

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; 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.

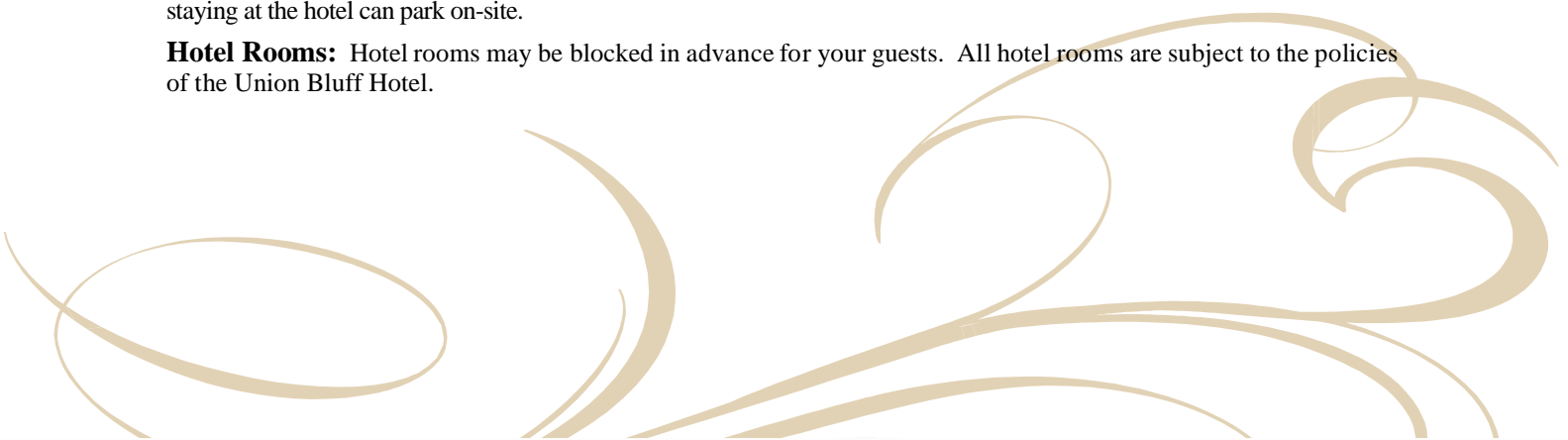
Cancellations: Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

Pricing: All charges carry a 5% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 15% 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.....\$11

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 Daybreak package, plus scrambled eggs, choice of French toast or pancakes, bacon, sausage and home fries.

Mid Morning Brunch.....\$26

All items in the Daybreak 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.

Gourmet Pizza Buffet\$16

Assorted Pizzas / Tossed House Salad / Assorted Cookies or Brownies

Cold Buffet \$17

Assorted Finger Sandwiches of: Egg Salad, Ham Salad and Chicken Salad / Pasta Salad
Potato Chips / Fresh Fruit Salad / Tossed House Salad / Assorted Cookies or Brownies

Burrito Buffet.....\$18

Pulled Chicken / Ground Beef / Sautéed Peppers and Onions / Corn
Rice / Pico De Gallo / Beans / Iceberg Lettuce / Mexican Salad Dressing
Cheddar Cheese / Sour Cream / Guacamole / Assorted Cookies or Brownies

Deli Buffet \$20

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

Wrap Buffet.....\$22

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 / Assorted Cheesecake

All American\$23

Hot Dogs / Hamburgers / Pulled Pork BBQ Sandwiches
Potato Salad / Cole Slaw / Corn Bread / Watermelon / Assorted Cookies or Brownies

Asian Buffet..... \$24

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

Gourmet Sandwich Display.....\$25

Orzo Salad / Sweet Potato Chips / Iceberg Salad
Tomato, Mozzarella and Pesto on Foccacia / 6" Italian Cold Cut Sub
Cold Meatloaf Sandwich with Muenster Cheese / Assorted Whoopie Pies

Italian Buffet \$26

Tossed House Salad / Italian Bread / Fresh Grated Parmesan Cheese
Baked Ziti / Meatballs in Sauce / Chicken Parmesan / Sausage, Peppers and Onions
Assorted Cookies or Brownies

Hot Buffet \$37

Tossed House Salad / Rolls and butter / Baked Stuffed Haddock / Chicken Marsala
Vegetable Stir-Fry / Rice Pilaf / Chef Selection Vegetable
Assorted Cookies or Brownies

BREAK SERVICE

Beverages

Coffee and Tea
Bottled Sodas
Bottled Water
Selection of Bottled Juices

Snacks Displays

All prices are per person

Flatbread Display	\$4
Chips and Salsa Display – <i>Guacamole, Salsa and Queso</i>	\$4
Fresh Fruit Display.....	\$3
Bagels and Cream Cheese.....	\$4
Cookie and Brownie Bar.....	\$3
Candy Bar.....	\$2
Domestic Cheese and Cracker Display.....	\$3
Buffalo Chicken Dip with Tortilla Chips, Carrot Sticks and Celery.....	\$4
Pita Chips and Spinach Artichoke Dip.....	\$3
Vegetable Platter with Dipping Sauce.....	\$3
Hummus Display.....	\$3
Assorted Pastries.....	\$4
Granola and Yogurt.....	\$3
Power Bars.....	\$4

For beverages only - \$4 per person

For beverages and two snack choices - \$9 per person

For beverages and four snack choices - \$11 per person

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 Cookies and Brownies

\$34 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 Fruit Crisp with Whipped Cream

\$42 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:

Mini Crab Cakes
Scallops wrapped in Bacon
Berry & Goat Cheese Tart
Antipasto Skewer
Vegetable Spring Roll
Swedish Meatball
Key West Chicken Skewer
Pulled Pork on Cornbread with Pineapple

Stations

Prime Rib, Pork Steamship, 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

\$49 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:

Mini Crab Cakes
Scallops wrapped in Bacon
Berry & Goat Cheese Tart
Antipasto Skewer
Vegetable Spring Roll
Swedish Meatball
Key West Chicken Skewer
Pulled Pork on Cornbread with Pineapple

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
Pork Tenderloin with Apple Chutney
Seafood Stuffed Haddock
Grilled Salmon with Dill Cucumber Salsa

Coffee and Tea

Dessert of Chocolate Cake or Cheese Cake (choose one)

\$55 per person

NEW ENGLAND CLAMBAKE

Traditional clambake includes:

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

Served with fresh drawn butter and
dinner rolls

Choice of Lemon Pepper Chicken in
place of Lobster available.

\$46 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 Red Potatoes / Twice Baked Potatoes

Rice Pilaf

Seasonal Vegetable Medley / Green Beans Almandine

Maple Glazed Carrots

Entrees

Please choose two of the following:

Chicken Marsala / Dijon Aioli Crusted Chicken

Baked Stuffed Haddock / Dill Cucumber Salmon

Pork Tenderloin with Apple Chutney / Vegetable Lasagna

Dessert

Please choose one of the following:

Seasonal Fruit Crisp / Seasonal Pie / Cheesecake

Bread Pudding / Chocolate Cake

\$44 per person

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

<u>Non-Alcoholic</u>	(All Night) \$4
All soda, assorted juices and water.	
<u>Silver</u>	\$12 / \$25
All soda, assorted juices, water, domestic beer, imported beer and house wine.	
<u>Gold</u>	\$16 / \$32
All soda, assorted juices, water, domestic beer, imported beer, house wine and house liquor cocktails.	
<u>Platinum</u>	\$19 / \$34
All soda, assorted juices, water, domestic beer, imported beer, house wine and all liquor cocktails.	

BEVERAGE SERVICE

A la carte pricing.

Liquor

House.....	\$8
Call.....	\$9
Premium.....	\$9.50 & up

Bottled Beer

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

Wine

House-Robert Mondavi Woodbridge.....	\$8
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<u>Soda</u>	\$2.50
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