

LAROYS HALL

P.O. Box 4 • 12375 South Telegraph Road • LaSalle, Michigan 48145
Office - 1-734-243-2456 • Fax - 1-734-243-6662 • <http://www.laroyshall.com>

Wedding Packages

We love beautiful and well run Weddings - You will celebrate in style! Whatever your plans are...a shower, the rehearsal dinner, the reception... All can be easily and beautifully hosted at LaRoy's Hall. We at LaRoy's will make that special day a memorable occasion for you to share with your family and friends.

LaRoy's Hall is an award winning (2 years in a row) family run business. The LaRoy family has been catering to the special needs of our guests for the past 38 years.

WHAT'S INCLUDED IN THE COST OF MY WEDDING PACKAGE?

To answer this relevant question, we at LaRoy's Hall have compiled a list of all services included in the price of your food & bar package. This list includes the following: (depending on package choice)

- 5 ½ Hours of Banquet Hall Usage
- 5 Hours of Open Bar (liquor, beer, wine, soft drinks)
- Bridal Table served plated style / guests are buffet style
- Choice of DJ
- Wedding Cake
- House Centerpiece for guests tables
- All Staff and bartenders
- Food chosen within your food package
- We are a Class C licensed bar with liquor liability insurance.
- FREE Cutting and wrapping of your wedding cake
- Buffet tables, gift table, bridal table, cake table - skirted with linen
- Sixty-inch round tables and gray padded chairs for your guests
- Linen tablecloth and linen napkins (your choice)
- China, Flatware and Water Glassware
- FREE Use of our Wishing Well for your wedding cards
- FREE Use of our cake knives for cutting the wedding cake
- Ficus trees with white lights
- Names on Outdoor Marquee "weather permitting"

Let us handle the details and put ease and fun back into planning your Wedding! LaRoy's Hall is open year round to service your planning needs.

Cordially,

The LaRoy Family

Our Packages (must guarantee 150 wedding guests or more)

Menu #1

This menu is truly LaRoy's signature wedding menu. This exceptional menu includes...

- Choice of 2 Standard Meats
- Choice of 1 Starch – Choice of 1 Vegetable
- Includes: Garden Salad, Dinner Rolls, Coffee and Tea.
- Open Bar, DJ, Cake, Centerpiece, Linens.

2010 – Friday 30.00 per guest / Saturday 36.00 per guest

2011 – Friday 31.00 per guest / Saturday 37.10 per guest

Plus 6% state tax

Menu #2

This menu gives you a little extra for family and friends to celebrate on your special day. Awaiting your guests will be LaRoy's Homemade Nut-Crusted Cheeseballs & Cheese-cubes with crackers plus our Fresh Vegetables with Dip. The main course offers your choice of the following:

- Choice of 1 Standard Meat
- Choice of 1 Premium Meat
- Choice of 1 Starch – Choice of 2 vegetables
- Includes: Garden Salad, Dinner Rolls, Coffee and Tea.
- Open bar, chips & pretzels, DJ, Cake, Centerpiece, Linens.

2010 – Friday 37.00 per guest / Saturday 39.00 per guest

2011 – Friday 38.10 per guest / Saturday 40.20 per guest

Plus 6% state tax

Menu #3

This menu is truly A Taste of Elegance – A Brides dream come true! Your guests will be greeted with a glass of champagne or non-alcoholic champagne as they enter the ballroom. There will be a station of our homemade nut-crusted cheeseballs & cheesecubes with crackers, Fresh Vegetables with dip, BBQ and Swedish Meatballs, Hot Wings before dinner begins. For the main course you get to choose your...

- Choice of 1 Standard Meat
- Choice of 2 Premium Meats
- Choice of 2 Starches – Choice of 2 Vegetables
- Includes: Garden Salad, Pasta Salad, Dinner Rolls, Coffee & Tea.
- Open PREMIUM Bar, chips & pretzels, DJ, Cake, Centerpiece, Linens
- Ice Sculpture
- Chair Covers (your color)

2010 – Friday 48.95 per guest / Saturday 53.00 per guest

2011 – Friday 50.45 per guest / Saturday 54.60 per guest

Plus 6% state tax

Menu #4

This is our “Do it yourself” wedding package! Some Brides & Groom’s want to bring in their own DJ – Wedding Cake – Centerpieces. Well this package is for you! In this package you get ...

- 5 ½ hours reception time
- 5 hours of open bar (liquor, beer, wine, pop, coffee, and tea)
- Linens (in your color)
- Choice of 2 standard meats
- Choice of 1 starch & 1 vegetable
- You get a garden salad and Dinner Rolls with butter

2010 – Friday – 27.00 / Saturday – 32.00

2011 – Friday – 27.80 / Saturday – 32.95

Plus 6% state tax

Menus

Dinner Selections

Standard Meats

Baked Herb Chicken: Mouth watering baked fresh chicken with herbs and spices. A family favorite for over 35 years!

Beef Stroganoff: Black Angus beef, cut and mixed with mushroom gravy and topped on a butter noodle mixture.

Polish and Fresh Sausage: 2 sausages for the price of one! Plus, traditional sauerkraut served on the side (never mixed).

Bake Hawaiian Ham: Oven Baked with a pineapple & brown sugar glaze – yum!

Homemade Meatballs: This crowd-pleasing favorite comes from a family recipe from Belgium. Served on a bed of egg noodles. You can choose Swedish or tomato sauce.

Mostaccioli with Meat sauce: So delicious even our Italian friends want the recipe!

Homemade Meatloaf: A family treat, Talk about comfort food!

Hungarian Goulash: One of our newest entrees – we got the recipe from a Hungarian family visiting Monroe. We get rave reviews from this one!

Premium Meats

Roast Sirloin of Beef: Mouth watering beef with our secret rubbing spice. Pan sliced and placed in beef gravy.

Champagne Chicken: A baked chicken with a delicious champagne sauce – yum!

Stuffed Chicken Breast: You choose which one...

Cordon Bleu, Wild Rice, Broccoli and Cheese, Kiev.

Homemade Lasagna: One of our favorites! Multi-layered cheese/meat and homemade tomato sauce makes this entrée so good!

Roast Pork Medallions: This is the staff's favorite! They love how this slow roasted pork tastes. We believe it has to be the spice.

Stuffed Cabbage Rolls: A Polish tradition! Hand rolled and filled with meat and spices. Simmered in homemade tomato sauce.

Starch

Mashed Potato with Gravy

Homemade Stuffing

Pasta Marinara

Macaroni and Cheese

Au Gratin Potato

Butter Egg Noodles

Scalloped Potatoes

Parsley Potato

Vegetable

Butter Corn

Pasta Salad

Peas & Carrots

Green Bean Almonds

Butter Green Beans

Potato Salad

Honey Butter Carrots

Premium Starch and Vegetable (Add .95 per guest)

Red Potato with Rosemary
Broccoli with cheese

Wild Rice
Southern Style Beans

Mixed California Vegetable

Hors d'oeuvres and Desserts

Cold Hors d'oeuvres

Cold Hors d'oeuvres with Dinner One-hour continuous service:

- Fresh Vegetables with Dip: 1.75 per guest
- Variety of 3 Cheeses and our Homemade Nut-crust ed cheeseballs with a variety of crackers: 2.50 per guest
- Fresh seasonal fruit: 2.25 per guest
- Cheese & Fruit Combo: 4.25 per guest
- Chips & Pretzels: 1.00 all evening

Hot Hors d'oeuvres

Hot Hors d'oeuvres with Dinner One-hour continuous service:

- Homemade meatballs, Hot Wings (4 pieces total), Fresh vegetable with dip – 6.95 per guest
- Pizza (after dinner) 10.00 per 1 item pizza, (1.00 per item) – 125.00 per 100 pieces
- Chicken Wings, Swedish or BBQ Meatballs, Cocktail Franks – 125.00 per 100 pieces
- Stuffed Mushroom Caps, Chicken Tenders, with sauce, Egg Rolls, Chicken Brochettes with pineapple, Mini-Quiche – 200.00 per 100 pieces

Desserts

- Mini Sweet Table: Cannolis, Brownies, Éclairs, Mousse – 4.00 per Guest
- Assorted Desserts (pies & cakes) – 2.50 per guest
- Assorted Cheesecakes – 2.95 per guest
- Bread Pudding with sauce – 1.95 per guest
- Freshly baked Cobbler – 1.95 per guest
- White Chocolate or Kahlua Mousse – 2.00 per guest
- Cake – 1.75 per cut
- Vanilla bean ice cream or sherbert – 1.75 per guest

Bar Service Menu

STANDARD BAR MENU

Five (5) Hours of unlimited Pouring of the following.....

Whiskey - Scotch - Rum - Gin - Peach Schnapps - Vodka - Bourbon - Vermouths - White Zinfandel - Chardonnay Wine - Rhine Wine - Blush Wine - Keg Beer (Miller & Budweiser) - Non-alcoholic Beer - All Pepsi products, Lemonade and Ice Tea

PREMIUM BAR MENU:

Five (5) Hours of unlimited Pouring of the following.....

Absolute Vodka - Canadian Club Whiskey - Cutty Sark Scotch - Dekuyper Peach Schnapps - Bacardi Rum - Jim Beam Bourbon - Tanqueray Gin - Captain Morgans Spiced Rum - Vermouths - White Zinfandel Wine - Chardonnay Wine - Rhine Wine - Blush Wine - Merlot Wine - Cabernet Sauvignon Wine - Keg Beer (Miller & Budweiser) - Non-Alcoholic Beer - Blended Drinks - Margarita and Daiquiri's - All Pepsi products, Lemonade and Ice Tea

***OPEN BAR IS INCLUDED IN MENU PRICE!!!**