

The Pavilion



MAINLAND

THE GRILLE

THE LOFT

BANQUETS

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

Mainland offers two different spaces available to host your event

THE PAVILION

Holds up to 170 guests for plated meals or buffets

\$500 ROOM RENTAL FEE*

*There is a 50 person guest minimum to host your event in The Pavilion.
If your guest count falls under 50, there will be an additional \$500 Room Rental Fee*



THE LOFT

Holds up to 120 guests for plated meals or up to 100 guests for buffets

\$500 ROOM RENTAL FEE



BRUNCH BUFFET

Includes

PLATTERS OF DANISH, MUFFINS, & FRESH FRUIT,
LOCAL SAUSAGE, SMOKED BACON, SCRAMBLED FARM EGGS, & BREAKFAST POTATOES

SALAD

Choice of One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

TRADITIONAL CHOP SALAD

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

CLASSIC CAESAR

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

ENTRÉE

CHEESE TORTELLINI

Blush Sauce

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

CHICKEN PICATTA

White Wine, Artichokes, Capers

SESAME CRUSTED SALMON

Pineapple Chili Glace

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

Brunch Buffet also includes Chef's Fresh Vegetable du Jour

DESSERT

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

~Add a Soup Station for \$5 per Guest~

Choice of Two:

Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2

~Add an Omelet Station for \$10 per Guest~

Whole Eggs, Egg Whites, Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar

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

\$34.00 per Guest

The Brunch Buffet Requires a 40 Person Minimum. The Brunch Buffet is served until 1:00 PM.

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

LUNCHEON BUFFET

SALAD

Choice of One

GARDEN SALAD

Mixed Greens, Tomato, Cucumber, Carrots, Ranch & Balsamic Vinaigrette Dressings

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

~Add a Soup Station for \$5 per Guest~

Choice of Two:

Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2

ENTRÉE

Choice of Two

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

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

DESSERT

Display of Miniature Pastries & Freshly Baked Cookies

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

\$32.00 per Guest

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

DINNER BUFFET

SALAD *Choice of Two*

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

TRADITIONAL CHOP SALAD

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

CLASSIC CAESAR

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

~Add a Soup Station for \$5 per Guest~

Choice of Two:

PASTA SELECTIONS

Choose One

TUSCAN RIGATONI

Blush Sauce

FUSILLI ARRIBIATA

Spicy Marinara, Sweet Basil

PENNE ALFREDO

Parmesan Cheese, Fresh Parsley

ROTINI BOURSIN

Roasted Garlic and Herb Cream

TORTELLINI

Marinara Sauce

ORECHIETTE

Extra Virgin Olive Oil & Garlic, Spinach, Tomatoes

ENTRÉE

Choice of Two

CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust,
Champagne Cream*

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CHICKEN TUSCANY

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

PORK MEDALLIONS

Apple Brandy Demi-Glace

BEEF STROGANOFF

Fresh Egg Noodles

BRAZILIAN FLANK STEAK

Grilled & Sliced, Chimichurri Sauce

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

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

DESSERT

Assorted Cakes, Pastries, & Cookies

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

\$44.00 per Guest

The Dinner Buffet Requires a 30 Person Minimum

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

PLATED LUNCHEON

FIRST COURSE

Choice of One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

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

WEDGE SALAD

Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing

ENTRÉE

Choice of Two

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

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

DESSERT

NY CHEESECAKE

Raspberry Sauce

CINNAMON VANILLA ICE CREAM

Salted Caramel Sauce

PETITE BROWNIE SUNDAE

Vanilla Ice Cream, Whipped Cream

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

\$31.00 per Guest

The Plated Lunch is served until 2:00 PM.

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

PLATED DINNER

FIRST COURSE

Please Select One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

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*

WEDGE SALAD

Iceberg Wedge, Bacon, Tomato, Bleu Cheese 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

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN TUSCANY

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

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BISTRO STEAK

Mushrooms, Pearl Onions, Demi-Glace

BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions,
Mustard, Toasted Bread Crumbs*

6 OZ. CENTER CUT

FILET MIGNON + \$10

*Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

PETITE BISTRO STEAK &

CRAB CAKE + \$6

Red Wine Demi Glace, Tartar Sauce

PAN ROASTED CHILEAN

SEA BASS + \$12

Valencia Orange & Balsamic Butter

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

DESSERT

Please Select One

CHOCOLATE MOUSSE MARTINI

Berry Compote, Chambord Syrup

RED VELVET CAKE

Raspberry Sauce, Semi-Sweet Chocolate

NY CHEESECAKE

Fresh Strawberries, Whipped Cream

TRADITIONAL CARROT CAKE

Butterscotch Sauce

TRIPLE CHOCOLATE CAKE

Salted Caramel, Seasonal Berries

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

\$42.00 per Guest

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

PLATED ENHANCEMENTS

FIRST COURSE

Priced Per Guest

SEASONAL SOUPS

Local Mushroom

Potato Leek, Candied Bacon

Italian Chicken

Roasted Butternut Squash

Chicken Corn Chowder

\$3.50

Lobster Bisque

New England Clam Chowder

\$4.50

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs

\$4.00

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese

Country Style Rigatoni, Fennel Blush Sauce

Ricotta Tortellini, Pesto Cream Sauce

Roasted Vegetable Risotto, Brown Butter Drizzle

\$5

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

HORS D'OEUVRES

One Hour Butler Service

Please Select Six Hors D'Oeuvres

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

Shrimp Cocktail Shooters + \$3

Mini Main Lobster Rolls + \$3

Black Angus Beef Carpaccio + \$3

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

Scallops Wrapped in Bacon + \$3

New Zealand Lamb Lollipops + \$3

Mini Crab Cake + \$3

\$20.00 per Guest for the first hour

\$18.00 per Guest for each additional hour

All pricing are add ons to packages. Stand alone Hors D'oeuvres add \$8.00 per person

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
\$8.00

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
\$12.00

SOUTHWESTERN STATION

Quesadillas, Beef Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips
\$12.00

SLIDER STATION

Pulled Pork BBQ, & Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
\$12.00

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"
\$12.00

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Bleu Cheese Crumbles, Spicy Ketchup
\$10.00

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
\$10.00

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
\$10.00

NUGGETS, FRIES, & TATERS

Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce
\$12.00

WALKING TACOS

Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese
\$13.00

All prices are add-ons to packages

Stand alone stations add \$4.00 per person

The View 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 CONTINUED

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

\$10.00

Add on

Sausage +\$4, Shrimp +\$7, Meatballs +\$4, Grilled Chicken +\$4, Grilled Vegetables +\$3

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 STATIONS

Prices are per piece

ROAST FILET MIGNON

Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace
\$240.00

Serves approximately 16 guests

ROAST PRIME RIB

Au Jus, Fresh Grated Horseradish
\$450.00

Serves approximately 30 guests

WALNUT & MUSTARD CRUSTED PORK LOIN

Apple Cider Demi Glace
\$125.00

Serves approximately 25 guests

BAKED HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc, Capers
\$125.00

Serves approximately 15 guests

OVEN ROASTED TURKEY BREAST

Traditional Pan Gravy, Cranberry Sauce
\$125.00

Serves approximately 20 guests

HONEY ROASTED HAM

Mustard Gravy, Pineapple Salsa
\$125.00

Serves approximately 25 guests

DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Chocolate Profiteroles, Assorted Macarons, Pralines, Mini Cannoli, Mini Cheesecake, Chocolate Covered Strawberries, Lemon Bars, Oreo Bars, Meltaway Chocolate Bars, Chocolate Chunk Brownies

\$12.00

ICE CREAM NOVELTIES

Ice Cream Sandwiches, Nutty Ice Cream Cones, Chocolate Fudge Bars, Chipwiches
Lemon & Raspberry Italian Ice

\$12.00

All prices are as add-ons to packages

Stand alone stations add \$4.00 per person

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 View 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 View 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

\$15.00 Per Guest for the First Hour

\$5.00 Per Guest for Each Additional Hour

STANDARD OPEN BAR

\$18.00 Per Guest for the First Hour

\$8.00 Per Guest for Each Additional Hour

PREMIUM OPEN BAR

\$25.00 Per Guest for the First Hour

\$15.00 Per Guest for Each Additional Hour

ULTRA PREMIUM OPEN BAR

\$28.00 Per Guest for the First Hour

\$18.00 Per Guest for Each Additional Hour

BUBBLY BAR

Sparkling Wine

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice

Seasonal Fruit Mix-ins

\$10.00 Per Guest for the First Hour

\$7.00 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
White Zinfandel*

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.