



# OUTSTANDING EVENTS





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# ABOUT LEVEQUE

Conveniently located in the heart of downtown Columbus, this Art Deco masterpiece is the perfect event venue for the most sophisticated celebrations. Host your next meeting, dinner party, social or corporate event in one of our spacious event rooms. Hotel LeVeque offers personalized cuisine and classic service, with catering provided by The Keep Kitchen & Liquor Bar. We look forward to delighting your guests and creating an "Exactly Like Nothing Else" experience. Exceeding your expectations at every turn, Hotel LeVeque offers a variety of personalized event spaces with over 2,000 square feet to meet your needs: the Deshler Room, the Ionian Room, Foyer, and the Coleman Room.



# AUDIO VISUAL MENU

## POPULAR PACKAGES

### *FLIP-CHART SET* | 55

Hardback easel, standard white paper pad SI & four colored markers  
• Upgrade to a Post-It™ paper pad...Add \$20

### *LARGE FLAT SCREEN DISPLAY* | 250

55" HD-LCD Monitor (Available in Deshler, Ionian, & Coleman Rooms)  
With a DVD player...Add \$65

### *BRING YOUR OWN PROJECTOR* | 165

Draped AV cart, tripod screen w/dress kit, 25' extension cord,  
power strip and set up assistance, as needed.  
• With a wireless presentation remote...Add \$50

### *MEETING ROOM PRESENTATION PACKAGE* | 530

3000 Lumen HD projector, tripod screen w/drape, draped AV cart, 25'  
extension cord, power strip and a wireless presentation remote

### *OWL VIDEO CONFERENCE SYSTEM* | 325

360° camera, mic, and speaker

## *DISPLAY EQUIPMENT*

WIRELESS PRESENTATION REMOTE | 50

DVD PLAYER | 65

LAPTOP COMPUTER | 220  
Windows 7 OS and Microsoft Office Suite

HD CAMERA W/ TRIPOD | 250

SEAMLESS VIDEO SWITCHER | 300

50" HD-LCD MONITOR | 415  
On rolling pole stand with a media shelf

60" HD-LCD MONITOR | 650  
On rolling chrome pole stand with media shelf

## *AUDIO EQUIPMENT*

UNIVERSAL SPEAKER STAND | 5

COMPUTER SPEAKERS | 50

4 CHANNEL MONO MIXER | 55

WIRED MICROPHONE | 55

PENCIL GOOSENECK PODIUM MICROPHONE | 70

16 CHANNEL STEREO MIXER | 95

SELF-AMPLIFIED, HIGH-FIDELITY SPEAKER | 95

WIRELESS MICROPHONE | 160

PUSH-TO-TALK DELEGATE MIC. SYSTEM | 50 ea/ 200 min  
4 microphone minimum and up to 48 total microphones.

## *IT EVENT SUPPORT*

MONDAY - FRIDAY 7AM-6PM | 50 per hour  
2 hour minimum

EVENINGS & WEEKENDS | 60 per hour  
3 hour minimum

HOLIDAYS & 12AM-7AM | 70 per hour  
4 hour minimum

RUSH DELIVERY | 50  
Within 4 hours

## *CONFERENCING EQUIPMENT*

CONFERENCE SPEAKER PHONE | 85  
< 12 attendee

DELUXE CONFERENCING SYSTEM | 110  
<25 attendees | speaker phone | 2 extension microphones

TELEPHONE INTERFACE INTO PA SYSTEM | 225

VIDEO CONFERENCING | starting at 800

## *MISCELLANEOUS*

TRIPOD EASEL | 15

LASER POINTER | 15

FOUR-PACK OF PAD MARKERS | 15

STANDARD FLIPCHART PAD | 20

POWER STRIP OR 25' EXTENSION CORD | 20

HARDBACK EASEL | 25

AV CART | 25

POST-IT™ FLIPCHART PAD | 40

LARGE WHITE BOARD W/2 EASELS | 80

AUDIENCE RESPONSE SYSTEM | 850  
< 50 attendees, each additional attendee | 15

# GUIDELINES

## **PRICING**

Menu prices are subject to a 23% service charge, 7.5% state sales tax. Prices are subject to change until signed/approved event orders are received by your Events Service Manager.

## **CATERING**

All catering is provided and served by The Keep Kitchen & Liquor Bar.

## **BREAKS**

Breaks are priced on one hour of service. Replenishments of any menu items after one hour of service are charged on consumption. Pre-packaged items are charged on consumption, unless noted otherwise.

## **BUFFETS**

Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards.

## **CHEF ATTENDED STATIONS**

Items are displayed for a maximum of two hours to ensure health and safety standards. Each station requires a chef attendant at \$175 for two hours. One chef attendant per every 30 guests. Minimum of 12 guests.

## **BARTENDER**

A bartender fee of \$150 per bartender will be applied to all bar packages for up to 4 hours. Each additional hour is \$50 per bartender. One bartender per every 40 guests.

## **WARNING**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## **AV SERVICES**

Estimates are recommended and will be valid for 30 days. Pricing is per room per day and does not include taxes, fees, or service charges. Final charge may vary due to circumstances beyond our control. This menu reflects only frequently requested products & services. Please consult our Director of AV Services for ITA's full on site offering which includes seamless switchers & controllers, scan converters, HD converters & distribution, MacBook Pro & other products, wireless com systems, line array sound systems, etc. Menu is subject to change without notice. For personal assistance please contact our Director of AV Services at calling 614-258-2900 or by email at [Columbus.Hotel-LeVeque@ITA.com](mailto:Columbus.Hotel-LeVeque@ITA.com)

## **CUSTOM EVENT SETUPS**

Additional service fee applies. Ask your Events Service Manager for more details.

## **CANCELLATIONS**

Cancellation policy will be noted on your contract at time of booking.

## **CONTACT INFO**

Hotel Phone: 614-224-9500  
Address: 50 W. Broad Street  
Columbus, OH 43215



# BREAKFAST & BRUNCH BUFFETS

All breakfast buffets include premium local coffee and a selection of assorted hot tea. Breakfast meal periods available for a maximum of 2 hours. Prices are per person unless noted otherwise.

## **CONTINENTAL** | 27

Seasonal sliced fruit display  
French pastry basket with butter, jams & preserves  
Greek yogurt, with berries & house made granola

## **CLASSIC AMERICAN BREAKFAST** | 31

Scrambled eggs  
Breakfast potatoes  
Choice of smoked bacon or sausage  
Assorted breads served with butter, jam, preserves  
Seasonal fruit board

## **BREAKFAST SANDWICHES** | 33

Chef-prepared sandwiches on English muffin with scrambled eggs, cheddar cheese, and smoked bacon  
Breakfast potatoes  
Seasonal fruit board

## **LEVEQUE BRUNCH** | 55

includes coffee/teas and assorted juices

SEASONAL SLICED FRUIT DISPLAY

FRENCH PASTRY BASKET with butter, jams & preserves

GREEK YOGURT with berries & house made granola

SCRAMBLED EGGS

BREAKFAST POTATOES

MEATS Apple-wood smoked bacon & Cherry Maple chicken sausage

BRIOCHE FRENCH TOAST maple syrup, vanilla whipped cream

BEEF HASH Braised Ohio short rib, fingerling potatoes, peppers and onions

VEGETARIAN QUICHE Smoked mushrooms, swiss cheese

BEIGNETS with powdered sugar and seasonal sauce

## Enhancements

### **SMOKED SALMON DISPLAY** | 19

Herb cream cheese, capers, red onion, hard boiled egg & toasted bagels

### **FRENCH TOAST** | 15

Brioche, maple syrup, seasonal fruit, vanilla whipped cream

### **A-LA-CARTE**

5 per person/per item

OATMEAL brown sugar, raisins

BREAKFAST POTATOES

SEASONAL FRUIT BOARD

EGGS hard boiled, poached, scrambled or egg whites

MEATS local sausage or smoked bacon

GREEK YOGURT PARFAIT

**BEIGNETS** | 50 per dozen with Seasonal Sauce

**ASSORTED PASTRY BASKET** | 9

### **BEVERAGES**

JUICES Orange, Apple, Cranberry, Tomato 15 per carafe

COFFEE/TEA | 50 per gallon

MIMOSAS | 11 each

BLOODY MARYS | 13 each

## Chef Attended Stations

### **OMELETES** | 19

VEGETABLE OPTIONS

Tomatoes, spinach, mushrooms, peppers, onions

PROTEIN OPTIONS

Black forest ham, apple-wood smoked bacon, smoked salmon

CHEESE OPTIONS

Aged cheddar, Monterey jack, goat, feta, Gruyère

### **WAFFLES** | 13

Fresh berries, orange marmalade apple compote, fresh whipped cream & butter, warm maple syrup, cinnamon-sugar

Each station requires a chef attendant at \$175 for two hours. One chef attendant per every 30 guests. Minimum of 12 guests.

# BREAKS

## *BEVERAGES*

Bottled Water | 3.5 each  
Assorted Soft Drinks (Pepsi Products) | 4.5 each  
Juice (Orange, Cranberry, Apple) | 15 per carafe  
Gallon Coffee or Tea | 50 per gallon

## *LIGHT & FIT* | 19 per person

Citrus garlic hummus  
Crudit  vegetable jars  
Marinated olives & artichokes  
Grilled pita & crispy bagel chips  
Seasonal fruit cups

## *LIGHT & SWEET* | 15 per person

Individual yogurts, assorted flavors  
Whole Fruit  
Granola Bars or Trail Mix

## *SWEET DELIGHT* | 17 per person

Chocolate chip cookies  
Brownies  
Assorted Macarons

## *COFFEE BREAK* | 15 per person

Assorted breakfast pastries  
Regular and decaf local coffee  
Assorted creamers and sweeteners

## *BLUE JACKETS BREAK* | 22 per person

Bavarian pretzel sticks with IPA beer cheese sauce  
Local chips with French Onion Dip  
House-made caramel corn  
Mini bratwurst wrapped in puff pastry, served with stadium mustard  
Beignets with powdered sugar and seasonal sauce



# SNACKS

## *ON THE GO SNACKS*

choose 2 | 9 per person, 6 on consumption  
choose 3 | 11 per person, 6 on consumption

Granola bar  
Seasonal whole fruit  
Bag of chips  
Pretzels  
Trail mix  
Assorted candy bars

## *TABLE SNACKS* choose two | 9 per person

Add snacks to each table, replenished all day

Salted assorted nuts  
M&M's  
Chocolate almonds  
Pretzels  
Mints

# LUNCH BUFFETS

## *DELI BAR* | 39

### FRENCH ONION SOUP

#### MEATS & CHEESES

smoked sliced ham, oven roasted sliced turkey, locally cured salami, brie, cheddar & Gruyère

#### BREADS

baguette, country bread & multi-grain bread

#### ACCOMPANIMENTS

Yukon potato salad

Seasonal fruit salad

Dijon mustard, seasonal aiolis & jams

Cornichons, Housemade pickles, Olive tapenade

Grilled seasonal vegetable platter

Cookies & brownies

## *CELESTIAL BISTRO* | 42

### FRENCH ONION SOUP

### THE KEEP SEASONAL SALAD

#### BRAISED BEEF SHORT RIBS

smashed potatoes, roasted carrots and mushrooms, braising reduction

#### CHICKEN POT PIE

braised chicken & tender vegetables in chicken velouté sauce, flaky puff pastry

#### FRESH FRUITS & BERRIES

# PLATED LUNCH

*3-COURSE MENU* | 37 per person | includes 1 starter, 2 entrées and 1 dessert

### *STARTER* | select one

#### TOMATO BISQUE

with brioche croutons

#### THE KEEP SEASONAL SALAD

mixed greens, seasonal dressing

#### CHINOIS SALAD

shredded romaine & cabbage, carrots, peanuts, sesame soy vinaigrette

### *ENTRÉE* | select two

#### ROASTED BEETS & SALMON

arugula, goat cheese, cipollini onion, citrus vinaigrette

#### BLACKENED CHICKEN WRAP

chopped romaine, red onion, roasted tomato, avocado ketchup

#### BRAISED BEEF SHORT RIBS

gouda mac, spinach, horseradish emulsion

#### BERBERE LENTILS (V)

cauliflower satay, cucumber avocado sauce

### *DESSERT* | select one

#### CHEESECAKE

#### BUCKEYE PIE

#### LEMON TART

All lunch buffets & plated lunch include iced tea and water. Prices are per person. Kids menu available upon request. All plated lunch entrees must be pre-selected in advance of event.

## *PROVENCAL* | 44

### TOMATO BISQUE

with brioche croutons

### THE KEEP SEASONAL SALAD

#### ANTIPASTI

artichokes, roasted red peppers, cured olives, burrata, fresh thyme, basil & oregano

#### CHICKEN PROVENÇAL

chicken paillard, summer squash, tomato & olive relish, caper beurre blanc

#### GRILLED SALMON BARIGOULE

wilted spinach, artichokes, fingerling potatoes & roasted pepper bouillon

#### CRÈME BRULÉE DU JOUR





# GRAB & GO LUNCH

## *BOXED LUNCH* | 29 per person

Up to 20 people | select 2 sandwiches & one side  
21 or more people | select 3 sandwiches & one side  
All include bottled water and chips

## *SANDWICHES*

WALDORF chicken salad, lettuce, tomato, on country bread

TURKEY bacon, lettuce, tomato, on multi-grain

SMOKED HAM brie, dijon mustard, lettuce, tomato, on croissant

CAESAR WRAP grilled chicken, romaine, caesar dressing, parmesan

MUSHROOMS (V) olive tapenade, hummus, arugula, tomato, pickled onion, on baguette

## *SIDES* choose one

Seasonal Pasta Salad

Yukon Potato Salad

Seasonal Mixed Greens Salad

Seasonal Whole Fruit

Chocolate Chip Cookie

*Additional sides add \$2/person*

## *SANDWICH PLATTER* | 22 per person

Up to 20 people - 2 sandwich selections  
Over 20 people - 3 sandwich selections

WALDORF chicken salad, lettuce, tomato, on country bread

TURKEY bacon, lettuce, tomato, on multi-grain

SMOKED HAM brie, dijon mustard, lettuce, tomato, on croissant

CAESAR WRAP grilled chicken, romaine, caesar dressing, parmesan

MUSHROOMS (V) olive tapenade, hummus, arugula, tomato, pickled onion, on baguette

## *SIDES* | 8 per person, per item

SEASONAL PASTA SALAD

YUKON POTATO SALAD

SEASONAL MIXED GREENS SALAD

SEASONAL FRUIT SALAD



# BUFFET DINNER

## *BUFFET DINNER* | 79

includes soup + salad, 3 entrées, 2 desserts

### *SOUP* | select one

TOMATO BISQUE  
with brioche croutons

FRENCH ONION SOUP  
toasted baguette, melted Gruyère

### *SALAD* | select one

THE KEEP SEASONAL SALAD  
mixed greens, seasonal dressing

CAESAR SALAD  
romaine, parmesan, croutons,  
creamy caesar dressing

### *ENTRÉES* | select three

BEEF TENDERLOIN  
whipped potato & dijon compound butter

ROASTED CHICKEN  
wild mushroom & sherry

STUFFED PORK TENDERLOIN  
wild mushroom, spinach

GRILLED SALMON  
asparagus, beurre blanc

PAPPARDELLE PASTA (V)  
roasted vegetables, white wine sauce

RED CURRY (V)  
root vegetables, basmati rice, fried chickpeas,  
herbs

### *DESSERTS* | select two

CRÈME BRULÉE DU JOUR

NY STYLE CHEESECAKE

BUCKEYE CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE

All dinner buffets include dinner rolls, water, coffee/tea service.  
Prices are per person. Kids menu available upon request.  
Dinner menu selections provided in advance of event.



# PLATED DINNER

**PLATED DINNER** | 67 per person  
1 starter, 2 entrées, and 1 dessert

**STARTERS** | select one  
Additional starters + \$2 per person

TOMATO BISQUE  
with brioche croutons

MIXED GREENS  
with seasonal dressing

FRENCH ONION SOUP  
baguette & Gruyère cheese

CAESAR  
romaine, parmesan, croutons,  
caesar dressing

**ENTRÉES** | select two  
3 entrées + \$5 per person

FLAT IRON STEAK  
potato gratin, French bean medley &  
herb mustard butter

GRILLED CHICKEN BREAST  
cous cous, garlic spinach & preserved tomato emulsion

GRILLED PORK LOIN  
artichokes, wilted spinach, yukon  
smashed potatoes & roasted pepper coulis

GRILLED SALMON  
scallion mashed potatoes, grilled asparagus,  
tomato chutney

RED CURRY (V)  
root vegetables, basmati rice,  
fried chickpeas, herbs

PAPPARDELLE PASTA (V)  
roasted vegetables, white wine sauce

**DESSERT** | select one  
Additional dessert + \$2 per person

CRÈME BRULÉE DU JOUR

NY STYLE CHEESECAKE  
vanilla cream, fresh berries

FLOURLESS CHOCOLATE CAKE (GF)

BUCKEYE CHOCOLATE CAKE

All plated dinners include dinner rolls, water, coffee/tea service.  
Prices are per person. Kids menu available upon request.  
Dinner menu selections provided in advance of event.



## Plated Dinner Enhancements

**ENTRÉES** | + \$10 per person

PORCINI CRUSTED PETITE FILET  
truffle Yukon potatoes, seasonal vegetables,  
red wine demi-glace

SAFFRON LOBSTER RISOTTO  
heirloom tomato, squash & parsley

PRIME RIB  
potato gratin, grilled asparagus,  
creamy horseradish, au jus

**DUETS** | 74 per person  
includes 1 starter, 1 dessert

BEEF TENDERLOIN & SHRIMP  
dijon compound butter, potato gratin & asparagus

PETITE FILET & GRILLED CHICKEN BREAST  
creamy polenta, seasonal vegetables

# HORS D'OEUVRES

Sold by the dozen.  
Minimum order 12 pieces per selection.

## VEGETARIAN

OLIVE TAPENADE CROSTINI (VE) | 65

GAZPACHO (V, GF, VE) | 65

PIMENTO TOAST (V) | 65

SEASONAL SPRING ROLL | (VE) 65

HEIRLOOM TOMATO BRUSCHETTA | 65  
peppered goat cheese, basil

## SEAFOOD

SMOKED SALMON GOUGÈRE | 77  
Gruyère, dill, red onion jam

JUMBO SHRIMP COCKTAIL | 94  
spicy cocktail sauce and lemon

BACON WRAPPED SEA SCALLOPS | 94  
lavender truffle honey

HOUSE CRAB CAKE (DF) | 115

MINI LOBSTER ROLLS | 129

## POULTRY

BUTTERMILK CRUSTED CHICKEN SKEWERS | 86  
hot honey & pickles

CONFIT CHICKEN WINGS | 65  
spicy dry rub, Roquefort dip

## BEEF

MINI BURGERS | 96  
brie, pickled red onion, herb aioli

BEEF TENDERLOIN WELLINGTONS | 98

## PORK

CROQUE-MONSIEUR BITES | 70  
smoked ham, mornay sauce

DEVILED EGGS | 70  
with prosciutto chip

SOY GLAZED PORK BELLY (DF) | 72  
cucumber slaw

## DESSERTS

BEIGNETS (V) | 50

BUCKEYE BROWNIES (V) | 50

MINI ECLAIRS | 60



## DISPLAYED HORS D'OEUVRES

VEGETABLE CRUDITÉ | 85 per display  
(serves up to 25)  
carrots, English cucumbers, French green beans, asparagus,  
tomatoes, radishes, olives, buttermilk herb dip & garlic hummus

ROASTED VEGETABLE & DIP DISPLAY | 95 per display  
(serves up to 25)  
garlic hummus, olive tapenade, buttermilk herb dip,  
roasted marinated vegetables, assorted flat and crusty breads,  
extra virgin olive oil

CHARCUTERIE DISPLAY | 220 per display  
(serves up to 25)  
artisan and imported cheeses, chef's selection of three meats,  
local jams, honeycomb, crackers & breads

# BAR PACKAGES

All bar packages include soft drinks, waters, juices & mixers. Bartenders are required at a rate of \$150 per bartender, for up to 4 hours.

## BEER & WINE BAR

Host or Cash Bar (Per Drink)

**WINE** | 15 per glass | 64 per bottle

RED WINE (select two)  
Louis Latour, Pinot Noir  
Ensedune, Malbec  
Smith & Hook Cabernet Sauvignon

WHITE WINE (select two)  
Luna Nuda Pinot Grigio  
Max Ferd Richter Riesling  
Beuhler Chardonnay  
Groth Sauvignon Blanc  
Valdo Prosecco

### BEER

DOMESTICS | 6 each

IMPORTED/CRAFT | 8 each

## CLASSIC BAR

Host or Cash Bar (Per Drink)

**COCKTAILS** | 13 per glass

VODKA | Tito's  
RUM | Bacardi  
GIN | Beefeater  
TEQUILA | Sauza  
WHISKEY | Maker's Mark

**WINE** | 9 per glass | 36 per bottle

RED WINE (select two)  
Crane Lake Napa Valley Cabernet  
Crane Lake Napa Valley Pinot Noir  
Crane Lake Napa Valley Petite Syrah

WHITE WINE (select two)  
Crane Lake Napa Valley Chardonnay  
Crane Lake Napa Valley Sauvignon Blanc  
Crane Lake Napa Valley Pinot Grigio

### BEER

DOMESTICS | 6 each

IMPORTED/CRAFT | 8 each

## PREMIUM BAR

Host or Cash Bar (Per Drink)

**COCKTAILS** | 16 per glass

VODKA | OYO or Watershed  
RUM | Bacardi  
GIN | Hendrick's  
TEQUILA | Espolon Blanco  
BOURBON | Watershed Keepsake

**WINE** | 15 per glass | 64 per bottle

RED WINE (select two)  
Louis Latour, Pinot Noir  
Ensedune, Malbec  
Smith & Hook Cabernet Sauvignon

WHITE WINE (select two)  
Luna Nuda Pinot Grigio  
Max Ferd Richter Riesling  
Beuhler Chardonnay  
Groth Sauvignon Blanc  
Valdo Prosecco

### BEER

DOMESTICS | 6 each

IMPORTED/CRAFT | 8 each



# BAR INFO

## ***THE HOSTED BAR***

A fully stocked bar featuring a selection of spirits, red and white wine, assorted domestic and imported beer, soft drinks, bottled water, juices and mixers, charged based on consumption.

Charges are based on a per drink basis reflecting the actual number of drinks consumed.

Bartenders are required and charged at a rate of \$150 per bartender, for up to 4 hours.

*In the event your selection is no longer available at the time of your event, a comparable wine or liquor will be substituted.*

## ***THE CASH BAR***

A fully stocked bar featuring premium or luxury selections of spirits, red and white wine, assorted domestic and imported beer, soft drinks, bottled water, juices and mixers, charged based on consumption.

Guests purchase drinks individually. Bartender charge is the responsibility of the event's host or sponsoring organization.

Cash bar prices are inclusive of service charge and Ohio sales tax.

Bartenders are required and charged at a rate of \$150 per bartender, for up to 4 hours.

*In the event your selection is no longer available at the time of your event, a comparable beer, wine, or liquor will be substituted.*

## ***CUSTOM BAR PACKAGE***

Bar packages can be upgraded or customized. Contact your exceptional events manager for more info.

