

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 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

Key lime tarts | white chocolate mousse

Buckeye torte | chocolate ganache | peanut butter icing

Fresh fruit tartlets | pastry creme

Toasted coconut crème pie tartlets | vanilla crème anglaise

Pecan pie tartlets | whipped cream

Chocolate mousse cake | chocolate ganache | fresh raspberry

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

- Chardonnay
- Sauvignon Blanc
- Pinot Gris

CLASSIC RED WINE

Choice of 2

- Cabernet Sauvignon
- Merlot
- Pinot Noir

CLASSIC WINE POUR WITH DINNER

BY THE BOTTLE - \$34

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

- Chardonnay
- Sauvignon Blanc
- Pinot Gris

PREMIUM RED WINE

Choice of 2

- Cabernet Sauvignon
- Merlot
- Pinot Noir

PREMIUM WINE POUR WITH DINNER

BY THE BOTTLE - \$40

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

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.