

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

Venue Rental

Menu/Pricing

Revised May 2023 ALL PRICES SUBJECT TO CHANGE AFTER 30 DAYS Cash Deposit for Venue \$100/Cleaning \$50



*** 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 \$80.00 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 \$70.00 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 permissible.

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 after 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 \$50.00 per hour.

Your rental includes 45 minutes before the event to setup and 45 minutes after to cleanup for a total of 5 % 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 after 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 6 months in advance (minimum bar bill \$150.00)

Rental only can be reserved two month in advance for weekends.

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 Elks 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 ***

Nothing hung on walls accept 3m white puddy. No tape on Ceilings ***CONFETTI**, of any type, is **NOT ALLOWED**.₂

*** 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	
Arbor Rental		\$50.00
	er 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 ***

\$10.00 per person (Plated) \$13.00 per person (Buffet style) Scrambled or Fried Eggs French Toast or Pancakes with Maple Syrup Bacon Sausage Home Fries Orange, Tomato, Apple and Cranberry Juice s Coffee/Tea Fresh Fruit — add \$2.50 per person

*** Beverages Available ***

Beer 1/2 Keg Domestic	\$200.00
Champagne Toast (per person)	
Champagne (per bottle)	\$35.00
Wine- house (per bottle)	
Soda (per cup)	\$1.50
Soda Package (per person)	
unlimited - charged per final guest count	
Coffee/Tea Service	\$2.50

Fountain Rental

\$35.00 — Fountain only

\$65.00 - Nonalcoholic fill \$100.00 - Daiquiris/Sour fill

Inside Banquet Hall:/ Outside Pavillion 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 may 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. All alcohol purchases are final and can not leave the building.

*** Appetizers ***				
BRUSCHETTA				
DICED TOMATOES, ROASTED GARLIC, BASIL, PARSLEY, GARLIC OIL,				
PARMIGIANA CHEESE, GARLIC CROSTINI				
PARIVIGIANA CHEESE, GARLIC CROSTINI				
SHRIMP COCKTAIL (Gluten Free) \$8 / 4				
JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMON WEDGES				
CHICKEN WINGS\$16/DOZ				
MILD, MEDIUM, HOT, GARLIC PARM, BBQ				
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MOZZARELLA STICKS				
BATTERED MOZZARELLA CHEESE, MARINARA SAUCE, MELBA SAUCE				
BREAD BOWL				
SPINACH DIP, FRESH BREAD				
CHICKEN TENDERS				
BUTTERMILK BATTERED CHICKEN STRIPS, BBQ, HONEY MUSTARD- 40 pieces				
CHEESE AND CRACKER PLATTER				
ASSORTED CUBED CHEESE, CRACKERS				
PEPPERONI ADD \$7				
PIGS IN A BLANKET\$65				
100 WITH SPICY MUSTARD DIPPING SAUCE				
VEGETABLE PLATTER DIP \$5				
CELERY, CUCUMBERS, BROCCOLI, CARROTS, TOMATOES				
CELENT, COCOIVIDENS, DNOCCOLI, CARROTS, TOIVIATOES				
Dinner Rolls (per person)\$1.00				

*** Appetizers ***

*** Sides***

PASTA PRIMAVERA		
PARMIGIANA CHEESE, GARLIC CROSTINI		
BAKED ZITI		
MEAT LASAGNA		
VEGETABLE LASAGNA		
MACARONI AND CHEESE		
TRI COLOR PASTA		
POTATO\$40 HALF \$75 FULL RED POTATOES, EGGS, ONIONS		
MACARONI		
ELBOW PASTA, ONIONS, CELERY. ADD \$10 FOR TUNA \$15 FOR SHRIMP COLE SLAW		
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ELBOW PASTA, ONIONS, CELERY. ADD \$10 FOR TUNA \$15 FOR SHRIMP COLE SLAW\$75 FULL CABBAGE, CARROTS, COLESLAW DRESSING TOSSED\$35 HALF\$65 FULL ILETTUCE, SPRING MIX, TOMATOES, CUCUMBERS, OLIVES, CARROTS, ONIONS CHOICE OF TWO DRESSINGS CREAMY ITALIAN, RUSSIAN, OIL & VINEGAR, BLUE CHEESE, RANCH, BALSAMIC VINGER (ADDITIONAL DRESSINGS \$5.00 EACH) FRESH FRUIT (Gluten Free)\$50 HALF\$90 FULL		
ELBOW PASTA, ONIONS, CELERY. ADD \$10 FOR TUNA \$15 FOR SHRIMP COLE SLAW\$40 HALF\$75 FULL CABBAGE, CARROTS, COLESLAW DRESSING TOSSED\$35 HALF\$65 FULL ILettuce, SPRING MIX, TOMATOES, CUCUMBERS, OLIVES, CARROTS, ONIONS CHOICE OF TWO DRESSINGS CREAMY ITALIAN, RUSSIAN, OIL & VINEGAR, BLUE CHEESE, RANCH, BALSAMIC VINGER (ADDITIONAL DRESSINGS \$5.00 EACH) FRESH FRUIT (Gluten Free)\$50 HALF\$90 FULL ASSORTED SEASONAL FRUITS, MELON, PINEAPPLE, BERRIES SUMMER SALAD\$65 FULL		

*** Beef ***

MEATBALLS......\$35 HALF \$65 FULL MEATBALLS IN MARINARA SAUCE

*** Chicken ***

*** Favorites ***

BAKED BEANS\$35 HALF \$65 FULL

*** Potatoes/Rice ***

ROASTED POTATOES (GLUTEN FREE)\$40 HALF \$75 FULL POTATO WEDGES, ITALIAN SPICES, OLIVE OIL
RICE PILAF
PEAS, CARROTS, ONIONS, CELERY, CHICKEN STOCK
GARLIC MASHED POTATOES (GLUTEN FREE)\$45 HALF \$85 FULL BUTTER, CREAM, ROASTED GARLIC
GERMAN POTATO SALAD (GLUTEN FREE)

BAKED POTATOES\$2.50 EACH MINIMUM 25

*** Vegetables ***

ROASTED VEGETABLES (GLUTEN FREE)\$40 HALF \$75 FULL ZUCCHINI, SQUASH, PEPPERS, BROCCOLI, ONIONS, OLIVE OIL, ITALIAN SPICES, BALSAMIC GLAZE

BROCCOLI RABE (GLUTEN FREE)......\$45 HALF \$85 FULL SAUTÉED GARLIC, OLIVE OIL, HOT PEPPER

GREEN BEANS\$45 HALF \$85 FULL SAUTÉED GARLIC, OLIVE OIL

*** BBQ Menu ***

BBQ menu available for parties of 25 or more**

\$24.00/PERSON BBQ CHICKEN HALF (ONE EACH PP) RIBS (1/3 RACK PP)

\$20.00/PERSON BBQ CHICKEN HALF (ONE EACH PP) HAMBURGERS & HOT DOGS (ONE EACH PP)

> \$19.00/PERSON BBQ RIBS (1/2 RACK PP)

\$17.00/PERSON BBQ CHICKEN HALF (ONE EACH PP)

\$13.00/PERSON HAMBURGERS & HOT DOGS (ONE EACH PP)

CHOICE OF TWO FROM BELOW

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> \$20.00	<u>Plated</u> \$22.00	ROAST BEEF
\$20.00	\$22.00	ROAST PORK WITH DRESSING
\$17.00	\$19.00	BAKED GLAZED HAM
N/A	\$21.00	BAKED CHICKEN BREAST WITH DRESSING
N/A	\$20.00	CHICKEN PARMESAN
N/A	\$23.00	VEAL PARMESAN
N/A	\$20.00	EGGPLANT PARMESAN
\$16.00	\$18.00	SPAGHETTI AND MEATBALLS
N/A	\$19.00	LASAGNA (VEGETABLE OR MEAT)
N/A	MARKET	PRIME RIB
N/A	MARKET	STEAK (NY STRIP, RIBEYE, PORTERHOUSE)
\$19.00	\$21.00	SHRIMP SCAMPI WITH ANGEL HAIR PASTA
N/A	\$23.00	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, BLEU CHEESE, FRENCH, BALSAMIC VINEGAR, THOUSAND ISLAND