

# Weddings

& SPECIAL EVENTS



SARA CAMPBELL  
PHOTOGRAPHY

est. 2010

  
*Howard Johnson*<sup>®</sup>

Lima, Ohio



# Grand Ballroom Rental

Weekend Grand Ballroom Rental - \$1295.00

Weekday Grand Ballroom Rental - \$995.00

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

Wedding Ceremony - \$395.00

Atrium (Cocktail Hour) - \$295.00



## Services & Extras

Chair Covers & Sashes - \$2.50 Each

Napkins - \$0.75 Each

Dance Floor (15x15) - \$50.00

10ft Screen & LCD Projector - \$50.00

Special Effects Up-Lighting - \$150.00

Head Table Backdrop - \$50.00

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





# Honeymoon Suites & Guestrooms

*All prices below are subject to applicable charges and 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 available at a per person per hour charge. All Guest under the age of 21 \$2.95 per person.*

## Super Premium Package

\$21.95 per person  
\$5.95 per additional hour

### 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

\$17.95 per person  
\$4.95 per additional hour

### 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

\$13.95 per person  
\$3.95 per additional hour

### 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

\$12.95 per person  
\$3.95 per additional hour

### 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 and tax. Prices subject to change.**



## Appetizer Menu



### Shrimp Cocktail

Served with Cocktail Sauce & Lemon Wedge  
\$35.00 per pound

### Stuffed Mushrooms

\$90.00 per 100 pieces

### Meatballs

Served with Sweet & Sour Sauce or BBQ Sauce  
\$45.00 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  
\$150.00 per 100 pieces

### Water Chestnuts

Wrapped in Bacon  
\$105.00 per 100 pieces

### Cheese Ball

Served with Assorted Crackers  
\$20.00

### Relish Tray

Carrots, Celery, Cucumber & Broccoli Served with Ranch  
\$30.00 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)

### Cheese Sticks

Served with Pizza Sauce  
\$75.00 per 100 pieces

## Catering Menu

**2 entrées** - \$15.99 per plate

**3 entrées** - \$17.99 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)

Prime Rib (additional \$9.00 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)

(additional \$2.00 per person)

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 - \$2.25 per person

Baby carrots, celery sticks, broccoli florets, cucumber,  
sweet red pepper strips, green pepper strips  
House recipe dip.

## Cheese Tray - \$2.75 per person

Cubed aged Wisconsin yellow cheddar,  
Baby Swiss and Pepperjack

## Parmesan Stuffed Mushrooms - \$3.75 per person

Tender Mushrooms stuffed with Parmesan  
Breadcrumbs, Madeira and butter

## Vegetable Spring Rolls - \$3.75 per person

Served with sweet and sour sauce

## Meatball Marinara - \$3.75 per person

Bite size seasoned Meatballs simmered in our house  
Marinara sauce.

## Meatball Stroganoff - \$3.95 per person

Bite size seasoned Meatballs simmered in our house  
Caramelized Onion and Sour Cream Sauce, finished  
with a hint of fresh citrus.

## Chicken Alberta - \$3.95 per person

Tender Chicken Breast Pieces stuffed with Mozzarella  
Cheese and wrapped in Bacon

## Chicken Wings - Market Price

Jumbo wings served with choice of sauces

## Goat Cheese, Sweet Pepper and Pesto Display - \$3.95 Per Person

Served with Crostini

## Italian Sausage Bites - \$3.95 Per Person

served with Green Peppers, Onions in our Tomato  
Sauce

## Brushetta and Dipping Oils - \$3.25 per person

Fresh Roma Tomatoes diced and tossed with Balsamic  
Vinegar, Virgin Olive Oil, Fresh Basil and Garlic. Served  
with Pita and Crostini.

## Cold Cut Sliders - \$3.95 per person

Variety of Virginia Ham, Smoked Turkey, Roasted Sirloin,  
Salami Sliders with assorted toppings and cheese.

## Stuffed Pizza - \$3.50 per person

Rolled Crust stuffed with a variety of Meats & Vegetables  
baked and sliced

## Calamari Rings - \$4.95 per person

Tender Squid rings seasoned and fried to a golden brown  
and served with a Olive Oil and Pepperoncini sauce

## Cheese Displays - \$4.95 per person

Assorted imported and Wisconsin cheeses wedged  
and garnished with fresh fruits.

## Mediterranean Kabobs - \$4.95 Chicken \$5.50 Beef

Tender cut of chicken or sirloin, marinated with fresh  
lemon, olive oil, garlic, rosemary. Skewered with purple  
onion, sweet red pepper and green pepper.

## Smoked Salmon - Market Price

Cured and hickory smoked.  
Served with Cream Cheese and Purple Onion

## Shrimp Cocktail - Market Price, per Shrimp

Served with Cocktail Sauce and Lemon Wedge

## Hummus Bar - \$3.95 per person

Original, Sweet Pepper, Kalamata Hummus. Served with  
Pita and Crostini

## Toasted Ravioli - \$3.75 per person

Large Oval Cheese Ravioli hand breaded and fried,  
topped with Marinara and Mozzarella

## Caprese Salad Skewers - \$3.50 per person

Fresh Mozzarella, Basil, and Cherry Tomato

## Antipasto Display - \$7.50 per person

Sliced imported Prosciutto, Capicola, Mortadella, Salami,  
Gorgonzola, Fontinella, Smoked Provolone, fresh  
Mozzarella Balls, Kalamata Olives, Sicilian Olive Salad,  
Sweet Marinated Red Peppers, Pepperoncini, hard boiled  
eggs, grilled Pita and Crostini.



# Catering Menu

**1 entrées** - \$16.99 per plate

**2 entrées** - \$19.99 per plate

**3 entrées** - \$22.99 per plate

All Dinner Buffet options are accompanied by a Gourmet Tossed Salad.

## Entrées

Broiled Lemon Rosemary Chicken

Sliced Roast Sirloin of Beef (\$1.00 extra)

Baked Virginian Ham

Fresh Roast Young Turkey

Fresh Homemade Italian Sausage

Braised Beef Tips with Mushroom Sauce (\$1.00 extra)

Fresh Herb Roasted Pork Loin

Penne Alfredo with Chicken and Broccoli

Breast of Chicken Picatta

Baked Rigatoni Bolognese

Chicken Marsala

Southern Fried Chicken

Herb Baked Atlantic Cod

Grilled Herb Chicken Breast

Breast of Chicken with Pesto Creme Sauce

## Vegetable (Choice of One)

Fresh Steamed Seasonal Vegetables

Pea, Onion, & Mushroom Sauté

Buttered Broccoli & Cauliflower Blend

Buttered Baby Corn

Italian Mixed Vegetables

Green Bean Almandine

Italian Style Green Beans

Sugared Carrots

## Starch (Choice of One)

Baked Idaho Potato

Roasted Golden Potatoes

Garlic Whipped Potatoes

Au Gratin Potatoes

Cheddar Whipped Potatoes

Homemade Celery Dressing

Asiago Whipped Potatoes

Herb Roasted Potatoes

Fresh Cooked Rigatoni

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

**More menu options available upon request.**



## PREMIUM MENU

### Meat Options / Select 2

Bacon Wrapped Pork Tenderloin

Bacon Wrapped Chicken

Chicken Parmesan

Chicken Marsala

Garlic and Honey Salmon

Sliced Beef Brisket

Beef Tenderloin - Additional \$5.00/Person

### Bread / Select 1

Yeast Dinner Rolls with Cinnamon Butter

Artesian Rolls

Sweet Cornbread

### Salad Selections

ADDITIONAL \$1.00/PERSON

Caesar Salad

Garden Salad

Loaded Garden Salad

Farm to Table Salad

### Side Options / Select 2

Loaded Mashed Potatoes

Garlic and Herb Red Mashed Potatoes

Garlic Au Gratin Potatoes

Whipped Yukon Gold Potatoes

Sweetened Asparagus

Seasoned Sweet Corn

Seasoned Green Beans

Roasted Red Potatoes

Macaroni and Cheese

Seasonal Roasted Vegetables

Southern Style Green Beans

### Pricing

50 - 100 Guests \$24/Person

100 - 200 Guests \$22/Person

*All prices are subject to a 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

### Salad Selections

ADDITIONAL \$1.00/PERSON

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Caesar Salad  
Garden Salad  
Loaded Garden Salad  
Farm to Table Salad

### Bread / Select 1

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Yeast Dinner Rolls with Cinnamon Butter  
Sweet Cornbread

### Pricing

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50 - 100 Guests \$21/Person  
100 - 200 Guests \$19/Person

### Hor D'oeuvres A La Carte

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Fresh Fruit Cups + \$2.00/Person  
Fresh Vegetable Cups + \$2.00/Person  
Sweet Chili Meatballs + \$1.00/Person  
Charcuterie Cups + \$3.00/Person  
Bacon Wrapped Shrimp + \$5.00/Person  
Shrimp Cocktail + \$5.00/Person  
Fresh Tomato Brushetta + \$0.90/Person  
Charcuterie Grazing Table + \$3.00/Person  
Meat/Cheese/Cracker Grazing Board + \$1.00/Person

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



## Late Night Slice

*Available after 9:00pm*

End the evening to your perfect day with a delicious slice of pizza from The Pizza Lounge.

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### **5 Two Topping Pizzas**

\$69.99 plus tax

### **10 Two Topping Pizzas**

\$139.99 plus tax

### **15 Two Topping Pizzas**

\$209.99 plus tax

### **20 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 additional fees.

**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.

**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.

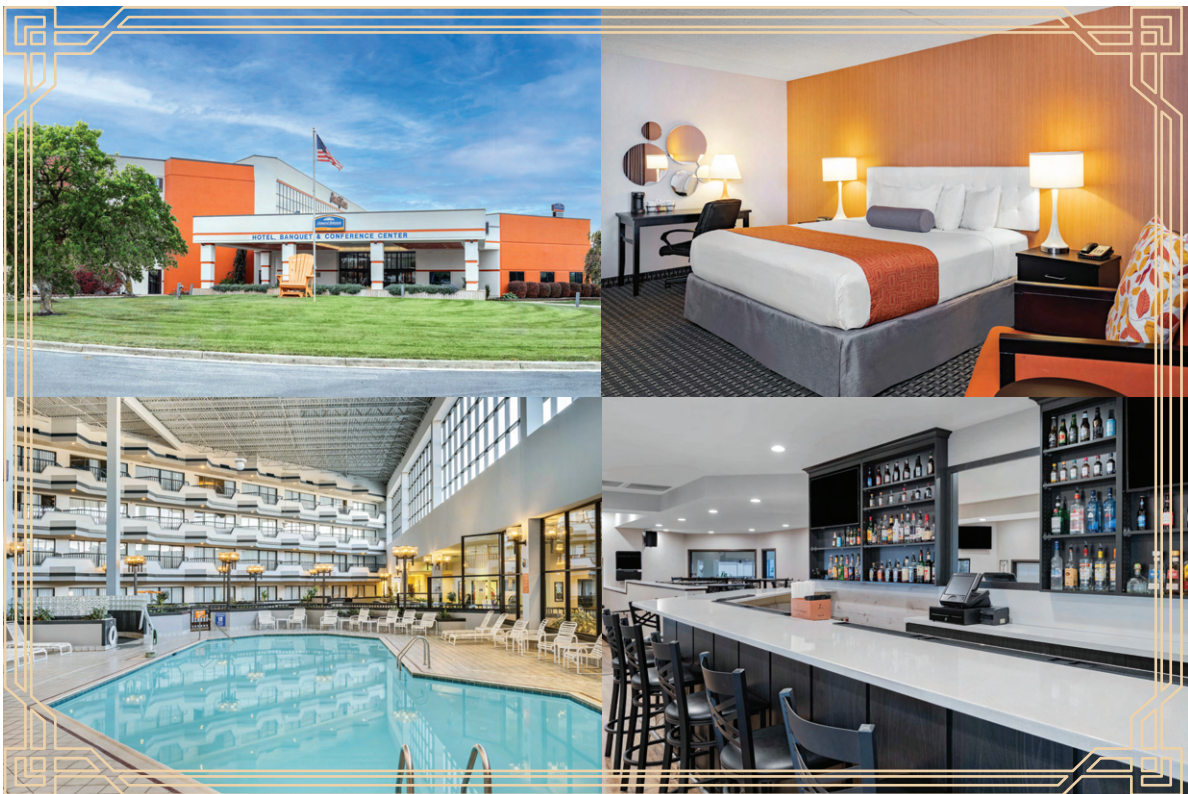
**BANQUET RENTAL AGREEMENT** – Our facilities are not guaranteed until a signed Banquet Rental Agreement is on file. Once the agreement has been signed and returned along with your deposit the contracted space will be reserved for your use.

**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. Final invoice is based on guaranteed guest count and is not subject to reduction. Should your guest count exceed the guarantee the updated guest count will be reflected on your final invoice.



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:

Shawn Delbo  
Banquet Manager  
(419) 222-0004  
[shawn@hojolina.com](mailto:shawn@hojolina.com)

Ashley Daum  
General Manager  
(419) 222-0004  
[ashley@hojolina.com](mailto:ashley@hojolina.com)