



ELKS-ALLENMORE, INC.

SPECIAL EVENT

Revised October, 1, 2025

Urban Elk Restaurant & Bar
2013 South Cedar Street / Tacoma, WA / 98405
www.allenmoregolfcourse.com
E: Banquets@tacomaelks.com
T: 253.272. 1117 ALT: 253.343.6090

ROOM RATES & FEES

ALL RENTALS ARE BASED ON A FOUR (4) HOUR RENTAL.

ALL RENTALS ARE RESPONSIBLE FOR DAMAGE AND CLEAN UP, IF ADDITIONAL IS NEEDED AT CONCLUSION OF EVENT.

URBAN ELK - SAM ALLEN ROOM

Maximum Capacity: 32 People

(actual capacity will be determined on room setting and requirements)

Ideal for: Baby showers, bridal showers, rehearsal dinners, corporate meetings, or lunches.

Deposit: \$250

Room Rental:

Monday - Thursday \$250

Friday - Sunday \$500

URBAN ELK - ADD ON RESTAURANT / PATIO

Maximum Capacity: 50 People

(actual capacity will be determined on room setting and requirements)

Ideal for: Baby showers, bridal showers, rehearsal dinners, corporate meetings, or lunches.

Deposit: \$250

Room Rental:

Monday - Thursday \$600 per section

Friday - Sunday \$750 per section

The Room Rental within Urban Elk Restaurant is based on the displacement of Elk Membership and services during such event to regular restaurant business.

THE ALLENMORE PAVILION

Maximum Capacity: 100 People

(actual capacity will be determined on room setting and requirements)

Ideal for: Celebration of life gatherings, birthday parties, conferences, holiday parties, and more.

Deposit: \$1,000

Room Rental:

Monday-Thursday \$ 800

Friday-Sunday \$1,000

THE LODGE

Maximum Capacity: 200 People

(actual capacity will be determined on room setting and requirements)

Ideal for: Weddings, fundraisers, auctions, high school reunions, anniversaries, celebration of life gatherings, and more.

Deposit: \$2,500

Room Rental:

Monday - Thursday \$2,000

Friday - Sunday \$3,500

The room rental for The Lodge is based on the displacement of The Elk Membership and services during such event. There are specific areas and items of Lodge that cannot and will not be altered or moved for any event.

ALLENMORE GOLF COURSE

Please inquire about Allenmore Private Tournament Packet

THE BOARD ROOM

Please inquire about special use .

Room Rental (M-S) \$250

ROOM RATES & FEES - continued

ALL RENTALS ARE BASED ON A FOUR (4) HOUR RENTAL.

ALL RENTALS ARE RESPONSIBLE FOR DAMAGE AND CLEAN UP, IF ADDITIONAL IS NEEDED AT CONCLUSION OF EVENT.

ADDITIONAL & MISCELLANEOUS FEES:

Ceremony Set-Up Fee:

1 TO 99 PERSONS \$500

OVER 100 \$800

(This fee is for the set-up and take down of ceremony)

Auction Set-Up Fee: \$500

(This fee is based on equipment, décor and labor utilized for event set-up)

Venue Rental Extension: \$500/hr.

(This fee is for beyond times agreed upon during contract negotiation)

Mixologist Fee: \$285 for 4 hour, \$100/ hour thereafter

(This fee is for extending bar services beyond times agreed upon during contract negotiation)

Pavilion:

In-house Microphone (wireless) & Music: Complimentary use

Sam Allen Room:

Use of TV Display Complimentary use

Portable Devices:

A/V LED Projector & Screen Fee: \$125

Portable Sound/Announcement System \$ 45

Elks Lodge:

Lodge Rentals may have access to a state of the art audio and visual system that requires a minimal \$100 fee.

Microphone (multiple/wireless) & Sound \$100

Visuals (display screens and projection) \$200

Package (all of the above) \$250

PROPOSALS AND HOLDS

Upon inquiry, you will receive a custom proposal based on your requested event date and details. At this time, you are allotted a soft hold date. All proposals and soft holds are considered to be tentative until this contract is signed and returned to Elks Allenmore, Inc., along with the appropriate deposit. Proposals and soft holds are valid **1 week** after receiving. At this time, dates will be released or given to the next client on the waitlist.

CONTRACT AND DEPOSITS

All arrangements are tentative until this contract is signed and returned to Elks Allenmore, Inc. along with the appropriate deposit. A non-refundable deposit is required to reserve a date. Deposits are applied as a credit towards the final balance. In some cases, damage deposits will be required for renting facilities. All details concerning your function, must be confirmed at least two (2) weeks prior to the event. 90% of the estimated charges are due and payable two (2) weeks prior to the event date.

PAYMENT:

The remaining event balance is to be paid no later than 10 days upon receipt of billing. If the use of an outside collection agency is necessary, all additional costs of collection or legal fees will be the responsibility of the event representative(s).

GUARANTEED COUNT POLICY

A guaranteed number of guests, not subject to reduction, must be called into Elks-Allenmore, Inc.'s Catering Events Management by 10:00am, 1 week prior to the date of the function. You will be charged for the number of guaranteed guests, plus any additional guests served. If Elks Allenmore, Inc. does not receive a final guaranteed number, you will be charged for the number of guests expected at the time of initial booking.

LOST OR STOLEN ITEMS:

Elks Allenmore, Inc. is not responsible for the loss or damaged to any items prior to, during or following the event. This includes, but is not limited to wedding gifts, coats, jewelry and dishware.

MENU SELECTIONS:

All food, except wedding cakes/desserts, must be provided by Elks-Allenmore, Inc. Elks-Allenmore, Inc.'s Catering Director must be consulted before any product is brought in. Plating and service charges may apply. All foods are property of Elks-Allenmore, Inc. Neither host, or guests are allowed to take any "leftovers" off club property. This includes, but is not limited to, any food remaining on buffets. Food items are allowed to be accessible for no longer than 1 hour after being set out for consumption. Please notify the Catering & Events Management of any arrangements that conflict with the allotted mealtime at least 24 hours prior the event date. Due to Washington State Health Code guests cannot take food to-go from the buffet. Buffets are limited to a three(3) hour service time.

Menu prices will be guaranteed 20 days prior to the event. Menu prices do not reflect Washington State Sales Tax or Service Charge. Final menus must be selected 2 weeks prior to the event date.

Client / Event Representative: _____

UEI Representative: _____

BEVERAGE SERVICE:

Only Elk Members, and/or their Sponsored Guests, may purchase liquor. There will be a \$285.00 Mixologist Set-Up Fee applied to the final bill to cover the setup of all adult beverage stations.

Mixologist Fees are waived if the beverages to be consumed are hosted by the events host; otherwise, the additional charge will apply. All personal or donated wine brought into the club will be charged a \$15 corkage fee per every 750 ml, at the time of opening. **All beverages must be provided and served by the Urban Elk as a licensed premise, Elks Allenmore, Inc. will uphold and enforce all liquor regulations.** Persons under 21 will not be served alcoholic beverages. Guests will be asked for proof of age. Beverages will not be served to anyone displaying apparent signs of intoxication. Elks Allenmore, Inc. employees reserve the right to refuse service to any guest. Liquor liability lies with both the event's host and the Elks Allenmore, Inc.

DECORATIONS:

Display items, decorations, etc.may NOT be attached to any wall, the floor, or ceiling with nails, staples, tape, thumbtacks, or other. Check with the Management before affixing any decorations. ***Glitter, confetti, and sparklers are NOT allowed to be used in/around the club.*** All outside event decorations and centerpieces need to be set-up by the host's group representative. Management and Elks Allenmore, Inc. staff will be available to assist in inquiries and to direct such representatives if possible. Please remember that Elks Allenmore, Inc. is here to assist in the details of your event and is available for any venue related inquiries. Elks-Allenmore, Inc.'s Catering & Event Department is not held responsible for any personal decoration set-up or display and does not supply an onsite wedding/event planner. If you would like more information on what services we provide, or would like assistance in hiring vendors, please request more information from management.

DAMAGES:

All damages to the Club premises or properties will be the responsibility of the event representative. Elks Allenmore, Inc. reserves the right to use any or all of the booking deposit towards the Client's obligations under this contract, or for any claims that Elks Allenmore, Inc. may have for extraordinary cleanup, damages to or destruction of any property located in, on, or around the premises as a result of Client's or their guests use of the premises or in any way relating to the event. This includes golf course and practice areas, grounds and surrounding plantings, facilities, and parking lots.

PARKING:

Elks-Allenmore, Inc. parking lot accommodates approximately 200 vehicles. Elks-Allenmore, Inc. cannot guarantee parking for all event guests. If additional parking is needed, the event representative will contact management for assistance. Guests are not authorized to park in marked "Elk Member" designated parking stalls nor in fire lanes and/or loading zones. **Unauthorized or Illegally parked vehicles are subject to be towed.** Please do not leave valuable items in your vehicle. The Elks-Allenmore, Inc. will not be held responsible for stolen or damaged vehicles or contents while parked in the club lot.

CANCELLATIONS AND REFUNDS

In the unlikely event the Client should cancel this contract, all deposits are exempt from refund. Event re-bookings must be made no later than 30 days prior to your event date. All deposits may be transferred 1 time, and used for re-booking an alternative date, 90 days prior to, or within 1 year following the cancelled date.

In the case of force majeure, Elks-Allenmore, Inc. will not be held responsible for forced closures or cancellations. If for any reason Elks-Allenmore, Inc. is unable to fulfill its obligation under this contract, all deposits will be returned to the client; Unless forced closure occurs within 1 week of the event date, the client then has the option to choose an alternate date or forfeit all deposits.

Client / Event Representative: _____

UEI Representative: _____

Our Menu



The Urban Elk's culinary team prides itself on fresh, homemade, and diversity in foods for any special event. If you do not see what you wish to host, please schedule a time the Chef can discuss other options based on market pricing.



BREAKFAST: buffets

All options come with a seasonal fruit platter. See beverages for breakfast selection.

Classic Urban Continental Breakfast

min 12 guests/price per person

Assorted breakfast pastries, muffins and breads 18

Country Corned Beef Hash

min 12 guests/price per person

House made corned beef mixed with country potatoes served with choice of grilled ham steaks, country style bacon, or link sausage, and potatoes O'Brian. 22

Birdies French Crepes

min 12 guests/price per person

Thin crepes filled with mascarpone and seasonal berries served with choice of grilled ham steaks, country style bacon, or link sausage, and potatoes O'Brian. 24

The Allenmore Breakfast

min 12 guests/price per person

Scrambled eggs served with cheddar cheese, chives and sour cream, with choice of grilled ham steaks, country style bacon, or link sausage, and potatoes O'Brian. 25

Urban Elk Egg Frittata

min 12 guests/price per person

Smoked gouda cheese, caramelized sweet onions and pepper, julienne bacon and whipped eggs baked in a pastry crust served with choice of grilled ham steaks, country style bacon, or link sausage, and potatoes O'Brian. 27

On Par Eggs Benedict

min 12 guests/price per person

Poached eggs on a toasted English muffin with black forest ham, hollandaise sauce, and served with choice of grilled ham steaks, country style bacon, or link sausage, and potatoes O'Brian. 28

Breakfast Buffet Enhancements

(minimum service of 30 persons / each will serve 30 persons)

Stuffed French Toast with Maple Syrup & Butter 150

Biscuits & Sausage Gravy 150

House made sausage gravy with fresh baked biscuits

Smoked Salmon Display: 175

Capers, red onions, dill cream cheese, sourdough crostini, and crackers

Honey Bourbon Glazed Ham: served with Fresh House Baked Rolls 200

Custom Omelet Station 200

Live station with sauteed pans and all the fixings for individual omelets



snack breaks - with selected beverages

All snack break packages are per person.

Light & Bushy

Chef's Bakery Bar

assorted house baked brownies & assorted cookies with a selection of teas, and freshly brewed coffee.

\$10

Golfer's Grab & Go's

A mix of assorted first tee bars, granola bars, snacks and candy mixes from the bar with choice of coffee & teas or canned soda and bottled water.

\$10

Urban Siesta

tortilla chips, assorted salsas, black bean salad, pico de gallo, assorted sodas and bottled water.

\$11

Mediterranean

crostini and pita chips, bruschetta, hummus and tapenade, sparkling water, iced tea and/or soda.

\$16

Northwest Charcuterie

domestic and imported cheeses, dried salami and meats, nuts, olives, seasonal berries served with crackers & baguettes, sparkling water and house brewed iced tea.

\$20

Casual & Fun

Hot Dog Station

Allenmore's Famous hot dogs with all the fixings... ketchup, mustard, relish, sauerkraut, cream cheese, onions, and more. Paired with a tray assorted house baked cookies and chilled canned sodas.

\$18 (add chili \$2.00)

Urban Za Station

A selection of three (3) types, of two (2) topping pizzas served by slices, with house baked cookies and chilled canned sodas.

\$19

Slider Station

The urban elk sliders (chicken or beef) served along side with a choice of fries or tots, house baked cookies and chilled canned sodas.

\$21

Wings, Rings & Dings Station

The wings (bone in or boneless) served with two(2) sauces along side a mix basket of onion rings & tots, house baked cookies, and chilled canned sodas.

\$24

Ask us about setups for children's celebrations from birthdays to graduations...



LUNCH: lunch buffets

min 25 guests / price per person

The Urban Deli Buffet

\$30

Mixed baby greens with toppings and two dressings, French country potato salad, assorted bags of chips, an assortment of sliced meats and cheeses with sliced breads and rolls including roast turkey, ham, roast beef, salami, Swiss & cheddar cheese served with assorted house baked cookies

Italian Job

\$35

Garlic bread
Caesar salad with herb croutons
tomato and mozzarella caprese salad with honey balsamic and basil on mixed greens
Chicken parmesan on garlic basil marinara, Manchego and mozzarella cheese
Sausage Rigatoni
Served with assorted house baked cookies

Southwest

\$35

Southwest salad with roasted corn, black bean, tomato, tortilla crisps and chipotle ranch
Cilantro Lime Rice
Choice of two: Shredded Chicken / Seasoned Beef / Pulled Pork Barbacoa
Corn & Flour Tortilla
Tortilla Chips and Salsa
Served with assorted cookies

Pacific Rim

\$38

White miso glazed salmon with a Ponzi butter, orange curry chicken with fried shallots, yakisoba noodle salad with cucumber, Bok choy, bell peppers, scallions and toasted sesame dressing on mixed greens, vegetable stir fry, potstickers with sesame soy dipping sauce, and steamed rice
Served with assorted house baked cookies

Washington Wine Country Fresh

\$42

Grilled striploin with Blackberry demi glace, herbed chicken with apple & pear compote, roasted root vegetables, quinoa salad tossed in white balsamic pear vinaigrette, field greens topped with apple, red onion, Chevre, raspberry vinaigrette, and baby roasted red potatoes.
Served with assorted cookies

Sandwich & Wraps Buffet

\$28

min 20 guests / served with assorted house baked cookies

Choice of Sandwiches/Wraps: Select 2

turkey & Swiss	classic tuna salad	roast beef & provolone
ham & cheddar	grilled cauliflower steak	vegetarian hummus

Choice of Sides: Select 2

classic Caesar salad	hearts of romaine	mixed greens	chef's soup du jour
country potato salad	seasonal fruit	assorted kettle chips	pasta salad
tortilla chips & salsa	traditional coleslaw		



Hors d'oeuvres : passed

Purchased & Served by the dozen

cold hors d'oeuvres

Seasonal Fruit Skewer 34

Seasonal fruits & melons on a bamboo skewer served with yogurt dipping sauce

Baby Beet Skewer 34

Slow roasted baby beets tossed in a pastrami vinaigrette with Russian dressing

Prosciutto e Melone 35

Seasonal melon wrapped in prosciutto and Drizzled with balsamic reduction

Cold Borscht Shooter 36

Red & yellow Borscht layered then topped with crème fraiche and watercress

Caprese Skewers 36

fresh mozzarella, tomato, basil, and drizzled with Balsamic honey reduction

Italian Bruschetta 36

heirloom tomato, basil, garlic, parmesan cheese, white balsamic reduction on crostini

Pistachio & Pear Crostini 38

Serano crisps, Chevre cream, caramelized pears and toasted pistachio

Fig & Carbazole Crostini 38

red wine braised fig, Carbazole brie, prosciutto, pine nuts, and red wine reduction

Chilled Prawn Cocktail 45

Chilled Tiger prawns with house made cocktail sauce

hot hors d'oeuvres

Chicken Satay 34

Lemongrass & ginger marinated chicken with cashew garlic sauce.

Steamed Hum Bao Bun 38

Char siu (BBQ Pork), chicken, or vegetable

Serrano Ham Wrapped Prawns 38

Baked and served with Romesco sauce

Lamb & Beef Meatballs 38

House made with sun dried tomato yogurt sauce

Curry Shrimp 38

Yellow curry marinated and grilled with a coconut cauliflower mash

Coconut Crusted Prawns 40

Hand battered prawns, coconut, sweet chili aioli

Black & Blue Crostini 40

Beef topped with green peppercorn demi glace. On a sour dough crostini

New Zealand Lamb Lollypops Market

Garlic rosemary rubbed lamb with blood orange mint gastrique.

Our passed hors d'oeuvres will change with seasons and ingredients within market.



Cocktail Hour: platters & displays

Serves 25 persons

Domestic and Imported Cheese Tray

garnished with candied pecans, marmalade, assorted fruits, crackers and crostini

\$125

Antipasto Arrangement

assorted Italian meats and cheeses, olives, marinated mushroom, artichoke hearts, grilled squash, roasted peppers, and pepperoncini served with sliced baguette

\$150

Baked Brie

Triple cream brie crusted with pecans served with honey, blackberry preserve, toasted almonds, crostini's and crackers

\$100

Salmon Display

Choice of smoked or cold poached salmon, red onion, dill, toasted baguette, and crackers

\$195

Bruschetta Bar

hummus, tapenade, tomato-basil
artichoke bruschetta, crostini and cucumber coins

\$95

Classic Crudites

beautifully displayed raw seasonal vegetables including carrots, mushrooms, tomatoes, cauliflower, broccoli, celery served with ranch dipping sauce

\$ 85

Seasonal Fruit Display

a tantalizing display of seasonal fruits and berries with honey yogurt dipping sauce

\$ 100

Ask our catering staff for other specialty or seasonal platters.



DINNER: plated & served

20 person minimum (entrée selection due 10 days prior to event)

Choose 1 salad, 2 entrees (maximum), and 1 dessert (price will reflect the price of higher entrée for service)

All dinners served with freshly baked rolls & butter, starch, and vegetable

Salad Options

- **Orchard & Field Salad**
Field mix greens, arugula, apples, cranberries, candied pecans, Gorgonzola, and raspberry vinaigrette
- **Classic Caesar**
Hearts of Romaine, parmesan, herb croutons and Caesar dressing
- **Spinach Salad**
Prosciutto chips, golden raisins, Manchego cheese, toasted pepita, puffed forbidden rice, tossed in pastrami vinaigrette
- **Jicama Apple Slaw Salad**
Jicama, green apple, cabbage, carrots, and house made slaw dressing

Entrees

Filet Mignon	\$75 (10oz)	or	\$65 (8oz)
Green peppercorn demi glaze			

Double Bone Frenched Pork Chop	\$55
Sherry cream red wine braised cherries	

Pacific Halibut	\$55
Fennel Pernod cream	

Herb Roasted Salmon	\$50
Yuzu lemon vermouth butter	

Pomegranate Chicken	\$45
Breast of chicken in pomegranate glaze herb cream sauce	

Vegetarian Wild Mushroom Risotto	\$40
Parmesan & Manchego cheese with sauteed wild mushrooms medley and seasonal vegetables	

Dessert Options

White Chocolate Raspberry Cheesecake
with raspberry coulis

French Lemon Tart berry coulis, whipped cream

Lemon Honey Panna Cotta fresh berries

Tiramisu coffee creme anglaise

Gluten Free Chocolate Fudgesicle Cake raspberries, whipped cream

Triple Chocolate Cake three-layer chocolate cake, chocolate sauce



DINNER: buffet

35 person minimum / price per person

All dinners served with freshly baked rolls & butter

Traditional Prime Rib Buffet

classic Caesar or mixed baby greens with toppings & two dressings
marinated pasta salad
roasted prime rib of beef served with au jus and creamy horseradish
chef's vegetable medley
choice of : garlic mashed, roasted red potatoes, or wild rice pilaf
dessert - dessert Selections

Market

Pacific Surf & Turf

classic Caesar or mixed baby greens with toppings & two dressings
broccoli crunch salad
Cener cut Ny strip steak with blackberry bordelaise
Prawns Thermidor with Dijon, shallots, and brandy cream sauce
chef's vegetable medley
choice of : garlic mashed, roasted red potatoes, or wild rice pilaf
dessert - dessert selections

65

Northwest Affair

orchard field salad with apples, cranberries, pecans and blue cheese crumbles, and raspberry vinaigrette
Cous cous salad
fresh fruit
Cedar plank salmon with citrus Maître D butter
chef's vegetable medley
choice of : garlic mashed, roasted red potatoes, or wild rice pilaf
dessert - dessert selections

45

Washington Country Farm

classic Caesar or mixed baby greens with toppings & two dressings
Jicama apple slaw
Choice of: Airline chicken with green apple glaze and pear compote
Sliced herb rubbed pork loin and pear compote
chef's vegetable medley
choice of : garlic mashed, roasted red potatoes, or wild rice pilaf
served with assorted cookies

43



themed buffet menus

35 person minimum / price per person

All dinners served with freshly baked rolls & butter

Asian Buffet

30

Choice of two salads: Mixed Greens, Bok Choy Mix, Shredded Cabage

Ribeye beef bulgogi, Teriyaki chicken, vegetable stir fry, and steamed Jasmine rice

Fried chow mein noodles

Upgrade to fried rice \$2.00

South of the Border

32

tortilla chips & salsa

southwest salad: romaine, black beans, grilled corn, tortilla strips, chipotle ranch dressing

chicken fajitas: spice roasted chicken breast, sauteed bell peppers & onions, flour and corn tortillas

paprika cumin roast pork loin: chipotle demi glaze

Beef or chicken enchiladas

Cilantro lime rice

black beans

churros and dipping sauces

The Urban Italiano

34

classic Caesar or mixed baby greens with toppings & two dressings

pesto tortellini and penne pasta salad

choice of: chicken parmesan or chicken saltimbocca

chef's vegetable medley

choice of: garlic mashed, roasted red potatoes, wild rice pilaf

dessert - dessert selections

Urban BBQ

36

Choice of two salads: mixed baby greens with dressings. Potato salad, cole slaw

baked beans, corn-on-the-cobb, and corn bread muffins

choice of: Carved tri-tip, BBQ chicken, pork baby back ribs, pulled pork

choice of: garlic mashed, roasted red potatoes, wild rice pilaf

Vegetarian Affair

30

mixed baby greens with toppings & two dressings

roasted root vegetables, quinoa, mixed greens and balsamic vinaigrette

fresh fruit

Orecchiette with butternut squash, broccolini, kale in white cream sauce

Zucchini & banana squash five cheese lasagna

chef's vegetable medley

choice of: roasted red potatoes or wild rice pilaf

dessert - dessert selections



DESSERTS: shared platters

25 person minimum / price per person

Assorted freshly baked cookies	\$5
House made chocolate chip, sugar cookie or oatmeal raisin cookies	
Triple Berry Crumble Bars	\$6
Chef's specialty baked to perfection and topped with brown sugar streusel	
House baked fudge brownies	\$7
House made with nuts or without and topped with a dusting of powder sugar	
Assorted Petite Fours & Berries	\$8
Chocolate, raspberry, Italian rainbow	
Root Beer Float Bar	\$12
Ice Cream, root beer, whipped cream, cherries, chocolate sprinkles, and more to build A classic the way you like it.	
Ice cream sundae bar	\$13
A traditional sidewalk sundae table with vanilla ice cream and a variety of toppings & sauces	



DESSERTS: plated

price per person and served table side or added to buffet selections

Strawberry Shortcake	\$7
Chef's specialty baked to perfection and topped with whipped cream	
Bourbon Brioche Bread Pudding	\$8
Topped with crème anglaise and Bourbon Leche caramel	
Washington Berry Trifle	\$12
Blackberry, raspberry and blueberry layered with vanilla bean custard and sherry soaked lady fingers	
New York Style Cheese Cake	\$12
Choice of sauce: strawberry, Dark Chocolate ganache, salted caramel, caramelized apple & cinnamon	
Chocolate Molten Cake	\$12
Warm flourless chocolate cake filed with creamy chocolate topped with whipped cream and a dusting of powder sugar.	



BEVERAGE SERVICE:

There will be a \$285.00 Mixologist Set-Up Fee applied to the final bill to cover the setup of all adult beverage stations.

Mixologist Fees are waived if the beverages to be consumed are hosted by the events host; otherwise, the additional charge will apply. All personal or donated wine brought into the club will be charged a \$15 corkage fee per every 750 ml, at the time of opening. All beverages must be provided and served by the Urban Elk as a licensed premise, Elks Allenmore, Inc. will uphold and enforce all liquor regulations. Persons under 21 will not be served alcoholic beverages. Guests will be asked for proof of age. Beverages will not be served to anyone displaying apparent signs of intoxication. Elks Allenmore, Inc. employees reserve the right to refuse service to any guest. Liquor liability lies with both the event's host and the Urban Elk.

Urban Elk Beverage Services per item

Well Liquor	\$ 8	Bourbon, Whiskey, Rum, Gin, Vodka, and Scotch
Domestic Beer/Seltzers	\$ 7	An assortment of 16 oz cans (no bottles)
House Wine	\$ 7	Red, White, and Bubbles
House Wine (BTLS)	\$ 26	Red, White, and Bubbles (An assortment of other wines available at market price)
Premium Liquor	\$ 9	Bourbon, Whiskey, Rum, Gin, Vodka and Scotch
Import/Micro Beer	\$ 8	An assortment of 16 oz cans (no bottles)
Draught Beer	\$ 350	per keg (1 week order time)
Energy Drinks	\$ 5	Red Bull, Gatorade, etc.
NA/Water	\$ 3	The Urban Elk Proudly serves Coke products <i>Coke, Diet Coke, Sprite, sparkling cider, bottled water, juices & tea</i>

*** For Hosted Beverages Services we can offer drink ticket service for all beverages.**

Urban beverage stations

Bloody Mary Bar

assorted garnishes and toppings 12
Urban Elk gourmet bloody Mary bar 20

Mimosa Bar

champagne or prosecco, cranberry and orange juice
served with strawberries 14

Ask about a Batch Cocktail

Based on counts and ingredients Market

Coffee Cocktail Bar

freshly brewed coffee with baileys & kahlua 17



Juice Bar

a selection of apple, cranberry, orange, tomato juice 6
special Juice or fresh squeezed 2 add

Coffee Bar

freshly brewed coffee, cream & assorted sweeteners 5

Iced tea and lemonade stand 5

freshly brewed iced tea accompanied with sweet and tart
lemonade served chilled over ice with fresh lemon and
sweetener.

Nonalcohol Party Punch: 5 gal 65

please consult with club management on flavors.

Custom packages on request