

COLUMBUS INN

EVENTS

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COVID-19 REGULATIONS (updated FALL 2020)

Due to the current state & local mandates all customers must wear a mask at all times except when seated. This includes all private events. Guests may only remove their masks when actively



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PACKAGES

Breakfast & Brunch Packages

Available Monday-Friday 11am-3pm

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

Lunch Packages

- Available Monday-Saturday 11am-2pm
- \$800 Food and Beverage Minimum for all Upstairs Event Spaces
- \$800* for Main Dining Rooms Downstairs & Tavern spaces for Saturday afternoon events.

Dinner Packages

Requested for all parties over 12 guests.

- All Plated Options Require Guest Entrée Selection Prior to Event Date for all Parties Over 30.
- Please alert Event Coordinator Or Many of any Dietary Restrictions or Preferences.
- Additional a la carte Options or Selections must be approved prior to event.

* Food and Beverage 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

Fenstermacher Room

- accommodates 40-65 seated guests
- available ample room for a private bar or cocktail area
- in-room fireplace
- * \$800 food and beverage minimum for day time events.
- \$2500 food and beverage minimum for evening events.

Downstairs

Main Dining Room

Saturday day availability only

- combined seated capacity 50
- \$800 food and beverage minimum
- in-room fireplace

AUDIO VISUAL FEES:

WALLY ROOM; \$50 RAMSEY ROOM: \$100

PORTABLE PROJECTOR & SCREEN: \$100

DELUXE BRUNCH BUFFET

Minimum of 20 guests

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
Organic Roasted Chicken
Wild Isles Seared Salmon
Chef's Pasta Selection
(Choice of Sauce: White, 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)

\$33 Per Person

LUNCH BUFFET

Minimum of 20 guests

SALAD/SOUP

Choose one to feature:

Classic Caesar
Garlic Croutons, Parmesan Cheese, Caesar Dressing
Mixed Green
Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette
Seasonal Soup or 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: White, 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
Seasonal Vegetable
Roasted Brussels 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

****DUE TO COVID—ALL BUFFETS WILL BE ASSIGNED STAFF MEMBERS TO SERVE EACH GUESTS FOLLOWING ALL FOOD SAFETY PROTOCOLS.
IN ADDITION, ALL GUESTS MUST WEAR A MASK AT ALL TIMES EXCEPT WHEN SEATED.**

*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).*

DELUXE PLATED BRUNCH

Minimum of 20 guests

SHARED BITES

Pearl Sugar Waffles
maple syrup

Fresh Fruit
assorted seasonal fruit

ENTREES

Choose three to feature:

Mixed Berry Blondie Stuffed French Toast
maple syrup

Steak & Eggs
*petite filet, wilted spinach, red wine veal reduction,
scrambled eggs*

Eggs Chesapeake
*CI signature crab cake, poached egg,
old bay hollandaise*

Avocado Toast
*sourdough toast, avocado smash, queso fresco,
roasted poblano, sweet corn, cilantro & lime*

Wild Isle Salmon
seasonal hash

SHARED SIDES

Bacon
Country Sausage
Breakfast Potatoes With Caramelized Onions

\$25 Per Person

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

PLATED LUNCH

Minimum of 20 guests

SALAD/SOUP

Choose one to feature:

Classic Caesar
Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens
Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

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

ENTREES

Choose three proteins to feature:

Wild Isle Salmon

Jumbo Lump Maryland Crab Cakes

Filet Mignon

Organic Roasted Chicken

**all entrees are served with the Chef's selection of seasonal
vegetables & starches.*

*Please check with event coordinator for the
current accompaniments.*

***All dishes except for the Crab Cakes can be modified
Gluten-Free.*

DESSERT

Assorted Sweet Treats
Chef's Selection of Cookies, Brownies, Seasonal Sweets

Vegetarian & Vegan Options Available by Request

\$25 Per Person

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

KIDS MEAL OPTIONS

Includes beverage & kids ice cream

Kids Chicken Fingers W/ Fries

Kids Burger W/ Fries

Kids Pizza

\$15 per child

**A pre-order of entree selections & place cards with guest names and entree selections
are needed three days prior for parties of 30 or more guests **

PLATED DINNER OPTIONS

TIER #1

\$35 Per Person

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

1ST COURSE

Choose one to feature:

Classic Caesar

Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Green

Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

Seasonal Soup or Salad

Please check with Event Coordinator for selection.

ENTREES

Included Proteins:

Wild Isle Salmon

Pork Tenderloin

Organic Roasted Chicken

**all entrees are served with the Chef's selection of seasonal vegetables & starches.*

Please check with event coordinator for the current accompaniments.

***All dishes except for the Crab Cakes can be modified Gluten-Free.*

Vegetarian & Vegan Options

Available by Request

DESSERT

Assorted Sweet Treats

Chef's Selection of Cookies, Brownies, Seasonal Sweets

KIDS MEAL OPTIONS

Includes beverage & kids ice cream

Kids Chicken Fingers W/ Fries

Kids Burger W/ Fries

Kids Pizza

\$15 per child

TIER #2

\$45 Per Person

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

1ST COURSE

Choose two to feature:

Classic Caesar

Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

Chef's Seasonal Soup or Salad

Please check with Event Coordinator for selection.

ENTREES

Choose three proteins to feature from Tier #1 or below:

Pan Seared Scallops

Jumbo Lump Maryland Crab Cakes

Twin Petite Filet Mignon

"Surf & Turf"

CI signature crab cake, petite filet mignon

DESSERT

Dessert Duo

chef's selection of two house made petite desserts

TIER #3

\$55 Per Person

»»» Gratuity not included «««

Choice of one plus two entrees from Tier #1 or #2

8 oz Filet Mignon

12 oz NY Strip

**all entrees are served with the Chef's selection of seasonal vegetables & starches.*

Please check with event coordinator for the current accompaniments.

DESSERT

Dessert Duo

chef's selection of two house made petite desserts

**A pre-order of entree selections & place cards with guest names and entree selections are required for parties of 30 or more guests*

FAMILY STYLE DINNER

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

1ST COURSE

Choose two to feature:

Classic Caesar

Garlic Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumbers, Tomatoes, Onion, Balsamic Vinaigrette

Chef's Seasonal Soup or Salad

Please check with Event Coordinator for selection.

ENTREES

Choose two to feature:

Wild Isle Salmon

lemon & thyme vinaigrette

Braised Beef Short Rib

red wine demi glaze

CI Whole Roasted Chicken

natural jus

Chef's Pasta Selection

Choice of Sauce: White, Red, or Blush Sauce

Sliced Filet Mignon

(\$6 pp Up Charge)

red wine demi glaze

Seared Scallops & Shrimp

(\$6 pp Up Charge)

white wine, garlic, parsley

Vegetarian & Vegan Options Available by Request

SIDES

Choose two to feature:

Crispy Potatoes

Sautéed Green Beans

Seasonal Vegetable

Macaroni & Cheese

Fork Mashed Potatoes

Seasonal Risotto

DESSERT

Assorted Sweet Treats

Chef's Selection of Cookies, Brownies, Seasonal Sweets

\$43 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).*

STATIONARY APPETIZERS

Due to Covid19 and the safety of all our guests we will pause all “stationed” appetizers from being handled by each individual guest. We will assign a staff member who will serve each guest following all food safety protocols. In addition, due to the current state & local mandates all customers must wear a mask at all times except when seated. This includes all private events. Guests may only remove their masks when actively eating or drinking and seated.

Tempura Fried Tuna Roll
Served with spicy mayo and soy
\$50..... 25 pieces

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

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

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

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

Seasonal Bruschetta
*CHOOSE 1 OF THE FOLLOWING
PER PLATTER:
tomato & basil,
waldorf chicken salad,
brie, pear & pistachio
\$30.....25 Pieces

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

* Items can be made gluten free.
Please alert events coordinator of any severe allergies or special requests when selecting food selections.

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

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

Shrimp & Avocado Toast
\$75.....25 pieces

Tuna Nachos
served with avocado mousse,
pickled jalapeños, crispy wontons,
sweet soy & spicy mayo
\$75.....25 Pieces

Roasted Edamame (vegan)*
\$50.....Serves 15-25 People

HOT DIPS & APPETIZERS

Buffalo Chicken*
Served with House-made Pita
\$100.....Serves 15-25 People

Spinach & Artichoke*
Served with House-made Pita
\$75.....Serves 15-25 People

Chesapeake Crab Dip*
Served with House-made Pita
\$125.....Serves 15-25 People



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
\$22 Per Pound

Subject to market pricing changes

PASSED APPETIZERS

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

Meatball Slider
\$50.....25 Pieces

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

Cheesesteak Spring Rolls
\$50.....25 Pieces

Bacon Wrapped Scallops*
\$50..... 25 Pieces

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

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

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

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

Mini Empanadas
chipotle chicken
\$50..... 25 Pieces

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

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

VEGETARIAN/VEGAN OPTIONS

Artichoke Beignet
served with lemon garlic aioli
\$30.....25 Pieces

Vegetable Spring Rolls
mango chutney & sweet thai chili sauce
\$30..... 25 Pieces

Mini Black Bean Empanadas
chipotle crema
\$50..... 25 Pieces

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

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

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

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

****Items can be made gluten free. Please alert events coordinator of any severe allergies or special requests when selections food selections.***

ADDITIONS

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*

BUFFET ADD-ONS

sold as 1/2 pans

Sautéed Green Beans

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

Seasonal Vegetable

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

Roasted Broccoli

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

Seasonal Pasta Selection

Choice Of Sauce: White, Red, Blush
\$80.....Serves 15-20 People

Macaroni & Cheese

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

Seasonal Risotto

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

Crispy Potatoes

caramelized onions & parsley
\$50.....Serves 15-20 People

Fork Mashed Potatoes

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

Vegetable Fried Rice

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

CARVING STATIONS

Served with Seasonal Sauce/Accompaniments

Meats sold by piece – prices subject to change

*All carving stations are live action and are subject
to a \$75 set-up fee.*

Pepper Crusted Beef Tenderloin

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

Classic Roasted Prime Rib

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

NY Strip

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

Maple Glazed Ham

\$150.....Serves 15-20 People

Honey Roasted Turkey Breast

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

LIVE ACTION STATION OPTIONS:

***PASTA**

***OMELETE/CREPE**

***BYO TACO BAR**

*Please see Event Coordinator for custom
pricing. Each station will be charged \$75
attendant fee.*

DESSERT

Guests may bring in their own cake

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

\$3 Cake Cutting Fee + Served with Ice Cream OR Berries

\$4 Cake Cutting Fee + Served with Ice Cream AND Berries

Sweet Treats Platter

Assorted House Baked Cookies & Brownies

\$4.....Per Person

Ice Cream Sundae Bar*

Vanilla & Chocolate Ice Cream,

Assorted Toppings

\$9.....Per Person

BEVERAGE OPTIONS

\$3 Per Person Non-Alcoholic Inclusive

Drip Coffee, Iced Tea, Fountain Sodas, Hot Tea, Lemonade, Cranberry Juice

PRIVATE BARS

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

\$100 Private Bar Set Up Fee

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

OPEN BAR PACKAGES

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

****Due to Covid-19, a private bartender is required to serve all guests based on local mandates by our local government.***

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, Select Top Shelf Spirits

\$45 Per Person

No Outside Alcohol is Allowed on Premise.