



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Columbus Downtown BANQUET MENU



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BREAKFAST

CONTINENTAL OPTIONS

All continental breakfasts include freshly brewed house cup regular and decaf coffee, assorted herbal hot teas and assorted bottled juices. served for 90 minutes.

DISTRICT CONTINENTAL

35 per person

House baked pastries, danish, croissants

Fresh sliced fruit and berries

ARENA CONTINENTAL

38 per person

House baked pastries, danish, croissants

Assorted bagels with cream cheese

Assorted fruit yogurt

Fresh sliced fruit and berries

HEALTHY CONTINENTAL

38 per person

Whole wheat bagels with strawberry cream cheese

Fresh sliced seasonal fruit and berries

Blueberry overnight oats with chia and honey

Hard-boiled eggs



ⓁF DAIRY-FREE Ⓥ VEGETARIAN ⓋG VEGAN ⓁF GLUTEN-FREE

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ADD TO YOUR CONTINENTAL MENU

Chefs and culinary attendants are required for some menu items and are charged at \$125 each-1 hour service. A minimum of 25 guests is required.

SCRAMBLED EGGS

6 per person

APPLEWOOD SMOKED BACON

7 per person

SAUSAGE OR VEGETARIAN SAUSAGE

7 per person

PARFAIT

6 per person

Layered yogurt, house made compote, house made granola

BREAKFAST SANDWICH*

13 per person

Fresh eggs, cheddar, applewood smoked bacon, ham, or sausage patty on an english muffin*

BREAKFAST BURRITO

13 per person

Scrambled eggs, sautéed peppers & onions, monterey jack cheese in a flour tortilla

OATMEAL BAR

10 per person

Brown sugar, maple syrup, sliced almonds, cranberries, cinnamon whipped butter

MINI FRITTATA

48 per dozen

Asparagus and chèvre

Chorizo, cheddar and scallion

Ham, caramelized onion, and swiss cheese

SMOOTHIE START

12 per person (14 oz serving each)

Wild blueberry and maple yogurt

Strawberry banana and chia

Mango and honey ginger

OMELET STATION

18.50 per person (25 guest minimum, attendant required)

Omelets made-to-order

Eggs, egg whites, ham, sausage, applewood smoked bacon, cheddar, mozzarella, spinach, peppers, scallions, mushrooms, cherry tomatoes

WAFFLE STATION

18.50 per person (25 guest minimum, attendant required)

Belgian waffles made-to-order

Warm maple syrup, whipped cream, chocolate chips, blueberries, cinnamon whipped butter

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BREAKFAST BUFFETS

Served for 90 minutes and includes freshly brewed house cup regular and decaf coffee, assorted herbal hot tea service, and assorted bottled juices. Minimum of 25 guests required, if fewer add \$8 per person.

SHORT NORTH BREAKFAST BUFFET

46 per person

Assorted pastries and croissants

Assorted sliced bread

Fresh sliced melons, berries and tropical fruit

House made corned beef hash

Cheddar chive scrambled eggs

Choice of pork or turkey sausage

Crispy applewood smoked bacon

Breakfast potatoes

ARENA BREAKFAST BUFFET

43 per person

Assorted pastries

Bagels and english muffins

Fresh sliced fruit and berries

Cheesy scrambled eggs with herbs

Breakfast potatoes with caramelized onions

Crispy applewood smoked bacon

DISTRICT BREAKFAST BUFFET

45 per person

Assorted pastries, and croissants

Fresh sliced melons, berries and tropical fruit

Scrambled eggs with cheese and herbs

Breakfast potatoes with peppers and onions

Crispy applewood smoked bacon and sausage links

Overnight oat parfaits with blueberries and chia pudding

DF DAIRY-FREE
 V VEGETARIAN
 VG VEGAN
 GF GLUTEN-FREE

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BREAKS

BEVERAGE PACKAGES

Elevate your meeting with premium glass bottles of still and sparkling evian water for \$3 per person.

ALL DAY BEVERAGE PACKAGE

44 per person (8 hours)

Continuous beverage service

Freshly brewed local house cup coffee

Freshly brewed local house cup decaf

Assorted hot teas

Assorted pepsi brand soft drinks

Sparkling and still bottled water

HALF DAY BEVERAGE PACKAGE

30 per person (4 hours)

Continuous beverage service

Freshly brewed local house cup coffee

Freshly brewed local house cup decaf

Assorted hot herbal teas

Assorted pepsi brand soft drinks

Sparkling and still bottled water

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MORNING SPECIALTY BREAKS

Pricing based on 45 minute service; all breaks include assorted juice and water bottles. Freshly brewed coffee service may be added for \$3 per person.

FRUIT AND NUT MIX (V)

20 per person

Whole roasted almonds
Rxbar and granola bars
Yogurt covered pretzels
Clementines, mandarins, apples and bananas

MORNING DIP BREAK (VG)

21 per person

Roasted beets with sumac vinaigrette
Traditional hummus
Muhammara feta chips
Pita chips and vegetable crudites

PROTEIN PACKED MORNING SNACK (V) (GF)

22 per person

Hard boiled eggs
Assorted cheese sticks
Mixed nuts
Overnight steel-cut oats with chia pudding and blueberries
Rice cakes and honey peanut butter spread

SECOND BREAKFAST PLATTER

24 per person

Assorted pullman loaves
Tropical fruit skewers with blueberry compote yogurt dip
Assorted bagels with house made salmon and chive cream cheese
Mini assorted frittatas

VENEZUELAN AREPA BREAK (GF)

27 per person

Shredded beef and cheddar arepas
Shredded chicken with avocado arepas
Fresh mozzarella, sliced tomatoes and avocado
Assorted tropical fruit salad

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AFTERNOON SPECIALTY BREAKS

Afternoon breaks served for 45 minutes, assorted pepsi and bottled water are included. Freshly brewed coffee service and bottled fruit juices may be added for an extra \$3 per person.

TRAIL MIX BAR BREAK ^(V)

21 per person

Whole roasted almonds, roasted peanuts & cashews
Chocolate M&Ms
Dried cranberries
Pretzels

SWEET AND SALTY BREAK ^(V)

22 per person

House made potato chips with caramelized onion and dill dip
Pretzel rods with jalapeno applewood smoked bacon dip
Smartfood white cheddar popcorn
Buckeyes

MEDITERRANEAN BREAK ^(V)

24 per person

Classic hummus
Roasted red pepper feta dip
Olive tapenade
Grilled pita points and vegetable crudité

HEALTHY BREAK ^(V) ^(GF)

24 per person

Fruit picks with blueberry yogurt sauce
Artisan cheese and cracker board
Mixed nut blend
Seasonal hand fruit

PROTEIN PACKED AFTERNOON BREAK ^(GF)

30 per person

Rice cakes with honey peanut butter dip
Granola and Rxbars
Fruit picks with blueberry yogurt sauce
Individual bags of mixed nuts
Assorted fruit juice bottles

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À LA CARTE

SEASONAL FRESH HAND FRUIT

3 each

ASSORTED GRANOLA BARS

4 each

RXBAR PROTEIN BARS

6 each

ASSORTED GREEK FRUIT YOGURT

6 each

ASSORTED CEREALS AND MILK

5 each

TROPICAL FRUIT SKEWERS WITH BLUEBERRY YOGURT DIP

5 each (25 piece minimum)

FRESH SLICED SEASONAL FRUIT

10 per person

Melons, grapes, pineapple, seasonal berries

TROPICAL FRUIT SEASONAL MEDLEY

10 per person

Pineapple, kiwi, starfruit, watermelon, mango, berries

HARD-BOILED EGGS

50 per dozen

MINI BEIGNETS

50 per dozen

Buckwheat pancakes with cinnamon whipped butter,
powdered sugar and strawberries

ASSORTED SCONES

50 per dozen

Cinnamon, blueberry, vanilla cream

ASSORTED BAGELS & CREAM CHEESE

48 per dozen

ASSORTED SMALL PASTRIES

52 per (2) dozen

ASSORTED HOUSE BAKED MUFFINS

52 per dozen | selection of two

blueberry, carrot & walnut, cinnamon coffee cake,
chocolate chip, banana nut

INDIVIDUAL BAGS OF SNACKS

4 each

Kettle chips, doritos, pretzels, smartpop

INDIVIDUAL BAGS OF NUTS

5 each

Spicy, honey apple, fruit and yogurt available

ASSORTED FRESH BAKED COOKIES

50 per dozen

ICED BROWNIES

48 per dozen

ASSORTED PEPSI SOFT DRINKS

6 each

AQUAFINA BOTTLED WATER

6 each

EVIAN STILL OR SPARKLING BOTTLED WATER

7 each

ASSORTED BOTTLED JUICES

5 each

FRESHLY BREWED ICED BLACK TEA

40 per gallon

LEMONADE

42 per gallon

FRESHLY BREWED HOUSE CUP COFFEE

95 per gallon | regular & decaf

ASSORTED HOT HERBAL TEA

90 per gallon

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LUNCH

LUNCH BUFFETS

Lunch buffets include freshly brewed house cup regular and decaf coffee, iced black tea service and is based on 90 minute service. Please refer to the minimum number of guests required on each lunch buffet, if fewer please add \$5 per person.

HEALTHY CHOICE BUFFET*

54 per person | minimum 25 guests required

Roasted vegetable and orzo soup

Tricolor quinoa tabbouleh

Baby kale, arugula and spinach salad with roasted almonds, chèvre, dried cranberries and citrus vinaigrette

Sixty south antarctic salmon with roasted asparagus and cherry tomatoes, with lemon oil*

Grilled chicken breast with herb pesto

Roasted sweet potato wedges

Orange thyme roasted brussels sprouts

Strawberries, pineapple and grape platter

FIESTA BUFFET*

54 per person | minimum 25 guests required

Chicken tortilla soup with scallions, tortilla strips and shredded cheddar

Romaine with black bean salsa, roasted corn, queso fresco, and tomatoes with chipotle ranch and agave lime vinaigrette

Sliced ancho rubbed and grilled flank steak*

Sliced grilled tinga chicken

Seared peppers and onions

Toppings: pico de gallo, jalapeños, sour cream, shredded lettuce, monterey jack and guacamole

Warm flour tortillas, gluten-free corn tortillas available upon request

Fiesta rice

Cinnamon churros with mezcal caramel and chocolate dipping sauce

VENEZUELAN BUFFET

52 per person (minimum 25 guests required)

Carrot and pumpkin soup

Potato salad

Shredded brisket

Shredded chicken breasts

Arroz de mi madre

Frijoles negro

Fried sweet plantains

A very special rice pudding

ITALIAN BUFFET*

54 per person (minimum 25 guests required)

White bean and kale soup

Chopped salad of romaine, cannellini beans, mozzarella, sun-dried tomatoes, pine nuts, kalamata olives and pesto vinaigrette

Caprese chicken breasts

Balsamic and herb marinated grilled steak*

Baked penne pasta with mozzarella and marinara

Roasted italian vegetables

House made cannoli

DELI-CIOUS

50 per person (minimum 15 guests required)

Caesar salad

Assorted breads

Roast beef

Smoked turkey breast

Smoked ham

Assorted sliced cheese and condiments

Lettuce, tomato, onion and dill pickle spears

Individually bagged chips

Fresh sliced fruit and berries

Fresh baked cookies

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LUNCH BUFFETS

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BUILD-YOUR-OWN BUFFET

58 per person | minimum 25 guests required

SOUPS | SELECT ONE

Saffron tomato bisque
Roasted vegetable and orzo
Beef chili
Creamy potato and applewood smoked bacon
Chicken tortilla soup
Italian bean and baby kale

SALADS | SELECT ONE

Garden
Sonesta house
Chopped italian
Caesar
Quinoa tabbouleh
Fiesta black bean and corn salad
Kale power slaw
Summery cucumber tomato salad

ENTRÉES | SELECT TWO

Caprese chicken
Chicken parmigiana
Grilled pesto chicken
Marinated tinga chicken
Balsamic and herb marinated grilled steaks*
Ancho rubbed flank steak*
Chipotle braised brisket
Seared lemon and dill salmon*
Beer battered fried cod with grilled lemons

STARCHES | SELECT TWO

Roasted garlic mashed potatoes
French fries
Herb roasted red potatoes
Roasted sweet potatoes
Fiesta rice
Chef's choice pasta
Baked penne with marinara and cheese
Rice pilaf
Brown rice

VEGETABLES | SELECT TWO

Roasted italian vegetables
Orange and thyme roasted brussels sprouts
Broccoli with red peppers
Asparagus and roasted cherry tomatoes
Parsley buttered carrots
Roasted cauliflower
Green beans with balsamic roasted portabello mushrooms

DESSERTS | SELECT ONE

Mini assorted cheesecake
House made cannoli
Fruit and berry platter
Cinnamon churros
Triple chocolate cake
House bread pudding
Fresh fruit tartlet
Flourless chocolate cake

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COLD OPTIONS

Priced per person, minimum 15 people. Based on 90 minute service.

SANDWICH AND SALAD BUFFET

50 per person

SALADS | SELECT TWO

Caesar salad

Quinoa tabbouleh

Sonesta house salad

Pasta salad

Fiesta salad

Venezuelan potato salad

Chopped italian salad

SANDWICHES | SELECT THREE

Chicken caesar wrap, grilled chicken, romaine, parmesan, caesar on a flour tortilla

Chicken bacon ranch, grilled chicken, applewood smoked bacon, white cheddar, lettuce, tomato and ranch on ciabatta

Roast beef, balsamic onion jam, white cheddar, arugula on french bread

Columbus italian, salami, pepperoni, ham, provolone, mild peppers, lettuce, tomato and italian aioli on baguette

Sonesta club, smoked turkey, honey ham, applewood smoked bacon, swiss, cheddar, lettuce, tomato on baguette

Roasted turkey and avocado, swiss, lettuce, tomato, red onion and aioli on wheat ciabatta

Roasted vegetable wrap, mushrooms, zucchini, tomatoes, red onions with roasted red pepper feta spread on spinach wrap

Mediterranean wrap, garlic hummus, grilled eggplant, sautéed peppers and onions, spinach on whole wheat tortilla

DESSERTS | SELECT TWO

Assorted baked cookies

Iced brownies

Blondies

Fresh whole fruit

BOXED LUNCH

54 per person

Includes bag chips, fresh hand fruit, fresh cookie and bottled water

SANDWICHES | SELECT TWO

Chicken caesar wrap, grilled chicken, romaine, parmesan, caesar on a flour tortilla

Chicken bacon ranch, grilled chicken, applewood smoked bacon, white cheddar, lettuce, tomato and ranch on ciabatta

Roast beef, balsamic onion jam, white cheddar, arugula on french bread

Columbus italian, salami, pepperoni, ham, provolone, mild peppers, lettuce, tomato and italian aioli on baguette

Sonesta club, smoked turkey, honey ham, applewood smoked bacon, swiss, cheddar, lettuce, tomato on baguette

Roasted turkey and avocado, swiss, lettuce, tomato, red onion and aioli on wheat ciabatta

Roasted vegetable wrap, mushrooms, zucchini, tomatoes, red onions with roasted red pepper feta spread on spinach wrap

Mediterranean wrap, garlic hummus, grilled eggplant, sautéed peppers and onions, spinach on whole wheat tortilla

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RECEPTION

DISPLAYED HOT HORS D'OEUVRES

50 pieces per display. Some menu items can be tray-passed.

SPRING ROLLS WITH CARROTS AND SCALLIONS ^(V) ^(DF)

300 per display

Plum ginger sauce

MINI STUFFED RED POTATOES ^(GF)

300 per display

Applewood smoked bacon, sour cream, cheddar cheese and scallions

BBQ MEATBALLS WITH SCALLIONS

300 per display

CHICKEN WINGS ^(GF) ^(DF)

275 per display

Buffalo, bbq, ranch and bleu cheese

STUFFED MUSHROOMS

300 per display

Herbed panko, chives, italian sausage, mozzarella and parmesan

GRILLED CHICKEN SATAY ^(GF)

300 per display

Peanut ginger sauce and herbs

VIETNAMESE BEEF SATAY* ^(DF)

300 per display | can be tray-passed

Herbs and peanut hoisin sauce

FRIED ASIAN PORK POT STICKERS ^(DF)

300 per display

Grilled scallions and ponzu sauce

APPLEWOOD SMOKED BACON

WRAPPED SCALLOPS ^(GF)

350 per display

Citrus brown butter

CRAB CAKES

350 per display

Old bay remoulade

COCONUT SHRIMP

300 per display

Orange sweet chili sauce

ALL BEEF SLIDERS*

300 per display

American cheese, scallion aioli and pickles on brioche

CHICKEN TENDERS

300 per display

Remoulade and honey mustard

SPICY FRIED CHICKEN SLIDERS

300 per display

Sriracha aioli, pickles, white cheddar

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DISPLAYED COLD HORS D'OEUVRES

50 pieces per display. Some menu items can be tray-passed.

BLACKENED BEEF TENDERLOIN, HORSERADISH AIOLI AND WATERCRESS CROSTINI*

350 per display | can be tray-passed

FRESH FRUIT, HONEY CHÈVRE AND ARUGULA CROSTINI [Ⓥ]

300 per display | can be tray-passed

HOUSE BLUEBERRY THYME JAM, CILIEGINE AND BARELY SPICY HONEY CROSTINI [Ⓥ]

300 per display | can be tray-passed

ANTIPASTI SKEWERS ^{ⓊⓉ}

350 per display | can be tray-passed

Artichoke, provolone, grape tomato, kalamata olive, salami

DEVEILED EGGS WITH APPLEWOOD SMOKED BACON AND CHIVE ^{ⓊⓉ}

300 per display | can be tray-passed

CLASSIC ASPARAGUS AND PROSCIUTTO WITH SHAVED PARMESAN ^{ⓊⓉ}

300 per display

BRUSCHETTA ^{ⓋⓊ}

300 per display | can be tray-passed

Pretty tomatoes, roasted garlic and crostini

SAFFRON POACHED PEAR SLICES [Ⓥ]

300 per display

Candied walnuts and bleu cheese schmear

CURRIED CHICKEN SALAD IN PHYLLO CUP

300 per display | can be tray-passed

JUMBO SHRIMP ^{ⓊⓉ} ^{ⓊⓉ}

400 per display

House cocktail, grilled lemons



DISPLAYED PLATTERS

CHEESE PLATTER Ⓥ

22 per person

Imported and domestic cheese and crackers, nuts, dried fruit

CRUDITÉ PLATTER Ⓥ

18 per person

Garlic hummus, house ranch, olive tapenade

FRUIT PLATTER ⓋⓌ ⓖⓕ

16 per person

Seasonal tropical fruits, melons, pineapple and berries

BUFFALO CHICKEN DIP PLATTER

16 per person

Crostini bleu cheese, celery, carrots

MEDITERRANEAN DIP PLATTER ⓋⓌ

18 per person

Muhammara, garlic hummus, vegetable crudités, grilled herb pita points, artisan crackers, assorted olives

GRILLED VEGETABLE ANTIPASTI PLATTER ⓋⓌ

18 per person

Asparagus, peppers, eggplant, squashes, artichokes, poached tomatoes and garlic balsamic mushrooms with crackers and baguette

CHARCUTERIE BOARD

28 per person

Chef's selection of cured meats, soft and hard cheeses, cornichons, pickled vegetables, jellies, dried fruit, crackers and flatbread

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EVENING CHEF STATIONS

Minimum 25 people. Chef attendant required and is charged at \$125 per hour.

HERB ROASTED TURKEY BREAST STATION

26 per person

Yeast rolls, lemon aioli, dijon mustard

BROWN SUGAR AND BOURBON GLAZED HAM STATION ^{GF}

25 per person

Brioche sliders, dijonnaise

PRIME RIB STATION ^{GF}

32 per person

Yeast rolls, horseradish cream, au jus

PASTA STATION

32 per person

Pasta: penne, tricolor cheese tortellini, wild mushroom ravioli

Sauce: marinara, alfredo, pesto

Toppings: garlic shrimp, italian sausage, grilled chicken, sun-dried tomatoes, wild mushroom blend, spinach, shaved parmesan



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DESSERT BARS

BAKE ME AWAY [Ⓥ]

23 per person

Tres leches cake with cream and strawberries
House bread pudding with salty bourbon caramel
Flourless chocolate cake with raspberries and whipped cream
Salty caramel and toffee layer cake

CHOCOLATE BAR [Ⓥ]

21 per person

Chocolate covered strawberries
Mini chocolate cupcakes
Flourless chocolate cake
House iced brownies
Chocolate and raspberry mousse cups

ASSORTED MINI DESSERT BAR [Ⓥ]

22 per person

Mini cheesecake
Fresh fruit tartlet
Assorted dessert bars
Mini petit fours

À LA CARTE DESSERT

FRESH BAKED COOKIES

50 per dozen

ICED BROWNIES

42 per dozen

BUCKEYES ^{ⓊⓉ}

48 per dozen

ASSORTED MACARONS

50 per dozen

^{ⓊⓉ} DAIRY-FREE [Ⓥ] VEGETARIAN ^{ⓋⓊ} VEGAN ^{ⓊⓉ} GLUTEN-FREE

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DINNER

DINNER BUFFETS

Served for 90 minutes and includes freshly brewed house cup regular and decaf coffee service. Minimum of 25 guests, if fewer add \$8 per person.

FIESTA BUFFET

75 per person

Chicken tortilla soup with fried tortilla strips, scallions and queso fresco

Romaine salad with pickled red onions, shredded cheddar, corn tortilla strips, black beans and roasted red peppers with chipotle ranch and agave lime vinaigrette

Warm corn and flour tortillas

Ancho braised brisket with grilled tomatoes and shallots

Tinga marinated sliced chicken with grilled limes

Cilantro lime rice

Black beans with queso fresco

Guacamole, escabeche, queso fresco, shredded lettuce, pico de gallo

Churros with mezcal caramel sauce

Tres leches with whipped cream and strawberries

THE ITALIAN BUFFET

75 per person

Minestrone soup

Classic caesar salad with croutons, shaved parmesan and roasted garlic caesar dressing

Beef and sausage lasagna

Chicken caprese with poached grape tomatoes

Garlic breadsticks

Chef's selection pasta

Green beans with balsamic portobello mushrooms

House made cannoli

Tiramisu

THE STEAKHOUSE*

78 per person

Creamy potato and leek soup

Spring mix with sunflower seeds, shredded white cheddar, cherry tomatoes, cucumbers with house ranch and sherry vinaigrette

Oven roasted herbed beef tenderloin with red wine demi-glace and roasted balsamic mushrooms*

Brined pork loin with fruit mustard gastrique and grilled scallions

Roasted fingerling potatoes and herbs

Asparagus with poached cherry tomatoes

Assorted rolls with whipped butter

Assorted mini cheesecakes

House made fruit tartlets

MY MIDDLE EASTERN GRANDMA'S FAVORITES

78 per person

Lemon lentil soup

Classic fattoush salad, romaine, sumac, parsley, radish, cucumber, tomatoes with pita chips and lemon vinaigrette

Saffron rice

Green beans with tomato sauce and garlic

Grilled savory spiced chicken skewers with vegetables

Tiger shrimp

Baklava

Rice pudding with pistachios and rose water

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PLATED DINNER

Minimum 15 people. Lunch portions and pricing available upon request

SOUP | SELECT ONE

Saffron tomato bisque
Shrimp bisque
Grilled corn chowder
Tuscan white bean and kale
Minestrone
Carrot and pumpkin

SALAD | SELECT ONE

House with candied pecans, chèvre, dried cranberries, red onions and balsamic
Shaved fennel, grapefruit, smoked almonds and lemon thyme vinaigrette
Cherry tomato, mozzarella balls, basil and white balsamic vinaigrette
Spinach, strawberries, bleu cheese, walnuts and cider vinaigrette
Cherry tomatoes, applewood smoked bacon, bleu cheese and house ranch
Classic caesar

STARCHES | SELECT ONE

Roasted garlic mashed potatoes
Brown butter sweet potato purée
Seasonal risotto
Herb roasted fingerling potatoes
Saffron rice
Seared polenta cakes

VEGETABLES | SELECT ONE

Garlic green beans
Lemon oil asparagus
Roasted brassicas (cauliflower, kohlrabi, broccoli, etc)
Roasted fennel and cherry tomato
Orange thyme roasted brussels sprouts

DESSERT | SELECT ONE

Chocolate tart with berries and cream ^{GF}
Fresh fruit tartlet with seasonal berries
House made bread pudding with salty caramel sauce
Tres leches cake with mezcal caramel
Triple chocolate cake with kirsch cream

ENTRÉE | SELECT ONE

71 per person

Herbed boursin stuffed chicken breast with roasted red pepper cream sauce
Brined and grilled chicken breast with oil poached cherry tomatoes, basil and ciliegine
Seared arctic char with pickled gooseberry relish
Grilled salmon with tropical fruit relish*
Fruit mustard grilled pork tenderloin with granny smith, citrus and thyme matchsticks

ENTRÉE | SELECT ONE

74 per person

Bone-in duroc pork chop with smoked vermont maple syrup gastrique
6 oz hand cut grilled beef tenderloin with cabernet demi-glace*
Wild alaskan halibut with lemon, brown butter and caper sauce
Frenched rack of lamb with garlic, rosemary and petit syrah demi-glace
U10 scallops seared with pickled fennel and citrus

DUETS | SELECT TWO

84 per person

Grilled 4 oz filet and 3 u15 butter poached shrimp with demi-glace and grilled lemon relish*
Roasted airline chicken breast and grilled 4 oz filet with chive oil and red pepper coulis
Brined pork tenderloin and cajun u15 shrimp with grilled corn gastrique

VEGETARIAN OPTIONS | SELECT ONE

68 per person

Butternut squash ravioli with sage and black pepper cream sauce ^V
Citrus 'scallops' of royal trumpet mushrooms with vietnamese herbs ^V
Roasted cauliflower steak with olive oil poached tomatoes and garlic ^V
Seasonal vegetable risotto ^V

^{DF} DAIRY-FREE ^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 26% service charge and 7.5% state sales tax. Menu pricing subject to change.



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at \$75 per bartender for each hour of service. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. Boston Whiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Michelob Ultra, Corona, Blue Moon, Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Heineken

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Blue Moon, Corona, Heineken, Peroni, Sierra Nevada, Downeast Cider, Voodoo Ranger, Truly Seltzer

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Jackie O's, CBC, Land Grant, DeKuyper, Heineken, Corona, Coors Light, Michelob Ultra, Blue Moon, Four Seasonal Craft Beer Selections

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour	19 per person
Two Hours	30 per person
Three Hours	38 per person
Four Hours	46 per person

SIGNATURE BAR

One Hour	21 per person
Two Hours	33 per person
Three Hours	41 per person
Four Hours	51 per person

PREMIUM BAR

One Hour	23 per person
Two Hours	35 per person
Three Hours	44 per person
Four Hours	54 per person

BEVERAGES

One bartender required for every 75 guests at \$75 per bartender for each hour of service.
Cash bar pricing includes tax.

HOST BAR

Spirits

House	12 per drink
Signature	13 per drink
Premium	14 per drink

Wine by the Glass

House	11 per glass
Signature	12 per glass
Premium	14 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	6 each

CASH BAR

Spirits

House	13 per drink
Signature	14 per drink
Premium	15 per drink

Wine by the Glass

House	12 per glass
Signature	13 per glass
Premium	15 per glass

Beer

Imported	10 per bottle
Domestic	9 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	7 each



INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of Ohio issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

A 26% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 7.5% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Ohio Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$75 per hour.

Chefs and culinary attendants are required for some menu items and are charged at \$125 each.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$3 per person.

Buffet Functions with less than 25 guests will incur a \$8 per person surcharge.

AUDIO-VISUAL

Sonesta Columbus has partnered with Mills James.

Mills James can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Mills James is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the Nationwide Street entrance to the hotel.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$10 per box and \$100 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Columbus Downtown

33 East Nationwide Blvd

Columbus, OH 43215

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$65 per hour, four (4) hour minimum applies. Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.