

# Custom Dinner Buffet

Banquet Buffet Packages available for groups of 30 or more

\$23.00 per person Buffet includes: Two main entrees, two side dishes

\$27.75 per person Buffet includes: Three main entrees, three side dishes

\$29.75 per person Buffet includes: Four main entrees, four side dishes

*All buffets include Rolls and Butter, Choice of Salad, and an Assorted Dessert Tray*

## Main Entrees

Meats (optional Carving Attendant \$57.50 fee)

Carved Roast Beef served with Aus Jus

Tenderloin Beef Bourguignon Tips and Gravy

Roast Pork Loin Sliced into Medallions and Served with Gravy

Virginia Baked Ham

Prime Rib available at additional market cost

## Pastas

Italian Lasagna

Italian Sausage and Peppers

Pasta with Marinara or Alfredo Sauce (add Meatballs or Meat Sauce \$.50/person)

## Chicken

Fried Chicken - White and Dark Mixed

Chicken Marsala - Sautéed in Marsala Wine and Finished with Wild Mushrooms

Lemon Pepper Chicken – Marinated Bone-in Chicken Breasts

## Seafood

Baked Whitefish topped with Herb Butter and Seasoned Bread Crumbs

Poached Salmon

Lemon Pepper Whitefish

## Side Dishes

Garlic Mashed Potatoes

Scalloped Potatoes

Roasted Redskin Potatoes

Rice Pilaf

Buttered Noodles

Vegetable Medley

California Medley

## Salads

Tossed Salad, Caesar Salad

## Custom Buffet Additions

Price *per person*

Tortilla Chips and Salsa

\$1.75

Chicken Tenders

\$2.75

Potato Skins

\$2.25

Jumbo Wings

\$2.00

Quesadillas

\$2.00

Jalapeño Poppers

\$2.50

Meat and Cheese Platter

\$2.75

Brushetta

\$3.50

Cajun Grilled Shrimp

market price

Chocolate Fountain with assorted tidbits

\$5.95

# Event Policies

**Deposits/Cancellation** – We require a deposit of 20% at the time of booking. The remaining balance, including tax, service charge, and gratuity, is due on or before the day of the event. The deposit and final payment is non-refundable. We accept cash, check, and credit cards. Personal checks must be received 3 days prior to event.

**Guest Count** – Your final guest estimate is due 7 days before the event at which time final payment will be determined. No refunds will be given if the actual count is lower than the final estimate. Lux will charge for additional guests if the actual count is over the final estimate.

**Final Fees** – Any charges accrued during the event after the final payment is made will be due at the end of the event.

**Tax, Service Charges, and Gratuity** – Ohio state sales tax is 6.25% and the gratuity is 20%. Lux service charges vary by event and cover set up and clean up fees.

**Alcohol/Bar Service** – Lux follows all state and federal liquor laws and we do not allow alcohol to be brought onto the premises. Our professional staff will serve alcohol to patrons over the age of 21. We reserve the right to refuse service to anyone, for any reason.

**Smoking** – Lux is smoke free. Smoking is permitted outside, in front of the main doors.

**Security** – Security needs and charges are determined by Lux management based on the type of event.

**Parking** – Valet services available if needed at an additional charge.

**Decorating** – Permission must be received from Lux prior to the event if your group will be decorating. Reasonable and appropriate decorations will not be denied. Lux reserves the right to deny any decorations for any reason, including those we determine to be inappropriate, excessive, or possibly damaging to our property.

**Entertainment** – Lux will provide complimentary background music during your event. We can provide professional DJ services at an additional charge. Live entertainment is also available at an additional charge. You must submit your request for entertainment to the event manager at least 14 days before the event.

**Catering** – All event food packages can be customized to meet your needs. We reserve the right to approve or deny any food or beverage brought from outside. No food or beverage shall be brought into the premises by anyone involved with the event without written permission from Lux management. Lux can not be held liable for the safety of any outside food brought into the premises.

**Seating Arrangements and Function Space** – Lux will guarantee the room specified in the contract at the time of your initial deposit as long as the final guest count is within a reasonable range of the contracted estimate. If the guest count drops below or above the proposed count, we reserve the right to re-locate your group to a size-appropriate room. At the time of the final count, 14 days prior to the event, we will make arrangements for table settings and seating.

**Damages** – Lux does not assume responsibility for damage or loss of any items left on our premises before, during, or after your event. The contracted customer will be held responsible and shall reimburse Lux for damage to the premises and/or property prior, during, and after the event, caused by any individual involved with the event.

**Menu Selection** – A final menu must be submitted 14 days prior to the event.

**Arrival and Departure** – Lux will allow the event coordinator or entertainment to setup at the venue in a reasonable amount of time, before the event start time, set by Lux in advance. The departure time will also be set in the contract after which Lux reserves the right to ask guests to vacate the premises.

**Lux Liability** – Lux will not be liable under any circumstance if the event is cancelled due to unexpected and uncontrollable acts of god such as weather, fire, or if there is a cancellation by the customer for any reason. The laws of the State of Ohio shall govern this event contract. All disputes arising out of this contract or results from the event shall be heard in the federal, state, or local courts.

# Hors D'oeuvres Buffet 12.95/person

## All Buffets Include:

### Vegetable Tray

Radishes, Broccoli, Cauliflower, Cucumbers and Celery served with Ranch Dip

## Choose three items:

### Chicken Tenders

Fresh Skinless Tenderloins Marinated then Fried and served with a variety of Dipping Sauces

### Potato Skins

Topped with Melted Cheddar and Monterey Jack Cheeses, Bacon and Green Onions. Served with Sour Cream.

### Jumbo Wings

Tossed with Mild, BBQ, Hot or Honey Mustard Sauce

### Quesadillas

Grilled Flour Tortillas layered with Cheddar and Monterey Jack Cheeses, Diced Tomato, and Green Onions

### Cheese Sticks

Herb Mozzarella Cheese Fried and served with Marinara

### Onion Rings

Beer Battered and served with Ranch Dressing

### Jalapeno Poppers

Stuffed with Cheddar or Cream Cheese, Fried Golden Brown and served with Ranch Dressing

### Jumbo Shrimp Cocktail (available at additional market cost)

Served with Lemon Wedges and Zesty Cocktail Sauce

# Party Trays

|   |              |             |
|---|--------------|-------------|
| <b>Assorted Mini Quiche</b><br>Monterey Jack, Cheddar and Chiles, French-Monterey Jack,<br>Swiss and Bacon, Florentine and Mushroom | \$290        | 150 pieces  |
| <b>Chicken Satay</b><br>Tender Chicken Breast on a 6" Skewer  | \$199        | 100 skewers |
| <b>Beef Satay</b><br>Succulent Strip of Tender Beef on a 6" Skewer  | \$225        | 100 skewers |
| <b>Beef and Vegetable Kabobs</b><br>Three Tender Cubes of Sirloin, Red and Green Peppers<br>with Onion on a 6" Skewer               | \$315        | 100 pieces  |
| <b>Sausage Mushroom Cap</b><br>Mushroom Caps Stuffed with Spicy Italian Sausage   | \$230        | 100 pieces  |
| <b>Gourmet Cheese Tray</b><br>Assorted Cheeses with Crackers  | \$50         | 20 People   |
| <b>Tidbit Tray</b><br>Assorted Meats and Cheeses with Pickles and Olives  | \$75         | 25 People   |
| <b>Vegetable Tray</b><br>Broccoli, Cauliflower, Stuffed Green Olives, Radish Roses, Peppers, Pickles,<br>Carrots, Celery, Etc.      | \$40         | 25 people   |
| <b>Shrimp Bowl</b><br>Jumbo Shrimp Served on ice with Cocktail Sauce and Lemon Wedges   | Market Price |             |
| <b>Broiled Boneless Chicken Tenders</b>   | \$148        | 100 Pieces  |
| <b>Breaded Boneless Chicken Tenders</b>   | \$148        | 100 Pieces  |
| <b>Chicken Wings</b><br>Mild, Hot, BBQ, or Breaded  | \$70         | 100 Pieces  |
| <b>Fruit and Cheese Tray</b><br>Assorted Seasonal Fruits, Chunked Cheese and Dips   | \$50         | 15 People   |

# Sit Down Dinners

Packages available for groups of 30 or more

| Main Entrees                                | Price   | <i>per person</i> |
|---|---------|-------------------|
| Grilled Breast of Chicken <i>per person</i> | \$21.95 |                   |
| Honey Soy Glazed Grilled Salmon             | \$22.95 |                   |
| New York Strip Steak                        | \$27.95 |                   |
| Prime Rib Au Jus                            | \$28.95 |                   |
| Chicken Fettuccini Alfredo                  | \$21.95 |                   |
| Grilled Chicken with Salmon Duet            | \$28.95 |                   |
| New York Strip and Salmon Duet              | \$34.95 |                   |
| New York Strip and Grilled Shrimp           | \$34.95 |                   |

## Side Dishes

Choose one:

- Steamed Broccoli
- California Medley
- Riviera Blend – Green Beans, Wax Bean and Baby Carrots

Choose one:

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Baked Potato
- Buttered Noodles
- Rice Pilaf

## Soups and Salads

Choose one:

- Garden Salad
- Caesar Salad
- Italian Wedding Soup
- French Onion Soup
- Clam Chowder

# Welcome to LUX

Thank you for expressing interest in hosting your gathering at our establishment. We offer a grand setting for any function. Our location, in the heart of Downtown Akron, is a convenient meeting place for business or pleasure alike.

Lux Banquet's facilities are perfectly designed to host parties of all sizes. Smaller groups can reserve the Ultra Lounge or our VIP Room, while larger banquets can be hosted in our main banquet facility. Our entire 12,000 square foot facility, which encompasses our main banquet space, Ultra Lounge and VIP Room, can incorporate from 250 people seated up to 750 guests for bar service.

Please look over our attached menus and banquet packages to get an idea of our offerings. We are very flexible and look forward to tailoring a package that meets the needs of your group. We hope that one of these options will fit the needs of your Special event.

I encourage you to stop by our banquet facility and check out the stunning decor. We have had a great response from recent events by local companies Such as **First Energy, Goodyear, Beverly Healthcare, Wyeth Pharmaceuticals, Brott Mardis CPA's, The Akron Beacon Journal, Akron Bar Association, Planned Parenthood** and many other large companies in Akron. We look forward to hosting your event here as well!

Our staff will strive to meet whatever needs you have and will do our best to match or beat other comparative quotes. We look forward to making your special event a success. Please contact me at 330-253-7777 or shawn@luxakron.com to confirm your booking as soon as possible to get the best time and date for your function.

SHAWN SLATER  
Manager/Event Coordinator