



UNION BLUFF

HOTEL & MEETING HOUSE

Thank you for considering the Union Bluff Meeting House for your upcoming Celebration of Life! We will be happy to work with you to ensure all your needs are met, and to honor your loved one in a memorable way. Included in the following pages are our menu offerings, site information, and general policies. Please read through this information carefully, and should you have any questions, please feel free to contact us. We will provide easels for display items as well as a projector for a slideshow and a cordless microphone for speeches.

Policies

Room Rental Fee: A room rental fee applies for all events and covers a 4 hour time frame; please inquire with our Event Coordinator for your needs. The Grand Ballroom accommodates up to 250 guests; the Breakwater Room accommodates up to 100 guests; the Edgemere Room accommodates up to 60 guests; the Gathering Room accommodates up to 10 guests; the Surfbreaker Room accommodates up to 12 guests and the Nottingham Room accommodates up to 30 guests.

Deposits: The first payment amount is due upon signing of a contract. A major credit card is required to be on file for any additional charges that may be incurred. All deposits are non-refundable. Dates are not guaranteed until a signed contract with a payment is received.

Food and Beverage Minimums: There may be a food and beverage minimum for the event; please inquire with our Event Coordinator. Outside food and beverage items are not permitted with the exception of certain vendor. *All menus will be assessed with a surcharge of \$4 pp for guests counts of 30 or less, unless otherwise specified.*

Additional Requirements: Any event ending past 9pm may require the booking of all eight rooms above the ballroom, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meal. Final charges are based on the final guest count or the number of guests served, whichever is greater. *All menus will be assessed with a surcharge of \$4 pp for guests counts of 30 or less, unless otherwise specified.*

Cancellations: Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

Pricing: All charges carry a 7% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 13% gratuity charge. All menu items are subject to change due to market costs and availability.

Décor: You are welcome to bring in any décor that is completely removable without damage to the facility or property. All décor must comply with safety codes established by the Town of York. All items brought in must be removed by the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

Parking: From mid May to mid October, any guest attending an event at the Meeting House must park in town metered parking spots. Valet service for on-site parking is available at an additional charge.

Hotel Rooms: Hotel rooms may be blocked in advance for your guests. All hotel rooms are subject to the policies of the Union Bluff Hotel.

Breakfast

BUFFET STYLE

Continental \$14 per person

Assorted fresh fruit, bagels with cream cheese, assorted muffins, yogurt and granola; coffee, tea and assorted juices

Daybreak \$16 per person

Assorted fresh fruit, bagels with cream cheese, croissants and assorted muffins, ham and cheese sticks, yogurt, assorted cold cereals; coffee, tea and assorted juices

Sunrise \$20 per person

All items in the Continental package, plus Scrambled Eggs, choice of French Toast OR Pancakes, Bacon, Sausage and Home fries; coffee, tea and assorted juices

Seamist \$24 per person

All items in the Daybreak package, plus Eggs Benedict, Breakfast Strata, Hot Oatmeal, Corned Beef Hash, Sausage, Bacon and Home Fries; coffee, tea and assorted juices

Luncheon

Light Buffet \$24 per person

Tossed House Salad / Assorted Finger Sandwiches of: Egg Salad, Ham Salad and Chicken Salad
Fresh Fruit Salad / Pasta Salad / Potato Chips / Dessert*

Gourmet Pizza Buffet \$22 per person

Tossed House Salad / 3 selections of Gourmet Pizzas plus Cheese pizza / Dessert*

Deli Buffet \$24 per person

Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami with selection of cheese
Accoutrements / Pasta Salad / Cole Slaw / Dessert*

Burrito Buffet \$24 per person

Pulled Chicken / Ground Beef / Sauteed Peppers and Onions / Corn / Rice / Pico de Gallo Beans / Iceberg Lettuce / Mexican Salad Dressing / Cheddar Cheese / Sour Cream / Dessert*

Wrap Buffet \$25 per person

Potato Salad / House Made Potato Chips / Iceberg Salad
Cranberry Cashew Chicken Salad / Roast Beef, Caramelized Onions, Horseradish and Cheddar
Alfalfa Sprouts with Boursin Asparagus, Roasted Peppers and Cucumber Noodle / Dessert*

Cold Sandwich Buffet \$25 per person

Meatloaf with Muenster Cheese/ Tomato, Mozzarella and Pesto on Focaccia / Italian Cold Cut Sub
Orzo Salad / Sweet Potato Chips / Iceberg Salad / Dessert*

Asian Buffet \$26 per person

Miso Soup / Teriyaki Beef and Broccoli / General Tsao Chicken / Stir Fry / White Rice
Fried Rice / Spring Rolls / Crab Rangoons

All American Buffet \$26 per person

Hot Dogs / Hamburgers / Pulled Pork BBQ Sandwiches
Potato Salad / Cole Slaw / Corn Bread / Watermelon

Italian Buffet \$34 per person

Tossed House Salad / Minestrone Soup / Baked Ziti / Meatballs in Sauce
Chicken Parmesan / Italian Bread / Dessert*

Hot Buffet \$42 per person

Tossed House Salad / Baked Stuffed Haddock / Chicken Marsala / Vegetable Stir Fry
Rice Pilaf / Chef Selection Vegetable / Rolls and Butter / Dessert*

*Dessert Options of: Assorted Cookies / Brownies / Whoopie Pies / Cheesecake

Boxed Lunch \$20 per person

Turkey, cranberry, stuffing & mayonnaise sandwich / Roast Beef, horseradish and cheddar
Hummus with pea tendrils, roasted red peppers & cucumbers / Chips / Cookie / Fresh Fruit
Small Water in a to-go box

The Driftwood

\$54 per person

plated & served:

House Salad

One Entrée:

(for a choice of two entrees with pre-counts, add \$2 pp)

Korean Kalbi Short Rib

Pork Tenderloin with Apple Chutney

Chicken Marsala

New England Crumb Topped Haddock

Pasta Primavera

Coffee and Tea

Dessert choice of: Blueberry Pie with Chantilly Cream or Cheesecake with Strawberries

Hors D'oeuvres Displays

All Displays serve 50 people

Fresh Fruit Display \$170

Vegetable Crudité \$150

Domestic Cheese and Crackers \$170

New England Cheese and Crackers \$195

Imported Cheese and Crackers \$210

Tapas Sampler \$200

Served with Pita bread, crostini and tortilla chips; choice of 3:

Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Bacon & Cheddar Dip

Roasted Red Pepper Hummus / Bruschetta

Hors D'oeuvres

All items are served in displays of 50; * items are Gluten Free

Cold Selections

Jumbo Shrimp Cocktail * \$210

Mini Lobster Rolls \$210

Beef Crostini \$175

Ahi Tuna Spoon with Matchstick Wontons \$185

Caprese Skewer* \$155

Roasted Tomato Bruschetta \$135

Hot Selections

Scallops wrapped in Bacon* \$200

Mini Crab Cake \$160

Coconut Shrimp \$210

Lobster Mac-n-Cheese in a mini-martini glass \$185

Clam Chowder in a mini-martini glass \$180

Marinated Steak Tip Kabob* \$185

SoMe Steak Ale Pie \$170

Beef Bourguignon Puff \$195

Chorizo Stuffed Mushroom* \$160

Peking Duck Spring Roll \$195

Buffalo Chicken Empanada \$165

Sweet & Sour Meatball \$140

Maple Pulled Pork Crostini with a Sour Apple Slaw \$150

Grilled Lamb Chops with Mint Cream Sauce* \$210

Sesame Chicken Skewer \$190

Sweet Chili Coconut Chicken Skewer \$170

Cilantro Chicken Dumpling \$160

Key West Chicken Skewer* \$155

French Fry Shooter \$145

Edamame Dumpling \$140

Porcini Mushroom Arancini \$155

Raspberry Brie Phyllo Star \$165

Vegetable Spring Roll \$150

Spanakopita \$155

Dessert Displays

Prices are per person

Cheesecake Bar of Lemon, Chocolate and Plain Cheesecake served with toppings Bar \$10

Cookie and Brownie Bar \$8

Assorted Mini Desserts of Whoopie pies, fresh fruit with Chantilly Cream, cream puffs,
chocolate covered strawberries \$9

Beverage Service

A la carte pricing

House Liquor \$11

Call Liquor \$12

Premium Liquor \$13 & up

Domestic Bottled Beer \$6

Specialty Bottled Beer \$7.50

MicroBrew \$9

House Wine \$10

Soda \$2.50

Hosted bar may be set to include any of the above items;
a dollar amount may also be set to limit hosted bar