

## Venue Rental Menu/Pricing, Revised September 2020

**RENSELAER ELKS 2073**  
**683 Columbia Turnpike**  
**East Greenbush, NY**  
**518-477-9947**

We have three venues available to rent:

- **Inside Banquet Hall** - Can accommodate 150 comfortably sitting down. Rental includes tables and chairs. We have available 60" round table (sits 6-8 per table) or 8 ft. long rectangular tables

Parties of 80 or greater requires the use of our catering services.

Rental only is \$400.00 for 4 hours, with a refundable \$50 cleaning fee. Longer than 4 hours is an additional \$85.00 per hour. Rental only requires you leave the facility in the same manner that you receive it or forfeiture of your \$50 cleaning deposit will occur.

Your 4-hour rental includes 2 hours before the event to setup and 1 hour after to cleanup for a total of 7 hours.

To reserve your date, a \$100.00 non-refundable deposit plus the signing of a contract is required. We also require a \$50.00 cleaning fee deposit which will be returned to after you have cleaned up after your party.

- **Outside Pavilion** – Can accommodate 180 people. Rental includes picnic tables. If you remove picnic tables from pavilion you must put them back when finished. **Parties of 80 or greater require the use of our catering services.**

Rental only is \$350.00 for 4 hours with a refundable \$50 cleaning fee. Longer than 4 hours is an additional \$60.00 per hour. Rental only requires you leave the facility in the same manner that you receive it including trash removal or forfeiture of your \$50 cleaning deposit will occur.

**On-site cooking by an outside caterer is not allowed.**

Your 4-hour rental includes 2 hours before the event to setup and 1 hour after to cleanup for a total of 7 hours.

To reserve your date, a \$100.00 non-refundable deposit plus the signing of a contract is required. We also require a \$50.00 cleaning fee deposit which will be returned after you have cleaned up your party.

- **Bar Lounge Area** – Can accommodate parties of 40 or under. We can pull the sliding doors to separate your party from the bar area.

Rental only is \$250.00 for 4 hours. Longer than 4 hours is an additional \$60.00 per hour. Your rental includes 45 minutes before the event to setup and 45 minutes after to cleanup for a total of 5 ½ hours.

To reserve your date, a \$100.00 non-refundable deposit plus the signing of a contract is required. We also require a \$50.00 cleaning fee deposit which will be returned after you have cleaned up your party.

### **Reservations Schedule:**

Catering and a Bartender can be reserved 1 year in advance.

Catering only can be reserved 6 months in advance.

Rental with bartender can be reserved 3 months in advance (minimum bar bill \$150.00)

Rental only can be reserved one month in advance

If you are having us cater the event, the minimum number you will be charged for is the final count number you provide us, 10 days before your event.

Everything in this document including the following restrictions are incorporated into your signed contract:

For any reason beyond our control the Lodge becomes unusable, the deposit and will be returned, no other compensation will be granted.

**Final Payment can be taken before the event, but is due the day the event takes place. We only accept cash or check.**

The condition of the rental areas should be left how you received them. If rental only, you are responsible for taking the garbage out to the dumpster. If you leave our facility in an unsatisfactory condition the cleaning deposit will not be returned.

No glass containers or bottles are allowed outside the building.

Only members are allowed in the kitchen.

**Per NYS Law, no one is allowed to bring alcoholic beverages upon the Elks property and alcoholic beverages served are not to be removed from the premises.**

**UNDER AGE DRINKING (21) IS STRICTLY PROHIBITED**

**Decorations: No tacks or tape are to be used on our walls or ceiling. No confetti anywhere.**

**Extras:**

Linens	Table cloths and napkins are available to rent - \$60.00 for fewer than 70 people \$100.00 for 70 people and above
Ice	Five-gallon pail \$5.00 Unlimited \$30.00
Arbor Rental	\$50.00
China/Flatware	\$1.25 per person. Paper plates and plastic silverware included in catering
Food Preparation:	For insurance reasons, only qualified Elks members are allowed to use the kitchen equipment. We will cook or heat your food for \$15.00 per hour (per Cook) with a minimum charge of \$45.00

## **Breakfast Menu**

\$9.00 per person (Plated)

\$12.00 per person (Buffet style)

Scrambled or Fried Eggs

French Toast or Pancakes with Maple Syrup

Bacon

Sausage

Home Fries

Orange, Tomato, Apple and Cranberry Juices

Coffee/Tea

Fresh Fruit — add \$2.00 per person

### Beverages Available

Beer 1/2 Keg Domestic	\$200.00
Champagne Toast (per person)	\$3.00
Champagne (per bottle)	\$30.00
Wine- house (per bottle)	\$30.00
Soda (per cup)	\$1.00
Soda Package (per person)	\$2.00 pp unlimited - charged per final guest count
Coffee/Tea Service	\$2.00 pp
Dinner Rolls	\$0.75
Fountain Rental	\$35.00 — Fountain only
	\$65.00 - Nonalcoholic fill
	\$100.00 - Daiquiris/Sour fill

Inside Banquet Hall: Bartender available - \$48.00 for minimum of 4 hours.  
\$12.00 per hour for each additional hour.

Outside Pavilion: Bartender available - \$60.00 for minimum of 4 hours. \$15.00  
per hour for each additional hour.

### **Party Options:**

We have several options available for beverages depending on your party needs.

**Cash Bar** — the person ordering the drink pays for the drink

**Liquor/Beer/Wine Limit** — you set a pre-defined cash amount you want to be responsible to pay. When the limit is reached the host/hostess will notify you and you can switch to a cash bar or up the limit.

**Beer/Wine prepay** — you can purchase a 1/2 keg of beer or a specific number of bottles of wine and your guests can drink free as long as the prepaid product lasts or until your party is over. **Prepaid beverages are not refundable on left overs nor can they be taken with you.**

## **Appetizers**

- **BRUSCHETTA \$5 / 4**
  - DICED TOMATOES, ROASTED GARLIC, BASIL, PARSLEY, GARLIC OIL, PARMIGIANA CHEESE, GARLIC CROSTINI
- **SHRIMP COCKTAIL \$8 / 4 (GLUTEN FREE)**
  - JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMON WEDGES
- **PROSCIUTTO AND MELON \$5 / 4**
  - CANTALOUPE MELON, IMPORTED PROSCIUTTO DI PARMA
- **CHICKEN WINGS \$10/DOZ**
  - MILD, MEDIUM, HOT, GARLIC PARM, BBQ
- **MOZZARELLA STICKS \$5 / 5**
  - BATTERED MOZZARELLA CHEESE, MARINARA SAUCE, MELBA SAUCE
- **BREAD BOWL \$35**
  - SPINACH DIP, FRESH BREAD
- **CHICKEN TENDERS \$6 / 4**
  - BUTTERMILK BATTERED CHICKEN STRIPS, BBQ, HONEY MUSTARD
- **CHEESE AND CRACKER PLATTER \$35**
  - ASSORTED CUBED CHEESE, CRACKERS FOR PEPPERONI ADD \$7
- **PIGS IN A BLANKET \$60**
  - 100 WITH SPICY MUSTARD DIPPING SAUCE
- **ZUCCHINI BOATS \$12 / 4**
  - TWO ZUCCHINIS CUT IN HALF STUFFED WITH SWEET GREEN SQUASH, PEPPERS AND ONIONS
- **STUFFED WONTONS \$12/12**
  - STUFFED WITH SAUSAGE, CHEESE, OLIVES AND RED PEPPER



## **Pasta**

- **PASTA PRIMAVERA \$42 HALF \$80 FULL**
  - DICED TOMATOES, ROASTED GARLIC, BASIL, PARSLEY, GARLIC OIL, PARMIGIANA CHEESE, GARLIC CROSTINI
- **BAKED ZITI \$32 HALF \$60 FULL**
  - PENNE PASTA, MOZZARELLA, RICOTTA, PARMIGIANA, MARINARA SAUCE
- **MEAT LASAGNA \$46 HALF \$88 FULL**
  - MOZZARELLA, PARMIGIANA CHEESE, MARINARA SAUCE
- **VEGETABLE LASAGNA \$42 HALF \$80 FULL**
  - ZUCCHINI, SQUASH, SPINACH, TOMATOES, RICOTTA CHEESE, MOZZARELLA, PARMIGIANA, CREAM

## **Salads**

- **MACARONI AND CHEESE \$40 HALF \$75 FULL**
  - ELBOW PASTA, CHEDDAR, PARMIGIANA, MOZZARELLA CHEESES, MILK
- **TRI COLOR PASTA \$37 HALF \$70 FULL**
  - COLOR PASTA, CUBED CHEESE, PEPPERONI, OLIVES, ITALIAN DRESSING
- **POTATO \$37 HALF \$70 FULL**
  - RED POTATOES, EGGS, ONIONS
- **MACARONI \$37 HALF \$70 FULL**
  - ELBOW PASTA, ONIONS, CELERY. ADD \$10 FOR TUNA \$15 FOR SHRIMP
- **COLE SLAW \$37 HALF \$70 FULL**
  - CABBAGE, CARROTS, COLESLAW DRESSING
- **TOSSED \$32 HALF \$60 FULL**
  - SPRING MIX, TOMATOES, CUCUMBERS, OLIVES, CARROTS, ONIONS
  - CHOICE OF TWO DRESSINGS ITALIAN, RUSSIAN, OIL & VINEGAR, BLUE CHEESE, RANCH (ADDITIONAL DRESSINGS \$5.00 EACH)
- **FRESH FRUIT \$40 HALF \$75 FULL (GLUTEN FREE)**
  - ASSORTED SEASONAL FRUITS, MELON, PINEAPPLE, BERRIES, ORANGES
- **SUMMER SALAD \$32 HALF \$60 FULL**
  - CHOICE OF TOMATO, CUCUMBER AND ONION OR FRESH MELON
- **CUCUMBER SALAD \$32 HALF \$60 FULL**
  - RED ONION, VINEGAR OR LEMON JUICE

PEPPERS AND/OR ONIONS CAN BE ADDED TO ANY SALAD AT NO CHARGE

## **Beef**



- BEEF STROGANOFF \$47 HALF \$90 FULL
  - STEAK, BROWN GRAVY, SOUR CREAM, MUSHROOMS. EGG NOODLES
- MEATBALLS \$32 HALF \$60 FULL
  - MEATBALLS IN MARINARA SAUCE
- SWEDISH MEATBALLS
  - 1OZ MEATBALLS IN MUSHROOM SAUCE

## Chicken

- CHICKEN PARMESAN \$37 HALF (10 PCS) \$70 FULL (20 PCS)
  - BREADED CHICKEN, MOZZARELLA, MARINARA
- CHICKEN CORDON BLEU \$42 HALF (10 PCS) \$80 FULL (20 PCS)
  - BREADED CHICKEN STUFFED WITH HAM AND SWISS CHEESE

## Favorites

- SAUSAGE AND PEPPERS \$32 HALF \$60 FULL
  - ITALIAN LINK SAUSAGE WITH TRI-COLOR PEPPERS AND ONIONS
- MEAT AND CHEESE PLATTER \$10 PER HALF POUND (INCLUDING CHEESE, ROLLS AND CONDIMENTS)
  - CHOICE OF ROAST BEEF, HAM, TURKEY, CORNED BEEF, PASTRAMI
  - CHOICE OF AMERICAN, SWISS, PROVOLONE (EACH ½ LB OF MEAT COMES WITH 4 SLICES OF CHEESE)
- BAKED BEANS \$32 HALF \$60 FULL

## Potatoes/Rice

- ROASTED POTATOES \$37 HALF \$70 FULL (GLUTEN FREE)
  - -POTATO WEDGES, ITALIAN SPICES, OLIVE OIL
- RICE PILAF \$32 HALF \$60 FULL
  - -PEAS, CARROTS, ONIONS, CELERY, CHICKEN STOCK
- GARLIC MASHED POTATOES \$43 HALF \$80 FULL (GLUTEN FREE)
  - -BUTTER, CREAM, ROASTED GARLIC
- GERMAN POTATO SALAD \$43 HALF \$80 FULL (GLUTEN FREE)
  - -SLICED POTATOES, BACON, EGGS, VINEGAR, SUGAR ONION
- BAKED POTATOES \$2.00 EACH MINIMUM 25

## Vegetables

- ROASTED VEGETABLES \$37 HALF \$70 FULL (GLUTEN FREE)

- -ZUCCHINI, SQUASH, PEPPERS, BROCCOLI, ONIONS, OLIVE OIL, ITALIAN SPICES, BALSAMIC GLAZE
- **BROCCOLI RABE \$43 HALF \$80 FULL (GLUTEN FREE)**
  - -SAUTÉED GARLIC, OLIVE OIL, HOT PEPPER
- **GREEN BEANS \$43 HALF \$80 FULL**
  - -SAUTÉED GARLIC, OLIVE OIL
- **VEGETABLE PLATTER \$40 DIP \$5**
  - CELERY, CUCUMBERS, BROCCOLI, CARROTS, TOMATOES

## **BBQ Menu**

BBQ menu is available for parties of 25 or more\*\*.

<b>\$20.00/PERSON</b>	<b>\$18.00/PERSON</b>	<b>\$17.00/PERSON</b>	<b>\$15.00/PERSON</b>	<b>\$12.00/PERSON</b>
<b>BBQ CHICKEN HALF (ONE EACH PP) &amp; RIBS (1/3 RACK PP)</b>	<b>BBQ CHICKEN HALF (ONE EACH PP) &amp; HAMBURGERS &amp; HOT DOGS (ONE EACH PP)</b>	<b>BBQ RIBS (1/2 RACK PP)</b>	<b>BBQ CHICKEN HALF (ONE EACH PP)</b>	<b>HAMBURGERS &amp; HOT DOGS (ONE EACH PP)</b>
<b>CHOICE OF TWO FROM BELOW</b> MACARONI SALAD* POTATO SALAD* ZUCCHINI BOATS ½ PP CUCUMBER SALAD* SUMMER SALAD* TRI-COLOR PASTA SALAD* BAKED BEANS* BAKED POTATO 1 PP COLE SLAW*				

\*1/2 tray will be provided for each group of 25

\*\* Rental fee included

## Sit Down Dinners

(Offered Plated or Family style as indicated)

<u>Family</u>	<u>Plated</u>	
\$20.00	\$19.00	ROAST BEEF
\$20.00	\$19.00	ROAST PORK WITH DRESSING
\$17.00	\$16.00	BAKED GLAZED HAM
N/A	\$18.00	BAKED CHICKEN BREAST WITH DRESSING
N/A	\$17.00	CHICKEN PARMESAN
N/A	\$20.00	VEAL PARMESAN
N/A	\$17.00	EGGPLANT PARMESAN
\$16.00	\$15.00	SPAGHETTI AND MEATBALLS
N/A	\$16.00	LASAGNA (VEGETABLE OR MEAT)
N/A	MARKET	PRIME RIB
N/A	MARKET	STEAK (NY STRIP, RIBEYE, PORTERHOUSE)
\$19.00	\$18.00	SHRIMP SCAMPI WITH ANGEL HAIR PASTA
N/A	\$20.00	FRESH FISH (COD OR HADDOCK)

ALL SIT DOWN MEALS INCLUDE:

VEGETABLE, CHOICE OF POTATO, RICE OR PASTA, SALAD, APPROPRIATE GRAVY OR SAUCE, ROLLS & BUTTER, COFFEE AND TEA

SALAD DRESSING: (CHOICE OF 2)

ITALIAN, CREAMY ITALIAN, RANCH, BLUE CHEESE, FRENCH, BALSAMIC VINEGAR, THOUSAND ISLAND