

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 contacting the Club Manager, Stephen Ames at (207) 594-9200 or via e-mail at elksmgr1008@gmail.com.

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. Elks Lodge #1008 does not accept Credit Cards as form of payment.

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.

Cancellations

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 on to 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 and fifty dollars (\$450.00) non-refundable deposit required on all wedding receptions and certain other events.
8. Police or 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.

Above prices include table and chair set ups, lights, heat and/or air conditioning. Equipment rental rates are optional and available upon request. If hall is available the day before function you may decorate between hours; 11:00 a.m. to 5:00 p.m. There will be a four-hundred-dollar charge (\$400.00).

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, \$100 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, 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	\$1.25
Fruit Cup	\$2.00
New England Fish Chowder per cup	\$8.00
New England Clam Chowder per cup	\$8.00
Seafood Chowder per cup	\$8.00
Shrimp Cocktail Supreme (price quoted upon request)	

HORS D'OEUVRES per hundred

COLD

Stuffed Deviled Eggs. \$180.00

HOT

Cocktail Meatballs	
Simmered in mushroom or sweet & sour sauce	\$190.00
Fried Maine Shrimp	Price Quoted Upon Request
Italian Sausage	
With marinara sauce	\$200.00
Buffalo Chicken Wings	
Cooked with a tantalizing and spicy sauce	\$240.00
Stuffed Mushroom Caps	
With seasoned seafood or beef stuffing	\$295.00
Scallops	
Tender bay, wrapped in bacon	Price Quoted Upon Request
Mozzarella Sticks	
Mozzarella cheese rolled in parmesan cheese and fried	\$190.00

Specials

Cheese Tray		
With aged Cheddar and Assorted Crackers		\$200 00
Fruit Tray		
Fresh selection of Seasonal Fruits and Berries		\$200 00
Vegetable Crudite		
Fresh. various crisp cut vegetables with assorted dips		\$200 00
Jumbo Shrimp Bowl		
Iced and nicely presented and garnished with cocktail sauce	(price quoted upon request)	
Chips and Dips		
Tray of assorted chips with onion, vegetable or bleu cheese dip		\$50 00
Peanuts (per pound)		\$15.00
Mixed Nuts (per pound)		\$25.00

COMPLETE DINNERS

Table Service - \$250.00 extra per hundred

ROAST PORK		\$18 95
Dressing Apple Sauce		
GLAZED BAKED HAM		\$18.95
With fruit sauce		
BONELESS BREAST OF CHICKEN (8 oz.)		\$18.95
Baked and stuffed with our own special topping		
BAKED HADDOCK (6 oz)		\$21.95
With our special cream sauce		
BAKED STUFFED HADDOCK (6 oz.)		\$22.95
With our own seafood stuffing		
ROAST TOP SIRLOIN OF BEEF		\$24.75
With a seasoned au jus		
ROAST PRIME RIB OF BEEF (12 oz.) Au Jus		\$32 .95
Hearty cut of beef cooked to perfection		
NEW YORK CUT SIRLOIN STEAK (12 oz.)	(price quoted upon request)	
Broiled with herb butter		
BAKED SEA SCALLOPS	(price quoted upon request)	
Served with wine sauce		
SEAFOOD NEWBURG	(price quoted upon request)	
Selected Maine seafoods with a sherry Newburg sauce		
BOILED LIVE MAINE LOBSTER	(price quoted upon request)	
Served with drawn butter		

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 with Pearl Onions, Broccoli Spears or Cauliflower
Salad, Coffee, Tea, Milk, Rolls and Butter also included

*Please add 15% service charge and 8% Maine sales tax
Guarantee required 72 hours in advance
Prices are subject to change.*

Banquet Buffets

1. Glazed Baked Ham, Rice Pilaf, Mashed, Baked or Oven-Roasted Red Potatoes, Potato Salad, Seasonal Vegetable \$18.95
2. Baked Stuffed Chicken Breast, Rice Pilaf, Mashed, Baked or Oven-Roasted Red Potatoes, Vegetable \$18.95
3. Glazed Baked Ham, and Baked Chicken; choice of one: Rice Pilaf, Mashed Potato, Baked Potato, Oven-Roasted Red Potatoes or Potato Salad, Seasonal Vegetable \$20.95
4. Baked Stuffed Haddock; choice of one: Rice Pilaf, Mashed, Baked or Oven-Roasted Red Potato. \$22.75
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, Seasonal Vegetable \$22.95
6. Roast Top Round of Beef au jus, Baked Haddock; choice of Mashed, Baked, Oven-Roasted Red Potato, Rice Pilaf or Potato Salad, Seasonal Vegetable \$23.95
7. Roast Pork, Roast Breast of Turkey with Dressing, Mashed or Oven-Roasted Red Potato, Seasonal Vegetable \$21.95
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, Seasonal Vegetable \$27.95
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 Turkey or Honey Glazed Virginia Ham; choice of Mashed, Baked, Oven-Roasted Red Potato or Potato Salad, Seasonal Vegetable (100 person minimum) \$28.95

The following may be added to our buffets for an additional charge of \$2.00 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 Caesar Salad, Dinner Rolls or sliced Italian Bread, Coffee, Tea and Punch.

Add \$3.00 per person for Tossed Salad

DESSERTS

Sherbet or Ice Cream (assorted flavors available)	\$3.00
Peanut Butter Pie	\$4.00
Coconut Cream Pie	\$4.00
Chocolate Cream Pie	\$4.00
Apple Pie	\$4.00
Boston Cream Pie	\$4.00
Strawberry Shortcake	\$4.00
Carrot Cake	\$4.00
Cheese Cake with Fruit Glaze	\$5.00
Gingerbread with whipped cream	\$4.00
Chocolate or White Cake with your choice of frosting	\$4.00

All pastries are homemade

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

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Terms & Conditions

1. The number of guests stated on the agreement is subject to increase only by the patron up to 48 hours prior to the date of the function excluding Saturday and Sunday.
2. Cancellation is requested no later than 10 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 onto the premises. (Excluding the Wedding Cake).
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 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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