

Special Event Packet 2026



Customer Comments



“Our group, the LPGA Amateurs of Orange County, held our 30th Anniversary Celebration in the Emerald Room. The Elks Lodge went above and beyond our expectations by decorating the room perfectly with white linens and green napkins, plus white chair covers. For the centerpieces they provided extra St. Patrick’s Day decorations that added to our golf green tee box theme and additionally allowed us to use huge balloon columns from another event that made the room pop with color. We had bottomless mimosas and a delicious breakfast buffet. The microphone and video equipment worked great, and all the ladies had an outstanding time, celebrating and sharing stories.”
Sandra Bensworth



“Our trade association, the Orange County Chapter of the Construction Specifications Institute (OCCCSI) hold our monthly meetings and our annual trade how at the Santa Ana Elks Lodge 794. This venue has met all of our expectations for creating successful events. Staff is always welcoming and accommodating to our members and guests. This modern, business efficient facility is easy to negotiate in terms of meeting space and parking availability.

OCCCSI has experienced high quality meals and a kitchen staff flexible to our requests. No matter if we have 30 or more than 200 people, the service is exceptional. The Santa Ana Elks Lodge 794 is definitely worthy of consideration for groups seeking a welcoming efficient venue.”

OCCCSI



“We recently held our wedding at the Santa Ana Elks Lodge and couldn't have been more thrilled with our choice. We had our ceremony for 135 guests on their lovely outdoor patio, followed by a fantastic reception in the spacious Grand Ballroom.

What truly made our day special was the incredible staff. From the event coordinator who walked us through planning, to the professional and efficient staff, every single person was wonderfully accommodating and kind. They made sure every detail was handled and that we were completely taken care of from start to finish. If you're looking for a venue with a fantastic team that will make your day seamless and special, we can't recommend the Santa Ana Elks Lodge enough! Special shout out to Maria and Stacey who guided us along the way and made us feel like family.”
Stan & Sarah



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

Santa Ana Elks Lodge 794
1751 S. Elk Lane, Santa Ana, CA 92705
(714) 547-7794

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

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

Ana Miranda, Event Sales
eventsales794@gmail.com

Mario Colunga
Banquet Captain

Culinary Arts Team

Jose Garcia
Executive Chef

Armando Torres
Sous Chef

Brisel Perez
Pastry Chef

Policies & Procedures

Time

- Event Time is 5 Hours
- Each additional hour is \$600.00 - Event must conclude by 12:00 am

Food

- All food and beverage arrangements MUST be provided by the Santa Ana Elks Lodge 794
- No outside food/or beverages; including Alcohol
- Two (2) hour maximum is allowed for Food Service

Decorations

- We provide white or black table linens and your choice of linen napkin with standard triangle fold.
- Client will have access to the event venue two and one half (2.5) hours prior to the start time of the event to decorate.
- Additional time to decorate, \$300.00 per hour.
- Banquet Manager must approve all decorations or displays brought onto the premises in advance
- ***The use of real candles, confetti, rose petals, birdseed, glitter, feathers, fog, sparklers, pyrotechnics and smoke machines, are strictly prohibited and will result in loss of deposit. X_____ Date_____***
- Nothing can be stapled or taped to any walls or surfaces.

Guarantee

- This number is considered your final guarantee and is not subject to a reduction.
- Client will be charged for the number guaranteed whether or not the guests are in attendance, in addition to the number of persons served in excess thereof.

Payment

- A \$500.00 refundable and non-transferable deposit is required to confirm your reservation
- 6 months prior to your event, 50% of the estimated balance is due
- ***Payment in full is required no later than 14 days prior to the function. Any late payment will be subject to a 4% late fee based on remaining balance due. X_____ Date_____***
- Final payment accepted only in the form of cash, credit card, or cashier's check.
- Final payment is non-refundable/non-transferable.

Additional Fees

After the conclusion of your event we will do a walk-through, if needed, the following fees will be deducted from the \$500.00 deposit. Expect your deposit three weeks following your event.

- Clean-up Fee of \$250 for carpet cleaning (due to excessive food and beverage spillage).
- Clean-up Fee of \$250 for removing any excess decorations or trash.
- Damage to exterior Planters, flowers, plants or trees.
- Additional Table set-up (complete w/linens) Fee \$75.00 each

Enhancements

- * Bartender (*1 bartender for every 100 guests - recommended*).....\$175.00 each
- * Complete Table Package\$75.00 per table
(*includes: floor length linen, linen napkin, overlay or runner, chair cover and sash, charger*)
- * Table Overlay.....\$20.00 per table
- * Table Runner.....\$15.00 per table
- * Chair Covers\$2.75 per cover
- * Chair Sashes (*ask about available colors*)\$2.00 per chair
- * Exotic Napkins Folds\$1.00 per napkin
- * Elegant Chargers (*silver or gold - custom colors available*)\$2.00 each
- * Personalized Acrylic Table Numbers.....\$2.00 each
- * Chiffon Twinkle Light Stage Backdrop (*black or white*).....\$75.00
- * Wedding Arch.....\$75.00
- * Complete Lighting Package (Up lighting / Stage lighting).....\$395.00
- * Drop Down 180-inch Theater screen with laser projector.....\$125.00
- * Lapel or Head-set Microphone\$25.00 each
- * Laptop for presentations (HP only).....\$75.00
- * Mahogany Display Easels.....\$30.00 each
- * Additional Last-Minute Table set-up (*includes basic linen*).....\$75.00 per table
- * Free-Flowing Soda Bar (*for duration of the event*).....\$7.00 per person ++
- * McCalla Punch Bowl (*free-flowing all night*)\$125.00
- * Cotton Candy Machine and Attendant\$125.00 per hour
- * Cake cutting / serving.....\$2.00 per person

Rooms & Bundled Fees

Grand Ballroom

Our fees include 5 hour room rental, 2.5 hours before event to decorate, appropriate event staff based on head count guarantee, additional Staffing available at an additional fee, House table linens, bartender, liability insurance and one security guard.

Our beautiful **Grand Ballroom** is the perfect venue to host your special event. The room has a professional dance floor, beautiful wood paneled walls, privacy window shades, built-in bar, a 180" drop-down screen and 6 TV monitors for your audio-visual presentation. Seating up to 275 guests.

Guests: 176/275 + - \$3,800 101/ 175 - \$3,600 100 and under - \$3,300

Emerald Room

Our fee includes 5 hour room rental, 2.5 hours before event to decorate, event staff, House table linens, and liability insurance.

Our exclusive **Emerald Room** has a private entrance, built-in bar, private restrooms, and audio-visual capabilities. Perfect for an intimate gathering with seating up to 60 at round tables and 40 for seminar seating.

Guests: Up to 70 - \$2,000.00

California Patio

Our fees include 5 hour room rental, 2.5 hours before event to decorate, House table linens, event staff, and liability insurance.

The **California Patio** is a partly enclosed and the perfect setting for a company function, family birthday party or a team building event with seating up to 80.

Guests: Up to 80 - \$1,400.00

Conference Room

Our **Conference Room** is suited for board meetings. The room has a beautiful mahogany boardroom table with high back leather chairs. The audio-visual capabilities are perfect for your PowerPoint presentation or Zoom Meeting. Meal Packages available.

Seating 12-25 \$400.00 (includes coffee and infused water)

Rise & Shine

Priced per person - minimum of 25 guests

ASK ABOUT OUR IN OFFICE CATERING

50—800

Coffee, Iced Tea, Hot Tea, Infused Water, Orange Juice - Add \$3.50 per person ++

Jump Start

Assorted fresh baked muffins, fruit Danish, individual yogurt cups

\$20.50 per person ++

Continental

*Fresh Fruit & Berry Platter, Cranberry and Banana Breads,
Signature Chocolate Muffins, Cliff Bars*

\$23.50 per person ++

Sunrise Breakfast (25+ attendees)

*Fresh Fruit & Berry Platter, Scrambled Eggs, Applewood bacon, Potatoes O'Brian, and our
signature pancakes or Belgian Waffle station (with proper condiments)*

\$28.50 per person ++

Large Breakfast Burritos

"Perfect for your Office Meeting"

*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)

Applewood bacon, sausage, chorizo, or veggie

\$17.00 per person ++

**Enhance your Event "Free Flowing" Build Your Own
Mimosa and Bloody Mary Bar**

Ask for a Quote

24% Gratuity and 9.25% CA Sales Tax applied to above pricing

International Buffets

Priced per person - minimum of 25 guests

“Fiesta”

Tri-Colored Chips and House-made Salsa
Big Green Salad with dressing selections
Hard Shell Tacos with
Shredded Chicken **and** Seasoned Ground Beef
Pork Chili Verde **or** Chicken Enchiladas
Spanish Rice
Refried Beans
Warm corn and flour tortillas
Traditional and Chocolate Churros

\$31.50 per person

“Italia”

Garlic Toast
Garden **OR** Caesar Salad
Penne Alfredo w/vegetables
(add chicken \$2.00 pp)
Spaghetti w/meatballs
Oven Baked Pizza - Cheese or Pepperoni
Spumoni Ice Cream

\$31.50 per person

“Our Most Popular”

“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)
Cheese Enchiladas (green or red sauce)
Cilantro Rice & Refried Beans
Warm corn and flour tortillas
Caramel Flan

\$35.50 per person

“Rome”

Garlic Toast
Antipasto Salad - Fresh Fruit Bowl
Chicken and Spinach Ravioli w/Piccata sauce
Beef Lasagna **OR** Chicken Parmesan
Oven Baked Pizza - Cheese or Pepperoni
Pasta Primavera w/red sauce
Tiramisu

\$34.50 per person

“ASK about our interactive Cooked to order Pasta Bar”

24% Gratuity and 9.25% CA Sales Tax applied to above pricing

Themed Buffets

Priced per person - minimum of 25 guests

“Santa Maria Style”

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

\$36.50 per person++

“El MATADOR”

*Fiesta Salad, Fruit Bowl, Chips, Salsa & Shrimp Ceviche
Authentic Beef Barbacoa, Sanora Chicken, Cheese Enchiladas, House Beans, Cilantro Rice
Corn & Flour Tortillas, Flan and Cookies*

\$37.50 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, potato chips, & freshly baked cookies.

\$30.50 per person ++

“From the Deli”

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

Select three(3) meats:

*Roasted Turkey Breast, Roast Beef, Ham, Tuna, Chicken salad, or Good Earth Veggie
Includes potato salad, fresh fruit bowl, potato chips and Assorted freshly baked cookies
Includes Iced Tea and Coffee*

\$28.50 per person ++

“Hawaiian Luau Party”

*Asian Noodle Salad, Fresh Tropical Fruit Display, Macaroni Salad
Kahlua Pork, Macadamia Chicken, Mahi Mahi w/Mango Chutney
Fried Rice & Garlic Green Beans
Pineapple Upside Down Cake*

\$37.50 per person ++

Add - Tray passed: Tempura Shrimp & Seared Ahi - \$5.00 per person++

Add carved Prime Rib - \$6.00 per person++

24% Tip and 9.25% CA Sales Tax applied to above pricing

Create Your Own Buffet

Minimum 40 guests

Freshly-Brewed Coffee, Decaffeinated Coffee & Assortment of Hot Tea

Served with Warm Rolls & Butter

Choice of Two Salads

Choice of Two Sides

Choice of One Dessert

Two Entrees - \$47.50 per person ++ | Three Entrees - \$50.50 per person++

Beef

Braised Short Ribs with Hunter Sauce, **Flat Iron Steak**, or **Tri-Tip** au jus and creamed horseradish
Medallions of Filet Mignon w/Peppercorn or Bearnaise sauce (add \$5.00++ per person)

Chicken

Lemon Herb Chicken, **Chicken Florentine** w/Alfredo Spinach sauce
Chicken Marsala w/button mushrooms and Marsala wine sauce,
Chicken & Spinach Ravioli w/Piccata sauce

Fish

Baked Fresh Salmon w/Citrus butter sauce, **Grilled Mahi Mahi** w/Mango Chutney Passion Fruit drizzle
Dover Sole Neptune w/Shrimp & Crab meat and garlic butter sauce

Vegetarian /Vegan

Red Lentil Penne (no flour) with roasted vegetable tomato sauce, **Vegetarian Lasagna**
Risotto w/Spinach, Asparagus, and Sun Dried Tomatoes

Salads

Fresh Garden Salad, **Caesar Salad**, **Waldorf Salad**, **T Box Salad**, **Baby Spinach Salad**,
or **Fresh Fruit Salad**

Sides

Wild Rice Pilaf, **Mashed Potatoes**, **Butter & Parsley Potatoes**, **Scallop Potatoes** (add \$2.50 per person)
Creamed Spinach, **Creamed Corn**, **Garlic Green Beans**, **Seasonal colorful Vegetable medley**,
or **Gourmet Stem on Carrots** (add \$1.25 per person)

Dessert

New York Cheesecake w/strawberry sauce, **Red Velvet cake**, or **Chocolate Parfit**

*Let our "Pastry Chef" create a tasty treat to enhance your evening
Please ask your consultants for a list of types, flavors, and prices*

24% Gratuity and 9.25% CA Sales Tax applied to above pricing

Plated Service

Freshly-Brewed Coffee, Decaffeinated Coffee & Assortment of Hot Tea

Served with Warm Rolls & Butter

Choice of One Salad | Choice of Two Sides

One Entrée - \$38.50 per person | Choice of Two Entrees - \$43.50 per person

Combination Plate (Two Entrees) - \$47.50 per person

Beef

Braised Beef Short Ribs with Hunter sauce - **Flat Iron Steak, Or Tri Tip**, au jus & Creamed Horseradish
Prime Rib of Beef - USDA PRIME Top Sirloin or Filet Mignon (add \$5.00 per person)

Pork

Pork Loin stuffed with spinach and sun dried tomatoes **or Bone in 10 oz pork chop**, apple cinnamon gravy

Chicken

Lemon Herb Chicken - Stuffed Napa Chicken - Champagne Chicken Dijan - Chicken Florentine

Fish

Freshly Grilled or Baked Salmon - Dover Sole - Baked Alaskan Cod - Seared Ahi - Shrimp Scampi

Additional Seasonal Options at Market Price

Alaskan Halibut - Catalina Swordfish - Chilean Seabass - or Surf 'n Turf - Colossal Lobster Tail

Salads

*Fresh Garden Salad, Caesar Salad, Waldorf Salad, T Box Salad, Baby Spinach Salad,
or Fresh Fruit Salad*

Sides

*Wild Rice Pilaf, Mashed Potatoes, Butter & Parsley Potatoes, Scallop Potatoes (add \$2.00 per person)
Creamed Spinach, Creamed Corn, Garlic Green Beans, Seasonal colorful Vegetable medley,
or Gourmet Stem on Carrots (add \$1.25 per person)*

Dessert

New York Cheesecake w/strawberry topping, Red Velvet cake, or Chocolate Parfit

**Let our "Pastry Chef" create a tasty treat to enhance your evening
Please ask your consultants for a list of types, flavors, and prices**

24% Tip and 9.25% CA Sales Tax applied to above pricing

Cold Hors D'Oeuvres

Serves 50 guests - Display only

Domestic Cheese Platter

Sharp Cheddar, Swiss and Pepper Jack cheeses

Served with Fig jam and Carr's crackers

\$295.00

“Up Scale” Imported Cheese Board

Imported French Brie - Danish Bleu - Smoked Gouda from Holland,

and English Cotswold - candied pecans, dried cranberries

Served with Fig jam and Carr's crackers

\$395.00

Fresh Fruit

Sliced fresh seasonal fruit and assorted fresh berries

Served with poppy seed dipping sauce

\$275.00

Vegetable Crudites

Fresh seasonal chilled vegetables

Served with ranch and honey mustard dipping sauce

\$275.00

Mediterranean Hummus

Served with grilled pita bread

\$175.00

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

\$275.00

Antipasto

Molinari hard Salami, pepperoni, prosciutto, assorted olives, selected imported cheeses,

marinated artichoke hearts, pepperoncini and marinated tomatoes

Served with assorted crackers

\$395.00

24% Tip and 9.25% CA Sales Tax applied to above pricing

Hot Hors D'oeuvres

Serves 50 guests - display only

Vegetable or Chicken Pot Stickers or Egg Rolls

Served with our sweet Thai chili dipping sauce & Hot Mustard

\$325.00 (2 per person)

Stuffed Mushrooms

Stuffed with sweet Italian sausage and mozzarella cheese, served with marinara dipping sauce

\$350.00 (2 per person)

Skewers

Each grilled skewer comes with Bell peppers and onions

Select from -

Teriyaki Chicken \$325.00

Fresh Salmon with citrus beurre blanc \$375.00

Filet Mignon with bearnaise and peppercorn sauce \$450.00 (2 per person)

House-made Meatballs

Enjoy BBQ style, Italian style with Marinara Sauce or Sweet & Spicy style

\$295.00 (2 per person)

Warm Artichoke and Spinach Dip

Served warm with tri-colored tortilla chips

\$275.00

Taquitos

Beef or Chicken. Served with avocado sauce

\$275.00 (2 per person)

Sliders

We offer Angus Beef, BBQ pulled chicken or Memphis pulled pork

Served on small freshly baked buns with proper garnish & sauces

\$375.00 (2 per person)

Coconut Shrimp

Served with Sweet Tai Chili dip

\$425.00 (2 per person)

24% Tip and 9.25% CA Sales Tax applied to above pricing

Bar Packages

SEMI Hosted Bar

Assorted soft drinks & Punch Bowl
Select 2 Domestic and 2 Imported Beers
House White & Red Wines
\$25.00 per person ++ for a three hour time frame

Well Package

Soft Bar package **plus** Select 2 Domestic and 2 Imported Beers, House Chardonnay, Pinot Grigio, Cabernet, and a full selection of Well Liquor & Mixers
\$20.00 per person for First Hour
\$10.00 per person for each additional hour

Call Package

Soft Bar package **plus** Select 2 Beer bottles and 2 Drafts Beers, upscale wines **plus a full** selection of **Call liquor** & Mixed drinks
\$25.00 per person for First Hour
\$10.00 per person for each additional hour

Premium Package

Soft Bar package, **plus** 2 Bottles and 2 Draft Beers, Premium wines White & Red and our **Premium selection of Liquor** & Mixed drinks
\$30.00 per person for First Hour
\$12.00 per person for each additional hour

No-Host Selections & Pricing

Domestic Bottled Beer \$8.00 - Imported & Craft Beers \$9.00
House Wines by the glass \$10/\$12 **or select wines from our Captain's List**

Well Selections \$10.00

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

Call Selections \$13.00

Tito's Vodka
Kettle One Vodka
Botanist Gin
Dewar's Scotch
Jack Daniels
Lalo Tequila
Don Q Rum

Premium Selections \$15.00

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

Cordials \$11.00

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

Cadillac Frozen Margarita Machine

\$15.50 per person ++ (for 3 hours of service)
Traditional, Mango, Strawberry, Peach, Pomegranate

Our Popular Soft Bar

\$16.50 per person ++ duration of event
Assorted Sodas, Pure Leaf Iced Teas. Coffee, Decaffeinated, Hot Tea & McCalla Punch Bowl

24% Tip and 9.25% CA Sales Tax applied to above pricing



WEDDING PACKAGES



CORPORATE EVENTS



CELEBRATIONS OF LIFE



QUINCEANERAS

**TO BOOK YOUR NEXT BIG EVENT OR TRADESHOW AT THE SANTA ANA ELKS LODGE
CONTACT STACEY PINEDA AT 714-547-7794 EXT. 7000
OR ANA MIRANDA @ EVENTSALLES794@GMAIL.COM**



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