GOLDEN LAMB

SINCE 1803

PRIVATE DINING & CATERING GUIDE

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For assistance in booking private dining or catering, contact our Catering Manager, De-De Bailey, at 513.932.5065 or dbailey@goldenlamb.com.

PRIVATE DINING INTRODUCTION

Thank you for considering Golden Lamb for your private dining occasion. Please refer to following guidelines to determine if we are the correct venue for your event:

- **All private dining rooms are located on the second floor of the Golden Lamb. There is no elevator. All guests will have to take one flight of 17 stairs up.**
- 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 a tax exemption ID form along with one master form of payment with the organization's name printed on the check or credit card.
- Parties of 12 or smaller may order from the All Day Menu, which can be viewed at goldenlamb.com/dine/, or they may choose a dining package (1 package for entire group).
- Parties of 13 or more are required to make a dining package selection from this guide. Packages are discounted (vs. all-day dining menu pricing), designed to facilitate the ease of service, and are priced specifically for items in package. Each guest will receive a customized menu based on your selection. Menus may be personalized to include company logo and/or personal greeting. Children 12 & under are excluded from the required "private dining package" choices. They may order chicken strips or grilled cheese sandwich with french fries, cookie and beverage at $13.95. Guests with dietary restrictions are always welcome.
- One bill will be issued for parties of 13 or more, and all food and beverage is subject to 22% service charge (gratuity) and local sales tax.
- Payment will be made upon conclusion of your event. A credit card number will need to be on file to secure your booking and charged if a cancellation occurs (with the time-line as outlined in the private dining agreement). You may choose an alternate method of payment (different credit card or cash) to pay if desired.
- Menu, alcohol service, room selection, set-up, and times of arrival and departure will be determined before a private dining agreement may be sent to you for an electronic signature.
- Parking at Golden Lamb is plentiful and free. Handicap accessibility is available for first floor dining only.
- Standard length of time allocated for a private dining event shall be 2.5 hours.

PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands the need to make events unique better than our team of experienced private dining professionals, who will work with you to ensure that every detail is perfect. Let us transform your next event into a stylish, memorable and delicious experience for any group size or occasion.

ULYSSES S. GRANT

$31.95 per person (requires advance order)

Creamy Tomato Bisque | with goat cheese & basil oil

Signature Salad with Bronzed Chicken Breast
mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing with a bronzed chicken breast

- or -

1803 Chicken Salad Croissant
chicken breast, red grapes, pecans, celery, onion, mixed with creamy dressing and 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

$37.95 per person

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Golden Lamb Roast Turkey
sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, mashed potatoes with two-day turkey gravy

- or -

Ohio Fried Chicken
skillet gravy, mashed potatoes, fresh seasonal vegetables

Sister Lizzie's Shaker Sugar Pie | caramel sauce

CHARLES DICKENS

$45.95 per person

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Faroe Island Salmon
local maple glaze, roasted pecans, mashed potatoes, rustic vegetable pan roast, citrus essence

- or -

Dijon Crusted Braised Short Rib
mashed potatoes, broccoli, rosemary jus

- or -

Ohio Fried Chicken
skillet gravy, mashed potatoes
fresh seasonal vegetables

Chocolate Mousse Cake
caramel sauce

- or -

Sister Lizzie's Shaker Sugar Pie
caramel sauce

ALL AMERICAN DELI BUFFET

$27.95 per person • 25 guest minumum • only available before 4pm

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
Sea Salt Chips
Assorted Cookies & Brownies

DELI BUFFET ENHANCEMENTS

Priced per person

Hot Soup of the Day	*$3*
Golden Lamb Famous Egg Salad	*$4*
1803 Chicken Salad, Black Grapes & Pecans	*$5*
Iced Jumbo Gulf Shrimp Cocktail	*$10*
Penne Primavera with Parmesan	*$4*
Shaker Sugar Pie	*$4*
Cheesecake with Fresh Berries	*$5*

HISTORICAL FAMILY STYLE DINNER

$42.95 per person • 12 guest minimum

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Ohio Fried Chicken
Golden Lamb Roast Turkey
Mashed Potatoes
Fresh Seasonal Vegetables

Sage Sausage & Apple Dressing
Cranberry Compote
Sister Lizzie's Shaker Sugar Pie
Banana Cream Pie w/Peanut Crust

VICE PRESIDENT DINING PACKAGE

$52.95 per person
Family style appetizers served at the start of your meal while our team is taking meal orders

Cheese & Crackers
whipped ricotta with honey & thyme, house made crackers

- and -

Sauerkraut Balls
secret blend of spices, pork & beef roasted with savory kraut, with traditional cocktail & house mustard

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Faroe Island Salmon
local maple glaze, roasted pecans, mashed potatoes, rustic vegetable pan roast, citrus essence

- or -

Dijon Crusted Braised Short Rib
mashed potatoes, broccoli, rosemary jus

- or -

Ohio Fried Chicken
skillet gravy, mashed potatoes, fresh seasonal vegetables

Chocolate Mousse Cake
caramel sauce

- or -

Sister Lizzie's Shaker Sugar Pie
caramel sauce

PRESIDENTIAL DINING PACKAGE

$57.95 per person • $10 supplemental fee for filet mignon
Family style appetizers served at the start of your meal while our team is taking meal orders

Cheese & Crackers | whipped ricotta with honey & thyme, house made crackers

- and -

Jumbo Shrimp Dijonaise | house crackers & pickled mustard seeds

- and -

Sauerkraut Balls | secret blend of spices, pork & beef roasted with savory kraut, with traditional cocktail & house mustard

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Grilled Certified Angus Beef Filet Mignon | roasted leek and goat cheese mashed potatoes, vegetables of the season, cabernet reduction, crispy onions

- or -

Golden Lamb Roast Turkey | sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, mashed potatoes with two-day turkey gravy

- or -

Faroe Island Salmon | local maple glaze, roasted pecans, mashed potatoes, rustic vegetable pan roast, citrus essence

Chocolate Mousse Cake | caramel sauce

- or -

Lemon Curd Cheesecake | macerated strawberries, candied pistachio

HORS D'OEUVRES

Served buffet-style, butler-passed or family-style
3 pieces per person recommended with dinner • 8-10 pieces per person recommended without dinner

HOT

Priced per piece • 20 piece minimum

Golden Lamb Sauerkraut Balls	*$2*
Smoked Chicken Wings	*$4*
Italian Sausage Stuffed Mushrooms	*$2*
Prime Rib Sliders	*$4*

COLD

Priced per piece • 20 piece minimum

Egg Salad Sliders	*$3*
Jumbo Shrimp Dijonnaise	*$5*
Deviled Eggs, Crispy Parma Ham	*$2*
Heirloom Tomato Bruschetta	*$2*
Chocolate Chip Cookies	*$3*

FAMILY STYLE

Priced per person • 10 guest minimum

House Made Ricotta & Local Honey	*$5*
Vegetable Crudites & Ranch	*$5*
Assorted Domestic Cheese Display	*$7*
Fruit Tray	*$6*

ALCOHOL BEVERAGE SERVICE

• "Open" beverage service available for any room (butler-style service)
• Custom bar packages available
• Private dining guests are not encouraged to obtain beverages from the Black Horse Tavern
• Service staff reserve the right to refuse alcoholic beverages to any guests that appear to be intoxicated
• $35 per bottle (750ml) corkage fee for wine that is provided by host
• The President's Room is the only room applicable for a bar set-up
• Bar set-up fee of $200 includes a dedicated bartender (bar can be a cash bar or host bar)
• Choice of "golden labels" or "premium labels"

GOLDEN LABELS	PREMIUM LABELS
Tito's Vodka	**Absolut Vodka**
Beefeater Gin	**Hendrick's Gin**
Bacardi Silver Rum	**Bacardi Superior**
Grant's Scotch	**Dewar's White label Scotch**
4 Rose's Bourbon	**Maker's Mark Bourbon**
Cuervo Silver Tequila	**Cuervo Silver Tequila**
Seagram's VO	**Crown Royal**

Included in all set-up Bars: Bartender Fees • Yuengling, Heineken, Coors Light
Two Seasonal Craft Selections • House Cabernet Sauvignon and Chardonnay

BREAKS

Priced per person

MORNING BREAK *$15*

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

AFTERNOON BREAK *$15*

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

BUILD YOUR OWN ALL DAY PACKAGE

Two $9 • Three $11 • Four $14

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 & Salsa

INDULGE

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

FOOD & BEVERAGE MINIMUM

President's Dining Room
The largest of our second-floor dining rooms, the President's Dining 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: *$1,250* • Dinner: *$1,750*

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 Dining Room adjoins the President's Dining 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: *$650* • Dinner: *$800*

Harrison Dining Room
A popular venue for both business meetings and large family gatherings, the Harrison Dining 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 Dining Room comfortably accommodates up to 18 guests.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: *$400* • Dinner: *$600*

Henry Clay Dining Room
One of the Golden Lamb's most popular private dining rooms, the Henry Clay Dining Room is ideal for small dinner parties or meetings. With its large fireplace, tall windows and conference-style table, the Henry Clay Dining 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: *$300* • Dinner: *$450*

Vallandigham Dining Room
With its seasonal fireplace and large oval table, the Vallandigham Dining 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: *$200* • Dinner: *$300*

Food & beverage minimum is the base entry price for private dining at the Golden Lamb. The 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.

GOLDEN TO GO CATERING

Portion sizes are estimated based on typical suggested serving.

Items are made from scratch, using sustainable ingredients.
Our chefs love special requests. If we can, we will!

Disposable Dining Packages, which include high quality plates, silverware, serving utensils and napkins, are available for $4 per person.

Delivery service is available with a $250 minimum order and a 15% delivery service charge, within an approximate 10-mile radius of the Golden Lamb.

To place your catering order, please contact our Catering Manager, De-De Bailey, at 513.932.5065 or dbailey@goldenlamb.com.

CATERING PACKAGES

Value filled dining packages for your off-site dining needs • Catering packages not available for on-site consumption

SLIDER PACK
Serves 4-6 • $60

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

(6) Local Ham & Swiss Sliders
with house mustard

(6) Egg Salad Sliders | with pepper bacon

Fresh-Cut Sea Salt Potato Chips

GAME DAY WINGS & SLIDERS
Serves 4-6 • $80

(12) Whole Smoked Chicken Wings

Celery Stalks & Chef's Creamy Wing Dip

(6) Prime Rib Sliders | horseradish cream, swiss & crispy onions

Fresh-Cut Sea Salt Potato Chips

WHOLE GOLDEN FRIED CHICKEN
Serves 4-6 • $75

Mashed Potatoes

Skillet Gravy

Fresh Green Beans

Yeast Rolls & Jar of Apple Butter

SLOW-ROASTED 3-LB TURKEY BREAST
Serves 4-6 • $85

Mashed Potatoes
Two-Day Turkey Gravy
Onion-Sage Stuffing
Cranberry Chutney

Yeast Rolls & Jar of Apple Butter

HISTORIC DOUBLE
Serves 8-10 • $150

Golden Fried Chicken
Onion-Sage Stuffing
Roasted Turkey Breast
Mashed Potatoes

Chicken & Turkey Gravy

Fresh Green Beans
Honey-Thyme Carrots

Yeast Rolls & Jar of Apple Butter

IMPRESS YOUR FRIENDS
Serves 6-8 • Market Price

Certified Angus Beef Tenderloin
served whole to carve

Cabernet Sauvignon Jus

Jumbo Shrimp Dijonnaise

Boursin Cheese Whipped Potatoes

(12) Sauerkraut Balls | with house mustard

Steamed Lemon & Irish Butter Asparagus

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

CATERING ENTREES

Golden Fried Chicken | mix of leg, wing, breast & thigh
$6 pp • 6 guest minimum order • about 2 pieces per guest

Colossal Chicken Wings | with celery & carrot chips
(12) golden fried with local honey *$45*
(12) hickory smoked with hot sauce *$45*

Slow Roasted Chicken *(Gluten-Free)* | salt & sugar brined, slow roasted, moist & tender mix of leg, wing, breast & thigh
$6 pp • 6 guest minimum order • about 2 pieces per guest

Roasted Turkey Breast | 5-6 pounds, brined & slow roasted with two-day turkey gravy
Serves 6-8 people • $59

Hickory Roasted Prime Rib of Beef | slow roasted to medium rare, served as a whole roast to carve at home, with 1 quart of au jus
Small: 5 pounds average • Serves 6-8 • $179
Large: 10 pounds average • Serves 12-16 • $279

CATERING SIDES

ONE-QUART SIDES
Each serves about 4-6 • $14 each

Mashed Potatoes & Skillet Gravy
Skillet Fried Chicken
Two-day Turkey Gravy
Onion-Sage Stuffing
Fresh Green Beans
Honey-Thyme Carrots
Creamy Broccoli Slaw
Creamy Garden Pasta Salad

SALADS
$5 pp • 6 person minimum • Dressing served on the side

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Garden Salad | local greens, tomato wedges, shaved carrots, cucumber, red onion with tangy ranch dressing

SIGNATURE BREAD PACKAGE
$4 pp • Includes 1 biscuit and 1 roll per person

Yeast Rolls
Apple Butter
Strawberry Jam
Shaker Style Biscuits
Local Butter
Local Honey

SNACKS

Golden Lamb Sauerkraut Balls | cocktail sauce & house mustard *$29 per dozen*

Gourmet Deviled Eggs | sponsored by local chickens with crispy ham *$24 per dozen pieces*

SLIDERS *by the dozen*

Prime Rib | horseradish cream, swiss cheese, crispy onions (warm) *$40*

Egg Salad | crispy pepper bacon & soft roll (cold) *$27*

Local Ham | ohio swiss, house-mustard (cold) *$27*

Carved Turkey | spinach, goat cheese, tomato, apple mayonnaise (cold)

BOXED COLD SANDWICH MEALS
Grab & Go • 8 person minimum

served with creamy broccoli slaw, sea salt chips, gourmet chocolate chip cookie, granny smith apple, utensils, napkins

Chicken Salad Sandwich | red grapes, pecans, celery, onion with creamy dressing. Served on organic-sprouted wheat bread with lettuce & tomato *$18*

Skyhaven Farms Ham & Ohio Swiss lettuce, tomato, tangy house-mustard on thick-cut potato bread *$18*

Golden Lamb Roasted Turkey Breast spinach, tomato, white cheddar cheese, apple mayonnaise on a brioche roll *$18*

DESSERTS

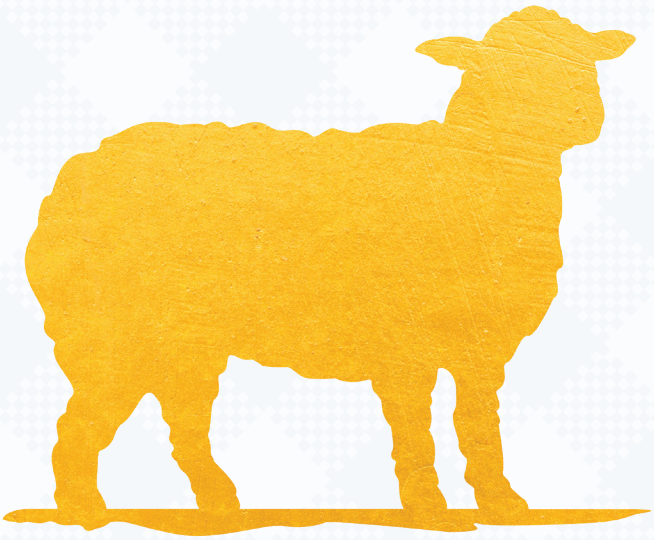
9" Sister Lizzie's Shaker Sugar Pie *$25*

9" Pecan Pie *$28*

9" Banana Cream with Peanut Butter Crust Pie *$28*

Vanilla Iced Carrot Cake | fourth sheet cake *$28*

NOTES



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ONE & ONLY