



The San Pedro Elks Lodge

General Information

Thank you for selecting The San Pedro Elks Lodge for your upcoming event. The Elks Lodge is a private membership club; which caters only to its members and their guests. A member may also sponsor an event under special circumstances. We can accommodate from 20-300 guests or possibly more when combining two or three rooms. We offer Breakfast, Lunch, Dinner, Hors D' Oeuvres or any special event that you may have. We will be more than happy to assist you in planning your event. Enclosed we have a variety of menus. However, if you have special request, we will do our best to accommodate you.

Hours for each function are described below:

Breakfast	Lunch	Dinner
7:00am-10:00am	11:00am-3:00pm	6:00pm-11:00pm

All Events are coordinated for a maximum of five (5) hour's duration. Events exceeding the time limit are subject to charges of \$300 per hour. No event shall extend past midnight.

Rooms Available	Seating Capacity	Food & Beverage Minimum*		
		Does not include 18% Service Charge & Local Tax		Friday & Sunday
		Saturday		
		Evening	Day	
Pacific Antler	300	7,000.00	5,000.00	4,000.00
Marine	175	5,000.00	3,500.00	3,000.00
Blue	80	2,000.00	1,000.00	1,000.00
*Food & Beverage Minimums are flexible when booking closer to date				

Our Lodge Room may be available for Wedding Ceremonies for up to Two Hours. Seating Capacity: 300 Guests – Room Rental \$500.00

Meeting Room Rental Fees:

Number of People	1-2 Hours	3-4 Hours	5-6 Hours
20-50	100.00	200.00	300.00
51-100	200.00	400.00	600.00
101-150	300.00	500.00	700.00
151-300	400.00	600.00	800.00

Wedding and Banquet Information and Policies

Deposits & Cancellations:

A 20% or \$1,000.00 deposit is required on all functions at the time of booking, which will be credited to the invoice. 30 days prior to event date, the deposit is Non-Refundable and Non-Transferable. 50% of total estimated cost is required halfway from initial deposit and scheduled event. Final guaranty of attendance and payment is due five (5) days prior to date of scheduled event. Final payment accepted can be made by Visa, Master Card, cash or cashier's check.

The lodge prepares food and sets up room for only 5% over the final guaranty of attendance. No food or beverage may be taken from the Lodge.

In the event that there is a cancellation, written notice shall be supplied to the San Pedro Elks Lodge and a cancellation charge shall be assessed to the Engager as follows:

Days Prior to Scheduled Event	Revenue Owed to the Elks Lodge
0-30	100%
31-60	75%.
61-90	50%
90	25%

The sponsor Form must be signed by both the sponsoring member in good standing and the Lodge Manager (or his designee) in person at the time of booking at the San Pedro Elks Lodge. The sponsoring member is fully responsible and accountable for any and all indebtedness resulting from this event.

All guests shall adhere to the dress code of the San Pedro Elks Lodge 966 at all times. Shorts, tank tops, halter-tops and/or flip-flops are not permitted in the building.

Nails, staples or tape on walls are not permitted. Throwing rice, Bird Seed, Confetti or glitter is strictly prohibited inside or outside the premises. Candles, whether enclosed in a glass or not, are not permitted due to Fire Department Regulations.

Only guests attending function are allowed in the banquet room. No additional guests are allowed for the dance after dinner has been served.

All children attending a coordinated function are fully the responsibility of the host or hostess. Children are not allowed outside the Lodge.

Under no circumstances shall anyone under 21 years of age be permitted to consume an alcoholic beverage within the confines of the Elks Lodge. Should the sponsoring member or any of his guests provide alcohol to a minor or in some way "Breaks the Law", we will close the function. The Lodge reserves the right to refuse service to anyone.

The ELKS lodge shall NOT assume any responsibility for damage, loss of any Merchandise or articles left in the Lodge prior to or following the function.

Security service is mandatory for certain day or evening events. If security is required, the \$300 (2 Guards) expense is to be borne by the engager.

Food and Beverage may not be brought in to the club or removed. Wedding/birthday cake or Cup Cakes from an outside bakery is permitted and subject to a cake/cup cake service fee of \$1.50 per person.

An 18% Service Charge is added to all food and beverage charges.

Quoted prices are subject to change up to 60 days prior to your event. Prices are subject to change without notice.

Decoration and entertainment shall be provided by the patron and entry will be allowed only two (2) hours prior to event to decorate or set-up.

Additional Fees/Charges

Room Rental Fee	300.00
(Cleaning, Set-up/Breakdown, Linens)	
Bartender Fee	100.00 Per Bartender
Security Fee	300.00
(2 Guards/5 Hours Each)	
Cake Service Per Person	1.50
Corkage Per Bottle	12.00
Special Linen & Chair Covers	Quote
Overtime fee Per Hour *	300.00

*Overtime, in excess of five (5) hours, not to go past midnight

Breakfast Selections

Served for 25 guests or more

Continental Brunch Buffet

Fresh Orange Juice
Assorted Breakfast Pastries, Muffins, Butter & Preserves
Fresh Fruit & Berries
Coffee or Tea
9.95

Pancake & Waffle Station Brunch Buffet

Fresh Orange Juice
Fresh Fruit with Honey Orange Sauce
Coffee or Tea
Waffle Toppings
Butter
Maple Syrup
Strawberries & Blueberries
Whipped Cream
Chopped Walnuts
14.95

Omelet Station Brunch Buffet

Fresh Orange Juice
Basket of Assorted Breakfast Pastry
Fresh Fruit & Berries
Breakfast Potatoes
Coffee or Tea
Omelet Fillings
Tomatoes Onions Peppers
Spinach Mushrooms Bacon
Ham Cheese Salsa
Sausage Sour Cream
15.95

18% service charge and current sales tax will be added to all charges.

Banquet Sit-Down Lunch Menu

Lunch Menu

All lunch entrees are served with fresh seasonal vegetable and include a green salad with ranch & Italian dressings on the table, assorted warm rolls and butter, dessert and guests' choice of coffee or tea

Choice of one entrée per party, vegetarian option available

Chicken Breast; Choice of
Marsala Wine Mushroom Sauce or
Lemon Butter Caper Piccata Sauce
17.95

Macadamia Nut Chicken with a
Teriyaki Glaze Served with Rice Pilaf
17.95

Baked Boneless Chicken Breast Stuffed
with Spinach Served with Wild Rice
18.95

Soy Rosemary Half Chicken Roasted
potatoes, citrus sauce
18.95

Pan Seared Pesto Salmon with a
balsamic glaze Served with Rice Pilaf
18.95

Seasonal Catch; Choice of Pineapple
Mango Salsa, Lobster Sauce or
Lime Aoli Sauce
Market Price

Slow Oven Roasted Prime Rib Mashed
potatoes, horseradish, au-jus
19.95

Bacon Wrapped Filet Mignon Mashed
potatoes, lingonberry sauce
22.95

Choice of One Dessert:

Apple Strudel, Chocolate Brownie, Carrot Cake, Banana Cake,
German Chocolate Cake, Spumoni Ice Cream or Vanilla Ice Cream with
Strawberry, Chocolate or Carmel Sauce

Other Dessert Options:

New York Cheese Cake with Strawberry & Chocolate Drizzle
Tiramisu Ice Cream with Chocolate Drizzle
Additional 2.00 per person

18% service charge and current sales tax will be added to all charges.

Light Lunch - Special Salad Entrees

All salads include assorted warm rolls and butter, dessert and guests' choice of coffee or tea

Choice of one entrée per party, Vegetarian Option Available

Caesar Salad
Hearts of romaine, herb croutons,
parmesan and Caesar dressing
10.95

Iceberg Wedge
Fresh mushrooms and
blue cheese vinaigrette
10.95

Spinach Watercress Salad
Candied walnuts, bleu cheese,
balsamic vinaigrette
10.95

Southwestern Chicken
romaine, tomatoes, black beans, corn,
crispy croutons, southwestern dressing
11.95

Warm Goat Cheese Salad
Goat cheese croutons, field greens,
champagne vinaigrette
10.95

Palomino Chop Salad
Romaine, turkey, tomato, provolone,
basil, salami, garbanzo beans
11.95

Choice of One Dessert:

Apple Strudel, Chocolate Brownie, Carrot Cake, Banana Cake,
German Chocolate Cake, Spumoni Ice Cream or Vanilla Ice Cream with
Strawberry, Chocolate or Carmel Sauce

Other Dessert Options:

New York Cheese Cake with Strawberry & Chocolate Drizzle
or Tiramisu Ice Cream with Chocolate Drizzle
Additional 2.00 per person

18% service charge and current sales tax will be added to all charges.

Banquet Buffet Lunch Menu

Served for 50 Guests or More

The luncheon buffet includes seasonal vegetables.
A choice of rice pilaf, roasted potatoes or mashed potatoes.
Assorted warm rolls and butter with guests' choice of coffee or tea.
Assorted Variety of Desserts

Salad Selections

Pesto Pasta	BBQ Chicken
Seafood Crab	Veggie Pasta
Oriental Chicken	Hawaiian Coleslaw
Mediterranean Greek	Classic Tossed Caesar
Tossed Green with Dressings	Fresh fruit platter with yogurt dip

Entree Selection

Chicken Marsala Wine Mushroom Sauce
Chicken Piccata with butter lemon caper sauce
Mostaccioli with Marinara Sauce or Marinara Meat Sauce
Pan Seared Filet of Sole with Herbed Minere Butter Sauce
Roasted Pork Loin
Slow Oven Roasted Pot Roast
Sliced London Broil

Choice of 3 Salads
& 2 Entrees
23.95

Choice of 4 Salads
& 3 Entrees
27.95

Additional Entrée Selections:

Prime Rib with Carver*	4.00 per person
Honey Baked Ham*	3.00 per person
Boneless Turkey Breast	3.00 per person

*50.00 Carver Fee

18% service charge and current sales tax will be added to all charges.

Banquet Sit-down Dinner Menu

All dinner entrees are served with fresh seasonal vegetable and include a green salad with ranch & Italian dressings on the table, assorted warm rolls and butter and guest's choice of coffee or tea

Choice of one entrée per party, vegetarian option available

Chicken Breast; choice of
Marsala Wine Mushroom Sauce or
Lemon Butter Capers Piccata Sauce
served with rice Pilaf
26.95

Chicken Dijon; broiled in
lemon, tarragon and Dijon
Served with Rice Pilaf
26.95

Crispy Seared Salmon with Pineapple
Salsa Served mashed potatoes
26.95

Seasonal Catch; choice of pineapple
mango salsa, lobster sauce or
lime aoli sauce
Market Price

Rosemary Roasted New York Strip with
a dry sherry mushroom sauce served
with mashed potatoes,
27.95

Charbroiled Swordfish; Rice Pilaf,
asparagus, olive-caper sauce
27.95

Charbroiled Filet Mignon
served with a twice baked potato
31.95

Slow Roasted Prime Rib of Beef
Served with Mashed potatoes,
horseradish sauce
29.95

Baked Boneless Chicken Breast Stuffed
with Spinach Served with Wild Rice
27.95

Filet Mignon and Shrimp Scampi served
with mashed potatoes
33.95

Choice of One Dessert:

Apple Strudel, Chocolate Brownie, Carrot Cake, Banana Cake,
German Chocolate Cake, Spumoni Ice Cream or Vanilla Ice Cream with
Strawberry, Chocolate or Carmel Sauce

Other Dessert Options:

New York Cheese Cake with Strawberry & Chocolate Drizzle
or Tiramisu Ice Cream with Chocolate Drizzle

Additional 2.00 Per Person

18% service charge and current sales tax will be added to all charges.

Banquet Buffet Dinner Menu

Served for 50 Guests or More

The dinner buffet includes seasonal vegetables.
A choice of rice pilaf, roasted potatoes or mashed potatoes.
Assorted warm rolls and butter with guests' choice of coffee or tea.
Assorted Variety of Desserts

Salad Selections

Pesto Pasta	BBQ Chicken
Seafood Crab	Veggie Pasta
Oriental Chicken	Hawaiian Coleslaw
Mediterranean Greek	Classic Tossed Caesar
Tossed Green with Dressings	Fresh fruit platter with yogurt dip

Entree Selection

Marsala Wine Mushroom Sauce
Chicken Piccata with butter lemon caper sauce
Mostaccioli with Marinara Sauce or Marinara Meat Sauce
Pan Seared Filet of Sole with Herbed Minere Butter Sauce
Roasted Pork Loin
Slow Oven Roasted Pot Roast
Carved Prime Rib*
Sliced London Broil

Choice of 4 Salads
& 2 Entrees
33.95

Choice of 4 Salads
& 3 Entrees
37.95

Additional Entrée Selections:

Honey Baked Ham*	3.00 per person
Boneless Turkey Breast	3.00 per person

*50.00 Carver Fee

Whole Poached Salmon Decorated with Shrimp (50 guest approx. Serving)	150.00
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18% service charge and current sales tax will be added to all charges.

Stations

Served for 50 guests or more

Deli Sandwich Station

Sliced Turkey, Honey Ham, Tuna, Veggie on Deli Roll:
American, Pepper Jack & Cheddar Cheese, Tomatoes, Lettuce, Pickles & Condiments.
Served with Pasta Salad & Coleslaw

Hamburger Station

Beef & Veggie Burger with Toppings: American, Pepper Jack & Cheddar
Cheese, Sliced Onions & Tomatoes, Lettuce, Pickles & Condiments.
Served with French Fries & Onion Rings

Hot Dog Station

Beef Hot Dogs with Toppings: Chili, Shredded Lettuce & Cheddar Cheese, Relish,
Onions, Ketchup & Mustard.
Served with French Fries & Onion Rings

Nacho Station

Tortilla Chips with Toppings: Cheese, Tomatoes, Onions, Jalapenos, Black Olives,
Radishes, Cilantro, Black Beans, Refried Beans, Pico de Gallo & Sour Cream

Taco Station

Shredded Beef, Chicken & Carnitas with Toppings: Peppers, Onions, Cilantro,
Shredded Lettuce, Salsa, Sour Cream, Onions, Tomatoes, Jalapenos, Shredded
Cheese, Green & Red Sauce. Rice & Beans, Flour & Corn Tortillas

Pasta Station

Fettuccine & Penne Pasta with Marinara & Alfredo Sauces. Toppings Include: Sausage,
Diced Ham & Chicken. Olives, Bell Peppers, Mushrooms, Garlic & Fresh Basil

Requires Attendant

Mashed Potato Station

Garlic Mashed Potatoes with Toppings: Chopped Chives, Sour Cream, Shredded
Parmesan Cheese, Bacon Bits, Sweet Corn, Caramelized Onions, Sauteed
Spinach & Mushrooms, Brown Gravy

Requires Attendant

16.95 For 1 Station

26.95 For 2 Stations

Attendant Required Stations \$50 Per Station

All Prices are subject to an 18% taxable service charge and local sales tax

Hors D' Oeuvres

(Serves 50)

Cold Selections

Chips & Salsa	65.00
Deviled Eggs	65.00
Classic Italian Brushetta	85.00
Spicy Tuna Salad, Served on Crispy Crouton	85.00
Turkey Ham Canapes, Served on Baguette	85.00
Hummus with Roasted Vegetables on Flatbread Points	85.00
Salmon with Cream Cheese Garnished with Capers on a Cracker	95.00
Chilled Jumbo Shrimp with Lemon & Cocktail Sauce	95.00

Hot Selections

Baby Meatballs, Swedish or Santa Fe sauce	65.00
Quesadilla, cheese & cilantro guacamole	65.00
Fried Mozzarella Sticks	65.00
Fried Zucchini	65.00
Pork or Chicken Pot sticker Served with oyster sauce	75.00
Mini Pizzas, Meat or Veggie	75.00
Chicken Sauté, Skewered chicken served with peanut sauce	75.00
Beef Sauté, skewered beef served with BBQ sauce	75.00
Beef Sliders	95.00
Fried Calamari, Served with fresh lemon & cocktail sauce	85.00
Crab Stuffed Mushrooms, prepared with blue crab meat	85.00
Spinach Stuffed Mushrooms	85.00
Chicken Drumettes with Choice of Sauce (BBQ or Buffalo)	85.00

Platters

Crudités Platter, Grilled and Raw Seasonal Vegetables	120.00
Fresh Fruit Platter, Fresh Seasonal Fruit Served with yogurt dip	150.00
Cheese Platter, Assorted domestic & Imported Cheese	150.00
Whole Poached Salmon Decorated with Shrimp	150.00
Antipasto Platter, Olives, Mushrooms, Cheeses and Deli Meats	180.00
Smoked Salmon Display, Capers, Egg, Onion, Lemon & Crouton	200.00
Sushi Platter – Assorted California Rolls with wasabi and ginger	200.00

18% service charge and current sales tax will be added to all charges.

Hors D' Oeuvres Combination Menu

Served for 25 guests or more

Cold Selections

Chips & Salsa
Classic Italian Brushetta
Spicy Tuna Salad, Served on Crispy Toast
Turkey Ham Canapes, Served on Baguette
Hummus with Roasted Vegetables on Flatbread Points
Salmon with Cream Cheese Garnished with Capers on a Cracker

Hot Selections

Beef Skewers with Teriyaki Sauce
Chicken Skewers with Peanut Sauce
Meatballs Marinara or Swedish Style
Fried Calamari with Cocktail Sauce and Lemon
Crab Stuffed Mushrooms Topped with Hollandaise Sauce
Pot Stickers (Chicken or Pork) Served with Teriyaki Sauce
Chicken Drumettes Served with Blue Cheese & Ranch Dressing

16 Pieces Per Person: 5 Hot & 3 Cold
24.95

14 Pieces Per Person: 4 Hot & 3 Cold
21.95

12 Pieces Per Person: 3 Hot & 3 Cold
17.95

10 Pieces Per Person: 2 Hot & 2 Cold
14.95

All Prices are subject to an 18% taxable service charge and local sales tax

Beverages

House White, Red & Sparkling 20.00 per bottle
Premium Wines are Available. Pricing Differs.
Apple Cider 15.00 per bottle

	No Host	Hosted
House Brands Well	5.00	4.00
Call Brands	6.00	5.00
Premiums	7.00	6.00
Super Premiums	8.00	7.00
Wine (by the glass)	5.00	4.00
Domestic Beer	5.00	4.00
Imported Beer	6.00	5.00
Soda & Juice	2.00	1.50

Bar Fee 100.00 Per Bartender
Fee Waived if Hosted.

18% service charge and current sales tax will be added to all charges.

Directions to San Pedro Elks Lodge 966

CA-110 Harbor Fwy South until the freeway ends exiting on Gaffey Street

Turn left onto Gaffey Street

Continue on Gaffey Street and make a right on 9th Street

Continue driving and make a left on Western Avenue

Continue driving on Western Avenue and make a right on Morse Drive
(Morse Drive is also 19th Street in the opposite direction)

Once you reach T-intersection, and make a right onto Mantis Avenue

Mantis will automatically make a left onto Cumbre Drive

Continue driving on Cumbre Drive and make a right on Pelican Ave.

Small road will lead you into our parking lot

[Click here for Google Map](#)