

# the San Pedro Elk's Lodge EVENTS & CATERING 2021

Pacific Antler Room (250 capacity) - \$1400\*
Marine Room (120 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. Rental fee includes set up, clean up and labor, in addition to tables and chairs with basic house linen. Dance Floor is 18x18 and costs \$100. Each additional hour is \$300. 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 100 people for \$250 per guard. All events must conclude by 11pm; a \$500 charge per hour may be applied to extend your time later.

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 \$100.

Any events held in 2022 are subject to a 10% price increase.

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



## 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 - \$28/per person

\*choose one\* Cheeseburger Fish and Chips BLT Vegetarian Wrap

### The Lighthouse - \$32/per person

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

#### The Harbor - \$38/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 Vanilla Crème Brulee, Key Lime Tart



