



canopy™

COLUMBUS | DOWNTOWN SHORT NORTH

Weddings at the Canopy

77 E Nationwide Blvd, Columbus, OH 43215

614-223-1400

www.columbusdowntown.canopybyhilton.com

The Canopy Columbus Downtown features a modern yet elegant design with indoor and outdoor options to host your events.

Indoor ballroom and second floor Patio options with seating up to 80 guests. The second floor Pre-function space and patio offer additional areas to entertain before your reception. With spaces like one of the Patio Options, Goodale Station (limited seating) and our ballroom areas we can make your Wedding Weekend one to remember.

Our Executive Chef has designed special offerings for your Wedding Shower, Rehearsal Dinner, Reception, Bon Voyage Breakfast and Late-Night Bites that will inspire and delight your guests and leave a lasting impression on your special day.

Our Sales Team will assist you along the way with all of your events and set up tastings for your Reception.





BREAKFAST OPTIONS

Continental Breakfast: \$20/person

(10 person minimum or additional \$5 /person)

Assorted breakfast pastries

Assorted muffins and croissants

Sliced, seasonal fruit and berries

Signature coffee

Assorted fruit juices

Breakfast Sandwiches: \$10/each (Choice of)

(Minimum order 10)

Egg and Cheese

Ham, Egg and Cheese

Bacon, Egg and Cheese



Classic Breakfast Buffet: \$33/person

(Minimum 10 guests or additional \$5/person)

Seasonal fruits and berries

Yogurt with granola

Assorted pastries, muffins, croissants,

Choice of breakfast meat: bacon or sausage

(choose both additional \$5 / person)

Oatmeal and accoutrements

Choice of potato: roasted fingerling potatoes, hash
browns, home fries, hash brown casserole

Choice of egg: scrambled, frittata, quiche

French toast

Signature coffee

Assorted fruit juices

77 E Nationwide Blvd, Columbus, OH 43215 614-223-1400

www.columbusdowntown.canopybyhilton.com

Goodale Brunch Buffet: \$55/person

(minimum 10 guests or additional \$5/person)

Sliced fruit display

Yogurt parfaits

Breakfast pastries, house made cinnamon rolls

Caesar salad

Korean garlic bread buns

Brioche French toast, local syrup

Breakfast potatoes

Applewood bacon

Shakshuka

Eggs benedict

Short rib hash, scrambled eggs, braising reduction



Enhancements:

(Minimum 10 guests or additional \$5/person)

From the Sea: \$22/person

Jumbo poached shrimp, bloody mary cocktail sauce
Oysters – raw and k-pop rock (Rockefeller with kimchi)

Breakfast Taco Bar: \$18/person

Scrambled eggs
House made chorizo
Cheddar cheese
Cotija cheese
Pico de gallo
Pickled onion
Sour cream
Guacamole
Grilled jalapenos
Salsa roja

(Enhancements not sold separately)





Beverages

ALA Carte'

Assorted sodas: (Coca-Cola brands)	\$4/each
Smart Water:	\$6/each
Pellegrino:	\$8/each
Red Bull: (regular and sugar free)	\$6/each
Signature Coffee:	\$50/gallon
Assorted Tazo Hot Teas: (minimum order of 10 guests)	\$5/person
Iced Tea:	\$35/gallon

Lunch and Dinner Buffets

(Minimum 10 guests for buffet or additional \$5/person)

Taco Truck: \$35/person

Corn and flour tortillas
Chili-lime chicken, carne asada, mushroom “chorizo”
Cilantro rice
Cheddar cheese, cotija cheese, pico de gallo, lettuce,
pickled onion, sour cream, guacamole, grilled jalapenos
Tortilla chips
Salsa Roja
Churros, Mexican chocolate sauce
Tres lechese cake
Mexican Coca-Cola
Jarritos sodas

Italian Market: \$34/person

Caprese salad
Caesar salad
Antipasto of balsamic grilled vegetables
Chicken picatta, lemon caper sauce
Linguini, extra virgin olive oil, parmesan
Nona’s meatballs, pomodoro sauce, toasted focaccia
Tiramisu
White chocolate and pistachio biscotti
Vanilla bean panna cotta, macerated fruit





Lunch and Dinner Buffets

(Minimum 10 guests for buffet or additional \$5/person)

German Village: \$34/person

German potato salad
Mixed greens salad, creamy dill dressing
Bavarian pretzels, brown mustard
Lager braised bratwurst, sauerkraut
Chicken schnitzel, roasted apples and spinach
Mushroom paprikash, egg noodles
German chocolate cupcakes
Mini cream puffs

Asian Night Market: \$45/person

Crushed cucumber salad
Mixed greens, tamari ginger vinaigrette
Bulgogi beef skewers, yum yum sauce
3 cup chicken, steamed rice, chili crisp peanuts
Vegetable stir fry, lo mein noodles
Sushi – California, salmon and vegetable rolls
Assorted steamed dumplings
Taro bubble tea
Mango lassi
Coconut mousse, roasted banana, Vietnamese coffee

Lunch and Dinner Buffets

(Minimum 10 guests for buffet or additional \$5/person)

Midwest Comfort: \$38/person

Chopped wedge salad, buttermilk ranch dressing
Potato salad
Short rib sliders, horseradish cream, fried onion rings
Chicken pot pie
Pan seared salmon, red bliss potato hash
Skillet beans
Mac and cheese
Cookie and brownie display

Deli Sandwich Bar: \$30/person

Sliced turkey, ham, roast beef and salami
Sliced Swiss, cheddar and pepper jack cheese
Bibb lettuce, tomato, red onion and pickle
Choice of Salad: mixed green salad or caesar salad
(choose both for additional \$5/person)
Choice of Salad: pasta salad or potato salad
(choose both for additional \$5/person)
Cookie and brownie display
Add chicken noodle or tomato soup for additional \$6/person





PLATED DINNER

Pricing per person based on entrée selection includes choice of one starter, three mains and one dessert. Select an additional starter or dessert for additional \$10 each. Dinner rolls and butter included.

START

House Salad - mixed field greens, tomato, cucumber, pickled red onion, cheddar cheese buttermilk ranch or balsamic vinaigrette

Caesar Salad - romaine lettuce, focaccia croutons, roasted garlic dressing

Wedge Salad - iceberg lettuce, Applewood bacon, bleu cheese, marinated tomatoes, buttermilk dressing

Italian Wedding Soup - house made meatballs, pastina, carrots, kale

Seasonal Soup



ENTRÉE

Herb Roasted Chicken Breast confit potato hash, kale, sherry pan sauce	\$58
Chicken Picatta linguini, wilted spinach, oven dried tomatoes, lemon caper butter	\$55
Pan Seared Salmon vegetable succotash, baby potatoes, tomato nage	\$62
Miso Roasted Seabass forbidden rice, yellow Thai curry	\$MKT
Prime Strip Steak whipped Yukon potatoes, broccolini, red wine demi glace	\$85
Braised Short Rib white cheddar grits, chow chow, braising reduction	\$60
Brined Pork Chop smashed red bliss potatoes, skillet beans, cherry jus	\$59
Cauliflower Steak (v) dukkha, tahini yogurt, hot pickle carrots, zhug	\$52
Mushroom Bolognese (v) spaghetti, san marzano tomatoes, roasted organic mushrooms, basil, parmesan	\$52



HORS D'OEUVRES

MINI BURGERS

\$52/dozen

Ohio beef, minced onion, cheddar, pickle, burger sauce

CROQUE MONSIEUR

\$48/dozen

smoked ham, mornay sauce, gruyere cheese, sourdough bread

ARANCINI

\$42/dozen

local organic mushrooms, mascarpone, preserved lemon,
piri aioli

FALAFEL

\$42/dozen

whipped goat cheese, mint, pickled onion

LEMONGRASS CHICKEN SKEWERS

\$48/dozen

sambal soy sauce

DEVILED EGGS

\$42/dozen

kalamata olive, fermented pepper, cracklin's

HEIRLOOM TOMATO BRUSCHETTA

\$48/dozen

lemon ricotta, balsamic, toasted focaccia

SALMON CEVICHE

\$72/dozen

sushi grade salmon, lime, peppers, cilantro, tortilla crisp



APPETIZER DISPLAYS

CHARCUTERIE BOARD

\$225 – serves 25

rotating selection of local cheeses and meat, seasonal accompaniments

ALOO MASALA

\$150 – serves 25

spiced potato and chickpeas, tamarind date chutney, naan

HUMMUS

\$150 – serves 25

za'atar, zhug, pickled onion, naan

OYSTERS ON THE HALF SHELL

\$5 per oyster – min 25 oysters

mignonette, bloody mary cocktail, lemons

FLATBREAD -

\$16 per flatbread – min 4 flatbread

EZZO PEPPERONI house made giardiniera,

FOUR CHEESE mozzarella, provolone, fontina, parmesan

ORGANIC MUSHROOM arugula, pickled onion, truffle oil, parmesan

SAUSAGE bell peppers, caramelized onions, Calabrian chili honey

Sliced Fresh Fruit:

\$9/person

(minimum of 10 guests or additional \$5/person)

Assorted Cheeses:

\$9/person

(minimum of 10 guests or additional \$5/person)

Crackers, whole grain mustard, jam



LATE NIGHT BITES

Minimum order of 25 persons

Soft Pretzels w/ cheese sauce: \$9/person

Nacho bar w/ cheese sauce and tri color tortilla chips: \$9/person

Add chicken or beef for \$5/person

Chicken fingers and homemade chips w/ dip: \$12/person

French fry station w/ fry sauce, cheese sauce,
bacon bits and pickled jalapenos: \$9/person

HEARTH BAKED FLATBREADS \$300 (serves 25)

EZZO PEPPERONI house made giardiniera

FOUR CHEESE mozzarella, provolone, fontina, parmesan

SAUSAGE bell pepper, caramelized onion, Calabrian chili honey

SANDWICH SHOP \$350 (serves 25)

MINI BURGER Ohio beef, minced onion,
cheddar, pickle, burger sauce

CROQUE MONSIEUR smoked ham, mornay sauce,
gruyere, country bread

HOT CHICKEN SLIDER breaded chicken,
buffalo sauce, pickle

BALLPARK BITES \$300 (serves 25)

SOFT PRETZELS Bavarian mustard

POPCORN sea salt and butter

NACHOS cheese sauce, pickled jalapenos

77 E Nationwide Blvd, Columbus, OH 43215 614-223-1400

www.columbusdowntown.canopybyhilton.com



Ala Carte – Late Night Bites

Minimum order of 10 each

All natural and fruit yogurts:	\$5/each
Whole fruit:	\$3/each
Individual bags of “Hen” kettle chips:	\$6/each
Individual Cracker Jacks box:	\$6/each
One dozen freshly baked cookies:	\$42
One dozen freshly baked brownies:	\$42

Beverages

Assorted sodas: (Coca-Cola brands)	\$4/each
Smart Water:	\$6/each
Pellegrino:	\$8/each
Red Bull: (regular and sugar free)	\$6/each
Signature Coffee:	\$50/gallon
Assorted Tazo Hot Teas: (minimum order of 10 guests)	\$5/person
Iced Tea:	\$35/gallon



Signature Package

Includes soft drinks, juices, and mixers. Bartenders are required at a rate of \$75 per bartender, for up to 2 hours. Each additional hour \$25.

Host or Cash Bar (Per Drink)

Liquor (per glass)	\$9
Wine (per glass)	\$9
Domestic Beer	\$5
Craft / Import Beer	\$6

Vodka – Wheatly

Gin – Fords

Rum – Plantation Three Star Silver

Scotch – Famous Grouse

Tequila – Corazon Blanco

Bourbon – Elijah Craig

Amaretto – Disaronno

Red Wine- Deloach Cabernet

White Wine – Deloach Chardonnay

Domestic Beer – Miller Lite, Bud Light

Imported Beer – Stella Artois

77 E Nationwide Blvd, Columbus, OH 43215 614-223-1400

www.columbusdowntown.canopybyhilton.com

Premium Package

Includes soft drinks, juices, and mixers. Bartenders are required at a rate of \$75 per bartender, for up to 2 hours. Each additional hour \$25.

Host or Cash Bar (Per Drink)

Liquor (per glass)	\$11
Wine (per glass)	\$12
Domestic Beer	\$ 5
Craft / Import Beer	\$ 6

Vodka – Grey Goose

Gin – Hendricks

Rum – Bacardi

Scotch – Johnnie Walker Black

Tequila – Espolon Blanco

Bourbon – Woodford Reserve

Amaretto – Disaronno

Red Wine – Meiomi Pinot Noir and Cappolla Cabernet Sauvignon

White Wine – Maconville Chardonnay. Fire Road Sauvignon Blanc

Domestic Beer – Miller Lite, Bud Light, Michelob Ultra

Imported Beer – Stella Artois, Corona



Specialty Décor – Audio Visual

Charger plates: starting at \$10 each

Specialty Chair covers: starting at \$ 5 each

Chiavari chairs: starting at \$11 each

Specialty Linens: starting at \$18 each

Table Overlays: starting at \$15 each

Ask for pricing for specialized Audio Visual /Lighting Options





TERMS AND CONDITIONS

DEPOSIT:

An initial non-refundable deposit of 10% of the estimated charges or \$1500, whichever is greater is required to confirm your date along with your signed agreement. A second deposit equal to 50% of the anticipated revenue as well as a third deposit equal to 75% of the estimated revenue is due 45 days prior to the event. Final payment is due 7 business day prior to the event by credit card or certified check. A credit card is required to have on file for any last-minute additions.

GUARANTEE:

A final count is due by 12:00 pm seven (7) business days prior to the event. Once the number is received, we are not able to reduce the count.

SERVICE CHARGE: All prices are subject to 23% taxable service charge.

SALES TAX: All food items are subject to 7.5% (or current) sales tax. All alcoholic beverages are subject to 7.5% (or current) sales tax. All non-food enhancements items are subject to 7.5% (or current) sales tax.

VALET: Valet or self parking is available at prevailing rates. Subject to availability.

BAR SERVICE All guests in attendance who are of legal drinking age will be required to have valid identification, regardless of age. Our bartenders have the right to require proof of age if the guest appears to be less than thirty years of age. The hotel reserves the right to refuse service to any person who appears intoxicated.

FOOD & BEVERAGE: No outside food and beverage items are allowed to be brought into the hotel with the exception of Wedding Cake and Traditional Wedding Cookies.