

San Pedro Elks Lodge #966

Wedding Catering

M E N U

Lodge Room Ceremony (200 capacity) - \$500

Pacific Antler Room (250 capacity) - \$1400*

Marine Room (130 capacity) - \$800

Vista Room (75 capacity) - \$700*

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, and beverage station to include unlimited water, iced tea and lemonade and coffee.

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.

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

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

San Pedro Elks Lodge #966

Wedding Catering

M E N U

The Cabrillo

\$50/per person

Comes with house table linen and chairs,
Welcome champagne for each table
& beverage station with coffee, tea and lemonade.

Your choice of Salad with two different dressings:

- Mixed Green Salad
Tomato, cucumber and carrots
- Wedge Salad
Iceberg lettuce, bleu cheese and bacon
- Caesar Salad
Croutons and parmesan

choose one

- Grilled Skirt Steak with chimichurri
- 6oz. Filet Mignon
- Garlic Roasted Chicken
- White Fish with white wine reduction
- Vegetarian Pasta-
Tomato and basil with garlic cream sauce

Plated with chef's selection of seasonal vegetables,
In addition to oven fresh rolls & butter for each table.

Dessert Selections

- Cheesecake & raspberry puree
- Chocolate cake & caramel drizzle
- Fresh fruit with Chantilly cream, Carrot Cake
- Key lime tart

* Prices subject to change *

San Pedro Elks Lodge #966

Wedding Catering

M E N U

The Warner Grand

\$64/per person

Comes with house table linen and chairs,
Welcome champagne for each table
& beverage station with coffee, tea and lemonade.

Bruschetta crostini appetizer for each table.

Your choice of Salad with two different dressings:

-Mixed Green Salad

Tomato, cucumber and carrots

-Wedge Salad

Iceberg lettuce, bleu cheese and bacon

-Caesar Salad

Croutons and parmesan

choose one

12oz Ribeye Steak

8oz. Filet Mignon

Garlic Roasted Airline Chicken

Salmon

White Fish with white wine reduction

Vegetarian Pasta

-Plated with chef's selection of seasonal vegetables,
in addition to oven fresh rolls & butter for each table.-

Dessert Selections

Cheesecake w/ raspberry puree

Chocolate Cake w/ caramel drizzle

Carrot Cake, Key lime tart

Fresh fruit with Chantilly cream

* Prices subject to change *

San Pedro Elks Lodge #966

Wedding Catering

M E N U

The Fort MacArthur

\$76/per person

Comes with house table linen and chairs,
Welcome champagne for each table
& beverage station with coffee, tea and lemonade.

Bruschetta crostini and shrimp cocktail
Appetizer for each table.

Your choice of Salad with two different dressings:

- Mixed Green Salad
Tomato, cucumber and carrots
- Wedge Salad
Iceberg lettuce, bleu cheese and bacon
- Caesar Salad
Croutons and parmesan

choose one

- 12oz Rib Eye with chimichurri
- 10oz Filet Mignon with port wine sauce
- Roasted Chicken with Marsala wine
- Salmon with tropical sauce
- Sea bass with white wine reduction
- Vegetarian Lasagna

• Plated with chef's selection of seasonal vegetables,
• In addition to oven fresh rolls w/ butter for each table.

Dessert Selections

- Cheesecake w/ raspberry puree
- Chocolate Cake w/ caramel drizzle
- Carrot Cake, Key lime tart
- Fresh fruit with Chantilly cream

* Prices subject to change *



San Pedro Elks Lodge #966
SPECIAL EVENTS
M E N U

Hors d'Oeuvres

-Prices are per person-

- Fresh Cookies \$4.50
- Meatballs with Sweet Chili sauce \$5.00
- Fruit and Cheese Platter with crackers \$5.50
- Vegetable Crudite Platter with House Made Dip \$4.50
- Calamari with Spicy Aioli \$5.00
- Shrimp Cocktail \$5.50
- Brie, Pear and Walnut Filo Pouch \$5
- Coconut Shrimp \$5.50
- Artichoke Boursin Bites \$5.00
- Chicken Satay \$5.00
- Bacon Wrapped Scallops \$5.50
- Crab Cake \$5.50
- Caprese Skewers \$5.00
- Crab Rangoon \$5.50
- Flat bread, Margherita or Carmalized Onion \$6/flatbread
- Firecracker Shrimp \$5.50
- Vegetable Spring Roll \$4.50
- Assorted Mini Quiche \$4.50
- Florentine Stuffed Mushroom \$4.50