

FLAVOR

**HILTON COLUMBUS DOWNTOWN
2025 BANQUET MENUS**



Hilton
COLUMBUS DOWNTOWN

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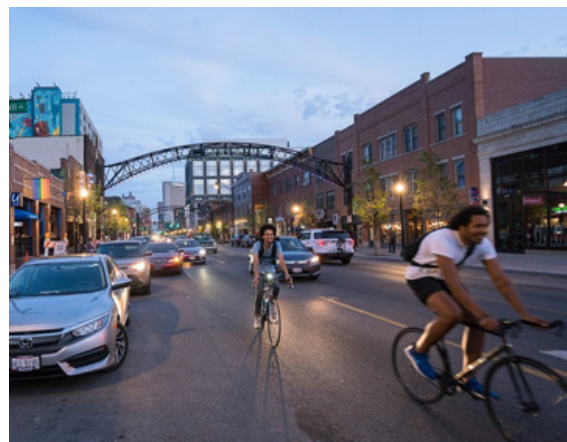
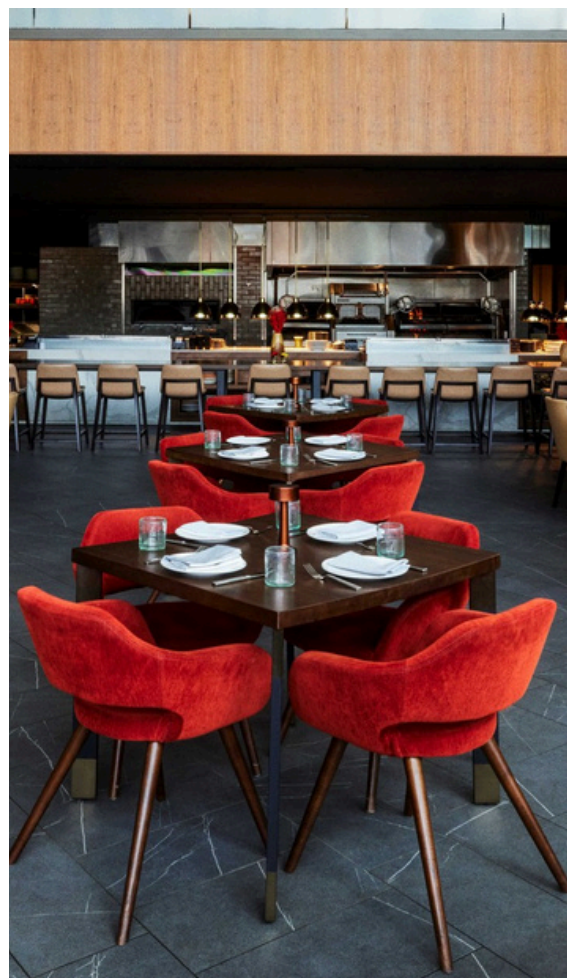
Welcome to Columbus

Welcome to Hilton Columbus Downtown. After expanding in 2022 to 1,000 guest rooms, we have become the largest hotel in Ohio. The energy of Columbus greets you at the door with our local art collection, comprised of over 225 original art pieces by Central Ohio artists. The hotel offers several amenities such as our fitness centers, indoor pool/hot tub, and four new food & beverage destinations. FYR Short North is the hotel's signature live fire restaurant. It represents the metaphorical hearth of downtown Columbus with the centerpiece of the kitchen being a wood-fired grill. Stories on High is Columbus' tallest rooftop bar located on the 28th story of Tower 402, providing contemporary interpretations of cocktails and small plates. In addition, lobby bars and grab and go cafes are located in both Tower 401 and Tower 402.

Our buildings are directly connected to the Greater Columbus Convention Center via skybridge. The hotel also offers 75,000 square feet of meeting and event space, making it the perfect place to host both large and small-scale meetings/events, weddings, and conventions.

Located in the heart of the Short North and Arena District neighborhoods, you will find over 150 restaurants, bars and entertainment venues within walking distance. The Short North Arts District is a community which is both a gathering place and a show spot of all that makes Columbus unique. This rich, urban neighborhood is at the center of the action and a community which deeply values being a place welcoming to all.

With The Ohio State University, COSI, as well as its lively downtown neighborhoods, Columbus is a vibrant and fun destination to explore. The city's Scioto Mile has a string of parks on both sides of the Scioto River with a huge interactive fountain and trails. Columbus has hundreds of restaurants and nightlife venues as well as art galleries and retail shops which reflect the hospitality and creativity of this Midwestern city.



Hilton Columbus Downtown
402 North High Street
Columbus, OH 43215
(614) 384-8600

PUBLISHED PRICING VALID THROUGH DECEMBER 2025

Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things to Know section). Unless indicated otherwise, a maximum of 90 minutes of service is included in pricing. Additional charges apply for events beyond 90 minutes in duration.

Meeting & Event Space



Meet Todd Goodwin

Executive Chef, Banquets

Chef Todd Goodwin has been with Hilton for 5 years, overseeing culinary as Executive Banquet Chef. Prior to joining Hilton, Chef Goodwin honed his skills around Ohio as an Executive Chef in kitchens such as High Bank Distillery, Tartan Fields Golf and Country Club, Nationwide Hotel and Conference Center, and The Embassy Suites Columbus Airport. Chef Goodwin draws inspiration from his travels across the Americas, his time spent in Buffalo, New York, Miami, Florida and his hometown of Lorain, Ohio which is nicknamed the "International city," comprised of over 70 different nationalities.

Chef Goodwin serves as a board member for the Columbus chapter of the American Culinary Federation. Serving as co-chair of the apprenticeship committee and is also a member of the Food and Beverage committee at Jefferson Country club. Chef Goodwin prides himself on utilizing only the highest quality, seasonally driven bounty from local farmers and purveyors, as well as being involved in the local community and mentoring the next generation of influential chefs.



Breakfast Buffets

Start your meeting off right with a well-nourished group of attendees.

Breakfast options are accompanied by Freshly Brewed Coffee & a Selection of Hot Teas.

MORNING START

Sliced Fruit Display with Fresh Berries | DF, GF, VEG, VG

Assortment of Breakfast Bakery Items & Mini Croissants | VEG

Greek Yogurt with Ancient Grains, Granola & Fruit Compote | GF, VEG

Assorted Juices Including Orange, Apple & Cranberry

FARMHOUSE BREAKFAST

Sliced Fruit with Fresh Berries | DF, GF, VEG, VG

Assortment of Breakfast Bakery Items | VEG

Greek Yogurt with Ancient Grains, Granola & Fruit Compote | GF, VEG

Farm Style Scrambled Eggs with Chives & Aged Cheddar | GF, VEG

Spiced Breakfast Potatoes with Griddled Onions & Roasted Bell Peppers | DF, GF, VEG, VG

Applewood Smoked Bacon | DF, GF

Country Sausage Patties | DF, GF

Assorted Juices Including Orange, Apple & Cranberry

COUNTRY BREAKFAST

Seasonal Melon, Berries, Pineapple | DF, GF, VEG, VG

Greek Yogurt Sweetened with Local Honey | GF, VEG

Baked Breakfast Pastries & Muffins, Fruit Preserves, Honey Butter | VEG

Buttermilk Biscuits, Sausage Gravy

Cage-Free Scrambled Eggs | DF, GF, VEG

White Cheddar Grits | GF, VEG

Roasted Sweet Potatoes with Ohio Maple Glaze | GF, VEG

Country Sausage Patties | DF, GF



Buffet Enhancements

Add an enhancement to your breakfast selection.
All enhancements require a minimum of 15 guests.

OMELETTES A LA MINUTE I GF

Farm Fresh Eggs, Egg Whites, Bacon, Sausage Crumbles, Diced Ham, Cheddar, Swiss, Onion, Spinach, Diced Bell Peppers, Mushrooms, Tomatoes, Salsa

AVOCADO TOAST I VEG

Breakfast Radish, Cotija Cheese, Pico De Gallo
Served on Toasted Sourdough (Gluten-Free Bread Included)

STEEL CUT OATMEAL STATION I DF, GF, VG

Milk, Brown Sugar, Assorted Berries, Maple Syrup, Toasted Almonds, Cinnamon

HEALTHY FRUIT EMULSIONS I DF, GF, VEG, VG

Banana & Strawberry, Mango & Fresh Raspberry, Melon & Fresh Cucumber

SMOKED SALMON

New York Style Bagels, Whipped Cream Cheese, Shaved Red Onion, Capers, Chopped Eggs

SEASONAL BREAKFAST PARFAIT I GF, VEG

Greek Yogurt, Seasonal Fruit, Ancient Grains Granola, Almond Butter, Ohio Honey

BRIOCHE FRENCH TOAST I VEG

Cinnamon & Nutmeg Batter-Dipped Brioche Bread, Powdered Sugar, Warm Maple Syrup, Whipped Butter

BREAKFAST STREET TACOS I Contains Pork, GF

Chorizo, Scrambled Eggs, Feta, Pico De Gallo, Salsa Verde, White Corn Tortillas, Cilantro

BREAKFAST SANDWICHES

(Select Two)

Sausage, White Cheddar, Folded Egg, English Muffin

Grilled Smoked Ham, Brie, Arugula, Egg, Croissant

Black Pepper Bacon, Tillamook Cheddar, Fried Egg, Chive Aioli, Whole Grain Toast

Vegan Chorizo & Yukon Hash, Spicy Tomato Jam, Avocado, Whole Grain Wrap I DF, VEG, VG

Plated Breakfast

When the focus for the morning is a presentation, our plated options bring the attention to the speaker. Each option is accompanied by breakfast breads, orange juice, freshly brewed coffee & a selection of hot teas.

COUNTRY SCRAMBLED EGGS I DF, GF

White Cheddar, Bacon Lardons, Caramelized Onions, Breakfast Potatoes, Oven Roasted Tomatoes

QUICHE LORRAINE

White Cheddar, Bacon Lardons, Caramelized Onions, Breakfast Potatoes, Oven Roasted Tomatoes

STEAK & EGGS I DF, GF

Petite Sirloin, Country Scrambled Eggs, Lyonnaise Potatoes, Oven Dried Tomato, Green Chile Sauce

KOREAN FRIED CHICKEN & WAFFLES

Korean Fried Chicken, Sunny-Side Egg, Vanilla Sugar-Coated Waffle, Maple Syrup, Whipped Butter



Breaks

For that perfect pick-me-up, the options are only limited to the imagination. Pricing is based on a half hour of serve time. All breaks require a minimum of 15 guests.

GRAB & GO

(Select Three Items)

Whole Fruit

Individual Bags of Chips, Pretzels & Popcorn

Individual Chex Mix

Assorted Granola Bars

Assorted Candy Bars

Individual Trail Mix

FABULOUS FRUIT BREAK

Farmer's Harvest Selected Fruit Display I DF, GF, VEG, VG

Miniature Fruit Tartlets I VEG

BALLPARK BREAK

Warm Salted Soft Pretzels with Brown Mustard I VEG

Miniature Hot Dogs with Ketchup, Mustard & Pickle Relish

Nachos with Cheese Sauce & Pickled Jalapeños I GF, VEG

Kettle Corn I DF, GF, VEG, VG

POPCORN BREAK

Assorted Flavors from Al's Delicious Popcorn:

Aged White Cheddar, Salt Classic Caramel, Butter Smoked,

Cheddar Bacon Ranch, Dark Chocolate I GF

ICE CREAM BREAK

Assorted Ice Cream Novelties I GF, VEG

THE BAKERY

Assorted Danish I VEG

Assorted Dipped Croissants I VEG

Assorted Mini Muffins I VEG

SPA BREAK

Whole Seasonal Fruits I DF, GF, VEG, VG

Mixed Seasonal Berries I DF, GF, VEG, VG

Assorted Individual Yogurts I GF, VEG

Housemade Granola & Honey I DF, GF, VEG, VG

Trail Mix:

- Almonds, Cashews, Dried Cherries, Dark Chocolate, Raisins I GF, VEG

Infused Waters: Cucumber, Orange-Ginger & Lemon-Lime

EURO COUNTRY PICNIC

Ham & Cheese on Mini Buttered Baguettes with Dijon Mustard

Croissants with Raspberry Jam & Strawberry Preserves I VEG

Display of Cured Artisan Meats & Ohio Cheeses I GF

SNACKS BY THE LB.

Gourmet Mixed Nuts

Wasabi Peas

M&M's

Mixed Dried Fruits

Pretzels

Kettle Chips

Granola

DF- Dairy Free, GF- Gluten Free, VEG- Vegetarian, VG- Vegan



Break Enhancements

Seasonal Whole Fruit
Assorted Granola Bars
Assorted Candy Bars
Assorted Kind, Cliff & Nugo Bars
Individual Assorted Chobani Greek Yogurt
Individual Bags of Chips, Pretzels & Popcorn
Sliced Fresh Fruit with Honey Scented Yogurt
House Blend Trail Mix
Freshly Made Fudge Brownies with Walnuts
Freshly Made Assorted Cookies
Assorted Breakfast Pastries
Gourmet Mixed Nuts

Beverages

8 Hour Continuous Beverage Package
Includes: Coffee, Hot Teas, Assorted Sodas, Bottled Water
(Half-day package available)

A LA CARTE BEVERAGES

Bottled Water
Coca-Cola Brand Soft Drinks
Bottled Juice
Pellegrino Sparkling Mineral Water
Acqua Panna Water
Assorted Vitamin Water
Assorted Powerade
Red Bull & Sugar Free Red Bull
Freshly Squeezed Lemonade
Freshly Brewed Iced Tea
Regular & Decaf Coffee & Hot Tea
(Served with Half & Half & Non-Dairy Option)



Plated Lunch

Each includes three courses:

Choice of Soup or Salad, Entrée & Dessert.

All options are accompanied by Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Hot Teas. Iced tea and bread & butter can be added as well as split entrées for an additional fee.

SOUP OR SALAD (Select One)

Sweet Corn Soup I GF, VEG

Roasted Corn, Chives

San Marzano Tomato Bisque I VEG

Focaccia, Crème Fraîche

Butternut & Apple Soup I GF, VEG

Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup I GF, VEG

Pistachios, Extra Virgin Olive Oil

Prosciutto & Fig I GF, VEG

Mixed Greens, Seasonal Berries, Black Mission Figs, Goat Cheese, Ohio Honey Vinaigrette

Strawberry Pecan I GF, VEG

Mixed Greens, Candied Pecans, Fresh Strawberries, Local Goat Cheese, Strawberries, White Balsamic Vinaigrette

Baby Mixed Greens I GF, VEG

Cucumber Ribbon, Grape Tomatoes, Pickled Onions, Pecorino Romano, Chive Dressing

Fall Harvest I DF, GF, VEG, VG

Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula & Pear I GF, VEG

Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette



ENTREES (Select One)

Herb Roasted Amish Chicken I GF

Roasted New Potatoes, Asparagus, Sweet Corn Cream

Steak Frites I GF

Sous Vide & Grilled Sirloin Strip, Parmesan & Herb Wedged Fries, Bordelaise Sauce

Stuffed Acorn Squash I DF, GF, VEG, VG

Quinoa, Kale & Root Vegetables, Cranberry Agrodolce Sauce

Za'atar Spiced Cauliflower Steak I DF, GF, VEG, VG

Vegetable Spaghetti, Smoked Tomato Sauce

Mongolian Beef Tips I DF, GF

Charred Broccolini, Fried Rice, Sesame, Scallions

Harissa Chicken & Rice I GF

French Cut Chicken Breast, Jasmine Rice, Spice Roasted Carrots, Harissa Paste

Plant Based Filet I DF, GF, VEG, VG

Miso Mushroom Demi, Fingerling Potatoes, Roasted Carrots

ENTREE SALAD (Select One)

Served Cold

Roasted Chicken & Quinoa Salad I DF, GF

Tri Color Quinoa, Grilled Radicchio, Soybeans, Roasted Corn, Cilantro Vinaigrette (GF)
(Salmon Available Upon Request)

Southwestern Chicken Salad I DF, GF

Romaine Lettuce, Black Beans, Roasted Corn, Heirloom Tomatoes, Radish, Cilantro Vinaigrette, Corn Tortilla Strips

DESSERT (Select One)

Coconut Cream Cake I VEG

Lime Curd, Whipped Cream

Triple Chocolate Mousse Cake I VEG

Espresso Fudge, Whipped Cream

Strawberry Panna Cotta I DF, GF, VEG, VG

Lemon Mousse, Coconut, Fresh Berries

Flourless Chocolate Torte I GF, VEG

Raspberry Coulis, Whipped Cream

Banana Cake I VEG

Cream Cheese Icing, Caramel, Whipped Cream

Apple Cake I VEG

White Cake, Caramel Sauce, Apple Butter, Candied Apples

Day of the Week

Lunch Buffets

Buffets are accompanied by Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Hot Teas. Iced tea can be added for an additional fee.

Our lunch Buffets are offered on a designated day of the week basis. The prices listed coincide with their selected day. An additional charge of will be added if menu is chosen on a different day of the week. Pricing & quantities are based on one & a half hours of serve time.

MONDAY

HEART HEALTHY

Roasted Carrot Soup I GF, VEG

Ginger & Apple

Local Butter Lettuce Salad I VEG

Dried Cranberries, Candied Pecans, Blue Cheese & Champagne Vinaigrette

Vine Ripened Tomato Salad I GF, VEG

Fresh Mozzarella, Pesto

Warm Farro & Quinoa I DF, VEG, VG

Roasted Seasonal Vegetables

Roasted Amish Chicken Breast I DF, GF

Glazed Garlic, Natural Jus

Grilled Seasonal Fish I DF, GF

Northern Beans, Tomato, Bacon

Roasted Baby Red Bliss Potatoes I GF, VEG

Butter, Lemon, Fresh Parsley

Vegetable Mélange I DF, GF, VEG, VG

Broccolini, Baby Carrots, Stewed Wild Mushrooms, Roasted Tomato & Organic Cauliflower

Variety of Miniature Cakes & Pastries I VEG

DF- Dairy Free, GF- Gluten Free, VEG- Vegetarian, VG- Vegan

TUESDAY

LATIN FLAVOR

Tortilla Soup I GF, VEG, VG

Romaine Salad I GF, VEG

Black Beans, Roasted Corn, Jicama, Poblanos, Queso Fresco & Cilantro Lime Vinaigrette

Frijoles Borrachos I DF, VEG, VG

Pinto Beans, Vegan Chorizo, Beer, Onions, Peppers & Tomatoes

Shredded Adobo Chicken I DF, GF

Roasted Peppers & Caramelized Onions

Braised Barbacoa Beef with Pico de Gallo I DF, GF

Cilantro & Lime Jasmine Rice I GF, VEG, VG

Warm Flour Tortillas I VEG

Hard Shell Corn Tortillas I GF, VEG

Dip Duo

Housemade Salsa, Guacamole & Fried Tortilla Chips I GF, VEG

Accoutrements

Cilantro Crema, Cotija Cheese, Jalapeños, Pickled Onions, Cilantro

Dessert Trio

Mexican Chocolate Cupcakes, Tres Leches Cake, Pecan Cinnamon Shortbread I VEG

WEDNESDAY & SATURDAY

BUDDHA BOWL

Sticky Rice & Tri Color Quinoa I GF, VEG, VG

Mixed Greens & Romaine Lettuce I GF, VEG, VG

Proteins I GF

Fried Tofu, Grilled Chicken Breast, Grilled Skirt Steak

Accoutrements

Soybeans, Chopped Red Cabbage, Chopped Scallions, Diced Pineapples, Steamed Broccoli, Roasted Sweet Corn, Fried Chickpeas, Black Beans, Diced Avocados, Shredded Carrots

Dressings I VEG

Ginger Ponzu, Wasabi Mayo, Dashi Soy

Dessert Duo I VEG

Vanilla Chai Cheesecake, Blueberry Yogurt Bars



Lunch Buffets

continued....

THURSDAY & SUNDAY

MEDITERRANEAN

Mediterranean Salad | GF, VEG

Shaved Romaine, Tomatoes, Kalamata Olives, Chickpeas, Artichokes, Feta Cheese, & Preserved Lemon Vinaigrette

Orzo Pasta Salad | VEG

Shaved Red Onions, Cucumbers, Feta Cheese, & Greek Vinaigrette

Baked Cod | DF, GF

Smoked Tomato Sauce, Baby Spinach, & Roasted Artichokes

Herb Roasted Chicken | GF

Harissa Cream Sauce Vegetarian Paella Roasted Cauliflower, Green Peas, Sweet Peppers, & Grilled Onions

Mediterranean Vegetables | GF, VEG, VG

Extra Virgin Olive Oil & Fresh Herbs

Assorted Housemade Baklava | VEG

FRIDAY

ITALIAN VILLAGE

Classic Caesar Salad | VEG

Brioche Croutons, Parmesan, Creamy Caesar Dressing

Antipasti Salad | GF

Mixed Greens, Diced Salami, Diced Provolone, Pickled Vegetables, Italian Vinaigrette

Grilled Amish Chicken | DF, GF

Wild Mushroom Marsala Sauce

Short Rib Cacciatore | DF, GF

Roasted Vegetables & San Marzano Tomato Sauce

Baked Penne Alfredo | VEG

Fresh Herbs & Shaved Parmesan

Garlic Roasted Broccolini | VEG

Crushed Red Pepper & Grated Parmesan

Herb-Smashed Redskin Potatoes | GF

Tiramisu & Cannolis | VEG

BUFFETS AVAILABLE ANY DAY OF THE WEEK:

THE DELICATESSEN

Cheddar Mac Salad | VEG

Aged Cheddar & Chives

Mixed Greens Salad | VEG, VG

Shredded Carrots, Cucumbers, Tomatoes, Croutons, Cheddar Cheese, Chive & Balsamic Dressings

Assorted Deli Meats | GF

Smoked Honey Ham, Oven Roasted Turkey Breast, Genoa Salami, Slow Roasted Beef Top Round

Assorted Cheeses | GF

Aged Cheddar, Gruyère, Provolone & Pepper Jack Cheese

Accoutrements | GF

Bibb Lettuce, Heirloom Tomatoes, Shaved Red Onions, Pickles, Olives, Roasted Peppers, Oil & Vinegar, Salt, Pepper, Whole Grain Mustard, Kewpie Mayo & Sambal Aioli

Assorted Breads & Rolls | VEG

Saratoga Chips, French Onion Dip | GF

Assorted Cookies & Brownies | VEG

THE BISTRO

Creamy Chicken Noodle Soup

Mixed Greens | DF, GF, VEG, VG

Cucumbers, Orange Segments, Pecorino, Citrus Vinaigrette

Penne Pasta Salad | VEG

Feta, Tomatoes, Olives, Cucumbers, Italian Vinaigrette

Turkey Bacon Club Wrap

Avocado, Pepper Jack, Heirloom Tomato, Bibb Lettuce, Garlic Aioli

Smoked Ham & Cheddar Wrap

Caramelized Onions, Dijonnaise, Romaine, Roasted Tomatoes

Grilled Vegetable Wrap Grilled | VEG

Seasonal Vegetables, Shredded Provolone, Spicy Chickpea Hummus

Kettle Chips | GF

Assorted Macarons | GF

DF- Dairy Free, GF- Gluten Free, VEG- Vegetarian, VG- Vegan



Hors D'oeuvres

Passed or Displayed, our bite sized hors d'oeuvres are the perfect way to provide your reception guests with nourishment while socializing.

25 piece minimum per selection.

An hourly Butler Fee per staff member applies to passed hors d'oeuvres.

Cold

CARAMELIZED BACON | DF, GF

Applewood Smoked, Cracked Black Pepper

TOMATO & RICOTTA PINXTOS | VEG

Local Honey, Baby Basil

MICRO CRUDITÉS | GF, VEG

Tahini Buttermilk Dip, Onion Ash

COMPRESSED FRUIT SPOONS | DF, GF, VEG, VG

Lavender Air, Black Sesame

BEEF TARTARE | DF

Brioche Toast, Cured Egg Yolk

SWEET CORN EGG | VEG

Corn Panna Cotta, Toasted Buckwheat

TUNA CORNETS | DF

Spicy Mayo, Togarashi

SALMON CORNETS

Smoked Crème Fraiche, Salmon Roe

COCKTAIL SHRIMP SHOOTER | DF, GF

Horseradish Aioli, Lemon Zest

PIMENTO CHEESE & BACON CROSTINI

Micro Celery, Smoked Bacon

Hot

CHICKEN TIKKA | GF

Tandoori Spiced, Mint Chutney

BACON WRAPPED DATES | DF, GF

Romesco Sauce
(Sauce Contains Nuts)

VEGGIE YAKITORI SKEWERS | DF, GF, VEG, VG

Spicy Avocado Mayo, Togarashi

BLACK BEAN EMPANADITAS | VEG

Cilantro Sauce, Chili Di Arbol

GRUYERE GOUGÈRES | VEG

Blackberry Ketchup

VEAL RICOTTA MEATBALLS

San Marzano Tomato Sauce,
Pecorino Romano

KOREAN BBQ SATAY | DF, GF

Beef Tenderloin, Toasted Sesame

VEGETABLE POTSTICKERS | DF, VEG, VG

Ponzu Sauce, Scallions

MINI BEEF WELLINGTON

Béarnaise Sauce

DUNGENESS CRAB CAKES | DF

Sambal Remoulade, Fennel Slaw

IBERICO KATSU SKEWERS | DF

Soy Glaze, Furikake



Display Stations

Pricing & quantities are based on one & a half hours of serve time.

LOCAL OHIO CHEESES & MEATS I GF

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

ARTISAN FLATBREAD STATION

(Select 2 Options)

- Heirloom Tomato, Mozzarella, Basil I VEG
- Roasted Red & Green Peppers, Italian Sausage, Crisp Fried Garlic
- Thick Cut Pepperoni, Roasted Tomatoes, Provolone

SLIDER STATION

(Select 2 Options; includes 2 sliders per guest)

- Beef Slider: Tillamook Cheddar, Caramelized Onion, Tomato Jam
- Pulled Pork Slider: Slaw, Carolina BBQ Sauce Buffalo I DF
- Chicken Slider: Cajun Ranch, Sweet Pickles

TAPAS BAR DISPLAY

(Select 2 Options)

- Classic Hummus with Grilled Pita Bread I VEG, VG
- Fresh Cucumber & Curried Tomato Salad I VEG, VG
- Grilled Eggplant, Roasted Garlic, Red Pepper Confit with Fresh Oregano & Feta Cheese I VEG
- Manchego Cheese with Serrano Ham & Sherry Marinated Grapes I GF
- Carrot & Chickpea Salad with Shaved Celery & Grilled Tomato I VEG, VG

GRILLED VEGETABLE DISPLAY I VEG

Balsamic Marinated Grilled Vegetables - Zucchini, Squash, Portabella Mushrooms, Bell Peppers, Asparagus, Red Onions, Lemon-Herb Aioli, French Onion & Fennel Dip

SEAFOOD ON ICE DISPLAY

Each selection requires a minimum of 50 pieces

- Littleneck Clams I DF, GF
- Jumbo Gulf Shrimp I DF, GF
- Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce I DF, GF
- Alaskan King Crab Legs I DF, GF
- Poached Maine Lobster Tails I DF, GF

MINI ASSORTED DESSERT DISPLAY I VEG

Select 3, 4 or 5 Options

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

DF- Dairy Free, GF- Gluten Free, VEG- Vegetarian, VG- Vegan



Chef-Attended Stations

The perfect option for your guests to interact with our culinary experts & create your own unique event experience. Chef attendant required for all stations. An hourly fee per attendant applies. Available for lunch and dinner service.

PASTA ACTION STATION

(50 guest minimum)

Uniformed Chef to Prepare.

Please Choose Two:

- **Cheese Tortellini**
 - Italian Sausage, Peppers, Onions, Pomodoro Sauce, Fresh Basil, Shaved Parmesan
- **Cavatappi**
 - Pasta Lobster Meat, Corn, Roasted Peppers, Tarragon Cream Sauce
- **Rigatoni**
 - Andouille Sausage, Blackened Chicken, Red Onions, Tomatoes, Bell Peppers, Cajun Cream Sauce
- **Penne Pasta | DF, VEG, VG**
 - Garlic, Olive Oil, Fresh Vegetables

SPIRAL CUT HAM CARVING STATION | DF, GF

(Serves 40 guests)

Brown Sugar Honey Glazed Ham with Peppercorn Mustard Jus

SLOW ROASTED PORCHETTA | DF, GF

(Serves 30 guests)

Garlic Herb Stuffed, Apple Sage Butter

SHAWARMA STATION

Marinated Beef and Chicken Shawarma | DF, GF
Toppings include Feta, Cucumbers and Tomatoes
Served with Grilled Naan Bread | VEG, VG

16-HOUR SMOKED BRISKET CARVING STATION | DF

(Serves 25 guests)

Sweet Vinegar Slaw, Sweet & Spicy Pickles, Traditional BBQ Sauce, Sliced White Bread

SAGE & CIDER ROASTED TURKEY CARVING STATION | DF, GF

(Serves 30 guests)

Bacon Brioche Stuffing, Giblet Gravy

BEEF TENDERLOIN CARVING STATION | DF, GF

(Serves 25 guests)

Pepper & Garlic-Crusted Whole Tenderloin, Brandy Jus



Hilton Columbus Downtown Reception

Enjoy specialty designed reception stations, curated to showcase various Columbus neighborhoods. Accompanied by Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Hot Teas. Pricing & quantities are based on one & a half hours of serve time.

Select 2, 3 or 4 Stations

ITALIAN VILLAGE

Ricotta Meatballs

RL Valley Beef Meatballs, San Marzano Tomato Sauce, Pecorino Romano

Whey Polenta I GF

Shagbark Corn, Lamb Ragout, Parmigiana Reggiano

Classic Cannolis I VEG

Ricotta Filling, Pistachio

SHORT NORTH (VEGAN)

Jackfruit Tacos

Pico de Gallo, Coconut Crema

Oat Milk Panna Cotta

Oat Streusel

GERMAN VILLAGE

Schnitzel Sliders

Mini Schnitzel Griddled Onions, Sour Cream, Brioche Bun

German Style Potato Salad I GF

Applewood Smoked Bacon

Cream Puffs I VEG

Whipped Cream Filling, Chocolate Dipped

DUBLIN

Bangers and Mash I GF

Pork Sausage, Mashed Potatoes, Beef Gravy

Mini Reuben Sandwiches

Sauerkraut, Swiss Cheese, Thousand Island

Irish Apple Cake I VEG

Vanilla Cream

DF- Dairy Free, GF- Gluten Free, VEG- Vegetarian, VG- Vegan



Plated Dinner

Each includes three courses: choice of soup or salad, entrée, & dessert. All options are accompanied by Freshly Brewed Regular & Decaffeinated Coffee & a Selection of Hot Teas. Iced tea and bread & butter can be added as well as split entrées for an additional fee.

SOUP OR SALAD (Select One)

Sweet Corn Soup | GF, VEG

Roasted Corn, Chives

San Marzano Tomato Bisque | VEG

Focaccia, Crème Fraîche

Butternut & Apple Soup | GF, VEG

Spiced Crème Fraîche, Chives

Roasted Cauliflower Soup | GF, VEG

Pistachios, Extra Virgin Olive Oil

Prosciutto & Fig | GF, VEG

Mixed Greens, Seasonal Berries, Black Mission Figs,
Turkeyfoot Creamery Goat Cheese, Ohio Honey Vinaigrette

Strawberry Pecan | GF, VEG

Mixed Greens, Candied Pecans, Fresh Strawberries, Local
Goat Cheese, Strawberries, White Balsamic Vinaigrette

Baby Mixed Greens | GF, VEG

Cucumber Ribbon, Grape Tomatoes, Pickled Onions,
Pecorino Romano, Chive Dressing

Fall Harvest | DF, GF, VEG, VG

Mixed Lettuce, Roasted Sweet Potatoes, Baby Beets, Dried
Cranberries, Pumpkin Seeds, Ohio Maple Vinaigrette

Arugula & Pear | GF, VEG

Turkeyfoot Creamery Goat Cheese, Spiced Walnuts, Apple
Cider Vinaigrette



ENTRÉES (Select One)

Herb Roasted Chicken | GF

Roasted New Potatoes, Grilled Asparagus, Sweet Corn Cream

Pistachio-Crusted Salmon | GF

Whole Grain Mustard Cream, Goat Cheese Polenta Cake,
Asparagus

Center Cut Filet Mignon | DF, GF

Wild Mushrooms, Veal Jus, Broccolini, Carrots, Roasted
Fingerling Potatoes

Whey Braised Short Rib | GF

Short Rib Jus, Whipped Cauliflower Mash,
Charred Roasted Root Vegetables

Jumbo Lump Crab Cake & Center Cut Filet Mignon Duo

Veal Jus & Red Pepper Sauce, Broccolini, Carrots, Roasted
Fingerling Potatoes

Chilean Seabass and Beef Tenderloin Duo

Whipped Yukon Potatoes, Sorghum Glazed Carrots, Brown
Butter Cream and Veal Jus

Herb Roasted Chicken and Short Rib Duo | GF

Tarragon Veloute, Short Rib Jus, Baby Carrots, Parsnip Puree

Za'atar Spiced Cauliflower Steak | DF, GF, VEG, VG

Vegetable Spaghetti, Smoked Tomato Sauce

Plant Based Filet | DF, GF, VEG, VG

Miso Mushroom Demi, Fingerling Potatoes, Roasted Carrots

DESSERT (Select One)

Coconut Cream Cake | VEG

Lime Curd, Whipped Cream

Triple Chocolate Mousse Cake | VEG

Espresso Fudge, Whipped Cream

Strawberry Panna Cotta | DF, GF, VEG, VG

Lemon Mousse, Cake Croutons

Flourless Chocolate Torte | GF, VEG

Raspberry Coulis, Whipped Cream

Banana Cake | VEG

Cream Cheese Icing, Caramel, Whipped Cream

Apple Cake | VEG

White Cake, Caramel Sauce, Apple Butter, Candied Apples

Dinner Buffets

Our buffets are the perfect way to entertain your guests. All buffets are accompanied by Freshly Brewed Regular, Decaffeinated Coffee & Selection of Fine Teas. Iced tea can be added for an additional fee. Pricing & quantities are based on one & a half hours of serve time.

THE BUCKEYE BISTRO

Classic Caesar Salad | VEG

With Creamy Caesar Dressing

Mixed Greens Salad | DF, GF, VEG, VG

With Assorted Vegetables, Ranch and Balsamic Dressings

Vegetable Melange | GF, VEG, VG

Roasted Carrots, Roasted Tomatoes, Broccolini

Whipped Yukon Potatoes | GF

Amish Butter and Chives

Roasted Amish Chicken | GF

Shiitake Cream Sauce

Whey Braised Short Ribs | GF

Red Wine Jus and Sherry Mushrooms

Buckeye Cheesecake | VEG

Oreo Crust, Peanut Butter Cheesecake

ACCENTS OF ASIA

Mixed Greens Salad | DF, VEG, VG

Frisee, Edamame, Shredded Carrots, Daikon Radish, Pea Shoots, Sesame Soy Vinaigrette

Hijiki Salad | DF, VEG, VG

Udon Noodles, Shitake Mushrooms, Baby Corn, Sambal Dressing

Chicken Adobo | DF, GF

Grilled Amish Chicken Steamed Rice & Adobo Sauce

Miso Glazed Salmon | DF, GF

Baby Bok Choy & Cinsoy Miso Glaze

Stir Fried Vegetables | DF, VEG, VG

Broccoli, Snow Peas, Shitakes, Bell Peppers, & Bean Sprouts

Lo Mein Noodles | VEG

Soy Roasted Veggies & Chopped Peanuts

Jasmine Rice Pudding | GF, VEG

Star Anise & Cardamom

White Chocolate Mousse | GF, VEG

Lychee & Toasted Almonds

SMOKEHOUSE BUFFET

Redskin Potato Salad | GF, VEG

Creamy Coleslaw | GF, VEG

With Chives

Wedges of Watermelon, Kiwi & Strawberries | DF, GF, VEG, VG

Jalapeno Cornbread | VEG

With Country Butter

Sorghum BBQ Glazed Smoked Chicken | DF, GF

Dry Rubbed Hickory Smoked Ribs | DF, GF

Mustard Rubbed Pork Shoulder | DF, GF

Accompanied with Slider Buns (VEG), Alabama & Carolina BBQ Sauces (DF, GF)

Baked Pimento Mac & Cheese | VEG

Braised Collard Greens | GF

With Ham Hocks

Smoked Peach Crisp & Buttermilk Custard Pie | VEG



Bar Packages

Bar packages are charged per guest/per hour with a two-hour minimum.
Guaranteed number of guests will be based on meal guarantees.

Gold

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Whiskey
Bulleit Bourbon
Dewar's 12 Year Scotch
Columbia Crest Grand Estates
Chardonnay & Cabernet Sauvignon
Corona Light, Stella Artois, Miller
Lite, Bud Light, Blue Moon, Sam
Adams, High Noon Hard Seltzer
Garnishes & Mixers
Assorted Coca-Cola Soft Drinks

Diamond

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Jameson Whiskey
Knob Creek Bourbon
Glenmorangie Original
10 Year Scotch
Wente Estates
Chardonnay & Cabernet Sauvignon
Chandon, Brut Classic, CA
Sparkling
Corona Light, Stella Artois, Miller Lite,
Bud Light, Blue Moon, Sam Adams,
High Noon Hard Seltzer
Local Craft Beers
Garnishes & Mixers
Assorted Coca-Cola Soft Drinks



Host & Cash Bar Options

Prices listed are based upon consumption price / cash bar price.

Gold

Beer Domestic

Blue Moon, Bud Light, Miller Lite,
Sam Adams Boston Lager

Imports

Corona Extra, Stella Artois

Hard Seltzer

High Noon

Chardonnay

Columbia Crest Grand Estates, CA

Cabernet Sauvignon

Columbia Crest Grand Estates, CA

Sparkling

Riondo, Prosecco Spumante DOC, IT

Spirits

Absolut, Tanqueray, Bacardi
Superior, 1800 Silver, Bulleit, Jack
Daniels, Dewar's 12 Year

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks

Diamond

Beer Domestic

Blue Moon, Bud Light, Miller Lite,
Sam Adams Boston Lager

Imports

Corona Extra, Stella Artois

Hard Seltzer

High Noon

Local Craft Beers

Chardonnay

Wente Estate Grown, Livermore Valley, CA

Cabernet Sauvignon

Wente Southern Hills, Livermore Valley, CA

Sparkling

Sparkling, Chandon, Brut Classic, CA

Spirits

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

Garnishes & Mixers

Assorted Coca-Cola Soft Drinks



By the Bottle

Enjoy our finest selection of wines by the bottle.

Red

Pinot Noir
Davis Bynum, Russian River, CA

Pinot Noir
Ponzi Tavola, Willamette Valley, OR

Cabernet Sauvignon
Columbia Crest Grand Estates, Columbia Valley, WA

Cabernet Sauvignon
Wente Southern Hills, Livermore Valley, CA

Cabernet Sauvignon
DAOU, Paso Robles, CA

Cabernet Sauvignon
Iconoclast, Napa Valley, CA

Merlot
Wente 'Sandstone', Livermore Valley, CA

Malbec
Bodega Norton Barrel Select, Mendoza, AR

Red Blend
Murrieta's Well 'The Spur', Livermore Valley, CA

Sparkling

Prosecco
Rondo Prosecco Spumante, DOC, IT

Prosecco
La Marca, DOC Veneto, IT

Champagne
Moët & Chandon, Imperial Brut, Eperney, FR

Champagne
Veuve Clicquot Yellow Label, Reims, FR

White

Sauvignon Blanc
Wairau River, Marlborough, NZ

Chardonnay
Columbia Crest Grand Estates, Columbia Valley, WA

Chardonnay
Decoy by Duckhorn, CA

Chardonnay
Wente Estate Grown, Livermore Valley, CA

Chardonnay
Sonoma-Cutrer Russian River Ranches, Sonoma County, CA

Chardonnay
Ironclast, Napa Valley, CA

Pinot Grigio
Terlato Family, Colli Orientali del Friuli DOC, IT

Riesling
Chateau Ste. Michelle, Columbia Valley, WA

Rose
Fleur de Mer, Cotes de Provence, FR



Important Things to Know

Additional Charges

- Vendor Tables with Linen | without Linen
- Chef Attended Stations
- Butler Style Service
- Bartender Fee

Check with your Event/Catering Manager for hotel staffing ratios, additional labor fees may apply.

Room Resets, Flips & Refreshes

Room Resets & Flips – Reset and Flip fees will apply for onsite room set changes within eight (8) hours of the event:

- 0 – 35 Guests
- 36 – 125 Guests
- 126 – ++ Guests

Room Refreshes – All rooms are refreshed during lunch period. Additional refreshes can be accommodated.

Service Charge

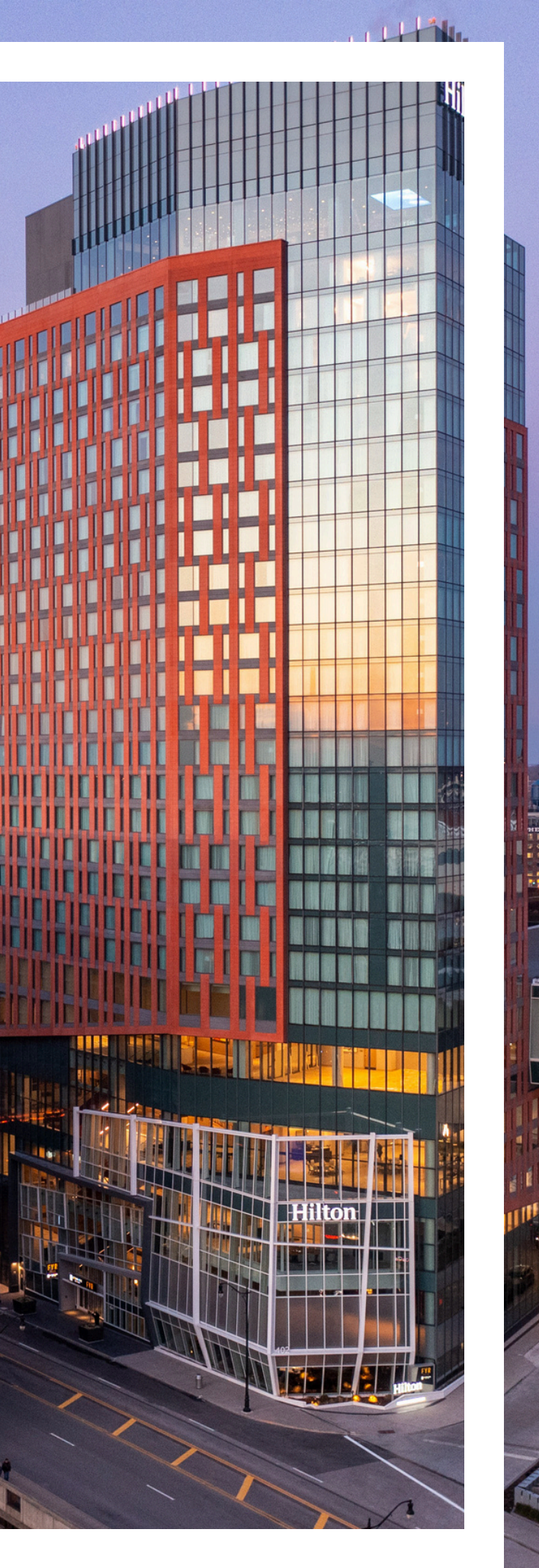
14% of the food, beverage and room rental, plus any applicable state and/or local taxes will be added to your account as a GRATUITY and fully distributed to servers, and where applicable, to bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on the Hotel's invoice to Group. 11% of the food, beverage and room rental plus any applicable state and/or local taxes will be added to your event as a SERVICE CHARGE. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. We will endeavor to notify you in advance of any increases to the gratuity and/or service charge should different amounts be in effect on the day of your event. Ohio sales tax is currently 8%.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guest count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability. All room diagrams must be approved thirty (30) days prior to your event and comply with all Ohio Fire Codes. All fees associated with approved Fire Marshall requirements will be at the expense of the client.





Important Things to Know continued...

Meal Service

- Plated meal service is based on a (2) hour serve time.
- Breaks are based upon a (30) minute serve time.
- All buffets, reception stations and hors d'oeuvres are based on (1.5) hours of serve time.

Lunch and Dinner Buffets have a minimum of (15) guests. If your guarantee is less than (15) guests, a surcharge will apply.

Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. Additionally, items cannot be boxed up and taken from the hotel. An extension of actual service times are subject to additional menu/labor fee.

Guarantees

Final guarantee of attendance must be specified (3) business days prior to the event by 12:00pm, EST. This number will be considered your minimum guarantee and is not subject to reduction.

Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in expected attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide a vegan/vegetarian meal to a number not greater than 3% of the actual guarantee.

Linen

Hilton Columbus Downtown is a certified "LEED" Green Hotel. All meeting room sets will be linen- less to adhere to our green commitment. Ivory linens and napkins will be provided for non-meeting events that include food and beverage at no extra charge. Specialty linens and napkins are available through outside sources. Your assigned Event/Catering will be happy to assist you.

Important Things to Know continued...

Signage

Groups may brand inside their contracted meeting rooms and registration areas without additional fees. The Hotel does not permit affixing signage or any additional collateral to walls, doors, ceilings or podiums. Branding opportunities are available within the hotel's public space for an additional cost. Signage is not permitted within the Hotel lobby or other public area without consult/approval from your Event Manager and Hotel Management Team. All signage must be professionally printed and should be free standing or able to rest upon an easel.

Florals, Decor & Entertainment

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. Should arrangements be made with outside vendors, all deliveries should be communicated and coordinated with your Event/Catering Manager. Any specialty decor must be approved thirty (30) days in advance of your event. Clean up fees may apply for confetti cannons or any other specialty décor. Tabletop confetti, glitter, etc. is not permitted, and a "Clean-Up" fee of \$750.00 - \$1,000.00 will be assessed.

Shipping and Packages

Packages/Shipments less than 5 boxes can be received by the hotel. Packages may be delivered to the Hotel (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- Hotel Address: 402 N High Street, Columbus OH, 43215
- Attention: Client Name & Conference Name

Package handling fees:

\$5.00 per small package (under 25 lbs.)

\$25.00 per medium package (26 - 49 lbs.)

\$50.00 per large package (50 lbs. +).

\$125.00 per pallet

Fees apply to receiving both inbound and outbound packages, crates and pallets.

Additional Labor and Handling fees will be assessed for large shipments and deliveries.

