



COLUMBIA | EVENT MANAGEMENT

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INDULGENT DINING EXPERIENCES

Columbia Event Management is proud to provide a robust selection of Catering Services to complement any event. Our team of culinary professionals provide a seamless experience, supporting you through the initial planning stages to a brilliant finale. Whether you aim to impress guests with an upscale fine dining experience or keep conference attendees energized with an assortment of snacks and refreshments, our Catering Team is equipped to craft the perfect menu.

Quality food is the secret to our success. We offer a rotation of menus that are refreshed frequently to highlight seasonal items, showcase food trends, and source local ingredients.

Our culinary team also offers specialty menus. Inspired by our work with the Earth Institute, the Sustainable Living Menu features dishes made from locally sourced ingredients. Prioritizing farm-to-table cuisine means that we update the offerings frequently, ensuring that we serve the freshest seasonal produce, meat, poultry and fish.

Guests who wish to support the Columbia Community might also consider the Blue Menu, a curated collection of meals and enhancements that directly benefit local nonprofit organizations. \$5 from every plate purchased is donated directly to Columbia Community Service, and our department will match this contribution, bequeathing an additional \$5 per attendee.

In the end, if you prefer a customized approach to event planning, we can help you here as well. Every menu can be modified to suit personal tastes and dietary restrictions.

SUSTAINABILITY

We believe in sustainable, eco-conscious solutions. Rest assured that we take responsibility for reducing our carbon footprint through the following initiatives:

- Our state-of-the-art water treatment system triple-filters local tap water, allowing us to serve refreshing still and sparkling water in sleek, reusable carafes.
- Partnerships with local and regional farmers provide fresh produce and free-range poultry, beef, and lamb.
- Inventive vegan and vegetarian dishes are always in season. Our chefs turn local produce into plant-based masterpieces.
- Linen-less tables, recycled paper products and biodegradable disposable flatware make our place settings eco-friendly. You may also choose to enhance your experience with fine china and silverware.