Sheraton Columbus Hotel at Capitol Square





Creating Monumental Moments

Your wedding day can be everything you have always imagined! The Sheraton Columbus Hotel at Capitol Square is ready to make your wedding dreams come true, with sophisticated reception venues and an outstanding downtown location. Whether your idea of the perfect event is an intimate gathering or a more formal affair, our experienced wedding team will be at your side from start to finish, helping to ensure that it is executed flawlessly. Accentuate your reception with delicious, personalized menus and modern audiovisual facilities, and explore our custom wedding packages - designed to exceed your expectations, without exceeding your budget.

Located in the heart of downtown Columbus, Ohio's historical theatre district, our hotel provides an array of unique options for receptions of

varying sizes and styles.

Wedding Packages

All Reception Packages Include:

- Personal and professional event coordination prior to and on the day of your special event
- One (1) hour cocktail reception
- Five (5) hour wedding reception
- Classic white napkins and floor-length table linens
- All flatware, china and glassware
- White pipe and drape with four (4) canned up lights in the Ballroom
- Votive candle centerpiece enhancements
- Staging for head table or entertainment
- Dance floor
- Placement of one (1) favor
- Display tables for cake, gifts and place cards
- Staff to cut and serve wedding cake
- Complimentary menu sampling for up to four to facilitate reception planning
- Complimentary suite for the bride and groom on the night of the event
- Preferred rates for your guests' overnight accommodations upon availability

Capitol Package I 68 per person

- Four (4) hour hosted beer and wine bar
- One (1) stationed presentation~ Chef designed display of artisan cheeses, nuts, seeds, dried fruit and local honey
- Two (2) course plated dinner

Executive Package | 78 per person

- Four (4) hour hosted familiar brands bar
- One (1) stationed presentation~ Chef designed display of artisan cheeses, nuts, seeds, dried fruit and local honey and two (2) butler passed hors d'oeuvres
- Two (2) course plated dinner

Presidential Package | 98 per person

- Five (5) hour hosted familiar brands bar
- One (1) stationed presentation~ Chef designed display of artisan cheeses, nuts, seeds, dried fruit and local honey and two (2) butler passed hors d'oeuvres
- Two (2) course plated dinner
- Gold /silver Chivari Chairs

Hors d'oeurve Selections



- Horseradish beef tenderloin
- Minted crab crostini
- Sheraton deviled eggs
- Island chicken salad
- Sweet potato and goat cheese
- Smoked salmon tartar
- Heirloom tomato bruschetta

Hot

- Coconut chicken tenders with orange ginger dipping sauce
- Boursin stuffed mushrooms
- Whiskey braised short rib, polenta crouton, scallions
- Asiago asparagus in phyllo
- Herb breaded gouda and tomato bisque
- Roasted corn edamame quesadilla
- Candied bacon jam tart
- Honey siracha chicken meatballs

Enhancements

Jumbo cocktail shrimp 4 per piece

Mediterranean Spreads

Hummus, spinach dip, olive tapenade, grilled pita and baguettes 7 per person

Vegetable Crudite Display

Assorted seasonal vegetables, caramelized onion and ranch dips 7 per person

Sliced Fruit Display

Seasonal fresh sliced fruit 7 per person

Bruschetta Bonanza

Hummus three ways, mozzarella and tomato relish, mixed olive tapenade, spinach artichoke dip, spicy black bean and cheddar dip, mango chive chutney, smoked salmon pate, baguettes, 7-grain wafers and petite pumpernickel 17 per person





Salads and Accompaniments



Salads

Sheraton House Salad

Arcadian iceberg mix, marinated cherry tomatoes, cucumber, herbed crouton, bleu cheese crumbles and white balsamic vinaigrette

Caesar Salad

Crisp romaine hearts, shredded Parmesan cheese, herbed cheese crostini, roma tomatoes and traditional Caesar dressing

Spinach Salad 2 per person Baby spinach, dried apricot, julienne red onion, shredded smoked Gouda, sliced strawberry, spiced pecans and raspberry

vinaigrette

Southern Bibb Salad 2 per person Torn organic greens, shredded Swiss cheese, roasted corn, crisp onion straws, marinated cherry tomatoes, avocado and spiced buttermilk ranch

Accompaniments

Starch

Cheddar au gratin potatoes Creamy garlic Parmesan polenta

Herb whipped potatoes

Rosemary lemon risotto

Roasted redskin potatoes

Vegetable

Chef's selection of seasonal vegetable

All entrées are served with one (1) starch and one (1) vegetable, semolina bread, black lava salted butter, freshly brewed Starbucks ® Coffee, Decaf. Tazo ® Hot Tea and water.

Multiple entrée fee 2 per person Multiple starch and vegetable fee 2 per person



Entrées





Poultry

Braised Mushroom Chicken Breast Thyme rubbed chicken breast, wild mushroom mousse, caraway demi

Tangelwood Farms All Natural Chicken Herbs de'Provence rubbed chicken breast, thyme veloute

Chicken Cordon Bleu Breaded chicken breast, topped with shaved prosciutto ham, fresh mozarella, sage oil

Beef

Grilled Angus Sirloin* Red wine demi

Filet Au Poivre**
Bourbon peppercorn cream

Duet

Grilled Filet and Herb Crusted Chicken** Rosemary au jus

Seared Chicken Breast and Roasted Shrimp**
Herb vin blanc

Vegetarian

Roasted Vegetable Strudel Seven seasonal vegetables, asparagus cream, red pepper coulis

Vegetable Napoleon

Grilled zucchini, yellow squash, portobello mushroom, eggplant, red onion with sundried tomato pesto, lemon parmesan risotto

Tofu Parmesan Provencal sauce

Pork and Seafood

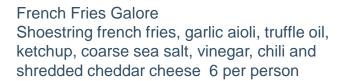
Pork Tenderloin Medallions Tomato chipotle sauce, black bean corn salsa

Lemon Herb Seared Salmon* Lemon herb vin blanc

*only available with the Executive Package

** only available with the Executive Package or the Presidential Package

Late Night Bite



Flat bread pizza
Margherita 14 per pizza
Vegetable supreme 14 per pizza
Meat lovers 16 per pizza

Pretzel station

Wing bar
Traditional or boneless wings
Barbecue or hot sauce with bleu cheese, ranch and celery 100 per 50 wings

Freshly baked pretzel sticks, hot cheese, yellow mustard, honey mustard and cinnamon sugar butter 7 per person

Nacho bar Nachos, tortillas, jalapenos, cilantro sour cream, queso dip, iceberg, guacamole and house made salsa 13 per person State Fair

Mini corn dogs, funnel cake fries, soft pretzels, freshly squeezed lemonade 14 per person

Chef Hammond's Donut Wall
Chef's handpicked wall of donuts, white and
chocolate milk
325 serves 40

Make Your Own S'more Station
Display of assorted campfire favorites
13 per person

Sweet Dreams Station

Chocolate covered strawberries, wedding colored cake pops, mocha brownies, apple tartlets, hazelnut dark chocolate ganache, lemon curd tartlets, wedding colored mini cupcakes, pecan diamonds, fresh fruit tartlets, wedding bell shortbreads 30 per dozen





Bud Light, Budweiser, Miller Lite, Corona and Heineken House Red, White and Blush Assorted Coca Cola Products

Familiar Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Johnny Walker Red Label Scotch, Jim Beam White Label, and Seagram's 7 Whiskey Domestic, Local and Imported Beer House Wine Assorted Coca Cola Products

Favorite Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Johnny Walker Black Label Scotch, Jack Daniels Bourbon, Crown Royal Whiskey Domestic, Local and Imported Beer House Wine Assorted Coca Cola Products

Enhancements

Tableside wine service 8 per person
Additional bar time 5 per hour/per person
Single bottle upgrade 3 per person
Favorite brands upgrade 8 per person



Beer and Wine Options
Domestic Beer ~ Select 3

Bud Light, Budweiser, Miller Lite, Michelob Ultra, Yuengling, Blue Moon, Angry Orchard Hard Cider

Imported/Craft Beer ~ Select 2 Corona Extra, Heineken, Stella Artois, Heineken Light, Corona Light, Samuel Adams Boston Lager

Local Craft Beers ~ Select 1
Elevator 3 Frogs IPA, Elevator Bleeding
Buckeye, Great Lakes Edmund Fitzgerald
Porter, Wolf's Ridge Clear Sky American
Cream Ale, Wolf's Ridge Driftwood Session IPA

Non-Alcoholic St. Pauli Girl NA

House Wines ~ Select 3
Century Cellars by BV, Chardonnay
Century Cellars by BV, Cabernet Sauvignon
Glass Mountain, Merlot
Beringer, White Zinfandel
Beringer, Moscato

Custom menus available for all beverage and wine service. All bars include appropriate mixers and garnishes





Enhancements

Audio Visual

Full ballroom canned up lighting 530 LCD projector and screen 530 Handheld wired microphone 55 Handheld wireless microphone 155 Patch into house sound 100 Upgraded backdrop 250

Linens/Chairs*

Gold/silver Chivari Chairs 7 each Standard chair cover and sash 5 each Polyester colored napkin 1 each

Customized linens available

*pricing does not include delivery fee







Preferred Vendors

Alice's Piece of Cake 740 917 9031 Nothing Bundt Cakes 614 826 8259 Our CupCakery 614 659 1555 Short North Piece of Cake 614 421 0399 Scrumptious Crumbs 614 529 9223 Décor and Event Design Dahlia Occasions 614 893 9888 Events 2NV 614 649 1593 Joie de Vivre Events 740 825 0027 Prema Designs 614 747 6224 Vision of Elegance 614 915 6159 Weddings InStyle 513 307 4162 Florist Dalay Key Event Design 614 270 1604 Madison House Florist 614 561 0135 Petals & Leaves 614 785 9690 Griffins Floral Linen Linen Hair Connie Duglin 614 7495 0936 Buckeye Entertainment 614 707 7671 Night Music DJ 614 529 6777 Columbus Pro DJ 614 224 1945 3 Chords and a Beer 614 726 614 736 3633 Photobooth Great Photobooth 614 570 5330 Columbus Photobooth Co. 614 961 8648 Fizzy Cat 614 529 6777 Fizzy Cat 614 529 6777 VIP Event Management 614 823 8300 Florist Photographers 614 Wedding Photography 614 636 1531 Lambert Photography 614 636 1531 Lambert Photography 614 530 3022 Sara Elizabeth Photography 614 915 6951	Cake		Music and Entertainment		
Dahlia Occasions 614 893 9888 Great Photobooth 614 570 5330 Events 2NV 614 649 1593 Columbus Photobooth Co. 614 961 8648 Joie de Vivre Events 740 825 0027 Florist Fizzy Cat 614 529 6777 Vision of Elegance 614 915 6159 ShutterBooth 888 780 8837 Weddings InStyle 513 307 4162 VIP Event Management 614 823 8300 Florist Photographers Dalay Key Event Design 614 270 1604 Photographers Madison House Florist 614 561 0135 English Photography 614 636 1531 Petals & Leaves 614 785 9690 Lambert Photography 614 530 3022 All in Bloom 614 785 9690 Jim Sanders Photography 614 530 3022 Vessel Floral and Events 614 785 9690 Sara Elizabeth Photography 614 915 6951 Linen Hair		Nothing Bundt Cakes Our CupCakery Short North Piece of Cake	614 826 8259 614 659 1555 614 421 0399	Night Music DJ Columbus Pro DJ	614 529 6777 614 224 1945
Events 2NV Joie de Vivre Events Prema Designs Florist Dalay Key Event Design Madison House Florist Petals & Leaves All in Bloom Griffins Floral Events 2NV Side de Vivre Events F14 649 1593 Columbus Photobooth Co. 614 961 8648 Fizzy Cat		· · · · · · · · · · · · · · · · · · ·			
Columbus Photobooth Co. 614 961 8648					
Vision of Elegance 614 915 6159 ShutterBooth 888 780 8837 Weddings InStyle 513 307 4162 VIP Event Management 614 823 8300 Florist Photographers Dalay Key Event Design 614 270 1604 Photographers Madison House Florist 614 561 0135 614 Wedding Photography 614 636 1531 Petals & Leaves 614 785 9690 Lambert Photography 614 329 6123 All in Bloom 614 431 8844 Jim Sanders Photography 614 530 3022 Vessel Floral and Events 614 785 9690 Sara Elizabeth Photography 614 915 6951 Linen Hair		Joie de Vivre Events			
Florist Dalay Key Event Design 614 270 1604 Madison House Florist 614 785 9690 All in Bloom 614 431 8844 Vessel Floral and Events Griffins Floral Florist Dalay Key Event Design 614 270 1604 Madison House Florist 614 561 0135 Details & Leaves 614 785 9690 Griffins Floral Florist Photographers 614 Wedding Photography 614 636 1531 Lambert Photography 614 329 6123 Jim Sanders Photography 614 530 3022 Sara Elizabeth Photography 614 915 6951 Hair		Prema Designs		•	
Florist Dalay Key Event Design 614 270 1604 Madison House Florist 614 561 0135 Petals & Leaves 614 785 9690 All in Bloom 614 431 8844 Vessel Floral and Events 614 785 9690 Griffins Floral Linen Fhotography 614 636 1531 Lambert Photography 614 329 6123 Jim Sanders Photography 614 530 3022 Sara Elizabeth Photography 614 915 6951 Hair		9		ShutterBooth	888 780 8837
Dalay Key Event Design Madison House Florist Petals & Leaves All in Bloom Vessel Floral and Events Griffins Floral Control 614 270 1604 614 561 0135 614 Wedding Photography 614 636 1531 614 Wedding Photography 614 329 6123 614 785 9690 614 785 9690 614 579 0309 Linen Control Fhotographers 614 Wedding Photography 614 636 1531 Lambert Photography 614 530 3022 Sara Elizabeth Photography 614 915 6951		Weddings InStyle	513 307 4162	VIP Event Management	614 823 8300
Linen Hair		Dalay Key Event Design Madison House Florist Petals & Leaves All in Bloom Vessel Floral and Events	614 270 1604 614 561 0135 614 785 9690 614 431 8844 614 785 9690	614 Wedding Photography Lambert Photography Jim Sanders Photography	614 636 1531 614 329 6123 614 530 3022
	Linen				

The Fine Print

Deposits & Payment Schedule
A \$2,000 non-refundable deposit is due with a signed agreement to confirm the space for the reception. The payment schedule will be included in the contract and all deposits will be charged to the credit card on file unless alternative payment methods have been arranged. The final payment is due ten (10) business days prior to the event and is based upon the guaranteed attendance, set menu and will include all service charges and sales tax. Any additional charges will be settled to the credit card on file following the event. Overpayments will be refunded within three weeks.

Guarantees

A guaranteed number of attendees is required five (5) business days prior to all food functions, After this time, the guaranteed attendance number may not be reduced. In the event the final count is not received, the minimum guarantee listed on the contract will be used. Should the actual attendance exceed the guaranteed amount on the day of your event, the hotel will provide your guests with meals that are as similar to your selected meal as possible.

Alcohol

The Hotel requires proper identification of any person that appears to be under age and will refuse alcohol service if the person is under legal drinking age or unable to present proper identification. The Hotel reserves the right to refuse service to any person who in the Bartender or Manager's judgment appears to be intoxicated and to remove any alcoholic beverages brought into the Hotel's banquet facilities. Shots are not permitted at any banquet bar function. A bartender fee may be assessed for alcohol sales less than \$500.

Food and Beverage

It is the policy of the Sheraton Columbus Hotel at Capitol Square that all food and beverage must be purchased through our facility in compliance with the State of Ohio liquor laws and the Ohio Board of Health requirements. We are unable to allow groups or individuals to bring food and beverage into any public space, with exception of a wedding cake (must be purchased through a licensed baker) and any cultural traditions we are unable to provide with our own kitchen. Additionally, we are unable to allow any non-consumed food and/or beverage item(s) to be taken from the facility. The enclosed menu prices are subject to applicable 22% service charge and 7.5% tax. Due to the seasonality of several items on our Banquet Menus, the Hotel reserves the right to substitute items or increase menu prices as needed to cover our costs. Substitutions may be made for guests with special dietary needs or religious restrictions at no additional charge; however, these must be communicated at the time of guarantee. If information is not provided at the time of guarantee, the Hotel cannot promise that these needs can be met at the time of event.

Audio Visual

The Sheraton Columbus Hotel at Capitol Square is proud to have PSAV as our full service, in house audio visual company. PSAV can handle all your audio visual, staging, computer and lighting needs. Should you decide to bring in an outside staging/audio visual company certain fees and policies may apply.

Parking

Sheraton Columbus Hotel at Capitol Square offers valet parking at standard prevailing rates.

Banquet Rooms

Function rooms are assigned according to anticipated guarantee number of guests at the time the event is contracted. Banquet rooms will be set according to banquet event order specifications. Significant changes in the room setup within 24 hours of the event may result in additional labor charges. The Hotel reserves the right to charge a service fee for extraordinary room setup requirements or clean up. Receptions are based on a five (5) hour rental time. The Hotel adheres to strict Fire Code guidelines. Exits may not be blocked and room diagrams must be approved.

Decorations

All decorations and signage must have prior approval by your Catering Manager. The Hotel does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples or other substances. The host assumes responsibility and will be billed for any and all damages to or loss of property from the function room or other areas of the Hotel caused by the guests, invitees, independent contractors or any others affiliated with the sponsored function. No fireworks, fire hazards, glitter, rice, birdseed, or confetti are allowed on the Hotel premises at any time.

Room Block Information

A room block will be created based on availability for all guest rooms should wedding attendees wish to stay overnight. This will have a set number of rooms dedicated to the wedding with a link for guests to make reservations.

The only thing we overlook is the city...





Wedding Package