

WEDDING PACKAGES

VITRIA

Our Packages Include

Choice of Food Package

One hour hors d'oeuvre reception complimentary cake cutting service with coffee display.

See page 4

Personalized Detail Meeting

Thoughtfully outlining your culinary and bar menus, designing floor plan, talking timeline and ironing out 'day of' details.

Choice of Beverage Package

See page 7

Venue Coordinator

Present to help run rehearsal. Our team is available to coordinate the ceremony and run the timeline, starting with guest arrival.

Reception Necessities

House china, flatware, glassware, floor length table linens, linen napkins, votive candles, three per guest table & dance floor

Wedding Rehearsal

Date and time guaranteed 3 months prior to wedding date; rehearsal may not be in actual ceremony space

Group Hotel Rates

Custom group block available at Hyatt Place Columbus/OSU

Decor Storage

Guaranteed space to drop off personal décor up to two days prior to wedding date

Complimentary Tasting

Typically four to six months prior to wedding

Optional/Additional

Decor set up*, \$300
**your coordinator can share more about this option*



Dinner Service Options

We offer three types of dinner service options for you to select from.

All plated and buffet meals come with choice of one salad and warm rolls with butter. Regular/decaffeinated coffee, hot tea, and iced water station are included. Kids meals available to those 12 years and under. Our chefs will accommodate pre-known dietary restrictions.

PLATED - GUEST SELECTED

With this option, guests RSVP with preferred dinner selections based on the pre-selected options provided on the invitation.

Select up to three entrées—two proteins, one vegetarian option. The same starch and vegetable will accompany both protein plates; the vegetarian plate will stand on its own.

This dinner service requires an escort card with meal selection. Your coordinator can explain in more detail.

PLATED - DUAL ENTRÉE

With this option, you choose the entrées. Guests RSVP with dietary restrictions only.

Select two proteins and one vegetarian option. The dual entrée plate will consist of **BOTH** proteins you choose with one starch and one vegetable.

Vegetarian is plated separately.

BUFFET DINNER

With this option, you choose the dinner buffet. Guests RSVP with dietary restrictions only.

Guests are dismissed by Vitria event staff to go through a pre-selected dinner buffet. Each buffet includes two entrées, one starch, and one vegetable.

Guests with dietary restrictions will receive a separate, plated meal.

Salad course is always plated.



Prices subject to a 24% taxable service charge and applicable sales tax

Food Packages

FRENCH QUARTER

Hors D'oeuvre Option:
Chef's Local Charcuterie Board

Dinner Service Type:
Guest Selected-Plated Dinner

 **Guest Selected** 60z portions

Vegetarian	Poultry	Pork	Seafood	Beef
\$45	\$55	\$55	\$60	\$65

Per person costs for guest selected plated dinners are based on the individual entrée selection chosen

THE BUCKINGHAM

Hors D'oeuvre Option:
Selection of (3) Displayed

Dinner Service Type:
Guest Selected, Dual Entrée, or
Dinner Buffet


 **Guest Selected** 80z portions

Vegetarian	Poultry	Pork	Seafood	Beef
\$45	\$60	\$60	\$65	\$70

Per person costs for guest selected plated dinners are based on the individual entrée selection chosen

  **Dual Entrée** Two 60z portions

Food cost per person → select two entrées. Refer to pricing for guest selected dinner above, the dual entrée cost is based on the higher priced protein of your two selections + \$3

 **Buffet**

Vegetarian	Poultry	Pork	Seafood	Beef
\$45	\$65	\$65	\$70	\$75

Per person costs for buffet dinners are based on the higher priced protein selected

THE JULIET

Hors D'oeuvre Option:
Selection of (4) Tray Passed

Dinner Service Type:
Guest Selected, Dual Entrée, or
Dinner Buffet

The Juliet includes—choice of chiavari chairs:
gold, silver, fruitwood, black, or white

 **Guest Selected** 80z portions

Vegetarian	Poultry	Pork	Seafood	Beef
\$65	\$80	\$80	\$85	\$90

Per person costs for guest selected plated dinners are based on the individual entrée selection chosen

  **Dual Entrée** Two 60z portions

Food cost per person → select two entrées. Refer to pricing for guest selected dinner above, the dual entrée cost is based on the higher priced protein of your two selections + \$3

 **Buffet**

Vegetarian	Poultry	Pork	Seafood	Beef
\$65	\$85	\$85	\$90	\$95

Per person costs for buffet dinners are based on the higher priced protein selected

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HORS D'OEUVRES

French Quarter

Chef's Local Charcuterie Board

Chef's selections of North County Cured Meats & Local Cheese Served with Fresh Made Jam & Chutney

The Buckingham. *Pick 3*

The Juliet. *Pick 4*

**Hors d'oeuvre selections can be mixed and matched between hot and cold varieties*

Cold

Antipasto Skewers (v)

Beef Tenderloin Crostini with Horseradish
Cream & Charred Pepper Relish

Goat Cheese Tart with Lingonberry &
Pistachios (v)

Heirloom Caprese Spoon (v)

Shrimp Cocktail Shooters

Smoked Pastrami Salmon on Rye

Tuna Nigiri with Wasabi Tobiko

Hot

Arancini with Roasted Tomato Basil Puree (v)

Fire Roasted Vegetable Empanada (v)

Moroccan Meatball with Herb Yogurt Sauce

Pecan Encrusted Chicken Bite, Local
Honey Drizzle

Petite Crab Cake with Lemon Aioli

Raspberry Brie Phyllo (v)

Vegetable Spring Roll (v)



SALADS

Please select one salad. Option to serve salad dressed or with up to two selected dressings on the side.
Children's meals are served with applesauce in place of a salad.

The Scarlet Salad

local hydroponic greens, grape tomatoes
& pickled onions, candied walnuts, feta
cheese, citrus basil vinaigrette

Caesar Salad

romaine lettuce & garlic croutons, grape
tomatoes, shaved parmesan, creamy
parmesan dressing

Something Blue Salad

mixed greens, red onions, bleu cheese
crumbles, candied pecans & dried cherries
with house made honey cider vinaigrette

Artisan Greens Salad

hydro mixed greens, cucumber, tomatoes,
breakfast radish with house made herby
ranch dressing & balsamic vinaigrette

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Food Menu



ENTRÉES

Poultry

Fennel Artichoke Chicken

lightly floured chicken breast with artichoke & fennel butter sauce

Pesto Chicken Breast

served with a roasted garlic tomato butter sauce

Wild Mushroom Chicken

herb seared airline chicken stuffed with mushroom duxelles mousseline served with rosemary jus

Pork

Bone-In Pork Chop

seared and served with a caramelized shallot bourbon jam

Korean Style Pork Tenderloin

served with a gochujang glaze

all pork products are served medium, 140-145 degrees

Vegetarian

Grilled Vegetable Ravioli

served with roasted garlic cream sauce

Pasta Gemelli

roasted tomato cream sauce, spinach, charred broccolini, & toasted pine nuts

Seafood

Faroe Island Salmon

seared and served with lemon butter & fresh cut herbs

Red Snapper

seared and served with ginger mirin reduction

Togarashi Mahi Mahi

grilled and served with orange honey glaze

Beef

Grilled Flat Iron Steak

served with zesty gremolata

Boneless Beef Short Rib

slow braised and served with crispy onions & rosemary reduction

Block Cut Ribeye +\$4

grilled and served with green peppercorn demi

Beef Tenderloin +\$6

seared and served with wild mushroom calvados sauce

all beef products are served medium-rare, 130-135 degrees

Vegan

Grilled Cauliflower

served with roasted garlic yukon puree, sauteed spinach & calabrian chile oil

Sweet Potato and Roasted Corn Falafel

served with aleppo cashew spread and sauteed kale



SIDES

Vegetables

Crispy Brussel Sprouts

Lemon Herb Butter Baby Carrots

Garlic Haricot Vert

Grilled Asparagus

Grilled Garden Vegetables

Steamed Broccolini

Tri-Colored Cauliflower

Startches

Chive Mashed Potatoes

Creamy Shagbark Polenta

Herb Rice Pilaf

Lemon Butter Fingerling Potatoes

Roasted Garlic Redskin Potatoes

Sundried Tomato Herb Orzo

Whipped Sweet Potatoes

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Beverage Packages

All bar package pricing below include 4 hours of service; allowing the bar to close for one hour during your reception.

**You have the option to add-on up to one hour of bar service in increments of 30 minutes.*

Bar packages are charged on full guest count with the exception of those under 21. Guests under 21 years old cost \$8 per person based on bar served Coca-Cola products and assorted juices.

Photo ID may be required for service.



BEER & WINE

\$30 per person for 4 hours of service

**+\$4 per person, per extra 30 minutes*

Includes choice of (4) Robert Mondavi Private Selection Wines & (5) beers, Coca-Cola products and assorted juices



SELECT

\$35 per person for 4 hours of service

**+\$5 per person, per extra 30 minutes*

Pinnacle Vodka, New Amsterdam Gin, Cruzan Silver Rum, Dewars Scotch, Jim Beam, Mi Campo Silver Tequila

Includes choice of (4) Robert Mondavi Private Selection wines, (5) beers, Coca-Cola products and assorted juices



PREMIUM

\$40 per person for 4 hours of service

**+\$6 per person, per extra 30 minutes*

Titos Vodka, Bombay Sapphire Gin, Echo Spiced Rum, Makers Mark, Dewars, Jack Daniels, Corralejo Blanco

Includes choice of (4) Chateau Soverain wines & (5) beers, Coca-Cola products and assorted juices



LUXURY

\$45 per person for 4 hours of service

**+\$7 per person, per extra 30 minutes*

Grey Goose, Hendricks Gin, Echo Spiced Rum, Bacardi Silver, Woodford Reserve, Knob Creek Rye, Crown Royal, Johnny Walker Black, Casamigos Silver

Includes choice of (4) Chateau Soverain wines & (5) beers, Coca-Cola products and assorted juices



BEER

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Hilltop Lager, Angry Orchard, Blue Moon, Corona, Heineken, Sam Adams, Stella Artois, North High Honey Wheat, Columbus Brewing Company IPA, Seven Sons Stone Fort Oat Brown Ale, Land Grant Lemon Glow, & White Claw



WINE

Wine labels specified within package

Sparkling, Chardonnay, Sauvignon, Blanc, Riesling, Cabernet Sauvignon, Pinot Nior, Merlot

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