



DOUBLETREE SUITES
BY HILTON™
COLUMBUS DOWNTOWN

Your Meeting Is Our Business

MEETING CATERING MENU

DOUBLETREE SUITES BY HILTON COLUMBUS
DOWNTOWN

50 S. Front Street Columbus, OH 43215-4145 (614) 228-4600
ColumbusSuites.DoubleTree.com





EVENT FEATURES

The DoubleTree by Hilton Columbus Downtown understands that planning the perfect event takes a lot of preparation, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

Included Features

- Unlimited consultation with your event coordinator
- Special Linens available upon request
- Complimentary Hotel centerpieces
- Referrals for all suppliers associated with the planning of your event
- Maitre'd to execute a memorable evening

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BREAKFAST BUFFET

The Classic Continental Buffet – \$16

Assorted Breakfast Pastries
Seasonal Sliced Fruit
Orange, Apple, and Cranberry Juices
Coffee and Assorted Hot Teas

Executive Continental Breakfast – \$19

Breakfast Pastries
Assorted Bagels
Cream Cheese, Butter and Jelly
Assorted Yogurts and Granola
Sliced Seasonal Fruit
Orange, Apple, and Cranberry Juices
Coffee and Assorted Hot Teas

The Capital Breakfast – \$24

Assorted Breads
Croissants White,
Multigrain and Rye
Fluffy Scrambled Eggs
Breakfast Potatoes
Choice of Bacon or Sausage
Sliced Seasonal Fruit
Orange, Apple, and Cranberry Juices
Coffee and Assorted Hot Teas



A LA CARTE BREAKFAST ADD ON

\$5 each for additional for Hot Items; \$4 each for additional for Cold Items

Hot Items

French Toast
Pancakes with Maple Syrup
Hot Oatmeal
Bacon
Sausage Links
Ham

Cold Items

Milk, 2% Whole and
Chocolate Parfait
Whole Fruit
Assorted Yogurt
Cold Cereal Selection



PLATED BREAKFAST

*Plated Breakfast includes Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas
Freshly Baked Muffins & Danish Pastries*

The Columbus Breakfast – \$21

Scrambled Eggs
Breakfast Potatoes
Choice of Smoked Bacon
Or Sausage Links
Sliced Seasonal Fruit

Biscuits N Gravy – \$20

Biscuits and Sausage Gravy
Scrambled Eggs
Breakfast Potatoes

Pancakes – \$16

Pancakes with Warm Maple Syrup
Choice of Bacon or Sausage

Quesadilla – \$17

Quesadilla with Scrambled Eggs, Tomatoes, Onions, Bell Peppers, Breakfast Potatoes Served with Salsa and Sour Cream



BRUNCH BUFFETS

Brunch Buffet includes Regular Coffee, and Decaffeinated Coffee, Assorted Hot Teas. A Minimum of

Buckeye Brunch – \$28

Sliced Seasonal Fruit
DoubleTree Salad
Breakfast Pastries
Scrambled Eggs
Choice of Bacon or Sausage
Grilled Chicken Breast
Breakfast Potatoes
Soft Rolls
Chef's Choice of Dessert

Ohio Brunch – \$32

Omelet Station with Ham, Bacon, Onions, Sweet Bell Pepper, Cheddar Cheese, and Mushrooms
Sliced Seasonal Fruit
Breakfast Pastries
Bacon and Sausage Links
Chef's Breakfast Potatoes
DoubleTree Salad
Lemon-Pepper Chicken
Pasta Primavera
Soft Rolls
Chef's Dessert Choice



A LA CARTE

- Juices \$15 per Carafe – Orange, Apple or Cranberry
 - Freshly Brewed Regular and Decaffeinated Coffee \$42 per Gallon
 - Hot Tea \$42 per Gallon
 - Bottled Water \$4 each
 - Assorted Sodas \$3 each
Coca-Cola Products
 - Assorted Bagels with Cream Cheese \$24 a dozen
 - Fresh Baked Muffins \$29 a dozen
 - Breakfast Pastries \$29 a dozen
 - Sliced Seasonal Fruit Display \$5.25 per person
 - DoubleTree Chocolate Chip Cookies \$32 a dozen
 - Brownies \$25 a dozen
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TAKE-A-BREAK

Fitness Break \$13

Sliced Seasonal Fresh Fruit
Assorted Yogurts
Granola
Bottled Water

Sweet Tooth Break – \$15

Assorted Cookies and Brownies
Milk Chugs, 2% Whole and Chocolate

7th Inning Stretch – \$15

Popcorn
Peanuts
Soft Pretzels
Assorted Sodas

Sweet & Salty Break – \$15

Brownies
Assorted Candy Bars
Individual Bags of Chips
Assorted Sodas

All Day Beverage Service

Maximum 2 hours \$12
Maximum 4 hours \$16
Maximum 8 hours \$20
Regular and Decaffeinated Coffee
Assorted Coca-Cola Soft Drinks
Hot Tea
Bottled Water

Fiesta Break – \$13

Chips and Salsa
Nacho Cheese
Assorted Sodas



LUNCH BUFFET

All Lunch Buffets served with Iced Tea or Lemonade. Minimum of 20 people

Deli Buffet – \$28

Capital Club Salad – Mixed Greens, Red Onions, Cucumbers, Tomatoes, Pecans, Crumbled Feta, Maple Balsamic Vinaigrette
Marinated Vegetable Pasta Salad
Roast Sirloin of Beef, Smoked Turkey Breast, Baked Ham
Lettuce, Tomatoes, Onions, Mayonnaise, Yellow and Honey Dijon Mustard
Assorted Cheeses – Cheddar, Provolone, Swiss
Assorted Breads and Rolls
Cookies and Brownies

Mac & Cheese Bar – \$26

Garden Salad – Mixed Greens, Tomatoes, Cucumbers, Crispy Onions Crumbled Bleu, Traditional Ranch and Italian Dressings
Build Your Own Mac & Cheese – Chicken, Bacon, Broccoli, Jalapeños, Sun Dried Tomatoes, Asparagus
Add Ham for \$3
Chef's Choice Dessert

Baked Potato Bar – \$24

DoubleTree Salad – Blended Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
Build Your Own Baked Potato – With Bacon, Ham, Chili, Jalapeños, Green Onions, Broccoli, Tomatoes, Shredded Cheddar Cheese, Salsa and Sour Cream
Seasonal Fruit Salad

Executive Lunch Buffet – \$34

DoubleTree Salad – Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons, Balsamic Vinaigrette
Grilled Chicken Breast with Sautéed Onions and Mushrooms
Spice Roasted Tilapia
Roasted Trio of Potatoes
House Vegetable Medley, Zucchini, Squash, Red Onions, Red Bell Pepper and Carrots
Rolls and Butter
Chef's Choice of Dessert



Taste of Italy Buffet – \$33

Caesar Salad – Fresh Mixed Greens, Croutons, Parmesan Cheese with Caesar Dressing
Vegetable Lasagna
Pasta with Alfredo and Marinara
Chicken Parmesan, Bowtie Pasta, Marinara
Green Beans
Assorted Rolls
Chef's Choice of Dessert

Fiesta Buffet – \$28

Choice of Traditional Beef Chili or Chicken Tortilla Soup
Fajita Grilled Chicken with Bell Peppers and Onions
Smoked Paprika Ground Beef
Spanish Style Rice
Shredded Cheese, Tomatoes, Chopped Onions, Hot Peppers, Shredded Lettuce
Sour Cream, Sliced Black Olives, Pico De Gallo
Churro Fries

Del Mar Buffet – \$34

California Cucumber Salad
Grilled Salmon Tomato-Basil Cream
Cilantro Lime Infused Rice
Long Bean Medley
Dinner Rolls
Chef's Choice of Dessert

Ohio Valley Buffet – \$29

DoubleTree Salad –Mixed Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
Gerber Farms Fried Chicken
Green Beans
Mashed Potatoes and Gravy
Dinner Rolls
Chef's Choice of Dessert



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PLATED LUNCH

All Plated Lunches include DoubleTree Salad – Fresh Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons with a Balsamic Vinaigrette or Soup of the Day, Your Choice of Entrée, Chef's Choice of Starch, Chef's Choice of Vegetable, and Chef's Choice of Dessert. Beverage Service – Iced Tea or Lemonade

Maximum of 2 selections per banquet

Entrées –

- Chicken Breast Piccata, Beurre Blanc \$28
 - Wild Mushroom Chicken Marsala \$27
 - Grilled Lemon Pepper Chicken \$26
 - Spice Roasted Tilapia, Tomato Relish \$30
 - Seared Atlantic Salmon, Tomato-Basil Cream \$32
 - Beef Sirloin Tips, Rosemary-Bourbon Jus \$33
 - Grilled New York Strip Steak, Chermoula Sauce \$36
 - Vegetarian, Vegan, Gluten Free, and other special dietary meals are available per request
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BOX LUNCH

Box Lunches are all served with Individual Bag of Chips, Mayonnaise, Mustard, DoubleTree Cookie or Whole Fruit and Bottle Water \$22

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- Turkey and Swiss – Leaf Lettuce, Tomato and Swiss, Brioche Bread
 - Ham and Swiss – Leaf Lettuce, Tomato and Swiss, Brioche Bread
 - Roast Beef – Leaf Lettuce, Tomato, Provolone, Brioche Bread
 - Citrus Chicken Salad – Butter Croissant, Leaf Lettuce, Tomato
 - Grilled Veggie Wrap – Mushrooms, Zucchini, Squash and Red Onion
 - Chicken Caesar Wrap – Romaine Lettuce, Parmesan, Caesar Dressing
 - Buffalo Chicken Wrap – Romaine Lettuce, Diced Tomatoes, Bleu Cheese Dressing
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DINNER BUFFET

All Buffets \$45; add additional Entrée for \$10 per person

Add NY Strip option for \$7.00

Salads – Choice of Two

- Classic Caesar Salad – Crisp Romaine Lettuce, Croutons, Parmesan, Caesar Dressing
- DoubleTree Salad – Mixed Greens, Red Onions, Cucumbers, Tomatoes, Croutons, Balsamic Vinaigrette
- Capital Club Salad – Fresh Mixed Greens, Pecans, Crumbled Feta, Maple-Balsamic Vinaigrette

Vegetables and Starches – Choice of Two

- Green Bean Almondine
- Zucchini and Squash Medley
- California Vegetable Medley
- Rice Pilaf
- Roasted Red Skin Potatoes
- Whipped Garlic Potatoes
- Couscous

Entrées – Choice of Two

- Mixed Mushroom Chicken Marsala
- Chicken Piccata, Caper Beurre Blanc
- Roasted Chicken, Thyme Jus
- Beef Sirloin Tips, Port Wine Reduction
- Traditional Beef Pot Roast, Crisp Onions
- Herb Grilled Salmon, Lemon Confit
- Spice Baked Cod, Dill-Lemon Cream

Chef's Choice of Dessert



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PLATED DINNER

All Dinners Include DoubleTree Salad – Fresh Mixed Greens, Red Onions, Cucumbers, Tomatoes and Croutons with Balsamic Vinaigrette, Chef's Choice of Vegetable and Starch, Rolls and Butter, Chef's Choice of Dessert

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- Chicken Piccata –Lemon Caper Beruue \$34
 - Hawaiian Chicken Cordon Bleu –Shaved Ham, Pineapple, Provaolone, Sweet Dijon Cream \$39
 - Tarragon Grilled Salmon – Lemon Vin Blanc \$37
 - Spice Rubbed Pork Loin – Peppered Mango Chutney \$36
 - NY Strip – Pesto Cream Sauce \$42
 - Fillet Mignon – Shiitake Mushroom Ragout \$46
 - Seared Scallops –DeLoach White Wine and Garlic Sauce \$42
 - Shrimp Scampi – Garlic-Herb Butter Crumbs \$40
 - Vegetarian, Vegan, Gluten Free, and other special dietary meals are available per request
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ENHANCEMENTS

Cold Hors d' oeuvres

Prices are based on 50 pieces of each Hors d'oeuvres. Butler Passed available for all selections marked with an asterisk.

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- Shrimp Cocktail* – Shrimp Cocktail on Ice, Lemon Wedges, Cocktail Sauce \$220
 - Hummus – Our House Recipe Served with Crudité Vegetables and Pita Bread \$175
 - Cheese Display – Assorted Cheeses served, Assorted Crackers \$250
 - Vegetable Crudités – Seasonal Vegetables, Ranch and French Onions Dips \$200
 - Seasonal Sliced Fruit Display – Vanilla Yogurt Dipping Sauce, Berry Accents \$225
 - Miniature Assorted Cheesecake* \$150

Hot Hors d'oeuvres

Prices are based on 50 pieces of each Hors d'oeuvres. Butler Passed available for all selections marked with an asterisk.

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- Spring Rolls – Thai Sesame Sauce \$175
 - Boursin Stuffed Mushrooms* \$175
 - Classic Chicken – BBQ, or Classic Buffalo Sauce \$175
 - BBQ Meatballs – Sliced Scallions \$100
 - Ginger Chicken Satay – Plum Sauce * \$150
 - Smoked Beef Satay – Cilantro Aioli * \$175
 - Spanakopita – Spinach and Feta* \$125
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A LA CARTE STATIONS

An attendant surcharge of \$100 will be assessed for all selections. Priced per person

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- **Prime Rib Station \$15** Silver Dollar Rolls, Horseradish Cream and Pesto Mayonnaise
 - **Beef Tenderloin Station \$16** Silver dollar Rolls, Whole Grain Mustard and Sun Dried Tomato Mayonnaise
 - **Turkey Breast Station \$12** Silver Dollar Rolls, Mayonnaise and Dijon Mustard
 - **Honey Glazed Ham Station \$11** Silver Dollar Rolls and Dijonnaise
 - **Pasta Station \$15** Penne and Cavatappi Pasta, Marinara, Alfredo, Italian Sausage, Grilled Chicken, Sun Dried Tomatoes, Parmesan, Sautéed Mushrooms, Roasted Peppers
Add Shrimp \$7, Bacon \$5, Steak \$9
 - **Omelet Station \$13**
Toppings include Cheese, Mushrooms, Peppers, Onions, Jalapeños, Bacon, Sausage, Ham, Spinach
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DOUBLETREE SWEETS

- Carrot Cake \$8
 - Mile High Chocolate Cake \$8
 - Carmel Apple Pie \$5 Ala mode add \$1.50
 - New York Cheese Cake \$8
 - Brownies \$25 per dozen
 - DoubleTree Cookies \$32 per dozen
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BEVERAGES

The hotel reserves the right to ask for proper identification from anyone of questionable age (Legal age 21) and refuse service if said identification cannot be produced or if I.D. is suspect. The hotel may also and is mandated to refuse service to anyone whom in their judgment appears intoxicated. Each event is subject to \$75 bartender fee, covering a period of two hours.

Premium Brands

- Dewar's Scotch
- Jack Daniel's Bourbon
- Absolut Vodka
- Beefeater Gin
- Captain Morgan Rum
- Crown Royal Whiskey

Call Brands

- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Smirnoff Vodka
- Tanqueray Gin
- Bacardi Rum

Cash Bar

- Premium Brand Cocktails \$8.00
- Call Brands Cocktails \$7.00
- Domestic Beer \$5.00
- Imported Beer \$6.00
- House Wines \$8.00
- Bottled Water and Sodas \$3.00

Hosted Bar

- Premium Brand Cocktails \$7.00
 - Call Brand Cocktails \$6.00
 - Domestic Beer \$5.00
 - Imported Beer \$6.00
 - House Wines \$8.00
 - Bottled Water & Sodas \$3.00
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