



# Santa Ana Elks Lodge 794

THE BENEVOLENT AND PROTECTIVE ORDER OF ELKS

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## *Celebration of Life Package*



## **Santa Ana Elks Lodge 794**

THE BENEVOLENT AND PROTECTIVE ORDER OF ELKS

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# Welcome

A celebration of life service is more than a funeral or memorial service, it is where you can showcase and remember the treasured moments and stories of your loved one that will bring joy and laughter to all.

At the Santa Ana Elks Lodge 794 it would be our honor to assist you in your time of need. Allow our Event Specialist to help you plan your loved one's *Celebration of Life*. Our venue is the perfect space for a small intimate gathering or a large group of people.

## ***The Lodge Experience***

Grand Ballroom Rental ( <i>beautiful Grand Ballroom accommodates 350 people maximum</i> ) .....	\$1,200.00
Emerald Room ( <i>quaint room with a full-service bar, 100 people maximum</i> ) .....	\$900.00
California Patio ( <i>partially closed, accommodates 200 people</i> ) .....	\$600.00
Elk Lodge Room ( <i>theatre seating for 235 people with a classroom-style option for 1500 people</i> ) .....	\$800.00

### ***Included in the Lodge Experience***

- \* 4 hour room rental
- \* Unlimited coffee, decaffeinated & iced tea
- \* Tables, chairs, white table linens, white napkins
- \* Sign-In and Memorial Tables
- \* Welcome Sign
- \* Setup & cleanup included for all the above
- \* Full Service Includes: Kitchen Staff, Banquet Captain, Banquet Coordinator and Asst. General Manager
- \* Podium-Microphone
- \* Private Entrance with Emerald Room
- \* Free parking
- \* Access to the room for decorating may begin at two(2) hours before your event

## ***Additional Amenities***

- \* Alternative table linen and napkin colors available ..... \$40.00 per table
- \* Chair Covers .....\$2.75 per cover
- \* Chair Sashes (*limited colors available*) ..... \$1.00 per chair
- \* Chargers (*silver or gold*) .....\$1.00 each
- \* Cake Cutting (*includes plates, utensils and staff to cut and serve*) .....\$1.50 per person
- \* Round Table Mirror & 2 Votive Candles ..... \$3.75 per table
- \* Drop Down 180-inch Theater screen with laser projector..... \$125.00
- \* Lapel Microphone..... \$50.00 each
- \* Easels (*dark wood or gold bronze*) ..... \$25.00 each
- \* Additional Last-Minute Table set-up (*includes linen*) ..... \$40.00 per table
- \* Additional Bartender ..... \$125.00
- \* Portable Bar ..... \$150.00
- \* Parking Attendant (*required for events of 100 or more*) ..... \$175.00
- \* Valet Service (*required for groups of 300 or more*) ..... Call for Pricing
- \* Free-Flowing Soda and Lemonade Bar (*for duration of the event*) ..... \$6.00 per person ++
- \* Chocolate Fountain—strawberries, rice crispy treats, churros, marshmallows.....\$6.50 per person ++
- \* Ice Cream Sundae Bar .....\$5.00 per person ++  
     (*two choices of ice cream, whipped cream, chopped nuts, sprinkles, strawberry and chocolate sauces*)

## ***Banquet Rules***

- \* Decorations must be "free standing"; nothing can be taped, nailed or stapled to the walls.
- \* Rice, bird seed, confetti, glitter or feathers are not allowed inside or outside.
- \* Centerpieces with candles are permitted, but must be enclosed in a glass container.
- \* Sparklers or other pyrotechnics and smoke machines are not permitted.
- \* You are responsible for any damage to the interior or exterior of our facility.
- \* Per the Orange County Health Department, The A.B.C., and Santa Ana Elks Lodge 794 By-Laws, no outside food or beverages will be permitted.
- \* Member areas are strictly off limits.
- \* CA Sales tax of 9.25% and a Service Charge of 21% will be added to all food and beverage.++
- \* We must receive a final head count guarantee 4 days in advance of your event.

# ***“In Memory of”***

## ***Buffet***

Sunday - Thursday

Friday - Saturday

\$37.50 per person ++

\$42.50 per person ++

### **Garden Vegetable Display**

An array of fresh seasonal vegetables served chilled with Ranch and Bleu Cheese Dipping Sauce

### **Cheese Display**

Cheddar, Swiss and Pepper jack Cheeses, Fig Jam and Carr's Crackers

### **Elk's House Salad**

Mixed greens with vegetable garnish and two dressing selections

\*Add our impressive full soup and salad bar is available for an additional \$4.95 per person ++

### **Fresh Fruit Bowl**

Seasonal Fruits and Berries

### **Penne Pasta with Marinara sauce**

With grated Parmesan Cheese

\*Add Meatballs or Grilled Chicken for \$2.50 per person ++

### **Deli Sandwich Display**

Turkey & Swiss on Squaw Roll and Roast Beef & Cheddar on French Roll

Garnished with lettuce and tomatoes with condiments on the side

### **House-made Potato Chips**

### **Dill Pickle spears**

### **Assortment of Freshly Baked Cookies**

\*Upgrade to our famous dessert bar with mini cakes, pies, ice cream sundaes \$6.50 per person ++

\*Upgrade to our Chocolate Fountain for \$8.50 per person ++

++ 21% service charge and 9.25% State tax will be added to all food and beverage served

# ***“The Send Off”***

## ***Buffet***

Monday - Thursday

Friday - Sunday

\$45.50 per person ++

\$50.50 per person ++

### ***Imported Cheese Display***

Fresh Brie, Gouda, Cheddar, Swiss and Boursin Cheese, Candied Pecans, Dried Fruit and Fig Jam  
with assorted crackers

### ***Chilled Shrimp Cocktail Display***

Jumbo Prawns served chilled with our house-made cocktail sauce and lemon

\*Add Maryland Bluepoint Oysters for \$3.00 each ++ with proper sauces

### ***Salad Bar Includes***

Caesar Salad, Mixed Greens, Pasta Salad, Fresh Fruit Salad and dressing selections

### ***Pesto Chicken Penne Pasta***

Artichoke and Sundried Tomatoes with Fresh Parmesan Cheese

### ***Sliced Baron Roast Beef and Turkey Breast***

Comes with proper gravies and condiments

### ***Herb Roasted Potatoes***

### ***Green Beans Almandine***

### ***Assortment of mini desserts and cookies***

++ 21% service charge and 9.25% State tax will be added to all food and beverage served

# ***“Cold Appetizers”***

(Each Tray Serves 50 people)

## **Domestic Cheeses**

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

**\$350.00 ++**

## **Imported Cheeses Display**

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

**\$475.00 ++**

## **Fresh Fruit**

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

**\$295.00 ++**

## **Vegetable Crudites**

Fresh seasonal chilled vegetables  
with ranch and honey mustard dipping sauce

**\$295.00 ++**

## **Mediterranean Hummus**

served with grilled pita bread

**\$260.00 ++**

## **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

**\$295.00 ++**

## **Antipasto Display**

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

**\$495.00 ++**

## **Smoked Salmon Display**

Atlantic Salmon smoked in house, with cocktail  
sauce, creamed cheese, capers, thinly sliced  
Bermuda onions with lemon and crackers

**\$525.00 ++**

## **Iced Shrimp**

Chilled prawns on a bed of shaved ice, garnished  
with cocktail sauce, atomic horseradish and lemon

**\$600.00++ (150 pieces)**

## **Iced Shellfish Display**

**This impressive presentation includes:**  
chilled prawns, smoked albacore, and freshly shucked  
Oysters garnished with cocktail sauce,  
tartar sauce, mignonette sauce, horseradish  
and lemon on a bed of shaved ice

**\$825.00++**

## **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 won ton chips

**\$575.00++**

++ 21% service charge and 9.25% State tax will be added to all food and beverage served



# **“Hot Appetizers”**

(Each Tray Serves 50 people)

## **Vegetable or Chicken Pot Stickers**

Your choice of fried or steamed. Served with our sweet Thai chili dipping sauce  
**\$450.00 ++ (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 ++ (3 per person)**

## **Skewers**

Each grilled skewer comes with bell peppers and onions  
**Select from -**

Miso Chicken **\$480.00 ++**

Fresh Salmon with citrus beurre blanc **\$550.00 ++**

Filet Mignon with bearnaise and peppercorn sauce  
**\$625.00 ++ (2 per person)**

## **House-made Meatballs**

Enjoy BBQ style, Italian style with marinara Sauce or Swedish style  
**\$480.00 ++ (3 per person)**

## **Warm Artichoke and Spinach Dip**

Served warm with tri colored tortilla chips  
**\$290.00++**

## **Maryland Crab Cakes**

Using the finest lump crab from Maryland served with red pepper aioli and cocktail sauce  
**Market price (2 per person)**

## **Spanakopita**

Filo dough stuffed with spinach and fetta cheese with cucumber dipping sauce  
**\$450.00 ++(23per person)**

## **Sliders**

We offer Angus Beef, BBQ pulled chicken or Memphis pulled pork on small freshly baked buns with garnishing  
**\$490.00 (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)**

++ 21% service charge and 9.25% State tax will be added to all food and beverage served





## **“Celebration Lunch or Dinner is Served”**

### **Starters - (select one)**

**Elks House Salad** - Mixed greens, cherry tomatoes, sliced cucumbers, shaved carrots, Balsamic dressing

**Caesar Salad** - Hearts of Romaine, herbed croutons, parmesan cheese with Caesar dressing

**Spinach Salad** - Spinach, sliced mushrooms, chopped, diced egg and warm bacon dressing

### **Sides - (select one)**

Wild Rice Pilaf - Mashed Potatoes - Herb Roasted potatoes - Risotto - Lyonnaise Potatoes

### **Vegetables (select one)**

Green Beans Almandine - Steamed Broccoli  
Creamed Spinach - Vegetable Medley

### **Dessert Options (select one)**

Warm Peach Cobbler a la mode - Chocolate Parfait  
Red Velvet Cake - Carrot Cake  
New York Cheese Cake with a fresh berry sauce

## **Celebration Entrees**

*All sit-down options include freshly baked rolls, water, coffee, iced tea*

### **Chicken Piccata**

White wine and lemon cream sauce with capers  
and fresh chopped parsley

**Lunch \$39.50 per person ++**

**Dinner \$45.50 per person ++**

### **Chicken Marsala**

Button Mushrooms in a rich Marsala wine sauce

**Lunch \$39.50 per person ++**

**Dinner \$45.50 per person ++**

### **Macadamia Crusted Chicken**

Pineapple and brown butter sauce

**Lunch \$41.50 per person ++**

**Dinner \$46.50 per person ++**

### **Sliced Santa Maria Tri Tip**

Dry rub seasoning; BBQ sauce on the side

**Lunch \$35.50 per person ++**

**Dinner \$41.50 per person ++**

### **Braised Short Rib**

Fork tender with mushroom demi glaze or Bearnaise  
sauce and fried onion straws

**Lunch \$40.75 per person ++**

**Dinner \$45.75 per person ++**

### **Prime Rib of Beef**

Slowly roasted 12 ounce cut with a natural  
pan au jus and creamed horseradish

**Lunch \$50.50 per person ++**

**Dinner \$56.50 per person ++**

### **Macadamia Crusted Alaskan Cod**

Grilled then finished with an Orange brown butter sauce

**Lunch \$39.50 per person ++**

**Dinner \$45.50 per person ++**

### **Grilled Fresh Center Cut Salmon**

Finished with citrus beurre blanc sauce

**Lunch \$42.50 per person ++**

**Dinner \$47.50 per person ++**

### **Filet Mignon**

6 ounce for lunch and 8 ounce for dinner  
Bearnaise & 5 Peppercorn on the side

**Lunch \$61.00 per person ++**

**Dinner \$67.00 per person ++**

### **Filet & Shrimp**

Filet paired with three large scampi style Shrimp

**Lunch \$65.75 per person ++**

**Dinner \$71.50 per person ++**

### **Filet & King Crab**

**Lunch \$Market Price per person ++ - Dinner \$Market Price per person ++**

*Filet Mignon paired with 10 ounces of split then steamed King Crab Legs*

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

## ***“Bar Packages”***

### **Soft Bar**

Assorted soft drinks & fruit juices

Select 2 Domestic and 1 Imported Beers

House Chardonnay & Cabernet

**\$16.50 per person ++ for the first two(2) hour**

**\$8.00 per person ++ each additional hour**

### **Well Bar**

Assorted soft drinks & fruit juices

Select 2 Domestic and 2 Imported Beers

House Chardonnay, Pinot Grigio, Cabernet

Well selection of Liquor & Mixed drinks

**\$21.50 per person ++ for the first two(2) hour**

**\$10.00 per person ++ each additional hour**

### **Call Bar**

Assorted soft drinks & fruit juices

Select 2 Domestic and 3 Imported Beers

House Chardonnay, Pinot Grigio, Cabernet

Well selection of Liquor & Mixed drinks

**\$24.00 per person ++ for the first two(2) hour**

**\$12.00 per person ++ each additional hour**

### **Premium Bar**

Assorted soft drinks & fruit juices

Select 3 Domestic and 4 Imported Beers

Premium wines: 2 White & 2 Red

Premium selection of Liquor & Mixed drinks

**\$34.50 per person ++ for the first two(2) hour**

**\$18.00 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 \$7.00 ++ \* Imported & Craft Beers \$9.00 - \$10.00 ++

House Wines by the glass \$10.00 ++ \* Wine Service: Bottle \$35.00 ++ billed on consumption

### **Well Selections \$9.50 ++**

Seagram's Vodka

Seagram's Gin

Clan McGregor Scotch

Early Times Bourbon

Castillo Rum

### **Call Selections \$11.50 ++**

Tito's Vodka

Kettle One

Beefeater Gin

Dewar's Scotch

Jack Daniels

Sauza Gold

Don Q Rum

### **Premium \$13.50 ++**

Grey Goose Vodka

Stolichnaya Elite Vodka

Bombay Sapphire Gin

Johnny Walker Black

Patron Anjou Tequila

Maker's Mark Bourbon

Crown Royal Whiskey

Captain Morgan Rum

## ***Cordials***

All Cordials are \$10.00 ++

Amaretto

Baileys

Chambod

Fireball

Courvoisier

Frangelico

Grand Marnier

Jagermeister

Kaluha

Tia Maria

Tuaca

Sambucca

## ***Margarita Machine***

\$15.00 per person ++

(for 2 hours of service)

Traditional, Mango, Strawberry

**++ 21% service charge and 9.25% State tax  
will be added to all food and beverage**

