

HILTON COLUMBUS/POLARIS



WEDDING MENUS

HILTON COLUMBUS/POLARIS
8700 Lyra Drive | Columbus, OH 43240

WEDDING RECEPTION-FEATURES

Congratulations on your engagement!

The Hilton Columbus/Polaris offers an elegant setting for engagement parties, rehearsal dinners, post wedding brunches, bridal showers, ceremonies and receptions for up to 500 guests. Your Wedding Specialist will personally assist you in creating an event that reflects your personal style and desires. That's why we have created an assortment of cuisines to satisfy all palates. No matter your taste, you'll find something to delight all of your guests and enhance any function.

WEDDING POLICIES:

MENU SELECTION

Menus may be selected at any time during the planning process, although your Catering Manager does require that all details be completed sixty (60) days prior to your event. A \$75 bartender fee will apply per banquet bar. All pricing is subject, to change due to unforeseen market changes. In accordance with the Ohio Revised Code for the State of Ohio, the hotel does not permit any outside food or beverage to be brought onto the premises (excluding wedding cakes).

CUSTOMIZED MENUS

For your special day, we understand you may already have a vision as to what menu items you would like to offer for your special day. Please keep in mind that our wedding menus are just a suggestion, or a starting point for you to be familiar with our offerings. We are more than happy to customize or recreate an entire menu for your event. Our Executive Chef and your Wedding Professional want you to have everything you have always dreamt of for your wedding day and will sit down with you to discuss menu options prior to the tasting.

GUARANTEES

A final "guarantee" of your anticipated number of guests must be communicated to your Wedding Professional no later than three (3) business days prior to your scheduled event. These numbers represent the minimum guarantee for the function and may not be lowered. If no guarantee is received, your original estimate or actual number of guests, whichever is greater, will be used for billing. The hotel will prepare and set 3% above the final guarantee number. Any overset exceeding 3% is subject to an additional fee.

DEPOSITS

A \$1,000 deposit is required with a signed contract to secure the space for your wedding reception. Six (6) months prior to your event, (or equal to half the time between signing the contract and date of your event) 50% of your total estimated charges are due. Thirty (30) days prior to your event the remainder of your estimated total (including tax and service charge) will be due. Final payment is due one (1) full business week prior to your event and is based on the guaranteed attendance for your reception and estimated beverage charges.

CANCELLATION

Required deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable.

EVENT TEARDOWN

All items brought in for your event must be removed at the conclusion of your event. The hotel is not held liable for any items left in your function room or items provided by outside vendors.

EVENT TIMELINES

Setup times will be blocked one (1) hour prior to the opening of the ballroom doors, to allow your vendors time to setup equipment and décor. If additional setup time is required, additional fees will apply. Event timelines are listed below, however, if different times are needed, please advise your Wedding Professional prior to contracting.

Friday evening from 6:00pm until midnight
Saturday evenings from 6:00pm until midnight
Sunday afternoon/evenings any five (5) hour time block

Prices subject to change and will be confirmed upon placement of order.

All selections subject to 23% Service Charge and 7.50% Tax.

Receptions- Plated Dinner

All plated meals include regular and decaffeinated coffee, selection of gourmet hot tea, iced tea, and water with an assortment of rolls and butter.

Your choice of four (4) butler passed hors d'oeuvres as well as one (1) reception station.

Butler Passed Hors D'oeuvres Select Four (4)

Chilled hors D'oeuvres

Grilled asparagus wrapped with turkey or prosciutto

Bruschetta of fresh tomato on garlic crostini

Lobster puff of rich lobster salad in a traditional puff shell with chive and lemon

Scallop crudo on a cucumber round with toasted sesame seeds and micro greens

Tomato and mozzarella skewer with basil and aged balsamic vinegar

Chilled rare beef tenderloin with garlic aioli and baby arugula on toasted baguette

Hot hors D'oeuvres

Bacon wrapped scallop topped with raw sugar

Beef skewer with balsamic marinated mushroom and bleu cheese

Chicken satay marinated in garlic and herbs

Barbacoa tostada with fresh onion and cilantro

Mushroom and goat cheese bruschetta with house-made Worcestershire

Coconut tempura shrimp

Crisp vegetable spring rolls

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

Reception Stations

Select One (1)

Artisan Cheese and Charcuterie Board

Imported and domestic cheese and artisan cured meats garnished with quince paste, whole grain mustard, grapes and berries, and served with flatbreads and crackers

Vegetable Crudités with Select Antipasti

Garden-fresh vegetables served with buttermilk ranch dip along with marinated roasted tomatoes, pickled cherry peppers, roasted mushrooms, artichoke hearts, and pitted Greek olives

Bruschetta Display

Toasted baguette crostini and toasted pita served with marinated tomatoes, olive tapenade, roasted mushroom and goat cheese (served warm), and vegetable ceviche

Chips and Dips

Fresh corn chips, pita chips, house-made potato chips, seeded flatbreads with salsa, guacamole, sour cream onion dip, hummus, sharp cheddar cheese dip

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

First Course

Select One (1)

Roma Tomato Bisque

Charred with garlic, Parmesan cheese and olive oil garnish (vegetarian)

Vichyssoise

Smooth Yukon gold and leek soup served hot with chive garnish

Lobster Bisque

Rich and smooth seasoned with sherry and garnished with light herb oil

Onion Soup

Slowly caramelized onions with madeira and marsala, toasted rye crouton with Swiss

Second Course

Select One (1)

Mixed Green Salad

Delicate greens, tomato, onion, cucumber, and shredded carrot with two dressings

Steakhouse Tomato Salad

Sliced vine-ripe tomatoes, red onion, crumbled bleu cheese, crumbled pancetta, olive oil and aged balsamic syrup

*this salad is served dressed

Midwest Spinach Salad

Tender spinach with bean sprouts, hard cooked egg, onion, and bacon with house-made honey French and ranch dressings

Autumn Harvest Salad

Mixed local greens topped with fresh apple, glazed pecans, red onion, bleu cheese and dried cranberries with sweet and sour and ranch dressings

Classic Caesar Salad

Crisp romaine with aged Parmesan cheese, tomato, and garlic crostini. Served with traditional creamy dressing

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

Entrée

Select Two (2)

Beef Tenderloin

8oz. cut seared and served with roasted shallot and red wine jus

USDA Prime Sirloin of Beef

Garlic rubbed and grilled served with house-made Worcestershire

Frenched Breast of Local Chicken

Rubbed with Dijon and topped with seasoned panko crumbs finished with orange and thyme beurre blanc

Coriander-Peppercorn Crusted Salmon

Seared and served with beurre rouge and fresh-squeezed lemon

Grilled Portabella and Quinoa

Toasted quinoa folded with sautéed baby kale and sweet potato topped with a grilled portabella mushroom cap

(Vegan, gluten free, dairy free)

Herb-Crusted Chicken

Boneless breast crusted with bread crumbs, Italian cheeses, and herbs served with roasted garlic tomato cream

The Wedding Duet

Petite Filet and Chicken

4oz. filet of beef and 4oz frenched breast of chicken seared and finished with red wine demiglace

Petite Filet and Crab

4oz. filet of beef and 3oz. lump crab cake topped with panko both finished with Dijon cream

Sirloin and Shrimp

4oz. USDA prime sirloin and two jumbo sautéed shrimp with maître D butter

Petite Filet and Salmon

4oz filet of beef and 4oz. coriander-peppercorn crusted salmon filet both finished with beurre rouge

Entrée selections are served with chef's choice of appropriate starch and seasonal vegetable.

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

Receptions- A Modern Approach

A combination of food stations and passed hors d'oeuvres gives you the flexibility to spend more time with your friends and family as well as offer a variety of tastes and flavors

Reception Stations Select Three (3)

Artisan Cheese and Charcuterie Board

Imported and domestic cheese and artisan cured meats garnished with quince paste, whole grain mustard, grapes and berries, and served with flatbreads and crackers

Bruschetta Display

Toasted baguette crostini and toasted pita served with marinated tomatoes, olive tapenade, roasted mushroom and goat cheese (served warm), and vegetable ceviche

Vegetable Crudités with Select Antipasti

Garden-fresh vegetables served with buttermilk ranch dip along with marinated roasted tomatoes, pickled cherry peppers, roasted mushrooms, artichoke hearts, and pitted Greek olives

Chips and Dips

Fresh corn chips, pita chips, house-made potato chips, seeded flatbreads with salsa, guacamole, sour cream onion dip, hummus, sharp cheddar cheese dip

Mashed Potato Bar

Mashed russet potatoes with butter and cream served with peppered brown gravy, sliced scallion, shredded cheese, crumbled bacon, sour cream, roasted garlic cloves, roasted sweet corn

Guacamole Display

Fresh house-made guacamole with pico de gallo, salsa, sour cream, shredded cheese, corn salsa with black beans, pulled chicken and pulled pork, served with crisp corn tortilla chips

Salad Station

Local young lettuces and Crisp romaine lettuce three house made dressings, tomatoes, cucumbers, red onion, shredded carrot, garlic croutons, candied pecans, shredded cheddar cheese, crumbled bleu cheese

Prices subject to change and will be confirmed upon placement of order.

All selections subject to 23% Service Charge and 7.50% Tax.

Passed Hors D'oeuvres Select Four (4)

Chilled Hors D'oeuvres

- Grilled asparagus wrapped with turkey or prosciutto
- Bruschetta of fresh tomato on garlic crostini
- Lobster puff of rich lobster salad in a traditional puff shell with chive and lemon
- Scallop crudo on a cucumber round with toasted sesame seeds and micro greens
- Tomato and mozzarella skewer with basil and aged balsamic vinegar
- Chilled rare beef tenderloin with garlic aioli and baby arugula on toasted baguette

Hot Hors D'oeuvres

- Bacon wrapped scallop topped with raw sugar
- Beef skewer with balsamic marinated mushroom and bleu cheese
- Chicken satay marinated in garlic and herbs
- Barbacoa tostada with fresh onion and cilantro
- Mushroom and goat cheese bruschetta with house-made Worcestershire
- Coconut tempura shrimp
- Crisp vegetable spring rolls

Carving Station Select One (1)

(Carving chef fee of \$50 per 100 guests)

Beef Tenderloin

Served with horseradish cream, whole grain mustard, and garlic aioli with split rolls
(1 per 14-16 guests)

Semi-boneless Breast of Turkey

Slow-roasted breast served with sweet-hot mustard, orange-cranberry relish, and split rolls
(1 per 30-40 guests)

Smoked Beef Brisket

Dry rubbed and smoked in house until tender served with texas vinegar sauce, traditional barbecue sauce, and a Carolina mustard sauce with sweet-hot pickles
(1 per 30-40 guests)

Glazed Flat Ham

Rubbed with mustard and honey and slow-cooked served with buttermilk biscuits and Dijon mustard
(1 per 25-35 guests)

Smoked Corned Beef

Made in house and smoked until tender served with sauerkraut, 1000 island, swiss cheese fondue and marble rye crostini
(1 per 30-40 guests)

Braised Bacon

Cured, smoked, and slow braised until tender served with pickled slaw and marinated tomato salad
(1 per 25-35 guests)

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

Wedding Cake Enhancements

Your wedding cake will be served with your choice of one of the following enhancements on each plate.

Select one (1)

Chocolate Covered Strawberry

White chocolate, Milk chocolate, or Dark chocolate

Chocolate cup filled with rich mousse

White chocolate mousse, Macadamia nut mousse,
Espresso mousse, or Chocolate mousse

Assorted Petite Macaroons

Delicate meringue cookies with buttercream filling

Late Night Snacks – Optional

Pizza

Full sheet pizza that serves 35-45 guests

Cheese
Pepperoni
Vegetable

Smoked Pulled Pork

dressed with bbq sauce on split rolls

Popcorn Station:

Fresh popped popcorn with seasonings

Kobe Beef Sliders

with cheddar on onion slider rolls, traditional
condiments on the side

Assorted Sweets:

Selection on petite tarts, sweet bites, and mini
cookies

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.

Bar & Wine- Specialty Bar

There is a \$75.00 Bartender Fee for each Bartender.

This Fee is Waived Should Each Bars' Sales Exceed \$500.00 Excluding Tax and Service Charge.

Package Bars

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, whichever is greater.

4 Hour Quality

Four (4) hour service of Quality Brand Cocktails, House Wines, Import and Domestic Beer, Mineral Water, Juices and Soft Drinks

4 Hour Premium

Four (4) hour service of Premium Brand Cocktails, House Wines, Import and Domestic Beer, Mineral Water, Juices and Soft Drinks

5 Hour Quality

Five (5) hour service of Quality Brand Cocktails, House Wines, Import and Domestic Beer, Mineral Water, Juices and Soft Drinks

5 Hour Premium

Five (5) hour service of Premium Brand Cocktails, House Wines, Import and Domestic Beer, Mineral Water, Juices and Soft Drinks

Hosted Bars

Liquor is priced per ounce, wine is priced per glass and beer is priced per bottle. Charges based on consumption.

Full Host Bar:

Choose from Quality Brands or Premium Brands to include Cocktails, House Wines, Import and Domestic Beer, Mineral Water, Juices and Soft Drinks

Beer and Wine Host Bar:

Import, Domestic and Non-Alcoholic Beers, House Wines and Soft Drinks

Cash Bar

Drinks purchased by individuals. Bartender fees apply.

Prices subject to change and will be confirmed upon placement of order.

All selections subject to 23% Service Charge and 7.50% Tax.



Quality Liquor Brands

Vodka: Smirnoff

Gin: New Amsterdam

Scotch: J & B

Bourbon: Jim Beam

Canadian Whiskey: Canadian Club

Rum: Bacardi Superior

Tequila: Suaza Gold

Premium Liquor Brands

Vodka: SKYY

Gin: Beefeater

Scotch: Dewar's White Label

Bourbon: Jack Daniel's Black Label

Canadian Whiskey: Crown Royal

Rum: Bacardi Select

Tequila: Cuervo Gold

Domestic Beer Brands:

Miller Lite

Coors Light

Budweiser

Bud Light

Michelob Ultra

Import Beer Brands:

Corona Extra

Heineken Lager

Amstel Light

Champagne

Freixenet Cordon Negro

House Wines (Canyon Road)

Cabernet Sauvignon

Merlot

Chardonnay

Sauvignon Blanc

White Zinfandel

Non-Alcoholic

San Pellegrino

Host Sponsored Soft Drink Price

Cash Bar Soft Drink Inclusive Price

Host Sponsored Bottled Water/Juices

Cash Bar Bottled Water/Juices Inclusive Price

Prices subject to change and will be confirmed upon placement of order.
All selections subject to 23% Service Charge and 7.50% Tax.