

The wedding of your dreams



begins here.



Hilton

COLUMBUS DOWNTOWN



the perfect setting

Nestled in the heart of the Short North Arts District, Hilton Columbus Downtown is the ideal destination for your wedding. The vibrant energy of Columbus greets you at the door, and the neighborhood's rich culture follows you throughout. From the lobby to the guest rooms, the hotel is adorned with over 150 pieces of locally curated artwork. Step outside and find yourself immersed in all that Columbus has to offer, including over 300 restaurants and entertainment venues within walking distance.

your vision brought to life

Whether you are planning a small, intimate wedding for 50 guests, or a large, grand wedding for 550, let us bring your vision to life. With over 32,000 square feet of event space throughout three ballrooms, the possibilities are endless. Our grand ballroom features 20 foot ceilings, whimsically beautiful chandeliers, and an incredibly sleek design. Our two junior ballrooms boast floor-to-ceiling windows that overlook the Columbus cityscape.

accommodations like no other

Ensuring you and your guests have a place to stay is a key component of planning a wedding. Allow us to lift the burden and make your life easier. Our hotel boasts 532 hotel rooms including 55 luxurious suites. We offer complimentary accommodations for the newlyweds, as well as preferred hotel room rates for all wedding attendees.

the full package

Our wedding specialists are here to pamper you. All of our wedding packages include:

- Floor-length ivory linens and napkins
- Votive candle centerpieces
- Dark gray walnut dance floor
- Complimentary cake-cutting services
- Butler passed hors d'oeuvres
- Sparkling toast for all guests
- Private menu tasting for four

SILVER PACKAGE

\$75 PER PERSON*

butler passed hors d'oeuvres *select three*

- Cauliflower Panna Cotta, Shaved Black Truffles, Chives *gf, veg*
- Lamb Barbacoa Tostadas, Sofrito Aioli, Poblano Salad
- Chicken & Lemongrass Wonton, Thai Chili Dipping Sauce
- Korean BBQ Beef Satay, Toasted Sesame

salads *select one*

- Baby Mixed Greens, Cucumber Ribbon, Grape Tomato, Pickled Onions, Pecorino Romano, Chive Dressing
- Prosciutto Di Parma, Seasonal Berries, Black Mission Figs, Local Goat Cheese, Ohio Honey Vinaigrette
- Bibb Lettuce, Sunflower Seeds, Ohio Blue Cheese, Pickled Onions, Croutons, Ohio Honey Vinaigrette

entrées *select up to three*

- Herb-Roasted French-Cut Chicken, Tarragon Veloute
- Grilled Grouper, Melted Tomato-Fennel Ragout *gf*
- Filet Medallions, Cognac-Peppercorn Demi-Glace *gf*
- Braised Pork Belly, Corn, Roasted Poblano Cream *gf*
- Za'atar Spiced Cauliflower Steak, Vegetable Spaghetti, Smoked Tomato Sauce *gf, vegan*

starches *select one*

- Herb-Roasted Red Skin Potatoes *gf, vegan*
- Duchess Potatoes *gf, veg*
- Creamy Orzo *veg*

vegetables *select one*

- Braised Collard Greens with Ham Hocks *gf*
- Brussels Sprouts *vegan*
- Roasted Vegetable Medley *vegan*



GOLD PACKAGE

\$95 PER PERSON*

butler passed hors d'oeuvres *select three*

- Scallop Ceviche Spoon, Leche De Tigre, Serrano Chile *gf*
- Pork Belly Spoon, Goat Cheese Grits, Poblano Relish *gf*
- Chicken Tikka, Tandoori Spice, Mint Chutney
- Brie & Fig Stuffed Phyllo Cup *veg*
- Beef Carpaccio Crostini, Micro Arugula, Pecorino,
- Preserved Lemon Aioli

displays *select one*

- **Baked Brie** // Whole Wheel of Brie in Puff Pastry, stuffed with Roasted Grapes, Herbs, & Walnuts, served with Toasted Baguettes
- **Antipasti** // Assorted Cured Italian Salami, Caprese Salad, Balsamic Marinated Mushrooms, Stuffed Peppadew Peppers, Roasted Pepper Salad, Basil Pesto, Marinated Olives, House-Made Focaccia & Grissini

salads *select one*

- Arugula, Fresh Pears, Local Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette
- Frisee, Crispy Lardon, Pickled Red Onions, Deviled Egg, White Balsamic Vinaigrette
- Hydro Lettuce, Charred Carrots, Toasted Pistachios, Creamy Tangerine Goat Cheese, Preserved Lemon Vinaigrette

entrées *select up to three*

- Alaska Halibut, Truffled Cauliflower Puree *gf*
- Whey Braised Short Rib, Short Rib Jus *gf*
- Chicken Roulade, Prosciutto & Ricotta Stuffing, Brown Butter Cream Sauce
- Center Cut Filet Mignon, Bordelaise Sauce *gf*
- Lobster Tail Split & Grilled, Fresh Herbs, Drawn Butter, Lemon *gf*

starches *select one*

- Smashed Redskins with Chives & Buttermilk *gf, veg*
- Whipped Cauliflower Mash *gf, veg*
- Basmati Rice *gf, veg*

vegetables *select one*

- Charred Carrots *gf, vegan*
- Balsamic Roasted Zucchini & Squash *gf, vegan*
- Grilled Asparagus *gf, vegan*



DIAMOND PACKAGE

\$115 PER PERSON*

butler passed hors d'oeuvres *select three*

- Roasted Oyster, Brown Butter, Escabeche *gf*
- Chicken Liver Mousse, Mini Blue Corn Muffins, Fleur De Sel
- Mini Beef Wellington, Béarnaise Sauce
- Whipped Crème Fraîche with Caviar *gf*
- Bacon Wrapped Scallops *gf*

displays *select one*

- **Crostini & Pita** // Hummus, Marinated Mushrooms, Roasted Pepper Salad, Fresh Mozzarella-Tomato Salad, Basil Pesto, Olive Oil, Pickled Onion-Cucumber Salad, Crispy Pita, House-Made Bread
- **Mediterranean** // Roasted Artichokes, Bell Pepper Salad, Skordalia, White Bean Truffle Hummus, Olive-Tomato Salad, Garides Me Feta, Pita Crisps, House-Baked Breads
- **Sushi** // Three Types of Rolls, Wasabi, Ginger

salads *select one*

- Mixed Greens, Poached Pears, Blue Cheese, Spiced Walnuts, Endive, White Balsamic Vinaigrette
- Roasted Beet Salad, Arugula, Goat Cheese Mousse, Honey Lavender Vinaigrette
- Bibb Salad, Pancetta, Hull's Trace Fig, Citrus Vinaigrette

entrées *select up to three*

- Herb-Crusted Rack of Lamb, Cherry Jus
- Duck Breast, Short Rib Au Jus *gf*
- Thyme & Rosemary Stuffed Chicken, Caramelized Onion Jus *gf*
- Pan Roasted Barramundi, Overnight Tomatoes, Pancetta
- Center Cut Filet Mignon with Bordelaise, Jumbo Shrimp with Ver Jus Butter Sauce *gf*

starches *select one*

- Pommes Dauphinois *gf*
- Roasted Marble Potatoes *gf, vegan*
- Three-Potato Hash *gf*

vegetables *select one*

- Haricot Vert
- Broccolini & Carrots
- Braised Cabbage *gf, vegan*





BAR PACKAGES

silver *four hours \$42/person · five hours \$48/person*

- Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Jose Cuervo Tradicional Plata, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch
- Proverb Chardonnay, Cabernet Sauvignon, House Champagne
- Corona, Heineken, Miller Lite, Bud Light, Budweiser
- Appropriate Garnishes & Mixers
- Assorted Coca-Cola Soft Drinks

gold *four hours \$47/person · five hours \$53/person*

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Whiskey, Bulleit Bourbon, Dewar's 12 Year Scotch
- Columbia Crest Chardonnay, Cabernet Sauvignon
- Riondo Prosecco
- Corona, Stella Artois, Miller Lite, Bud Light, Blue Moon, Sam Adams
- Appropriate Garnishes & Mixers
- Assorted Coca-Cola Soft Drinks

diamond *four hours \$51/person · five hours \$58/person*

- Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Jameson Whiskey, Knob Creek Bourbon, Glenmorangie Original 10 Year Scotch
- Wente Estate Chardonnay, Wente Southern Hills Cabernet Sauvignon
- Domaine Ste. Michelle Brut
- Corona, Stella Artois, Miller Lite, Bud Light, Blue Moon, Sam Adams
- Appropriate Garnishes & Mixers
- Assorted Coca-Cola Soft Drinks

ADDITIONS

dinner enhancements

Mini Assorted Dessert Display // select 3 - \$13 per guest, select 4 - \$16 per guest, select 5 - \$18 per guest

Chocolate Raspberry Tartlet · Fruit Tart · Assorted French Macaroons · Chocolate Silk Tart · Tiramisu Tartlet · Red Velvet Whoopie Pie · Assorted Cream Puffs · Dark Chocolate Brownie Bites · Lemon Lavender Bars · Carrot Cake · Salted Caramel Tartlet

beverage enhancements

Tableside Wine Service

Proverb House Wine: Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir // \$32 per bottle

Columbia Crest Grand Estates: Cabernet Sauvignon, Chardonnay, Merlot, Red Blend // \$40 per bottle

Wente: Cabernet Sauvignon Southern Hills, Chardonnay, Sandstone Merlot, Riesling, Sauvignon Blanc // \$40 per bottle

Signature Drinks & Custom Bars

Consult with our bar chefs about adding a special touch to your day // \$10 per person (one selection, additional fee for more)

late night bites

Slider Station // \$5 per slider

- Beef Burger, Gruyere Cheese, Smoked Onion Mayo, Roasted Tomato, Arugula
- Pulled Pork, Slaw, Carolina BBQ Sauce
- Buffalo Chicken, Sweet Pickles

Artisan Flatbreads // \$30 per flatbread

- Heirloom Tomato, Mozzarella, Basil
- Meat Lovers
- Thick Sliced Pepperoni, Roasted Tomatoes, Provolone Cheese

Taco Bar // \$17 per person

- Oaxacan Pork, Queso Fresco, Green Onion
- Chipotle-Rubbed Chicken, Monterey Jack, Poblano Peppers
- Caramelized Onion, Peppers, Smoked Cheddar, Cilantro
- Guacamole, Sour Cream, Pico de Gallo

BBQ or Buffalo Chicken Wings with Ranch & Celery // \$5 each

Soft Pretzel Bites with Warm Cheddar Cheese // \$3 each

**All prices listed in this package do not include 24% service charge and prevailing 7.5% tax*

