



Welcome

Hi there! Thank you so very much for contacting us regarding the possibility of hosting your meeting/retreat at La Tourelle.

We are thankful to be considered as your destination for this event!

The information in this planning guide is meant to help you through all of your venue-related pricing questions so you can easily start planning your budget and needs for the space and attendees.

Please note that we cater to all budgets and preferences. We are happy to discuss options beyond what this guide has to offer.

Don't hesitate to give us a ring or send over an email! We are here for you every step of the way.

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About Us

La Tourelle is more than just an attractive and unique alternative to traditional meeting space. Our team is compromised of meeting professionals who think of every aspect of your event and help things run as smoothly and wonderfully as you could dream.

We pride ourselves on unforgettable experiences, friendly and courteous staff and the ability to execute events with ease.



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#### AMMENITIES

1600 Square Foot Meeting Space

Adjoining Outdoor Breakout Space

Projector & Screen

Meeting Owl Pro Technology (for Immersive Hybrid Meetings)

Coffee & Tea Station (Ithaca Coffee Co. & Specialty Teas)

Water & Refilled Carafes on Table(s)

Fruit Infused Water Station

Place Setting with Notepad & Pen

Coordinating Linen Colors

Click Here for our 360 Tour

Start the day with one of our special breakfast buffet options, always accompanied by chilled fruit juices, specialty teas & Ithaca Coffee.

With plenty of variety along with add-on items, we can help plan the perfect start to your event.

#### PETITE

Simple and delicious grab and go options, perfect for a working breakfast atmosphere.

-Seasonal Fruit Cups

-Bagels

-Muffins/Pastries

#### CLASSIC

Traditional, hearty breakfast options that are sure to keep your team satisfied through the morning.

-Scrambled Eggs

-Bacon & Turkey Sausage

-Seasoned Potatoes

-Seasonal Fruit Display

A perfect blend of easy & filling to get your day started right

GRANDE

-Breakfast Wraps

-Muffins/Pastries

-Chobani Yogurts

-Seasonal Fruit Display

\$17/PP

\$21/PP

\$25/PP

W A F F L E B A R + \$ 1 4 / P P

T O F U S C R A M B L E + \$ 5 / P P Add-048

P A T R I E S + \$ 5 / P P

M U F F I N S + \$ 4 / P P

B A G E L S + \$ 4 / P P

F R U I T D I S P L A Y + \$ 4 / P P

C H O B A N I Y O G U R T + \$ 4 / P P Luncheon

Tasty luncheon options that are sure to appeal to your meeting needs, always accompanied by refreshing iced tea and lemonade.

We cater to all budgets, preferences and dietary restrictions. We'll work to find the right fit for you and your group.

#### DELI

Soup, Salad, Sandwiches and Sides! Who could ask for anything more?

This tried and true perfect combination of options for your team is priced just right to satisfy budget and bellies.

#### BARBECUE

Rich, traditional comfort food featuring sweet and savory options.

A menu this good is sure to have your team ending their luncheon with stick to your ribs goodness.

#### CLASSIC

Delectable entrée selections paired with a scrumptious salad and a delicious array of petite desserts.

Your guests are sure to be impressed!

#### \$33/PP

#### \$40/PP

#### \$48/PP

P R E T Z E L W A L L + 1 0 / P P

Add-048

HAPPY HOUR SEND-OFF
CHARCUTERIE DISPLAY+8/PP
+WINE +35/BTL
LOCAL BREWS +7/BTL

ALL DAY SNACKS

+\$18/PP

(INCL. FRUIT,

NUTS, ENERGY

BARS, POPCORN,

CHIPS, PRETZELS,

BOTTLED WATER,

SODA & JUICES)

## Deli Lunch Buffet Mentu

## SANDWICHES (select three)

#### Classic Deli

choice of turkey, ham or roast beef cheese | leaf lettuce | tomato | mayo | prem. breads

#### Roasted Chicken & Olive Tapenade

chicken | tapenade | havarti | roasted tomato arugula | 8 grain bread

#### Avocado Turkey Club

roast turkey | crispy bacon | lettuce | tomato red onion | avocado | mayo | toasted italian bread

#### Chicken Salad

choice of turkey, ham or roast beef cheese | leaf lettuce | tomato | mayo | prem. breads

#### Lemon Dill Tuna Salad

chicken | tapenade | havarti | roasted tomato arugula | 8 grain bread

#### Chipotle Chicken

roast turkey | crispy bacon | lettuce | tomato red onion | avocado | mayo | toasted italian bread

## Marinated Flank Steak choice of turkey, ham or roast beef cheese | leaf lettuce | tomato | mayo | prem. breads

#### Grilled Vegetable

chicken | tapenade | havarti | roasted tomato arugula | 8 grain bread

## SIDES (select two)

Mixed Greens Salad (vg, gf) Caesar Salad

Baked Mac & Cheese (v)

Macaroni Salad (v)

Tuscan Pasta Salad (v)

English Potato Salad (v,gf)

Cucumber Salad (v,gf)

Classic Slaw (v,gf)

Kettle Chips (vg,gf)

Vegetable Crudite (vg,gf)

Artisan Cheeseboard +2

Charcuterie Board +4

Antipasto Platter +4

#### SOUP

Chef's Choice Seasonal Soup Du Jour

DESSERT

Fresh Fruit & Chocolate Chip Cookies



# Barbeone Lunch Buffet Menu

## SIDES (select three)

Salt Potatoes (v, gf)

Mac & Cheese (v)

Cheesy Broccoli Casserole (v)

Baked Beans (v,gf)

Simmered Greens (v,gf)

Corn on Cob (v,gf)

Seasonal Grilled Vegetables (v,gf)

Macaroni Salad (v)

Tuscan Pasta Salad (v)

English Potato Salad (v,gf)

Cucumber Salad (v,gf)

Classic Slaw (v,gf)

Kettle Chips (vg,gf)

Watermelon Slices (vg, gf)

Cornbread & Honey Butter (v)

## ENTREES (select two)

Cornell Barbecue Chicken (gf)

Black Bean Burgers (vg)

Hot Italian Sausage (gf)

Pulled Pork

Mojito Pulled Chicken

St. Louis Style Ribs (gf)

Barbecue Brisket (gf)

Grilled Portobellos (vg)

London Broil +2 (gf)

Maple Glazed Salmon +4 (gf)

DESSERT

Donuts



# Classic Lunch Buffet Mentu

### GREENS (selectoire)

Mixed Greens Salad (vg,gf)
Classic Caesar Salad

### BREAD (selectore)

Garlic Bread (v)

Cornbread w/ Honey Butter (v) Honey Wheat Rolls & Honey Butter (v) +1 Rosemary Focaccia & Bruschetta Oil (v)+1

## ENTREES (select two)

Herb Roasted Chicken
Chicken Francaise or Marsala
Creamy Tarragon Chicken
Braised Short Ribs
Smothered Beef Tips in Flavorful Gravy
Salmon Filet with a Habanero Maple Glaze
Lemon Baked Haddock
Eggplant Florentine
Penne pasta in Vodka Blush Sauce
Ricotta stuffed shells

## SIDES (select two)

Basil Pesto Pasta (v)
Pasta Capri (vg)

Garlic Herb Linguine (v)

Mac & Cheese (v)

Balsamic Mushrooms (v)

Parmesan Roasted Potatoes (v,gf)

Loaded Mashed Potatoes (v,gf)

Garlic Mashed Potatoes (v,gf)

Sweet Potato & Kale (vg,gf)

Wild Rice Pilaf (vg,gf)

Pineapple Fried Rice (vg,gf)

Corn on Cob (v,gf)

Stir Fried Vegetables (v,gf)

Brown Sugar Glazed Carrots (vg,gf)

Parmesan Crusted Brussels (v,gf)

Charred Broccolini (vg,gf)

#### DESSERT

Cupcake Display

\$48/pp

## LET'S CONNECT

CHRISTINA @ LATOURELLE. COM

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