

THE GRANDE BUFFET

\$55 PER PERSON (SATURDAY) | \$50 PER PERSON (FRIDAY & SUNDAY)

Includes 5 consecutive hours of Standard Open Bar & Hall Rental

Ice Sculpture Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

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, *Add \$1.50*

Vegetables (Choose 1)

- Glazed Belgian Carrots
- Buttered Corn w/ Diced Red Peppers
- California Mixed 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*

YOUR GRANDE BUFFET ALSO INCLUDES

Italian Three-Bean Salad
Cottage Cheese & Peaches
Marinated Beets & Onions
Rainbow Rotini Salad
Dinner Rolls & Butter
Coffee, Tea & Decaf Service
No Charge - Cutting of Wedding Cake

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 Au Jus Zip Sauce
- 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

*Pasta Creation

Choice of Pasta

- Bowties - Tri-Color - Angel Hair - Fettuccine - Mostaccioli
- Shells - Wide Egg Noodles
- TriColor 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, Peppers and Onions
- Traditional Meat Sauce
- Italian Meatballs, Whole Peeled Tomatoes
- Mac N Cheese
- Bacon Mac N Cheese, *Add \$1*
- Olive Oil, Garlic, Onion, Shrimp, *Add \$2*

*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, Mushroom, Spinach
- Veggie Stuffed Peppers w/ Rice & Tomato Sauce

*Seafood

- Northern Smoked White Fish (Cream Sauce Rainbow Rotini), *Add \$2*
- Tilapia Florentine, *Add \$2*
- Shrimp w/ Caribbean Rice, *Add \$2*
- Walnut Encrusted Salmon w/ Dill Sauce, *Add \$2*

*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SIT-DOWN DINNER SERVICE FROM \$60 PER PERSON (SATURDAY) | FROM \$55 PER PERSON (FRIDAY & SUNDAY)

All Include 5 Consecutive Hours Standard Open Bar & Hall Rental

Ice Sculpture Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

Starches (Choose 1)

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

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

ENTREES (ALL UPGRADE FOOD OPTIONS INCLUDE THE PER PERSON PRICE INCREASE)

*Vegetarian Entrees

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

*Beef Entrees

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

*Make It Surf-N-Turf

- Add: 4oz Lobster Tail w/Garlic Butter, *Add \$15*
- Add: Four Jumbo Skewered Shrimp w/Orange Cocktail Sauce, *Add \$7*
- Add: 4oz Salmon Fillet w/Walnut Honey Glaze, *Add \$7*

*Combination Plate - 2 Entrees

- 5oz Filet Mignon & 5oz Boneless Chicken Breast, Side by Side, Finished with a Red Pepper, Vidalia Onion, Mushroom Demi Glaze, *Add \$12*
- Sliced Black Angus Roast Beef, Mushroom Sauce or Au Jus, Garnished w/ Scallions with your choice of your favorite Chicken Entree, *Add \$6*
- Your Choice of 1 Chicken Entree Paired with 1 of your favorite Pasta Dishes, *Add \$5*

*Seafood Entrees

- Honey Walnut Glazed Atlantic Salmon Fillet w/Dill Sauce, *Add \$5*
- Tilapia Florentine w/Fresh Spinach, Sliced Roma Tomatoes, Red Onions & Lemony Light Garlic Sauce, *Add \$2*

5 CONSECUTIVE HOURS - STANDARD OPEN BAR

Domestic Draft Beer (Choose 1)

Bud, Miller, Coors, or Labatt brands.

Wine: Chardonnay, Cabernet, Pinot Grigio, White Zinfandel, Merlot

Liquor: Rum, Vodka, Gin, Spiced Rum, Whiskey, Scotch, Tequila, Schnapps

Soda/Mixers: Pepsi, Diet, Sierra Mist, Ginger Ale, Tonic, Soda, Sour Mix, Lemons, Limes, Swizzles, Cocktail Napkins, Ice, Glassware, N-A Beer, Orange Juice, Cranberry Juice

Upgrades Available, see our upgrades menu.

POPULAR UPGRADES

Premium Bar	\$5 pp
Extra Hour Premium Bar	\$3 pp
Extra Hour Standard Bar	\$2.50 pp
Chavari Chairs	\$4 pp
Chair Covers	\$2.50 pp

For All Additional Upgrades Please Ask for an Upgrades Brochure and Beer List

*Pork & Lamb Entrees

- Four New Zealand Lamb Chops Grilled w/Lemony Butter & Mint Garnish, *Add \$10*
- Pork Loin Medallions - Cranberry-Orange Glaze or Apple Chutney Sauce

*Chicken Entrees

- 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 Diabolo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/Sour Cream & Scallions

*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

FAMILY STYLE DINNER SERVICE FROM \$60 PER PERSON (SATURDAY) | FROM \$55 PER PERSON (FRIDAY & SUNDAY)

All Include 5 Consecutive Hours Standard Open Bar & Hall Rental

Ice Sculpture Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

Salads (Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, *Add \$1*
- Classic Greek Salad, *Add \$1*
- Italian Antipasto, *Add \$1*
- Michigan Salad w/ Raspberry Vinaigrette, *Add \$1*

Starches (Choose 1)

- Red Skin Garlic Mashed w/ Cheddar
- Duchess Potatoes (Twice Baked)
- Oven Broiled Red Skins w/ Sweet Onions
- Special Mashed Potatoes

Starches (cont.)

- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Seasoned Rice
- Duchess Potatoes Loaded w/ Bacon & Cheese
- Scalloped Potatoes

Vegetables (Choose 1)

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

ENTREES (ALL UPGRADE FOOD OPTIONS INCLUDE THE PER PERSON PRICE INCREASE)

*Entrees (Choose 2)

- Sliced Black Angus Top Sirloin w/ Mushroom Gravy
- 4 oz Char-Grilled NY Strip Steaks, *Add \$4*
- Medallions of Beef Tenderloin, *Add \$10*
- Herb Baked Chicken
- Apple Pecan Chicken
- Chicken Breast Diablo
- Chicken Breast 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, Walnuts Dill Sauce, *Add \$2*

*Pasta Creation

Choice of Pasta

- Bowties - Tri-Color - Angel Hair - Fettuccine - Mostaccioli
- Shells - Wide Egg Noodles
- TriColor 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, Peppers and Onions
- Traditional Meat Sauce
- Italian Meatballs, Whole Peeled Tomatoes
- Mac N Cheese
- Bacon Mac N Cheese, *Add \$1*
- Olive Oil, Garlic, Onion, Shrimp, *Add \$2*

RESERVATION INCENTIVES

Reserve your wedding within 1 week of initial appointment & choose 1 complimentary package.

Package #1

Hot Hors D'Oeuvres

- BBQ. Meatballs
- Assorted Sausages

Package #2

Late Night Snack

- French Bread Pizza w/ Pepperoni
- Coney Island Hot Dogs w/ Chili

Package #2

Your Choice

- Choice of 1 Hors D'Oeuvres & 1 Late Night Snack

Weddings from January to April

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

- Premium Bar, Choose 1 Appetizer & 1 Late Night Snack from our Incentive Packages
- **Complimentary Premium Bar Upgrade for our Home Town Heroes!**
- **Active Armed Forces Police, Fire, & EMT!**

OUR PACKAGES

All Listed Prices are Per Person and Include 5 Consecutive Hours Standard Open Bar & Hall Rental

2ND FLOOR GRANDE BALLROOM

Friday or Sunday minimum (150 Guests)
 \$50 | Grande Buffet
 \$55 | Family Style
 \$55 | Sitdown Style Starts

Saturday minimum (150 Guests)
 \$55 | Grande Buffet
 \$60 | Family Style
 \$60 | Sitdown Style

Extra Hour of Bar Service is Required for Balcony Level Cocktail Hour

4TH FLOOR CRYSTAL BALLROOM

Friday or Sunday minimum (100 Guests)
 \$50 | Grande Buffet
 \$55 | Family Style
 \$55 | Sitdown Style Starts

Saturday minimum (125 Guests)
 \$55 | Grande Buffet
 \$60 | Family Style
 \$60 | Sitdown Style

Extra Hour of Bar Service is Required for Balcony Level Cocktail Hour

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

Ceremony Fee \$500

5 CONSECUTIVE HOURS - STANDARD OPEN BAR

Domestic Draft Beer (Choose 1)
 Bud, Miller, Coors, or Labatt brands.

Wine: Chardonnay, Cabernet, Pinot Grigio, White Zinfandel, Merlot

Liquor: Rum, Vodka, Gin, Spiced Rum, Whiskey, Scotch, Tequila, Schnapps

Soda/Mixers: Pepsi, Diet, Sierra Mist, Ginger Ale, Tonic, Soda, Sour Mix, Lemons, Limes, Swizzles, Cocktail Napkins, Ice, Glassware, N-A Beer, Orange Juice, Cranberry Juice

Upgrades Available, see our upgrades menu.

SPECIAL PRICING MONDAY TO THURSDAY

Grande Buffet Menu \$45 per person
 Sit-Down Service \$50 per person
 Family Style Service \$50 per person

DINNER SERVICE PRICING & DETAILS

Discounts Do Not apply for certain Holiday Weekends
 Per person pricing varies based on selections and meal type
 \$2.00 Discount for Non-Alcoholic Events

Details

20% Service Charge
 6% Sales Tax
 \$1,000.00 Non-Refundable Booking Fee is Required to Secure Event Date
 Two \$1,000.00 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, add 3% for Credit Card Payments
 ALL Fees & Payments are Non-Refundable

POPULAR UPGRADES

Premium Bar \$5 pp
 Extra Hour Premium Bar \$3 pp
 Extra Hour Standard Bar \$2.50 pp
 Chavari Chairs \$4 pp
 Chair Covers \$2.50 pp

For All Additional Upgrades Please Ask for an Upgrades Brochure and Beer List

FACILITY POLICIES

Abuse of our rules or policies may result in termination of your event.

When using our ballrooms, we ask our hosts and guests to please respect our historic facility. Our rules and policies are in place to help preserve the building, guest safety, and ensure a pleasant experience for current and future guests.

Rules

No outside food or beverage is permitted. Including chocolate fountains (this one time, we had a guest knock their fountain over once, wow it sure was a disaster). See Cake in our Policies.

Please, please do not rearrange, move or remove any furniture or artwork. We will set up tables/rooms in a way that meets the needs of your guests and makes the facility look amazing. Also, no last minute changes or more tables will be made/set up during events.

To promote safety: Glitter, confetti, flower petals (roses too), rice, potpourri, stones, sand, fake snow, real snow, rocks, balloons, bird seed, ribbon paper, sprinkles, paper airplanes, lavender buds, pom-poms. Some of these items will hurt guests, put out eyes, and create a slip hazard on our gleaming floors. Balloons float to the ceiling, and they're hard to get down.

The following decorations will not be permitted: Fog machines, excessive flames, or smoke. Excessive smoke and fog machines will set off the fire alarm, which will result in the fire department responding and levying fines for a false alarm.

To preserve our facility: You may not staple, duct tape, tack, pushpin, art gum, double-sided tape anything to walls, floors, trim, light fixtures, bars, doors or ceiling grids.

Children: Kids are more than welcome to participate in the celebrations, however, for their safety, we ask the following of all parents/guardians/caretakers: Watch your children like you're a hawk. Our stairs are wooden, terrazzo, and marble, a tumble down the stairs will cause an injury, do not let your children run or play on or near the stairs. There is no playing or running in the ballrooms, bathrooms, elevator, kitchens, bars, or outside. Our lawyers say we have to use the following phrase in capital letters; CHILDREN MUST BE UNDER ADULT SUPERVISION AT ALL TIMES.

Do not pull the fire alarm, do not pull the fire alarm, the fire department will respond, and fine you. However, in the event of a fire, please pull the fire alarm and proceed to the stairs calmly.

Policies

Your access to your rented ballroom(s) begins at 9 a.m. the day of the event. There are no exceptions to this rule. If you're having a ceremony here, you are permitted 1 hour of rehearsal time, no decorations.

Entertainment. All entertainment should be set-up at least a half hour before the guests arrive, and stop a half hour after the bar closes. There are no last calls. We will not serve alcohol to minors, intoxicated or disorderly persons. We reserve the right to refuse bar service to anyone.

Once the bar closes, you have 1 hour to remove your decorations, including centerpieces. This policy includes DJ's and entertainment set-ups. Additional charges may occur if you fail to comply.

Cake. While we offer cakes and cake service, you're permitted to bring in a cake or other desserts. It must be delivered and set up on the day of the event.

We must approve all centerpieces and decorations before the event for the safety of your guests. Please schedule all outside vendor appointments must in advance at our availability.

Decorations are permitted in the rented ballroom(s) only. Foyer, Entrances, Elevator, stairwell are off limits.

No excess damage to our facility. We will charge you for any damage to our facility.

Disclaimer: The Lafayette Grande is not responsible for any damaged, lost or stolen property.

We want your event to be so much fun, but not at the expense of safety. Abuse of our rules or policies may result in termination of your event.

This form must be turned in no later than 10 days before your event.

Event _____

Date of Event _____

GUEST COUNT & SCHEDULE

Please enter the number of guests, and times of your event.

Adults _____

Kids (3 to 10 years 1/2 Price) _____

Kids under 3 (free) _____

Vendors (Eating 1/2 Price) _____

Sit Down Meal Price _____

Event Times _____

Dinner Time _____

Bar Time _____

YES | NO Ceremony in Ballroom (Rehearsal, 1 Hour Room Use Before Reception Begins) \$500

UPGRADES & ADD-ONS

Please check the box for your selections.

Select One

Deluxe Package add \$11 per person

Golden Package add \$25 per person

Select One

Standard Bar Extra Serving Time is \$2.50 per hour, per person

Premium Bar Extra Serving Time is \$3 per hour, per person

Ultimate Bar Extra Serving Time is \$5 per hour, per person

Select One

Premium Bar Liquor, add \$5 per person

Ultimate Bar Liquor, add \$8 per person

Michigan Select Bar Liquor, add \$8 per person

YES | NO Add 1 Hour for Balcony Cocktail Hour (Grande or Crystal Ballrooms Only)

Extra Beer _____

Extra Liquor _____

Extra Wine _____

Champagne Toast (All Guests) \$2 per person

YOUR APPETIZERS & MEAL

Please fill in all selections below.

Incentive Appetizer _____
(When Qualified)

Premium Appetizer _____
(Additional)

MEAL TYPE
Circle One

BUFFET

FAMILY STYLE

SIT-DOWN

FOOD STATIONS

APPETIZERS

Entree 1 _____

Starch _____

Entree 2 _____

Vegetable _____

Entree 3 _____

Salad _____

ADD-ONS
Circle One

CAKE

CUPCAKES

PIES

CANDY TABLE

OTHER _____

Late Night Snacks _____
(When Qualified)

Dessert _____
(Additional)

LINENS, SETTINGS & DECOR

Please fill in all selections below.

Of Guest Tables _____

White Linen Tablecloths (Included) _____
(Ivory or Black are \$6 each)

Head Table Size _____

Linen Napkin Color _____

Floor Plan - Chairs _____

Sash Color _____

ENTERTAINMENT

BAND

DJ

PHOTOBOOTH

OTHER _____