigio {Italy} $60
Chateau Ste. Michelle Riesling {Columbia Valley, Washington} $52
Wairau River Sauvignon Blanc {Marlborough, New Zealand} $68
Rombauer Vineyards Sauvignon Blanc {Napa Valley, California} $80
Frenzy Sauvignon Blanc {Marlborough, New Zealand} $68
Kim Crawford Sauvignon Blanc {Marlborough, New Zealand} $64
Cantina Gambellara Soave {Italy} $56
Pattient Cottat "Le Grand Caillou" Sauvignon Blanc (France) $80
Clean Slate Riesling (Germany) $50
Frank Family Estates, Carneros (California) $76

RED

Columbia Crest Grand Estates Cabernet Sauvignon {Columbia Valley, Washington} $52
Columbia Crest H3 Cabernet Sauvignon {Horse Heaven Hills, Washington} $60
Wente Vineyards 'Southern Hills' Cabernet Sauvignon {Livermore Valley, California} $60
Iconoclast Cabernet Sauvignon {Napa Valley, California} $96
Martis Wine Company Cabernet Sauvignon {Alexander Valley, California} $100
Firestone Vineyard Merlot {Central Coast, California} $64
Wente Vineyards Merlot {Livermore Valley, California} $52
Orin Swift "Advice from the John" Merlot {Napa Valley, California} $100
Davis Bynum Pinot Noir {Russian River Valley, California} $76
Bravium, Anderson Valley Pinot Noir (California) $100
Ponzi Vineyards 'Tavola' Pinot Noir {Willamette Valley, Oregon} $100
Cantina di Gambellara Pinot Noir { Veneto, Italy} $68
Lingua Franca, "Avni" Pinot Noir (Oregon) $100
Banshee, Pinot Noir {Sonoma County, California} $64
Meiomi Pinot Noir {California} $64
Harvey & Harriet Red Blend {Paso Robles, California} $80
The Prisoner Red Blend (California) $100
Marietta's Old Vine Red Blend (California) $64
The Prisoner Wine Co., Unshackled {Sonoma Coast, California} $88

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Additions

ENHANCEMENTS

Mini Assorted Dessert Display: three: $16/guest | four: $20/guest | five: $22/guest

- Assorted Cream Puffs
- Assorted French Macaroons
- Carrot Cake
- Chocolate Raspberry Tartlet
- Chocolate Silk Tart
- Dark Chocolate Brownie Bites
- Fruit Tart
- Lemon Lavender Blondie
- Red Velvet Whoopie Pie
- Salted Caramel Tartlet

LATE NIGHT BITES

***Minimum order of 25 pieces per item required.**

Slider Station | $7 per slider*
Beef Burger, Tillamook Cheddar, Caramelized Onion, Tomato Jam
Pulled Pork, Slaw, Carolina BBQ Sauce | DF
Buffalo Chicken, Cajun Ranch, Sweet Pickles

Artisan Flatbreads | $30 per flatbread*
Heirloom Tomato, Mozzarella, Basil VEG
Roasted Red & Green Peppers, Italian Sausage, Crisp Fried Garlic
Thick Cut Pepperoni, Roasted Tomatoes, Provolone

Fair Foods | $20 per person*
Cheese on a Stick, Corn Dogs, Giant Pretzels & Cheese, Onion Rings, Deep Fried Oreos

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