

## 1ST FLOOR LAFAYETTE ROOM, PONTIAC LOUNGE & WINE CELLAR

\$25 PER PERSON | 4 HOURS OF HALL RENTAL | 50 PERSONS MINIMUM

*Includes 4 consecutive hours of Hall Rental - Add \$100 per Bartender for Cash Bar Services*

### Menu #1

- Chicken Salad
- Egg Salad
- Tuna Salad
- Deli Sliced Ham & Turkey Breast
- Mini Croissants
- Red Skin Potato Salad
- Pasta Salad
- Broccoli Salad
- Fresh Vegetables w/Ranch Dip
- Assorted Cheese, Salami &
- Crackers

### Salad Bar Menu

- Romaine, Tomatoes, Cucumbers, Beets, Red Onions, Olives, Cheddar Cheese, Broccoli, Bacon Bits, Feta Cheese, Peppercini, Carrots, Turkey, Salami, & Ham. *Dressings: Ranch, Italian, Caesar*

### Entrees

- Chicken Teriyaki & Polynesian Rice w/Green Peppers & Pineapples

### Menu #2

- Fresh Vegetables w/ Ranch Dip
- Crab Stuffed Mushrooms
- Bruschetta Bread
- Chicken Ala King w/ Puff Pastry
- Asparagus or Broccoli
- Seasoned Rice
- Choose 1:**
- Assorted Cheese, Salami & Crackers
- Brie Cheese w/ Apples & Pecans

### Menu #3

- Crab Pate on Cucumber Slices
- Bouchron Ham Rolls
- Fresh Vegetables w/ Ranch Dip
- Assorted Cheese, Salami & Crackers
- Italian Antipasto Salad
- Chicken Alfredo w/ Rainbow Rotini
- Parmesan Cheese
- Buttered Italian Green Beans
- Rolls & Butter

### ALL MENUS INCLUDE

#### Dessert (Choose 1)

- Hot Fudge Brownie Delight w/Vanilla Ice Cream
- Fruit Tarts
- Cheesecake w/Strawberries
- Brownies
- Fresh Fruit Platter

## THEMED MENUS | 1ST FLOOR LAFAYETTE ROOM, PONTIAC LOUNGE & WINE CELLAR

### Italian Buffet

- Antipasto Salad w/Italian Dressing
- Lasagna w/Meat Sauce
- Italian Sausage Casserole w/Peppers, Onions & Tomatoes
- Alfredo Sauce
- Buttered Noodles
- Italian Green Beans
- Fresh Bread Sticks

#### Dessert

- Mini Cannolis

### Greek Buffet

#### "Make Your Own Gyro"

- Sliced Gyro Meat
- Sliced Marinated Chicken Breast
- Tomatoes-Red Onions
- Pita Bread- Tzatziki Cucumber Sauce
- Hummus w/Greek Olives
- Greek Salad
- Spinach Pie

#### Dessert

- Baklava

### Mexican Fiesta

#### "Make Your Own"

- Chicken Breast Fajitas
- Ground Beef Tacos
- Burritos
- With**
- Refried Beans
- Spanish Rice
- Fresh Salsa
- Nachos Chips w/ All the Fixin's

#### Dessert

- Cinnamon Puffs

### Polish Buffet

- Fresh & Smoked Kielbasa in Sauerkraut
- Pierogies w/ Sautéed Onions & Sour Cream
- Stuffed Cabbage Casserole
- Mashed Potatoes w/ Parsley & Butter
- Buttered Green Beans
- Rye Bread – Rolls & Butter
- Tossed Salad, Ranch & Italian Dressing

#### Dessert

- Angel Wings w/ Powder Sugar

### Louisiana Buffet

- Fish Creole
- Chicken & Sausage Jambalaya
- Southern Cole Slaw
- Pork Belly Rice
- Mardi Gras Corn
- Corn Bread

#### Dessert

- Peach Cobbler

### Southern Buffet

- Pulled Park BBQ
- BBQ Chicken
- Southern Cole Slaw
- Baked Beans w/ Hillbilly Ham
- Corn on the Cob
- Regular & Southern Style BBQ Sauce
- Hot Sauce
- Sesame Seed Buns

#### Dessert

- Peach Cobbler

## THEMED MENUS | 1ST FLOOR LAFAYETTE ROOM, PONTIAC LOUNGE & WINE CELLAR

### Irish Buffet

- Corned Beef & Cabbage
- Rosemary Baked Chicken w/
- Soda Cracker Bread Crumbs
- Sheppard's Pie (Puff Pastry w/ Ground
- Beef, Peas & Carrots
- Dublin Gravy then topped w/ Mashed
- Potatoes Then Baked)
- Tossed Salad w/ Ranch & Italian Dressing

#### Dessert

- Lemon Tarts

### Asian Buffet

- Teriyaki Chicken, Mixed Pieces, Red Peppers &
- Scallions
- Sweet & Sour Pork, Green Peppers & Pineapple
- Stir Fry Vegetables
- Mini – Egg Rolls w/ Plum Sauce, Spicy Mustard
- Sliced Cucumbers & Tomatoes w/ Sweet Vinaigrette
- Chop Sticks/ Soy Sauce

#### Dessert

- Fortune Cookies & Almond Cookies

## SMALL FUNCTION PRICING & DETAILS

#### Pricing

- \$25 per person
- 20% Service Charge
- 6% Sales Tax
- Add \$100 per Bartender for Cash Bar Service (5 hours event)

#### Details

- 4 Hours of Hall Rental
- \$500.00 Non-Refundable Booking Fee
- Required to Reserve Event Date
- Final Payment Due 10 Days Prior to Event
- 50 Person Minimum - Lafayette Room & Wine Cellar
- 25 Person Minimum - Pontiac Lounge

### German Buffet

- Beef Stroganoff
- Buttered Wide Noodles
- Bratwurst w/ Kraut
- German Potato Salad (Served Warm)
- Buttered Peas
- Spicy Mustard – Hoagie Buns
- Rolls & Butter
- Tossed Salad w/ Ranch & Italian Dressing

#### Dessert

- Apple & Cherry Strudel

### Add \$10 per person

- Assorted Wine
- Domestic Bottled Beer
- Champagne Mimosas

#### Also Included

- Fresh Brewed Coffee, Tea & Decaf
- Assorted Soft Drinks
- Plates, Water Goblets, Silverware
- Linen Table Clothes & Linen Napkins

## HOT BUFFET MENU | 1ST FLOOR LAFAYETTE ROOM, PONTIAC LOUNGE & WINE CELLAR

Only available in the 1st floor Lafayette Room, Pontiac Lounge & Wine Cellar

### Includes

- Tossed Salad w/ Ranch & Italian Dressing
- Dinner Rolls & Butter
- Fresh Brewed Coffee, Tea & Decaf
- Bartended Assorted Soft Drinks
- Plates, Utensils, Water Goblets
- Linen Table Clothes & Linen Napkins

### Starches (Choose 1)

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

### Vegetables (Choose 1)

- Green Beans
- Buttered Corn
- Mixed Vegetables
- Peas & Carrots

### Entrees (Choose 3)

- Baked Chicken
- Sausage & Sauerkraut
- Smoked Baked Ham & Pineapple
- Baked Lasagna: Vegetarian or Meat Sauce
- Mosticcioli & Meat Sauce
- Chicken Breast Teriyaki w/ Stir Fry Vegetables
- Meatballs: Danish, Italian, Mushrooms, Sweet & Sour or BBQ

### Desserts (Choose 1)

- Peach Cobbler
- Fruit Tarts
- Assorted Cookies
- Brownies

## HOT BUFFET MENU PRICING & DETAILS

#### Pricing

- \$25 per person
- 20% Service Charge
- 6% Sales Tax
- Add \$100 per Bartender for Cash Bar Service (5 hour event)

#### Details

- 4 Hours of Hall Rental (Non-Alcoholic Event)
- 5 Hours of Hall Rental (Cash Bar Event)
- Add \$3.00 Per Person if Less Than 100 Guests
- Add \$100.00 Per Bartender for Cash Bar Service (5 Hour Event)
- \$500.00 Non-Refundable Booking Fee
- Required to Reserve Event Date
- Final Payment Due 10 Days Prior to Event

## PROM MENU

Room minimums apply. Price is per person.

### Includes

- Tossed Salad w/ Ranch & Italian Dressing
- Dinner Rolls & Butter
- Fresh Brewed Coffee, Tea & Decaf
- Bartended Assorted Soft Drinks
- Plates, Utensils, Water Goblets
- Linen Table Clothes & Linen Napkins

### Starches (Choose 1)

- Special Mashed Potatoes
- Oven Roasted w/ Sautéed Onions
- Parsley Potatoes
- Seasoned Rice

### Vegetables (Choose 1)

- Green Beans
- Buttered Corn
- Mixed Vegetables
- Peas & Carrots

### Entrees (Choose 3)

- Baked Chicken
- Sausage & Sauerkraut
- Smoked Baked Ham & Pineapple
- Baked Lasagna: Vegetarian or Meat Sauce
- Mosticcioli & Meat Sauce
- Chicken Breast Teriyaki w/Stir Fry Vegetables
- Meatballs: Danish, Italian, Mushrooms, Sweet & Sour or BBQ

### Desserts

- See our Desserts Menu for Pricing

#### MINIMUM PERSONS SUNDAY TO THURSDAY

Grande Ballroom: 150  
Crystal Ballroom: 100  
Lafayette Ballroom: 50

#### MINIMUM PERSONS FRIDAY & SATURDAY

Grande Ballroom: 150  
Crystal Ballroom: 125  
Lafayette Ballroom: 50

## PROM MENU PRICING & DETAILS

### Weekday

Hot Buffet: \$25 per person  
Sit-Down Dinner \$30 per person

### Weekend

Hot Buffet: \$35 per person  
Sit-Down Dinner: \$40 per person

5 Hours Hall Rental for Prom Events  
\$500.00 Non-Refundable Deposit Required to Reserve Event  
Final Payment Due 10 Days Prior to Event  
20% Service Fee  
6% Sales Tax

### Add-ons

White Chair Covers w/ Sash \$2.50 Per person  
Chivari Chairs \$4 per person

## HOT & COLD HORS D'OEUVRES

Price is Per Person

### Cold Hors d'Oeuvres

- Whole Smoked Salmon Display ..... \$3
- Crab Stuffed Mushrooms ..... \$2
- Bouchron Ham Rolls ..... \$1.50
- Assorted Cheeses/Salami/Crackers ..... \$1.50
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$3 per 3 or \$5 per 5
- Snow Crablegs ..... \$MP
- King Crablegs ..... \$MP
- Oysters on the Half Shell ..... \$MP
- Fresh Vegetable & Dip ..... \$1.50
- Rose Bud Deviled Eggs ..... \$2
- Prosciutto Pinwheels in Puff Pastry ..... \$2
- Sliced Roma Tomatoes, Fresh Mozzarella Fresh Basil & Balsamic Viniagrette ..... \$2
- Greek Pasta Salad w/Feta Cheese & Kalamata Olives ..... \$2
- Roasted-Red-Green-Yellow Peppers w/Sautéed Onions & Garlic in Olive Oil ..... \$3
- Pita Wedges w/Hummus ..... \$2
- Pita Wedges w/Tzatziki ..... \$2
- Pita Wedges w/Tabbouleh ..... \$2
- Pita Wedges w/ Hummus, Tzatziki, & Tabbouleh ..... \$4
- Mexican Fiesta: (Guacamole, Fresh Salsa, Jalapeno Cheddar Cheese & Assorted Tostitos) ..... \$3
- Italian Focacia Bread: (Genoa Salami, Roma Tomatoes, Parmesan, Parsley, Green Peppers & Balsamic Vinegar) ..... \$2
- Fresh Fruit Platters ..... \$2
- Apples & Pears w/Caramel Dip ..... \$2

### French Bread Canopies Choices:

- Salmon Lox, Cream Cheese, Capers & Red Onions ..... \$2
- Sun Dried Tomatoes, Pesto & Caramelized Onions ..... \$2

### Hot Hors d'Oeuvres

- Spinach Feta Puffs ..... \$2
- Mini Ruebens (Open Face) ..... \$2
- Shrimp or Scallop wrapped in Bacon ..... \$3
- Polynesian Chicken-Pork or Ham Kabob w/ Pineapple ..... \$3
- Mini Beef Tenderloin Kabob w/Green Pepper ..... \$5
- Stuffed Potato Skins w/Sour Cream ..... \$2
- Spicy Sausage in BBQ Sauce ..... \$2
- Assorted Sausages (Bratwurst - Knackwurst - Italian) w/Spicy Mustard ..... \$2
- Danish Meatballs in Dill Sauce ..... \$2
- Meatballs in Sweet-n-Sour Sauce or Mushroom Sauce ..... \$2
- Italian Sausage or Cheese Stuffed Mushroom Caps ..... \$2
- Smoked Sausage w/Pepper & Onions ..... \$2
- Chicken Breast Teriyaki w/Pineapple & Green Pepper ..... \$3
- BBQ Ribs (Pork) ..... \$3
- Escargots Parisienne served w/Toasted French Rounds ..... \$2.50
- Beef Tenderloin Carved/served with Deli Breads ..... \$7
- Smoked Sausage in Puff Pastry ..... \$2
- Mini Chinese Egg Rolls ..... \$2
- Clams Casino in Shell ..... \$3
- Roasted Pork Loin/Orange Glaze ..... \$3
- Wing Dings w /Orange Cocktail Sauce ..... \$3
- Sautéed Mushrooms & Sweet Onions in Zip Sauce, Rye Bread ..... \$2
- Chicken Satay w/Thai Peanut Sauce ..... \$3
- Spinach & Artichoke Dip Served w/Pita Triangles ..... \$2
- Chicken Quesadillas ..... \$2
- Chicken Tenders w/Ranch Dip ..... \$3

## FACILITY POLICIES

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*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 charged 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.