

Room minimums apply. Price is per person.

25 PERSON MINIMUM

Burger* Bar \$33 per person

- 1/3 lb Grilled Hamburgers w/ Buns
- 1/3 lb Grilled Chicken Breast

Includes

Sliced Tomatoes, Romaine, Red Onions Sauteed Mushrooms, Smoked Bacon Swiss, Cheddar, Hot Pepper Cheese Mustard, Ketchup, Relish, Onions, Homemade Pickle Spears, Seasoned Kettle Chips, Baked Beans w/ Smoked Ham

From The Smoker* \$35 Per Person

- Pulled Pork Shoulder
- Smoked Beef Brisket
- Smoked Chicken Thighs
- Baked Beans w/ Bacon & Ham
- Old Fashioned Potato Salad
- Sweet Southern Cole Slaw Com Bread w/ Honey Butter
- Asst Rolls & Buns
- BBQ Sauce & Hot Sauce

Dessert

Peach Cobbler w/ French Vanilla Ice Cream

Mediterranean Nights

- Mediterranean Flatbread Naan Pizza
Kalamata Olives, Sun-Dried Tomatoes, Red Onions, Feta, Scallions
- Caprese Flatbread Naan Pizza
Tomatoes, Mozzarella, Basil, Red Onions, Balsamic Vinegar
- Southwest Chicken Flatbread Naan Pizza
Chicken Breast-Red & Green Peppers, Red Onions, Pepper Rings, Hot Pepper Cheese
- Mediterranean Charcuterie Board
Gyro Meat, Sauteed Eggplant Slices, Asst Olives, Feta Cheese Chunks, Hummus, Tabbouleh, Tzatziki Sauce, Pita Triangles
- Greek Salad w/ Dressing

SPEAKEASY PRICING & DETAILS

Pricing

Per Person Pricing

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

25 Person Minimum - Speakeasy Lounge

BAR OPTIONS

Standard Open Bar \$17.50

Premium Open Bar \$22.50

Cash Bar (\$200 Bartender Fee)

Per Drink Pricing & Bar Tabs

Bottles of Wine at Bar or Guest Tables

DESSERT OPTIONS

Fruit Tarts, Brownie Bites, Cookies, Add \$5

Cheesecakes w/ Cherries, Add \$6

Hot Apple Pie w/ French Vanilla Ice Cream, Add \$7

Hot Fudge Brownies w/ French Vanilla Ice Cream, Add \$5

Bananas Foster w/ French Vanilla Ice Cream, Add \$7

SHARE



www.LafayetteGrande.com

(248) 334-6999

One Lafayette St. Pontiac, Michigan 48342

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.

Elegant Dinner \$50 per person

- Grilled Romaine Caesar
- Sautéed Mushrooms in Red Wine Zip Sauce Reduction
- Scallion Whipped Mashed Potatoes
- Baby Glazed Carrots
- Garlic Bread w/ Parmesan

Options: (All BEEF USDA Black Angus) Topped W/ French Fried Onions

- 8oz Bacon Wrapped Filet Mignon..... Add \$25
- 12oz NY Strip Add \$20
- 16oz Rib Eye (Boneless) Add \$20
- 24oz Bone-In Rib Eye Add \$25
- 8oz Grilled Bone-In Duroc Pork Chop..... Add \$20
- 8oz Grilled Chicken Breast Add \$15
- 4oz Lobster Tail w/ Butter Add \$20
- Skewer of 3 Jumbo Shrimp Add \$15

East Coat Seafood Calabash \$60 per person

- Steamed Mussels & Clams
- King Crab w/ Butter
- Peel & Eat Jumbo Shrimp
- Corn on the Cob
- Baby Red Skins
- Hard Rolls
- 4oz Lobster Tail w/ Butter Add \$20
- 5 oz Salmon w/ Dill Sauce & Fresh Lemon Add \$20
- Fried or Sautéed Atlantic Cod in Garlic Butter..... Add \$15
- Fried Catfish w/ Lemon & Tarter Sauce Add \$15
- Raw Oysters in the Half Shell w/ Cocktail Sauce & Lemon..... Add \$15
- Oyster Rockefeller w/Bacon, Spinach, Onion & Garlic Butter..... Add \$15
- Oyster Shooter w/ Cocktail Sauce & Dash of Lemon Vodka..... Add \$15

SHARE



www.LafayetteGrande.com

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

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.

SHARE



www.LafayetteGrande.com

(248) 334-6999

One Lafayette St. Pontiac, Michigan 48342

Events@LafayetteGrande.com