

# Union Bluff Meeting House

Thank you for considering the Union Bluff Meeting House for your upcoming event. We will be happy to work with you to ensure all your needs are met. 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.

## Policies

**Room rental fee:** 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 Surfbreaker Room accommodates up to 12 guests and the gathering room accommodates up to 10 guests. A room rental fee may apply and cover a 4 hour time frame; please inquire with our Event Coordinator.

**Deposits:** The first deposit amount is due upon signing of 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 deposit 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 supplied items that cannot be provided on-site.

**Additional Requirements:** Any event going past 9pm may require the booking of all eight rooms above the function hall, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meals. Final charges are based on the final guest count or the number of guests served, whichever is greater. All menus carry a \$2 surcharge for parties less than 40 guests.

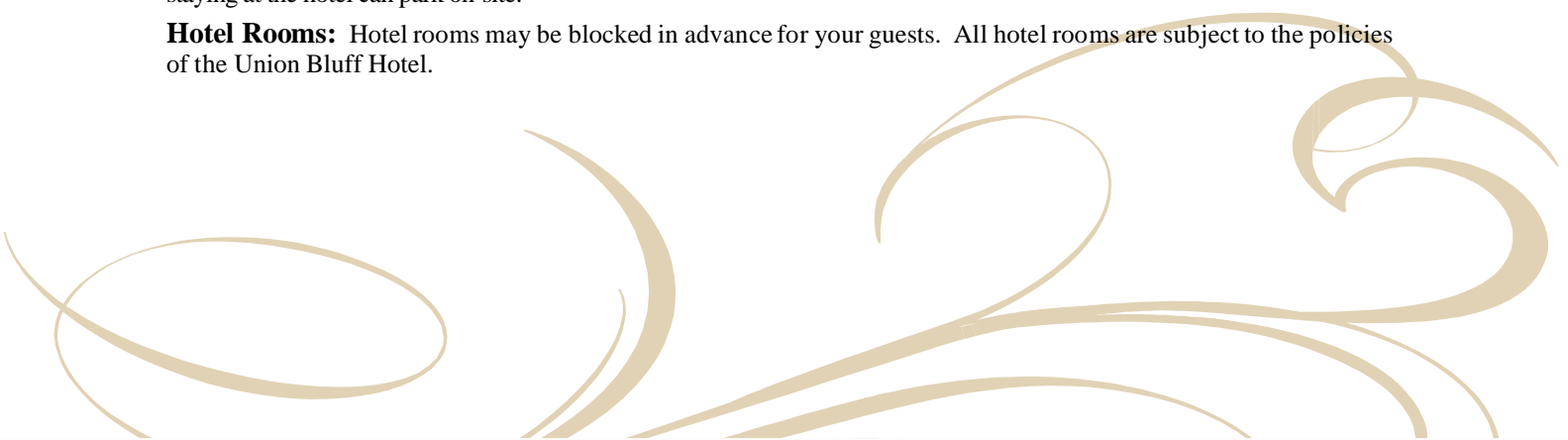
**Cancellations:** Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

**Pricing:** All charges carry a 6.5% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 13.5% 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 at the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

**Parking:** From May to October, any guest attending an event at the Meeting House must park in our remote lot located a third of a mile from the Meeting House. Shuttle or valet service can be arranged for an additional fee. Any guests staying at the hotel can park on-site.

**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**

All breakfast packages are served buffet style. Priced per person, 40 person minimum; for less than 40 people, please add a \$2 surcharge to the price.

**Continental Package.....\$12**

Assorted fresh fruit bowl, bagels and cream cheese, croissants and assorted muffins, coffee, tea and juice selections.

**Daybreak ..... \$14**

Assorted fresh fruit bowl, bagels and cream cheese, croissants and assorted muffins, fruited yogurt, assorted cold cereals, coffee, tea and juice selections.

**Sunrise Package .....\$18**

All items in the Continental package, plus scrambled eggs, choice of French toast or pancakes, bacon, sausage and home fries.

**Mid Morning Brunch.....\$26**

All items in the Continental Package, plus lox, steak, scrambled eggs, country fried chicken with gravy, bacon, sausage and biscuits.

# LUNCHEON BUFFETS

Priced per person, 40 person minimum; for less than 40 people,  
please add a \$2 surcharge to the price.

<b>Cold Buffet</b> .....	<b>\$19</b>
Assorted Finger Sandwiches of: Egg Salad, Ham Salad and Chicken Salad / Pasta Salad Potato Chips / Fresh Fruit Salad / Tossed House Salad / Dessert*	
<b>Gourmet Pizza Buffet</b> .....	<b>\$20</b>
Assorted Pizzas / Tossed House Salad / Dessert*	
<b>Deli Buffet</b> .....	<b>\$22</b>
Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami / Selection of Cheeses and accoutrements / Pasta Salad / Cole Slaw / Dessert*	
<b>Burrito Buffet</b> .....	<b>\$22</b>
Pulled Chicken / Ground Beef / Sautéed Peppers and Onions / Corn Rice / Pico De Gallo / Beans / Iceberg Lettuce / Mexican Salad Dressing Cheddar Cheese / Sour Cream / Dessert*	
<b>Wrap Buffet</b> .....	<b>\$23</b>
Potato Salad / House made Potato Chips / Iceberg Salad Chicken Salad with Cranberries and Cashews Roast Beef with Caramelized Onions, horseradish and Cheddar Cheese / Sprouts with Asparagus, Boursin, Roasted Peppers and Cucumber Noodle / Dessert*	
<b>Cold Sandwich Display</b> .....	<b>\$23</b>
Orzo Salad / Sweet Potato Chips / Iceberg Salad Tomato, Mozzarella and Pesto on Focaccia / 6" Italian Cold Cut Sub Cold Meatloaf Sandwich with Muenster Cheese / Dessert*	
<b>Asian Buffet</b> .....	<b>\$24</b>
Miso Soup / Teriyaki Beef and Broccoli / General Tsao Chicken / Stir Fry White Rice / Fried Rice / Spring Rolls / Crab Rangoons	
<b>All American</b> .....	<b>\$24</b>
Hot Dogs / Hamburgers / Pulled Pork BBQ Sandwiches Potato Salad / Cole Slaw / Corn Bread / Watermelon / Dessert*	
<b>Italian Buffet</b> .....	<b>\$28</b>
Tossed House Salad / Italian Bread / Parmesan Cheese / Baked Ziti Meatballs in Sauce / Chicken Parmesan / Sausage, Peppers and Onions / Dessert*	
<b>Hot Buffet</b> .....	<b>\$37</b>
Tossed House Salad / Rolls and butter / Baked Stuffed Haddock / Chicken Marsala / Vegetable Stir Fry / Rice Pilaf / Chef Selection Vegetable / Dessert*	
<b>Boxed Lunch</b> .....	<b>\$18</b>
Turkey with cranberry, stuffing, & mayo sandwich / Roast beef with horseradish & cheddar / Hummus with pea tendrils, roasted red peppers & cucumbers boxed with chips, a cookie, fresh fruit, and a small water	

*For parties of 8 people or less, ordering off select Pub menu is available, inquire with your Coordinator*

The Meeting House - York Beach, Maine [annonbluff.com](http://annonbluff.com) - 207.363.1333 x 108



# THE DRIFTWOOD

House Salad

One entrée:

(for a choice of two entrees,  
add \$2pp)

Korean Kalbi Short Rib

Pork Tenderloin with Apple Chutney

Chicken Marsala

New England Crumb Topped Haddock

Pasta Primavera

Coffee and Tea

Dessert of Cookie and Brownie Bar

*\$39 per person*

# HORS D'OEUVRES

All items priced for a 50 count serving

## Hot Selections

Scallops Wrapped in Bacon .....	\$195
Mini Crab Cakes .....	\$150
Marinated Steak Tip Kabobs .....	\$175
Sweet Potato and Coconut Chicken .....	\$160
Grilled Lamb Chops .....	\$200
Vegetable Spring Rolls .....	\$155
Spanakopita .....	\$155
Sausage Stuffed Mushroom .....	\$165
Lobster Mac-n-Cheese served in a mini martini glass.....	\$250
Clam Chowder served in a mini martini glass.....	\$180
SoMe Steak Ale Pie. ....	\$165
Swedish Meatball.....	\$140
Sweet & Spicy Pulled Pork & Potato Medallion . . . . .	\$155
Key West Chicken Skewers.....	\$155
French Fry Shooter.....	\$145
Berry & Goat Cheese Tart.....	\$155

## Cold Selections

Jumbo Shrimp Cocktail .....	\$185
Maine Lobster Cocktail .....	\$250
Crab & Avocado Toast.....	\$165
Prosciutto wrapped Melon.....	\$150
Lobster Potato Salad served in a mini martini glass.....	\$175
Beef Crostini.....	\$170
Caprese Skewer.....	\$145
Beets, Gorgonzola, & Apple Spoon. . . . .	\$145
Apple Cranberry Chicken Salad Spoon .....	\$150
Roasted Tomato Bruschetta .....	\$135
Dill Smoked Salmon Crostini .....	\$185

## Trays & Displays - All items priced to serve 50 people

New England Cheese and Cracker Display .....	\$185
Imported Cheese and Cracker Display .....	\$190
Domestic Cheese and Cracker Display .....	\$165
Vegetable Crudities with Dipping Sauce .....	\$140
Fresh Fruit Display .....	\$150
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and Oil .....	\$165
Baked Brie wrapped in Pastry .....	\$125
Assorted Baked Brie Display .....	\$140
<i>Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell</i>	
Raw Bar Display .....	\$395
<i>Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served</i>	
Hummus Display .....	\$160
<i>Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers</i>	
Antipasto Classico Display .....	\$250
<i>Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon and assorted cured meats</i>	
Tapas Sampler .....	\$180
<i>Select 3; served with pita bread, crostini, and tortilla chips</i>	
<i>Spinach &amp; Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Bruschetta / Bacon &amp; Cheddar Dip</i>	

## **BEVERAGE PACKAGES**

Open bar packages are priced per person per hour or four hours. There is a 10 person minimum; for less than 10 people, please add a \$2 surcharge.

### One Hour/ Four Hours

Non-Alcoholic ..... (All Night) / \$4

All soda, assorted juices and water.

Silver .....\$13 / \$26

All soda, assorted juices, water, domestic beer, imported beer and house wine.

Gold .....\$17 / \$33

All soda, assorted juices, water, domestic beer, imported beer, house wine and house liquor cocktails.

Platinum .....\$20 / \$35

All soda, assorted juices, water, domestic beer, imported beer, house wine and all liquor cocktails.

## **BEVERAGE SERVICE**

*A la carte pricing*

### Liquor

House.....\$8.50  
Call.....\$9.50  
Premium.....\$10 & up

### Bottled Beer

Domestic.....\$5  
Imported.....\$6

### Wine

House-Robert Mondavi Woodbridge.....\$8.50

Soda.....\$2.50