



UNION BLUFF

HOTEL & MEETING HOUSE

Thank you for considering the Union Bluff Meeting House for your upcoming Corporate 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 7% 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.

All-Inclusive Corporate Packages

Daily package includes room rental, wireless internet access. Standard audio/visual equipment, taxes and gratuities.

Requires a minimum of 30 guests.

Partial Day Package

\$99 per person

Breakfast

Sunrise Breakfast

Choice of One Lunch Buffet

Burrito Buffet / Wrap Buffet / All American Buffet / Deli Buffet / Gourmet Pizza Buffet

Choice of Two Afternoon Snacks

Cookie & Brownie Display / Veggie Platter / Domestic Cheese Display / Fresh Fruit Platter

Pita Chips with Spinach & Artichoke Dip / Hummus Display / Candy Bars

All Day Beverage service of Water, Coffee, Tea, Juices & Sodas

Complete Day Package

\$155 per person

Includes the Partial Day package without the afternoon snacks and adds the

Whanita Dinner Package in the evening

Breakfast

BUFFET STYLE

Continental \$14 per person

Assorted fresh fruit, bagels with cream cheese, assorted muffins, yogurt and granola; coffee, tea and assorted juices

Daybreak \$16 per person

Assorted fresh fruit, bagels with cream cheese, croissants and assorted muffins, ham and cheese sticks, yogurt, assorted cold cereals; coffee, tea and assorted juices

Sunrise \$20 per person

All items in the Continental package, plus Scrambled Eggs, choice of French Toast OR Pancakes, Bacon, Sausage and Home fries; coffee, tea and assorted juices

Mid-morning Brunch \$30 per person

All items in the Daybreak package, plus Lox, Scrambled Eggs, Country Fried Chicken with Gravy, Bacon, Sausage and Biscuits; coffee, tea and assorted juices

Luncheon

Light Buffet \$24 per person

Tossed House Salad / Assorted Finger Sandwiches of: Egg Salad, Ham Salad and Chicken Salad
Fresh Fruit Salad / Pasta Salad / Potato Chips / Dessert*

Gourmet Pizza Buffet \$22 per person

Tossed House Salad / 3 selections of Gourmet Pizzas plus Cheese pizza / Dessert*

Deli Buffet \$24 per person

Tossed House Salad / Sliced Roast Beef, Ham, Turkey and Salami with selection of cheese
Accoutrements / Pasta Salad / Cole Slaw / Dessert*

Burrito Buffet \$24 per person

Pulled Chicken / Ground Beef / Sauteed Peppers and Onions / Corn / Rice / Pico de Gallo Beans / Iceberg Lettuce / Mexican Salad Dressing / Cheddar Cheese / Sour Cream / Dessert*

Wrap Buffet \$25 per person

Potato Salad / House Made Potato Chips / Iceberg Salad
Cranberry Cashew Chicken Salad / Roast Beef, Caramelized Onions, horseradish and Cheddar
Alfalfa Sprouts with Boursin Asparagus, Roasted Peppers and Cucumber Noodle / Dessert*

Cold Sandwich Buffet \$25 per person

Meatloaf with Muenster Cheese/ Tomato, Mozzarella and Pesto on Focaccia / Italian Cold Cut Sub
Orzo Salad / Sweet Potato Chips / Iceberg Salad / Dessert*

Asian Buffet \$26 per person

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

All American Buffet \$26 per person

Hot Dogs / Hamburgers / Pulled Pork BBQ Sandwiches
Potato Salad / Cole Slaw / Corn Bread / Watermelon

Italian Buffet \$34 per person

Tossed House Salad / Minestrone Soup / Baked Ziti / Meatballs in Sauce
Chicken Parmesan / Italian Bread / Dessert*

Hot Buffet \$42 per person

Tossed House Salad / Baked Stuffed Haddock / Chicken Marsala / Vegetable Stir Fry
Rice Pilaf / Chef Selection Vegetable / Rolls and Butter / Dessert*

*Dessert Options of: Assorted Cookies / Brownies / Whoopie Pies / Cheesecake

Boxed Lunch \$20 per person

Turkey, cranberry, stuffing & mayonnaise sandwich / Roast Beef, horseradish and cheddar
Hummus with pea tendrils, roasted red peppers & cucumbers / Chips / Cookie / Fresh Fruit
Small Water in a to-go box

Beverage Service

A 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

The Driftwood

\$54 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

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

The Whanita

\$60 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

\$66 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
Sweet & Sour 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 Truffles

The Nubble

\$69 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
Sweet & Sour 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

\$64 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

\$60 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