

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 covers 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.

STATIONS

Stations are open for one hour. Prices are per person. *Specialty stations require a uniformed chef at an additional charge of \$50 per chef, per hour. 40 person minimum for all stations, \$2 surcharge for less than 40 people

Taco Station	\$13
Hard and soft tacos, chicken & beef, fish \$2 up charge, and taco toppings	
Asian Cuisine Station	\$16
Teriyaki beef skewers, chicken satay with peanut sauce, seaweed salad, salted edamame, pot stickers, spring rolls	
Wing Station	\$9
Fried chicken wings with three of the following sauces: buffalo, Thai peanut, teriyaki, BBQ or ginger garlic	
Late Night Station	\$10
Choice of three: beef sliders, pigs in a blanket, chicken finger bites, mozzarella sticks, fried dough, jalapeno poppers, Stromboli	
Meatball Station	\$8
Sauces: choice of 3. Shallot orange, sweet & sour, tomato, Swedish, tomato goat, buffalo blue cheese	
Flatbread Station	\$7
Choice of three of the following flatbreads: pineapple, ham, and dried cranberries/ sausage, bell pepper, mushrooms / pesto, roasted tomatoes and ricotta cheese/ chicken, bacon, and BBQ sauce/ caramelized onion, feta cheese and kalamata olives	
French Fry Station	\$5
Shoestring fries, sweet potato fries, and steak fries. Toppings: Cajun aioli, ketchup, cheese sauce, ranch, jalapeno ketchup. Poutine (cheese curd and gravy) plus \$1pp	
Mashed Potato Bar*	\$8
House made mashed potatoes and sweet potatoes served in a mini martini glass with toppings bar of: bacon, broccoli, cheese, sour cream, chives, mushroom gravy	
Pasta Station*	\$10
Served with garlic bread and parmesan cheese. Choice of two pastas: penne, Cavatappi, cheese tortellini, linguini, gnocchi. Choice of two sauces: Alfredo, Bolognese sauce, tomato basil, cheese, pesto, roasted tomato	
Salad/Chowder Bar	\$9
Salad bar and New England Clam Chowder with crackers	
Prime Rib*	\$14
Served with a béarnaise sauce and a horseradish cream sauce, option of tenderloin of beef \$6 upcharge	
Salmon Filet*	\$12
Served with dill sauce, lemon thyme sauce, and brown butter caper sauce	
Oven Roasted Turkey*	\$8
Served with a cranberry sauce and traditional gravy	
Virginia Baked Ham*	\$7
Honey glazed and served with a whole grain mustard	
Lobster*	\$15 per 1lb lobster
Served with drawn butter, cracker, fork, wet wipes, & bib in a galvanized bucket	
Haddock*	\$11
Broiled and fried haddock, served with tartar sauce, roasted tomatoes & capers, and lemon beurre blanc sauce	



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

THE WHANITA

Choice of two displayed hors d'oeuvres:

Vegetable Crudité Platter Domestic

Cheese and Cracker Display Fresh

Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with
Balsamic Vinegar and oil

Choice of one:

House or Caesar Salad

Choice of two Entrées:

Korean Kalbi Short Rib

New England Crumb Topped Haddock

Chicken Marsala

Pork Tenderloin with Apple Chutney

Pasta Primavera

Coffee and Tea

Dessert of Seasonal Pie with Whipped Cream

\$47 per person

THE PLAZA

Choice of two stationary displays:

Vegetable Crudité Platter Domestic

Cheese and Cracker Display Fresh

Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with

Balsamic Vinegar and oil

Choice of five hors d'oeuvres passed:

Berry & Goat Cheese Tart

Key West Chicken Skewer

Antipasto Skewer

Mini Crab Cakes

Scallops wrapped in Bacon

Vegetable Spring Roll

Swedish Meatballs

Sweet & Spicy Pulled Pork & Potato Medallion

Stations

Prime Rib, Baked Ham OR Turkey Carving Station

Pasta OR Mashed Potato Station

Salad Station

(Includes House Salad and Caesar Salad with Rolls)

Coffee and Tea

Dessert Bar of Assorted Bars and Truffles

\$54 per person

** All specialty stations require a uniformed chef at an additional charge of \$50 per chef per hour.*

THE NUBBLE

Choice of two displayed

Vegetable Crudité Platter Domestic

Cheese and Cracker Display Fresh

Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with
Balsamic Vinegar and oil

Choice of two passed hors d'oeuvres:

Berry & Goat Cheese Tart

Key West Chicken Skewer

Antipasto Skewer

Mini Crab Cakes

Scallops wrapped in Bacon

Swedish Meatballs

Sweet & Spicy Pulled Pork & Potato Medallion

Choice of one:

New England Clam Chowder, House Salad or
Caesar Salad

Choice of two entrees:

Roast Prime Rib of Beef

Mozzarella & Herb Chicken Roulade

Roasted Pork Loin with Apple Chutney

Seafood Stuffed Haddock

Grilled Salmon with Dill Cucumber Salsa

Coffee and Tea

Dessert of Chocolate Cake or Cheesecake (choose one)

\$57 per person



NEW ENGLAND
CLAMBAKE

Traditional clambake includes:

New England Clam Chowder
House Salad
Steamers & Mussels
Corn-on-the-Cob
Steamed New Potatoes
1 ¼ pound Steamed Lobster

Served with fresh drawn butter and
dinner rolls

Choice of Herb Roasted Statler
Chicken in place of Lobster available

\$50 per person

DINNER BUFFET

Includes dinner rolls and butter, coffee and tea

Soup and Salad

Please choose two of the following:

New England Clam Chowder / Roasted Vegetable

Chicken Tortellini

Classic House Salad / Caesar Salad

Side Dishes

Please choose three of the following:

Roasted Potatoes / Mashed Sweet Potatoes

Rice Pilaf

Seasonal Vegetable Medley / Green Beans Almandine

Maple Glazed Carrots

Entrees

Please choose two of the following:

Chicken Marsala / Seasonal Stuffed Chicken

Baked Stuffed Haddock / Dill Salmon

Roasted Pork Loin with Apple Chutney

Dessert

Please choose one of the following:

Seasonal Fruit Crisp / Seasonal Pie / Cheesecake

Bread Pudding / Chocolate Cake

\$48 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 - All items priced for a 50 count serving

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
Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell	
Raw Bar Display	\$395
Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served	
Hummus Display	\$160
Selection of hummus served with carrots, cucumber, Naan Bread and crackers	
Antipasto Classico Display	\$250
Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon and assorted cured meats	
Tapas Sampler	\$180
Select 3; served with pita bread, crostini, and tortilla chips: Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Bruschetta / Bacon & Cheddar Dip	

Soups

New England Clam Chowder	\$8
Our creamy chowder packed with clams	
Lobster Bisque	\$8
Cream of Five Onion	\$7
Creamy puree of red onions, leek, shallot, scallions and sweet onion	
Chicken Tortellini	\$7
Hearty soup packed with fresh tortellini	
Roasted Vegetable	\$7
Medley of vegetables simmered in broth	
Creamy Broccoli.....	\$7
Italian Wedding Soup	\$7

Salads

Classic House Salad with a twist.....	\$7
Special House Salad.....	\$8
Mix of romaine and spring lettuce with crumbled blue cheese, walnuts and chopped apple wood smoked bacon. Served with a balsamic vinaigrette	
Caesar Salad.....	\$7
Fresh Mozzarella and Tomato Salad	\$9
Fresh mozzarella with vine ripe tomatoes served over spring lettuce and paired with a balsamic dressing	
Spinach Salad.....	\$9
Spinach, strawberries, goat cheese and candied pecans served with a poppyseed dressing	

DINNER MENU

Two items may be selected with an advance pre-count, and all charges are based on the higher priced entrée.

Should the entrees be equal in price, a \$2 surcharge will be added to each entrée.

All entrees are served with bread and chef's selection of starch and vegetable.

Red Wine Marinated Sliced Hanger Steak.....	\$34
Korean Kalbi Short Rib.....	\$37
Prime Rib of Beef.....	\$39
Bacon Wrapped Filet Mignon.....	\$49
Surf and Turf.....	\$54
<i>Petite Filet and a steamed lobster tail.</i>	
NY Strip with Garlic Roasted Shrimp.....	\$44
Herb Chicken with a Lemon Buerre Blanc Sauce.....	\$33
Seasonal Stuffed Chicken Breast.....	\$38
Chicken Parmesan.....	\$32
Mushroom & Pancetta Chicken.....	\$42
<i>Panko breaded chicken breast with a mushroom & Pancetta Duxcelle</i>	
Mozzarella & Herb Grilled Chicken.....	\$37
Roasted Pork Loin.....	\$32
<i>Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney.</i>	
Seafood Stuffed Haddock.....	\$38
Broiled Haddock with New England Crumb Topping.....	\$34
Proscuitto wrapped Salmon with Fontina & Sage.....	\$39
Grilled Salmon with a Dill Cucumber Salsa.....	\$36

A Vegetarian / Vegan / Gluten Free option is always available in addition to your entrée selection:

Roasted Squash Stuffed with Quinoa and Vegetables

DESSERT STATIONS

Ice Cream Sundae Bar*	\$8
<i>Choice of three ice creams with sauces, candy, and traditional toppings</i>	
Assorted Mini Desserts	\$8
<i>Assortment of whoopie pies, cream puffs, milk & cookie shots, chocolate covered strawberries, & fresh fruit with whipped cream</i>	
Molten Lava Cake	\$8
<i>topped with fresh whipped cream and a strawberry</i>	
Candy Bar	\$7.50
<i>Selection of 6 different candies, displayed with to-go containers</i>	
S'mores Station*	\$5.50
<i>Assorted flavored marshmallows, selection of chocolates and graham crackers, roasted over an open flame</i>	

**Select Dessert Stations require a uniformed chef at an additional charge of \$50 per station.*

DESSERTS

Seasonal Cheesecake	\$8
Blueberry Pie	\$8
Bread Pudding	\$8
Assorted Cookies and Brownies	\$5

Add \$2 for A La Mode Topping to any dessert

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