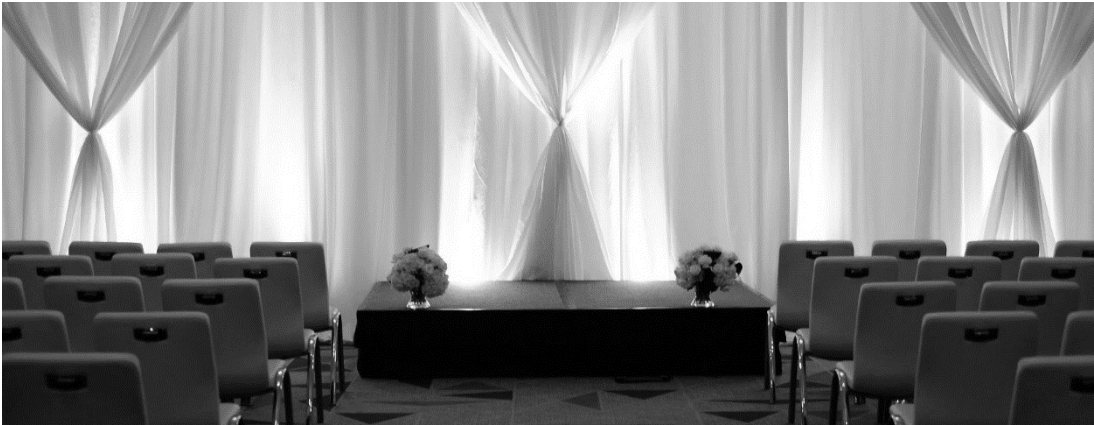


SPECIAL EVENT PACKAGES



CATERING SALES MANAGER

SHERI BROCK
Sheri.Brock@lemeridiencolumbus.com

SPECIAL EVENT PACKAGES

Express your Individuality



All Le Méridien Columbus, The Joseph Packages Include:

- Short North Ballroom View with Atrium Gallery
- Floor length white, ivory or black linens with complementing napkins
- Passed or stationary Hors d' oeuvres
- Four-Hour Full Classic or Premium Bar
- Sparkling Toast for all guests
- Guild House, "Art of the Food" plated dinner
- Complimentary cake cutting
- Oak Parquet Dance Floor - 16X20
- Frosted votive candle table accents
- Menu tasting with wine for the couple plus two guests
- Wedding day coordination by our event team
- Complimentary "Suite" with Champagne and soaking tub
- Complimentary reservation link and web page with preferred rates for guests



THE GUILD HOUSE

Celebrate the "Art of the Food" with Cameron Mitchell Restaurant's, The Guild House catering. Choose from 4 options that offer exceptional cuisine to suit every palate preference.

CLASSIC PACKAGE

FOUR HOUR OPEN CLASSIC BAR
HORS D'OEUVRES DISPLAY
SERVED DINNER ENTRÉE – FOCCACIA BREAD
ILLY COFFEE OFFERED WITH DINNER SERVICE

HORS D'OEUVRES DISPLAY TABLE

SELECT ONE

Local cheese board, aged cheddar, Swiss, Gouda, gorgonzola served with house made ricotta, preserves, French bread and lavosh

Vegetable crudité, chef's selection of grilled, roasted and raw vegetables to include asparagus, snap peas, carrots, Romanesco, tomatoes, zucchini, squash, spinach dip

Seasonal fruit display, selection of the season's freshest locally sourced fruits and berries, Chambord crème

YOUR SELECTION OF SOUP OR SALAD FIRST COURSE

SALAD SELECTIONS

SELECT ONE

Double Nickel, mixed spring greens, diced tomato, red onion
Chopped bacon, bleu cheese crumbles, sweet cracked pepper vinaigrette

Gem lettuce, house made croutons, Reggiano Parmesan, creamy anchovy dressing

Mixed greens, pickled onion, cucumber, carrot, goat cheese, Banyuls vinaigrette

Blistered tomato and bread salad, Ciliegine mozzarella, English cucumber, arugula, aged balsamic vinegar, extra virgin olive oil

Baby spinach and red romaine, sliced radish, goat cheese, oranges, citrus vinaigrette

SOUP SELECTIONS

SELECT ONE

Carrot ginger, beet gastrique

Creamy tomato basil soup, toasted focaccia crouton

Squash, Brussels sprouts and honey crisp apple

Cauliflower, Meyer lemon oil

Roasted red pepper bisque, buttered brioche croutons

Cream of wild mushroom

Roasted sweet corn chowder

SERVED ENTRÉE

SELECT UP TO THREE

POULTRY

Parmesan Crusted Chicken | Tuscan potatoes, Italian vegetables, lemon pan sauce

Roasted Airline Chicken Breast | potato puree, seasonal Vegetables, wild mushroom ragout

BEEF

Prime Beef Flat Iron Steak | sea salt roasted fingerling potatoes, grilled asparagus, cabernet reduction

Pork Tenderloin | green apple cabbage, poached apricots, brown butter

SEAFOOD

Pan Seared King Salmon | roasted fingerling potatoes, seasonal vegetables, 24-hour tomato relish, citrus butter

Miso Glazed Salmon | butter snap peas, sticky rice, pea sprouts

VEGETARIAN

Vegetable Lasagna | house made pasta, ricotta, mushroom, crispy garlic, shaved asparagus

Wild Mushroom Ravioli | sliced truffles, brown butter, Shaved Parmesan

Ricotta Gnocchi | fava beans, roasted baby carrots, forest mushrooms

Grilled Vegetable and Polenta Napoleon | Red pepper, onion, mushroom, zucchini | asparagus spears

FOUR HOUR FULL BAR WITH CLASSIC BRANDS

SPARKLING TOAST

\$85 per person

SELECT PACKAGE

FOUR HOUR OPEN CLASSIC BAR
ONE DISPLAY AND TWO BUTLER PASSED HORS D'OEUVRES
SERVED DINNER ENTRÉE – FOCACCIA BREAD
ILLY COFFEE OFFERED WITH DINNER SERVICE

BUTLER PASSED HORS D'OEUVRES

SELECT TWO

Cherry and brie croustade, almond crumble
Marcella's arancini, Arborio rice fritter, mozzarella, tomato fondue
Margarita bruschetta, whipped ricotta, San Marzano tomato,
Crispy artichoke skewer, lemon aioli
Halloumi, sourdough spiedini, balsamic syrup
Tomato soup shooter, mini grilled cheese wedge
Forrest mushroom tart, Vidalia onion, Taleggio cheese
Pasta salad on a stick, lemon ricotta tortellini, 24-hour tomato
Applewood smoked bacon, caramelized maple brown sugar
Crunchy chicken satay, creamy Thai peanut sauce
Chicken apple sausage fritter, lemon pepper aioli
Kielbasa, sour apple cabbage, pretzel bread
Hoisin glazed beef satay, paper scallions
Smoked trout toast, herbed crème fraiche, cucumber, radish slaw
"Ramaki" scallop, double cut bacon, champagne mignonette
Crunchy shrimp, remoulade, toasted panko
Crab cake, balsamic aioli, micro greens

DISPLAY SELECTIONS

SELECT ONE

Grilled seasonal vegetable crudité to include asparagus, zucchini,
red peppers, and squash, cabernet buttermilk

Antipasti, imported Italian meats, parmesan Reggiano, Giardiniera
vegetables, roasted peppers and mushrooms, fresh mozzarella,
mixed olives, and Tuscan bread

OR ANY HORS D'OEUVRES OR DISPLAY FROM THE CLASSIC WEDDING PACKAGE

YOUR SELECTION OF SOUP OR SALAD FIRST COURSE

SALAD SELECTIONS

SELECT ONE

Asparagus and pistachio, fava beans, arugula, pickled shallot, Champagne vinaigrette

Cucumber ribbons, French green beans, fava beans, sugar snap peas, shaved radish, green onion, sesame dressing

Shaved cauliflower, romaine, frisee, brussels leaves, dried cranberries, parmesan, citrus vinaigrette

OR CHOOSE FROM ANY SOUP OR SALAD FROM THE CLASSIC WEDDING PACKAGE

ENTRÉE SELECTIONS

SELECT UP TO THREE

POULTRY

Wild Mushroom and Black Truffle Chicken | roasted fingerling potatoes, seasonal vegetables, chicken jus

BEEF

Braised Beef Short Ribs | potato puree, glazed root crop vegetables, cabernet jus

SEAFOOD

Pan Seared King Salmon | sweet potato puree, red and yellow peppers, cauliflower, lemon pan sauce

Pan Seared Arctic Char | mixed peas, wild mushrooms, brown butter sauce

VEGETARIAN SELECTIONS

OR ANY ENTRÉE FROM THE CLASSIC WEDDING PACKAGE

FOUR HOUR FULL BAR WITH CLASSIC BRANDS

SPARKLING TOAST

\$98 per person

PREMIUM PACKAGE

FOUR HOUR OPEN CLASSIC BAR
ONE DISPLAY AND THREE BUTLER PASSED HORS D'OEUVRES
SERVED DINNER ENTRÉE – FOCCACIA BREAD
ILLY COFFEE OFFERED WITH DINNER SERVICE

HORS D'OEUVRES + DISPLAYS

SELECT THREE

Burrata toast, avocado, pickled onion, micro cilantro
Sun-dried tomato jam, goat cheese crostini
Goat cheese canape, port wine poached pear, melba toast
Strawberry balsamic French toast, whipped mascarpone
Maytag bleu cheese crostini, chili apricot preserves
Deviled egg, black truffle, caviar
Peking duck cup, duck confit, plum glaze, paper wonton,
scallion salad, black pepper crisp
Ginger chicken cake, sesame vinaigrette
Chipotle chicken satay, scallion cream
Beef Carpaccio, ricotta blini, arugula truffle salad
All-American micro burger, aged cheddar, pickle, secret sauce
Short rib and goat cheese grits shooters
Steakhouse flatbread, gorgonzola, creamed spinach
Monte Cristo, tempura fried ham, turkey, raspberry jam
Parma prosciutto, melon, black pepper biscotti
Pan seared scallop spoon, tomato salsa, pickled onion, micro cilantro
Shrimp and goat cheese grits shooters
Ahi tuna crudo, avocado, citrus ponzu, wonton chips
Shrimp cocktail shooter, horseradish cocktail sauce, fresh lemons

DISPLAY SELECTIONS

Shrimp Cocktail, as it should be, horseradish cocktail sauce, fresh lemons on ice

Italian Charcuterie and Cheese Board | Fontina, Asiago, Parmesan, Prosciutto, Salami, Capicola, freshly baked Focaccia, assortment of olives

OR ANY HORS D'OEUVRES OR DISPLAY FROM THE CLASSIC OR SELECT WEDDING PACKAGE

YOUR SELECTION OF SOUP OR SALAD FIRST COURSE

SALAD SELECTIONS

SELECT ONE

Asparagus and pistachio, fava beans, arugula, pickled shallot, Champagne vinaigrette

Cucumber ribbons, French green beans, fava beans, sugar snap peas, shaved radish, green onion, sesame dressing

Shaved cauliflower, romaine, frisee, brussels leaves, dried cranberries, parmesan, citrus vinaigrette

Caesar Salad, Romaine, kale, radicchio, sourdough croutons, shaved parmesan cheese

Mixed greens, pickled onion, cucumber, carrot, feta cheese, beet chips, lemon oregano vinaigrette

OR CHOOSE FROM ANY SOUP OR SALAD FROM THE CLASSIC OR SELECT WEDDING PACKAGE

ENTRÉE SELECTIONS

SELECT UP TO THREE

POULTRY

Gerber Farms Stuffed Chicken Breast | celery root purée, Guild House brussels sprouts, pecans, madeira reduction

Wild mushroom and Black Truffle Chicken | roasted fingerling potatoes, seasonal vegetables, chicken jus

BEEF

Filet of Beef | gruyere potato gratin, seasonal vegetable succotash, sherry reduction

Sliced Beef Tenderloin | sea salt roasted fingerling potatoes, seasonal vegetable succotash cabernet reduction

SEAFOOD

Pan Seared Snapper | roasted corn and carrots, lemon butter sauce, chef's selection starch accompaniment

Roasted Sea Bass | quinoa, Romanesco, Brussels sprout leaves, champagne truffle vinaigrette

VEGETARIAN SELECTIONS

OR ANY ENTRÉE FROM THE CLASSIC OR SELECT WEDDING PACKAGE

FOUR HOUR FULL BAR WITH CLASSIC BRANDS

SPARKLING TOAST

\$115 per person

PLATINUM PACKAGE

FOUR HOUR OPEN PREMIUM BAR
ONE DISPLAY AND THREE BUTLER PASSED HORS D'OEUVRES
SERVED DINNER ENTRÉE – FOCACIA BREAD
ILLY COFFEE OFFERED WITH DINNER SERVICE

HORS D'OEUVRES + DISPLAYS

SELECT THREE

Burrata toast, avocado, pickled onion, micro cilantro
Sun-dried tomato jam, goat cheese crostini
Goat cheese canape, port wine poached pear, melba toast
Strawberry balsamic French toast, whipped mascarpone
Maytag bleu cheese crostini, chili apricot preserves
Deviled egg, black truffle, caviar
Peking duck cup, duck confit, plum glaze, paper wonton,
scallion salad, black pepper crisp
Ginger chicken cake, sesame vinaigrette
Chipotle chicken satay, scallion cream
Beef Carpaccio, ricotta blini, arugula truffle salad
All-American micro burger, aged cheddar, pickle, secret sauce
Short rib and goat cheese grits shooters
Steakhouse flatbread, gorgonzola, creamed spinach
Monte Cristo, tempura fried ham, turkey, raspberry jam
Parma prosciutto, melon, black pepper biscotti
Pan seared scallop spoon, tomato salsa, pickled onion, micro cilantro
Shrimp and goat cheese grits shooters
Ahi tuna crudo, avocado, citrus ponzu, wonton chips
Shrimp cocktail shooter, horseradish cocktail sauce, fresh lemons

DISPLAY SELECTIONS

SELECT ONE

Imported Cheese Board | Derby Sage, Brie, Manchego, Blueberry
Stilton, assorted breads, lavosh, dried fruits and nuts

Sea Bass Ceviche Station | pea puree, fresh peas, pickled shallots,
pea sprouts, sliced cucumber, endive leaves, vegetable chips,
lavosh

**OR ANY HORS D'OEUVRES OR DISPLAY FROM THE
CLASSIC, SELECT OR PREMIUM WEDDING PACKAGE**

YOUR SELECTION OF SOUP OR SALAD FIRST COURSE

SALAD SELECTIONS

SELECT ONE

Heirloom tomato, burrata cheese, golden balsamic vinaigrette

Mixed greens, frisee, watermelon radish, Humboldt cheese,
citrus vinaigrette

Romaine heart wedge, bacon lardoons, Maytag bleu cheese
wedges, heirloom tomatoes, cabernet dressing

**OR CHOOSE FROM ANY SOUP OR SALAD FROM THE
CLASSIC, SELECT OR PREMIUM WEDDING PACKAGE**

ENTRÉE SELECTIONS

SELECT UP TO THREE

BEEF

Beef Tenderloin and Foie Gras | wild mushroom ragout, parsnip
puree, caramelized onions, cabernet reduction

LAMB

Roasted Lamb Loin | parmesan risotto, wild mushroom ragout,
roasted shallots, truffle sauce

SEAFOOD

Sea Bass and Lobster | julienne asparagus, caviar and lobster
butter sauce

Butter Poached Lobster | cauliflower puree, roasted cauliflower,
Sugar snap peas, champagne citrus beurre blanc

VEGETARIAN SELECTIONS

**ANY ENTRÉE FROM THE CLASSIC, SELECT OR
PREMIUM WEDDING PACKAGE**

OR

DUET ENTRÉE

Select two of your favorite chicken, fish, or beef entrees from
the Classic, Select, or Premium Menus, presented with chef's
selection of complementary sauce, starch and seasonal fresh
vegetables.

FOUR HOUR FULL BAR WITH PREMIUM BRANDS

SPARKLING TOAST

\$125 per person

À VOTRE SANTÉ

EACH WEDDING PACKAGE INCLUDES A FOUR-HOUR FULL CLASSIC OR PREMIUM BAR, AS NOTED, AND "SPARKING TOAST TO THE HOST" FOR ALL GUESTS

THE FULL CLASSIC BAR INCLUDES THE FOLLOWING BRANDS:

Svedka Vodka
Beefeater Gin
Bacardi Rum
Sauza Silver Tequila
Old Crow Bourbon
Lauders Scotch
Canadian Club Blended Whiskey
Budweiser
Bud Light
Miller Lite
Heineken
Corona
Chardonnay, Sauvignon Blanc

Included in the Classic and Select Packages

UPGRADE YOUR WEDDING PACKAGE TO THE FOUR HOUR PREMIUM BAR \$5 PER GUEST

THE FULL PREMIUM BAR INCLUDES THE FOLLOWING BRANDS:

Watershed Vodka
Haymans Old Tom Gin
Myer's Dark Rum
Del Maguey Mezcal
George Dickel Bourbon
Johnny Walker Red Scotch
Crown Royal
Domestic Craft
Domestic Light
Heineken
Corona
Local Beer of Hotel's choosing

Included in the Premium and Platinum Packages

CLASSIC WHITE WINE

Choice of 2

- o Chardonnay
- o Sauvignon Blanc
- o Pinot Gris

CLASSIC RED WINE

Choice of 2

- o Cabernet Sauvignon
- o Merlot
- o Pinot Noir

CLASSIC WINE POUR WITH DINNER BY THE BOTTLE - \$32

PREMIUM WHITE WINE

Choice of 2

- o Chardonnay
- o Sauvignon Blanc
- o Pinot Gris

PREMIUM RED WINE

Choice of 2

- o Cabernet Sauvignon
- o Merlot
- o Pinot Noir

PREMIUM WINE POUR WITH DINNER BY THE BOTTLE - \$39

RECEPTION TABLE SELECTIONS

BASED ON NINETY-MINUTES OF CONTINUOUS SERVICE

PRICES ARE PER GUEST AND ARE BASED ON A MINIMUM GUARANTEE OF TWENTY-FIVE GUESTS

*ALL CARVING STATIONS REQUIRE A CULINARY ATTENDANT - \$150 EA.

ALL RECEPTION TABLES CAN BE MADE INTO ACTION STATIONS TO INCLUDE A CULINARY ATTENDANT - \$150 EA.

VISIONARY VEGETATION

\$15 | Entrée or \$9 | Small Plate

\$5 | Add grilled chicken

Mixed Greens | gem lettuce, Arugula, baby spinach | grape tomatoes | cucumbers | quinoa | sunflower seeds | pickled shallots | dried cranberries | bacon | Hard boiled eggs | candied pecans | blue cheese crumbles | Cabernet buttermilk dressing | sweet cracked vinaigrette | Banyuls vinaigrette

CUSTOM CARVED*

Whole Roasted Beef Tenderloin | whole grain mustard | creamy horseradish | focaccia rolls |
Serves 25 guests | \$450

Citrus Brine Free Range Turkey Breast | Ohio honey mustard | cranberry relish | corn bread muffin |
Serves 25 guests | \$300

Cedar Plank Salmon | Arugula with citrus vinaigrette | Caper crème fraiche |
Serves 25 guests | \$300

ORGANIC STONE GROUND GRITS

\$24 | Entrée or \$13 | Small Plate Portion

Served with local goat cheese and choice of | braised pork belly | braised beef short rib | blackened shrimp

CARB CURIOUS | PASTA ALA MINUTE STATION

\$22 | Entrée or \$12 | Small Plate Portion (up to 8 toppings)

Choice of 2 - Penne Pasta, Cheese Tortellini, Cavatappi | Marinara Sauce, Alfredo Sauce, Garlic Basil Infused Olive Oil | Grilled asparagus | Red and yellow peppers | Fresh tomatoes | Mushrooms | Vegan chorizo | Fresh Spinach | Artichokes | Toasted pine nuts | Jalapenos | Buttered bread crumbs | Parmesan Cheese, Shredded Cheddar, Goat Cheese | Bacon | Grilled chicken | Add sautéed shrimp - \$6
Chef Attendant \$150 each

WEDDING ENHANCEMENTS

COFFEE AND CORDIAL STATION - \$15 per person

Illy regular and decaffeinated coffee | Freshly brewed regular and decaffeinated Illy coffee | Frangelico, Amaretto Disaronno, Bailey's, Kahlua, | Freshly whipped seasonally flavored cream | rock candy stirring sticks, cocoa powder, shaved chocolate, biscotti, mini cookie sandwiches

ICE CREAM SUNDAE BAR - \$14 per person

Vanilla Ice Cream | hot fudge sauce, caramel sauce, strawberry sauce | Crushed M&M's, Reese's Pieces, Heath Bar | strawberries, bananas | sprinkles, crushed Oreo cookies, whipped cream, maraschino cherries

BANANAS FOSTER AND CHERRIES JUBILEE – MADE TO ORDER– \$16 per person

(Chef fee \$150 per chef)

Sautéed Bananas | Brown Sugar | Butter, Crème de Banana | Cointreau | 151 Rum | Vanilla Bean Ice Cream
Black Bing Cherries | Brown Sugar | Kirsch Liquor | Vanilla Bean Ice Cream

MINIATURE DESSERT DELECTABLES - \$30 per dozen

Fresh lemon cheesecake | cardamom cookie crust
Spiced chocolate cake | dark chocolate icing
Toasted coconut crème pie tartlets | vanilla crème anglaise
Chocolate cake | praline mousse, chocolate ganache | hazelnut bridge
Miniature Filled Oatmeal Raisin Cookie Sandwiches
Key lime tarts | white chocolate mousse
Carrot cake | cream cheese icing |
Fresh fruit tartlets | pastry cream
Pecan pie tartlets | whipped cream
Assorted fresh baked cookies | brownies

LATE NIGHT SNACKS

ALL AMERICAN SLIDER STATION - \$16 per person

Black and Blue Kobe Beef Sliders or All American Sliders | onion jam, tomato pickle | pommes frites, lemon aioli | Passed chocolate milkshake shots

GERMAN VILLAGE THEMED STATION - \$18 per person

Bratwurst, Bahama Mama (German Village's own spicy sausage) | Mini Schnitzel Sliders, Whole grain mustard aioli, sauerkraut on the side | Homemade pretzel bites, warm cheddar jalapeño cheese dip | Mini cream puffs, whipped cream

ITALIAN VILLAGE THEMED STATION - \$18 per person

Italian Cheese Board, Fontina, Asiago, Parmesan | Charcuterie Board, Prosciutto, Salami, Capicola, freshly baked Focaccia, assortment of olives | Mini Tiramisu, Espresso dipped ladyfingers, mascarpone cream

FLATBREAD STATION - \$12 per person

MARGHERITA D.O.C. | Tomato, Fresh Mozzarella, Basil
VEGGIE | Zucchini, Mushrooms, Tomato, Olives, Mascarpone
MUSHROOM | Taleggio Cheese & Truffle Oil
CRISPY POTATO | Pancetta, Parmesan Onions, Taleggio Cheese, Arugula
CHICKEN FLORENTINE | Spinach, Mushrooms, Crispy Prosciutto
PESTO SHRIMP | Roasted Tomato, Goat Cheese, Red Onion
PEPPERONI | Pepperoni, Onion, Provolone, Asiago, Mozzarella

GENERAL INFORMATION

CATERING

Le Meridien Columbus, The Joseph is provided exclusively through our partnership with The Guild House for all catering needs. No outside food or beverage is permitted in the hotel.

ROOM RENTAL

Applicable for all events. The rental is waived for wedding receptions meeting a committed food and beverage minimum.

WEDDING PACKAGES

Includes Short North ballroom view with Atrium Gallery, floor length white, ivory or black linens with complementing napkins, passed or stationary Hors d'oeuvres, four-hour full Classic Bar, Sparkling toast for all guests, Guild House plated dinner, cake cutting, dance floor, frosted votive candle table accents, menu tasting with wine for the couple plus two guests, complimentary "Suite" with Champagne and soaking tub, reservation link and web page with preferred rates for guests, bonus SPG points.

CEREMONIES

Held onsite in the Hamilton Junior Ballroom with floor to ceiling windows to allow for natural light. Custom draping and up-lighting effects are available through our in-house provider, PSAV. They can be contacted at 614-745-8808.

ROOM CAPACITY

The Michael B. Coleman Ballroom is 170 guests seated with a dance floor. The Hamilton Junior Ballroom can accommodate 165 Theater Style for an on-site ceremony.

START AND END TIME

Typical start time is 6:00 PM and typical end time is 12:00 AM.

FOOD & BEVERAGE MINIMUMS

Applies to each event contingent on event space, date and number of guests. These minimums are outlined for you in your catering agreement.

DEPOSIT AND AGREEMENT

\$1000 will guarantee your event space and the Agreement must be returned signed with a Credit Card Authorization Form issued through Starwood. This allows us to withdraw scheduled deposits as outlined in the catering agreement. Final payments are due 5 days in advance of the event date, and any outstanding balances will be charged to the credit card at the conclusion of the event.

SALES TAX AND SERVICE FEES

Current service fees are 22% and charged to the event total prior to adding 7.5% sales tax, subject to change. Fees cover staffing and incremental operational expenses.

PARKING

Valet Parking is available for an event charge of \$15 per car. Self-Parking is available in the Joseph Garage at an hourly rate starting at \$5 for the first 2 hours. Hosted Special Event Garage Parking is available for a flat rate of \$6 per vehicle and will be charged to the final bill on consumption.

TASTINGS

Menu tasting with wine is provided at no additional charge for the couple plus two guests. This is typically scheduled a couple months out from the wedding date and conducted in the Soul Bar Hub. Tastings are done on Thursday or Friday between 2:00 PM and 3:30 PM so as to not conflict with the lunch or dinner hour at the Guild House.

ROOM BLOCKS

A special negotiated rate is offered as a courtesy block for 10-25 rooms based on availability. You will be provided with a personalised group web page that guests can use to reserve their accommodations. Any rooms not reserved will go back into our inventory at no financial obligation to you.

READY ROOMS

Check in time for the complimentary suite is 3:00 PM and may be used as a ready room. The Spa Suites are another alternative and rent for 4 hours with 2 bottles of Champagne for \$400. Spa Suites are booked in advance, based on availability.

VENDORS

You may use any licensed and insured outside vendor of your choosing. The exception is any service offered in-house such as AV, lighting or draping effects. Vendors that will be onsite for the duration may utilize a designated area for equipment storage, breaks and meals. This space is based on availability and hotel does not assume responsibility for items that are not secured.

SPG POINTS

Starwood SPG Bonus points are awarded at signing and are awarded 1 point per dollar based on the food and beverage minimum. Triple points are awarded on any rooms picked up in the room block as well as to the guests. Regular points for the entire event are issued at the conclusion of the event based on your SPG membership level. You may check the status of your membership and locate destinations at www.spg.com.

