

The Pavilion



MAINLAND

THE GRILLE

THE LOFT

BANQUETS

2250 RITTENHOUSE ROAD
HARLEYSVILLE PA
(215) 256-9548
WWW.MAINLANDGRILLE.COM

BRUNCH BUFFET

Includes

*Platters of Danish, Muffins, & Fresh Fruit,
Local Sausage, Smoked Bacon, Scrambled Farm Eggs, & Breakfast Potatoes*

SOUP

Choice of One

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT BISQUE

Maple Crème Fraiche

SALAD

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

ENTRÉE

Choice of One

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze, Wonton Ribbons

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF

Pearl Onions & Bleu Cheese Demi-Glace

Brunch Buffet also includes

Chef's Fresh Vegetable du Jour

~Add an Omelet Station for \$6 per Guest~

Whole Eggs, Egg Whites,

Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price

\$29.95 per Guest

The Brunch Buffet Requires a 40 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED LUNCHEON

FIRST COURSE

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT BISQUE

Maple Crème Fraiche

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze

BROWN SUGAR PORK

Bacon and Cider Jus Lie

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BISTRO STEAK

Pearl Onions & Bleu Cheese Demi-Glace

ROASTED VEGETABLE GNOCCHI

Brown Butter Cream

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries & Freshly Baked Cookies for Each Table

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$24.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

LUNCHEON BUFFET

SOUP OR SALAD

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT BISQUE

Maple Crème Fraiche

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze

BROWN SUGAR PORK

Bacon and Cider Jus Lie

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BISTRO STEAK

Pearl Onions & Bleu Cheese Demi-Glace

ROASTED VEGETABLE GNOCCHI

Brown Butter Cream

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries & Freshly Baked Cookies for Each Table

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$26.95 per Guest

The Luncheon Buffet Requires a 30 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED DINNER

FIRST COURSE

Please Select One

HOUSE SALAD

Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$4.00 per Guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

BROWN SUGAR PORK

Bacon and Cider Jus Lie

THE VIEW BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

DESSERT

Please Select One

CHOCOLATE MOUSSE MARTINI

Berry Compote, Chambord Syrup

NY CHEESECAKE

Fresh Strawberries, Whipped Cream

TRIPLE CHOCOLATE CAKE

Salted Caramel, Seasonal Berries

RED VELVET CAKE

Raspberry Sauce, Semi-Sweet Chocolate

TRADITIONAL CARROT CAKE

Butterscotch Sauce

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$39.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED DINNER ENHANCEMENTS

FIRST COURSE ENHANCEMENTS

Priced Per Guest

SEASONAL SOUPS

Local Mushroom

Potato Leek, Candied Bacon

Lobster Bisque, Tarragon Cream

Italian Chicken

Roasted Butternut Squash

Manhattan Clam Chowder

Beef Barley

\$3.5

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs

\$2.5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese

Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce

Ricotta Tortellini, Pesto Cream Sauce

Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon

\$4.5

UPGRADED ENTRÉE SELECTIONS

Market Priced Per Guest

THE VIEW JUMBO LUMP CRAB CAKES

Old Bay Emulsion

ESPRESSO CRUSTED RIBEYE

Merlot & Cocoa Glace de Veau

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

UPGRADED DESSERT SELECTIONS

Additional \$5.00 Per Guest

FLOURLESS CHOCOLATE TORTE

Grand Marnier Orange Compote

CRÈME BRULEE

Vanilla Bean Custard, Seasonal Berries

INDIVIDUAL FRUIT TART

Sugar Pastry Shell, Glazed Berries

BRIOCHE BREAD PUDDING

White Chocolate, Glazed Raspberries

SOUTHERN PECAN PIE

Carolina Pecans, Kentucky Bourbon

Graham Crust

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

DINNER BUFFET

SOUP AND SALAD

Choice of Two

BUTTERNUT BISQUE

Candied Pumpkin Seeds

LOCAL MUSHROOM SOUP

Bleu Cheese Crumble

HOUSE SALAD

Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

MANHATTAN CLAM CHOWDER

Potato Frites

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

PASTA SELECTIONS

Choose One

TUSCAN RIGATONI

Blush Sauce, Italian Sausage

FUSILLI ARRIBIATA

Spicy Marinara, Sweet Basil

PENNE ALFREDO

Parmesan Cheese, Fresh Parsley

ROTINI BOURSIN

Roasted Garlic and Herb Cream

ENTRÉE

Choice of Two

Each Additional Entrée is \$4.00 per Guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

BROWN SUGAR PORK

Bacon and Cider Jus Lie

BEEF STROGANOFF

Fresh Egg Noodles

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN FRANCAISE

Lemon-Caper Butter

CHICKEN TUSCANY

Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

PARMESAN CRUSTED FLOUNDER

Roasted Tomato Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour

DESSERT

Assorted Cakes, Pastries, & Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$37.95 per Guest

The Dinner Buffet Requires a 35 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

HORS D'OEUVRES

One Hour Butler Service

Please Select Six Hors D'Oeuvres

Choose Three Cold Selections & Three Hot Selections

COLD HORS D'OEUVRES

Mediterranean Crostini

Fresh Tomato & Basil Bruschetta

Roasted Red Pepper & Fresh Mozzarella Bruschetta

Red Onion Marmalade & Whipped Goat Cheese Canape

Buffalo Chicken Crostini

Curried Chicken Salad on Crispy Pita

Black & White Sesame Tuna, Cucumber Wasabi Cream

HOT HORS D'OEUVRES

Thai Chicken Satay

Franks in Puff Pastry

Mini Vegetable Spring Rolls

Philly Cheesesteak Eggrolls

Coconut Chicken

Chicken Wrapped in Bacon

Individual Mushroom Strudel

Mini Beef Wellington, Horseradish Sauce

Assorted Quiche

Buffalo Chicken Egg Roll

Deep Fried Mac & Cheese

Santé Fe Chicken Quesadilla

Marinated Shrimp Skewers

Spanakopita

Brie & Raspberry in Phyllo

\$17.95 per Guest per hour

PREMIUM HORS D'OEUVRES

Market Priced Per Guest

Scallops Wrapped in Bacon

Shrimp Cocktail Shooters

Mini Main Lobster Rolls

New Zealand Lamb Lollipops

Mini Crab Cake

Black Angus Beef Carpaccio

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

STATIONS

CHEESE, FRUIT, & VEGETABLE DISPLAY

International and Domestic Cheeses, Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards
\$5

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia
\$8

SOUTHWESTERN STATION

Quesadillas, Beef Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips
\$7

SLIDER STATION

Pulled Pork BBQ, & Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
\$8

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"
\$7

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup
\$7

MASHED POTATO BAR

Mashed and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup
\$7

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes
\$7

THE VIEW SIGNATURE PASTA STATION

served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas:

Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces:

Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

\$7

Add on

Sausage +\$2, Shrimp +\$5, Meatballs +\$2, Grilled Chicken +\$2, Grilled Vegetables +\$2

All prices are add-ons to packages

Stand alone stations add \$4.00 per person

The Loft Requires a 60 person minimum for a station only event

All prices displayed are per guest, subject to 6% PA Sales Tax and 20% Service Charge

STATIONS

THE FAR EAST STATION

Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll, California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt
Market Priced

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade
Market Priced

CARVING STATION

Prices are per Guest

FILET MIGNON

Creamed Horseradish Sauce, Béarnaise, Burgundy Demi-Glace
Market Price

SMOKED MAPLE BBQ GLAZED SALMON

Crispy Onions
\$7

APPLE & FIG STUFFED PORK LOIN

Balsamic & Thyme Jus
\$5

SLOW ROASTED PRIME RIB

Au Jus, Prepared Horseradish
Market Priced

OVEN ROASTED TURKEY BREAST

Traditional Pan Gravy
\$6

“LATE NIGHT” OFFERINGS

THE DRIVE THROUGH

Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies
\$9

THE STROLL ON THE BOARDWALK

Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings
\$9

THE BAJA

Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas, Fried Churros with Aztec Spicy Chocolate Sauce

\$8

Substitute Margarita Shrimp +\$5

DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cakes, Cookies, & More
\$8

DONUT WALL

Mini Donuts \$4 Per Guest, Full Size Donuts \$6 Per Guest

All prices are as add-ons to packages

Stand alone stations add \$4.00 per person

The Loft Requires a 60 person minimum for an all station event

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

BEVERAGE OPTIONS

CASH BAR

Guests pay for their own beverages
A \$75 Bartender Fee per bartender will be applied to the final bill
The Loft suggests 2 bartenders for events over 60 Guests

TAB BAR

Based on Consumption
A \$75 Bartender Fee per bartender will be applied to the final bill
The Loft suggests 2 bartenders for events over 60 Guests

BEER & WINE OPEN BAR

Miller Light & Yuengling Draft Beer, Two Domestic Beer Bottles, One Imported Beer Bottle
Cabernet, Merlot, Chardonnay, Pinot Grigio, & Moscato by the Glass
\$12.00 Per Guest for the First Hour
\$4.00 Per Guest for Each Additional Hour

STANDARD OPEN BAR

\$16.00 Per Guest for the First Hour
\$5.00 Per Guest for Each Additional Hour

PREMIUM OPEN BAR

\$21.00 Per Guest for the First Hour
\$12.00 Per Guest for Each Additional Hour

ULTRA PREMIUM OPEN BAR

\$26.00 Per Guest for the First Hour
\$16.00 Per Guest for Each Additional Hour

BUBBLY BAR

Sparkling Wine
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice
Seasonal Fruit Mix-ins
\$9.00 Per Guest for the First Hour
\$6.00 Per Guest for Each Additional Hour

All Liquor included in Open Bar Packages listed on following page
All prices displayed are subject 20% Service Charge

STANDARD OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DRAFT BEER

*Miller Light
Yuengling*

DOMESTIC BEER BOTTLES

*Coors Light
Budweiser
Bud Light
Miller Light*

IMPORTED BEER BOTTLES

*Corona
Corona Light
Heineken
Heineken Light*

WINE

*Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato*

OPEN BAR UPGRADES

PREMIUM

All standard bar selections & the following

*Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

All standard & premium bar selections & the following

*Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black*

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and The Loft at Mainland will have no further obligations under the agreement. **We accept Visa, Mastercard, Discover, and American Express with a 3.5% processing fee assessed on each card transaction.** Please make checks payable to M.L. Golf Inc. Payments are to be delivered directly to the Food & Beverage Office or mailed to M.L. Golf Inc., 2250 Rittenhouse Road, Harleysville PA 19438.

GUARANTEE

The customer agrees to provide M.L. Golf Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

ROOM FEES & MINIMUMS

There will be a \$500 Standard Rental fee to host your event in either The Loft or The Pavilion applied to the bill after tax and service charge. There is a 50 person minimum to host your event in The Pavilion. If your never number falls below 50, there will be a \$1000 Room Rental fee for The Pavilion. All events at The Loft/Pavilion at Mainland are four (4) hours. Extension of time is available at an additional fee of \$300.00 per half hour.

VENDORS

The Loft/Pavilion at Mainland is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the event. M.L. Golf Inc. reserves the right to deny entrance into the building if no certificate is on file.

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by The Loft/Pavilion at Mainland and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from The Loft/Pavilion at Mainland due to certain liabilities. The Loft/Pavilion at Mainland reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Montgomery County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of four (4) hours. For an additional charge bars may be for an one (1) additional hour. No Open Bar will exceed five (5) hours. The Loft/Pavilion at Mainland does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The Loft/Pavilion Bartenders are required to ID any guest appearing to be under the age of Thirty (30). The Loft/Pavilion does not permit the sale of shots at the Banquet Bar. The patron understands and agrees to abide by the policy and to uphold the laws of the state. **There will be a \$75 bartender fee for all Cash or Consumption bar arrangements**

PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 6 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

THE LOFT/PAVILION AT MAINLAND BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. M.L. Golf Inc. will make every effort to accommodate any special needs you may have.