



PRIVATE DINING MENU

Refectory Restaurant & Wine Shop
Refectory.com 614-451-9774
1092 Bethel Road, Columbus 43220

August 2024

After over 45 years serving Columbus, we are proud to present what we consider the most trusted private dining experience in Ohio. From the unique atmosphere in each of our private rooms, attentive yet unintrusive service and award winning wine and cuisine, The Refectory is honored to be serving you.

Popular Events We Host:

- Birthday Parties
 - Anniversary Celebrations
 - Rehearsal and Wedding Dinners
 - Business Meetings and Presentations
 - Hors d'oeuvre Receptions
 - Wine Tastings
 - Food and Wine Pairing Dinners
- Your guests will long remember that you cared enough to take them to one of Columbus' finest dining destinations!
- Kamal Boulos
Owner

Wine Spectators "Best of Award of Excellence" 32 Consecutive Years

AAA Four Diamond Award 27 Consecutive Years

Experience Columbus' Best Fine Dining Restaurant 23'

Yelp's Top 100 Restaurants in U.S. 22'

Columbus' Most Romantic Restaurant 21'

THREE DISTINCT PRIVATE ROOMS

THE LIBRARY ROOM

*Seats up to 24
\$150 Room Charge*



THE JEFF ELASKY WINE ROOM

*Seats up to 18
\$125 Room Charge
Requires Stairs*



THE CHOIR ROOM

*Seating up to 50
\$195 Room Charge
Requires Stairs
Minimum of 25 guests to reserve*



***No Food and Beverage Minimum**
***Please let us know of any dietary restrictions**

SOUPS & SALADS

Select One Soup and One Salad

Seasonal Soup Selection	\$14
Lobster Bisque	\$19
Caesar Salad	\$14
Ohio Garden Salad	\$14

ENTREE SELECTIONS

Select Up To Three Entree Selections (Vegetarian Available). All Entrees Are Served With Fresh Seasonal Vegetables

Seafood Coulubiach	\$37
Chilean Sea Bass	\$50
Roasted Salmon	\$40
Chicken Marsala	\$33
Roasted Duck Magret	\$42
Tournedos of Beef Filet Mignon	\$50
Beef Shoulder Tenderloin	\$42
Seasonal Vegetable Presentation	\$26



DESSERTS

Select Two

Creme Brulee	\$13
Triple Chocolate Entremet	\$13
Opera Gateau "Tiramisu"	\$13
Fresh Fruit and Sorbet	\$13

There is no need to call your guests regarding their menu selections - we are happy to take their orders at the table. We ask for a final confirmation of the number of guests at least 3 days prior. We will prepare and charge for this final confirmation. Sales tax and 25% service will be added to all prices.

Prices subject to change without notice.

PASSED or PLATED CANAPES

Each Selection Is Priced By The Dozen (gluten-free and vegan options available)

Tomato & Fresh Mozzarella Canape	\$36
Brie and Fruit Chutney	\$39
Stuffed Dates	\$42
Mushroom Profiterole	\$39
Goat Cheese and Beet	\$39
Gougere	\$36
Cucumber & Roquefort Canape	\$39
Beef Carpaccio Au Poivre	\$48
Salami Cornet	\$36
Duck Confit	\$48
Poached Salmon Sliders	\$42
Kobe Beef Sliders	\$48
Brown Sugar Bacon	\$36
BBQ Bacon Wrapped Shrimp	\$48
Shrimp Cocktail	\$42
Smoked Salmon Rilette	\$42
Petite Crab Cakes	\$48

STATIONARY PRESENTATIONS

SALUMI & CHARCUTERIE BOARD

Assortment of imported meats and cheese, Charcuterie, caramelized fennel, whole grain mustard ~ serves 10 \$99

CHILLED GULF SHRIMP

Jumbo shrimp served with cocktail sauce or pistachio ragout ~ serves 10 \$99