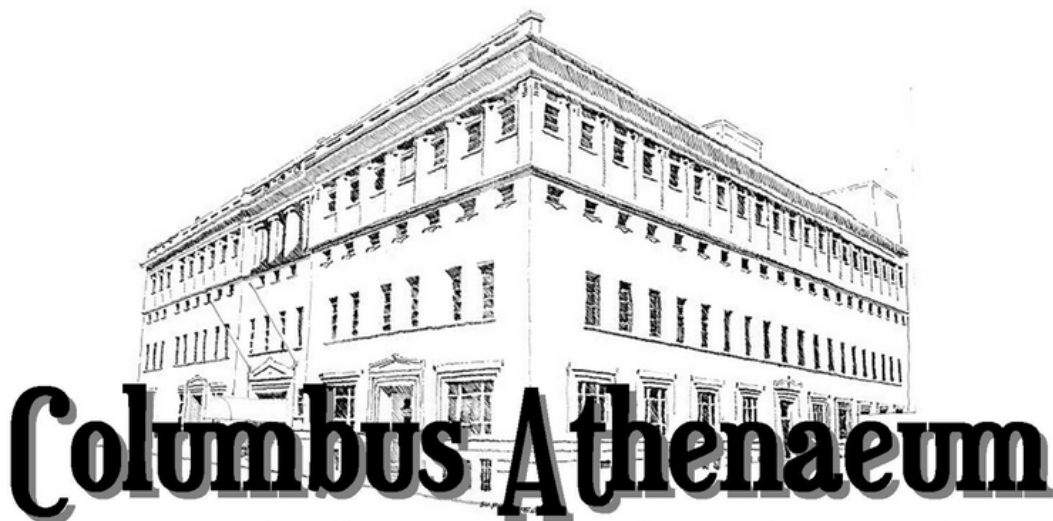


# Event Packages

All-Inclusive Special Events Venue



32 North 4th Street, Columbus, Ohio 43215  
614/222-6338 [www.columbusmeetings.com](http://www.columbusmeetings.com)

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
menu prices are subject to change without notice.

# Bronze Package

\$44 PER ADULT

## AMENITIES

FIVE (5) HOURS OF EVENT  
SPACE FOR COCKTAILS AND  
RECEPTION

TWO (2) HOURS OF PRE-  
EVENT VENDOR LOAD-IN

STANDARD LINEN  
TABLECLOTHS, NAPKINS,  
AND CHAIR COVERS

SEATING CHART EASEL/NAME  
CARD PLACEMENT

CENTERPIECE AND CHARGER

CAKE TABLE WITH CAKE  
CUTTING

DANCE FLOOR AND AV  
COMPATIBILITY

STANDARD TABLES AND  
CHAIRS

GOURMET COFFEE AND TEA

MEAL SERVICE STAFF

EVENT UNDERLIGHTING

BRIDAL BOUQUET VASES

PERSONAL COORDINATOR

## FOOD

### HORS D'OEUVRES

VEGETABLE CRUDITE

GOURMET FRUIT AND CHEESE BOARD

### MEAL SERVICE

#### BRONZE BUFFET

choice of either Athenaeum or Caesar salad, one (1)  
steamed potato, two (2) entrees, and choice side of  
either green bean almondine or oven roasted vegetable  
medley

#### BRONZE PLATED

one (1) salad, one (1) steamed potato, one (1) entree, and  
choice side of either green bean almondine or oven  
roasted vegetable medley +2

## BEVERAGES

#### NON ALCOHOLIC BEVERAGES

soft drinks / lemonade / iced tea / ice / cocktail napkins  
glassware +\$1 per person

#### BAR SET-UP

juices: grapefruit, orange, cranberry, pineapple, lime  
sour mix, tonic water, club soda, angostura bitters, dry  
vermouth  
lemons / limes / cherries / olives / grenadine / Rose's  
Lime

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .

# Silver Package

\$52 PER ADULT

## AMENITIES

FIVE (5) HOURS OF EVENT  
SPACE FOR COCKTAILS AND  
RECEPTION

TWO (2) HOURS OF PRE-  
EVENT VENDOR LOAD-IN

STANDARD LINEN  
TABLECLOTHS, NAPKINS,  
AND CHAIR COVERS

SEATING CHART EASEL/NAME  
CARD PLACEMENT

CENTERPIECE AND CHARGER

CAKE TABLE WITH CAKE  
CUTTING

DANCE FLOOR AND AV  
COMPATIBILITY

STANDARD TABLES AND  
CHAIRS

GOURMET COFFEE AND TEA

MEAL SERVICE STAFF

EVENT UNDERLIGHTING

BRIDAL BOUQUET VASES

PERSONAL COORDINATOR

## FOOD

### HORS D'OEUVRES

ASSORTMENT OF GOURMET BREADS & SPREADS

3 CHEESE & HERB BLEND MARINARA MEATBALL

### MEAL SERVICE

#### SILVER BUFFET

strawberry onion salad, one (1) steamed potato, two (2) entrees, and choice side of either green bean almonidine or oven roasted vegetable medley, and sun dried tomato pasta

#### SILVER PLATED

strawberry onion salad; one (1) steamed potato; one (1) chicken, and one (1) beef entree; choice side of either green bean almonidine or oven roasted vegetable medley, and sun dried tomato pasta +2

## BEVERAGES

### NON ALCOHOLIC BEVERAGES

soft drinks / lemonade / iced tea / ice / cocktail napkins  
glassware +\$1 per person

### BAR SET-UP

juices: grapefruit, orange, cranberry, pineapple, and lime  
sour mix, tonic water, club soda, angostura bitters,  
vermouth

lemons / limes / cherries / olives / grenadine / Rose's  
Lime

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .

# Gold Package

\$60 PER ADULT

## AMENITIES

FIVE (5) HOURS OF EVENT  
SPACE FOR COCKTAILS AND  
RECEPTION

STANDARD LINEN  
TABLECLOTHS, NAPKINS, AND  
CHAIR COVERS

ADDTL ONE (1) HOUR OF PRE-  
EVENT VENDOR LOAD-IN

SEATING CHART EASEL/NAME  
CARD PLACEMENT

CENTERPIECE AND TABLE  
NUMBERS

CAKE TABLE WITH CAKE  
CUTTING

EVENT UNDERLIGHTING AND  
PERSONALIZED INITIAL GOBO  
SPOTLIGHT

STANDARD TABLES AND  
CHAIRS

DANCE FLOOR

GOURMET COFFEE AND TEA

MEAL SERVICE STAFF

BRIDAL BOUQUET VASES

PERSONAL COORDINATOR

## FOOD

### HORS D'OEUVRES

#### VEGETABLE CRUDITE

#### GOURMET FRUIT AND CHEESE BOARD

### MEAL SERVICE

#### GOLD BUFFET

choice of either athenaeum or caesar salad, one (1)  
steamed potato, one (1) addtl choice hors d'oeuvres, two  
(2) entrees, and choice side of either green bean  
almondine or oven roasted vegetable medley

#### GOLD PLATED

one (1) salad, one (1) steamed potato, one (1) entree, and  
choice side of either green bean almondine or oven  
roasted vegetable medley +2

## BEVERAGES

### NON ALCOHOLIC BEVERAGES

soft drinks / lemonade / iced tea / ice / cocktail napkins  
glassware +\$1 per person

### BAR SET-UP

juices: grapefruit, orange, cranberry, pineapple, and lime  
sour mix, tonic water, club soda, angostura bitters,  
vermouth  
lemons / cherries / olives / grenadine / Rose's Lime

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .

# Entrées



## BRONZE

### BAKED CHICKEN

buerre blanc sauce

### GRILLED CHICKEN

red bell pepper sauce

### OVEN ROASTED BRISKET

slow roasted with barbecue sauce

### BEEF TIPS

mushrooms and onions cooked in merlot

### BAKED COD

cilantro lime sauce, served on a bed of rice

## SILVER

INCLUDES PRECEDING PACKAGE

### PARMESAN HERB CHICKEN

encrusted with housemade breadcrumbs

### PORK LOIN

apricot & brown sugar glaze

### ROAST TURKEY

au jus served with stuffing

### PRIME RIB

red wine reduction

### LONDON BROIL BORDELAISE

steak marinated with pineapple

## GOLD

INCLUDES PRECEDING PACKAGES

### FILET MIGNON

flame grilled

### SHORT RIBS

braised cabbage

### SALMON

chardonnay dill sauce

### CHICKEN FLORENTINE

stuffed with spinach, mozzarella, and onion

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .



## SIDES

**GREEN BEAN ALMONDINE**

**OVEN ROASTED VEGETABLE MEDLEY**

**ITALIAN PASTA SALAD +1**

**MARINATED GRILLED VEGETABLES +2**

**GINGER & HONEY GLAZED BABY CARROTS +2**

**BROCCOLI, CAULIFLOWER, & CARROT MEDLEY +2**

**RICE PILAF WITH DRIED FRUIT & NUTS +3**

**SWEET POTATO SOUFFLE WITH PECAN PRALINE +3**

## SPECIALTY SIDES

Upgrade or add for \$1 per person

### **MASHED POTATO MARTINI'S**

mashed potatoes served in martini glasses with assorted toppings including: sautéed mushrooms, crispy bacon, cheddar cheese, sour cream & green onions

### **GOURMET MAC & CHEESE BAR**

assorted macaroni noodles (penne, cavatappi, elbow) with various toppings including: sautéed mushrooms, crispy bacon, green onions, & hot sauce

## KIDS MEALS

Served

**CHICKEN FINGERS, MAC & CHEESE, AND  
VEGGIE OF THE DAY**

\$20 each

**PB & J, FRUIT, PRETZELS OR CHIPS, AND  
JUICE BOX**

\$15 each



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .



# HORS D'OEUVRES

## BRIE BITES

## GOAT CHEESE BITES

## MINI TWICE-BAKED POTATOES

## SPANAKOPITA

## STUFFED MUSHROOM CAPS

## WONTON COPS

## BACON-WRAPPED WATER CHESNUTS

## PORK POTSTICKERS

## POTATO PIEROGIS

## CHICKEN PASTRY PUFFS

## SALADS

upgrade or add for \$1 per person

### STRAWBERRY ONION

mixed greens, strawberries, red onions, mandarin oranges & strawberry poppy seed dressing

### CRANBERRY ALMOND

mixed greens, dried cranberries, sliced almonds, blue cheese crumbles & herb vinaigrette

### GREEK

mixed greens, tomatoes, olives, red onions, cucumbers, and crumbled feta cheese served with greek vinaigrette or garlic oregano dressing

### ATHENAEUM

spring mix, romaine, raddicho, carrots, cucumber, and roma tomatoes with italian or ranch dressing

### CAESAR

romaine hearts, creamy caesar dressing, housemade croutons, & parmesan cheese



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .



## UPGRADE OPTIONS

### GOURMET BREADS

foccacia served with housemade  
herb-infused butter and fresh basil pesto  
\$1 per person

### SPECIALTY COFFEE STATION

whipped cream, chocolate pieces,  
white chocolate pieces & flavored syrups  
\$1 per person

### INFUSED WATER STATION

seasonal fruit & herb infused water  
\$40 per dispenser

### INITIAL "GOBO" LIGHT

projected on dance floor - limited rooms  
\$95 per light

### CAKE INDIVIDUALLY SERVED

\$2 per person

## ADDITIONAL BEVERAGE SELECTIONS

\*specialty drink mixers quoted upon request

### RED BULL

minimum of 24 cans  
\$3 can

### SPARKLING JUICE

\$10 per bottle

### SPARKLING BOTTLED WATER

\$2 bottle

### BOTTLED WATER

\$24 case

### LEMONADE

\$25 gallon

### CHAMPAGNE FLUTES

present at table, includes table pour service  
\$.50 flute

### CHAI TEA

\$25 gallon

### MARTINI GLASSES

\$16 rack of 16

### HOT CHOCOLATE

\$25 gallon

### WINE GLASSES

present at table, max 2 bottles per table  
\$1 per glass



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .





# LATE NIGHT SNACKS

## PIZZA

choose two (2): cheese, pepperoni, or barbecue chicken  
serves approx 50.  
\$100

## SOFT PRETZEL STICKS

with beer cheese spread and honey mustard  
serves approx. 50  
\$100

## NACHO STATION

tortilla chips, cheese sauce, salsa roja, black bean & corn salsa,  
and sour cream  
serves approx. 100  
\$250 | add guacamole \$50

## SLIDERS

angus beef with american cheese, ketchup  
serves approx. 30  
\$90

### choose between:

barbecue pulled pork, with cole slaw

or

black bean, with southwest slaw

## SWEET & SALTY SNACK BAR

assorted chips, pretzels, candy, chocolate, and other delicious  
snacks  
serves approx 100.  
\$150

## GLAZED DOUGHNUTS

topped with cereals including but not limited to: cocoa puffs,  
lucky charms, fruity pebbles, & cinnamon toast crunch  
serves approx. 50  
\$100

## doughnut holes

serves approx. 50  
\$50



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .

# Desserts



IN-HOUSE BAKERY: **OMG SWEETS**

## CAKE

INCLUDES SERVICE: CAKE CUTTING, PLATING, AND BOXING

### 3 TIER

serves approx. 100

\$400

### SINGLE 6" CUTTING

serves approx. 2

\$52.50

### SHEET

serves approx. 50

1/4 sheet: no filling - \$60 | filling - \$70

serves approx. 100

1/2 sheet: no filling - \$114 | filling - \$127

### FLAVORS

spice  
mocha  
caramel-n-praline  
triple chocolate  
white chocolate raspberry  
dark chocolate raspberry  
birthday cake

almond  
vanilla  
chocolate  
red velvet  
cookies-n-cream  
toasted coconut

buckeye  
s'mores  
cookie dough  
strawberry lemonade  
raspberry lemonade  
lemon cream  
salted caramel

### ICING STYLES

rustic, dots, elegant, rosette, ruffles



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .



# CUPCAKES, CAKE POPS, AND PIES

## CUPCAKES

mini cupcakes  
\$22 per dozen

full-size cupcakes  
\$36 per dozen

## CAKE POPS

\$27 per dozen

## PIE

9" | \$22  
mini pies | \$42 per dozen

## CHEESECAKE

9" | \$22  
mini cheesecakes | \$42 per dozen

# ASSORTED MINIATURES

per 50 pieces | handmade

## STANDARD \$90

chocolate dipped oreos  
jumbo marshmallows  
rice krispies treats  
homemade buckeyes  
ganache & cookie dough truffles  
all listed cake flavor truffles  
grahams

## PREMIUM \$125

cake pops  
cookie dough pops  
macarons  
whoopie pies  
cookie cream pies  
chocolate dipped fruit  
chocolate dipped pretzels  
sugar cookies with buttercream roses

## WRAPPED IN CELLOPHANE

standard +\$90 | premium +\$112.50

custom printed sugar cookies \$4 each



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.  
Menu prices are subject to change. Menu items are subject to comparable substitution. .



# POLICY

ALL SELECTIONS ARE DUE 30-DAYS IN ADVANCE. ALL OUTSIDE DÉCOR AND VENDORS MUST BE APPROVED BY TCA IN ADVANCE.

ALL FOOD/BEVERAGE ITEMS MUST BE PURCHASED THROUGH TCA, INCLUDING ALCOHOL. BARTENDERS WILL NOT SERVE SHOTS AND

WILL NOT SERVE ALCOHOL TO VENDORS. WEDDING CAKE MUST BE PROVIDED BY A LICENSED BAKER.

FOR YOUR SAFETY, FOOD ITEMS WILL NOT BE PACKAGED TO-GO, WITH EXCEPTION OF UN-SERVED WEDDING CAKE (CLIENT MUST

PROVIDE CLEAN BOXES).

FOR THE SAFETY OF CLIENTS AND GUESTS, TCA PERMITS THE FOLLOWING TIME LIMITS FOR FOOD SERVICE:

HORS D'OEUVRES: AVAILABLE FOR A MAXIMUM OF 60-MINUTES FROM THE START OF SCHEDULED SERVE TIME

SERVED/FAMILY STYLE MEALS: AVAILABLE FOR A MAXIMUM OF 60-MINUTES FROM START OF SCHEDULED SERVE TIME

BUFFETS/STATIONS: AVAILABLE AND OPEN FOR A MAXIMUM OF 90-MINUTES FROM THE START OF SCHEDULED SERVE TIME

A COMPLIMENTARY TASTING IS OFFERED AFTER BOOKING. NO TASTING IS AVAILABLE FOR THE PASTA BUFFET PACKAGE.

TASTING

DATES ARE ESTABLISHED BY THE ATHENAEUM AND MULTIPLE CLIENTS WILL BE INVITED TO ATTEND. INVITATIONS TO TASTINGS ARE

BASED ON CLIENT'S PRELIMINARY MEAL SELECTION. ADDITIONAL TASTINGS ARE AVAILABLE AT \$25.00 EACH.

CHEF RESERVES THE RIGHT TO MAKE ADJUSTMENTS TO MENU INGREDIENTS BASED ON SEASONAL AVAILABILITY.

SPECIAL DIETARY REQUESTS MUST BE SUBMITTED IN WRITING AT LEAST 10-BUSINESS DAYS PRIOR TO THE EVENT WITH THE GUEST'S

NAME AND TABLE LOCATION. ADDITIONAL CHARGES AND APPROVAL ARE AT THE DISCRETION OF THE ATHENAEUM.



Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax.

Menu prices are subject to change. Menu items are subject to comparable substitution. .