

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 will be assessed for a surcharge applied to parties less than 30 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.

ALL INCLUSIVE SHOWER **PACKAGES**

Packages include the room rental for four hours, wireless internet access, standard audio/visual equipment, taxes and gratuities.
Requires a minimum of 30 guests.

TEA PARTY PACKAGE

Choice of three finger sandwiches:

Tuna Fish Salad / Egg Salad / Tarragon Chicken Salad
Pesto, Tomato, and Mozzarella / Ham and Gruyere Croissant
Spinach and Feta Pastry / Cucumber, Alfalfa Sprouts and Cream Cheese
Smoked Salmon with Lemon Dill Cream Cheese on Rye

Choice of three desserts:

Scones with Assorted Jams / Chocolate Covered Strawberries / Assorted Petit Fours
Mini Fruit Tarts / Shortbread Thumbprints / Creampuffs / Biscotti / Assorted Truffles

Beverages:

Assorted Fine Teas and Coffee with accoutrements.

\$54 per person

DELI BUFFET PACKAGE

Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami Selection of Cheeses
Accoutrements / Pasta Salad / Cole Slaw / Assorted Cookies and Brownies

\$48 per person

WRAP BUFFET PACKAGE

Potato Salad / House made Potato Chips / Iceberg Salad
Chicken Salad with Cranberries and Cashews/
Roast Beef with Caramelized Onions, horseradish and Cheddar Cheese / Alfalfa Sprouts with
Asparagus, Boursin, Roasted Peppers and Cucumber Noodle / Assorted Cheesecake

\$50 per person

ALL INCLUSIVE PACKAGES CONTINUED

BRUNCH BUFFET PACKAGE

Assorted Pastries and Jams / Coffee Cake / Assorted Muffins
Spinach Salad / Yogurt Parfaits / Quiche OR Strata / Pineapple Glazed Ham
French Toast Bake / Coffee, Tea & Assorted Juices

\$60 per person

AFTERNOON GREETING PACKAGE

House Salad

One entrée:

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

Korean Kalbi Short Rib
Pork Tenderloin w/ Apple Chutney
Chicken Marsala
New England Crumb Topped Haddock
Pasta Primavera

Coffee and Tea
Dessert of Cookie and Brownie Bar

\$75 per person

HORS D'OEUVRE DISPLAYS

All items are served in displays of 50.

Fresh Fruit Display	\$160
Vegetable Display	\$140
Domestic Cheese and Cracker Display	\$160
New England Cheese and Cracker Display	\$180
Imported Cheese and Cracker Display	\$195
Tapas Sampler	\$190

Served with pita bread, crostini and tortilla chips.

*Choose 3: Spinach & Artichoke dip / Crab Dip / Buffalo Chicken Dip /
Roasted Red Pepper Hummus / Bruschetta / Bacon & Cheddar Dip*

DESSERT DISPLAYS

Prices are per person.

Cheesecake Bar	\$10
<i>Lemon, chocolate and plain cheesecake squares with toppings bar.</i>	
Candy Bar	\$7.50
<i>Selection of six different candies displayed with to-go containers.</i>	
Assorted Mini Desserts	\$9
<i>Chocolate truffles, cupcakes, mini cheesecakes, cream puffs, chocolate covered strawberries, and blueberry tarts.</i>	

BEVERAGE BARS

Prices are per person for a 4 hour event.

Mimosa Bar	\$26
Champagne, assorted garnishes and assorted fruit juices. Choose four juices: Blood Orange / Orange / Grapefruit / Peach / Pineapple / Mango Garnishes: Strawberries / Lemon slices / Lime slices / Orange slices Raspberries / Peach slices	
Bloody Mary Bar	\$28
Two pitchers of mix; one with bloody mary mix and vodka one with tomato juice and vodka. Both accompanied by assorted garnishes: celery, carrot sticks, sliced lime, sliced lemon, olives, bacon, hot sauce, salt, pepper, celery powder, minced garlic, horseradish and Worcestershire sauce.	
Sangria Bar	\$28
Peach Sangria, Citrus Sangria and Berry Sangria.	

BEVERAGE SERVICE

<u>Liquor</u>	A la carte pricing	
House.....		\$8.50
Call.....		\$9.50
Premium.....		\$10 & up
<u>Bottled Beer</u>		
Domestic.....		\$5
Imported.....		\$6
<u>Wine</u>		
House- Robert Mondavi Woodbridge		\$8.50
<u>Soda</u>		\$2.50