

the San Pedro Elk's Lodge EVENTS & CATERING

2022

Pacific Antler Room (200 capacity) - \$1400*
Marine Room (80 capacity) - \$800
Vista Room (60 capacity) - \$700*
Lodge Room Ceremony - 1.5 hours (200 capacity) - \$500
Conference Room (20 capacity) - \$350
*Additional charge applies to reserve patio space.
Pacific Antler Room Patio - \$300
Vista Room Patio - \$150

Each room rental is for 6 hours. Each additional hour is \$300. Rental fee includes set up, clean up and labor, in addition to tables and chairs with basic house linen. A Portable Dance Floor may be available for an additional charge. Security deposit of \$1000 is non-refundable and required to reserve room and date.

Final payment is due 14 days prior to event.

Event insurance is required for each event and will be provided to you from the Lodge. Prices vary based on membership status and headcount. We require 1 security guard per 75 people for \$250 per guard.

All events must conclude by 11pm.

All prices are subject to 21% gratuity and 9.5% tax.

The Food and Beverage minimum is \$1500. No food or beverage may be brought in to the Lodge or removed unless arranged. Each rental includes beverage station to include water, iced tea and lemonade and coffee.

Unlimited Sodas are \$100.

Any events held in 2023 are subject to a 10% price increase.

Contact Us: events@sanpedroelks.org | (310) 831-0624 #4105



SPECIAL EVENTS M E N U

Plated Options

Your choice of Salad-Mixed green salad - tomato, cucumber and carrots
-Wedge salad - iceburg lettuce, bleu cheese and bacon
-Ceasar salad - croutons and parmesan

Plated items come with your choice of two sides, in addition to oven fresh assorted rolls w/ butter for each table.

The Lodge - \$30/per person

choose one Cheeseburger Fish and Chips BLT Vegetarian Wrap

The Lighthouse - \$36/per person

choose one
Tri-tip & chimmichuri
Roasted Chicken & white wine reduction
Vegeterian Pasta

The Harbor - \$40/per person

choose one
Tri Tip & mushroom demi-glaze
Roasted Chicken chardonnay
Atlantic Salmon
Portobello Ravioli

Dessert Selections-

Cheesecake & Raspberry Puree, Chocolate Cake & Caramel Drizzle Carrot Cake, Fresh seasonal fruit with chantilly cream



SPECIAL EVENTS MENU

Hors d'Oeuvres

-Prices are per person-

Fresh Cookies \$5.50

Meatballs with Sweet Chili sauce \$6.00

Fruit and Cheese Platter with crackers \$6.50

Vegetable Crudite Platter with House Made Dip \$5.50

Calamari with Spicy Aioli \$6.00

Shrimp Cocktail \$6.50

Coconut Shrimp \$6.50

Artichoke Boursin Bites \$6.00

Chicken Satay \$6.00

Bacon Wrapped Scallops \$6.50

Crab Cake \$6.50

Caprese Skewers \$6.00

Flat bread, Margherita or Carmalized Onion \$7/flatbread

Firecracker Shrimp \$6.50

Vegetable Spring Roll \$5.50

Assorted Mini Quiche \$5.50

Florentine Stuffed Mushroom \$5.50

Chips and Salsa \$4.50

Cheeseburger Slider** \$6.00

