



## 2019 Catering Menu



## Meeting Room Specifications

\*\*Please note that on Saturdays the Grand Ballroom (Sternwheel Room, Mississippi Queen, and Delta Queen Room) are only sold as a complete package for \$700

	Size	Theater	Rounds	Classroom	Conference	U - Shape	Price Sun-Thu	Price Fri
Rufus Putnam	18x32	28	32	24	24	28	\$75.00	\$100.00
Grand Ballroom	70x72	650	400	350	N/A	N/A	\$350.00	\$700.00
Sternwheel Room	34x72	250	150	75	N/A	N/A	\$175.00	\$350.00
Mississippi Queen	36x28	90	60	30	28	50	\$125.00	\$150.00
Delta Queen	36x36	120	90	45	22	50	\$125.00	\$150.00
Ohio Valley	18x 36	28	32	24	24	28	\$50.00	\$75.00

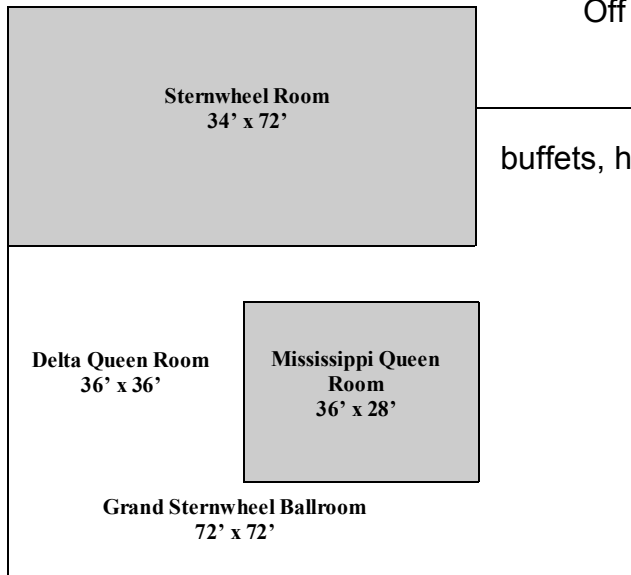
Penthouse Deck \$700

Gun Room Restaurant - \$700

White Chair Covers - \$2.50 per chair

Off Site –Prices vary upon location and number of guest-

### ***Main Floor***



The numbers shown above are maximum settings and are subject to change with the addition of staging, buffets, head tables etc.

## Breaks and Meetings

### **A la Carte Breaks**

#### **Beverages**

Fresh Brewed Coffee (Reg. or Decaf)	\$20.00 gallon
Lemonade	\$18.00 gallon
Fresh Brewed Iced Tea	\$20.00 gallon
Select Herbal Bigelow Teas	\$2.00 each
Sparkling Fruit Punch	\$18.00 gallon
Asst. Natural Juices	\$10.00 ½ gallon pitcher
Cold 2% Milk	\$12.00 ½ gallon pitcher
Assorted Sodas (Cans)	\$1.50 each
Bottled Water	\$1.50 each

#### **Bakeries**

Muffins and Danish	\$20.00 dozen
Bagels and Cream Cheese	\$20.00 dozen
Fresh Croissants w/preserves	\$20.00 dozen
Assorted Donuts	\$16.00 dozen
Cinnamon Rolls	\$18.00 dozen
Brownies	\$18.00 dozen
Assorted Cookies	\$13.00 dozen

#### **Snacks**

Dry Roasted Mixed Nuts	\$25.00 per lb
Snack Mix	\$15.00 per lb
Assorted Fruit Yogurts	\$2.00 each
Add Homemade Granola	\$1.75 per person
Assorted Whole Fruit (3 apples, 3 oranges, 6 strawberries, 1-bunch grapes)	\$15.00
Potato Chips and Dip	\$14.00 16oz.
Pretzels and Mustard	\$14.00 16oz.
Corn Tortillas and Salsa	\$14.00 16oz.
Assorted Chips (ind. bags)	\$8.50 dozen

*All prices are subject to a taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72 business hours prior to the function.*

## **Bar Arrangements**

### **\$50 Bar Set Up Fee- Includes bartender for the whole function**

Bar Includes: Mixed Drinks, Domestic & Imported Beer, House Wine, Bottled Water, Soft Drinks, and Bartender(s). Standard Well Bar: Kamchaka Vodka, Gordon's Gin, Castillo Rum, Old Crow Bourbon, Canadian Mist, Lauders Scotch, Seagram's 7, El Toro Tequila

#### **Price by the Glass**

*Prices include tax*

Cordials	\$6.00
Premium Brands	\$6.50
Call Brands	\$5.50
House Brands	\$4.50
Domestic Beer	\$2.75
Imported Beer	\$3.75
House Wine	\$4.50
Wine Coolers	\$3.00
Soft Drinks (Cans)	\$1.50
Bottled Water	\$1.50

#### **Miscellaneous**

House Wine (1.5 liter) (Cabernet, Merlot, Zinfandel, Chardonnay)	\$36.00
House Champagne	\$26.00
Asti Spumante Sparkling Wine	\$40.00
Keg Beer (Call for pricing and selection) Must Order 30 days prior to event.	

\*When ordering kegs or specialty wines, orders must be placed at least 30 days prior to your event.

\*\*The Lafayette Hotel is the only authority to sell and serve liquor for consumption on the premises. Therefore, by law, liquor is not to be brought on the premise from any source. NOTE: Also available, "Open BAR Packages" see Sales Manager for details.

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## **Hors D'oeuvres and Appetizers**

*(50 pieces per order)*

Artichoke Dip w/ Pita Bread	\$70.00
Humus w/Pita Bread	\$60.00
Buffalo Chicken Dip w/ Tortilla Chips	\$75.00
Caprese Skewers	\$60.00
Meatballs (BBQ, Marinara, or Asian)	\$55.00
Chicken Wings (Hot, BBQ, Thai Chili, or Plain)	\$60.00 - Bone In
Fried Mozzarella Sticks	\$60.00
Chicken Tenders	\$60.00
Stuffed Jalapeno Poppers	\$55.00
Spring Rolls	\$75.00
Bruschetta	\$55.00
Rumaki	\$65.00
Mini Crab Cakes	\$110.00
Italian Cheese Stuffed Mushrooms	\$65.00
Crab Stuffed Mushrooms	\$75.00
Potato Skins (Cheese, bacon, and scallions)	\$45.00
Mini Sandwiches (Chicken, tuna, ham salad, ham & cheese, turkey & cheese)	\$75.00
Wraps (Vegetable, Italian, Turkey Caesar, Fiesta Chicken)	\$80.00
Cucumber Roundels	\$50.00
Wild Mushroom Canapés	\$60.00
Smoked Salmon Roses w/ crackers	\$105.00
Shrimp Cocktail	\$120.00

### **Additional Selections**

Snack Mix	\$15.00 16oz.
Chips & Dip	\$14.00 16oz.
Tortilla Chips and Salsa	\$14.00 16oz.
Cheese Ball w/ crackers	\$18.00 1.5lb
Pretzels w/ mustard	\$14.00 16oz.

*This is not a final list. We can prepare most anything you may desire.*

## Hors D'oeuvres and Appetizers

(continued)

### Trays

#### Cheese and Cracker Tray (min. of three cheeses)

Serves approx. 25	\$55.00
Serves approx. 50	\$110.00
Serves approx. 75	\$165.00
Serves approx. 100	\$220.00

#### Fresh Fruit Tray (Fresh Fruit in Season)

Serves approx. 25	\$55.00
Serves approx. 50	\$110.00
Serves approx. 75	\$165.00
Serves approx. 100	\$220.00

#### Vegetable Tray w/Dip (min. of three fresh vegetables)

Serves approx. 25	\$50.00
Serves approx. 50	\$85.00
Serves approx. 75	\$130.00
Serves approx. 100	\$175.00

#### Fruit, Cheese, and Vegetable Tray

Serves approx. 25	\$75.00
Serves approx. 50	\$150.00
Serves approx. 75	\$200.00
Serves approx. 100	\$250.00

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**\*\*Chocolate Fountain – Cheese Fountain – Ranch Fountain  
(minimum 100ppl)  
Ask for pricing.....**

## **Carving Stations**

*Great addition to any buffet*

Roasted Prime Rib Serves approx. 40	\$260.00 or \$4.95 per person
Honey and Brown Sugar Glazed Ham Serves approx. 30	\$90.00 or \$2.95 per person
Steamship Round of Beef Serves approx. 150 (minimum) Must order 6 months prior to event	\$370.00
Peppercorn crusted Pork Tenderloin Serves approx. 40	\$85.00 or \$2.99 per person
Oven Roasted Turkey Breast Serves approx. 25	\$75.00 or \$2.55 per person

\*All carving stations attended by a chef at \$25.00 per chef per station with a one-hour minimum

## **Ice Sculptures**

Ice sculptures are available for any occasion: birthday parties, business parties, meetings, graduations, weddings, anniversaries, or just for fun!

Full Block (4 ½' by 2 ½' by 1')	\$500.00
Shrimp Cocktail Ice Mold (Shrimp Included)	\$500.00 (see appetizers)

\*Prices vary depending on detail. Larger sizes or multiple block carvings are available upon request. Any type or style of carving is possible!

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## **Breakfast, Plated**

**Breakfasts include, *Coffee and Tea***

Add assorted juices @ \$1.25 per person  
(Minimum of 15 people)

### **~Traditional Breakfast~**

\$7.50

Fresh scrambled eggs served with choice of bacon, sausage, or ham, breakfast potatoes, buttermilk biscuits with preserves and butter.

### **~Southern Sunrise~**

\$8.50

Scrambled eggs with breakfast potatoes, sausage gravy and biscuits, with choice of bacon, sausage, or ham.

### **~Lafayette Morning~**

\$6.99

Two buttermilk pancakes or French Toasts, served with choice of sausage or bacon.

### **~Breakfast Sandwich or Wrap~**

\$7.95

Your choice of croissant, biscuit, or wrap with fluffy scrambled eggs, cheddar cheese, and your choice of meat. Served with fresh fruit or home fries.

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Guarantees must be provided 72 business hours prior to the function.*



## **Breakfast, Buffet**

**All breakfast buffets include Coffee and Tea**

*Add assorted juices @ \$1.25 per person  
(Minimum of 20 guests)*

<b>Delta Queen Continental</b>	<b>\$5.99</b>
Chilled juices, assorted bakeries, butter, preserves, and fresh fruit.	
<b>American Queen Continental</b>	<b>\$6.25</b>
Chilled juices, assortment of dry cereals, 2% milk, fresh fruit, cream cheese and bagels, assorted bakeries, butter and preserves.	
<b>Sunrise Buffet</b>	<b>\$7.25</b>
Chilled juices, fresh fruit, scrambled eggs, sausage and bacon, breakfast potatoes, and assorted bakeries.	
<b>Fresh Start</b>	<b>\$8.95</b>
Chilled juices, fresh fruit, scrambled eggs, sliced ham, waffles, French toast, assorted dry cereals and whole milk, English muffins, and assorted bagels.	
<b>Country Style Buffet</b>	<b>\$8.50</b>
Scrambles eggs, buttermilk biscuits with sausage gravy, sliced ham and bacon, breakfast potatoes, muffins, preserves and butter.	
<b>Omelet Station</b> ( <i>Chef Required @ \$25.00</i> )	<b>\$9.25</b>
Omelets prepared to order with your choice of fillings. Ham, Cheddar Cheese, Onions, Mushrooms, Tomatoes, and Green Peppers. Served with Croissants, Biscuits and preserves. Breakfast Potatoes, Bacon and Sausage Links. Add fresh fruit salad @ \$ 1.50 per person.	

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## **Lunch or Dinner, Buffet**

*(All buffets include choice of rolls- biscuits-bread sticks-garlic bread, butter, coffee, tea, water)*

*Dinner Buffet includes choice of dessert*

*Lunch Buffet add dessert for \$1.00pp*

**Lunch from 11am to 2pm      Dinner from 2pm to 10pm**

### **The Marquis de Lafayette**

Lunch \$22.99      Dinner \$25.99

*(minimum of 50 people)*

Choice of three salads, three entrées, and three accompaniments.

### **The Bellevue**

Lunch \$18.99      Dinner \$22.99

*(minimum of 25 people)*

Choice of three salads, two entrées, and three accompaniments.

### **The Durward**

Lunch \$15.99      Dinner \$19.99

*(minimum of 25 people)*

Choice of two salads, two entrées, and two accompaniments.

### **The Lafayette Buffet**

Lunch \$11.99      Dinner \$15.99

*(minimum of 20 people)*

Choice of two salads, one entrée, and one accompaniment.

\*Choice entrees: Baked Steak - Beef Stroganoff - Pork Loin with Apple Glaze –Meat Lasagna - Roasted Lemon Chicken - Stuffed Chicken Breast - Roast Sirloin - New England Style White Fish - Honey Glazed Ham - Chicken Marsala - Meatloaf - Chicken Parmesan –Bruchetta Chicken– Chicken Cordon Bleu- Braised Beef Flank Steak- Vegetarian Lasagna, Oven Roasted Turkey, Fried Chicken- Fried Cod Fish- Chicken Monterey- Parmesan and Herb Crusted Chicken or Pork

\*Choice accompaniments: Whipped Potatoes and Gravy - Seasoned Green Beans - Peas - Roasted Redskin Potatoes - Candied Carrots -Corn - Scallop Potatoes - Country Green Beans – Broccoli & Rice Casserole - Vegetable Medley- Steamed Broccoli- Butter Parsley Redskin Potatoes- Rice Pilaf- Wild Rice– Baked Beans- Oven Roasted Cauliflower - Traditional Stuffing- Macaroni & Cheese- Hash brown Casserole

\*Choice salads: Redskin Potato Salad - Waldorf Salad - Cole Slaw - Garden Salad - Tortellini Salad - Italian Pasta Salad - Fruit Salad - Greek Salad - Cucumber and Tomato Salad - Caesar Salad- Macaroni Salad, Cottage Cheese, Broccoli Salad

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The Buffet Options below do not include desserts. A la cart options available.

## **Other Buffet Options:**

### **Pasta Buffet**

Lunch or Dinner \$12.99

Includes Linguini and Penne pasta, marinara with meatballs and Alfredo sauce, vegetable medley, Caesar salad, garden salad, and garlic bread.

Add Lasagna for \$2.00 per person

Add Grilled Chicken \$1.25 per person

### **Mexican Buffet**

Lunch or Dinner \$15.99

Seasoned Ground Beef, Fajita Chicken Strips with Onions & Peppers, Mexican Rice, Soft and Hard Taco Shells, Tortilla Chips, Tomato, Lettuce, Sour Cream, Cheddar Cheese, Salsa, Guacamole,

### **Country Buffet**

Lunch or Dinner 16.99

Fried Chicken, Meatloaf, Scalloped Potatoes, Corn on the Cob, Baked Beans, Cole Slaw, Macaroni Salad & Buttermilk Biscuits

### **Lafayette Deli Buffet**

Lunch or Dinner \$11.99

Sliced roast beef, turkey, and ham; sliced Cheddar, Swiss, Provolone, and American cheeses, sliced tomatoes, red onions, lettuce, and pickles, sandwich breads, condiments, served with chips and choice of a salad. -Coffee, Tea not included-

### **Boxed or Plated**

Lunch or Dinner \$10.99

Choice of ham, turkey, or roast beef, chicken salad; choice of Cheddar, Swiss, American, or Provolone cheese, served on a house roll with a bag of chips, a cookie, whole fresh fruit, and your choice of Soda or bottle of water. Includes condiments, plastic ware, and napkin.

## **Create Your Own Theme Buffet – Ask for Pricing**

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## **Lunch or Dinner, Plated**

*(Include two accompaniments (except where noted), Dinner entrees comes with garden salad, rolls, butter)*

**(Includes coffee, tea, water)**

**When making selections 2-3 Options Max – All options must have the same accompaniments.**

**Lunch from 11am to 4pm**

**Dinner from 4pm to 10pm**

**~Prime Rib~**

Lunch or Dinner \$20.99

Oven roasted Prime Rib served with au jus. (Served medium to med well)

**~Filet Mignon~**

Lunch or Dinner \$25.99

The most tender of all steaks. An six-ounce filet grilled and topped with a cabernet sauce. (Served medium to med well)

**~Roast Sirloin~**

Lunch \$12.99    Dinner \$17.99

Three tender slices of sirloin topped with a demi-glaze sauce.

**~Stuffed Chicken Breast~**

Lunch \$10.99    Dinner \$15.99

Savory celery-sage dressing wrapped in a boneless, skinless chicken breast, topped with old fashion chicken gravy.

**~Chicken Parmesan~**

Lunch \$12.99    Dinner \$16.99

Parmesan breaded chicken breast, topped with a three-cheese blend served over linguini pasta tossed with marinara sauce, garlic bread to finish. (No Accompaniment)

**~Apple Gazed Pork Loin~**

Lunch \$11.99    Dinner \$18.99

A roasted pork loin sliced and topped with a delicious apple glaze.

**~Dijon-Crusted White Fish~**

Lunch \$13.99    Dinner \$15.99

Baked white fish breaded with a mixture of Dijon-style mustard, fresh Parmesan cheese, and breadcrumbs.

**~Grilled Salmon~**

Lunch \$17.99    Dinner \$19.99

A beautiful salmon filet grilled and topped with a garlic butter sauce.

**~Lemon Chicken~**

Lunch \$9.99    Dinner \$14.99

Lemon brined chicken breast roasted and topped with a lemon cream sauce

**~Surf & Turf~**

Lunch or Dinner \$32.99

Black tiger shrimp served scampi style with an six-ounce filet cooked to temperature and topped with our cabernet sauce.

**~Chicken Alfredo~**

Lunch \$10.99 Dinner \$12.99

Fettuccini tossed with Alfredo sauce and topped with broccoli florets, Parmesan cheese, and a grilled chicken breast. (No Accompaniment)

**~Pasta Primavera~**

Lunch \$9.99 Dinner \$12.99

Fresh vegetables sautéed with white wine, olive oil, and garlic butter tossed with linguini. (No Accompaniment)

**~Stir Fry Vegetarian Plate~**

Lunch \$8.99 Dinner \$11.99

Fresh vegetables sautéed with sesame oil and soy sauce served over rice. (No Accompaniment)

\*Choice of two accompaniments: Whipped Potatoes and Gravy -Seasoned Green Beans - Peas - Roasted Redskin Potatoes - Candied Carrots - Corn - Scalloped Potatoes - Country Green Beans - Vegetable Medley – Steamed Broccoli – Butter Parsley Redskin Potatoes- Rice Pilaf- Traditional Stuffing- Macaroni & Cheese- Baked Potato- Baked Beans- Roasted Cauliflower, Broccoli & Rice Casserole, Hash brown Casserole

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## **Banquet Dessert Options**

Maximum 3 Selections per event.

Assorted Fruit Pies - Fruit Strudel – Chocolate or Strawberry Mousse - Fruit Crisp - Pear Tart with Caramel Sauce – Ice Cream (Chocolate or Vanilla) – Rainbow Sherbet – Cream Pies (Chocolate, Coconut, Peanut Butter)

	<b><u>A la Carte</u></b>
Ice Cream	\$1.99
Assorted Fruit Pies (Choice of Fruit)	\$2.50
Homemade Fruit Cobbler (Choice of Fruit)	\$2.50
Strudel (Choice Fruit)	\$2.95
Crème Brulee	\$3.75
Flourless Chocolate Torte	\$3.95
Cheesecake Assorted Types	\$4.50
Strawberry Shortcake	\$3.95
Pear Tart with Caramel Sauce	\$3.25
Cream Pie	\$3.50
(Chocolate, Coconut, Banana)	
Chocolate or Strawberry Mousse	\$2.75
Key Lime or Lemon Meringue Pie	\$3.75
Fruit Crisp (Choice Fruit)	\$3.25

**\*\*Chocolate Fountain – Cheese Fountain – Ranch Fountain  
(minimum 100ppl)  
Ask for pricing.....**

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# **Banquet and Conference Room Guidelines**

## **Meeting Rooms**

Since other groups may be utilizing the same room as you, prior to or following your function, please adhere to the agreed function schedule. Should your needs change, contact your sales/catering manager and every effort will be made to accommodate your requests.

The seating capacity in meeting rooms will vary depending on set up (guide enclosed), equipment and/or displays, head table, dance floor or other requirements.

In order to maintain the quality and appearance of our facilities, stapling, tacking and taping to wall coverings or wood surfaces is prohibited. Directional signage must be approved by the Hotel. Please consult with our banquet staff regarding your requirements. Damages will be billed to customer.

Meeting room rates are subject to change at any time without notice. Meeting rooms are assigned by the number of people anticipated. Charges for function rooms are based on your program as outlined on this agreement including the group food and beverage function and pick-up of guest rooms reserved. We also reserve the right to change the function space reserved due to changes in anticipated attendance, with notification to your organization.

Due to legal regulations, local liquor laws and company policy, no alcoholic beverages may be brought into the hotel.

## **Audio/Visual Equipment**

Arrangements for rental should be made at least 72 hours in advance. The Lafayette Hotel cannot guarantee equipment availability without prior notification.

## **Room Set-up**

If a change from the original room set-up is requested on the day of the function, a minimum labor charge of \$50.00 will be added to the banquet bill.

## **Banquet Menus**

Our menus include our most popular items. We suggest that for quick and efficient service one menu selection be made for everyone attending. For a buffet style meal, a guaranteed minimum number of people is required. We are also prepared to offer recommendations for theme parties and/or packages that may enhance your function.

The Lafayette Hotel must provide all food and beverages (non-alcoholic and alcoholic) for all functions.

Final menu selections and an estimated number of people must be submitted at least two weeks prior to your function date. A 10% increase or decrease in the estimated number may be made no later than 72 hours prior to the time of the function. All groups will be charged at least the minimum guarantee. If no final guarantee is received, the number indicated on the original agreement will be considered the correct and guaranteed number of guests. If final

menu selection is not made one week prior, substitution is at the discretion of the Executive Chef.

### **Beverage Service**

The Lafayette Hotel offers a complete selection of beverages to compliment your functions. Please note that all alcoholic beverage sales and service is regulated by the Ohio State Liquor Control Board. The Lafayette Hotel, as licensee, is responsible for administration of these regulations. Therefore, it is the policy that no liquor, wine or beer may be brought into our banquet or meeting rooms or on the first floor of the hotel from any outside sources.

If beverage consumption on a banquet bar does not equal \$150.00 per bartender, a two-hour minimum of \$25.00 per hour/per bartender charge will be added to the banquet bill.

### **Pricing**

*All prices are subject to change without notice and do not include a service charge or tax. Ohio law deems that the service charge is taxable.*

### **Billing**

All banquet and meeting related charges are subject to one master bill. All "no shows" will be included in the master billing.

Prior credit may be established upon completion of a credit application and approval by the Lafayette Hotel. We reserve the right to request all or part of the bill prior to the function. Functions must be paid for in advance or at the conclusion of such event unless direct billing status has been applied for an approved 10 days prior to your function. Full payment of all group charges incurred are due and payable 10 days from the billing date. Payments not received within 10 days are subject to 2% per month service charge on any outstanding balance.

### **Advance Deposits/Cancellations**

A minimum \$100.00 deposit is required for all catering/banquet/meeting functions unless prior credit/payment arrangements have been established. If a function must be cancelled, the deposit will be refunded in full if the Hotel has received notification of the cancellation at least 60 days prior to the function. *Advance deposit refunds for cancelled Christmas Parties, Wedding Receptions, etc. are at the discretion of the Hotel and will be based solely on the Hotel's ability to re-book the reserved date.*

### **Security**

Liability for any damages incurred by conference attendees or guests are the responsibility of the organization booking the event and will be billed accordingly. The Lafayette Hotel is not responsible for the security of or delivery/pickup of any equipment, displays, printed material or any other items necessary for any function. Please consult with your sales & catering manager for additional information.

The Lafayette Hotel may request that the customer obtain and pay for bonded security personnel.



**Tax Exemptions**

Tax-exempt status will be granted with documentation 10 days prior to your event. Ohio laws require that the tax-exempt organization remit all monies on the tax-exempt billing. We cannot offer tax-exempt status to anyone paying with a personal check or credit card.

**Other Policies**

The Hotel shall not be liable for non-performance of this contract when such non-performance is attributed to labor troubles, disputes or strikes, accidents, government (Federal, State or Local) regulations of, or restricted upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, act of God or other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel preventing or interfering with the Hotel's performance. In such event, the Hotel shall not be liable for any damages, whether actual or consequential, which may result from such non-performance.

Notwithstanding any other provisions of this agreement, owner and/or manager of this Hotel shall be relieved from all requirements hereof, and this agreement shall terminate if owner shall sell, transfer or otherwise convey its interest in this Lafayette Hotel, provided owner has given at least 30 days notice of the transfer by owner, then, owner may assign hereunder, and owner shall be relieved of all obligations and responsibilities under this agreement upon transfer of all advance payments and deposits received by owner to the new owner.