

COLUMBUS INN

EVENTS

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PACKAGES

Breakfast & Brunch Packages

Available Monday-Saturday 11am-3pm

- \$500* Food and Beverage Minimum for all Upstairs Event Spaces
- \$800* for Main Dining Rooms Downstairs & Tavern spaces.

Lunch Packages

Available Monday-Friday 11am-3pm

- \$300 Food and Beverage Minimum for all Upstairs Event Spaces
- \$800* for Main Dining Rooms Downstairs & Tavern Spaces (*Saturday Minimum)

Dinner Packages

Requested for all parties over 12 guests.

- All Price Fixed Dinner Options Require Guest Selection Prior to Event Date for Parties Over 40.
- Please alert Event Coordinator or Manager of any Dietary Restrictions or Preferences.
- Additional a la carte Options or Selections must be approved prior to Event.

Minimums are subject to change

OUR SPACES

Upstairs

Unfortunately, we do not have an elevator.

Please let our event coordinator know if there is any mobility issues when booking.

Wally Room

- max seated capacity 22 persons
- Cozy in-room fireplace with 60" LCD TV and with AV components
- \$500 food & beverage minimum

Ramsey & Tabac Rooms

- combined seated capacity 50
- has ample room for a private bar or cocktail area
- 60" TV and wall projector with AV components
- \$1000 food and beverage minimum

Downstairs

Fenstermacher Room

- accommodates 40-65 seated guests
- has ample room for a private bar or cocktail area
- \$2500 food & beverage minimum
- in-room fireplace

Main Dining Room

Saturday day availability only

- can accommodate up to 50 guests
- \$800 food and beverage minimum
- cozy in-room fireplace

AUDIO VISUAL FEES:

Wally Room \$50

Ramsey Room- \$100

In-house Projector & Screen \$150



D E L U X E

BRUNCH BUFFET

INCLUDED BEVERAGES

La Colombe Coffee (regular and decaf),
Lipton Hot & Iced Tea

see page 7 for additional brunch alcohol options

BREAKFAST ITEMS

Choose 6 to feature:

- Fresh Seasonal Fruit Platter
- Assorted Breakfast Pastries
- Greek Yogurt & Granola Parfait
- Scrambled Eggs
- CI Brioche French Toast or Waffles
- Thick Cut Bacon
- Breakfast Potatoes
- Cheddar Grits
- Country Sausage

LUNCH ITEMS

Choose 3 to feature:

- Caesar or Mixed Greens Salad Bowl
 - Grilled Vegetable Platter
 - Roast Chicken
 - Pan Roasted Salmon
 - Chef's Pasta Selection
- (Choice Of Sauce: Creamy Pesto, Red, Or Blush Sauce)*

ADDITIONAL FEATURES

Live-Action Stations - \$75 Set-Up Fee

- Omelet - \$3 Per Person
- Crepes - \$3 Per Person

CARVING STATION

Priced Per Piece (see page 9 for options)

\$30 Per Person

»»» Gratuity not included «««

L U N C H

BUFFET

Minimum of 20 guests

SALAD/SOUP

Choose one to feature:

Classic Caesar
Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Green
Cucumber, Tomatoes, Onion, Balsamic Vinaigrette

Chef's Seasonal Soup/Salad
Please check with Event Coordinator for selection.

ENTREES

Choose two to feature:

Baked Atlantic Salmon
Lemon & Thyme Vinaigrette

Roast Chicken
Bone-In Breast, Crispy Leg Confit Natural Chicken Jus

Chef's Pasta Selection
Choice Of Sauce: Creamy Pesto, Red, Or Blush Sauce

Sliced Roast Beef
Natural Beef Jus And Horseradish Cream Sauce

SIDES

Choose two to feature:

Sautéed Green Beans
Macaroni & Cheese
Seasonal Risotto
Sautéed Spinach
Roasted Asparagus with Bacon
Crispy Potatoes with Onions & Parsley

DESSERT

Assorted Sweet Treats
Chef's Seasonal Selection of Assorted Treats

\$28 Per Person

»»» Gratuity not included «««
\$3 additional charge for non-alcoholic beverages

*Buffet Option is available Saturdays year round, Sundays (upstairs only from mid September thru mid June. Minimum of 20.
Buffet food amounts are based upon number of guaranteed guests. Additional refills may occur additional cost (per pan or item).*



LIGHT

== LUNCH ==

A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest.

SALAD/SOUP

Choose one to feature:

Classic Caesar

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumber, Tomatoes, Onion, Balsamic Vinaigrette

Chef's Seasonal Soup/Salad

Please check with Event Coordinator for selection.

ENTREES

Choose two to feature:

Filet Sandwich

*sautéed onions, provolone cheese on a brioche bun
hot peppers, ketchup, house cut chips*

Crab Cake Sandwich

*CI Signature crab cake on brioche bun with lettuce, tomato, pickles
house made tartar & house cut chips*

Grilled Chicken Caesar Salad

*romaine lettuce, Caesar dressing, parmesan, garlic crouton,
grilled chicken breast*

Grilled Cheese & Tomato Soup

*Mozzarella, Fresh Basil, Roasted Tomatoes on Brioche Bread,
Roasted Tomato Bisque with Basil Oil & Parmesan
Served with House-cut Potato Chips*

\$18 Per Person

»»» **Gratuity not included** «««

\$3 additional charge for non-alcoholic beverages

PLATE ID

== LUNCH ==

A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest.

SALAD/SOUP

Choose one to feature:

Classic Caesar

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumber, Tomatoes, Onion, Balsamic Vinaigrette

Chef's Seasonal Soup/Salad

Please check with Event Coordinator for selection.

ENTREES

Choose three to feature:

Salmon

Crispy Potatoes, Seasonal Vegetable, Lemon Vinaigrette

Crab Cake Entree

Old Bay Potatoes, Seasonal Vegetable

Steak House

*Petite Filet Mignon, Seasonal Vegetable,
Seasonal Starch*

COBB Salad

*Hard Boiled Egg, Avocado, Tomatoes, Chicken, Red Onion,
Blue Cheese Crumbles, Mixed Greens, Brown Derby Vinaigrette*

Grilled Cheese & Tomato Soup

*Mozzarella, Fresh Basil, Roasted Tomatoes on Brioche Bread,
Roasted Tomato Bisque with Basil Oil & Parmesan
Served with House-cut Potato Chips*

DESSERT

Assorted Sweet Treats

Chef's Seasonal Selection of Assorted Treats

\$25 Per Person

»»» **Gratuity not included** «««

\$3 additional charge for non-alcoholic beverages



PLATE D DINNER

1ST COURSE

Choose one to feature:

Classic Caesar

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese,
Caesar Dressing*

Mixed Green

Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette

Chef's Seasonal Soup/Salad

Please check with Event Coordinator for selection

ENTRÉES

All three featured

Salmon

Seasonal Risotto

Brick Chicken

Seasonal Set

Pork Tenderloin

Seasonal Set

DESSERT

Assorted Sweet Treats

*Chef's Seasonal Selection of Assorted Treats.
Served Family Style For Each Table.*

\$33 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

VEGETARIAN OPTION:

Chef's Selection Pasta with Seasonal Vegetable

DINNER UPGRADES

1ST COURSE

Choose two to feature

ENTRÉES

Choose three from base or below:

Pan Seared Scallops

Seasonal Risotto

Twin Petite Filets

*Crispy Potatoes, Seasonal Vegetable,
Red Wine Demi-Glace*

Jumbo Lump Maryland Crab Cakes

Tangy Slaw, Old Bay Red Bliss Potatoes with Onions & Parsley

DESSERT

Dessert Duo

Chef's Selection of Two Petite Seasonal Desserts

\$43 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

ENTRÉES

- Plus two entrées from above or base

8oz Filet Mignon

Seasonal Set

12 oz Center Cut NY Strip

Seasonal Set

DESSERT

Dessert Trio

Chef's Selection Of Three Petite Seasonal

\$53 Per Person

»»» Gratuity not included «««

\$3 additional charge for non-alcoholic beverages

*A pre-order of entree selections & place cards with guest names and entree selections are needed three days prior for parties of 40 or more guest



FAMILY STYLE

DINNER

Shareable platters that increase guest interaction and provide a comfortable, family like setting.

1ST COURSE

Choose two to feature:

Classic Caesar

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Green

Cucumber, Tomatoes, Red Onion, Balsamic Vinaigrette

Chef's Seasonal Soup/Salad

Please check with Event Coordinator for selection

ENTRÉES

Choose two to feature:

CI Whole Roasted Chicken
Natural Jus

Braised Beef Short Rib
Red Wine Demi Glace

Baked Faroe Island Salmon
Lemon & Thyme Vinaigrette

Seasonal Pasta Selection

*Chef Selection Pasta With Choice Of Sauce
(Creamy Pesto, Tomato, Blush)*

Sliced Filet Mignon (\$6 Pp Supplement)
Red Wine Demi-Glace

Seared Scallop & Shrimp (\$6 Pp Supplement)
White Wine, Garlic, Parsley

SIDES

Choose two to feature:

Crispy Potatoes

Sautéed Green Beans

Sautéed Spinach

Macaroni & Cheese

Roasted Asparagus with Bacon

Seasonal Risotto

DESSERT

Chef Selection Of Assorted Sweet Treats

\$40 Per Person

»»» *Gratuity not included* «««

\$3 additional charge for non-alcoholic beverages

*Food amounts are based upon number of guaranteed guests (estimated 4 oz of each protein, 2-3 oz of each side).
Additional refills may occur additional cost (per person or item).*



BEVERAGE

OPTION S

\$3 Per Person Non-Alcoholic Inclusive

Drip Coffee, Iced Tea, Fountain Sodas, Hot Tea, Milk

BAR PACKAGE

OPTION S

Open Bar

Event Host Will Be Charged Per Guest Attending Pricing Based On 3 Hour Event

Beer & Wine

Domestic And Imported Beers, House Wines

\$30 Per Person

Mimosa Bar

House Prosecco, Assorted Juices & Fruit Garnishes

\$34 Per Bottle + \$3 Per Person

Bloody Mary Bar

Guests have a choice of Vegetable Infused Vodka or House

Vodka Assorted "Mixes" & Veggie Garnishes

\$7 Per Beverage + \$3 Per Person

Mid Shelf/Call Level

Domestic, Import, and Craft Beers, House Wines Mid Shelf Spirits

\$40 Per Person

Top Shelf/Premium Level

Domestic, Import, and Craft Beers, Select Wines, Top Shelf Spirits

\$45 Per Person

Private Bars

Private Bars Can Be Provided Exclusively For Your Private Event Upon Request.

\$100 Private Bar Set Up Fee

Cash & Carry*

Each Event Guest Will Be Responsible For The Purchase Of Their Own Individual Beverages

Consumption*

Event Host will be Responsible for the Purchase of each Beverage Ordered by their Guests.

A Tallied Check will be Presented to the Event Host at the End of the Event.

**For parties of 30 or more guests serving alcohol requires a Private Bar (\$100 Fee)*



A P P E T I Z E R S

PASSIED OR STATIONARY

Teriyaki Chicken Skewers
\$30.....25 Pieces

Mini Lobster Rolls
\$4.....per piece

Vegetarian Spring Roll
\$30..... 25 Pieces

Mini Tacos or Empanadas
chicken or black bean/vegetarian
\$50..... 25 Pieces

Mac & Cheese Bites
\$30.....25 Pieces

BBQ Pork Sliders
\$50..... 25 Sliders

Mini Crab Cakes
served with tartar
\$75..... 25 Pieces

Sesame Chicken Bites
\$30..... 25 Pieces

Vegetarian Samosas
served with mango chutney
\$30..... 25 Pieces

Mini Grilled Cheese &
Tomato Soup Shooters
\$50..... 25 Pieces

Mushroom Risotto Balls
served with garlic aioli
\$30.....25 Pieces

Filet Sliders W/ Blue Cheese
\$75.....25 Sliders

Mini Burger Sliders
(ground beef or turkey)
\$50..... 25 Sliders

Bacon Wrapped Scallops
served with scallion butter
\$50..... 25 Pieces

Tempura Fried Tuna Roll
served with spicy mayo and soy
\$50.....3 rolls
(32 Pieces)

Deviled Eggs
\$30.....25 Pieces

Cheesesteak Spring Rolls
served with spicy ketchup
\$50.....25 Pieces

Fresh Fruit Platter
\$50....Serves 15-25 People

Hummus & Crudité
Platters
\$75...Serves 15-25 People

Seasonal Bruschetta
\$30.....25 Pieces

Pretzel Bite Platter
served with beer mustard
\$50.....Serves 15-25 people

Domestic Cheese Tray*
Chef Selection 4 cheeses,
served with crackers
\$75....Serves 15-25 People
*\$25 add fruit to tray

Artisanal Meat & Cheese
Tray*
Choice of 3 meats & 3 cheeses from
our house selection,
served with seasonal
accountrement, crackers & crustini
\$150.....Serves 15-20 People
*\$25 add fruit to tray

Duck "Cigar" Spring Roll
hoison sauce & scallions
\$3.....per piece

Buffalo Chicken Bites
served with blue cheese
\$30.....25 Pieces

Tuna Tartare On Spoons
served with avocado mousse, crispy
wontons, sweet soy
\$75.....25 Sliders

Crab Stuffed Mushrooms
served with scallion butter
\$50.....25 Pieces

Artichoke Beignet
served with scallion butter
\$30.....25 Pieces

RAW BAR

served on ice with cocktail sauce, mignonette, lemon wedges

Jumbo Shrimp
\$3 Each

Colossal Crab Cocktail
\$60 per pound

East Coast Oysters
\$2 Each

Tuna Tartare
Priced Per Pound/Person
\$MP

Subject to market pricing changes



ADDITIONS

HOT DIPS/APPETIZERS

Roasted Edamame

\$50.....Serves 15-25 People

Buffalo Chicken

Served with House-made Pita & Crudités

\$100.....Serves 15-25 People

Spinach & Artichoke

Served with House-made Pita & Tortilla Chips

\$75.....Serves 15-25 People

Crab Dip

Served with House-made Pita & Tortilla Chips

\$125.....Serves 15-25 People

BUFFET ADD-ONS

sold as 1/2 to full pans

Sautéed Green Beans

\$80.....Serves 15-20 People

Roasted Brussels

\$80.....Serves 15-20 People

Sautéed Spinach

\$80.....Serves 15-20 People

Seasonal Pasta Selection

Choice Of Sauce: Creamy Pesto, Tomato, Blush

\$80.....Serves 15-20 People

Macaroni & Cheese

\$80.....Serves 15-20 People

Seasonal Risotto

\$80.....Serves 15-20 People

Crispy Potatoes with Onions & Parsley

\$50.....Serves 15-20 People

Fork Mashed Potatoes

\$60.....Serves 15-20 People

Vegetable Fried Rice

\$60.....Serves 15-20 People

SALAD BOWLS

\$60 each.....Serves 15-20 People

Caesar Salad Bowl

Romaine Lettuce, Croutons, Parmesan Cheese

Mixed Green Salad

Cucumbers, Grape Tomatoes, Red Onions,
Balsamic Vinaigrette

Chopped Wedge Salad

Blue Cheese Crumbles, Red Onion, Cherry Tomatoes,
Bacon, Blue Cheese Dressing

CARVING STATION

Served with Seasonal Sauce/Accompaniments

Meats sold by piece – prices subject to change

All carving stations are live action and are \$75.

Pepper Crusted Beef Tenderloin

\$275.....Serves 10-15 People

Classic Roasted Prime Rib

\$340.....Serves 20-25 People

Rosemary Crusted Sirloin

\$275.....Serves 20-25 People

Maple Glazed Ham

\$225.....Serves 15-20 People

Honey Roasted Turkey Breast

\$130.....Serves 20-25 People

DESSERT

Guests may bring in their own cake

\$2 Cake Cutting Fee.....Per person

Sweet Treats Platter

Assorted House Baked Cookies & Brownies

\$3.....Per Person

Ice Cream Sundae Bar*

Vanilla & Chocolate Ice Cream,

Assorted Toppings

\$9.....Per Person

*Live action station

If your event requires more than one "action station," you will be charged \$75 for each station.

