

Ballroom Prices for Weddings

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

SPEAKEASY LOUNGE

(Lower Level, 75 Guest Maximum)

Monday to ThursdaySpend Minimum **\$1,700**

Grande Buffet Menu \$60 pp

Sit-Down Service \$65 pp

Family-Style Service \$65 pp

Friday & SundaySpend Minimum **\$1,900**

Grande Buffet Menu \$65 pp

Sit-Down Service \$70 pp

Family-Style Service \$70 pp

SaturdaySpend Minimum **\$2,000**

Grande Buffet Menu \$70 pp

Sit-Down Service \$75 pp

Family-Style Service \$75 pp

LAFAYETTE BALLROOM

(First Floor, 200 Guest Maximum)

Monday to ThursdaySpend Minimum **\$3,000**

Grande Buffet Menu \$60 pp

Sit-Down Service \$65 pp

Family-Style Service \$65 pp

Friday & SundaySpend Minimum **\$3,500**

Grande Buffet Menu \$65 pp

Sit-Down Service \$70 pp

Family-Style Service \$70 pp

SaturdaySpend Minimum **\$4,000**

Grande Buffet Menu \$70 pp

Sit-Down Service \$75 pp

Family-Style Service \$75 pp

GRANDE BALLROOM

(2nd & 3rd Floor, 500 Guest Maximum)

Monday to ThursdaySpend Minimum **\$9,000**

Grande Buffet Menu \$60 pp

Sit-Down Service \$65 pp

Family-Style Service \$65 pp

Friday & SundaySpend Minimum **\$11,500**

Grande Buffet Menu \$65 pp

Sit-Down Service \$70 pp

Family-Style Service \$70 pp

SaturdaySpend Minimum **\$12,500**

Grande Buffet Menu \$70 pp

Sit-Down Service \$75 pp

Family-Style Service \$75 pp

CRYSTAL BALLROOM

4th & 5th Floor, 350 Guest Maximum)

Monday to ThursdaySpend Minimum **\$8,000**

Grande Buffet Menu \$60 pp

Sit-Down Service \$65 pp

Family-Style Service \$65 pp

Friday & SundaySpend Minimum **\$10,500**

Grande Buffet Menu \$65 pp

Sit-Down Service \$70 pp

Family-Style Service \$70 pp

SaturdaySpend Minimum **\$11,500**

Grande Buffet Menu \$70 pp

Sit-Down Service \$75 pp

Family-Style Service \$75 pp

Ceremony Package**Same Ballroom as Reception****\$750****1st Floor Lafayette Ballroom & Reception
in Different Ballroom **\$1,500******Includes**

- Up to 45 Minute Ceremony Duration
- White Chairs (Includes Set-up & Tear-down)
- One-Hour Rehearsal

Inquire About Pricing for Ceremony Meet & Greet

Before Ceremony, includes Champagne, Beer, Wine & Appetizers

We offer Rehearsal Dinners as well!!**Policies**

- Your rehearsal is one hour long and will be scheduled a day or two before your wedding as determined by our room schedule. We will schedule the final rehearsal date 30-days before the wedding date.
- Ceremonies are located on the stage or balcony level of the rented ballroom.
- Wedding party may access the facility 2 hours before the ceremony start time.
- Bridal hair and make-up cannot be done at the facility.
- We do not perform full room flips; your reception will be set up during your ceremony.

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

Reservation Incentives

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

DINNER SERVICE**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 3**Your Choice**

- 1 Hors D'Oeuvres
- 1 Late Night Snack

Standard Open Bar

(5 Consecutive Hours)

- Domestic Bottled Beer Assortment
- 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, Orange Juice, Cranberry Juice

Popular Upgrades

- Premium Bar \$5 pp
- Extra Hour Premium Bar \$4 pp
- Chavari Chairs \$4 pp

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

Wedding Day Amenities

(Included with Grande Buffet, Sit Down, or Family Style Dinner's)

- White Table Linens
- White Tablecloths & Choice of Colored Napkin (25 colors to choose from)
- White or Black Table Skirting for Common Tables
- Champagne Toast for Head Table
- Cutting of the Wedding Cake
- Serving of the Bride & Groom

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! All Active Armed Forces, Police, Fire, Nurses & EMT!

DINNER SERVICE PRICING DETAILS

Discounts not available for certain Holiday Weekends
Per Person Pricing varies based on selection and meal type
\$2.00 Discount for Non-Alcoholic Events

Fees Added to Final Bill

20% Service Charge

6% Sales Tax

Payments

\$2,000 Booking Fee to Secure Event

\$1,000 Payment Due 180 Days Before Event

\$1,000 Payment Due 90 Days Before Event

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

We Accept Cash, Certified Funds, Checks, Venmo and Credit Card (no extra fees)

All Fees & Payments are Non-Refundable

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The Grande Buffet

Includes 5 consecutive hours of Standard Open Bar

\$70 PER PERSON (SATURDAY)

| \$65 PER PERSON (FRIDAY & SUNDAY)

Grande Buffet 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

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, Add \$2
 - Twice Baked, Add \$2
 - Loaded w/Bacon & Cheese, Add \$3

Appetizer Table

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

Vegetables

(Choose 1)

- Glazed Belgian Carrots
- Buttered Corn w/ Diced Red Peppers
- California Mixed Vegetables
- Green Beans w/ Colorful Pepper Garnish
- Green Bean Casserole
- Broccoli, Buttered or Cheese Sauce
- Zucchini / Squash / Red Peppers, Add \$1
- Asparagus & Butter, Add \$1
- Brussels Sprouts & Bacon, Add \$1

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The Grande Buffet

Includes 5 consecutive hours of Standard Open Bar

\$70 PER PERSON (SATURDAY) | \$65 PER PERSON (FRIDAY & SUNDAY)

The Grande Buffet 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
- *Prime Rib, Carved, Add \$5

Pasta Creation***Choice of Pasta**

- Bowties, Tri-Color, Angel Hair, Fettuccine, Mostaccioli, Shells, or Wide Egg Noodles. Tri-Color Cheese Tortellini, Add \$1
- Choice of Ravioli: Cheese - Meat - Lobster, Add \$4

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, Onions, Whole Peeled Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs, w/ Marinara
- Creamy Mac-n-Cheese
- Bacon Mac N Cheese, Add \$1
- Olive Oil, Garlic, Onion, Shrimp, Add \$3

Chicken*

Grilled or Seared

- 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 w/ Peppers & Pineapples
- Tomato & Fresh Basil Chicken Breast
- Chicken Breast Diablo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/Sour Cream & Scallions
- Chicken Marsala w/ Mushroom Wine Sauce

Lasagna*

- Vegetarian: Alfredo Lasagna w/Fresh Spinach Mushrooms, Zucchini, Squash (Add Chicken or Shrimp \$2)
- 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

Pork*

- Olde Fashion Dearborn Smoked Ham, Carved
- Hawaiian Glazed Pork Loin, Carved or Sliced
- Sliced Pork Loin w/Apple Chutney
- Smoked Baked Dearborn Ham w/Pineapple, Sliced
- Slow Roasted Pork Butts, Carved or BBQ

Seafood*

- Mahi Mahi Florentine, Add \$4
- Fresh Lake Superior White Fish Florentine, Add \$4
- Shrimp w/Caribbean Rice, Add \$3
- Honey Glazed Atlantic Salmon w/Dill Sauce, Add \$4

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Sit-Down Dinner Service

Includes 5 consecutive hours of Standard Open Bar

FROM \$75 PER PERSON (SATURDAY) | FROM \$70 PER PERSON (FRIDAY & SUNDAY)

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)
- Seasoned Rice
- Duchess Potatoes, Add \$2
Twice Baked, Add \$2
Loaded w/Bacon & Cheese, Add \$3

Vegetables Choose 1

- Glazed Belgian Carrots
- Buttered Corn
- California Mixed Vegetables
- Green Beans w/ Colorfull Pepper Garnish
- Steamed Broccoli
- Zucchini/Squash/Red Peppers
- Asparagus & Butter
- Brussels Sprouts & Bacon

Sit-Down Entrees**Beef***

- *8oz Filet Mignon w/Shiitake Mushroom Zip Sauce, Add \$8
- *10oz Slow Roasted Prime Rib w/Au Jus - Horsey Sauce, Add \$6
- *10oz Choice NY Strip Steak - Char-Grilled, Add \$6
- *Sliced Black Angus Top Sirloin w/Mushroom Sauce, Add \$4

Make it Surf-N-Turf

- Add: 4oz Lobster Tail w/Garlic Butter, Add \$12
- Add: Four Jumbo Shrimp w/Orange Cocktail Sauce, Add \$6
- Add: 4oz Salmon Fillet w/Walnut Honey Glaze, Add \$6

Vegetarian

- 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

Seafood*

- Mahi Mahi Florentine, Add \$4
- Honey Glazed Atlantic Salmon Fillet w/Dill Sauce, Add \$5
- Fresh Lake Superior White Fish Florentine w/Fresh Spinach, Sliced Roma Tomatoes, Red Onions & Lemony Light Garlic Sauce, Add \$5

Pork & Lamb*

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

Chicken* Grilled or Seared

- 1/2 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
- Chicken Marsala w/ Mushroom Wine Sauce

Combination Plates 2 Entrees

- *5oz Filet Mignon & 5oz Boneless Chicken Breast, Side by Side, Finished with a Red Pepper, Vidalia Onion, Mushroom Demi Glaze, Add \$8
- *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

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Family Style Dinner Service

Includes 5 consecutive hours of Standard Open Bar

FROM \$75 PER PERSON (SATURDAY) | FROM \$70 PER PERSON (FRIDAY & SUNDAY)

Appetizer Table

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

Salads*Choose 1*

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

Starches*Choose 1*

- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Seasoned Rice
- Scalloped Potatoes
- Duchess Potatoes, Add \$2
*Twice Baked, Add \$2
Loaded w/Bacon & Cheese, Add \$3*

Vegetables*Choose 1*

- Glazed Belgian Carrots
- Buttered Corn
- California Mixed Vegetables
- Green Beans w/ Colorfull Pepper Garnish
- Buttered Broccoli
- Zucchini/Squash/Red Peppers
- Asparagus & Butter
- Brussels Sprouts

Family Style Entrees**Entrees ****Choose 2*

- *Sliced Prime Rib w/ Au Jus Zip Sauce, Add \$5
- *Sliced Black Angus Top Sirloin w/Mushroom Gravy
- *4 oz Char-Grilled NY Strip Steaks, Add \$5
- *Medallions of Beef Tenderloin, Add \$7
- 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, W/ Dill Sauce, Add \$4
- Chicken Marsala w/ Mushroom Wine Sauce

Pasta Creation **Choose 1***Choice of Pasta***

- Bowties, Tri-Color, Angel Hair, Fettuccine, Mostaccioli, Shells, or Wide Egg Noodles. Tri-Color Cheese Tortellini, Add \$1
- Choice of Ravioli: Cheese - Meat - Lobster, Add \$4

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, Onions, Whole Peeled Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs, w/ Marinara
- Creamy Mac-n-Cheese
- Bacon Mac N Cheese, Add \$1
- Olive Oil, Garlic, Onion, Shrimp, Add \$3

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Golden Package Add \$20 per person

- 6 Hours of Open Ultimate or Michigan Select Bar Service
- Gold Chivari Chairs

Appetizer (choose 2 or a comparable appetizer)

- Shrimp Cocktail
- Smoked Salmon
- Teriyaki Chicken Kabobs
- Spinach Feta Puffs

Late Night Snack

- French Bread Pizza
- Coney Island Hot Dogs with Chili

Deluxe Package Add \$15 per person

- 6 Hours of Open Premium Bar
- Gold Chivari Chairs

Appetizer (choose 1 or a comparable appetizer)

- Whole Smoked Salmon Display
- Shrimp Cocktail
- Chicken Teriyaki Skewers
- Spinach Feta Puffs

Late Night Snack

- French Bread Pizza
- Coney Island Hot Dogs with Chili

Cold Hors d'Oeuvres

- Smoked Salmon Pate on Cucumber Slice \$5
- Bouchron Ham Rolls \$2
- Shrimp/Cocktail Sauce - Lemon Wedges \$4
- Snow Crab legs \$MP
- King Crab legs \$MP
- Oysters on the Half Shell \$MP
- 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
- Charcuterie Boards \$3 & \$5

HOT Hors d'Oeuvres

- Spinach Feta Puffs \$3
- Mini Ruebins (Open Face) \$3
- Shrimp or Scallops Wrapped in Bacon \$4
- Mini Beef Tenderloin Kabob w/ Green Peppers \$5
- Stuffed Potato Skins w/ Sour Cream \$4
- Assorted Sausages w/Pepper & Onions \$3
- Meatballs \$3
Choose Sauce: Danish, BBQ, Sweet & Sour, or Mushroom
- Chicken Breast Teriyaki \$4
w/Pineapple Kabobs & Green Pepper.
- Escargots Parisienne \$5
Served w/Toasted French Rounds
- 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
- Pig Roast (Texas or Hawaiian) \$600

Lafayette Grande Desserts

- Ice Cream Sundae Bar, \$4 per person
- Gourmet Chocolate Chip Cookies, \$2 per person
- Chocolate Dipped Strawberries, \$2 per person
- Wedding Cupcakes, \$3 per person
- Strawberry Sundae, \$4 per person
- Hot Fudge Brownie Delight, \$4 per person
- Mini Canoli's (Dipped in Chocolate & Sprinkles), \$2 per person
- Fresh Fruit Platter, \$2 per person

- Assorted Finger-Grabbin' Desserts, \$6 per person
Cannoli's, Chocolate Covered Strawberries, Chocolate Chip Cookies, Macarons
- Banana's Foster Station, \$4 per person
Served w/ French Vanilla Ice Cream
- Assorted Layer Cake Station, \$6 per person
Five Layer Chocolate Cake, Carrot Cake, Key Lime, Chocolate Fudge Cake,
- Assorted Cheese Cake Station, \$6 per person
Cheesecake w/ Strawberries, Chocolate Chip, Swirl Cheesecake

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LAFAYETTE GRANDE

Extra Bar Time - 1 Hour, Add \$4 per person

UPGRADES

BAR, BEVERAGE, DECORATIONS & MORE

Premium Bar

(Add \$5 per person)

Bacardi Rum
Captain Morgan's Spiced Rum
Tito's Vodka
Beefeater Gin
Jack Daniels Whiskey
Canadian Club Whiskey
Dewar's Scotch
Johnny Walker Red Scotch
Margaritaville Tequila

Ultimate Bar

(Add \$8 per person)

Bacardi Rum
Captain Morgan's Private Stock
Grey Goose Vodka
Bombay Sapphire Gin
Crown Royal Whiskey
Maker's Mark Bourbon
Glenlivet Scotch
1800 Responado Tequila
Remy Martin V.S.O.P.

Michigan Select Bar

(Add \$8 per person)

Mayor Pingree Rye Whiskey
Detroit City Butchers Cut Bourbon
Two James Vodka
Valentine Vodka
Davy Jones Rum
Doctor Bird Jamaica Rum
Petoskey Stone Gin
We have several Tequila's to choose from

Tequila Bar

\$500

Patron
Don Julio
Casamigos
Milagro
Teremana

Bourbon Bar

\$500

Jefferson Reserve
Woodford Reserve
Angel Envy
Michter's
Buffalo Trace
Knob Creek

Martini Bar

\$500

Assorted Flavors of Stoli & Van Gogh Vodkas
"Dirty, Cosmos, Espresso, Chocolate & Appletini"

Bubbly Bar

\$500

Brut, Spumante, Persecco & Sparkling Wines
Assorted Fruits, Berries, & Flavors

Coffee Cart

\$400

All items listed below will be carted out near your dessert set up for an hour after dinner service and placed near bar for duration of the night.

Includes Assorted Flavored Creams, Assorted Syrup Flavors, Kahlua, Bailey's Irish Cream & Frangelico

Other Upgrade Options

Inquire for Pricing

Import & Domestic or Microbrews
Limo Ride Appetizers (Platters are available for Limos)
Specialty Liquor can be purchased per bottle.

Smoke Box Infused Cocktails

\$250 (available after dinner)

Valet Parking Service

\$5 per person

Champagne Toast for All Guests

\$3 per person

Additional Decorations

- Charger Plates (Gold), \$2 per person
- 85" x 85" Linen Tablecloths, Black or Ivory, \$10 per table
- 52" x 52" Linen Overlay Tablecloths in Most Matching Napkin Colors, \$10 per table
- Gold Chiavari Chairs, \$4 per person
- White Floor-Length Round Linen, \$15 per table
- Ivory or Black Floor-Length Round Linen, \$20 per table

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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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GUEST COUNT & SCHEDULE

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

ADULTS

KIDS (3-10 years 1/2 price)

KIDS (Under 3 are free)

VENDORS (Eating 1/2 price)

SIT-DOWN MEAL PRICE

EVENT TIMES

DINNER TIME

BAR TIME

UPGRADES & ADD-ONS

Please check the box for your selections.

CEREMONY PACKAGE

DELUXE PACKAGE

SMOKE BOX INFUSED COCKTAILS

VALET PARKING

REHERSAL DINNER

GOLDEN PACKAGE

COFFEE CART

CHIVARI CHAIRS

EXTRA SERVING TIME IS \$4 PER PERSON, PER HOUR

ADD 1 HOUR FOR BALCONY COCKTAIL HOUR (GRANDE OR CRYSTAL BALLROOMS ONLY)

CHAMPAGNE TOAST (ALL GUESTS) \$3 PER PERSON

PREMIUM BAR LIQUOR, ADD \$5 PER PERSON

ULTIMATE BAR LIQUOR, ADD \$8 PER PERSON

MICHIGAN SELECT BAR LIQUOR, ADD \$8 PER PERSON

EXTRA BEER, LIQUOR OR WINE (WRITE ON LINE)

YOUR APPETIZERS AND MEAL

Please fill in all selections below.

INCENTIVE APPETIZER (WHEN QUALIFIED)

PREMIUM APPETIZER (ADDITIONAL)

BUFFET

FAMILY STYLE

SIT-DOWN

APPETIZERS

ENTREE 1

STARCH

ENTREE 2

VEGETABLE

ENTREE 3

SALAD

CAKE

CUPCAKES

PIES

CANDY TABLE

OTHER

LINENS, SETTINGS & DECOR

Please fill in all selections below.

OF GUEST TABLES

HEAD TABLE SIZE

FLOOR PLAN-CHAIRS

ENTERTAINMENT

BAND DJ

PHOTO BOOTH

OTHER

WHITE LINEN TABLECLOTHS (INCLUDED)

UPGRADE TO IVORY OR BLACK FOR \$10 EA

LINEN NAPKIN COLOR