

Weddings

& SPECIAL EVENTS



SARA CAMPBELL
PHOTOGRAPHY

est. 2010


Howard Johnson[®]

Lima, Ohio



Grand Ballroom Rental

All Prices below are subject to a 20% Service Charge

Saturday Grand Ballroom Rental - \$1295.00

Friday or Sunday Grand Ballroom Rental - \$995.00

Includes all Tables, Chairs, White Linen and 6-foot Skirted Tables

Wedding Ceremony / Additional - \$395.00

Atrium (Cocktail Hour) - \$295.00



Services & Extras

All Prices below are subject to a 20% Service Charge

Chair Covers & Sashes - \$1.00 Each

Napkins - \$0.40 Each

Dance Floor (15x15) - \$50.00

10ft Screen & LCD Projector - \$50.00

Special Effects Up-Lighting - \$150.00

Head Table Backdrop - \$50.00

Marquee Message - \$25.00





Honeymoon Suites & Guestrooms

All Prices below are subject to applicable taxes

Honeymoon Suite with Jacuzzi
Complimentary to the Bride & Groom
on night of their Reception
\$199.99 Value



Discounted Guestrooms
Available for Out-of-Town
Wedding Guests

All Guestrooms include
Free Hot Breakfast
Every Morning & Free
High-Speed Internet

Your guests will feel right at home with our newly renovated guestrooms featuring Serta Perfect Sleeper Mattresses, 42 Inch HDTV's, Refrigerator and Microwave Units, Huge heated indoor swimming pool, impressive 4 story glass enclosed atrium & more!





Bar Packages

*All Bar Package Prices listed are for 4 hours of service. Additional bar hours are \$2.00 per person per hour.
All Guest under the age of 21 \$2.50 per person.*

Super Premium Package

\$16.95 per person

Spirits

Grey Goose, Tanqueray, Bacardi,
Captain Morgan, Crown Royal, Makers Mark,
Chivas Regal, Patrón, Peach Schnapps,
Amaretto, Triple Sec, Kahlua

Beer

Budweiser, Bud Light, Miller Lite,
Michelob Ultra, Coors Light,
Yuengling, Corona

Wine

Chardonnay, Pinot Grigio, White Zinfandel
Moscato, Cabernet Sauvignon, Merlot

Premium Package

\$13.95 per person

Spirits

Smirnoff, Beefeater, Bacardi,
Captain Morgan, Seagram's 7, Jim Beam,
J&B, Jose Cuervo, Peach Schnapps,
Amaretto, Triple Sec, Coffee Liquor,

Beer

Budweiser, Bud Light, Miller Lite,
Michelob Ultra, Coors Light,
Yuengling, Corona

Wine

Chardonnay, Pinot Grigio, White Zinfandel,
Moscato, Cabernet Sauvignon, Merlot

House Brand Package

\$11.95 per person

Spirits

Vodka, Gin, Rum, Spiced Rum,
Whiskey, Bourbon, Scotch, Tequila,
Peach Schnapps, Amaretto,
Triple Sec, Coffee Liquor

Beer

Budweiser, Bud Light,
Miller Lite, Coors Light

Wine

Chardonnay, Pinot Grigio, White Zinfandel
Moscato, Cabernet Sauvignon, Merlot

Wine & Beer Package

\$10.95 per person

Wine

Chardonnay, Pinot Grigio, White Zinfandel,
Moscato, Cabernet Sauvignon, Merlot

Beer

Budweiser, Bud Light,
Miller Lite, Coors Light

*All Bar Packages include: Fresh Fruit Juices,
Coke Products & Champagne Toast
for the Head Table*

All Prices Are Subject To A 20% Service Charge



Appetizer Menu



Shrimp Cocktail

Served with Cocktail Sauce & Lemon Wedge
\$25.00 per pound

Stuffed Mushrooms

\$85.00 per 100 pieces

Meatballs

Served with Sweet & Sour Sauce or BBQ Sauce
\$40.00 per 100 pieces

Cocktail Weiners

Served with BBQ Sauce
\$40.00 per 100 pieces

Jumbo Hot Or BBQ Wings

Served with Celery & Bleu Cheese or Ranch
\$95.00 per 100 pieces

Water Chestnuts

Wrapped in Bacon
\$85.00 per 100 pieces

Potato Skins

with Bacon, Sour Cream, and Cheese
\$75.00 per 100 pieces

Cheese Ball

Served with Assorted Crackers
\$25.00 per pound

Relish Tray

Carrots, Celery, Cucumber & Broccoli Served with Ranch
\$23.00 per Tray (Serves 20)

Meat Tray

Ham Turkey, Roast Beef
\$50.00 per Tray (Serves 20)

Fruit Bowl

Assorted Seasonal Fruit
\$40.00 per Bowl (Serves 20)

Bread Sticks

Served with Marinara Sauce
\$75.00 per 100 pieces

Cheese Sticks

Served with Pizza Sauce
\$75.00 per 100 pieces

Catering Menu

2 entrées - \$13.99 per plate

3 entrées - \$15.99 per plate

All Dinner Buffet options are accompanied by a Fresh Garden Salad and a Baked Dinner Roll with Butter.

Dinner Entrées (Choice of 2 or 3)

Baked Sirloin Tips

Boneless Breast of Chicken

Fried Chicken

Baked Pork Chops

Lasagna

Ham

Fried Fish

Baked Steak (additional \$1.00 per plate)

BBQ Ribs (additional \$4.00 per plate)

Prime Rib (additional \$8.00 per plate)

Vegetable (Choice of 2)

Corn

Green Beans

Glazed Carrots

Rice Pilaf

California Blend

Potato (Choice of 1)

Mashed Potatoes

Scalloped Potatoes

Red Skin Potatoes

Baked Potatoes

Beverages (Choice of 2)

Fresh Coffee

Iced Tea

Lemonade

Soft Drinks

\$75.00 Cake Cutting Service is available exclusively through Henry's Catering

All prices are subject to a 20% service charge and tax. Prices subject to change

Appetizer Menu



All prices are subject to a 20% service charge and tax
Prices subject to change

Fresh Relish Tray

An array of 5 Fresh Vegetables and your choice of Tarragon, Bleu Cheese, Brown Sugar, or Onion Dip
\$1.75 per person

Cheese Tray

Assortment of three Cheeses sliced
\$1.95 per person

Pizza Bread

French Bread baked with pizza sauce and your choice of three toppings
\$2.75 per person

Hummus Bar

Original, Sweet Pepper, Cracked Pepper, Wild Onion.
Served with Pita and Crostini - \$2.95 per person

Stuffed Mushrooms

Tender Mushrooms stuffed with Italian Breadcrumbs, Sherry & Butter
\$2.95 per person (add crab \$0.50)

Vegetable Spring Rolls

Served with sweet and sour sauce - \$3.25 per person

Swedish Meatballs

Choice of Stroganoff, Tomato, or Beef Sauce
\$2.95 per person

Chicken Alberta

Tender Chicken Breast Pieces stuffed with Mozzarella Cheese and wrapped in Bacon
\$3.25 per person

Chicken Wings

Fried, Teriyaki, Thai, BBQ, Lemon Garlic, Sweet Chili, or Buffalo Style
\$2.95 per person

Cold Gourmet Canapés

Assorted Canapés topped with Prime Rib of Beef, Marinated Shrimp, and an array of Delicate Cheese Spreads
\$3.25 per person

Cold Cut Sliders

Petite Rolls, Virginia Ham, Smoked Turkey and Roast Sirloin
\$3.25 per person

Italian Sausage Bites

served with Green Peppers, Onions in our Tomato Sauce
\$3.25 per person

Assorted Cold Cut Tray

Sliced Turkey Breast, Round of Beef, and Country Ham
\$3.25 per person

Stuffed Pizza

Rolled Crust stuffed with a variety of Meats & Vegetables baked and sliced
\$2.95 per person

Calamari Rings

Tender Squid rings seasoned and fried to a golden brown and served with a tangy sauce
\$3.95 per person

Cheese Displays

Three imported Cheeses garnished with Fresh Fruit
\$3.75 per person

Whole Baked Country Ham

Brown Sugar baked and carved to order
\$4.25 per person

Smoked Salmon

Cured and hickory smoked.
Served with Cream Cheese and Purple Onion
\$4.95 per person

Hot Roast Sirloin of Beef

Choice of Sliced Beef, served with Au Jus
\$4.75 per person

Shrimp Cocktail - Market Price, per Shrimp

Served with Cocktail Sauce and Lemon Wedge

Goat Cheese, Sweet Pepper, and Pesto Display

Served with crostini
\$2.95 per person

Toasted Ravioli

Topped with marinara sauce and mozzarella
\$2.95 per person

Caprese Salad Skewers

Fresh Mozzarella, Basil, and Cherry Tomato
\$2.95 per person



Catering Menu

1 entrées - \$15.99 per plate

2 entrées - \$16.99 per plate

3 entrées - \$19.99 per plate

All Dinner Buffet options are accompanied by a Fresh Garden Salad and your choice of Coffee or Iced Tea.

Entrées

Broiled Lemon Rosemary Chicken
Sliced Roast Sirloin of Beef
Baked Virginian Ham
Fresh Roast Young Turkey
Fresh Homemade Italian Sausage
Braised Beef Tips with Mushroom Sauce
Fresh Herb Roasted Pork Loin
Penne Alfredo with Chicken and Broccoli
Pulled Barbeque Pork
Baked Rigatoni with Meat Sauce
Southern BBQ Pork Chop
Southern Fried Chicken
Herb Baked Atlantic Cod

Vegetable (Choice of One)

Fresh Steamed Seasonal Vegetables
Pea, Onion, & Mushroom Sauté
Buttered Broccoli & Cauliflower Blend
Southwest Corn
Italian Mixed Vegetables
Green Bean Almondine
Italian Cut Green Beans
Sugared Carrots

Starch (Choice of One)

Baked Idaho Potato
Roasted Redskin Potatoes
Garlic Whipped Potatoes
Au Gratin Potatoes
Cheddar Whipped Potatoes
Homemade Celery Dressing
Wild Rice Pilaf (\$1.00 extra)
Fresh Cooked Rigatoni

All prices are subject to a 20% service charge and tax.

More menu options available upon request



PREMIUM MENU

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Meat Options / Select 2

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- Bacon Wrapped Pork Tenderloin
- Bacon Wrapped Chicken
- Chicken Parmesan
- Chicken Marsala
- Garlic and Honey Salmon
- Sliced Beef Brisket
- Beef Tenderloin - Additional \$4/Person

Bread / Select 1

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- Yeast Dinner Rolls / Cinnamon Butter
- Artesian Rolls
- Sweet Cornbread

Salad Selections

ADDITIONAL \$0.90/PERSON

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- Caesar Salad
- Garden Salad
- Loaded Garden Salad
- Farm to Table Salad
- Spring Salad

Side Options / Select 2

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- Loaded Mashed Potatoes
- Garlic and Herb Red Mashed Potatoes
- Garlic Au Gratin Potatoes
- Whipped Yukon Gold Potatoes
- Sweetened Asparagus
- Tuscan Corn - Additional \$0.50/Person
- Seasoned Sweet Corn
- Seasoned Green Beans
- Roasted Red Potatoes
- Cavatappi Macaroni and Cheese
- Fettuccine Alfredo - Additional \$0.50/Person
- Seasonal Roasted Vegetables
- Southern Style Green Beans

ADDITIONAL HOT SIDES \$2/PERSON

Pricing

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- 50 - 100 Guests \$24/Person
- 100 - 200 Guests \$22/Person
- 200 Guests - Max Capacity \$20/Person

All PRICES SUBJECT TO 20% SERVICE CHARGE AND TAX.

PRICES SUBJECT TO CHANGE



BASIC MENU

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Meat Options / Select 2

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- Shaved Beef Tri Tip
- Beef Top Round Roast
- Italian Chicken Breast
- Ole' Fashioned Smoked Ham

Side Options / Select 2

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- Loaded Mashed Potatoes
- Mashed Potatoes and Gravy
- Scalloped Potatoes
- Elbow Macaroni & Cheese
- Seasoned Green Beans
- Seasoned Sweet Corn

ADDITIONAL HOT SIDES \$2/PERSON

Salad Selections

ADDITIONAL \$0.90/PERSON

.....

- Caesar Salad
- Garden Salad
- Loaded Garden Salad
- Farm to Table Salad
- Spring Salad

Bread / Select 1

.....

- Yeast Dinner Rolls
- Sweet Cornbread

Pricing

.....

- 50 - 100 Guests \$21/Person
- 100 - 200 Guests \$19/Person
- 200 Guests - Max Capacity \$17/Person

Hor D'oeuvres A La Carte

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- Fresh Fruit Cups + \$0.90/Person
- Fresh Vegetable Cups + \$0.90/Person
- Sweet Chili Meatballs + \$0.90/Person
- Charcuterie Cups + \$1.25/Person
- Bacon Wrapped Shrimp + \$3/Person
- Shrimp Cocktail + \$3/Person
- Caprese Skewers + \$0.50/Person
- Fresh Tomato Brushetta + \$0.90/Person
- Cranberry Crostini + \$0.75/Person

*All PRICES SUBJECT TO 20%
SERVICE CHARGE AND TAX.
PRICES SUBJECT TO CHANGE*



THE
Pizza
LOUNGE

Late Night Slice

Available after 9:00pm

End the evening to your perfect day with a delicious slice of pizza from The Pizza Lounge. All pizza packages will be served with Potato Chips and Pretzels.

5 Two Topping Pizzas

\$69.99 plus tax

10 Two Topping Pizzas

\$139.99 plus tax

15 Two Topping Pizzas

\$209.99 plus tax

15 Two Topping Pizzas

\$279.99 plus tax

This package is available only after 9:00pm and it is not to be used as the main catering source for your event.



Additional Wedding Information & Policies

RENTAL SPACE – The rental space includes any furnishings available on hand. Any additional needs for set up outside of our current equipment inventory we can provide, but additional fees will apply based on the cost of bringing the equipment into our facility. Rental of event space does not include our staff. Our staff is assigned to your event for building support only. Their function is to assure our facility and furnishings are to client detail. Any additional requests for labor are subject to an hourly fee of \$25.00 per hour.

CANDLES – Lit candles are permitted as decorations only with pre-approved fully enclosed glass or metal votives. No open flames are allowed at any time in our facilities.

DECORATIONS – No decorations may be attached to the building or equipment of our facility in a way that may damage our property. No decorations may be hung from the walls or ceiling. No spray paint, spray glitter, or spray adhesive may be used anywhere on Howard Johnson's property. No live or cut trees are permitted. No confetti or glitter can be used at any time. If there are any damages to Howard Johnson Property during your event a fee may apply.

DECORATING TIMES – If you wish to set up or decorate the day prior to your event (based on the availability of space) additional fees will apply. Fees start at \$195.00 and include 4 hours of continuous usage. Additional hours for decorating are \$25.00 per hour and must be paid in advance. We guarantee the room will be ready by 6:00pm. Based upon usage/availability prior to your event date, the room may become available earlier than 6:00pm but no earlier than 12:00 noon. Room access prior to 6:00pm is to be made by Howard Johnson Management only.

CATERING – Outside food service is permitted by the Howard Johnson. Please keep in mind that the caterer must be licensed and certified and is responsible for providing everything that goes along with the service. The Howard Johnson does not provide tableware, glassware, servers, chaffers or any other items for outside caterers. The Howard Johnson Lima will provide caterers with storage space in kitchen; All food must be prepared off-site. Any outside food service is responsible for their own mess. If an excessive mess is left behind from a food service, a clean-up fee may apply.

ALCOHOL – No outside alcohol may be brought into our facilities. All Alcohol must be purchased and served through the Howard Johnson.

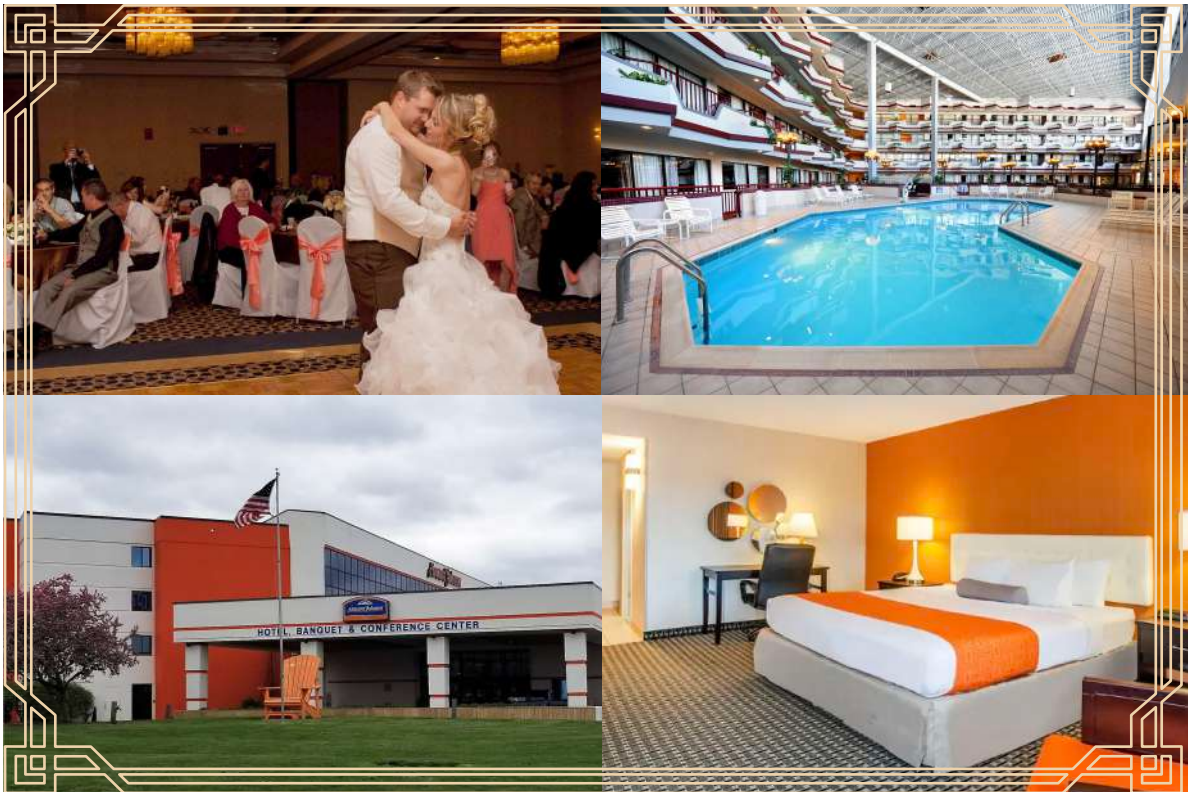
BANQUET RENTAL AGREEMENT – Our facilities are not guaranteed until a signed Banquet Rental Agreement is on file. Once the agreement has been signed and returned along with your deposit the contracted space will be reserved for your use.

DEPOSIT AND PAYMENT POLICY – A \$500 Non-Refundable Deposit is due upon signing the Banquet Rental Agreement. Any Cancellations will result in forfeit of your Deposit. Any remaining balance must be paid in full no later than one week prior to your event.



1920 Roschman Ave. Lima, OH 45804
(419) 222-0004

Packages may be customized to fit your specific requests and budget!
Thank you for your consideration!



For more information, please contact:

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