

Rockland Lodge of Elks

B.P.O.E. No. 1008



210 Rankin Street
P.O. Box 983 Rockland
Maine 04841
(207) 594-9200

Food & Beverage Policies, Procedures and Reservations

1. Reservations for meetings, meal functions, rentals, etc. can be arranged anytime by calling the Banquet Coordinator.
Should we add contact info here?

All food and beverage items must be provided by the Elks Lodge.

The Lessee will not be allowed to take any food or beverage items which are not consumed by those in attendance. The specified items remain the property of the Elks Lodge even if the lessee did not reach the guarantee.

Do not take credit card.

Guarantees

2. Five (5) working days prior to the function, a guaranteed number of persons in attendance must be submitted. The guarantee may be increased daily as long as it is within reason and 48 hours prior to the date of the function, excluding Saturday and Sunday.
3. Meals will be served with a guarantee of 100 or more people.

Cancellations

4. The Lessee must notify the Banquet Coordinator five (5) working days prior to the scheduled function of any cancellations to avoid being charged for previously arranged services. When a cancellation should occur, The Elks Lodge will try to keep the specified cost down.
 5. The Elks Lodge has a Maine State Liquor License, which prohibits alcoholic beverages from being brought onto the premises. A cash or open bar can be provided by the Elks Lodge.
 6. Payment for food and beverage functions and banquet hall rentals will be made in full 24 hours before the day of the event unless otherwise agreed upon in advance.
 7. Four hundred dollars (\$400.00) non-refundable deposit required on all wedding receptions and certain other events.
- B. Police Security is requested on all wedding receptions, class reunions and dance hall rentals when liquor is served. The lessee is responsible for this charge.

Rental Rate Breakdown

The rates below apply to all rentals for event meetings, class reunions, dances, etc.

Hall Rental.....\$600.00 for non-member.....\$450.00 for member (immediate family)

Above prices include table and chair set ups, lights, heat and/or air conditioning. Equipment rental rates are optional and available upon request. If day before function is available you may decorate between hours; 11:00 a.m. to 5:00 p.m. Three Hundred dollar charge. (\$300.00)

1. Head table for bridal party.
2. Round tables seating 8 people (4) for family tables.
3. Microphone for the wedding toast.
4. Wedding cake can be sliced and served after first piece has been cut; \$50 charge.
5. Napkins and tablecloths to coordinate (normal charge).
6. Cash or open bar.
7. Room arrangement.
8. Sound system \$200 .00
9. Extra hour \$200 .00

Appetizers / Hors d'oeuvres and Specials for Any Occasion

To ensure availability on some of the items below items, it is recommended that your selection be made ten days prior to your event. Hors d'oeuvres and appetizers will only be served in addition to buffets or dinners.

Chilled Fruit Juice	\$.95
Fruit Cup.....	1.50
New England Fish Chowder per cup.....	5.25
New England Clam Chowder per cup	4.50
Seafood Chowder per cup	5.75
Shrimp Cocktail Supreme (price quoted upon request)	

HORS D'OEUVRES per hundred

COLD

Stuffed Deviled Eggs. \$140.00

HOT

Cocktail Meatballs

 Simmered in mushroom or sweet & sour sauce..... 160.00

Fried Maine Shrimp..... Price Quoted Upon Request

Italian Sausage

 With marinara sauce 160.00

Buffalo Chicken Wings

 Cooked with a tantalizing and spicy sauce..... 200.00

Stuffed Mushroom Caps

 With seasoned seafood or beef stuffing..... 250.00

Scallops

 Tender bay, wrapped in bacon Price Quoted Upon Request

Mozzarella Sticks

 Mozzarella cheese rolled in parmesan cheese and fried..... 150.00

SPECIALS

Cheese Tray

With aged Cheddar\$175.00

Fruit Tray

Fresh, with selection of cut fruit 175.00

Vegetable Tray

Fresh, various crisp cut vegetables with assorted dips 1.75.00

Jumbo Shrimp Bowl

Iced, excellently presented and garnished, served with cocktail sauce (price quoted upon request)

Chips & Dip

Tray or assorted chips with onion, vegetable or bleu cheese dip 30.00

Peanuts (per pound) 9.00

Mixed Nuts (per pound) 12.00

COMPLETE DINNERS

Table Service - 250.00 extra per hundred

ROAST PORK

Dressing, Apple Sauce 14.95

GLAZED BAKED HAM

With fruit sauce 14.95

BONELESS BREAST OF CHICKEN (8 oz.)

Baked, stuffed with our own special topping 14.95

BAKED HADDOCK (6 oz.)

With our own special cream sauce 17.95

BAKED STUFFED HADDOCK (6 oz.)

With our own seafood stuffing 18.95

ROAST TOP SIRLOIN OF BEEF

With a seasoned au jus 18.75

ROAST PRIME RIB OF BEEF (12 oz.) Au Jus

Hearty cut of beef cooked to perfection 27.95

NEW YORK CUT SIRLOIN STEAK (12 oz.) Broiled

With herb butter 23.95

BAKED SEA SCALLOPS

Served with wine sauce (price quoted upon request)

SEAFOOD NEWBURG

Selected Maine seafoods with a sherry Newburg sauce (price quoted upon request)

BOILED LIVE MAINE LOBSTER

Served with drawn butter (price and size quoted upon request)

POTATOES: Choice of One

Baked, Mashed, Oven Roasted Potato or Rice Pilaf

VEGETABLES: Choice of One

Green beans, garden peas, mixed vegetables, herbed carrots, peas and pearl onions.
broccoli spears, or cauliflower.

Salad. coffee, tea, milk, rolls and butter also included.

PI9Bse add 15% service charge and 8% Maine sales tax.

Guarantee required 72 hours in advance.

Prices are subject to change.

Banquet Buffets

The following buffets are prepared for a minimum of 100 persons

1. Glazed baked ham, rice pilaf, mashed, baked or oven-roasted red potatoes, Potato salad, hot vegetables, Caesar salad, relish tray, assorted rolls & butter, coffee, tea 14.95
2. Baked stuffed chicken breasts, rice pilaf, mashed, baked or oven-roasted red potatoes, hot vegetable, Caesar salad, relish tray, assorted rolls & butter, coffee, tea 14.95
3. Glazed baked ham, and baked chicken; choice of one: rice pilaf, mashed potato, baked potato oven-roasted red potatoes, or potato salad, hot vegetable, Caesar salad, relish tray, assorted rolls & butter, coffee, tea 15.95
4. Baked stuffed haddock, rice pilaf, mashed, baked or oven-roasted red potato, hot vegetable, Caesar salad, relish tray, assorted rolls & butter, coffee, tea..... 18.75
5. Roast top sirloin of beef au jus, choice of baked ham or baked chicken; choice of rice pilaf, mashed, baked oven-roasted red potatoes or potato salad, hot vegetable, Caesar salad, relish tray, assorted rolls & butter, coffee, tea 18.95
6. Roast top round of beef au jus, baked haddock, choice of mashed, baked oven-roasted red potato, rice pilaf or potato salad, hot vegetable, Caesar salad, assorted rolls & butter, coffee, tea..... 21.95
7. Roast Pork, Dressing, Roast Breast of Turkey, mashed or oven-roasted red potato, hot vegetables, Caesar salad, assorted rolls & butter, coffee, tea 17.95
8. Roast Top Sirloin of Beef, baked haddock, choice of baked chicken or ham, choice of rice pilaf, mashed, baked, oven-roasted red potato or potato salad, hot vegetable, Caesar salad, relish tray, assorted rolls & butter, coffee, tea 23.95
9. Steamship round of beef au jus, Select two of the following items: boneless breast of chicken with sauce supreme, baked haddock with our own special topping, roast young tom turkey or honey glazed Virginia ham. Also: hot vegetables, choice of mashed, baked, oven-roasted red potato or potato salad, assorted pickles and relishes, Caesar salad, assorted rolls & butter, coffee, tea (100 person minimum).....24.95

The following may be added to our buffets for an additional charge of \$1.50 per person:

- Swedish meatballs or Italian sausage in sauce
- Boneless breast of chicken with sauce supreme
- Baked lasagna or pasta dish

PLEASE ADD 15% SERVICE CHARGE AND 8% SALES TAX - PRICES ARE SUBJECT TO CHANGE

All selections include dinner rolls or sliced Italian bread, Caesar Salad, relish tray,
coffee, tea and punch. Add 1.00 per person for tossed salad

DESSERTS

Sherbet or Ice Cream (assorted flavors available)	\$1.75
Peanut Butter Pie	3.00
Coconut Cream Pie	3.00
Chocolate Cream Pie.....	3.00
Apple Pie	3.00
Boston Cream Pie	3.00
Strawberry shortcake	3.00
Carrot Cake	2.50
Cheese Cake with Fruit Glaze	4.50
Gingerbread with whipped cream.....	2.50
Chocolate or White Cake with your choice of frosting.....	2.50

All pastries are homemade

PLEASE ADD 15% SERVICE CHARGE AND 8% SALES TAX TO THE ABOVE

Rockland Lodge of Elks #1008 B.P.O.E.

Terms & Conditions

1. The number of guests stated on the agreement is subject to increase only by the patron up to 48 prior to the date of the function excluding Saturday and Sunday.
2. Cancellation is requested no later than 5 days prior to the function. Cancellation not received in a timely manner are subjected to charges of up to 50% of the minimum guarantee.
3. No function will be permitted to run over the time specified without prior approval of the Banquet coordinator.
4. No food and/or beverage, other than those provided by the Rockland Elks Lodge may be brought into the premises.
5. The patron will be responsible for any loss or damage to the building, equipment, decorations or fixtures damaged during the function due to activities of the guests.
6. Scotch or masking tape may not be used on equipment, walls or ceiling. Electrical equipment or extension cords may not be used without prior approval by Rockland Elks Lodge.
7. If alcoholic beverages are being served, the State age minimum of 21 must be observed. We reserve the right to refuse service for reasons deemed to be in our interest.
8. Last call will be given at 30 minutes prior to the end of the function.
9. The Rockland Lodge of Elks #1008 may require police or security officers to be present at certain functions where liquor is served and pass this charge on to the lessee.
10. This contract is void if it cannot be performed because of government regulations, accidents, disputes or uncontrollable circumstances.
11. No helium balloons will be allowed in the building.

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