

Every Occasion is a special Occasion
With

LeFoyer



151 Fountain Street, Pawtucket RI 02860
(401) 725-8530
www.lefoyerRI.com

Welcome to LeFoyer

At LeFoyer we have designed special menus for many occasions. We would be happy to customize a menu for your formal wedding or simple cocktail party. Please call and make an appointment for a free consultation with one of our wedding and function specialists.

General Information:

Our wedding package includes **hall rental**, glassware, cake knife, wine toast and toast glasses for the bride and groom, white skirting for head table, cake table and registration table, corelle dishes and flatware.

The linen tablecloths and napkins are available in the following colors:

White, beige, light blue, black, peach, ivory, red, pink, gold, burgundy, sandalwood, gray, dusty rose and forest green.

Linen napkins are available in the following **additional** colors: Teal, dark blue, black and purple.

Function Rooms:	Ballroom: (minimum 110 people) accomodating 110 to 250 people Rose room: (minimum 60 people) accommodating 60 to 120 people Heritage room: (minimum 50 people) accommodating 50 to 60 people Slater room: (minimum 30 people) accommodating 30 to 50 people
Function Room Hours:	Function Room hours are based on four to five hours of availability. Day weddings must be completed by 4:30 p.m. Evening weddings may not enter before 6:00 p.m. and must be completed by 11:45 p.m., unless other arrangements have been made.
Cake Cutting:	There is no charge for cutting your cake if the cake cutting ceremony takes place immediately after dinner.
Service Charges:	18% Service charge will be added to your total bill.
Sales Tax:	7% Rhode Island Sales Tax and 1% Local Tax will be added to your total bill
Deposit:	<u>The Ballroom:</u> A \$300.00 deposit is required to secure your date. <u>The Rose Room:</u> A \$250.00 deposit is required to secure your date. <u>Heritage Room:</u> A \$200.00 deposit is required to secure your date. <u>Slater Room:</u> A \$100.00 deposit is required to secure your date. Deposit will be taken off the final bill. Deposit will be forfeited if your event is canceled.
Billing:	Final payment is due 7 days prior to the event. <u>No personal checks will be accepted. Payment must be made with cash or a bank check.</u> <i>Payment with credit card Subject to 3% finance charge</i>
Confirmation:	A final count is required <u>10 days prior</u> to your event. You may increase your count up to 48 hours prior to your event.
Scheduled Eat Time:	We will try to guide you in the right direction to the proper eat time. The final decision will be yours. If for some unforeseen reason the scheduled eat time runs beyond a 15 minute grace period, charges will apply.
Items Pertaining to the Wedding:	All items pertaining to the wedding such as matches, seating arrangement, etc. should be brought in the day before the wedding and should be labeled with the name of the Bride and Groom.

NOTE: No food or drinks of any kind will be allowed in the building, excluding wedding cakes.

The use of Confetti is NOT Allowed

Reception Hour - Hors D'oeuvres

Our Hors D'oeuvres menu is based on a minimum 50 people for a One hour service prior to your reception. Factors that may vary the pricing are additional length of service and atmosphere desired.

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Assorted Domestic Cheese with a Medley of Crackers
\$1.95 per person

Fresh Vegetable Crudities with a Sour Cream Dip
Or
Freshly Sliced Fruit with Assorted Yogurt Dips
\$1.75 per person

Assorted Imported Meats and Cheeses with a Medley of Crackers
\$3.25 per person

Assorted Domestic and Imported Cheeses
Sliced Fresh Fruit and Vegetables
Assorted Dips and Medley of Crackers
\$5.25 per person

Passed Cocktail Hour
Choose 4 selections from below
6 pieces per guest
\$7.00 per person

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Hot passed Hors D'oeuvres

(All prices are per 100 pieces.)

Scallops wrapped in bacon	\$150.00
Stuffed mushrooms	\$120.00
Sweet and sour chicken.....	\$100.00
Buffalo tenders.....	\$100.00
Fried chicken pieces.....	\$100.00
Chicken fingers.....	\$100.00
B.B.Q. chicken wings.....	\$100.00
Chicken teriyaki.....	\$100.00
Beef teriyaki.....	\$100.00
Zucchini sticks.....	\$100.00
Swedish or Italian meatballs.....	\$85.00
Jumbo Shrimp cocktail.....	\$1.95 each

Sit Down - Wedding Menu Ideas

The following prices are based on a minimum of **50** guests

Entrees: **(Served *Individually*)**

Roasted Half Chicken with giblet gravy	\$17.95
Boneless Stuffed Chicken with <u>your</u> choice of stuffing	\$17.95
Boneless Stuffed Chicken Cordon Bleu with a supreme sauce.....	\$17.95
Grilled Chicken Breast with sweet onion sauce.....	\$16.95
Chicken Marsala	\$17.95
Prime Rib of Beef	12 oz..... \$22.95
	14 oz..... \$24.95
	20 oz..... \$28.25
Roasted Pork Loin	\$17.95
Baked Stuffed Sole with lobster sauce	\$23.25
Baked Scrod with garlic butter	\$19.95
Surf and Turf – Prime Rib and Baked Stuffed Shrimp	\$24.95
– Grilled Chicken and Garlic Shrimp over pasta.....	\$21.95

Entrees: **(Served *Family Style*)**

Roast Top Round of Beef with brown gravy	\$17.95
Baked Chicken with giblet gravy	\$17.25
Baked Virginia Ham with pineapple sauce.....	\$17.25
Roasted Turkey	Bread Stuffing \$17.75
	Meat Stuffing \$18.25

Entrees: **(COMBINATIONS - Served Family Style)**

Roast Top Round of Beef and Baked Chicken	\$19.75
Roast Top Round of Beef and Baked Virginia Ham.....	\$19.75
Chicken Piccata and Baked Virginia Ham	\$19.95
Roast Top Round and Chicken Marsala.....	\$19.95

All Entrees are served with a tossed green salad with assorted dressings, Choice of One vegetable, One potato or pasta, freshly baked rolls and butter, ice cream, regular and decaffeinated coffee and tea.

30 – 49 People is an additional \$1.00 per person
All Pricing subject to change without notice

Sit Down - Wedding Appetizer Ideas

Our sit-down meals include a choice of **one** vegetable and **one** potato **or** starch.
All of our sit-down dinners include vanilla ice cream.
Other flavors are available upon request

Please choose from the following.

Vegetable suggestions:

Potato or starch suggestions:

- Chef's Choice of seasonal vegetables*
- Green beans*
- Buttered baby carrots*
- Mixed green beans and baby carrots*
- Peas and carrots*
- Peas and pearl onions*
- Peas and mushrooms*

- Whipped potato*
- Oven roasted potato*
- Pasta and sauce*
- Rice pilaf*
- Wild rice*
- Spanish rice*
- Pesto bowtie pasta*

Appetizers available at an additional cost:

Minestrone soup.....	\$1.75
Chicken escarole soup.....	\$1.65
Fresh fruit cup.....	\$1.65
Shrimp cocktail (4).....	\$5.00
Penne with marinara.....	\$2.75

Above and Beyond!!!

Try our Chocolate Fountain Fondue

Milk Chocolate or White Chocolate Fountain

Dipping delights include:

Assorted fresh fruits including strawberries, maraschino cherries, marshmallows, Pirouettes, angel food cake cubes and potato chips

ONLY \$4.95 with our wedding package purchase

Other services which can be quoted upon request

DJ Services - Ice Carvings - Floral Arrangements

Equipment Rentals - Limousine Service - Bands / Singers - Invitations

Buffet - Wedding Menu Ideas

The following prices are based on a minimum of **50** guests

Select **Two** Entrees at \$19.95

Select **Three** Entrees at \$21.95

Grilled Chicken Breast with a Mushroom and Vidalia Onion Sauce

Baked Scrod with a Light Ritz Topping

Boneless Stuffed Chicken

Chicken Marsala

Southern Fried Chicken

Meat or Cheese Lasagna

Baked Stuffed Sole with a Newberg sauce

Broiled Lemon Peppered Salmon

Roast Pork Loin with an Apple Cinnamon Glaze

Baked Virginia Ham with a Pineapple Glaze

Roast Top Round of Beef

Marinated Sirloin Beef Tips – Add \$1.95

Steamship Round of Beef – Add \$2.75

Prime Rib – Add \$5.25

Potato and starch selections (Select **Two)**

Pasta Primavera

Cavatelli and Broccoli

Red Bliss Garlic Mashed Potato

Oven Roasted Potato

Bowtie pasta in an Alfredo sauce

Spanish Rice

Wild Rice

Rice Pilaf

Vegetable selection (Select **Two)**

Chef's Choice Seasonal Vegetables

Green Bean in Garlic Butter

Glazed Carrots

Peas and Pearl Onions

Appetizer selection (Select **One)**

House Salad

Caesar Salad

Tri-colored Pasta Salad

Chicken Rice Soup

All Buffets are served assorted mini pastries or ice cream, regular and decaffeinated coffee and tea.

30 – 49 People is an additional \$1.00 per person

All Pricing subject to change without notice

Exquisite Wedding Package

The following wedding entrees come with:

Floor length white linens

Lemon garnished water goblets

Champagne Toast for Your Entire Guests

International cheese board and assorted freshly sliced fruit

Choice of three passed hors: Beef Wellington
 Scallops and bacon
 Spinach Filo
 Seafood Stuffed Mushrooms
 Sesame Chicken
 Blackened Chicken Sate

Choice of Salad: Mini antipasto
 Cobb
 Spinach
 Garden

Choice of Entrée:

Oven Roasted Chicken Breast stuffed with dried cranberry apple bread stuffing	\$37
Pan Seared Salmon Filets with a shitake mushroom glaze	\$42
Bacon Wrapped Tenderloin with a twelve season rub	\$62
Maine lobster tail stuffed with lobster claws, scallops, crab and Ritz crackers	\$64
Slow roasted pork loin stuffed with roasted red pepper, spinach and pine nuts	\$38

And Finally

Chocolate covered strawberries and a scoop of vanilla ice cream served with your wedding cake.