

\$28 P Person | 4 Hour Rental | 50 Person Minimum  
Includes 4 consecutive hours of Hall Rental - Add \$100 per  
Bartender for Cash Bar Services

### All Menus Include Dessert

(Choose 1)

- Fresh Fruit Platter
- Peach Cobbler
- Chocolate Chip Cookies

### 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 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

### 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

### Salad Bar Menu

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

### Entrees

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

### SMALL FUNCTION PRICING & DETAILS

#### Pricing

\$28 per person

20% Service Charge

6% Sales Tax

Add \$200 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

25 Person Minimum - Pontiac Lounge

25 Person Minimum - Speakeasy Lounge

### 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

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[www.LafayetteGrande.com](http://www.LafayetteGrande.com)

(248) 334-6999

One Lafayette St. Pontiac, Michigan 48342

[Events@LafayetteGrande.com](mailto:Events@LafayetteGrande.com)

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

## 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

## 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

## 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

## 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

## 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

## 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

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Hot Buffet Menu Includes the following

### All Menus Include

- 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

### Entrees

(Choose 3)

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

### Starches

(Choose 1)

- Red Skin Garlic Mashed w/Cheddar
- Oven Broiled Red Skins w/Sweet Onions
- Special Mashed Potatoes
- Duchess Potatoes (Twice Baked), Add \$2 or Loaded w/Bacon & Cheese, Add \$3

### Vegetables

(Choose 1)

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

### Salad Bar Menu

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

### Entrees

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

### HOT BUFFET MENU PRICING & DETAILS

#### Pricing

\$28 per person

20% Service Charge

6% Sales Tax

Add \$200 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 \$200.00 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

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Price is per person.

## HOT & COLD HORS D'OEUVRES

### Cold Hors d'Oeuvres

- Whole Smoked Salmon Display ..... \$5
- Bouchron Ham Rolls ..... \$2
- Assorted Cheeses/Salami/Crackers ..... \$2
- Shrimp/Cocktail Sauce - Lemon Wedges ..... \$4
- Snow Crab legs ..... \$MP
- King Crab legs ..... \$MP
- Oysters on the Half Shell ..... \$MP
- Fresh Vegetable & Dip ..... \$2
- Rose Bud Deviled Eggs ..... \$3
- Prosciutto Pinwheels in Puff Pastry ..... \$4
- Caprese Kabob ..... \$3  
Sliced Roma Tomatoes, Fresh Mozzarella,  
Fresh Basil & Balsamic Vinaigrette
- Greek Pasta Salad ..... \$3  
w/ Feta Cheese & Kalamata Olives
- Roasted Peppers..... \$4  
Red, Green, Yellow Peppers w/ sauteed  
Onions & Garlic in Olive Oil
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh ..... \$4
- Mexican Fiesta..... \$5  
Guacamole, Fresh Salsa, Jalapeno Cheddar  
Cheese & Assorted Tostitos
- Fresh Fruit Platters ..... \$2
- Apples & Pears w/Caramel Dip ..... \$3
- Charcuterie Boards ..... \$3 & \$5
- Italian Bruschetta w/ garlic toast points..... \$3

### HOT Hors d'Oeuvres

- Meatballs..... \$3  
Choose Sauce: Danish, BBQ, Sweet & Sour,  
or Mushroom
- Smoked Sausage w/Pepper & Onions..... \$3
- Chicken Breast Teriyaki ..... \$4  
w/Pineapple & Green Pepper.....
- BBQ Ribs (Pork)..... \$4
- Escargots Parisienne..... \$5  
Served w/Toasted French Rounds..
- Beef Tenderloin Carved/served with Deli Breads..... \$7
- Smoked Sausage in Puff Pastry ..... \$3
- Mini Chinese Egg Rolls ..... \$3
- Wing Dings w /BBQ, Hot sauce, Ranch ..... \$5
- Chicken Satay w/Thai Peanut Sauce ..... \$4
- Spinach & Artichoke Dip Served w/Pita Triangles ... \$3
- Chicken Quesadillas ..... \$3
- Chicken Tenders w/Ranch Dip ..... \$4
- Lamb chops grilled with lemon ..... \$5

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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.

### For Your 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.

### Start Time & Access

- Access to your rented ballroom(s) begins at 9 a.m. the day of the event. This is designated for you and your vendors to set up for your event. If you're having a ceremony at our location, please refer to the Ceremony Page for arrival time of wedding party.
- Rental time runs consecutively from the time you choose to begin your event. To extend your 6 hour hall rental requires the purchase extra hours for bar service, please refer to the Upgrades Pricing Page.

### 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

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.

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