

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 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 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.

ALL INCLUSIVE SHOWER PACKAGES

*Packages include the room rental for four hours, wireless internet access, non alcoholic beverage service, 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 Pinwheel

Tomato Pesto and Mozzarella / Ham and Gruyere Croissant

Spinach and Feta Pastry Pinwheel / Cucumber, Alfalfa Sprouts and Cream Cheese

Smoked Salmon with Lemon Dill Cream Cheese on Rye

Choice of four 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.

\$35 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

\$36 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 Sprouts with

Asparagus, Boursin, Roasted Peppers and Cucumber Noodle / Assorted Cheesecake

\$38 per person

BRUNCH BUFFET PACKAGE

Assorted Pastries and Jams / Coffee Cake / Assorted Muffins

Spinach Salad / Yogurt Parfaits / Quiche

Strata / Pineapple Glazed Ham

\$38 per person

AFTERNOON GREETING PACKAGE

House Salad

One entrée:

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

Thyme Marinated Hanger Steak

Pork Tenderloin

Chicken Marsala

Seafood Stuffed Haddock

Grilled Pasta Primavera

Dessert of Cookie and Brownie Bar

\$54 per person

NON ALL-INCLUSIVE BREAKFAST

All breakfast packages are served buffet style. Priced per person, 30 person minimum; for less than 30 people, please add a \$2 surcharge to the price.

***Continental Package*.....\$9**

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

***Daybreak*..... \$10**

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

***Sunrise Package*\$16**

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

***Mid Morning Brunch*.....\$24**

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

HORS D'OEUVRES

All items priced for a 50 count serving.

Hot Selections

Scallops Wrapped in Bacon	\$150
<i>Fresh sea scallops wrapped in apple wood smoked bacon.</i>	
Mini Crab Cakes	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce.</i>	
Seafood Stuffed Mushrooms.....	\$130
<i>Mushroom caps stuffed with our seafood bread crumb stuffing.</i>	
Mini Kobe Beef Cheese Burgers	\$150
Beef Teriyaki Skewers	\$150
Chicken Satay with Peanut Sauce	\$140
Sweet Potato and Coconut Chicken	\$150
<i>Southern style chicken skewer encrusted with sweet potato and coconut and deep fried.</i>	
Walnut Encrusted Chicken with Crème Fraiche	\$150
Asian Short Rib Pot Pie	\$140
Grilled Lamb Chops	\$190
<i>Rosemary and garlic seasoned lollipop.</i>	
Truffle Mac & Cheese	\$135
<i>Andouille sausage with a spicy mustard wrapped in puff pastry.</i>	
BBQ Pork Biscuit	\$140
<i>House made pulled pork wrapped in biscuit dough</i>	
Pulled Pork Cannoli	\$130
<i>Sweet potato and pulled pork piped into a sweet cannoli shell.</i>	
Lobster Bread Pudding	\$185
<i>Lobster with sautéed leeks, fennel and carrots baked in a custard with brioche.</i>	
Vegetable Spring Rolls	\$120
Manchego Quince Tart.....	\$140
<i>Manchego cheese and quince fruit in a pastry tart.</i>	
Carbonara Risotto Cake.....	\$150
Fried Artichoke and Goat Cheese	\$145
<i>Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs.</i>	
Mini Beef Wellington	\$160
<i>USDA choice filet with mushroom and onion dexcelle stuffed in a puff pastry.</i>	
Spanakopita	\$140
<i>Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry.</i>	
Spinach and Artichoke Tarts	\$125

Cold Selections - All items priced for a 50 count serving.

Jumbo Shrimp Cocktail	\$175
Maine Lobster Cocktail	\$225
Thyme Cured Beef	\$130
Avocado and Goat Cheese Crostini	\$100
Chicken Salad Iceberg Boat.....	\$130
Mini Corn Cakes w/Avocado Lime Salsa	\$110
Dates filled with Chevre and wrapped in Prosciutto	\$130
Prosciutto wrapped Melon.....	\$150
Roasted Tomato Brushetta	\$125
Tuna Tar-tar Salsa in Mini Tacos	\$160
Beef Carpaccio Salsa on Potato Chip	\$160

Displays - All items priced for a 50 count serving.

Fresh Fruit Display	\$150
Vegetable Display	\$130
Domestic Cheese Display	\$150
New England Cheese Display	\$170
Imported Cheese Display	\$185
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and oil.....	\$155
Assorted Baked Brie Display	\$120
<i>Mini wheels of brie with red raspberry jam, fig and onion jam wrapped in a puff pastry shell.</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, figs or pears and assorted cured meats.</i>	
Tapas Sampler	\$180
<i>Served with pita bread, crostini and tortilla chips.</i>	
<i>Choose 3: Spinach & Artichoke dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Pico De Gallo</i>	

DESSERT DISPLAYS

Prices are per person.

- Cheesecake Bar\$8
Lemon, chocolate and plain cheesecake squares with toppings bar.
- Candy Bar\$6.50
Selection of six different candies displayed with to-go containers.
- Assorted Mini Desserts\$8
Chocolate truffles, cupcakes, mini cheesecakes, cream puffs, chocolate covered strawberries, and blueberry tarts.

BEVERAGE BARS

Prices are per person.

- Mimosa Bar\$26
*Champagne, assorted garnishes and assorted fruit juices.
Choose four: 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

A la carte pricing.

Liquor

House.....	\$7.50
Call.....	\$8.50
Premium.....	\$9 & up

Bottled Beer

Domestic.....	\$4.50
Imported.....	\$5.50

Wine

House.....	\$8
Select.....	\$9

Soda.....	\$2
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