

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.

ALL INCLUSIVE PACKAGES

Packages include the room rental for four hours, nonalcoholic beverage service, 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 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.

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 and 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 and 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 & 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 and 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 and Brownies

Asian Buffet.....\$24

Miso Soup / Teriyaki Beef and Broccoli / General Tsao Chicken

Hunan 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

Two types of Pasta / Assorted Cookies and 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 and Brownies

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>	
Lobster Mac-n-Cheese served in a mini martini glass.....	\$250
Mini Crab Cakes	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce.</i>	
Duck Confit Crostini.....	\$180
Shrimp & Pork Wonton.....	\$160
Seafood Stuffed Mushrooms.....	\$130
<i>Mushroom caps stuffed with our seafood bread crumb stuffing.</i>	
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
Short Rib wrapped in Bacon.....	\$165
Raspberry Brie Tart.....	\$125
Grilled Lamb Chops	\$190
<i>Rosemary and garlic seasoned lollipop.</i>	
Gorgonzola Arancini.....	\$150
Pulled Pork Cannoli	\$130
<i>Sweet potato and pulled pork piped into a sweet cannoli shell.</i>	
Vegetable Spring Rolls	\$120
Beef Empanada.....	\$135
Manchego Quince Tart.....	\$140
<i>Manchego cheese and quince fruit in a pastry tart.</i>	
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>	
Fried Artichoke and Goat Cheese.....	\$145

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

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

New England Cheese Display	\$170
Imported Cheese Display	\$185
Domestic Cheese and Cracker Display	\$150
Vegetable Crudities with Dipping Sauce	\$130
Fresh Fruit Display	\$150
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and Oil	\$155
Wheel of Baked Brie in Brioche	\$105
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>	
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>	
Pate Display	\$225
<i>Country style, vegetable, duck and chicken pate served with accompaniments.</i>	
Antipasto Classico Display	\$240
<i>Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon and assorted cured meats.</i>	
Tappas Sampler.....	\$180
<i>Select 3; served with pita bread, crostini, and tortilla chips</i>	
<i>Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Bruschetta</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 \$12 / \$25

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

Gold \$16 / \$32

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

Platinum \$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.....\$7.50

Call.....\$8.50

Premium.....\$9 & up

Bottled Beer

Domestic.....\$4.50

Imported.....\$5.50

Wine

House-Robert Mondavi Woodbridge.....\$8.00

Soda.....\$2.00