



THE LAFAYETTE GRANDE

One Lafayette, Pontiac MI 48342 ~ 248-334-6999 ~
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LAFAYETTE GRANDE BANQUET INCENTIVES

Reserve your Wedding within 1 week of Initial Appointment & Choose 1 Complimentary Package

PACKAGE ONE

Hot Hor D'Oeuvres ~
BBQ Meatballs ~
Assorted Sausages

PACKAGE TWO

Late Night Snack ~
French Bread Pizza w/ Pepperoni ~
Coney Island Hot Dogs w/ Chili

PACKAGE THREE

Choice of 1 Hor D'Oeuvres & ~
1 Late Night Snack

JANUARY – APRIL WEDDINGS

Have your Reception In the Month of January through April and Receive:~

Premium Bar, Choose 1 Appetizer & 1 Late Night Snack from our Incentive

Complimentary Premium Bar Upgrade for Active Armed Forces Brides & Grooms

WEDDING DAY AMENITIES

Included with the Lafayette Grande Buffet, Sit Down Dinner, or Family Style Dinner

Champagne Toast for Head Table ~
Cutting of the Wedding Cake ~
Serving of the Bride & Groom ~

TABLE LINENS

White Tablecloths & Choice of Colored Napkin ~
White or Black Table Skirting for Common Tables

COMPLIMENTS FROM THE LAFAYETTE GRANDE/ TRAVELING CHEF CATERING

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING



THE LAFAYETTE GRANDE PACKAGES

FRIDAY OR SUNDAY PRICES

2ND FLOOR GRANDE BALLROOM

(150 to 500 Guests)''

(Minimum 150 Guests at Buffet Price)''

(Extra Hour of Bar Service is Required for
Balcony Level Cocktail Hour)''

Grande Buffet \$45''

Sit-down Start at \$50''

Family Style \$50

4TH FLOOR CRYSTAL BALLROOM

(100 to 350 Guests)''

(Minimum 100 Guests at Buffet Price)''

(Extra Hour of Bar Required for Balcony
Level Cocktail Hour)''

Grande Buffet \$45''

Sit-down at \$50''

Family Style \$50

SATURDAY PRICES

2ND FLOOR GRANDE BALLROOM

(175 to 500 Guests)''

(Minimum 175 Guests at Buffet Price)''

(Extra Hour of Bar Service is Required for
Balcony Level Cocktail Hour)''

Grande Buffet \$50''

Sit-down Starts at \$55''

Family Style \$ 55

4TH FLOOR CRYSTAL BALLROOM

(125 to 350 Guests)''

(Minimum 125 Guests at Buffet Price)''

(Extra hour of Bar Service Required for
Balcony Level Cocktail Hour)''

Grande Buffet \$50''

Sit-down Start at \$55''

Family Style \$55

All Above Prices are Listed Per Person and Include Room Rental & 5 Consecutive Hours Of
Standard Open Bar''

19% Service Charge & 6% Sales Tax is Added to Every Package''

\$1,000 Non-Refundable Deposit is Required to Secure Event ''

Two \$1,000 Non-Refundable Payments are Due 180 & 90 Days Before Event''

Full Payment, Final Guest Count & Menu Selections are Due 10 Days Before Event''

We Accept Cash, Certified Funds, Checks and All Major Credit Cards Thru PayPal ''

(If using PayPal There will be a 3% Convenience Fee)

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

THE LAFAYETTE GRANDE BUFFET

All Includes 5 Consecutive Hours Standard Open Bar & Hall Rental

ICE SCULPTURE APPETIZER TABLE

Fresh Cut Vegetables w/ Ranch Dip[~]
Assorted Cheese, Salami & Crackers

SALAD (CHOOSE 1):

Garden Tossed Salad w/ Ranch & Italian Dressing[~]
Caesar Salad[~]
Classic Greek Salad[~]
Italian Antipasto[~]
Michigan Salad w/ Raspberry Vinaigrette Add: \$1

VEGETABLES (CHOOSE 1):

Glazed Belgian Carrots[~]
Buttered Corn w/ Diced Red Peppers[~]
California Mix Vegetables[~]
Green Beans Almondine[~]
Green Bean Casserole[~]
Broccoli, Buttered or Cheese Sauce[~]
Zucchini/ Squash/ Red Peppers Add: \$1.50[~]
Asparagus & Butter Add: \$1.50[~]
Brussels Sprouts & Bacon Add: \$1.50

STARCHES (CHOOSE 1):

Red Skin Garlic Mashed w/ Cheddar[~]
Oven Broiled Red Skins w/ Sweet Onions[~]
Special Mashed Potatoes[~]
Oven Broiled Sweet Potatoes w/ Sweet Onions[~]
Au Gratin (Rich, Cheddar Cheese Sauce)[~]
Scalloped Potatoes[~]
Seasoned Rice[~]
Duchess Potatoes (Twice Baked) Add: \$1[~]
Duchess Potatoes Loaded w/ Bacon & Cheese \$1.50[~]

YOUR GRANDE BUFFET ALSO INCLUDES:

Italian Three-Bean Salad[~]
Cottage Cheer & Peaches[~]
Marinated Beets & Onions[~]
Rainbow Rotini Salad[~]
Dinner Rolls/ Crusted Breads & Butter[~]
Coffee, Tea & Decaf Service

NO CHARGE - CUTTING OF WEDDING CAKE

5 CONSECUTIVE HOURS STANDARD OPEN BAR

Draft Beer/ Wine: Chardonnay, Merlot, White Zinfandel/ Rum/ Vodka/ Gin/ Whiskey/ Scotch/ Tequila/
Schnapps/ Pepsi/ Diet/ Sierra Mist/ Ginger Ale/ Tonic/ Soda/ Sour Mix/ Lemons/Limes/ Swizzles/
Cocktail Napkins/ Ice/ Glassware/ N-A Beer/ Juices: Orange, Cranberry

PREMIUM BAR UPGRADES AND ADDITIONAL HOURS OF SERVICE AVAILABLE

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

THE LAFAYETTE GRANDE BUFFET (CONTINUED)
ENTREES (CHOOSE 3 ITEMS, LIMITED TO 1 CARVED ITEM)

*BEEF

Black Angus Roast Beef w/ Au Jus (Carved)~
Sliced Roasted Beef in Mushroom Gravy or BBQ~
Beef Tenderloin (Carved) Add \$7~
N.Y. Strip Loins (Carved) Add \$5

*POULTRY

Herb Baked Chicken or BBQ~
Chicken Cordon Bleu Casserole~
~(Smoked Ham, Swiss Cheese, Mushroom Gravy)~
Chicken Breast Florentine~
~(Spinach, Bacon, Sweet Onions Served in Fluffy Rice)~
Chicken Breast Teriyaki~
Tomato & Fresh Basil Chicken Breast~
Chicken Breast Diablo~
Chicken Breast Piccata~
Apple Pecan Chicken Breast~
Apricot Chicken~
Chicken Paprikash w/ Sour Cream & Scallions~

*PORK

Olde Fashion Smoked Ham (Carved)~
Hawaiian Glazed Pork Loin (Carved)~
Sliced Pork Loin w/ Apple Chutney~
Smoked Baked Ham w/ Pineapple~
Slow Roasted Pork Butts (Carved)

*NOTICE: COOKED TO ORDER, CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

LASAGNA

Vegetarian: Alfredo Lasagna w/ Fresh Spinach, Mushrooms,
Zucchini, Squash (Add Chicken or Shrimp \$1)~
Four Layer Meat Lasagna~
Garden Layered Lasagna: Red Plum Tomato Sauce w/ Fresh
Zucchini, Yellow Squash, Mushrooms, Spinach~
Veggie Stuffed Peppers w/ Rice & Tomato Sauce

PASTA CREATION

CHOICE OF PASTA

Bowtie ~ Tri Color ~ Angel Hair ~ Fettuccine ~
Mostacciolo ~ Shells ~ Wide Egg Noodles~
Tri Color Cheese Tortellini Add \$1~
Choice of Ravioli: Cheese ~ Meat ~ Lobster Add \$2~

CHOICE OF SAUCE

Creamy Red Manhattan w/ Mushrooms & Artichokes~
Creamy Alfredo w/ California Mix Vegetables~
Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil, Italian
Sausage and Peppers~
Traditional Meat Sauce~
Italian Meatballs, Whole Peeled Tomatoes~
Mac N Cheese~
Bacon Mac N Cheese Add \$1~
Olive Oil, Garlic, Onion, Shrimp Add \$2

*SEAFOOD

Northern Smoked White Fish~
~(Cream Sauce Rainbow Rotini)~ Add \$2~
Tilapia Florentine Add \$2~
Shrimp w/ Caribbean Rice and Lime Add \$2~

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

SIT-DOWN DINNER SERVICE

All Listed Prices Include 5 Consecutive Hours Standard Open Bar and Hall Rental

ICE SCULPTURE APPETIZER TABLE

Fresh Cut Vegetables w/ Ranch Dip
Assorted Cheese, Salami & Crackers

Dinner Rolls in Basket w/ Butter

VEGETABLES (CHOOSE 1):

Glazed Belgian Carrots
Buttered Corn
California Mixed Vegetables
Green Bean Almondine
Steamed Broccoli
Zucchini/ Squash/ Red Peppers
Asparagus & Butter
Brussels Sprouts & Bacon

SALADS (CHOOSE 1):

Caesar Salad
Garden Salad w/ Vinaigrette
Michigan Salad w/ Raspberry Vinaigrette

STARCHES (CHOOSE 1):

Red Skin Mashed Potatoes w/ Cheddar
Duchess Potatoes (Twice Baked)
Oven Broiled Redskins w/ Sweet Onions
Special Mashed Potatoes
Oven Broiled Sweet Potatoes w/ Sweet Onions
Au Gratin (Rich, Cheddar Cheese Sauce)
Seasoned Rice
Duchess Potatoes Loaded w/ Bacon & Cheese

NO CHARGE – CUTTING OF WEDDING CAKE

5 CONSECUTIVE HOURS STANDARD OPEN BAR

Draft Beer/ Wine: Chardonnay, White Zinfandel, Merlot/ Rum/ Vodka/ Gin/ Whiskey/ Scotch/ Tequila/
Schnapps/ Pepsi/ Diet/ Sierra Mist/ Ginger Ale/ Tonic/ Soda/ Sour Mix/ Lemons/ Limes/ Swizzles/
Cocktail Napkins/ Ice/ Glassware/ N-A Beer/ Juices: Orange & Cranberry

VEGETARIAN ENTREES

Alfredo Lasagna (Garden Fresh Spinach, Mushrooms, Yellow Squash & Zucchini)
Three Cheese Eggplant (Mozzarella, Parmesan & Provolone Cheese in a Marinara Sauce)
Two Half Stuffed Green Peppers (Herbed Rice, Roma Tomato Sauce, Garnished w/ Parmesan Cheese)

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

SIT-DOWN DINNER SERVICE (CONTINUED)

All Listed Prices Include 5 Consecutive Hours Standard Open Bar & Hall Rental

*BEEF ENTREES

- 8oz Filet Mignon w/ Shitake Mushrooms Zip Sauce (Add \$12 Per Person)
- 12oz Slow Roasted Prime Rib w/ Au Jus – Horsey Sauce (Add \$10 Per Person)
- 12oz Choice NY Strip Steak – Char-Grilled (Add \$10 Per Person)
- Sliced Black Angus Top Sirloin w/ Mushroom Sauce (Add \$5 Per Person)

*MAKE IT SURE-N-TURE

- Add: 4oz Lobster Tail w/ Garlic Butter (Add \$15 Per Person)
- Add: Four Jumbo Skewered Shrimp w/ Orange Cocktail Sauce (Add \$7 Per Person)
- Add: 6oz Salmon Fillet w/ Walnut Honey Glaze (Add \$7 Per Person)

*COMBINATION PLATE – 2 ENTREES

- 5oz Fillet Mignon – 5oz Boneless Breasts: Side by Side Finished w/ a Red Pepper, Vidalia Onion, Mushroom Demi Glaze (Add \$12 Per Person)
- Sliced Black Angus Roast Beef, Mushroom Sauce or Au Jus, Garnished w/ Scallions: Choice of Your Favorite Chicken Entrée (Add \$6 Per Person)
- Choice of Chicken Entrée Pair it with Your Favorite Pasta Dish (Add \$5 Per Person)

*PORK AND LAMB ENTREES

- Pork Loin Medallions: Cranberry – Orange Glaze
- Four New Zealand Lamb Chops Grilled w/ Lemony Butter & Mint Garnish (Add \$10 Per Person)

*Notice: Cooked to Order, Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

SIT-DOWN DINNER SERVICE (CONTINUED)

All Listed Prices Include 5 Consecutive Hours Standard Open Bar and Hall Rental

*CHICKEN ENTREES

Herb Baked Half Chicken or BBQ Sauce

Chicken Cordon Bleu Casserole (Smoked Ham, Swiss Cheese, Mushroom Gravy)

Chicken Breast Florentine (Fresh Spinach, Hickory Smoked Bacon, Sautéed Onions in Fluffy Rice)

Chicken Teriyaki (Tender Breast Marinated in a Soy, Wine and Garlic Finished w/ a Grilled Pineapple Ring)

Tomato Basil Chicken on Fresh Roma Tomatoes Finished w/ Garden Fresh Tomato Basil Garlic Sauce

Chicken Breast Diablo

Chicken Piccata (Tender Breast w/ Lemony Mushroom, Caper Sauce, Artichoke Hearts)

Apple Pecan Chicken Breast

Apricot Chicken

Chicken Paprikas w/ Sour Cream & Scallions

*SEAFOOD ENTREES

Honey Walnut Glazed Atlantic Salmon Fillet w/ Dill Sauce (Add \$5 Per Person)

Tilapia Florentine (Fresh Spinach, Sliced Roma Tomatoes, Red Onions & Lemony Light Garlic Sauce (Add \$2 Per Person)

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THE LAFAYETTE GRANDE

TRAVELING CHEF CATERING

FAMILY STYLE DINNER SERVICE

All Includes 5 Consecutive Hours Standard Open Bar and Hall Rental "

SALADS (CHOOSE 1):

Caesar Salad"
Garden Salad w/ Vinaigrette"
Michigan Salad w/Raspberry Vinaigrette"

VEGETABLES (CHOOSE 1):

Glazed Belgian Carrots"
Buttered Corn"
California Mixed Vegetables"
Green Bean Almondine"
Broccoli, Buttered or Cheese Sauce"
Zucchini/ Squash/ Red Peppers"
Asparagus & Butter"
Brussels Sprouts & Bacon

STARCHES (CHOOSE 1):

Red Skin Garlic Mashed Potatoes w/Cheddar"
Duchess Potatoes (Twice Baked)"
Oven Broiled Redskins w/ Sweet Onions"
Special Mashed Potatoes"
Oven Broiled Sweet Potatoes w/ Sweet Onions"
Au Gratin (Rich, Cheddar Cheese Sauce)"
Seasoned Rice"
Duchess Potatoes Loaded w/ Bacon & Cheese"
Scalloped Potatoes

ICE SCULPTURE APPETIZER TABLE

Fresh Cut Vegetables w/ Ranch Dip"
Assorted Cheese, Salami & Crackers

PASTA CREATION FROM BUFFET MENU (CHOOSE 1)

*ENTREES (CHOOSE 2):

Sliced Black Angus Top Sirloin w/ Mushroom Sauce"
4oz Char-Grilled NY Strip Steaks (Add \$4)"
Medallions of Beef Tenderloin (Add \$10)"
Herb Baked Chicken"
Apple Pecan Chicken"
Chicken Breast Diablo"
Chicken Brest Florentine"
Chicken Piccata"
Tomato Basil Chicken"
Chicken Teriyaki"
Chicken Breast Lafayette"
Hawaiian Glazed Pork Loin"
Smoked Baked Ham w/Pineapple"
Sliced Pork Loin w/ Apple Chutney"
Stuffed Green Peppers (Vegetarian) "
Honey Glazed Atlantic Salmon w/ Walnut Dill Sauce (Add \$2)"

NO CHARGE - CUTTING OF WEDDING CAKE
DINNER ROLLS BASKET & BUTTER

*Notice: Cooked to Order, Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

5 CONSECUTIVE HOURS STANDARD OPEN BAR

Draft Beer/ Wine: Chardonnay, White Zinfandel, Merlot/ Rum/ Vodka/ Gin/ Whiskey/ Scotch/ Tequila/
Schnapps/ Pepsi/ Diet/ Sierra Mist/ Ginger Ale/ Tonic/ Soda/ Sour Mix/ Lemons/ Limes/ Swizzles/
Cocktail Napkins/ Ice/ Glassware/ N-A Beer/ Juices: Orange & Cranberry

LAFAYETTE GRANDE

TRAVELING CHEF CATERING

LAFAYETTE GRANDE RULES AND POLICY

WHEN USING OUR BANQUET ROOMS, WE ASK OUR GUESTS TO RESPECT OUR FACILITY. THIS IS A HISTORIC BUILDING AND WE WOULD LIKE TO PRESERVE IT FOR OUR GUESTS. IF YOU WOULDN'T DO IT IN YOUR HOUSE, PLEASE DON'T DO IT IN OURS!

PLEASE SEE RULES BELOW:

NO OUTSIDE FOOD OR BEVERAGES ALLOWED including Chocolate Fountains which are very messy and stain linens, walls, carpet & floors. Cakes are the only exception and can be delivered & setup the day of the event only.

You have access to your rented room 9:00am, day of the event ONLY! No exceptions! If your ceremony is here, you are allowed 1 hour rehearsal time; no decorations can be setup during this time. The rental fee for the ceremony in reception ballroom is \$500.00. Ceremony should start ½ hour before reception begins.

Please Do Not rearrange or remove any artwork, mirrors, occasional tables, curtains, plants, permanent fixtures, etc. LG staff will setup tables / room in a manner which fits the size of your event and benefits the appearance of our facility. No last minute changes or additional tables will be setup during events.

NO GLITTER, CONFETTI, LOOSE ROSE PETALS, RICE, POTPOURRI, STONES, SAND, FAKE SNOW, BALLOONS or Other Small Decorations. Any of these items can be contained in the center of the tables in vases. Decorations that fall on the floor create unsafe conditions for guests. Safety First! All decorations must be confined to rented room only. Foyer, stairwell & outside are off limits. No Fog Machines, Excessive FIRE FLAMES or SMOKE beyond candles! They will set off the Fire System and Firefighters will respond! Any false alarm fines will be directed to the persons or host party responsible.

NO scotch tape, duct tape, staples, tacks, pushpins, etc. on walls, wood trim, light fixtures, bar areas, DOORS or ceiling grids. Additional charges will apply for any damage, repair or cleanup!

All Centerpieces / Decorations Must Be Approved for the Safety of Guests! All outside vendor appointments must be scheduled in advance and at the Lafayette Grande staff's convenience.

Children must be under adult supervision at all times, especially when out of the banquet room. NO RUNNING or PLAYING on stairs, in banquet rooms, bathrooms, elevator, kitchens, bars or outside! Children prices are 2 for the price of 1, up to 10 kids ages 3 to 10, must reach adult minimum for banquet hall, for special price.

Entertainment should be completely set-up at least ½ hour prior to guest arrival time and stop ½ hour after bar closes. NO LAST CALLS! Alcoholic Beverages may not be served to a minor, intoxicated or disorderly person. We reserve the right to refuse bar service to anyone.

Once the bar closes, you have 1 hour to remove any additional decorations, i.e. chair covers, centerpieces, etc. This includes your DJ's equipment, bands, etc. Additional charges may occur if you don't comply.

Additionally, the Lafayette Grande is not responsible for any damaged, lost, or stolen property. No excess damage to rooms, bathrooms, etc. or pulling of fire alarms will be tolerated. Guests are subject to additional charges or fines.

The Lafayette Grande hopes that your event is thoroughly enjoyable and safe; however, abuse of this policy may result in TERMINATION OF YOUR EVENT! Thank you for your cooperation!

~ LAFAYETTE GRANDE STAFF ~