



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 choices from our children's menu selections. Guests with dietary restrictions are always welcome.
- Host-provided dessert will have a dessert fee of \$3.00 per person. See notes for corkage fees in Alcohol Beverage Services section.
- 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
1 into a stylish, memorable and delicious experience for any group size or occasion.



LINE

BREAKFAST

JOINED

Fruit Flavored Yogurts	\$3
Homemade Granola, Nuts & Dried Fruit	\$3
Eggs Scrambled with Fresh Herbs	\$4
Assorted Bagels with Cream Cheese	\$3
Rasher of Crisp Bacon	\$4
Fresh Whole Apples, Bananas, Oranges	\$3
Mini Ham, Egg & Muffin	\$4
Smoked Salmon with Classic Garnish	\$4



ULYSSES S. GRANT

\$27.95 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 Sliders

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

\$33.95 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

\$40.95 per person

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

Faroe Island Salmon	- or -	Dijon Crusted Braised Short Rib	- or -	Ohio Fried Chicken
local maple glaze, roasted pecans, mashed potatoes, rustic vegetable pan roast, citrus essence		mashed potatoes, broccoli, rosemary jus		skillet gravy, mashed potatoes, fresh seasonal vegetables

Chocolate Mousse Cake - or - **Sister Lizzie's Shaker Sugar Pie**
caramel sauce

ALL AMERICAN DELI BUFFET

\$25.95 per person • 25 guest minimum • 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

\$39.95 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

VICE PRESIDENT DINING PACKAGE

\$47.95 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

*\$52.95 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	\$3
Italian Sausage Stuffed Mushrooms	\$2
Prime Rib Sliders	\$3

COLD

Priced per piece • 20 piece minimum

Egg Salad Sliders	\$3
Jumbo Shrimp Dijonaise	\$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

BREAKFAST | LUNCH & DINNER

HORS D'OEUVRES

ALCOHOL BEVERAGE SERVICE

BREAKS

FOOD & BEVERAGE MINIMUM

CATERING



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
 - \$25 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

Fris Vodka
Gordon's Gin
Cane Run Light Rum
Grant's Reserve Scotch
Early Times Whiskey
Monte Alban Tequila
Seagram's VO

PREMIUM LABELS

Absolut Vodka
Henrick's Gin
Bacardi Superior
Maker's Mark Bourbon
Crown Royal
Dewar's White Label Scotch
José Cuervo Especial Tequila

***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
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BREAKFAST | LUNCH &
DINNER

| HORS D'OEUVRES |

ALCOHOL
BEVERAGE
SERVICE

| BREAKS |

FOOD &
BEVERAGE
MINIMUM
CATERING

CATERING SIDES

ONE-QUART SIDES

Each serves about 4-6 • \$13.50 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

\$4 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	Shaker Style Biscuits
Apple Butter	Local Butter
Strawberry Jam	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) \$36
Egg Salad | crispy pepper bacon & soft roll (cold) \$24
Local Ham | ohio swiss, house-mustard (cold) \$24
Carved Turkey | spinach, goat cheese, tomato, apple mayonnaise (cold) \$24

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

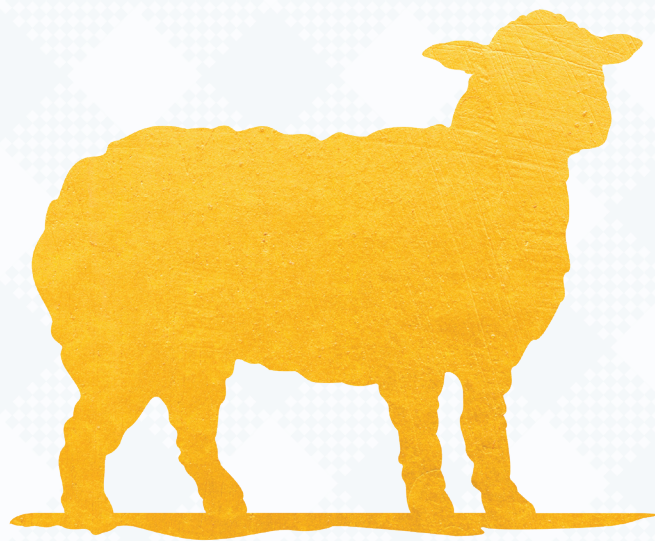
lettuce, tomato, tangy house-mustard on thick-cut potato bread \$18

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 \$20
9" Pecan Pie \$22
9" Banana Cream with Peanut Butter Crust Pie \$22
Vanilla Iced Carrot Cake | fourth sheet cake \$22



THE
ONE & ONLY