



**CROWNE PLAZA®**

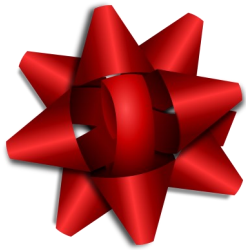
AN IHG® HOTEL

COLUMBUS NORTH - WORTHINGTON

*Celebrate the Holiday Season with us*

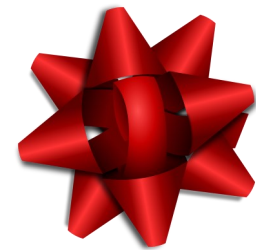
6500 Doubletree Avenue  
Columbus, OH 43229

614-885-1885  
[www.cpcolumbusnorth.com](http://www.cpcolumbusnorth.com)  
[sales@cpcolumbusnorth.com](mailto:sales@cpcolumbusnorth.com)



Each Holiday Party Package includes the following for FREE:

- One Complimentary Give Away/Door Prize
- Bartender Fee Waived on all Hosted Bar Packages
- Late Night Gourmet Coffee Station
- Festive Holiday Decorations
- Discounted Overnight Room Rate of \$89.00



**JOY TO THE WORLD BUFFET**

**\$39 - One Entrée Buffet**

**\$49 - Two Entrée Buffet**

**\$59 - Three Entrée Buffet**

**Choice of Entrée (one, two or three selections)**

- Herb Roasted Chicken with a Cranberry Reduction
- Herb Crusted Salmon
- Roasted Turkey Au Jus
- Honey Glazed Ham with Pineapple
- Roasted Sirloin of Beef Au Jus
- Filet of Sirloin with Peppercorn Demi

**Your Choice of Two Side Dishes**

- Oven Roasted Potatoes
- Mashed Sweet Potatoes
- Rice Pilaf
- Mashed Potatoes with Gravy

**Your Choice of Two Vegetables**

- Fresh Winter Vegetable Medley
- Green Beans Almandine

Roasted Brussel Sprouts with Bacon and Balsamic Reduction

**The buffet also includes:**

- Imported & Domestic Cheese Display
- Fresh Vegetable Crudité
- Champagne Punch
- Chef's Holiday Soup - Creamy Butternut Squash
- Chef's Holiday Salad - Fresh Mixed Greens, Sliced Granny Smith Apples, Toasted Walnuts, Dried Cranberries, Feta Cheese served with a Poppy Seed Dressing
- Fresh Rolls and Butter
- Assortment of Holiday Cakes and Pies
- Freshly Brewed Coffee, Iced Tea & Hot Tea

**JINGLE BELL ROCK PLATED MEAL**

**\$39 - One Entrée Selection**

**\$45 - Duet Selection**

**Choice of Entrée (one or two selections)**

- Prime Rib of Beef
- Boneless Chicken Breast filled with Vegetable Corn Bread Stuffing and Topped with a Garlic Rosemary Sauce
- Cornish Hen with a Red Wine Demi
- Sirloin Steak with Jumbo Shrimp

**Your Choice of One Vegetable**

- Roasted Root Vegetables
- Green Beans Almandine
- Roasted Brussel Sprouts with Bacon and Balsamic Reduction
- Fresh Winter Vegetable Medley

**Your Choice of One Side**

- Potato Gratin
- Mashed Sweet Potato
- Rice Pilaf
- Mashed Potatoes with Gravy

**Meal also includes:**

- Imported & Domestic Cheese Display
- Fresh Vegetable Crudité
- Champagne Punch
- Chef's Holiday Soup - Creamy Butternut Squash
- Chef's Holiday Salad - Fresh Mixed Greens, Sliced Granny Smith Apples, Toasted Walnuts, Dried Cranberries, Feta Cheese served with a Poppy Seed Dressing
- Fresh Rolls and Butter
- Assortment of Holiday Cakes and Pies
- Freshly Brewed Coffee, Iced Tea & Hot Tea

**THE STOCKING STUFFER RECEPTION PACKAGE - \$47**

(Served in Stations)

**Choice of One Carving Station**

- Roasted Turkey Au Jus
- Honey Glazed Ham with Pineapple
- Carved Top Round of Beef with Au Jus

**Choice of 3 Hors D' Oeuvres**

- Crispy Avocado Bites
- Spanakopita
- Antipasta Skewers
- Beef Wellington Bites
- Crab Cakes
- Meatballs with choice of BBQ, Marina or Swedish Style
- Bacon Wrapped Scallops
- Pineapple Chicken Skewers

**Pasta Station including:**

- Tortellini, Penne and Linguini
- Marinara, Alfredo and Pesto Sauces

**Also Includes:**

- Imported & Domestic Cheese Display
- Fresh Vegetable Crudité
- Champagne Punch
- Assortment of Holiday Cookies
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea and Hot Tea



All prices are subject to 23% taxable service charge and applicable sales tax. Prices are guaranteed 90 days in advance.

# Happy Holidays!

## BEVERAGE SERVICE - HOST & CASH

**Includes Domestic & Imported Beers, Wine & Mixed Drinks**

**Cordials and Cognacs may be added for \$2 per person, per hour on Hosted Bar Service**

**Hosted Bars must have a 50 person minimum**

**All Bar Services Require a Staff Bartender**

### GOLD STANDARD BRANDS

First Hour - \$13 per person

Second Hour - \$9 per person

Third Hour - \$6 per person

Vodka - Smirnoff

Gin - Beefeater

Rum - Cruzan

Whiskey - Canadian Club

Bourbon - Jim Beam

### PREMIUM BRANDS

First Hour - \$15 per person

Second Hour - \$12 per person

Third Hour - \$9 per person

Vodka - Absolut

Gin - Tanqueray

Rum - Bacardi

Whiskey - Crown Royal

Bourbon - Johnnie Walker Red

### DOMESTIC BOTTLED BEER

Yuengling, Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

### IMPORTED BOTTLED BEER

Heineken, Heineken Light, Guinness, Labatt, Corona, Amstel Light

<u>Per Drink Selection</u>	<u>Hosted Bar</u>	<u>Cash Bar</u>
Gold Standard Cocktail	\$6.00	\$6.00
Premium Brand Cocktail	\$6.50	\$6.50
Premium House Wine	\$6.00	\$6.00
Domestic Bottled Beer	\$4.75	\$4.75
Imported Bottled Beer	\$5.25	\$5.25
Sparkling Water	\$3.50	\$3.50
Bottled Water	\$2.75	\$2.75
Sodas	\$2.75	\$2.75
Cordials	\$6.50	\$6.50
Cognacs	\$6.75	\$6.75

### ADDITIONAL BEVERAGE SERVICE SELECTIONS

Wine Service - \$24 to \$48 per Bottle\*

Champagne Service - \$22 to \$135 per Bottle\*

Champagne Punch - \$50 per Gallon

Champagne Toast - \$3 per Person

White or Red Sangria - \$60 per Gallon

Domestic Keg Beer - \$250 per Keg (serves 150 8oz glasses)

\*Please consult with your Catering Manager for a full Wine and Champagne Menu

**Our standard service is one bar per 100 guests for hosted and one per 150 guests for cash bars.**