

Creekside

EVENT CENTER

WEDDING GUIDE



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WELCOME

Creekside Event Center sits above the eastern banks of Big Walnut Creek in the heart of Olde Gahanna. With meticulous attention to detail and design matched only by the stunning views, Creekside is perfectly designed to accommodate any event - from an impressive business meeting to an elegant wedding reception.

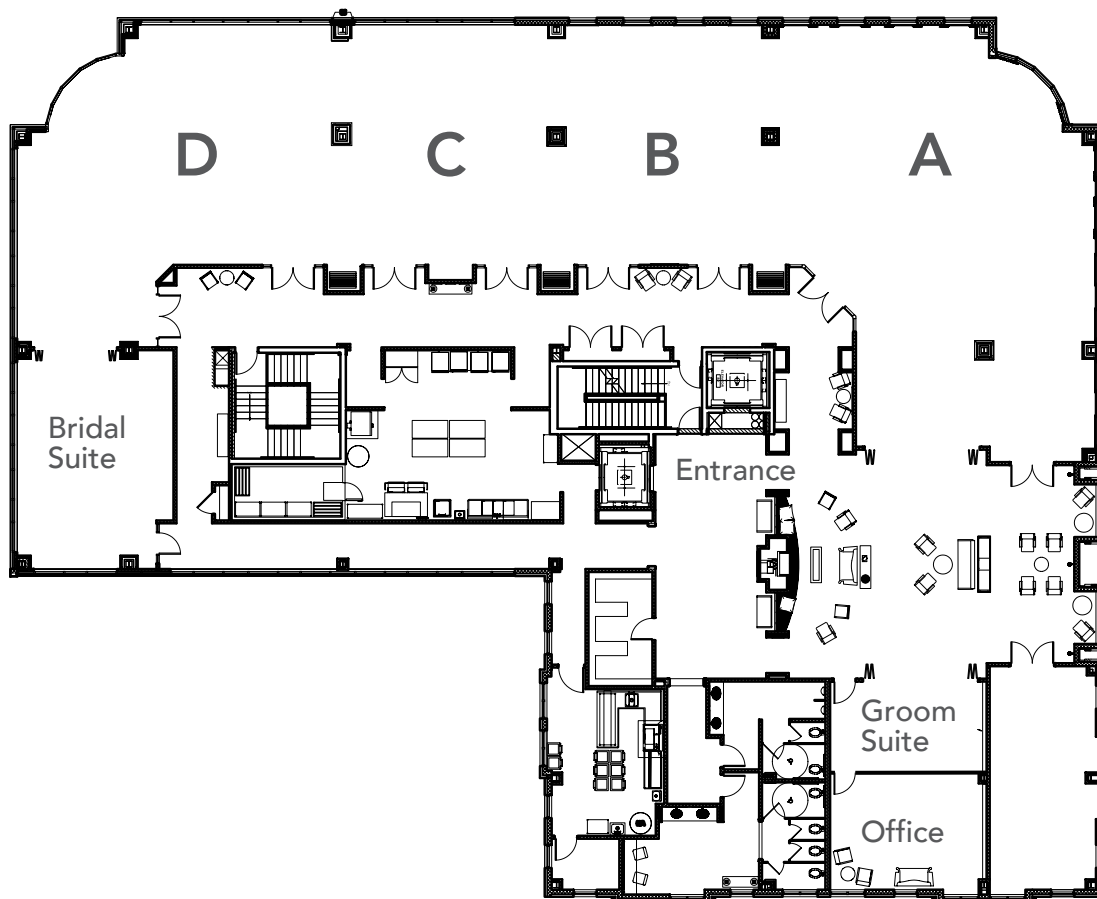
Offering 9,000 square feet of dramatic architectural detail and awe-inspiring interior design, as well as oversized windows, enchanting plazas, pristine parks, and impressive waterways—we believe your experience will surpass your expectations.

For your wedding or other once-in-a-lifetime events, Creekside offers an atmosphere of exquisite elegance to celebrate the most magical days of your life. Whether you are planning an intimate gathering or an extravagant affair, our professional staff will transform your vision into reality. We will ensure that your special day is flawless in every detail.



FLOORPLAN

Creekside Event Center features a stunning Plaza Ballroom, which can be divided into four salons. Beautiful multi-functional space, a marble fireplace, and inviting lounge areas create the atmosphere of relaxed and classic elegance unique to Creekside.



PRICING & MINIMUMS

FACILITY RENTAL

	January - March	April - December
Monday - Thursday	\$450/salon	\$475/salon
Friday *	\$2700	\$3200
Saturday	\$3700	\$4200
Sunday *	\$1800	\$2400

**Individual salons are available to rent on Fridays and Sundays . Please inquire with your event manager for room rental fees.*

MINIMUM SPEND REQUIREMENT

Minimum pricing is the costs incurred going towards the facility rental, food and beverage costs, rentals, and any other amenity costs. Tax and Service Charge do not go towards meeting your minimum.

	January - March	April - December
Monday - Thursday	\$2000	\$2000
Friday	\$7000	\$9500
Saturday	\$10000	\$14000
Sunday	\$6000	\$8500

CEREMONY FEE

**Includes one (1) additional hour, added to your reception time block. **We cannot host ceremony-only events.*

Indoor	\$1000
Outdoor	\$1500

DEPOSIT

A non-refundable deposit of \$1500 is required to hold the date and time. The deposit will be applied towards the overall event cost.

SILVER PACKAGE

\$75 PER ADULT

Price for children 12 and under is \$15.00. Children must select from the Kids' Meals option.

AMENITIES

- Five (5) Hours for Reception
- Vendor Setup Available at Noon Day of Event
- Noon Access to Dressing Suites with Purchase of Ceremony
- Dance Floor
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- On-Site Event Coordination
- Cake Cutting
- Champagne Toast for Bride and Groom
- House Centerpieces & Table Numbers

FOOD

COCKTAIL RECEPTION

Gourmet Fruit & Cheese Display

domestic cheeses, assorted crackers, berries & grapes

MEAL SERVICE

select either buffet or plated service

Silver Buffet

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Silver Plated

choice of one (1) Silver salad, choice of two (2) Silver entrée, choice of two (2) sides, rolls and butter **guest meal cards required for multiple entrées*

Kids' Meals

choice of one (1) Kids' entrée, choice of one (1) Kids' side, applesauce - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Beer & Wine Bar Package*

House Wines, Domestic Beers, Soft Drinks **Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the conclusion of your event. Additional thirty (30) minute increments may be purchased for \$5.00 per adult - see page eight (8) for complete bar package information.*

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

GOLD PACKAGE

\$94 PER ADULT

Price for children 12 and under is \$15.00. Children must select from the Kids' Meals option.

AMENITIES

- Five (5) Hours for Reception
- Vendor Setup Available at Noon Day of Event
- Noon Access to Dressing Suites with Purchase of Ceremony
- Dance Floor
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- On-Site Event Coordination
- Cake Cutting
- House Centerpieces & Table Numbers

GOLD AMENITIES

- Choice of Colored Napkins
- Upgraded Specialty Linen for Head Table and Cake Table
- Champagne Toast for Head Table
- Upgrade to Creekside Chiavari Chairs

FOOD

COCKTAIL RECEPTION

select either displays or butler passed

Gourmet Fruit & Cheese Display

domestic cheeses, assorted crackers, berries & grapes

Vegetable Display

poached, grilled, and raw vegetables, served with ranch and hummus, crispy pita chips

OR

Three (3) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 5 & 6

MEAL SERVICE

select either buffet or plated service

Gold Buffet

choice of one (1) Gold Salad, choice of two (2) Gold Entrées, choice of two (2) Sides, rolls and butter

Gold Plated

choice of one (1) Gold Salad, choice of up to three (3) Gold Entrées*, choice of two (2) Sides, rolls and butter **guest meal cards required for multiple entrées*

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, applesauce - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour House Bar Package*

House Liquors, House Wines, Domestic, Craft, & Import Beers, Soft Drinks **Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the conclusion of your event. Additional thirty (30) minute increments may be purchased for \$5.00 per adult - see page eight (8) for complete bar package information.*

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PLATINUM PACKAGE

\$109 PER ADULT

Price for children 12 and under is \$15.00. Children must select from the Kids' Meals option.

AMENITIES

- Five (5) Hours for Reception
- Vendor Setup Available at Noon Day of Event
- Noon Access to Dressing Suites with Purchase of Ceremony
- Dance Floor
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Event Captain, Serving Staff, and Bartenders
- On-Site Event Coordination
- Cake Cutting
- House Centerpieces & Table Numbers
- Choice of Colored Napkins
- Upgraded Specialty Linen for Head Table and Cake Table
- Upgrade to Creekside Chiavari Chairs

PLATINUM AMENITIES

- Floor Length Colored Table Linens
- Upgraded Linens for Entrance & Gift Tables
- Champagne Toast for Adult Guests

FOOD

COCKTAIL RECEPTION

Vegetable Display

poached, grilled, and raw vegetables, served with ranch and hummus, crispy pita chips

Creekside Charcuterie Display

dried fruits, nuts, honey comb, hot honey, dipping mustards, olives, pickled onions, and pickles

Three (3) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 5 & 6

MEAL SERVICE

select either buffet or plated service

Platinum Buffet

choice of one (1) Platinum Salad, choice of Carving Station* and two (2) Platinum Entrées, choice of two (2) sides, rolls and butter *can substitute one (1) additional Platinum entrée for Carving Station

Platinum Plated

choice of one (1) Platinum Salad, choice of up to four (4) Platinum Entrées*, choice of two (2) sides, rolls and butter *guest meal cards required for multiple entrées

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, applesauce - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Premium Bar Package*

Premium Liquors, Select Wines, Domestic, Craft, & Import Beers, Soft Drinks *Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the conclusion of your event. Additional thirty (30) minute increments may be purchased for \$5.00 per adult - see page eight (8) for complete bar package information.

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HORS D'OEUVRES

All hors d'oeuvres are priced per piece. Hors d'oeuvres may be butler passed or displayed. You may select a variety of options to meet your event needs, however minimum quantities may apply.

POULTRY

Chicken Crostini savory chicken, boursin, parmesan, pesto, sundried tomato relish, parsley, balsamic glaze	\$4.00	Teriyaki Chicken Skewers with pineapple chutney and green onion	\$4.00
Chicken & Vegetable Pot Sticker with sweet and spicy soy sauce glaze	\$4.00	Chicken Florentine Stuffed Mushrooms shredded chicken, creamy parmesan sauce, garlic, and spinach	\$4.50
Crispy Orange Chicken Skewer sweet & sour orange glaze, sprinkled with sesame seeds	\$4.50	Jerk Chicken Skewer with mango ketchup and cilantro	\$4.00

BEEF • PORK

Housemade Meatballs basil marinara with grated parmesan	\$3.75	BBQ Beef Sliders shredded, sweet & savory BBQ beef, hawaiian style slider buns, carolina cole slaw	\$4.50
Spicy Sausage Wontons spicy & savory seasoned sausage, tomatoes, onions, cilantro, black beans, and crema	\$4.25	Candied Bacon brown sugar glazed thick cut bacon with smoked paprika	\$4.00
		Smoky Bacon & Gouda Arancini with roasted garlic and green onion aioli	\$5.00

SEAFOOD

Crab Cakes blue crab meat, bell peppers, dijon, spices, smoky chipotle aioli	\$4.25	Bacon Wrapped Shrimp applewood smoked bacon, sherry vinegar aioli	\$4.25
Mini Bagel & Lox miniature bagels, whipped chive cream cheese, smoked salmon, thin sliced pickled red onions	\$3.75	Shrimp Cocktail Shooter jumbo shrimp, citrus cocktail sauce	\$4.25
Shrimp & Grits Cup cheesy cheddar grits, black pepper gravy, seasoned shrimp pieces, chopped chives, in a crispy phyllo cup	\$4.25	Boursin & Shrimp Souffle Bites buttery biscuit cup filled and baked with herbed cheese and seasoned shrimp	\$4.25

VEGETARIAN

Spanikopita spinach, onions, garlic, and ricotta in crispy phyllo	\$3.50	Goat Cheese Crostini goat cheese with berries, topped with honey & mint	\$3.25
Spinach Artichoke Tart creamy spinach and artichoke filling in a phyllo cup	\$3.50	Seasoned Parmesan Fries beer battered fries, minced garlic, parmesan, and parsley	\$3.50
Bruschetta Crostini savory bruschetta on a crispy crostini with basil and feta	\$3.50	Babaganoush Cups eggplant spread topped with tomato and parsley relish, served with a fried pita	\$4.00
Mushroom Stuffed Phyllo Purses mushrooms & onions in a crispy phyllo purse	\$3.75		

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DISPLAYS

CHEESE FRUIT VEGGIES

Cheese & Fruit Display \$7.00
domestic cheeses, assorted crackers, grapes & berries

Creekside Charcuterie Board \$11.00
large display with international cheeses, assorted crackers, grapes, berries, assorted toasted nuts, assorted deli meats & pickled onions, olives, pickles, honey comb, hot honey, and dipping mustards

The Mediterranean Table \$8.50
assorted olives, marinated mushrooms & peppers, roasted garlic hummus, assorted cheeses, served with assorted crackers, crostini, crispy pita chips - *add specialty cured meats +\$5.00*

Shrimp Cocktail \$375.00 (100 pieces)
chilled jumbo shrimp served on ice with traditional cocktail sauce and lemon wedges

Creamy Spinach & Artichoke Dip \$6.50
served piping hot with crispy pita chips

Vegetable Crudite \$6.75
poached, grilled, and raw vegetables served with ranch, hummus, and crispy pita chips

LATE NIGHT

Crispy Chicken Tenders \$6.00
two sauces: barbeque, ranch

Loaded Tater Tots \$6.00
cheddar cheese, bacon, scallions, chipotle ranch

Pretzel Bites \$5.00
cheese fondue

Buffalo Chicken Sliders \$6.00

Buffalo Wings \$7.00
wings and drums tossed in a spicy buffalo sauce; served with celery sticks and ranch or bleu cheese

Old Fashioned Popcorn Cart \$7.00
Cinema Candy \$5.00

MINI DESSERTS

Mini Desserts are priced per piece. Minimum order requirements may apply.

Double Chocolate Brownies \$3.00

Cheesecake Bites *assorted flavors* \$4.00

Chocolate Chip Cookies \$2.00

Peanut Butter Cookies \$2.00

Assorted Cakes \$5.00

SALADS

SILVER

House

romaine, tomatoes, cucumbers, feta, dressed with choice of Italian vinaigrette or ranch

Caesar

romaine, grated parmesan, croutons, classic caesar dressing

GOLD

includes Silver salads

Creekside

mixed greens, bleu cheese, spiced almonds, tomatoes, sweet & sour vinaigrette

Spinach

baby spinach, feta, candied walnuts, dried cranberries, honey poppy seed vinaigrette

PLATINUM

includes Silver & Gold salads

Greek

romaine, kalamata olives, tomatoes, feta, pepperoncini, red onions, herb vinaigrette

Arugula

arugula, goat cheese, sliced apple, candied pecans, white balsamic vinaigrette

ENTRÉES

SILVER

Lemon Rosemary Chicken

marinated and pan seared breast, white wine butter sauce

6oz Hanger Steak*

seared steak with a creamy demi glaze

Honey Garlic Chicken

pan seared chicken with a sweet, sticky, and spicy honey garlic glaze

BBQ Flank Steak*

slow cooked and tender flank steak, sliced and served with braising BBQ sauce

Sweet & Savory Spiced Salmon*

pan seared salmon with garlic soy glaze

Cheese Ravioli

jumbo cheese stuffed ravioli with house-made basil marinara and grated parmesan

GOLD

includes Silver entrées

Chicken Florentine

airline chicken breast with sauteed garlic, onions, and spinach in a creamy parmesan sauce

6oz Top Sirloin*

pan seared with rich merlot and peppercorn demi glaze

Pan Seared Salmon*

atlantic salmon with red cabbage slaw, creamy lemon and dill sauce

Mushroom Ravioli

creamy spinach, garlic, and onion sauce with grated parmesan and tarragon

Marsala Chicken

pan seared airline breast, roasted portobello mushrooms, marsala cream demi glaze

6oz Hanger Steak & Shrimp*

topped with two poached shrimp and smoked paprika butter

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PLATINUM

includes Silver & Gold entrées

Chicken Saltimbocca

pan seared airline chicken breast, topped with sage, crispy prosciutto, and a white wine butter sauce

6oz Pan Seared Filet*

with a rich cabernet demi glaze

Panko Crusted Chicken

pan seared chicken breast, stuffed with chive whipped cream cheese and topped with crispy panko bread crumbs, served with a white butter sauce

Cashew Crusted Mahi*

mahi filets topped with chopped cashews and sweet & savory pineapple mango salsa and a spicy soy sauce glaze

Stuffed Pork Chop*

thick cut loin pork chop stuffed with feta, honeycrisp apples, savory seasoned bread, served with a honey & apple cider glaze

Cheese Tortellini

topped with a creamy parmesan sauce and crispy spinach

6oz Pan Seared Filet & Lobster*

topped with two poached lobster medallions and an herbed butter sauce

CARVING STATIONS

available in the Platinum Package

Slow Roasted Prime Rib*

horseradish cream sauce, au jus

Herb Crusted Beef Tenderloin*

demi glaze au jus

Spatchcock Chicken

crispy and juicy chicken, white BBQ sauce

Pesto Crusted Pork Loin*

merlot butter sauce

KIDS' ENTRÉES

served with applesauce and choice of one (1) kids' side

Butter Parmesan Pasta

Chicken Tenders

Pasta Marinara

KIDS' SIDES

Green Beans · Mashed Potatoes

French Fries · Mac and Cheese

SIDES

Butter & Chive Mashed Potatoes

Roasted Garlic Mashed Potatoes

Creamy Potato Au Gratin

Smoked Gouda Grits

Garlic & Herb Red Potatoes

Seasoned Tumeric Rice

Baked Mac & Cheese

Green Onion & Mushroom Rice Pilaf

Honey Glazed Carrots with Chives

Garlic Butter Green Beans

Seasonal Vegetable Medley

Garlic Butter Broccoli

Asparagus with Lemon & Garlic

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BAR

Bar Packages are based on the final adult guest count regardless of age or choice of beverage. Packages work on averages for the group as a whole. Alcohol can only be dispensed by servers and bartenders. Creekside reserves the right to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be provided. Creekside staff also has the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated. A beverage station of coffee, decaffeinated coffee, hot tea, and iced tea is provided with Silver, Gold, and Platinum Packages.

PACKAGES

All packages include unlimited beverages for four (4) hours. Bar packages exclude martinis, specialty cocktails, and shots. Bar will close for 30 minutes during dinner and 30 minutes prior to the event conclusion. Additional 30 minute increments may be purchased.

Beer & Wine Bar (Silver)

House Wines, Domestic Beers, Soft Drinks - *Upgrade to House Bar +\$7.00/adult*

Premium Bar (Platinum)

Premium Liquors, Select Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks

House Bar (Gold)

House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks - *Upgrade to Premium Bar +\$5.00/adult*

BEER • WINE • LIQUOR

House Liquors

Vodka, Gin, Rum, Scotch, Tequila, Whiskey

Premium Liquors

Tito's Vodka, Tanqueray Gin, Jim Beam Kentucky Bourbon, Baileys Irish Cream, New Amsterdam Citron Vodka, Captain Morgan Spiced Rum, Jameson Irish Whiskey, Crown Royal Apple, Patron Silver Tequila, Johnnie Walker Red Scotch, Disaronno

House Wines

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Moscato

Select Wines

Louis M. Martini Cabernet Sauvignon, Mirassou Pinot Noir, Red Rock Merlot, Bridlewood Chardonnay, Gallo Riesling, Proverb Rosé, White Haven Sauvignon Blanc

Domestic Beer

Budweiser, Bud Light, Miller Lite

Import Beer

Corona, Stella Artois

Craft Beer

Blue Moon, CBC Pale Ale

ADD ONS

House Wine with Dinner \$35.00/bottle

select two (2) House Wine offerings

Select Wine with Dinner \$45.00/bottle

select two (2) Select Wine offerings

Signature Drinks varies, please inquire

Bride & Groom create a signature drink

Champagne Toast \$6.00/person

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DRESSING SUITES

Feeds 12-15 Guests

SNACKS

Fruit & Cheese Display \$84.00
domestic cheeses, assorted crackers, grapes, and berries

Vegetable Crudite \$81.00
blanched, grilled, and raw vegetables served with ranch and hummus

Grab and Dress \$85.00
fruit yogurt cups, cereal bars, energy bars, bagels & cream cheese, bananas, and apples

Small Bites Display \$109.00
pretzel bites with cheese sauce, chicken tenders, BBQ sauce

Old Fashioned Popcorn Cart \$75.00

Cinema Candy \$50.00

MEALS

Continental Breakfast \$102.00
fresh fruit, sweet pastries & muffins

Slider Platter \$85.00
buffalo & bbq chicken sliders

MINI DESSERTS

Double Chocolate Brownies \$36.00

Chocolate Chip Cookie \$28.00

Cheesecake Bites \$48.00
assorted flavors

Peanut Butter Cookie \$28.00

DRINKS

priced per drink, based on consumption

Domestic Beer \$5.00

Champagne/Mimosa \$6.00

Import Beer \$6.00

Soft Drinks & Bottled Water \$2.00

Craft Beer \$7.00

DRINKS BY THE GALLON

priced per gallon, based on consumption **16-24 servings per gallon

Lemonade \$21.00/gallon

Decaf Coffee \$32.00/gallon

Iced Tea \$21.00/gallon

Regular Coffee \$32.00/gallon

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DETAILS

FOOD • BEVERAGE

All food and beverages served must be provided by Creekside Event Center, excluding applicable cultural menus (which may be provided by an approved outside caterer) and desserts. No other food or beverage will be permitted to be brought into or removed from the facility by any client or client's guests in accordance with local and state regulations, unless previously approved by Creekside Event Center management.

TASTINGS

Creekside Event Center provides a complimentary menu tasting for clients who spend \$4000 or more in food & beverage. We encourage all clients to set up a tasting. The fee for tastings will be \$50 per person and charged prior to the tasting, and credited back to your final bill if \$4000 food & beverage is exceeded. The tasting will include up to three (3) Hors D'oeuvres, two (2) Salads, three (3) Entrees, and three (3) side dishes. Tastings must be scheduled around the kitchen's availability - typically Wednesdays and Thursdays from 12-4pm. Note that the tasting meeting and tasting menu choices must be scheduled at least two (2) weeks in advance. Tastings are recommended to take place ninety (90) days prior to your wedding.

OUTDOOR WEDDING CEREMONIES

Creekside Plaza features a scenic outdoor ceremony area overlooking the eastern banks of Big Walnut Creek. The outdoor ceremonies are held on the Gahanna rotary stage with seating for up to 300. The area is available throughout the year, weather permitting. In the event of inclement weather, guests are directed to Creekside Event Center for an indoor ceremony. The cost for the outdoor ceremony is \$1,500, which covers the cost of the permit required by the City of Gahanna as well as a stage step and white resin padded folding chairs. Chair and step rental cost includes set up and tear down by the Creekside team. It is the client's responsibility to reach out to a Creekside staff member to check availability and confirm the reservation for your outdoor ceremony via e-mail. In the case of moving the ceremony indoors, the fees associated with the outdoor ceremony are non-refundable. The outdoor ceremony space is subject to the City of Gahanna and Parks & Recreation availability.

RESERVATIONS • DEPOSITS • CANCELLATIONS

Please contact our office for available dates. Creekside will be happy to put you on a waiting list if your event date is further than two (2) years out. A non-refundable, non-transferable deposit must be returned with a signed agreement to reserve your date. Deposits and other payments are non-refundable. Each event will have a specified time period according to your contract. The events timeline will begin at the time of your guests arrival.

ATTENDANCE GUARANTEE

All final guaranteed attendance is due ten (10) days prior to your event. This number will be considered a guarantee and will be charged in full, even if fewer guests attend. If no guarantee is given, Creekside will consider the number indicated at the initial event booking to be the correct guarantee number.

PAYMENT

Six (6) months prior to your event, 25% of the estimated balance will be due with 50% of the estimated balance due thirty (30) days prior to your event. Final payment will be due ten (10) days before your event. Any overpayment or additional balance due will be refunded or billed within seven (7) days of your event. A credit card will be required at the time of deposit, and will be kept on file for any additional balance due.

LATE FEES

Any six (6) month or thirty (30) day payments due not paid within the fourteen (14) calendar day grace period will result in a late fee equal to 1% of current balance due.

LINENS • AV EQUIPMENT

Creekside Event Center does not allow outside linens to be brought into the facility. Colored linens can be provided through Creekside Event Center at an additional cost. AV equipment is provided by ITA Audio Visual Solutions and can be arranged by your event coordinator at an additional cost. We allow exceptions only for professional DJs or bands, however please note that they cannot connect directly to Creekside's sound system.

EVENT COORDINATION

Upon booking, you will receive a wedding toolkit that our planning team has constructed to guide you through the planning process. This toolkit will lay out the timeline of meetings you will have with our team members, answer our frequently asked questions and help guide you in your vendor selection. Our staff is always just a phone call or email away. You can sit back, relax, and enjoy your wedding day while our team works with you and your vendors.

SERVICE CHARGE • LABOR FEES

All food, beverage, and rental charges are subject to a 23% service charge and applicable Ohio state sales tax. Sales tax is applicable to the service charge. Standard setup, tear down and cleanup are included. Additional labor and rental fees may apply for extensive or elaborate table needs and setup.

DAMAGE • LIABILITY

You will be responsible for any damage or losses to Creekside equipment, property or fixtures, whether due to your event's activities or guest conduct. Creekside Event Center does not assume responsibility for personal property or equipment brought into the facility, or any items provided by an outside vendor. All items used for your event must be removed at the conclusion of your event. Restricted items include glitter and confetti, indoor fireworks, fog or snow machines. Candles contained within glass enclosures are permitted.

LIQUOR LIABILITY

In accordance with the liquor laws governing the State of Ohio, a guest must be 21 years or older to consume alcoholic beverages. Creekside reserves the right to refuse service to any person who is unable to produce acceptable identification as to proof of age, or who exhibits signs of intoxication.

RESOURCES

HOTELS

Hotels listed are within five miles of Creekside

Columbus Airport Marriott

614.475.7551 • marriott.com

Courtyard Columbus Airport

614.475.8530 • marriott.com

Hampton Inn & Suites Columbus Easton

614.473.9911 • hamptoninn.hilton.com

Staybridge Suites Columbus Airport

614.473.9888 • ihg.com/staybridge

SpringHill Suites by Marriott Airport Gahanna

614.501.4770 • marriott.com

Springhill Suites by Marriott Columbus Easton

614.471.3500 • marriott.com

Embassy Suites

614.536.0500 • embassysuites.hilton.com

Four Points Sheraton Columbus Airport

614.475.8383 • starwoodhotels.com/fourpoints

Hilton Columbus at Easton

614.414.5000 • hiltoncolumbus.com

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