

PRIVATE DINING GUIDE



**GOLDEN
LAMB**
SINCE 1803



GoldenLamb.com | 27 S. Broadway, Lebanon, OH 45036 | (513) 932-5065

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BREAKFAST ¹

LUNCH ²⁻³

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FOOD & BEVERAGE MINIMUM ⁹

All packages include private room, dedicated service staff, and personalized single-use menus. Golden Lamb signature yeast rolls & apple butter, along with non-alcoholic beverage service, are included in the menu prices. Pricing excludes applicable taxes and 22% service gratuity. Tax-exempt groups must present tax exemption ID form along with one master form of payment with the organization's name printed on the check or credit card.

Lunch menu items served 11 a.m. – 3 p.m., dinner menu items served 4 – 9 p.m.

**CONTINENTAL BUFFET** 13.95 pp

12 Guest Minimum

Chilled Orange Juice & Cranberry Juice

Fresh Sliced Fruit

Homemade Blueberry & Apple-Cinnamon Muffins

Coffee, Decaf Coffee, Hot Tea

CONTINENTAL ENHANCEMENTS

Priced Per Person, 12 Guest Minimum

Fruit Flavored Yogurts	3
Homemade Granola, Nuts, & Dried Fruit	3
Eggs Scrambled with Fresh Herbs	4
Assorted Bagels with Cream Cheese	3
Rasher of Crisp Bacon	4
Fresh Whole Apples, Bananas, Oranges	3
Mini Ham, Egg, & Muffin	4
Smoked Salmon with Classic Garnish	4

PLATED BREAKFAST**Scrambled Eggs 14.95** - Skillet Potatoes, Shaker Style Biscuit & Jam**Vanilla Bean Pancakes 14.95** - Bananas, Strawberries, Real Maple Syrup**Breakfast Sandwich 13.95** - Thick Cut Wheat Bread, Broken Yolk Egg, Thick-Cut Ham, American Cheese, Skillet Potatoes**Classic Eggs Benedict 15.95** - Sunny Side Up Eggs, Local Ham, Hollandaise over a Toasted English Muffin, Skillet Potatoes**ENHANCEMENTS**

Priced Per Person

Sausage Patties	3
Maple-Cured Bacon	3
Skillet Potatoes with Caramelized Onion	3
Fresh Fruit Plate with Yogurt	3

ULYSSES S. GRANT 23.95**Creamy Tomato Bisque** | with Toasted Parmesan & Basil Oil**1803 Chicken Salad Sliders** | Chicken Breast, Red Grapes, Pecans, Celery, Onion, Mixed with Creamy Dressing
Served with Sea Salt Chips

or

Turkey Reuben | Golden Lamb Roast Turkey, Caramelized Green Apples and Sauerkraut, Russian Dressing, Butter-Toasted Rye Bread**Sister Lizzie's Shaker Sugar Pie** | Caramel Sauce**HARRIET BEECHER STOWE** 25.95**Golden Lamb Signature Salad** | Field Greens, Creamy Balsamic Dressing, Smoked Cheddar, Candied Pecans, Green Apple**Golden Lamb Roast Turkey Dinner** | Brined and Slow-Roasted Turkey Breast, Sage Sausage & Apple Dressing,
Fresh Seasonal Vegetables, Cranberry Chutney, Herb Cheese Mashed Potatoes with Two-Day Turkey Gravy

or

Ohio Fried Chicken Dinner | Skillet Gravy, Herb Cheese Mashed Potatoes, Fresh Seasonal Vegetables**Sister Lizzie's Shaker Sugar Pie** | Caramel Sauce**CHARLES DICKENS** 31.95**Golden Lamb Signature Salad** | Field Greens, Creamy Balsamic Dressing,
Smoked Cheddar, Candied Pecans, Green Apple**Faroe Island Salmon** | Local Maple Glaze, Roasted Pecans,
Cauliflower Puree, Rustic Vegetable Pan Roast, Citrus Essence

or

Ohio Fried Chicken Dinner | Skillet Gravy, Herb Cheese Mashed Potatoes,
Fresh Seasonal Vegetables

or

Hickory Smoked Prime Rib | Crushed Red Potatoes with Leeks, Bacon,
Aged Cheddar, Battered Onion Ring Garnish & Rosemary Jus**Chocolate Opera Cream Cake** | Nutella Caramel Sauce

or

Lemon Curd Cheesecake | Macerated Strawberries, Candied Pistachio

or

Sister Lizzie's Shaker Sugar Pie | Caramel Sauce



ALL-AMERICAN DELI BUFFET 23.95

Attendant Served

25 Guest Minimum

- American Style Potato Salad
- Creamy Coleslaw
- Local Hearth - Baked Breads & Artisan Rolls
- Locally Cured Ham
- Ohio Raised Roast Turkey
- Shaved Warren County Prime Rib
- Swiss & Cheddar Cheeses
- Lettuce, Tomato, Bermuda Onion, Pickles
- Mayonnaise, Dark Grain & Yellow Mustard
- Basket of Chips
- Assorted Cookies and Brownies

DELI BUFFET ENHANCEMENTS

Priced Per Person

Hot Soup of the Day	2
Chilled Tomato Gazpacho Soup	2
Golden Lamb Famous Egg Salad	3
1803 Chicken Salad, Black Grapes & Pecans	4
Iced Jumbo Gulf Shrimp Cocktail	9
House Cured Corned Beef	4
Bronzed Chicken Breast (Warm) Pasta	4
Primavera with Parmesan	3
Shaker Sugar Pie	3
Cheesecake with Fresh Berries	4

THE FIRST LADY DINING PACKAGE 29.95

Golden Lamb Signature Salad | Field Greens,
Creamy Balsamic Dressing,
Smoked Cheddar, Candied Pecans, Green Apple

Ohio Fried Chicken Dinner | Skillet Gravy,
Herb Cheese Mashed Potatoes, Fresh Seasonal Vegetables
or

Golden Lamb Roast Turkey Dinner | Brined and Slow-Roasted
Turkey Breast, Sage Sausage & Apple Dressing,
Fresh Seasonal Vegetables, Cranberry Chutney,
Herb Cheese Mashed Potatoes with Two-Day Turkey Gravy

Sister Lizzie's Shaker Sugar Pie | Caramel Sauce

**VICE PRESIDENT DINING PACKAGE** 41.95

Family or Buffet Style Appetizers

Relish Platter | Creamy Egg Salad, Spicy Green Beans with Fresno Peppers, Sweet Pickle Chips and Tomato Confit with Olives
and

Sauerkraut Balls | a Secret Blend of Spices, Pork & Beef Roasted with Savory Kraut with Traditional Cocktail & House Mustard

Golden Lamb Signature Salad | Field Greens, Creamy Balsamic Dressing, Smoked Cheddar, Candied Pecans, Green Apple

Faroe Island Salmon | Local Maple Glaze, Roasted Pecans, Cauliflower Puree, Rustic Vegetable Pan Roast, Citrus Essence
or

Ohio Fried Chicken Dinner | Skillet Gravy, Herb Cheese Mashed Potatoes, Fresh Vegetables
or

Hickory Smoked Prime Rib | Crushed Red Potatoes with Leeks, Bacon,
Aged Cheddar, Battered Onion Ring Garnish & Rosemary Jus

Chocolate Opera Cream Cake | Nutella Caramel Sauce

or

Sister Lizzie's Shaker Sugar Pie | Caramel Sauce

PRESIDENTIAL DINING PACKAGE 54.95

Family or Buffet Style Appetizers

Jumbo Shrimp Cocktail | Sauce for Dipping

and

Relish Platter | Creamy Egg Salad, Spicy Green Beans with Fresno Peppers, Sweet Pickle Chips and Tomato Confit with Olives

and

Sauerkraut Balls | A Secret Blend of Spices, Pork & Beef Roasted with Savory Kraut with Traditional Cocktail & House Mustard

—

Golden Lamb Signature Salad | Field Greens, Creamy Balsamic Dressing, Smoked Cheddar, Candied Pecans, Green Apple

—

Grilled Certified Angus Beef Filet Mignon | Roasted Leek and Goat Cheese Mashed Potatoes,

Caramelized Carrots and Brussel Sprouts, Cabernet Reduction, Crispy Onions

or

Faroe Island Salmon | Local Maple Glaze, Roasted Pecans, Cauliflower Puree, Rustic Vegetable Pan Roast, Citrus Essence

or

Golden Lamb Roast Turkey Dinner | Brined and Slow-Roasted Turkey Breast, Sage Sausage & Apple Dressing,

Fresh Seasonal Vegetables, Cranberry Chutney, Herb Cheese Mashed Potatoes with Two-Day Turkey Gravy

—

Lemon Curd Cheesecake | Macerated Strawberries, Candied Pistachio

or

Chocolate Opera Cream Cake | Nutella Caramel Sauce**HISTORICAL FAMILY STYLE DINING** 30.95

10 Guest Minimum

Golden Lamb Signature Salad

Field Greens, Creamy Balsamic Dressing, Smoked Cheddar, Candied Pecans, Green Apple

—

Ohio Fried Chicken Dinner • Golden Lamb Roast Turkey Dinner

—

Herb Cheese Mashed Potatoes • Fresh Seasonal Vegetables**Sage Sausage & Apple Dressing • Cranberry Compote**

—

Sister Lizzie's Shaker Sugar Pie • Banana Cream Pie

HORS D'OEUVRES

Served Buffet Style, Butler-Passed or Family-Style

We recommend 3 pieces per person with dinner, or 8-10 pieces per person without dinner

HOT

Priced Per Piece, 20 Piece Minimum

Golden Lamb Sauerkraut Balls, Cocktail Sauce	2
Smoked Chicken Wings	3
Italian Sausage Stuffed Mushrooms	2
Prime Rib Sliders	3
Bacon Jam Biscuit	2

COLD

Priced Per Piece, 20 Piece Minimum

Egg Salad Sliders	3
Chilled Shrimp Cocktail	4
Deviled Eggs, Crispy Parma Ham	2
Heirloom Tomato Bruschetta	2
Honey Bleu Cheese Cracker	3

FAMILY STYLE

Priced Per Person, 10 Guest Minimum

House Made Ricotta & Local Honey	5
Vegetable Crudites & Ranch	5
Assorted Domestic Cheese Display	7
Original Golden Lamb Relish Platter	5
Fruit Tray	6



OPEN BAR PACKAGES

All open bar packages will be served butler style. Events with greater than 30 guests in the Presidents Room may have a set bar with a dedicated bartender at the client's request.

GOLDEN LABELS

- Gordon's Vodka
- Gordon's Gin
- Cruzan Light Rum
- Grant's Reserve Scotch
- Early Times Whiskey
- La Prima Tequila
- Canadian Club

PREMIUM LABELS

- Absolut Vodka
- Hendrick's Gin
- Bacardi Superior
- Captain Morgan Spiced
- Jim Beam Bourbon
- Crown Royal
- Dewar's White Label Scotch
- José Cuervo Especial Tequila

RECEPTION LENGTH	GOLDEN PER PERSON	PREMIUM PER PERSON
1 hour	15	17
2 hours	18	20
3 hours	22	24
4 hours	26	28

ALL PACKAGE BARS INCLUDE:

- Bartender Fees
- Yuengling, Bud Light, Heineken
- Two Seasonal Craft Selections
- House Cabernet, Chardonnay, Merlot, White Zinfandel
- Premium Wines available by the corked bottle

CUSTOMIZED BLOODY MARY OR MIMOSA BAR:

Ask for details!



BREAKS

MORNING BREAK 12

- Coffee & Tea
- Assorted Coca-Cola Products
- Bottled Water
- Whole Fresh Fruit
- Granola Bars

AFTERNOON BREAK 12

- Coffee & Tea
- Assorted Coca-Cola Products
- Bottled Water
- Homemade Chocolate Chip Cookies
- Raspberry Brownies

BREAK ENHANCEMENTS

Two 7 | Three 9 | Four 12

DRINK

- Coca-Cola Soft Drinks
- Lemonade
- Bottled Water
- Hot Coffee
- Hot Tea
- Sweet Iced Tea

ENJOY

- Baked Lay's
- Soft Pretzel Bites
- Almonds
- Carrot & Celery Sticks
- Fresh Popcorn
- Chips and Salsa

INDULGE

- Snickers Bars
- Raspberry Brownies
- Fresh Fruit with Yogurt Dip
- Blueberry Muffins
- Chocolate Chip Cookies
- Bananas
- Nutra-Grain Bars



FOOD & BEVERAGE MINIMUM

THE PRESIDENT'S ROOM

The largest of our second-floor dining rooms, the Presidents' Room is perfect for large receptions, business meetings, and presentations. Comfortably accommodating up to 80 guests, this expansive room with a private alcove area can be arranged in various table settings. Private dining food and beverage minimum prior to tax and 22% gratuity:

Lunch: \$1,000; Dinner: \$2,000

CORWIN DINING ROOM

This light and airy room comfortably accommodates up to 30 guests and is best suited for executive-style dining with or without a head table. The Corwin Room adjoins the Presidents' Room and the two may be used jointly for larger receptions and cocktail parties. Private dining food and beverage minimum prior to tax and 22% gratuity:

Lunch: \$575; Dinner: \$750

HARRISON DINING ROOM

A popular venue for both business meetings and large family gatherings, the Harrison Room's square gathering table is a favorite for communal dining, and offers two tall Broadway Street-view windows for an abundance of light and a pleasant perspective of historic downtown Lebanon. The Harrison Room comfortably accommodates up to 18 guests. Private dining food and beverage minimum prior to tax and 22% gratuity:

Lunch: \$325; Dinner: \$550

CLAY DINING ROOM

One of the Golden Lamb's most popular private dining rooms, the Henry Clay Room is ideal for small dinner parties or meetings. With its large fireplace, tall windows and conference-style table, the Clay Room can comfortably seat up to a dozen guests in historic ambiance, offering a charming view of Lebanon's historic gazebo park. Private dining food and beverage minimum prior to tax and 22% gratuity:

Lunch: \$225; Dinner: \$375

VALLANDIGHAM DINING ROOM

With its seasonal fireplace and large oval table, the Vallandigham Room accommodates up to eight guests in a truly extraordinary setting, perfect for intimate parties and small family events.

Private dining food and beverage minimum prior to tax and 22% gratuity:

Lunch: \$150; Dinner: \$250

Food & Beverage minimum is the base entry price for private dining at the Golden Lamb. This minimum excludes service charge, tax or other miscellaneous expenses associated with the event. Should the event not achieve the minimum required spend the variance to the minimum will be added to your final bill as meeting room rental, thereafter applicable tax and service charges will be calculated.

Food & Beverage minimum does not supersede or nullify the final guarantee as outlined on your private dining contract which is signed during the booking process.

