

Santa Ana Elks Lodge #794



Special Event Packet

Special Events

For that special event you are planning we offer one stop shopping! One of our event team members will assist you with the selection of your menu, enhancements, and special touches to ensure you have a wonderful experience with lasting memories. We are here to take the worry out of planning and coordination and allow you to focus on having fun.

Each package is 100% customizable to best fit your needs.

Event Team

Stacey Pineda, Event Coordinator
eventcoordinator794@gmail.com | Ext. 7000

Maria Bisbee, Director of Banquets
794banquets@gmail.com | Ext. 7006

Mario Colunga
Banquet Captain

Jose Garcia
Executive Chef

Armando Torres
Sous Chef

Ignacio Medina
Pastry Chef

SANTA ANA ELKS LODGE 794
1751 S. Elk Lane, Santa Ana, CA 92705
(714) 547-7794

Enhancements

- * Bartender (1 bartender for every 100 guests - recommended)\$125.00 each
- * Floor-Length table linen and napkin (ask about available colors) \$35.00 per table
- * Table Overlay\$10.00 per table
- * Table Runner \$5.00 per table
- * Chair Covers \$2.75 per cover
- * Chair Sashes (ask about available colors)\$1.50 per chair
- * Elegant Chargers (silver or gold)\$2.00 each
- * Complete Table Package (includes linen, overlay or runner, chair cover and sash, charger) \$45.00 per table
- * Drop Down 180-inch Theater screen with laser projector \$125.00
- * Complete Lighting Package (Up lighting / Stage lighting) \$395.00
- * Wedding Arch\$75.00
- * Lapel or Head-set Microphone..... \$25.00 each
- * Display Easels\$15.00 each
- * Additional Last-Minute Table set-up (includes basic linen) \$30.00 per table
- * Free-Flowing Soda Bar (for duration of the event) \$6.00 per person ++
- * McCalla Punch Bowl (free-flowing all night) \$225.00

The Perfect Venue to host a Birthday Party, Quinceanera, Wedding, or Celebration of Life

Rise & Shine

Priced per person - minimum of 24 guests

Coffee, Iced Tea, Hot Tea, Orange Juice - Add \$2.00 ++ per person

Jump Start

Assorted fresh baked muffins, individual yogurt cups and fruit Danish
\$18.00 per person ++

Continental

Fresh Fruit & Berry Platter, Cranberry and Banana Breads, assorted Bagels
\$21.50 per person ++

Sunrise Breakfast

Fresh Fruit & Berry Platter, Scrambled Eggs, Applewood bacon, O'Brian potatoes, and our signature pancakes or Belgian Waffle station (with proper condiments)
\$28.00 per person ++

Breakfast Burritos

Burrito with scrambled eggs, refried beans, blended cheeses, hash browns and choice of protein. Comes with house-made salsa and Pico de Gallo on the side, Coffee

Protein choices: (pick 2)

bacon, sausage, chorizo, or veggie

\$15.00 per person ++

**“Free Flowing” Build Your Own
Mimosa and Bloody Mary Bars
Ask for a Quote**

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

International Buffets

Priced per person - minimum of 25

“Fiesta”

Tri-Colored Chips and House-made Salsa
Hard Shell Tacos -
Shredded Chicken or Seasoned Ground Beef
Pork Chili Verde
Spanish Rice
Refried Beans
Warm corn and flour tortillas
Iced Tea, Coffee
Traditional and Chocolate Churros

\$29.50 per person ++

“Mexico City”

Tri-Colored Chips and House-made Salsa
Mexican Fiesta Salad & Fresh Fruit Salad
Sizzling Steak & Chicken Fajitas
(Shrimp available - add \$2.50 per person)
Chicken or Red Snapper Vera Cruz
Cheese Enchiladas
Spanish Rice & Refried Beans
Warm corn and flour tortillas
Iced Tea, Coffee
Caramel Flan

\$35.50 per person ++

“Italia”

Garlic Toast
Garden or Caesar Salad
Penne Alfredo w/vegetables
Spaghetti w/meatballs
Pan Pizza -- Cheese or Pepperoni
Spumoni Ice Cream

\$29.50 per person ++

“Rome”

Garlic Toast
Antipasto Salad - Fresh Fruit Bowl
Chicken and Spinach Ravioli w/Piccata sauce
Beef Lasagna
Pan Pizza -- Cheese or Pepperoni
Shrimp Rotelli Pasta with white wine
and garlic butter sauce
Tiramisu

\$38.50 per person ++

“ASK about our Cooked to order Pasta Bar”

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

Host your business meeting with us. Our conference room seats 14-18 at a beautiful mahogany conference table and big screen TV for your power-point presentation.

Themed Buffets

“Santa Maria Style”

Featuring Santa Maria Tri Tip, BBQ Chicken Breast, Kielbasa, Baked Beans, Tater Tots, Big Green Salad, Cornbread Muffins, Apple Pie a la mode

\$36.50 per person ++

“Cowboy Joe”

BBQ Baby Back Ribs, Sausage Links, & Southern Fried Chicken, Green Salad, Baked Beans, Mac & Cheese, garlic toast, and Apple Cobbler a la mode

\$38.50 per person ++

“All American BBQ”

All Beef Hot Dogs, Hamburgers, Chicken Breast burgers on freshly baked buns. Selection of cheeses, lettuce, tomatoes, onions, dill pickle spears, house-made potato salad, coleslaw & freshly baked cookies

\$29.50 per person ++

“From the Deli”

We hand make a variety of sandwiches with fresh lettuce and tomato on fresh baked Squaw and French rolls.

Select three meats:

Roasted Turkey Breast, Roast Beef, Ham, Tuna, Chicken salad, or Good Earth Veggie
Includes potato salad, fresh fruit bowl, house-made potato chips and Assorted freshly baked cookies and brownies

\$27.50 per person ++

“Traditional Carolina Shrimp Boil”

Big Green Salad (dressing selections), Cole Slaw, Gumbo
A traditional “Boil” with loads of Gulf shrimp, seasoned chicken and kielbasa, corn on the cobb, new potatoes, corn bread and honey butter and peach and blueberry cobbler a la mode

\$39.50 per person ++

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

Buffets

Choice of Side | Choice of Vegetable | Choice of Dessert

“Pearl”

Fresh Bread Basket w/butter
Garden Salad w/2 dressings
Fresh Fruit Salad
Champagne Chicken Dijon
Baked Alaskan Cod w/lemon caper sauce
Carved Baron of Roast Beef w/brown mushroom gravy
Iced Tea, Coffee
\$44.50 per person ++

“Diamond”

Bruschetta and Toast Points
Prosciutto & Mellon
Focaccia or Garlic bread
Traditional Caesar & Tomato, Mozzarella & Basil Salad
Short Ribs a la Frank Sinatra
Dover Sole Neptune topped w/shrimp and crab
Chicken and Spinach Ravioli Piccata
Pasta Prima Vera w/Organic Tomato Sauce
Iced Tea, Coffee
\$50.00 per person ++

Plated Service

Choice of Salad | Choice of Side | Choice of Vegetable | Choice of Dessert

“Bronze”

Fresh Bread Basket w/butter
Choice of One Appetizer
Choice of One Entrée:
Chicken Piccata, Flat Iron Steak w/Bearnaise
Stuffed Pork Loin with apple cinnamon glaze
-or- Dover Sole w/Lemon butter sauce
\$41.50 per person ++

“Silver”

Fresh Bread Basket w/butter
Choice of One Appetizer
Choice of One Entrée:
Aged Roasted New York Strip Steak - Prime Rib of Beef - Stuffed Napa Chicken - Champagne Chicken - Fresh Grilled Salmon -or- Shrimp Scampi
\$47.50 per person ++

“Gold”

Fresh Bread Basket w/butter
Choice of Two Appetizers
Choice of Two Entrées: Filet Mignon - Aged Flat Iron Steak - Braised Short Rib - Lamb Chops - Tempura Shrimp - Fresh Grilled Salmon - Crab Cake - Lobster Tail - Sautéed Scampi Style Shrimp - Alaskan Halibut - Seared Ahi - Champagne Chicken Dijon - Chicken Piccata -or- Chicken Cordon Bleu
\$Market Price per person ++

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

Our event staff can assist you in making sure you have a memorable event.

Buffet & Plated Service Options

Choice of Salad | Choice of Side | Choice of Vegetable | Choice of Dessert

SALADS

Garden Salad, Caesar Salad,
Southwestern Salad, T Box Salad,
Greek Salad, or Fresh Fruit display

SIDES

Wild Rice Pilaf, Mashed Potatoes,
Butter & Parsley Potatoes, Herb Roasted Potatoes
Scallop Potatoes - add \$2.50 per person ++

VEGETABLES

Creamed Spinach, Creamed Corn, Garlic Green Beans,
Seasonal colorful Vegetable medley,
or Candied carrots

DESSERT

New York Cheese cake with fresh berry sauce,
Chocolate Raspberry cake,
Red Velvet cake, Key Lime cake, or Peach & Berry Cobbler
Chocolate Parfit Tower - Add \$2.95 per person ++

DESSERT BAR Option

Assortment of mini cheesecake, lemon raspberry bars, carrot cake,
and assorted cookies and brownies
\$12.50 per person ++

Plated Service Appetizers

Bronze & Silver Menu Choose One | Gold Menu Choose Two

Domestic Cheeses Display

Sharp Cheddar, Swiss and Pepper Jack cheeses with Carr's crackers & fig jam

Fresh Fruit Display

Sliced fresh seasonal fruit and assorted fresh berries with poppy seed dipping sauce

Vegetable Crudites

Fresh seasonal chilled vegetables with ranch and honey mustard dipping sauce

Mediterranean Hummus

served with grilled pita bread

Smoked Chicken Bruschetta

Roma tomatoes, red onions, roasted garlic, fresh basil and in house smoked chicken tossed with olive oil and balsamic on toast points

Warm Artichoke and Spinach Dip

Served warm with tri colored tortilla chips

Chicken or Vegetable Potsticker

Your choice of fried or steamed. Served with our sweet Thai chili dipping sauce

Ask about our School Banquet packages.

"Cold" Appetizers

(Each Display Tray serves 50 guests)

Domestic Cheese Platter

Sharp Cheddar, Swiss and Pepper Jack cheeses with Carr's crackers & fig jam \$375.00 ++

Imported Cheese Board

This very impressive display of Imported French Brie - Danish Bleu - Smoked Gouda from Holland, and English Cotswold with candied pecans, Fig jam, dried cranberry and Carr's crackers \$550.00 ++

Fresh Fruit

Sliced fresh seasonal fruit and assorted fresh berries with poppy seed dipping sauce \$395.00 ++

Vegetable Crudites

Fresh seasonal chilled vegetables with ranch and honey mustard dipping sauce \$395.00 ++

Mediterranean Hummus

served with grilled pita bread \$290.00 ++

Smoked Chicken Bruschetta

Roma tomatoes, red onions, roasted garlic, fresh basil and in house smoked chicken tossed with olive oil and balsamic on toast points \$325.00 ++

Antipasto

Molinari hard Salami, pepperoni, prosciutto, assorted olives, selected imported cheeses, marinated artichoke hearts, pepperoncini and marinated tomatoes with assorted crackers \$595.00 ++

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

Specialty "Cold" Appetizers

(Each Display Tray serves 50 guests)

Smoked Salmon

Northwestern Salmon smoked in house, with cocktail sauce, creamed cheese, capers, thinly sliced Bermuda onions with lemon and crackers \$380.00++

Iced Jumbo Shrimp Display

Chilled prawns on a bed of shaved ice, garnished with cocktail sauce, atomic horseradish and lemon \$790.00++ (150 pieces)

Iced Shellfish Display

This impressive presentation includes:

chilled prawns, crab claws, smoked albacore, and freshly shucked Oysters garnished with cocktail sauce, tartar sauce, mignonette sauce, horseradish and lemon on a bed of shaved ice \$975.00++

Seared Hawaiian Ahi or Poke

Choose from Sesame crusted ruby rare Ahi sliced thin with garnishes of wasabi, ginger and soy beurre Blanc, or marinated Poke style with wasabi, ginger and wonton chips \$575.00++

21% Tip and 9.25% CA Sales Tax will be added to all food and beverage ++

Our banquet coordinator is here to take the stress out of planning your event.

"Hot" Appetizers

(Each Display Tray serves 50 guests)

Vegetable or Chicken Pot Stickers or Egg Rolls

Served with our sweet Thai chili dipping
sauce & Hot Mustard
\$575.00 ++ (3 per person)

Stuffed Mushrooms

Stuffed with sweet Italian sausage and mozzarella cheese,
served with marinara dipping sauce
\$480.00++ (3 per person)

Cocktail Lamb Chops

Individual New Zealand Cocktail Lamb Chops
served with mint coulis
Market price ++ (2 per person)

Skewers

Each grilled skewer comes with Bell peppers and onions

Select from -

Teriyaki Chicken \$550.00 ++

Fresh Salmon with citrus beurre Blanc \$625.00 ++

Filet Mignon with bearnaise and peppercorn sauce
\$675.00 ++ (2 per person)

House-made Meatballs

Enjoy BBQ style, Italian style with
Marinara Sauce or Sweet & Spicy style
\$490.00 ++ (3 per person)

Warm Artichoke and Spinach Dip

Served warm with tri colored tortilla chips
\$375.00++

Hand Passed Maryland Crab Cakes

Using the finest lump crab from Maryland served
with red pepper aioli and cocktail sauce
Market price (3 per person)

Spanakopita

Filo dough stuffed with spinach and fetta cheese
with cucumber dipping sauce
\$550.00 ++(3 per person)

Sliders

We offer Angus Beef, BBQ pulled chicken or
Memphis pulled pork on small freshly baked buns
with proper garnish & sauces
\$550.00 (2 per person)

Wings

Select one style or an assortment
Buffalo style, Sweet Thai Chili, BBQ, or Mole drizzle.
All served with proper dipping sauce
and chilled vegetable garnish
\$490.00 ++ (3 per person)

Bar Packages

Soft Bar

Assorted soft drinks & Punch Bowl
 Select 2 Domestic and 1 Imported Beers
 House Chardonnay & Cabernet
\$18.50 per person ++ for the first two(2) hour
\$9.50 per person ++ each additional hour

Well Bar

Assorted soft drinks & Punch Bowl
 Select 2 Domestic and 2 Imported Beers
 House Chardonnay, Pinot Grigio, Cabernet
 Well selection of Liquor & Mixers
\$23.50 per person ++ for the first two(2) hour
\$11.50 per person ++ each additional hour

Call Bar

Assorted soft drinks & fruit & Punch Bowl
 Select 2 Domestic and 2 Imported Beers
 BOGLE Chardonnay, Pinot Grigio, Cabernet
 Well selection of Liquor & Mixed drinks
\$28.50 per person ++ for the first two(2) hour
\$14.25 per person ++ each additional hour

Premium Bar

Assorted soft drinks & fruit juices
 Select 3 Domestic and 3 Imported Beers
 Premium wines: White & Red
 Premium selection of Liquor & Mixed drinks
\$33.50 per person ++ for the first two(2) hour
\$16.75 per person ++ each additional hour

*Bar Packages are priced per person plus 9.25% CA Sales Tax and 21% service charge.
 Must be purchased for all in attendance.*

Cocktail Selections & Bar Pricing

Domestic Bottled Beer \$8.00 * Imported & Craft Beers \$9.00 -
 House Wines by the glass \$10./\$11. ++ * Wine Service: Bottle \$35.00 ++ billed on consumption

Well Selections \$9.00 ++

Seagram's Vodka
 Seagram's Gin
 Concierge Scotch
 Benchmark Bourbon
 Castillo Rum
 Jose Cuervo Gold

Call Selections \$11.00 ++

Tito's Vodka
 Kettle One Vodka
 Beefeater Gin
 Dewar's Scotch
 Jack Daniels
 Herradura Tequila
 Don Q Rum

Premium \$13.00 ++

Grey Goose Vodka
 Stolichnaya Vodka
 Bombay Sapphire Gin
 Johnny Walker Black
 Patron Anjos Tequila
 Maker's Mark Bourbon
 Crown Royal Whiskey
 Captain Morgan Rum

Cordials

All Cordials are \$10.00 ++

Amaretto	Frangelico
Baileys	Grand Marnier
Chambord	Jägermeister
Fireball	Kahlua
Courvoisier	Tia Maria

Margarita Machine

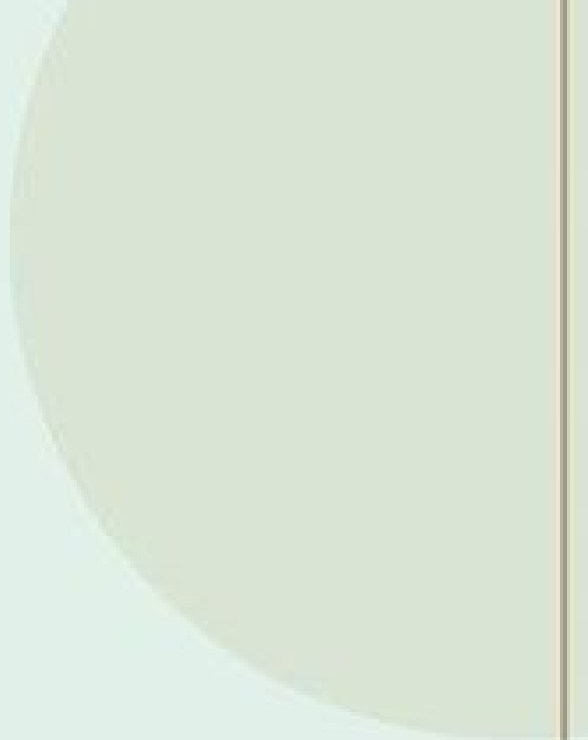
\$15.00 per person ++

(for 2 hours of service)

Traditional, Mango, Strawberry

Perfect venue for trade shows.





Revised 12/20/2023