

# *The Historic Lafayette Hotel*

## *Banquet and Catering Menu*

*2020*



All prices are subject to a taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72 business hours prior to the function.



# *The Lafayette*

*A Grand Riverboat Era Hotel*

101 Front Street

Marietta, Ohio 45750

(740) 373-5522

*Thank you for considering the Historic Lafayette Hotel for your event. We are the oldest event establishment in Marietta. We take pride in making your event customized to your needs. Whether it's a meeting or a wedding we will work with you every step of the way to make your event as special as you would like it to be.*

*If you can't find what you are looking for, please contact our Banquet/Sales department and they, along with our Executive Chef, will work with you to customize your event.*

*Once again, thank you for considering the Historic Lafayette Hotel for your event and we look forward to meeting with you to plan your event.*

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# 2020 Catering Menu

## *Breaks and Meetings*

### *A la Carte Breaks*

#### **Beverages**

Fresh Brewed Coffee (Reg. or Decaf)	\$20.00 gallon
Lemonade	\$20.00 gallon
Fresh Brewed Iced Tea	\$20.00 gallon
Select Herbal Bigelow Teas	\$2.00 each
Sparkling Fruit Punch	\$18.00 gallon (Non Alcoholic)
Asst. Natural Juices	\$10.00 ½ gallon pitcher
Cold 2% Milk	\$12.00 ½ gallon pitcher
Assorted Sodas (Cans)	\$1.50 each
Bottled Water	\$1.50 each

#### **Pastries**

Muffins and Danish	\$20.00 dozen
Bagels and Cream Cheese	\$20.00 dozen
Fresh Croissants w/preserves	\$20.00 dozen
Assorted Donuts	\$18.00 dozen
Cinnamon Rolls	\$18.00 dozen
Brownies	\$18.00 dozen
Assorted Cookies	\$13.00 dozen

#### **Snacks**

Dry Roasted Mixed Nuts	\$25.00 per lb
Snack Mix	\$15.00 per lb
Assorted Fruit Yogurts	\$2.00 each
Add Homemade Granola	\$1.75 per person
Assorted Whole Fruit (3 apples, 3 oranges, 6 strawberries, 1-bunch grapes)	\$15.00
Potato Chips and Dip	\$14.00 16oz.
Pretzels and Mustard	\$14.00 16oz.
Corn Tortillas and Salsa	\$14.00 16oz.
Assorted Chips (ind. bags)	\$12.50 dozen

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## Breakfast, Plated

*Breakfasts include, Coffee and Tea*

*Add assorted juices @ \$2 per person*

*(Minimum of 15 people)*

**~Traditional Breakfast~**

\$9

Fresh scrambled eggs served with choice of bacon, sausage or ham, home fried potatoes, buttermilk biscuits with preserves and butter.

**~Southern Sunrise~**

\$10

Fresh scrambled eggs, home fried potatoes, sausage gravy and biscuits, with choice of bacon, sausage, or ham.

**~Lafayette Morning~**

\$8

Two buttermilk pancakes or French Toasts, served with choice of sausage or bacon.

**~Breakfast Sandwich or Wrap~**

\$9

Includes your choice of croissant, biscuit, or wrap with fresh scrambled eggs, cheddar cheese, and your choice of bacon, sausage or ham. Served with fresh fruit or home fried potatoes.

## Breakfast, Buffet

*All breakfast buffets include Coffee and Tea*

*Add assorted juices @ \$2 per person*

*(Minimum of 20 guests)*

**Continental**

\$7

Chilled juices, assorted pastries, and fresh fruit.

**Fresh Start**

\$9

Chilled juices, fresh fruit, scrambled eggs, sliced ham, waffles, French toast, English muffins, and assorted bagels.

**Country Style Buffet**

\$10

Scrambles eggs, buttermilk biscuits with sausage gravy, sliced ham and bacon, home fried potatoes, muffins, preserves and butter.

**Omelet Station** *(Chef required @ \$50.00 per hour)*

\$12

Omelets prepared to order with your choice of fillings. Omelet choices include ham, cheddar cheese, onions, mushrooms, tomatoes, and green peppers. Served with Croissants, Biscuits and preserves. Home fried Potatoes, Bacon and Sausage Links.

Add fresh fruit salad @ \$ 1.50 per person.

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## *Hors D'oeuvres and Appetizers*

*(50 pieces per order)*

Artichoke Dip with Pita Bread	\$80.00
Humus with Pita Bread	\$60.00
Buffalo Chicken Dip with Tortilla Chips	\$75.00
Caprese Skewers	\$60.00
Meatballs (BBQ, Marinara, or Asian)	\$75.00
Chicken Wings (Bone In) (Hot, BBQ, Thai Chili, or Plain)	\$90.00
Fried Mozzarella Sticks	\$80.00
Chicken Tenders	\$80.00
Stuffed Jalapeno Poppers	\$95.00
Spring Rolls	\$85.00
Potato Skins (Cheese, bacon, and Scallions)	\$65.00
Bruschetta	\$75.00
Rumaki	\$85.00
Mini Crab Cakes	\$110.00
Italian Cheese Stuffed Mushrooms	\$85.00
Crab Stuffed Mushrooms	\$95.00
Mini Sandwiches (Chicken, tuna, ham salad, ham & cheese, turkey & cheese)	\$85.00
Mini Wraps (Vegetable, Italian, Turkey Caesar, Fiesta Chicken)	\$80.00
Cucumber Roundels	\$70.00
Wild Mushroom Canapés	\$80.00
Smoked Salmon Roses with crackers	\$120.00
Shrimp Cocktail	\$140.00

### ***Additional Selections***

Snack Mix	\$15.00 /16oz.
Chips & Dip	\$14.00 /16oz.
Tortilla Chips and Salsa	\$14.00 /16oz.
Cheese Ball w/ crackers	\$18.00 /1.5lb
Pretzels w/ mustard	\$14.00 /16oz.

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## *Hors D'oeuvres and Appetizers*

*(continued)*

### **Trays**

#### *Cheese and Cracker Tray*

(Minimum of three cheeses)

Serves approx. 25	\$55.00
Serves approx. 50	\$110.00
Serves approx. 75	\$165.00
Serves approx. 100	\$220.00

#### *Fresh Fruit Tray*

(Fresh Fruit in Season)

Serves approx. 25	\$55.00
Serves approx. 50	\$110.00
Serves approx. 75	\$165.00
Serves approx. 100	\$220.00

#### *Vegetable Tray w/Dip*

(Minimum of three fresh vegetables)

Serves approx. 25	\$50.00
Serves approx. 50	\$85.00
Serves approx. 75	\$130.00
Serves approx. 100	\$175.00

#### *Fruit, Cheese, and Vegetable Tray*

Serves approx. 25	\$75.00
Serves approx. 50	\$150.00
Serves approx. 75	\$200.00
Serves approx. 100	\$250.00

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## Lunch or Dinner Buffet

*(All buffets include rolls, butter, coffee, tea, water)*

*Dinner Buffet includes choice of dessert*

*Lunch Buffet : add dessert for \$4.00 per person*

### **Lunch from 11am to 2pm      Dinner from 2pm to 10pm**

**The Marquis de Lafayette**      Lunch \$28      Dinner \$30  
*(minimum of 50 people)*  
Choice of three salads, three entrées, and three accompaniments.

**The Bellevue**      Lunch \$24      Dinner \$26  
*(minimum of 25 people)*  
Choice of three salads, two entrées, and three accompaniments.

**The Durward**      Lunch \$18      Dinner \$20  
*(minimum of 25 people)*  
Choice of two salads, two entrées, and two accompaniments.

**The Lafayette Buffet**      Lunch \$13      Dinner \$16  
*(minimum of 20 people)*  
Choice of two salads, one entrée, and one accompaniment.

#### \*Entrée Choices:

Baked Steak	Pork Loin with Apple Glaze	Roasted Lemon Chicken
Beef Stroganoff	Fried Cod Fish	Chicken Marsala
Meatloaf	New England Style White Fish	Chicken Parmesan
Roast Sirloin	Honey Glazed Ham	Stuffed Chicken Breast
Meat Lasagna	Vegetarian Lasagna	Chicken Cordon Blue
		Parmesan/Herb Crusted Chicken

#### \*Accompaniment Choices:

Whipped Potatoes with Gravy	Green Bean Almandine
Roasted Redskin Potatoes with Butter and Parsley	Green Beans with Onions and Bacon
Scallop Potatoes	Honey Glazed Carrots
Rice Pilaf	Vegetable Medley

#### \*Salad Choices:

Redskin Potato Salad	Waldorf Salad	Cole Slaw
Garden Salad	Tortellini Salad	Fruit Salad
Greek Salad	Caesar Salad	Cucumber & Tomato Salad
Macaroni Salad	Broccoli Salad	

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### *Other Buffet Options:*

Note: The Buffet options below do not include desserts.  
A la carte dessert options are available.

#### **Pasta Buffet**

Lunch or Dinner \$15

Includes Linguini and Penne pasta, marinara with meatballs and Alfredo sauce, vegetable medley, Caesar salad, garden salad, and garlic bread.

Add Lasagna for \$2.00 per person

Add Grilled Chicken \$1.25 per person

#### **Lafayette Deli Buffet**

Lunch or Dinner \$14

Sliced roast beef, turkey, and ham; sliced Cheddar, Swiss, Provolone, and American cheeses, sliced tomatoes, red onions, lettuce, and pickles, sandwich breads, condiments, served with chips and choice of a salad. -Coffee, Tea not included-

#### **Boxed or Plated**

Lunch or Dinner \$14

Choice of ham, turkey, or roast beef, chicken salad; choice of Cheddar, Swiss, American, or Provolone cheese, served on a house roll with a bag of chips, a cookie, whole fresh fruit, and your choice of Soda or bottle of water. Includes condiments, plastic ware, and napkin.

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## Plated Lunch or Dinner

*Includes two accompaniments (except where noted)*

*Dinner entrees come with garden salad, rolls, butter, coffee, tea and water.*

### **Lunch from 11am to 2pm**

### **Dinner from 2pm to 10pm**

#### **~Prime Rib~**

Oven roasted Prime Rib served with au jus. (Served medium to med well)

Lunch or Dinner \$25

#### **~Filet Mignon~**

The most tender of all steaks. A six-ounce filet grilled and topped with a cabernet sauce. (Served medium to med well)

Lunch or Dinner \$32

#### **~Roast Sirloin~**

Three tender slices of sirloin topped with a demi-glaze sauce.

Lunch \$17      Dinner \$20

#### **~Stuffed Chicken Breast~**

Savory celery-sage dressing wrapped in a boneless, skinless chicken breast, topped with old fashion chicken gravy.

Lunch \$15      Dinner \$18

#### **~Apple Gazed Pork Loin~**

A roasted pork loin sliced and topped with a delicious apple glaze.

Lunch \$15      Dinner \$21

#### **~Dijon-Crusted White Fish~**

Baked white fish breaded with a mixture of Dijon-style mustard, fresh Parmesan cheese, and breadcrumbs.

Lunch \$15      Dinner \$18

#### **~Grilled Salmon~**

A beautiful salmon filet grilled and topped with a garlic butter sauce.

Lunch \$18      Dinner \$21

#### **~Lemon Chicken~**

Lemon brined chicken breast roasted and topped with a lemon cream sauce

Lunch \$14      Dinner \$17

#### **~Surf & Turf~**

Black tiger shrimp served scampi style with a six-ounce filet cooked to temperature and topped with our cabernet sauce.

Lunch or Dinner \$35

#### \*Choose two accompaniments:

Whipped Potatoes and Gravy

Buttered Parsley Roasted Redskin Potatoes

Scalloped Potatoes

Baked Potatoes

Rice Pilaf

Green Bean Almandine

Green Beans with Onions and Bacon

Honey Glazed Carrots

Vegetable Medley

Steamed Broccoli

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**~Chicken Parmesan~**

Lunch \$16     Dinner \$18

Parmesan breaded chicken breast, topped with a three-cheese blend served over linguini pasta tossed with marinara sauce, garlic bread to finish. (No Accompaniment)

**~Chicken Alfredo~**

Lunch \$17     Dinner \$20

Fettuccini tossed with Alfredo sauce and topped with broccoli florets, Parmesan cheese, and a grilled chicken breast. (No Accompaniment)

**~Pasta Primavera~**

Lunch \$13     Dinner \$16

Fresh vegetables sautéed with white wine, olive oil, and garlic butter tossed with linguini. (No Accompaniment)

**~Stir Fry Vegetarian Plate~**

Lunch \$12     Dinner \$15

Fresh vegetables sautéed with sesame oil and soy sauce served over rice. (No Accompaniment)

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## *Carving Stations*

*Great addition to any buffet*

Roasted Prime Rib Serves approx. 40	\$260.00 or \$5 per person when added to a Buffet
Honey and Brown Sugar Glazed Ham Serves approx. 30	\$100.00 or \$4 per person when added to a Buffet
Steamship Round of Beef Serves approx. 150 (minimum)	\$370.00 Must order 6 months prior to event
Peppercorn crusted Pork Tenderloin Serves approx. 40	\$95.00 or \$3 per person when added to a Buffet
Oven Roasted Turkey Breast Serves approx. 25	\$95.00 or \$3 per person when added to a Buffet

\*All carving stations attended by a chef at \$100.00 per chef per station with a one-hour minimum.

## *Ice Sculptures*

*Ice sculptures are available for any occasion*

*Full Block* \$500.00  
(4 ½' x 2 ½' x 1')

Prices may vary depending on detail. Larger sizes or multiple block carvings are available upon request.

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## *Banquet Dessert Options*

*Maximum 3 Selections per event.*

### *A la Carte*

*\$4.00*

Assorted Fruit Pies  
Homemade Fruit Cobbler  
Strudel  
Apple Dumplings  
Chocolate Flourless Torte  
Cheesecake Assorted Types  
Strawberry Shortcake  
Pear Tart with Caramel Sauce  
Cream Pie  
Chocolate or Strawberry Mousse  
Key Lime Pie  
Lemon Meringue Pie  
Fruit Crisp  
Cake

Our Pastry Chef is pleased to offer mini desserts upon request. Pricing will be determined based upon mini or bite sized dessert requested.

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## Bar Arrangements

### **\$100.00 Bar Set Up Fee- Includes bartender for the whole function**

Bar Includes: Mixed Drinks, Domestic & Imported Beer, House Wine, Bottled Water, Soft Drinks, and Bartender(s). Standard Well Bar: Kamchatka Vodka, Gordon's Gin, Castillo Rum, Old Crow Bourbon, Canadian Mist, Lauders Scotch, Seagram's 7, El Toro Tequila

### **Price by the Glass**

*Prices include tax*

Cordials	\$6.00
Premium Brands	\$5.50
Call Brands	\$4.50
House Brands	\$3.75
Domestic Beer	\$4.00
IPA'S	\$5.00
Imported Beer	\$4.25
House Wine	\$5.00
Wine Coolers	\$3.50
Soft Drinks (Cans)	\$1.50
Bottled Water	\$1.50

### **Miscellaneous**

House Wine (1.5 liter) (Cabernet, Merlot, Zinfandel, Chardonnay)	\$36.00
House Champagne	\$18.00
Asti Spumante Sparkling Wine	\$40.00

\*When ordering specialty wines, orders must be placed at least 30 days prior to your event.

\*\*The Lafayette Hotel is the only authority to sell and serve liquor for consumption on the premises. Therefore, by law, liquor is not to be brought on the premise from any source.

*NOTE: Also available, "Open BAR Packages" see Sales Manager for details.*

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## Meeting Room Specifications

\*\*Please note that on **Saturdays** the Grand Ballroom is only sold as a complete package for **\$850.00** (Grand Ballroom is the Sternwheel, Mississippi and Delta combined)

	Size	Theater	Rounds	Classroom	Conference	U - Shape	Price Sun-Thu	Price Fri-Sat
Rufus Putnam	18x32	28	32	24	24	28	\$100.00	\$150.00
Grand Ballroom	70x72	650	400	350	N/A	N/A	\$450.00	\$850.00
Sternwheel Room	34x72	250	150	75	N/A	N/A	\$300.00	\$500.00
Mississippi Queen	36x28	90	60	30	28	50	\$150.00	\$250.00
Delta Queen	36x36	120	90	45	22	50	\$150.00	\$250.00
Mississippi/Delta	36x72	250	150	75	N/A	N/A	\$300.00	\$500.00
Ohio Valley	18x 36	28	32	24	24	28	\$75.00	\$100.00

### ***Additional Rentals:***

- Penthouse Deck - \$1000.00
- stage - \$250.00 (full) \$150.00 (half) per event
- white chair covers - \$3.00 per chair
- projector - \$25.00 per day
- microphone (handheld or lapel) - \$20.00 per day
- easel - \$5.00 per event
- flip charts - \$20.00 per day
- notepad & pens - \$1.50 per person

**Off site catering is available (Prices vary upon location and number of guest)**

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# *Banquet and Conference Room Guidelines*

## ***Meeting Rooms***

Since other groups may be utilizing the same room as you, prior to or following your function, please adhere to the agreed function schedule. Should your needs change, contact your sales/catering manager and every effort will be made to accommodate your requests.

The seating capacity in meeting rooms will vary depending on set up (refer to chart), equipment and/or displays, head table, dance floor or other requirements.

In order to maintain the quality and appearance of our facilities, stapling, tacking and taping to wall coverings or wood surfaces is prohibited. In addition, we prohibit the use of confetti and glitter to protect linens and carpeting.

Directional signage must be approved by the Hotel. Please consult with our banquet staff regarding your requirements.

**Damages to the Lafayette facility or Lafayette event supplies will be billed to the event customer.**

Meeting room rates are subject to change at any time without notice. Meeting rooms are assigned by the number of people anticipated. Charges for function rooms are based on your program as outlined on this agreement including the group food and beverage function and pick-up of guest rooms reserved. We also reserve the right to change the function space reserved due to changes in anticipated attendance and with notification to your organization.

Due to legal regulations, local liquor laws and company policy, no alcoholic beverages may be brought into the hotel.

## ***Audio/Visual Equipment***

Arrangements for rental should be made at least 72 hours in advance. The Lafayette Hotel cannot guarantee equipment availability without prior notification.

## ***Room Set-up***

If a change from the original room set-up is requested on the day of the function, a minimum labor charge of \$50.00 will be added to the banquet bill.

## ***Banquet Menus***

Our menus include our most popular items. We suggest that for quick and efficient service one menu selection be made for everyone attending. For a buffet style meal, a guaranteed minimum number of people are required. We are also prepared to offer recommendations for theme parties and/or packages that may enhance your function.

All prices are subject to a taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72 business hours prior to the function.

The Lafayette Hotel must provide all food and beverages (non-alcoholic and alcoholic) for all functions.

**Final menu selections and an estimated number of people must be submitted at least two weeks prior to your function date.** A 10% increase or decrease in the estimated number may be made no later than 72 hours prior to the time of the function. All groups will be charged at least the minimum guarantee. If no final guarantee is received, the number indicated on the original agreement will be considered the correct and guaranteed number of guests. If final menu selection is not made one week prior, substitution is at the discretion of the Executive Chef.

### *Beverage Service*

The Lafayette Hotel offers a complete selection of beverages to compliment your functions. Please note that all alcoholic beverage sales and service is regulated by the Ohio State Liquor Control Board. The Lafayette Hotel, as licensee, is responsible for administration of these regulations. Therefore, it is the policy that no liquor, wine or beer may be brought into our banquet or meeting rooms or on the first floor of the hotel from any outside sources.

### *Pricing*

*All prices are subject to change without notice and do not include a service charge or tax. Ohio law deems that the service charge is taxable.*

### *Billing*

All banquet and meeting related charges are subject to one master bill. All "no shows" will be included in the master billing.

Prior credit may be established upon completion of a credit application and approval by the Lafayette Hotel. We reserve the right to request all or part of the bill prior to the function. Functions must be paid for in advance or at the conclusion of such event unless direct billing status has been applied for an approved 10 days prior to your function. Full payment of all group charges incurred is due and payable 10 days from the billing date. Payments not received within 10 days are subject to 2% per month service charge on any outstanding balance.

### *Advance Deposits/Cancellations*

A minimum \$100.00 deposit is required for all catering/banquet/meeting functions unless prior credit/payment arrangements have been established. If a function must be cancelled, the deposit will be refunded in full if the Hotel has received notification of the cancellation at least 60 days prior to the function. *Advance deposit refunds for cancelled Christmas Parties, Wedding Receptions, etc. are at the discretion of the Hotel and will be based solely on the Hotel's ability to re-book the reserved date.*

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### *Security*

Liability for any damages incurred by conference attendees or guests is the responsibility of the organization booking the event and will be billed accordingly. The Lafayette Hotel is not responsible for the security of, or delivery/pickup of any equipment, displays, printed material or any other items necessary for any function. Please consult with your sales & catering manager for additional information.

The Lafayette Hotel may request that the customer obtain and pay for bonded security personnel.

### *Tax Exemptions*

Tax-exempt status will be granted with documentation 10 days prior to your event. Ohio laws require that the tax-exempt organization remit all monies on the tax-exempt billing. We cannot offer tax-exempt status to anyone paying with a personal check or credit card.

### *Other Policies*

The Hotel shall not be liable for non-performance of this contract when such non-performance is attributed to labor troubles, disputes or strikes, accidents, government (Federal, State or Local) regulations of, or restricted upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, act of God or other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel preventing or interfering with the Hotel's performance. In such event, the Hotel shall not be liable for any damages, whether actual or consequential, which may result from such non-performance.

Notwithstanding any other provisions of this agreement, owner and/or manager of this Hotel shall be relieved from all requirements hereof, and this agreement shall terminate if owner shall sell, transfer or otherwise convey its interest in this Lafayette Hotel, provided owner has given at least 30 days notice of the transfer by owner, then, owner may assign hereunder, and owner shall be relieved of all obligations and responsibilities under this agreement upon transfer of all advance payments and deposits received by owner to the new owner.

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