

# SPECIAL EVENT PACKAGES

Le Meridien Columbus,  
The Joseph

*Le* **MERIDIEN**  
COLUMBUS, THE JOSEPH

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# ABOUT YOUR SPECIAL EVENT EXPERIENCE

## LE MERIDIEN

Celebrate your special occasion in style at Le Meridien Columbus, The Joseph. Our hotel offers chic, timeless design + passionate service. The artistic and creative city is filtered into our extraordinary event spaces. Original and one-of-a-kind art displayed throughout the hotel provides guests with an evocative experience.

## LOCATION

Our hotel brings the energy of the Short North Arts District neighbourhood to you with carefully selected partnerships and programmes to immerse you in the vibrant local culture. Explore the local art galleries, museums, sporting events and more in Columbus, all within walking distance.

## ALL LE MERIDIEN COLUMBUS, THE JOSEPH PACKAGES INCLUDE:

- Short North Ballroom View with Atrium Gallery
- Floor length white or black linens with complementing white napkins
- Passed or stationary hors d'oeuvres
- Four-hour full classic bar (\*length of bar package is adjustable)
- The Guild House plated or buffet dinner
- Frosted votive candle accents

## THE GUILD HOUSE

The Guild House is an artisan eatery featuring creative American cuisine for our all our catered events. We proudly source locally grown ingredients whenever possible. Our chefs collaborate to create seasonal offerings that are regionally and globally inspired, all with artistic technique in an energetic and inviting space and complemented by the perfect blend of genuine hospitality from the heart. There's a lot of love on every plate, and we look forward to sharing this unique collection from "Our Guild" with you!

# CLASSIC PACKAGE

FOUR HOUR OPEN CLASSIC BAR

1 HORS D'OEUVRE DISPLAY

3 SERVED DINNER ENTRÉES

FOCCACIA BREAD, BUTTER

ILLY COFFEE STATION OR SERVICE

## HORS D'OEUVRES DISPLAY TABLE

SELECT ONE

Domestic cheese board | gouda, swiss, aged cheddar, point Reyes blue, focaccia crostini, lavosh crackers

Vegetable crudité | chef's selection of grilled, roasted and raw vegetables to include asparagus, snap peas, carrots, Romanesco, tomatoes, zucchini, squash, spinach dip

Seasonal fruit display | selection of the season's freshest locally sourced fruits and berries, Chambord crème

## YOUR SELECTION OF SOUP OR SALAD FIRST COURSE

### SERVED ENTRÉE

SELECT UP TO THREE ENTREES

CHOICE OF STARCH AND VEGETABLE

### POULTRY

Chicken piccata | lemon caper sauce

Roasted airline chicken breast | Madera reduction

### PORK

Roasted pork tenderloin | poached apricots, brown butter

### SEAFOOD

Pan seared king salmon | 24-hour tomato relish, citrus butter

Lobster ravioli | roasted tomato, asparagus, shallot garlic cream sauce

### ENHANCEMENTS

Braised beef short ribs | cabernet reduction | 4.00/person

## VEGETARIAN

Vegetable lasagna | house made pasta, ricotta, mushroom, Roasted garlic | shaved asparagus | simple tomato sauce

Wild mushroom ravioli | wild mushrooms, asparagus, shaved parmesan, miso vegetable reduction sauce

Butternut squash ravioli | roasted Brussels leaves, zucchini, garlic shallot wine sauce

Grilled vegetable and polenta napoleon | red pepper, mushroom, zucchini | asparagus spears | vegan tomato sauce

## DESSERTS

SELECT ONE

Fresh lemon cheesecake | cardamom cookie crust | fresh berries

Fresh fruit tarts | lemon curd

Chocolate mousse cake | dark chocolate ganache | raspberry

Carrot cake | cream cheese icing | raisins

Apple spice cake | maple frosting | apple chip

Flourless Buckeye torte | peanut butter mousse | ganache

## TRIO OF MINIATURE DESSERTS

Cheesecake, fresh fruit tarts, chocolate mousse cake, carrot cake, apple spice cake, pecan tartlets, Buckeye torte, key lime tart, toasted coconut crème pie tartlets, vanilla cream anglaise

89/person

# PREMIUM PACKAGE

FOUR HOUR OPEN CLASSIC BAR  
THREE BUTLER PASSED HORS D'OEUVRES  
THREE SERVED DINNER ENTRÉES  
FOCCACIA BREAD, BUTTER  
ILLY COFFEE STATION OR SERVICE

## PASSED HORS D'OEUVRES

SELECT THREE

Tomato soup shooter | grilled cheese skewer  
Cherry and brie tarte | caramelized onions, brie, cherries, almond crumble  
Margarita bruschetta | crostini, Italian tomatoes, whipped ricotta, basil  
Forest mushroom tarte | taleggio cheese  
Burrata toast | crostini, avocado mousse, burrata, pickled onions, cilantro  
Applewood smoked bacon | caramelized maple brown sugar  
Hoisin glazed chicken satay | paper scallions, sesame seeds  
Chipotle chicken satay | scallion cream  
Chicken artichoke bites | lemon pepper aioli  
Rumaki scallop | double cut bacon, champagne mignonette  
Crab cake | balsamic aioli, micro greens  
Beef carpaccio | ricotta, blini, micro greens  
All-American micro burger | aged cheddar, pickle, secret sauce  
Ahi tuna crudo | avocado mousse, ponzu sauce, scallions  
Artichoke skewers | lemon pepper aioli

## ENTRÉE SELECTIONS

SELECT UP TO THREE

### POULTRY

Wild mushroom and black truffle chicken | chicken jus  
Chicken piccata | lemon caper sauce  
Roasted airline chicken breast | Madera reduction

### BEEF

Braised beef short ribs | cabernet reduction

### SEAFOOD

Duo of crab cakes | vin blanc  
Pan seared king salmon | 24-hour tomato relish, citrus butter  
Lobster ravioli | roasted tomato, asparagus, shallot garlic cream sauce

## ENHANCEMENTS

Filet of beef with cabernet reduction | 12/person

## VEGETARIAN

Vegetable lasagna | house made pasta, ricotta, mushroom,  
Roasted garlic | shaved asparagus | simple tomato sauce

Wild mushroom ravioli | wild mushrooms, asparagus, shaved  
parmesan, miso vegetable reduction sauce

Butternut squash ravioli | roasted brussel leaves, zucchini,  
garlic shallot wine sauce

Grilled vegetable and polenta napoleon | red pepper,  
mushroom, zucchini | asparagus spears | vegan tomato sauce

## DESSERTS

SELECT ONE

Fresh lemon cheesecake | cardamom cookie crust | fresh berries  
Fresh fruit tarts | lemon curd  
Chocolate mousse cake | dark chocolate ganache | raspberry  
Carrot cake | cream cheese icing | candied almonds | raisins  
Apple spice cake | maple frosting | apple chip  
Flourless Buckeye torte | peanut butter mousse | ganache

## TRIO OF MINIATURE DESSERTS

Cheesecake, fresh fruit tarts, chocolate mousse cake, carrot cake,  
apple spice cake, pecan tartlets, Buckeye torte, key lime tart, toasted  
coconut crème pie tartlets, vanilla cream anglaise

98/person

# PLATINUM PACKAGE

FOUR HOUR OPEN CLASSIC BAR  
FOUR BUTLER PASSED HORS D'OEUVRES  
THREE SERVED DINNER ENTRÉES  
FOCCACIA BREAD, BUTTER  
ILLY COFFEE STATION OR SERVICE

## HORS D'OEUVRES + DISPLAYS

SELECT FOUR

Soul mini slider | bacon, pickled zucchini, aioli, manchego cheese  
Hoisin glazed chicken satay | paper scallions, sesame seeds  
Beef tenderloin crostini | port wine onions, horseradish aioli, crostini  
Deviled eggs | caviar, truffle, chives  
Goat cheese canape | port wine poached pear, toasted crostini  
Roasted fig bruschetta | gorgonzola cheese, micro greens  
Burrata toast | avocado, pickled onion, micro cilantro  
Sun-dried tomato jam | goat cheese crostini, basil  
Marcella's arancini | arborio rice fritter, mozzarella, tomato fondue  
Chicken tostadas | refried beans, avocado mix, Pico de Gallo, cilantro  
Parmesan chicken skewers | fondue, basil  
Chicken apple sausage fritter | lemon aioli, micros  
Shrimp cocktail shooter | horseradish cocktail sauce, fresh lemons  
Pan seared scallop spoon | tomato salsa, pickled onion, cilantro

## OR ANY HORS D'OEUVRES FROM THE PREMIUM PACKAGE

## ENTRÉE SELECTIONS

SELECT UP TO THREE

### POULTRY

Gerber Farms stuffed chicken breast, madeira reduction  
Wild mushroom and black truffle chicken | chicken jus  
Chicken piccata | lemon caper sauce  
Roasted airline chicken breast | Madera reduction

### BEEF

Filet of beef tenderloin | cabernet reduction  
Braised beef short ribs | veal demi-glace

## SEAFOOD

Pan seared scallops | citrus beurre blanc  
Pan seared sea bass with champagne truffle vinaigrette  
Duo of crab cakes | vin blanc sauce  
Pan seared king salmon | 24-hour tomato relish, citrus butter  
Lobster ravioli | roasted tomato, asparagus, shallot garlic cream sauce

## VEGETARIAN

Vegetable lasagna | house made pasta, ricotta, mushroom,  
Roasted garlic | shaved asparagus | simple tomato sauce

Wild mushroom ravioli | wild mushrooms, asparagus, shaved  
parmesan, miso vegetable reduction sauce

Butternut squash ravioli | roasted Brussels leaves, zucchini,  
garlic shallot wine sauce

Grilled vegetable and polenta napoleon | red pepper,  
mushroom, zucchini | asparagus spears | vegan tomato sauce

## DESSERTS

SELECT ONE

Fresh lemon cheesecake | cardamom cookie crust | fresh berries  
Fresh fruit tarts | lemon curd  
Chocolate mousse cake | dark chocolate ganache | raspberry  
Carrot cake | cream cheese icing | candied almonds | raisins  
Apple spice cake | maple frosting | apple chip  
Flourless Buckeye torte | peanut butter mousse | ganache

## TRIO OF MINIATURE DESSERTS

Cheesecake, fresh fruit tarts, chocolate mousse cake, carrot cake,  
apple spice cake, pecan tartlets, Buckeye torte, key lime tart, toasted  
coconut crème pie tartlets, vanilla cream anglaise

119/person

# SALAD, SOUP, STARCH + VEGETABLE SELECTIONS

## SALAD SELECTIONS

### SELECT ONE

Double nickel | mixed spring greens, diced tomato, red onion  
chopped bacon, bleu cheese crumbles, sweet cracked pepper  
vinaigrette

Mixed greens | pickled onion, cucumber, carrot, goat cheese,  
orange segments, citrus vinaigrette

Mixed greens | strawberries, blueberries, pecans, feta,  
sweet cracked pepper vinaigrette

Blistered tomato and bread salad | mozzarella, English  
Cucumber, mixed greens, Focaccia Croutons,  
aged balsamic vinegar, extra virgin olive oil

Spinach salad | applewood smoked bacon, hard cooked eggs,  
brioche croutons, sherry vinaigrette

Caesar salad | romaine lettuce, crispy kale, brioche croutons,  
shaved parmesan cheese, creamy Caesar dressing

Caprese salad | mixed greens, tomatoes, mozzarella,  
balsamic vinaigrette

## SALAD ENHANCEMENTS

### SELECT ONE

Shaved cauliflower | romaine, frisée, Brussels leaves, dried  
cranberries, parmesan, citrus vinaigrette | 3/person

Asparagus and pistachio | edamame, mixed greens, pickled  
shallot, champagne vinaigrette | 3/person

Gem Caesar | Artisan Gem & Bibb lettuce, crispy kale,  
brioche croutons, shaved parmesan cheese, creamy  
Caesar dressing | 3/person

## SOUP SELECTIONS

### SELECT ONE

Creamy tomato basil soup | toasted focaccia crouton

Squash bisque | brussels sprouts

Roasted red pepper bisque | buttered brioche croutons

Roasted corn soup | red pepper relish

## STARCH SELECTIONS

### SELECT ONE

Potato puree

Truffle potato puree

Celery root puree

Cauliflower puree

Sweet potato puree

## ENHANCEMENTS

Gruyere potato gratin | 3/person

## VEGETABLE SELECTIONS

### SELECT ONE

Asparagus, wild mushrooms, red pepper medley

Haricot verts, fava beans, red pepper medley

Roasted brussels, mustard vinaigrette

Glazed vegetable root crop

Corn succotash

Haricot verts

Asparagus spears

# COCKTAIL HOUR ENHANCEMENTS

## DISPLAYS

PRICED PER PERSON (Minimum 50)

Vegetable crudité | chef's selection of grilled, roasted and raw vegetables to include asparagus, snap peas, carrots, Romanesco, tomatoes, zucchini, squash, spinach dip | 8/person

Seasonal fruit display | selection of the season's freshest locally sourced fruits and berries, Chambord crème | 8/person

Grilled seasonal vegetable crudité | asparagus, zucchini, red peppers, and squash, balsamic reduction | 9/person

Locally Crafted Domestic cheese board | gouda, swiss, aged cheddar, point Reyes blue, focaccia crostini and lavosh crackers | 10/person

Marcella's Antipasti | imported Italian meats | Espresso Bellavitano | Mozzarella | Asiago | Giardiniera vegetables | roasted peppers and mushrooms | mixed olives | focaccia bread | 13/person

## DIPS AND FONDUES

Spinach artichoke, served warm, lavosh crackers, crudité of vegetables 10

Artisan Breads and spreads, hummus, arugula pesto, olive tapenade, assorted artisan breads and alpine crackers 9

Southwest corn dip, chilis, Monterey jack cheese, green onion, tortilla chips (served hot) 6

Mediterranean white bean spread, roasted garlic, oregano, white beans, Tuscan crostini 5

Hummus, garbanzo beans, tahini, lemons, EVOO, flat bread crackers 5

## SEAFOOD STATIONS

SERVED ON ICE

Shrimp cocktail, cocktail sauce, fresh lemons 4/piece

Jumbo crab cups, house seasoned blue crab meat, lemon zest, cocktail sauce 5/piece

Seasonal oysters on the half shell, cocktail sauce, horseradish mignonette 6/piece

## SUSHI STATION

Choice of:

- ☐ California
- ☐ Spicy tuna
- ☐ Garden vegetable
- ☐ Philly roll

Served with pickled ginger, wasabi, soy sauce 20/roll (1 roll feeds 2 guests)

**ADDITIONAL BUTLER PASSED HORS D'OEUVRES  
MAY BE ADDED TO ANY PACKAGE AT PRICE  
PER PIECE**

# HORS D'OEUVRES ENHANCEMENTS

PRICED PER PIECE – MINIMUM 25 EACH SELECTION

## SEAFOOD

Ahi tuna crudo, avocado, citrus ponzu, wonton chips 6  
Sea bass croquettes, aioli 5  
Rumaki scallop, double cut bacon, champagne mignonette 6  
Pan seared scallop spoon, tomato salsa, pickled onion, micro cilantro 6  
Shrimp cocktail shooter, horseradish cocktail sauce, fresh lemons 5  
House made crab cakes, balsamic aioli, micro greens 5  
Crab cups, house seasoned blue crab meat, lemon zest, cocktail sauce 5

## BEEF

Beef tenderloin sliders, horseradish cream, silver dollar rolls 7  
Hoisin glazed beef satay, paper scallions 5  
Soul micro burger, bacon, manchego cheese, pickled zucchini 6  
All-American micro burger, aged cheddar, pickle, secret sauce 5  
Black and blue Kobe beef burger, onion jam, tomato pickle 6  
Beef tenderloin canape, port wine onions, crispy bread 6  
Beef Carpaccio, ricotta blini, arugula truffle salad 5

## PORK + LAMB

Applewood smoked bacon, caramelized maple brown sugar 4  
Devils on horseback, bacon-wrapped date, blue cheese 4  
Kielbasa, sour apple cabbage, pretzel bread 5  
Mongolian lamb Lolli pop, mustard emulsion 9

## POULTRY

Shredded chicken, guacamole, fresh Pico, bean tostadas 5  
Hoisin glazed chicken satay 5  
Crunchy chicken satay, creamy Thai peanut sauce 5  
Parmesan chicken skewers, tomato fondue, fried basil 5  
Chicken and artichoke bites 4  
Chicken apple sausage fritter, lemon pepper aioli 5

## VEGETARIAN

Burrata toast, avocado, pickled onion, micro cilantro 4  
Marcella's arancini, Arborio rice fritter, mozzarella, tomato fondue 4  
Cherry and brie tart, almond crumble 5  
Margarita bruschetta, whipped ricotta, San Marzano tomato 4  
Tomato soup shooter, mini grilled cheese wedge 4  
Crispy artichoke skewer, lemon aioli 4  
Forrest mushroom tart, Vidalia onion, Taleggio cheese 5  
Deviled eggs, caviar, black truffle 4  
Roasted fig bruschetta, gorgonzola, balsamic 5

# SPECIAL ENHANCEMENTS

## COFFEE AND CORDIAL STATION 15/person

Illy regular and decaffeinated coffee | Freshly brewed regular and decaffeinated Illy coffee | Frangelico, Amaretto Disaronno, Bailey's, Kahlua | Freshly whipped seasonally flavored cream | rock candy stirring sticks, cocoa powder, shaved chocolate, biscotti, mini cookie sandwiches

## GRAETER'S ICE CREAM SUNDAE BAR 14/person

Graeter's Ice Cream | hot fudge sauce, caramel sauce, strawberry sauce | Crushed M&M's, Reese's Pieces, Heath Bar | strawberries, bananas | sprinkles, crushed Oreo cookies, whipped cream, maraschino cherries

- Madagascar Vanilla Bean
- Double Chocolate Chip
- Black Raspberry Chip

## MINIATURE DESSERT DELECTABLES 36/dozen

Fresh lemon cheesecake | cardamom cookie crust  
Buckeye torte | chocolate ganache | peanut butter icing  
Toasted coconut crème pie tartlets | vanilla crème anglaise  
Chocolate mousse cake | chocolate ganache | fresh raspberry

Key lime tarts | white chocolate mousse  
Fresh fruit tartlets | pastry creme  
Pecan pie tartlets | whipped cream  
Oatmeal raisin cookie sandwiches | whipped vanilla frosting

## MINIATURE CAKE DELECTABLES 24/dozen

Carrot cake | cream cheese icing  
Chocolate cake | chocolate ganache  
Strawberry cake | strawberry icing

# LATE NIGHT SNACKS + STATIONS

## ALL AMERICAN SLIDER STATION 15/person

Soul micro burger, bacon, manchego cheese, pickled zucchini, Black and Blue Kobe Beef Sliders or All-American Sliders | Pommes frites, lemon aioli | Passed chocolate milkshake shots

## MARCELLA'S FLATBREAD STATION 12/person

Margarita | Tomato, Fresh Mozzarella, Basil  
Veggie | Zucchini, Mushrooms, Tomato, Olives, Mascarpone  
Mushroom | Taleggio Cheese & Truffle Oil  
Crispy Potato | Pancetta, Parmesan Onions, Taleggio Cheese, Arugula  
Chicken Florentine | Spinach, Mushrooms, Crispy Prosciutto  
Pesto Shrimp | Roasted Tomato, Goat Cheese, Red Onion  
Pepperoni | Pepperoni, Onion, Provolone, Asiago, Mozzarella

# A VOTRE SANTE

EACH SPECIAL EVENT PACKAGE INCLUDES A FOUR-HOUR FULL CLASSIC OR PREMIUM BAR, AS NOTED

## THE FULL CLASSIC BAR INCLUDES THE FOLLOWING BRANDS:

Svedka Vodka  
Beefeater Gin  
Bacardi Rum  
Sauza Silver Tequila  
Old Crow Bourbon  
Lauders Scotch  
Bulleit Rye Whiskey  
Budweiser  
Bud Light  
Miller Lite  
Heineken  
Corona

INCLUDED IN THE CLASSIC AND SELECT PACKAGES

## CLASSIC WHITE WINE

Choice of 2

- o Chardonnay
- o Sauvignon Blanc
- o Pinot Gris

## CLASSIC RED WINE

Choice of 2

- o Cabernet Sauvignon
- o Merlot
- o Pinot Noir

CLASSIC WINE POUR WITH DINNER  
BY THE BOTTLE - \$34

UPGRADE YOUR SPECIAL EVENT PACKAGE  
TO THE FOUR-HOUR PREMIUM BAR  
\$5 PER GUEST

## THE FULL PREMIUM BAR INCLUDES THE FOLLOWING BRANDS:

Watershed Vodka  
Hayman's Old Tom Gin  
Myer's Dark Rum  
Del Maguey Mezcal  
George Dickel Bourbon  
Johnny Walker Red Scotch  
Crown Royal  
Domestic Craft  
Domestic Light  
Heineken  
Corona  
Local Beer of Hotel's choosing

INCLUDED IN THE PREMIUM AND PLATINUM PACKAGES

## PREMIUM WHITE WINE

Choice of 2

- o Chardonnay
- o Sauvignon Blanc
- o Pinot Gris

## PREMIUM RED WINE

Choice of 2

- o Cabernet Sauvignon
- o Merlot
- o Pinot Noir

PREMIUM WINE POUR WITH DINNER  
BY THE BOTTLE - \$40

# GENERAL INFORMATION

## CATERING

Le Meridien Columbus, The Joseph is provided exclusively through our partnership with The Guild House for all catering needs. No outside food or beverage is permitted in the hotel.

## ROOM RENTAL

Applies to each event contingent on event space, date and number of guests. These minimums are outlined for you in your catering agreement.

## SPECIAL EVENT PACKAGES

Includes Short North Coleman view with Atrium Gallery, floor length white or black linens with complementing white napkins, four-hour full Classic Bar, passed or stationary Hors d'oeuvres, Guild House plated dinner, Champagne toast, cake cutting and frosted votive candle table accents.

## ROOM CAPACITY

The Michael B. Coleman Ballroom is 170 guests seated. The Hamilton Junior Ballroom can accommodate 50 with a dance floor or up to 70 without a dance floor.

## FOOD & BEVERAGE MINIMUMS

Applies to each event contingent on event space, date and number of guests. These minimums are outlined for you in your catering agreement.

## ROOM BLOCKS

Rooms blocks can be arranged and are based upon availability. You will be provided with a personalized group web page that guests can use to reserve their accommodations.

## DEPOSIT AND AGREEMENT

A \$2000 deposit will guarantee your event space and the Agreement must be returned signed with a Credit Card Authorization Form issued through the Marriott provided link. This allows us to withdraw scheduled deposits as outlined in the catering agreement. Final payments are due 1 week in advance of the event date, and any outstanding balances will be charged to the credit card at the conclusion of the event.

## SALES TAX AND SERVICE FEES

Current service fees are 22% and charged to the event total prior to adding 7.5% sales tax, subject to change. Fees cover staffing and incremental operational expenses.

## VENDORS

You may use any licensed and insured outside vendor of your choosing. The exception is any service offered in-house such as AV, lighting or draping effects. Vendors that will be onsite for the duration may utilize a designated area for equipment storage, breaks and meals. This space is based on availability and hotel does not assume responsibility for items that are not secured.

## PARKING

Valet Parking is available for an event charge of \$15 per car. Self-Parking is available in the Joseph Garage at an hourly rate. Hosted Special Event Garage Parking is available for a flat rate of \$6 per vehicle and will be charged to the master bill on consumption.