

Lindley's
EST. 1981

PRIVATE EVENTS

169 E. Beck St.
Columbus, Ohio 43206

(614) 228-4343
events@lindeys.com



MOST AWARDED RESTAURANT IN COLUMBUS

COLUMBUS MONTHLY

Best Patio

614 MAGAZINE

Best Restaurant
Best Restaurant German Village
Best Wait Staff
Best Date Night
Best Dining Patio

FOOD & WINE

Best Classic Restaurant in Ohio

GEO MAGAZINE

Best Restaurant
Best Power Lunch & Place to Take a Perspective Client
Best Patio
Best Happy Hour

OPENTABLE DINER'S CHOICE AWARDS

Top Ten Best Overall Restaurant
Most Booked Restaurant
Top Ten Best Food
Top 100 Patios in America
Top 100 Brunch spots in America
Top 100 Most Romantic Restaurants in America

COLUMBUS UNDERGROUND

Best Fine Dining Restaurant

COLUMBUS ALIVE

Best Splurge Restaurant
Best Fine Dining Restaurant
Best German Village Restaurant
Best Bloody Mary

TRIP ADVISOR

Certificate of Excellence

COLUMBUS DISPATCH

Best Patio
Best Fine Dining Restaurant
Top Local Business

BOOK

Featured in the book "As the Tables Turn, Biography of a Bistro"
by Sue Doody and Michael Rosen



Vineyards

63

NOIR

Les Cuvées



57

PRIVATE EVENT ROOMS & CAPACITY

When you hold an event at Lindey's, we make it easy by dedicating one of our specialized event coordinators to work with you on the details of your event. Special requests are our specialty—whether it's assisting with flower arrangements, cake set up, or meeting and presentation needs, our event staff is well-equipped with the experience and professionalism to make your event a success.



LIBRARY ROOM 24 GUESTS

The Library Room offers groups a rich and inviting atmosphere for family gatherings, business meetings or corporate events. Various table arrangements allow flexibility to accommodate a wide range of events. A single table can be set for 20, or smaller rounds can be arranged to view a 72-inch smart TV for multimedia needs.

MOHAWK ROOM 48 GUESTS

The Mohawk Room is our most spacious private dining space. Overlooking the corner of Beck & Mohawk Streets, the room provides scenic views of historic German Village. Venetian plaster walls with signed Itzchak Tarkay artwork and antique chandeliers add to the room's charm. The Mohawk room is equipped with a 100" retractable screen and projector. Events hosted in the Mohawk room also include the adjacent Reception area, a spacious venue for convivial cocktail hours and after-dinner conversation. An antique bar serves as a centerpiece welcoming your guests to a memorable event.

TERRACE ROOM 14 GUESTS

Our most intimate dining space, the Terrace Room's colorful artwork, exposed brick and hammered tin ceiling immediately transport your guests to an elegant setting with all the charm of the New Orleans' Garden District. Small family celebrations, showers and business dinners are all perfectly accommodated by our attentive staff. A 50-inch smart TV is available for slideshows, presentations and sharing memories.

Take a virtual room tour at lindeys.com/private-rooms

HORS D'OEUVRES



HORS D'OEUVRES PER DOZEN

- Seared Beef, Caramelized Onion and Gorgonzola Crostini **45**
- Mini Smoked Turkey Croissants with Smoked Gouda and Honey Mustard **39**
- Prosciutto Wrapped Asparagus with Herbed Goat Cheese **32**
- Chicken, Avocado and Tomato Pinwheels with Herbed Cream Cheese **36**
- Tuna Tartare on English Cucumber with Ginger Ponzu **48**
- Mini Prime Rib Sandwiches with Provolone and Horseradish Sauce **44**
- Jumbo Shrimp with Traditional Cocktail Sauce **52**
- Tomato Basil & Mozzarella Crostini with EVOO and Balsamic Drizzle **28**
- Grilled Chicken Skewers with Hunan Glaze **32**
- Chicken and Mushroom Potstickers with Thai Chili Dipping Sauce **34**
- Mini Chicken Salad Croissants **36**
- Mini Burgers with Widmer Cheddar, Pickle and Chipotle Aioli **48**
- Mini Crab Cakes with Roasted Garlic Aioli **68**
- Gorgonzola Crusted Lamb Lollipops **56**
- Deviled Eggs with Crab, Old Bay and Lemon Zest **30**
- Caprese Salad Skewers **28**
- Grilled Mojo Shrimp Skewers **52**
- Vegetable Sliders with Roasted Portabella, Peppers, Grilled Onions and Tomato Pesto **42**
- Lobster Rolls **60**
- BLT with Black Pepper Bacon on a Brioche Bun **38**
- Egg White Bites with Tomato & Red Pepper **36**
- Spicy Hot Chicken Sliders with Coleslaw, Creamy Parmesan and Housemade Pickles **42**
- Bacon Wrapped Sea Scallops with Citrus Dipping Sauce **60**
- House Smoked Salmon Crostini **40**
- Shrimp In Cucumber with Avocado Puree **52**
- Grilled Shrimp and Oven Roasted Tomato Pesto Pinwheels **40**
- Avocado Crostini with Shrimp **52**
- Hoisin BBQ Bacon Wrapped Oishii Shrimp **52**
- Fried Spiced Chickpea Cake **36**
- Fried Lemon Parsley Tofu with Bang Bang Sauce **38**

HORS D'OEUVRES PER PARTY SIZE

FOR PARTIES OF 12/25/40

- Roasted Sweet Potato Hummus with Flax Seed Crisps **96/200/320**
- Roasted Garlic Hummus with Flax Seed Crisps **96/200/320**
- Black Bean Hummus with Flax Seed Crisps **96/200/320**
- Crudité with Creamy Parmesan Dip **96/200/320**
- Seasonal Fruit Platter **96/200/320**
- Artisanal Cheeses with Crackers **144/300/480**
- Charcuterie of Cured Meats with Cornichons and Ale-Whole Grain Mustard **168/350/560**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

DINNER

UP TO 4
COURSES

SIT
DOWN
STYLE

MON - SUN
AFTER 3PM

Select the number of courses you would like to offer to your guests, then select two options from each of those courses for your guests to choose from. Beverages not included. All prices per plate.



SOUP

SELECT TWO

- Vegetable Soup **8**
- Mushroom Soup **8**
- Tomato Basil Bisque **8**
- Lobster Bisque **9**

SALAD

SELECT TWO

- House Salad **12**
- Caesar Salad **13**
- Chopped Salad **14**
- Bibb Salad **13**

ENTRÉES

SELECT TWO

- Salmon **37**
- Seabass **49**
- Crab Cake (double) **45**
- Roasted Statler Chicken **29**
- Tournedo of Beef* (double) **44**
- Filet Mignon* **53**
- Surf & Turf* (Tournedo & Crab Cake) **45**
- Pork Chop* **36**
- Chef's Risotto **29**

DESSERTS

SELECT TWO

- Chef's Creme Brûlée **11**
- Pecan Crusted Key Lime Pie **11**
- Double Layer Chocolate Cake **11**
- New York Style Cheesecake **11**
- Fresh Cut Berries & Cream **11**
- Bread Pudding **11**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

LUNCH

UP TO 3
COURSES

SIT
DOWN
STYLE

MON - FRI
11AM - 3PM

Select the number of courses you would like to offer to your guests, then select two options from each of those courses for your guests to choose from. Beverages not included. All prices per plate.



STARTERS

SELECT TWO

- House Salad **12**
- Caesar Salad **13**
- Chopped Salad **14**
- Bibb Salad **13**
- Vegetable Soup **8**
- Mushroom Soup **8**
- Tomato Basil Bisque **8**
- Lobster Bisque **9**

ENTRÉES

SELECT TWO

- Nut Crusted Chicken Salad **18**
- Salmon Salad **24**
- Crispy Shrimp Salad **21**
- Spicy Chicken Sandwich **17**
- Turkey Croissant **17**
- Crab Cake (single) **23**
- Tournedo of Beef* (single) **23**
- Salmon **37**
- Seabass **49**
- Crab Cakes (double) **45**
- Roasted Stater Chicken **29**
- Tournedoes of Beef* (double) **44**
- Filet Mignon* **53**
- Surf & Turf* (Tournedo & Crab Cake) **45**
- Pork Chop* **39**
- Chef's Risottos **29**

DESSERTS

SELECT TWO

- Chef's Creme Brûlée **11**
- Pecan Crusted Key Lime Pie **11**
- Double Layer Chocolate Cake **11**
- New York Style Cheesecake **11**
- Bread Pudding **11**
- Fresh Cut Berrie & Cream **11**

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BRUNCH

UP TO 3
COURSES

SIT
DOWN
STYLE

SAT & SUN
11AM - 3PM

Select the number of courses you would like to offer to your guests, then select two options from each of those courses for your guests to choose from. Beverages not included. All prices per plate.



STARTERS

SELECT TWO

- House Salad **12**
- Caesar Salad **13**
- Bibb Salad **13**
- Tomato Basil Bisque **8**
- Lobster Bisque **9**
- Banana Bread **6**

ENTRÉES

SELECT TWO

- Eggs Benedict **17**
- Brioche French Toast **17**
- Crab & Eggs **23**
- Classic Breakfast Plate **16**
- Nut Crusted Chicken Salad **18**
- Chef's Quiche **18**
- Salmon Salad **24**
- Crispy Shrimp Salad **21**
- Spicy Chicken Sandwich **17**
- Turkey Crossant **17**

DESSERTS

SELECT TWO

- Chef's Creme Brûlée **11**
- Pecan Crusted Key Lime Pie **11**
- Double Layer Chocolate Cake **11**
- New York Style Cheesecake **11**
- Bread Pudding **11**
- Fresh Cut Berrie & Cream **11**

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BEVERAGE SERVICE

LIQUOR

- Grey Goose Vodka **13**
- Ketel One Vodka **10**
- Ketel Orange Vodka **10**
- Watershed Vodka **10**
- Tanqueray Gin **9**
- Bombay Sapphire Gin **10**
- Bacardi Rum **10**
- Captain Morgan Rum **10**
- Dewar's Scotch **11**
- Jack Daniels Tennessee Whiskey **10**
- Crown Royal Canadian Whiskey **10**
- Seagram's **10**
- Jameson Irish Whiskey **13**
- Maker's Mark Bourbon **11**
- Woodford Reserve Bourbon **14**



Pricing represents wash pricing only. Rocks or Up requests would be additional charges. Additional liquor available by request. Availability and pricing of additional liquor varies.

BEVERAGES

Soft Drinks **3.5**
Coffee **3.5**
Hot Tea **4.5**
Iced Tea **3.5**
Lemonade **3.5**

BOTTLED WATER

San Pellegrino Sparkling (500ml) **4**
San Pellegrino Sparkling (Liter) **6**
Panna Still (500ml) **4**
Panna Still (Liter) **6**

WINE

Chardonnay **10/40**
Sauvignon Blanc **10/40**
Pinot Noir **10/40**
Pinot Grigio **10/40**
Cabernet Sauvignon **10/40**

SEASONAL BEER

Ask Event Team for details

Additional House wines available by request. Availability and pricing varies. At Lindey's, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons. In accordance with Ohio law, all alcoholic beverage sales will begin at 11am and conclude at 12am.

DESSERTS

INDIVIDUAL DESSERTS PRICED PER PERSON

- Crème Brûlée **11**
- Key Lime Pie **11**
- Double Chocolate Cake **11**
- New York Cheesecake **11**
- Fresh Berries & Cream **11**
- Bread Pudding **11**

DESSERT PLATTERS PRICED PER DOZEN

- Chocolate Chip Cookies **24**
- Chocolate Covered Strawberries **32**
- Chocolate Covered Apples & Bananas **24**
- Brownies **36**
- Macarons **42**



BUFFET BRUNCH

AVAILABLE SATURDAY & SUNDAY, 11AM - 3PM

ENTRÉES

SELECT THREE

Brioche French Toast with Miligans Ohio Maple Syrup
Buttermilk Waffles with Miligans Ohio Maple Syrup
Scrambled Eggs
Cherrywood Smoked Bacon
Candied Bacon
Chicken & Apple Sausage Links
Crispy Yukon Potatoes with Herb Butter

INCLUDED ITEMS

Banana Bread
Melon, Pineapple & Berry Fruit Salad

TWENTY GUEST
MINIMUM

\$34 PER
GUEST

*Beverages not included in \$34 price of buffet. Additional selections beyond the initial choices are an additional \$6 per guest per item. Entrée items are limited in quantity based on the Guest count. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

BUFFET LUNCH

AVAILABLE EVERY DAY, 11AM - 3PM

ENTRÉES

SELECT TWO PER MENU

Grilled Chicken Breast with Marsala Sauce
Seared Salmon with Citrus Vinaigrette
Chicken OR Shrimp Rigatoni with Spicy Cajun Cream
Boneless Pork Loin with Hunan Glaze*
Rigatoni Primavera Marinara

ACCOMPANIMENTS

SELECT TWO PER MENU

Buttermilk Chive Mashed Potatoes
Grilled Asparagus
Roasted Marble Potatoes
Baby Carrots
Charred Broccolini
Roasted Rosemary & Garlic Yukon Potatoes
Haricot Verts

INCLUDED ITEMS

House Salad with Point Reyes Blue Cheese
Soup of the Day
Bread Rolls & House-Made Flax Seed Lavosh

TWENTY GUEST
MINIMUM

\$50 PER
GUEST

*Beverages not included in \$50 price of buffet. Additional entrée selections beyond the initial two choices are an additional \$15 per guest per item. Additional accompaniments selections beyond the initial two choices are an additional \$6 per guest per item. Entrée items are limited in quantity based on the Guest count. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

BUFFET DINNER

AVAILABLE EVERY DAY AFTER 3PM

ENTRÉES

SELECT TWO PER MENU

Salmon
Jumbo Lump Crab Cakes
Roasted Chicken Statler with Truffle Sauce
Chicken OR Shrimp Rigatoni with Spicy Cajun Cream
Rigatoni Primavera Marinara
Tournedoes of Beef*
Boneless Pork Loin with Hunan Glaze*

ACCOMPANIMENTS

SELECT TWO PER MENU

Buttermilk Chive Mashed Potatoes
Grilled Asparagus
Roasted Marble Potatoes
Baby Carrots
Charred Broccolini
Roasted Rosemary & Garlic Yukon Potatoes
Haricot Verts

INCLUDED ITEMS

House Salad with Point Reyes Blue Cheese
Soup of the Day
Bread Rolls & House-Made Flax Seed Lavosh

TWENTY GUEST
MINIMUM

\$65 PER
GUEST

*Beverages not included in \$65 price of buffet. Additional entrée selections beyond the initial two choices are an additional \$20 per guest per item. Additional accompaniments selections beyond the initial two choices are an additional \$6 per guest per item. Entrée items are limited in quantity based on the Guest count. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

POLICIES & NOTICES

ACCESSIBILITY

All of our Private Event rooms are located on the second floor of the restaurant and are only reachable by stairs. As a result, our second floor is not handicap accessible.

PRIVATE DINING FEE

A 3% Private Dining Fee will be added to the final bill before applicable sales tax and gratuity. Please contact Lindey's Private Event Manager with any questions.

EVENT AGREEMENT

All Private Events must have a signed Event Agreement on file at the restaurant. Rooms, services and products will not be provided without a signed Agreement.

MENU CHOICES AND GUARANTEE

To ensure the food quality that Lindey's is known for, we request that all Private Events adhere to the following menu guidelines. Groups of 14 guests or less may order off our regular menu. Groups greater than 14 guests must choose from one of our Banquet Packages. Groups over 25 guests must provide their pre-ordered Banquet Package selections with exact counts 48 hours (two business days) prior to event. All menu items must be finalized 48 hours (two business days) prior to event.

GUEST COUNT GUARANTEE

To ensure the service that Lindey's is known for, a guaranteed guest count is due 48 hours (two business days) in advance of any event. If no guaranteed guest count is received by this time, Lindey's will prepare for the original guest count on the Banquet Event Agreement. This guest count guarantee will serve as the final arrangements for your event and will be applied to your bill. Lindey's cannot ensure additional seating should the actual guest count exceed the room capacity or the original guest count. Every attempt will be made to accommodate additional guests, however, it is possible a guest may not be seated or served.

SINGLE CHECK

To ensure the best possible service to all of our guests, we request one check per event on all private events. Please contact Lindey's Private Event Manager with any questions.

TAXES

Guests agree to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Guests, groups or organizations requesting exemption from applicable taxes are responsible for providing Lindey's with a copy of the organization's tax exemption certificate; otherwise applicable taxes will be charged.

GRATUITIES

A prearranged gratuity, designated by you, will be charged on all food and beverages, any applicable fees and rental charges.

PAYMENTS

All charges must be paid in full at the conclusion of the event. Charges may be paid by American Express, MasterCard, Visa, certified check or cash. Lindey's Holiday Gift Cards may not be used as payment on private events.

DISCOUNTS & PROMOTIONS

Any Lindey's discounts or promotions do not apply to Lindey's private events.

ALCOHOLIC BEVERAGES

At Lindey's, we practice the responsible service of alcohol and strictly adhere to all laws and regulations relating to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons. In accordance with Ohio law, all alcoholic beverage sales will begin at 11am and conclude at 12am.

DECORATIONS & DISPLAYS

All decorations and/or displays are subject to prior approval by Lindey's management. Lindey's strictly prohibits any type of glitter from being used. Damage caused to Lindey's will be the responsibility of the guest.

VALET SERVICE

Lindey's provides complimentary valet service for all of our guests. Tipping is suggested and can be applied to your bill for your guest's convenience in you desire. A \$5.00 charge per guest will be applied for such charges.

AUDIOVISUAL

Lindey's features state-of-the-art audiovisual equipment. All of our interior rooms are equipped with either a flat screen television or a ceiling mounted projector and screen. The Exterior Terrace Room does not have visual capabilities. These items are for your use at no additional charge. Any equipment requested outside of these items, which have associated costs, will be passed on to your group.

RENTALS

Any equipment, tables, chairs, plateware, glassware, silverware, etc... requested outside of Lindey's normal inventory, which have associated costs, will be passed on to your group.

MUSIC, BANDS & DJ'S

Due to the layout of our event rooms and to ensure quality experience for all our guests, Lindey's does not allow DJ's, amplified bands or amplified music. Please contact Lindey's Events Managers to discuss options.

CHANGES

Food, beverages, vintages and prices subject to change without notice.

OUTSIDE FOOD AND BEVERAGE

Due to Ohio law, guests may not bring alcoholic beverages into the restaurant. Additionally, guests may not bring in any food or non-alcoholic beverages from outside sources. Specialty birthday and wedding cakes are permitted with prior notice. \$1.00 per guest will be charged for cutting and serving of any outside specialty cakes. Service fees, taxes and gratuities will apply to any outside food served in our event space. Due to Ohio law, Lindey's does not allow Corkage Fees.

ROOM MINIMUMS

Please ask Lindey's Banquet Manager for more details.

ATTENDANT FEE

To insure the service level that Lindey's is known for, an Attendant Fee(s) may be applied to events that do not meet a certain minimum or require additional services. Please ask Lindey's Banquet Manager for more details.

CANCELLATIONS

In the place of a deposit, Lindey's will hold the credit card information provided in the Event Agreement as a guarantee for this Private Event reservation. For events canceled within 14 business days of the contracted date, 15% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For events canceled within 7 business days of the contracted date, 30% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For events canceled within 3 business days of the contracted date, 50% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For small events that are allowed to order off the regular brunch, lunch or dinner menus and not a banquet package, a predetermined price per person will be used to calculate the above mentioned cancellation fees (\$25 for lunch and \$45 for dinner). In the event that the card on file cannot be charged, another form of payment must be provided within 24 hours. Please contact Lindey's Private Event Manager with any questions.

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