



UNION BLUFF

HOTEL & 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: A room rental fee applies for all events and covers a 4 hour time frame; please inquire with our Event Coordinator for your needs. 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 Gathering Room accommodates up to 10 guests; the Surfbreaker Room accommodates up to 12 guests and the Nottingham Room accommodates up to 30 guests.

Deposits: The first payment amount is due upon signing of a 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 a payment 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. *All menus will be assessed with a surcharge of \$4 pp for guests counts of 30 or less, unless otherwise specified.*

Additional Requirements: Any event ending past 9pm may require the booking of all eight rooms above the ballroom, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meal. Final charges are based on the final guest count or the number of guests served, whichever is greater. *All menus will be assessed with a surcharge of \$4 pp for guests counts of 30 or less, unless otherwise specified.*

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

Pricing: All charges carry a 10% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 13% 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 by the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

Parking: From mid May to mid October, any guest attending an event at the Meeting House must park in town metered parking spots. Valet service for on-site parking is available at an additional charge.

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. *require a uniformed chef at an additional charge of \$50 per chef

Tacos \$16 per person

Hard and Soft Taco Shells, Chicken, Beef, Taco Toppings; \$2 upcharge for fish instead of chicken

Asian Cuisine \$21 per person

Teriyaki Beef Skewers, Chicken Satay with Peanut Sauce, Seaweed Salad, Salted Edamame, Pot Stickers, Spring Rolls

Wings \$12 per person

Fried Chicken Wings with Buffalo Sauce, Teriyaki and BBQ Sauce

Late Night \$16 per person

Choice of 3: Beef Sliders / Pigs in a Blanket / Chicken Finger Bites / Mozzarella Sticks / Fried Dough / Jalapeno Poppers / Stromboli

Meatballs \$14 per person

Choice of 3: Shallot Orange / Sweet & Sour / Marinara / Swedish / Tomato Goat / Buffalo Blue Cheese

Flatbread \$12 per person

Choice of 3: Pineapple & Ham / Sausage, Bell Pepper & Mushrooms / Pesto, Roasted Tomatoes & Ricotta Cheese / Chicken, Bacon & BBQ Sauce / Caramelized Onion, Feta & Kalamata Olives

French Fries \$9 per person

Shoestring, Sweet Potato & Steak Fries served with Cajun Aioli, Ketchup, Cheese Sauce, & Ranch; add Poutine (cheese curd and gravy) \$2 upcharge

Mashed Potatoes \$11 per person

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 \$14 per person

Choice of 2 pasta: Penne, Cavatappi, Cheese Tortellini, Linguini & Gnocchi plus choice of 2 sauces: Alfredo, Bolognese, Tomato Basil, Pesto, Roasted Tomato; served with garlic bread and parmesan cheese

Salad & NE Clam Chowder \$14 per person

Artisanal Mixed Greens with Toppings of: Tomato, Cucumber, Onions, Carrots,
Croutons and Chowder with Crackers

Prime Rib* \$26 per person

Served with rolls, Horseradish Cream Sauce and Au Jus

Option of: Tenderloin of Beef \$10 upcharge

Served with Béarnaise Cream Sauce

Lobster \$35 per person

Served with drawn butter

r, cracker, fork, wet wipes & bib in a galvanized bucket

Haddock \$22 per person

Broiled and Fried Haddock, served with Tarter Sauce, Roasted Tomatoes and Capers,
and Lemon Beurre Blanc Sauce

Oven Roasted Turkey* \$16 per person

Served with rolls, Cranberry Sauce and Traditional Gravy

Chicken \$18 per person

Grilled and breaded chicken served with Marsala Sauce, Herb Cream Sauce, and
Tomato & Mozzarella Compote

The Driftwood

\$58 per person
plated & served:

House Salad

One Entrée:

(for a choice of two entrees with pre-counts, add \$2 pp)

Korean Kalbi Short Rib

Pork Tenderloin with Apple Chutney

Chicken Marsala

New England Crumb Topped Haddock

Pasta Primavera

Coffee and Tea with Dessert choice of: Blueberry Pie with Chantilly Cream or
Cheesecake with Strawberries

The Whanita

\$64 per person
plated & served:

Choice of 2 Displayed Hors D'oeuvres:

Vegetable Crudité

Cheese and Cracker

Fresh Fruit

Hummus with 3 varieties

Assorted Baked Brie

Fresh Tomato & Mozzarella with Balsamic and Oil

House Salad OR Caesar Salad

Two Entrées:

Korean Kalbi Short Rib

Pork Tenderloin with Apple Chutney

Chicken Marsala

New England Crumb Topped Haddock

Pasta Primavera

Coffee and Tea

Dessert choice of: Blueberry Pie with Chantilly Cream or

Cheesecake with Strawberries

The Plaza

\$70 per person

Choice of 2 Displayed Hors D'oeuvres:

Vegetable Crudité
Cheese and Cracker
Fresh Fruit
Hummus with 3 varieties
Assorted Baked Brie
Fresh Tomato & Mozzarella with Balsamic and Oil

Choice of 5 passed Hors D'oeuvres:

Raspberry Brie Phyllo Star
Antipasto Skewer
Vegetable Spring Roll
Sweet Chili Coconut Chicken Skewer
Cilantro Chicken Dumpling
Mini Crab Cakes
Scallops wrapped in Bacon
Hoisen Ginger Meatball
Beef Bourguignon Puff
Pulled Pork on Potato Medallion

Stations:

Prime Rib OR Baked Ham OR Turkey
Pasta OR Mashed Potato
Salad Station
Includes House Salad and Caesar Salad with rolls

Coffee and Tea
Dessert bar of Assorted Bars and Cheesecakes

The Nubble

\$74 per person

plated & served:

Choice of 2 Displayed Hors D'oeuvres:

Vegetable Crudité

Cheese and Cracker

Fresh Fruit

Hummus with 3 varieties

Assorted Baked Brie

Fresh Tomato & Mozzarella with Balsamic and Oil

Choice of 5 passed Hors D'oeuvres:

Raspberry Brie Phyllo Star

Antipasto Skewer

Vegetable Spring Roll

Sweet Chili Coconut Chicken Skewer

Cilantro Chicken Dumpling

Mini Crab Cakes

Scallops wrapped in Bacon

Hoisen Ginger Meatball

Beef Bourguignon Puff

Pulled Pork on Potato Medallion

New England Clam Chowder OR House Salad OR Caesar Salad

Choice of 2 Entrees:

Roasted Prime Rib of Beef

NY Strip

Margherita Chicken with Fresh Mozzarella, Tomato and Pesto

Chicken Kiev

Seafood Stuffed Haddock

Seafood Medley over Saffron Rice

Coffee and Tea

Dessert of Chocolate Cake OR Cheesecake

Traditional Clambake

\$76 per person

New England Clam Chowder

House Salad

Steamers and Mussels

Corn-off-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster OR Herb Roasted Statler Chicken

(served with fresh drawn butter)

Dessert of Blueberry Pie with Chantilly Cream

Family Style Dinner

\$65 per person

Can be served to tables family style or served buffet style

Please select one Salad, one Vegetable, one Starch and two entrees from the selections below:

Salad: House, Caesar, Spinach

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley,

Green Beans & Carrots

Starch: Chive Mashed Potatoes, Harvest Rice, Rice Pilaf, Roasted Fingerling Potatoes

Entrée: Roasted Pork Loin, Carved Turkey, Mozzarella & Herb Seared Chicken, New England

Crumb Topped Haddock; Hand Sliced Flank Steak upcharge option for \$12 pp

Hors D'oeuvres

All items are served in displays of 50; * items are Gluten Free

Cold Selections

Jumbo Shrimp Cocktail * \$240

Mini Lobster Rolls \$240

Beef Crostini \$205

Ahi Tuna Spoon with Matchstick Wontons \$230

Caprese Skewer* \$175

Roasted Tomato Bruschetta \$165

Mini BLT \$170

Hot Selections

Scallops wrapped in Bacon* \$235

Mini Crab Cake \$195

Coconut Shrimp \$240

Lobster Mac-n-Cheese in a mini-martini glass \$255

Clam Chowder in a mini-martini glass \$200

Marinated Steak Tip Kabob* \$210

SoMe Steak Ale Pie \$195

Beef Bourguignon Puff \$220

BBQ Brisket on Potato Medallion \$175

Chorizo Stuffed Mushroom* \$185

Peking Duck Spring Roll \$220

Buffalo Chicken Shooter \$195

Hoisen Ginger Meatball \$150

Maple Pulled Pork Crostini with a Sour Apple Slaw \$160

Grilled Lamb Chops with Mint Cream Sauce* \$220

Sweet Chili Coconut Chicken Skewer \$180

Chicken Pot Pie \$170

French Fry Shooter \$155

Candied Bacon Waffle Fry \$175

Raspberry Brie Phyllo Star \$195

Vegetable Spring Roll \$180

Spanakopita \$195

Trays and Displays

All items are served in displays of 50

Imported Cheese and Cracker Display \$220

New England Cheese and Cracker Display \$205

Domestic Cheese and Cracker Display \$185

Vegetable Crudit  with Dipping Sauce \$150

Fresh Fruit Platter \$170

Charcuterie Board \$325

Variety of Sliced Meats, Sausages, Mustards, Pickles, Olives, Fruit, Cheese, Jam, Nuts, Pickled Cauliflower, Crackers and Bread artfully displayed

New England Raw Bar Display \$415

Oysters, Clams, Jumbo Shrimp, cooked chilled Mussels and Snow Crab legs, 25 of each served; additional quantities priced individually

Oyster Bar \$310

2 selections of fresh shucked Oysters served with sauces of: Mignonette, Tabasco and Cilantro Lemon Wine; minimum qty of 2 orders

Hummus Display \$195

Selection of Hummus served with Carrots, Cucumber, Celery and Naan Bread

Tapas Sampler \$200

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

Vegetarian Antipasto Display \$280

Served with Crostini, Crackers, Cipollini Onions, Marinated Artichoke Hearts, Marinated Mozzarella, Roasted Red Peppers, Olives, Roasted Tomatoes, Marinated Mushrooms, Roasted Garlic

Soups

New England Clam Chowder \$9

Lobster Bisque \$9

Italian Wedding Soup \$8

Salads

Classic House Salad \$9

Spring Lettuce with cherry tomatoes, cucumber, red onion and fried wontons, served with Balsamic Vinaigrette Dressing

Caesar Salad \$9

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Special House Salad \$9

Mix of Romaine and Spring lettuce with crumbled blue cheese, walnuts, and crumbled bacon, served with Balsamic Vinaigrette Dressing

Spinach Salad \$11

Spinach, strawberries, goat cheese and candied pecans served with a poppyseed dressing

Fresh Tomato and Mozzarella \$11

Fresh Mozzarella and vine tomatoes served on fresh baby greens with a Balsamic glaze and basil crystals

Dinner Menu

Two items may be selected with advance pre-counts; All charges are based on the higher priced entrée
Should the entrée prices be equal then a \$2 surcharge will be added; All entrees are served with rolls and chef's selection of starch and vegetable

Grilled Sliced Flank Steak \$43

Korean Kalbi Boneless Short Rib \$45

Prime Rib of Beef \$51

Topped with a horseradish cream sauce

NY Strip \$54

NY Strip with Garlic Roasted Shrimp \$58

Filet Mignon \$64

Topped with Bacon Butter

Surf and Turf \$69

Petite Filet of Beef and a steamed Lobster Tail

Marinated Ginger Honey Glazed Chicken \$38

Chicken Kiev \$40

Margherita Chicken with Fresh Mozzarella, Tomato and Pesto \$42

Seasonal Stuffed Chicken Breast \$46

May–August: Spinach and Asiago cheese stuffing with a Parmesan crust

September–April: Butternut Squash and Cranberry stuffing topped with a Beurre Rouge sauce

Broiled Haddock with New England Crumb Topping \$38

Fresh haddock filet with herbed Ritz cracker crumb, topped with capers, roasted red tomatoes, white wine and butter

Seafood Stuffed Haddock \$42

Seafood stuffed haddock filet with a lemon thyme cream sauce

Seafood Medley \$46

Mussels, Baby Shrimp, Scallops and Haddock over Saffron Rice

Baked Haddock with a creamy Lobster sauce \$46

Grilled Salmon with a Dill Cucumber Salsa \$38

Bourbon Brown Sugar Glazed Salmon \$43

Vegetarian/Vegan/GF/DF option is always available in addition to your Entrée

Stuffed Roasted Red Pepper on a bed of Quinoa

Dessert Options

Prices are per person

Molten Lava Cake with Chantilly Cream and Strawberries \$9

Blueberry Pie with Chantilly Cream \$9

Bread Pudding \$9

Ice Cream Sundae Bar \$8

Choice of 2 ice creams with sauces, candy and traditional toppings

Cheesecake Bar of Lemon, Chocolate and Plain Cheesecake \$10

Cookie and Brownie Bar \$8

Assorted Mini Desserts \$8

Whoopie Pies, Fresh Fruit with Chantilly Cream, Creampuffs, Milk and cookie shots,
Chocolate Covered Strawberries

Beverage Service

À la carte pricing

House Liquor \$11

Call Liquor \$12

Premium Liquor \$13 & up

Domestic Bottled Beer \$6

Specialty Bottled Beer \$7.50

MicroBrew \$9

House Wine \$10

Soda \$2.50

Hosted bar may be set to include any of the above items;
a dollar amount may also be set to limit hosted bar