



Our facility can accommodate groups up to 55 for a sit-down meal, and up to 75 guests for cocktails and appetizers. We offer a variety of choices depending on your party needs. For dinner we have two options, a sit down plated dinner or buffet style. On Friday and Saturday evenings we require that dinner service be buffet only. A two entrée buffet is \$17.95 per person and a three entrée buffet is \$19.95 per person. There is no additional fee as long as we cater dinner. However, if you are just planning a cocktail and appetizer party there will be a \$100.00 room fee. Each event will have a surcharge of 6.5% tax and 18% gratuity to each bill. There will be a \$50 cleaning fee assessed to your bill if you decorate with any confetti, sand, or other hard to clean up items in our facility.

When booking our banquet facility there is a \$100 deposit for all parties. This deposit is non-refundable fourteen days prior to your event. We require final menu selections to be made two weeks prior to your event and your final guest count 3 days prior. This is to ensure the proper set up of the room and the amount of food to prepare. This will be the amount of people you will be billed for, regardless of no-shows, etc. The extra food can be taken with you if you wish.

**Please Feel Free To Call Us At
(440) 288-2051 With Questions
And To Book Your Party.**

**We Look Forward To Making
Your Next Event Unforgettable!**



BUFFET APPETIZERS

*Most items listed below
are prepared to serve
approximately 25 people

Cheese and Crackers

1-20 people \$40

20-50 people \$70

Vegetable Tray with Dip

1-20 people \$35

20-50 people \$50

Buffalo Wings –

Dry rubbed or with your
choice of sauce 5 dozen \$50

Crab Cakes \$1.25pc

Cocktail Shrimp 1 pound \$17

Potato Skins \$35

Buffalo Shrimp 3 pounds \$60

Mussels 5 pounds \$48

Swedish Meatballs \$48

Chicken Quesadillas \$50

Crab and Lobster Bisque
\$4.25 per cup



BUFFET ENTRÉES

**All buffet dinners include salad, dinner rolls, potato,
vegetable, and two or three entrees**

A two entrée buffet is \$17.95 per person.

A three entrée buffet is \$19.95 per person.

Tossed Salad – mixed greens with tomato, cucumber, carrot,
onion and cheese, served with Ranch and Italian dressings

Vegetable – Seasonal chefs vegetable

Potato – Your choice of garlic mashed,
scaloped or herb roasted redskins

Sliced Roast Beef – Carved tender top round topped with your
choice of hearty mushroom gravy or au jus

Beef Tips – Sirloin tips simmered slowly with
peppers and onions

Prime Rib (25 or more people) –Sliced to order with hot
au jus and horseradish sauce \$3 additional per person

Beef Tenderloin – Seasoned, marinated and grilled to perfection,
carved to order \$7.25 additional per person

Herb Crusted Pork Loin – Sliced & served with a savory herb au jus

Chicken Celtic - Sautéed chicken breast with mushrooms,
tomato, garlic and shallot with an Irish whiskey demi glace

Herb Rotisserie Chicken – Breasts, wings, thighs and
legs dry rubbed and served juicy and tender

Chicken or Shrimp Jackalope – Our signature pasta
tossed with fresh vegetables in our own alfredo sauce

Pasta Bayou – Shrimp, Andouille sausage, bell peppers
and bowtie pasta in a Cajun cream sauce

Grilled or Blackened Atlantic Salmon Prepared
one of two ways, pan seared and grilled or
blackened. Grilled salmon served with a citrus
cream sauce & blackened salmon served with a
cucumber dill sauce

Jackalope Lakeside has a private catering facility for a variety of different events. We offer one of the most unique settings for any special gathering from twenty to seventy five people in our own private banquet room. Equipped with its own bar and exclusive patio overlooking Lake Erie, Jackalope Lakeside will be able to entertain the needs of your event. Great for business meetings, luncheons, birthday & anniversary parties, showers, rehearsal dinners, Christmas parties and class reunions The Jackalope can make any celebration worth bringing family and friends to enjoy.

Beverages

Any party that has alcohol will be assessed a \$25 bartender fee. If having a bar, please choose either a cash bar or an open bar. You can use drink tickets to hand out to your guests and then switch to a cash bar after they use their tickets. We can keep track per drinks served and charge accordingly.

Drink Prices:

Domestic Beer \$3	Well Liquor \$3.50
Import Beer \$3.50	Mid Shelf \$4.50
House Wine \$6	Top Shelf \$5.50

We also have a bar package that is a flat rate per person for a three hour time period;

Non-Alcoholic Beverages

\$2.75 per person

The Basic Package

Includes domestic beers, house wine and well liquor at \$17 per person

The Call Package

Includes domestic and import beers, house wine and mid shelf liquor at \$20 per person

The Premier Package

Includes domestic, import and craft beers, house wine and top shelf liquor at \$25 per person.

Keg Pricing

Domestic beer \$175 / Import Beer \$225

Desserts

We carry a variety of cakes and cheesecakes in our restaurant and are priced at \$6.50 per piece. Please ask about our current selection. We also have a plain cheesecake square with fruit topping for \$3 per person.

*This item must be ordered two weeks in advance.

You may bring in your own dessert if you would like. There is a 25¢ per person plate up fee if you need us to provide plates, napkins and forks for your dessert.



440.288.2051

301 Lakeside Avenue Lorain, Ohio 44052
JackalopeLakeside.com

