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*Pricing & Packages*



La centre features a Champagne Ballroom with four distinctive salons; the Bordeaux Ballroom with three salons; a Vintner's suite with a boardroom; prefunction space for receptions.

**CAPACITY: 1,000 max**

**LOCATION: 25777 Detriot Road,  
Westlake, OH 44145**

**INCLUDED WITH RENTAL:**

Food Tasting for up to 4 guests, standard Tables & Chairs, White China, Glassware, Flatware, Basic table Ivory white or black linens & Napkins, set up/breakdown team, service staff, cooks, managers, and chef

**FAQ**

**IS PARKING AVAILABLE FOR GUESTS?**

Yes, we have a large parking lot with valet options available

**HOW DO WE DESERVE THE SPACE**

A deposit, card put down on file and signed contract is required to secure the date

**WHAT ARE YOUR PAYMENT REQUIREMENTS**

A deposit is required to secure your date and the remainder is due 10 days prior (all prices are subject to a 20% service charge and Ohio taxes)

**WHAT IF WE CANCEL OUR DATE**

Deposits are not refundable unless we are able to re-book the space

## CATERING PRICING

These prices are based of a 100 person minimum and do not include the bar prices, taxes and fees, and are subject to change based on items selected and specialty rental items choosen

**PLATED DINNER - STARTING AT \$75 PER PERSON**

Includes hors d'oeuvres for cocktail hour, preset salad, 3-4 choices of entrée, cake cutting service, non-alcoholic beverages, standard rentals, linen + staffing.

**BUFFET DINNER - STARTING AT \$65 PER PERSON**

Includes hors d'oeuvres for cocktail hour, preset salad, 1 protein, 1 vegetarian entrée, 1 starch and 1 vegetable, cake cutting service, non-alcoholic beverages, standard rentals, linen + staffing.

# Tier 1 Package

*\$75 Per Person - 100 Person Minimum*

## Packages Included:

Non-alcoholic beverages, food tasting for up to 4 guests, standard tables & chairs, white china, glassware, flatware, basic table linens & napkins, set up/breakdown team, service staff, cooks, managers, and chef

## Appetizer Display

International Cheese Display

With a side crackers, grapes, walnuts, dried fruits, jam, honey, crispy bread & fresh bread rolls with a selection of cold cuts

## First Course

Artisan Bread Rolls with Butter

Caesar Salad, Greek Salad, Summer Salad, or Mixed Green Salad

## Plated Dinner

Chicken Marsala **or** Lemon Butter Chicken Picatta

Braised Beef **or** Short Rib

Grilled Eggplant **or** Cauliflower Steak

## Accompaniments

Seasonal Veggies **or** Sautéed Asparagus

Roasted Potato, Rice, **or** Whipped Garlic Potato

## After Dinner

Freshly Brewed Coffee Station  
Assorted Fruit Table



# Tier 2 Package

*\$100 Per Person - 100 Person Minimum*

## *Packages Included:*

Non-alcoholic beverages, food tasting for up to 4 guests, standard tables & chairs, white china, glassware, flatware, basic table linens & napkins, set up/breakdown team, service staff, cooks, managers, and chef

## *Appetizer Display*

International Cheese Display

With a side crackers, grapes, walnuts, dried fruits, jam, honey, crispy bread & fresh bread rolls with a selection of cold cuts

## *Passed Hors D'oeuvres*

See hors d'oeuvres menu for options.(Select 2)

## *First Course*

Artisan Bread Rolls with Butter

Caesar Salad, Greek Salad, Summer Salad, or Mixed Green Salad

## *Plated Dinner*

Chicken Marsala **or** Lemon Butter Chicken Picatta  
Beef Tenderloin **or** Short Rib  
Grilled Eggplant **or** Cauliflower Steak

## *Accompaniments*

Seasonal Veggies **or** Sauteed Asparagus  
Roasted Potato, Rice, **or** Whipped Garlic Potato

## *After Dinner*

Freshly Brewed Coffee Station  
Assorted Fruit Table



# Tier 3 Package

*\$125 Per Person - 100 Person Minimum*

## Packages Included:

Non-alcoholic beverages, food tasting for up to 4 guests, standard tables & chairs, white china, glassware, flatware, basic table linens & napkins, set up/breakdown team, service staff, cooks, managers, and chef

## Appetizer Display

International Cheese Display

With a side crackers, grapes, walnuts, dried fruits, jam, honey, crispy bread & fresh bread rolls with a selection of cold cuts

## Passed Hors D'oeuvres

See hors d'oeuvres menu for options. (Select 3)

## First Course

Artisan Bread Rolls with Butter

Caesar Salad, Greek Salad, Summer Salad, or Mixed Green Salad

## Plated Dinner

Chicken Marsala **or** Lemon Butter Chicken Picatta

Angus Beef Tenderloin **or** Filet Mignon

Cod **or** Salmon

Grilled Eggplant **or** Cauliflower Steak

## Accompaniments

Seasonal Veggies **or** Sauteed Asparagus

Roasted Potato, Rice, **or** Whipped Garlic Potato

## After Dinner

Freshly Brewed Coffee Station

Assorted Fruit & Dessert Table



# Hors D'oeuvres

## VEGETARIAN

International Cheese Display- With a side Crackers, Grapes, Walnuts,  
Dried Fruits, Jam, Honey, Crispy Bread & Fresh Bread Rolls.  
Avocado and Basil- Multigrain Toast, Avocado Puree, Calabrian Chili Oil  
Stuffed Cherry Tomato- Artichoke, Oregano  
Chickpea Panisse- Marinated Royal Trumpet Mushroom  
Cucumber Cocktail Sandwich- pepperoncini Cream Cheese  
Baby Mozzarella and Tomato with Pesto  
Mediterranean Hummus- Hummus in Cups  
Arancini- Cacio Pepe  
Curried Potato Samosas- Tamarind Chutney  
Fried Mozzarella- Tomato Sauce  
Cheese Samosas- Mint Sauce  
Fried Spring Rolls  
Marinated Grilled Vegetables on Focaccia Bread

## SEAFOOD

Cajun Shrimps with Red Bell Pepper and Dill  
Shrimps Cocktail- Marinated Shrimps Served with Cocktail Sauce  
Crab Cake- Orange Lime Remoulade  
Smoked Salmon- Herbed Sour Cream in Tartlet  
Mini Lobster Roll- Old Bay Pickled, Chives  
Spicy Tuna Toast- Harissa, Olive Bread, Tabasco

## MEAT

Steak Tartare- Tabasco, Cottage Fries  
Truffle Fillet- Dry Aged Fillet Mignon, Truffle Aioli  
Prime Rib Slider- Horseradish, Tomato, Steak Sauce  
Sweet and Sour Meatball- Agrodolce, Black Pepper  
Mini Chicken Roll- Onion, Olive Oil, Sumac Powder, Yogurt  
Mini Aged Beef Roll- Trio Bell Pepper, Onion, Tomato Confit  
Lamb Vasudevan- Spiced Lamb Tender, Herbed Yogurt, Flat  
Bread Beef Wellington- Tenderloin, Mushroom Duxelles Puff Pastry  
Home Made Pigs in Blanket- Wagyu Beef Sausage, Spicy Brown Mustard  
Pickled Baby Lamb Chops- Mint Chutney Kebbeh- Beef, Onion, Pine



# Buffet Package

*\$65 Per Person - 100 Person Minimum*

## Packages Included:

Non-alcoholic beverages, food tasting for up to 4 guests, standard tables & chairs, white china, glassware, flatware, basic table linens & napkins, set up/breakdown team, service staff, cooks, managers, and chef

## Appetizer Display

International Cheese Display

With a side crackers, grapes, walnuts, dried fruits, jam, honey, crispy bread & fresh bread rolls with a selection of cold cuts

## First Course

Artisan Bread Rolls with Butter

Caesar Salad, Greek Salad, Summer Salad, or Mixed Green Salad

## Entree

Chicken Marsala **or** Lemon Butter Chicken Picatta

Angus Beef Tenderloin **or** Filet Mignon

Cod **or** Salmon

Grilled Eggplant **or** Cauliflower Steak

## Accompaniments

Seasonal Veggies **or** Sauteed Asparagus

Roasted Potato, Rice, **or** Whipped Garlic Potato

## After Dinner

Freshly Brewed Coffee Station

Assorted Fruit Table



# Mediterranean Buffet

*\$65 Per Person - 100 Person Minimum*

## *Packages Included:*

Non-alcoholic beverages, food tasting for up to 4 guests, standard tables & chairs, white china, glassware, flatware, basic table linens & napkins, set up/breakdown team, service staff, cooks, managers, and chef

## *Salad*

Artisan Bread Rolls with Butter  
Caesar Salad, Greek Salad, Summer Salad, Fattoush, or  
Mixed Green Salad

## *Appetizer Display*

Hummus, Babaganoush, Falafel, Spinach Pie, Meat Pie,  
Spring Roll, Pita, Pickles & Olives

## *Entree*

(Selection of 3)  
Shishta Wook, Kofta, Beef Tikka, Grilled Cod, Okra Stew,  
Whole Lamb

## *Accompaniments*

Seasonal Veggies **or** Sauteed Asparagus  
Roasted Potato, Pasta, Rice, **or** Whipped Garlic Potato

## *After Dinner*

Freshly Brewed Coffee Station  
Assorted Fruit Table



# Package Add Ons

## **SALAD BAR STATION**

Baby Spinach, Baby Rocca , Avocado wedges , Mixed Berries , Cheery Tomato red and yellow , Baby Gem Enoki Mushrooms, Endive , Fresh Basil, Green Asparagus, Pine nuts ,Dry Cranberries and Walnut

## **COLD LOBSTER TAIL ON ICE STATION**

Served on a Bed of Ice and Topped with Lemon, Butter, Garlic Sauce Shrimps Dynamite

## **MINI GOURMET ANGUS BURGERS**

Your choice of Specialty Homemade Mini Burgers  
(*Mexican, Blue Cheese, Truffle, Mushroom Melt, Japanese Wasabi, Veggie, Italian Chicken*)

## **ANGUS BEEF OR CHICKEN SHAWERMA**

Mini Shawerma Pita Sandwiches served with Tomatoes, Pickles and Tahini Sauce, Pickles and Garlic Mayonnaise Sauce

## **CHICKEN QUESADILLAS**

Guacamole & Sour Cream & Jalapenos

## **TACO BAR**

Chili Beef Base, Create Your Own Taco

## **FAJITA STATION**

Chicken, Beef or Seafood with a side on Jalapenos, Guacamole, Sour cream and Tomato salsa with Tortilla Bread

## **MINI FRANKFURTERS**

Dill Pickle Relish, Cheddar Cheese, Hotdog Bread and Mustard Selection

## **SMOKED PULLED SLOW CHICKEN SANDWICHES**

Bread Rolls, Ranch, Pickles & Fresh Chili

## **DUCK BREAST CARVING STATION**

Served with Fresh Orange Sauce

## **WINGS & LOLLIPOP STATION**

Deep Fried chicken wings served with your choice of buffalo sauce, barbeque sauce & Garlic Mayonnaise

## **POTATO STATION**

French fries, Potato wedges, Steak Fries, Curly fries & Lattice cut fries.

## **DONUTS OR CRONUTS BAR**

## **WAFFLE & CREPE BAR**

## **ICE CREAM STATION**

Served in Paper Cups or Waffle Cones

## **FRESH LOCAL FRUIT CUTS**

Cherries, Grapes, Figs, Pineapple, Mango, Grapes, Peach, Apple, Kiwi, Strawberry



# The Bar

## SILVER BAR PACKAGE

**\$35 PER PERSON**

HOUSE WINE  
DOMESTIC/IMPORTED BEER  
LOCAL/CRAFT BEER/SELTZER  
5 HOUSE LIQUORS

*\*based on five hour service  
\*glassware included*

*One bartender per 100 guests will be provided complimentary, each additional bartender is \$150*

## GOLD BAR PACKAGE

**\$50 PER PERSON**

HOUSE WINES  
DOMESTIC/IMPORTED BEERS  
LOCAL/CRAFT BEERS/SELTZERS  
3 HOUSE AND 2 UPGRADED LIQUORS

*\*based on five hour service  
\*glassware included*

*One bartender per 100 guests will be provided complimentary, each additional bartender is \$150*

## BEER&WINE BAR PACKAGE

**\$20 PER PERSON**

4 HOUSE WINES  
2 DOMESTIC/IMPORTED BEER  
2 LOCAL/CRAFT BEER/SELTZER

*\*based on five hour service  
\*glassware included*

*One bartender per 75 guests will be provided complimentary, each additional bartender is \$150*

## TABLE WINE

**\$14 PER PERSON**

2 HOUSE WINE

*\*1 hour table service  
\*glassware included*

## TOAST

**\$3.50 PER PERSON**

PROSECCO

*\*1 hour table service  
\*glassware included*



## SELECTIONS

### HOUSE LIQUORS

TITO'S VODKA  
SVEDKA VODKA  
3 OLIVES  
TANGEERAY GIN  
EVAN WILLIAMS WHISKEY  
COOPER DOG WHISKEY  
JACK DANIELS WHISKEY  
JAMESON WHISKEY  
JIM BEAN BOURBON  
JOHNNIE WALKER RED SCOTCH  
HENNESSY  
BACARDI SPICED RUM  
ESPOLON TEQUILA

### UPGRADED LIQUORS

KETEL ONE VODKA  
GREY GOOSE VODKA  
HENDRICK'S GIN  
MAKER'S MARK BOURBON  
JOHNNIE WALKER BLACK SCOTCH  
HENNESSY VSOP  
1800 TEQUILA

### DOMESTIC/IMPORTED BEERS

BUD LIGHT, BUDWEISER, MILLER LIGHT, HEINEKEN, CORONA

### SELTZERS

HIGH NOON, TRULY, BUD LIGHT SELTZER

### HOUSE WINE

SAUVIGNON BLANC, CHARDONNAY,  
PINOT GRIGIO, PROSECCO, ROSÉ  
CABERNET SAUVIGNON, MALBEC, PINOT NOIR, MERLOT

# The Bar

## HOUSE WINE

### PRICED PER BOTTLE

*(Any bottle opened is counted towards charge regardless of amount left)*

#### -WHITE-

CHARDONNAY \$40

CABERNET \$40

PINOT GRIGIO \$40

#### -RED-

PINOT NOIR \$40

SAUVIGNON BLANC \$40

MERLOT \$35

## BEER

### PRICED PER BOTTLE

BUDWEISER \$6

BUD LIGHT \$6

MILLER LIGHT \$6

HEINEKEN \$6

CORONA \$7

## HOUSE LIQUOR

### \$10 PER DRINK

TITO'S VODKA

SVEDKA VODKA

3 OLIVES

TANGEERAY GIN

EVAN WILLIAMS WHISKEY

COOPER DOG WHISKEY

JACK DANIELS WHISKEY

JAMESON WHISKEY

JIM BEAN BOURBON

JOHNNIE WALKER RED SCOTCH

HENNESSY

BACARDI SPICED RUM

ESPOLON TEQUILA

## UPGRADED LIQUOR

### \$15 PER DRINK

KETEL ONE VODKA

GREY GOOSE VODKA

HENDRICK'S GIN

MAKER'S MARK BOURBON

JOHNNIE WALKER BLACK SCOTCH

HENNESSY VSOP

1800 TEQUILA

## SELTZERS

### \$7 PER DRINK

HIGH NOON, TRULY, BUD LIGHT SELTZER

