Banquet Policies

Banquet Services:
1. Use of facility for up to three hours during lunchtime and six hours in the evening
2. Full preparation and service of food and beverage
3. Room set-up (1 hour before event start time, additional time is $125 per hour)
4. White table linens (dinner service); white table covers (appetizer service)
5. Wait staff and bartender service
6. Full service bar
7. Normal clean-up. NO LEFT OVER FOOD MAY BE TAKEN TO GO

Basic Charges and Policies:
8. 9% sales tax and 18% gratuity will be added to all prices quoted.
9. A deposit is required to reserve and confirm dates.
   Deposit is non-refundable and non-transferable.
   Deposit is applied to final balance due
   Deposit amounts: Monday thru Friday $250; Saturday $500; all December dates $500
10. Minimum guarantees are required at time of booking:
    Private room Monday – Friday = 30 guest minimum guarantee
    Private room with dance floor Monday – Friday = 50 guest minimum guarantee
    Saturday private parties = 100 minimum guarantee
11. Maggie’s Pub reserves the right to place your function in any appropriately sized room
    as well as to relocate your function to a room other than previously specified
12. Final payment confirming number of guests including food, drink and all incidental charges is
    required a minimum of ten (7) days prior to event.
    Cash and all major credit cards accepted.
13. All events must be guaranteed with a credit card. Regardless of method of final payment, a credit
    card is required to guarantee any incidental charges not covered by your final payment that may
    be incurred on the day of your event.
14. $175 for a Security Guard, which is required for all private events.
    (City of Santa Fe Springs Alcohol Sales Conditional Use Permit and Security Plan Mandate issued January 2010)
15. Start and end time of event will be determined at time of booking.
16. In the event Maggie’s Pub cancels your confirmed function, private event, or banquet for any reason, our limit of liability to you is $500 maximum.
17. Your nonrefundable deposit to book your event is confirmation and acceptance of all the
    above policies and terms and conditions of Maggie’s Pub.

Additional Services:
18. Podium, Microphone, American Flag, Projection Screen, Television, DVD player, and Raffle Drum
    are available at no additional charge provided that they are reserved in advance.
    NOTE: DVD, and/or TV’s are available for your convenience, however we do not provide staff to operate them. Please
    make arrangements to arrive early or to visit Maggie’s prior to your event to ensure that a member of your group is
    proficient at operating our electronic equipment.
19. Access time for music set-up, decorating, deliveries, etc., will be noted on confirmation.

Pub Rules (Strictly Enforced):
20. Anyone possessing or consuming alcohol without adequate identification (21 and older) will be
    asked to leave the premises.
21. No outside food or drink is allowed. With the exception of wedding or birthday cakes, all food and
    drink must be provided by Maggie’s Pub. No left over food may be taken to go.
22. Anyone consuming alcohol not provided by Maggie’s Pub will be asked to leave the premises and
    will be grounds for termination of your party.
Maggie's Pub  ➤  11900 Telegraph Road  ➤  Santa Fe Springs, CA 90670
Tel: (562) 944-5399  ➤  Fax: (562) 944-1889  ➤  Banquet Services (562) 944-4044
www.maggiespub.com

Buffet Menus
30 guest minimum Mon. thru Fri.  ➤  100 guest minimum Saturday

Hot Buffet
Fresh Rolls & Butter,
Mixed Green Salad, Cole Slaw
Potato Salad, Fruit Salad
Macaroni Salad
"House Specialty" Icelandic Cod
Battered & Deep Fried served w/Tarter Sauce & Lemon
Baked Ham, Roast Turkey
Mashed Potatoes, Rice Pilaf
Mixed Vegetables
Coffee and Iced Tea
$15.95 per person

Deluxe Buffet
Fresh Rolls & Butter
Mixed Green Salad, Cole Slaw,
Potato Salad, Fruit Salad
Macaroni Salad
"House Specialty" Icelandic Cod
Battered & Deep Fried served w/Tarter Sauce & Lemon
Prime Rib, Herb Chicken Breast
Mashed Potatoes, Rice Pilaf
Mixed Vegetables
Coffee and Iced Tea
$17.95 per person

Grandie Buffet
Fresh Rolls & Butter
Caesar Salad, Cole Slaw
Potato Salad, Fruit Salad
Pasta Salad, Macaroni Salad
"House Specialty" Icelandic Cod
Battered & Deep Fried served w/Tarter Sauce & Lemon
Prime Rib, Roast Turkey, Baked Ham
Vegetarian Lasagna, Fried Shrimp
Mashed Potatoes, Rice Pilaf
Mixed Vegetables,
Coffee & Iced Tea
$22.95 per person

No Substitutions  ➤  Custom Buffet Menus Available ➤  Call for Pricing

Sit Down Menus
All menus include fresh rolls & butter, Caesar salad, coffee and ice tea ➤

Roast Turkey
Chicken Kiev ➤ Teriyaki Chicken
Herb Chicken Breast
Chicken Stuffed with Broccoli
Vegetarian Lasagna
Salmon Newberg
"House Specialty" Icelandic Cod
Battered & Deep Fried served w/Tarter Sauce & Lemon
Choice of one of the above or add $2.00
for each additional entree choice
$13.95 Lunch / $15.95 Dinner

Pot Roast
Meat Loaf ➤ Strip Steak
Beef Stroganoff
Stuffed Pork Chop
Stuffed Pork Loin
Cornish Game Hen
Chicken Cordon Bleu
Choice of one of the above or add $2.00
for each additional entree choice
$15.95 Lunch / $17.95 Dinner

Prime Rib
New York Steak
Halibut (market Price)
Choice of one of the above or add $1.00
for each additional entree choice
$20.95 Lunch / $23.95 Dinner

Cocktail Party Menu
Available for pre-dinner appetizers and
21 and Older Adult Evening Cocktails Parties
(Not available during lunchtime)

Assorted Appetizers including
Finger Sandwiches including
Pub (English version of Club)
Turkey, Roast Beef
Ham & Cheese
Chips and Dip
Bar-B-Q Chicken
Cheese and Crackers
Meatballs ➤ Potato Fritters
Homemade Tortilla Strips & Salsa
$11.95 per person

Additional Cocktail Menu Selections
All items priced per person except where noted

Bite Size Pizzas 2.95
Chicken-on-Sticks 2.95
Deep-Fried Mushrooms 2.95
Egg Rolls 2.95
Fruit Plate 2.95
Mini-Quiche 2.95
Stuffed Chiles 2.95
Vegetable Tray 2.95
Shrimp Cocktail 1.95 per piece
Mini Prime Rib Sandwiches 1.95 per piece

Desserts
Carrot Cake 2.95
Cranberry-Walnut Cheesecake 2.95
German Chocolate Cake 2.95
Rocky Road Mousse Pie 2.95
Spumoni Pie 2.95
Fudge Brownie w/Vanilla Ice Cream 2.95
N.Y. Cheesecake w/Strawberry Sauce 2.95
Triple Chocolate Torte w/Vanilla Ice Cream 3.95
English Trifle 2.95
Fruit Cobbler 4.95

Add 9% Sales Tax and 18% Gratuity to all prices. No left over food to go.
Complete Wedding Package

200 Guest Minimum Guarantee
Use of Facility for up to Six Hours
Room Set-Up + White Table Linens
Wait Staff and Bartenders
Full Service Bar
Preparation and Service of Food and Beverage
Unlimited Coffee and Fruit Punch
Champagne or Cider for Toast (One Bottle per Table)
Cake Cutting and Service + Normal Clean-Up

Buffet - $22.95 per person
Sit-Down - $27.95 per person

1. 9% sales tax and 18% gratuity is added to all prices quoted.
2. $150 for Security Services will be charged for security guard.
3. Once a date has been reserved a deposit in the amount of $500 is required for confirmation.
   No reservation is confirmed until a deposit is received.
   All deposits are non-refundable and non-transferrable, however they are applied to your final balance due.
4. Final payment for food, drink and all incidental charges is required ten (10) days prior to event.
   Cash and all major credit cards accepted.
5. All events must be guaranteed with a credit card. Regardless of method of final payment, a credit card is required to guarantee any incidental charges not covered in the final payment that may be incurred on the day of your event.
6. White table linens are provided at no additional charge.
7. Start and end time of event will be determined at time of booking.
   Any time past the agreed upon time will be charged $100 for every 15 minutes.
8. Specific time for food service will be determined no later than one week prior to wedding.
9. Access time for music set-up, decorating, deliveries, etc., will be noted on confirmation.
10. No outside food or drink is allowed. With the exception of wedding cake, all food and drink must be provided by Maggie’s Pub – strictly enforced.
11. Anyone possessing or consuming alcohol without adequate identification (21 and older) will be asked to leave the premises – strictly enforced.
12. Anyone consuming alcohol not provided by Maggie’s Pub will be asked to leave the premises and will be grounds for termination of event – strictly enforced.
Wedding Package Buffet Menu Selections

Buffets include Fresh Rolls, Choice of five Salads, three Hot Entrees (any combination of meat, fish, poultry or pasta) one Potato, one Rice, one Vegetable, Coffee and Iced Tea. Buffet Menus are all you can eat for any two hours. No “Take-Homes”

Salads
- Caesar + Tossed Green
- Chinese Chicken* + German Potato
- Cole Slaw + Fruit Salad + Fruit Jello
- Carrot-Raisin + Pasta + Potato
- Macaroni + Three-Bean
- Spinach & Mushroom
- Tomatoes Vinegarette

Meat
- Baked Ham
- Corned Beef Brisket
- Fajitas + Meat Loaf
- Prime Rib + Pork Chops
- New York Strips
- Stuffed Pork Chop
- Sausage Selections
- Pork Loin Wrapped in Bacon

Poultry
- Grilled Herb Chicken Breast
- Mini Chicken Cordon Bleu
- Roast Turkey Breast
- Chicken Fajitas
- Teriyaki Chicken
- Sweet & Sour Chicken

Fish
- House Specialty
- ICELANDIC COD
  - Battered and Deep Fried, served with Tartar Sauce and Lemon
  - Baked Scallops
  - Deep-Fried Shrimp
  - Halibut / Swordfish
  - Baked Salmon
  - Shrimp Scampi

Vegetable
- Vegetable Medley + Green Beans + Broccoli
- Carrots + Corn + Peas

Pasta
- Cannelloni
- Fettuccini Alfredo
- or with Vegetables
- Ravioli (Meat or Cheese)
- Lasagna (Meat, Cheese or Vegetarian)
- Cheese Tortellini with Alfredo Sauce

Wedding Package Sit-Down Menu Selections

All meals served with fresh rolls and butter, Mixed Green or Caesar Salad, Main Course, Dessert, Coffee and Iced Tea

Meat
- Filet Mignon* (Market Price)
- Prime Rib + New York Steak
- Strip Steak + Meat Loaf + Pot Roast
- Baked Ham + Fajitas + Beef Stroganoff
- Corned Beef Brisket
- Sausage Selections + Stuffed Pork Chop
- Pork Loin wrapped w/ Bacon

Fish
- House Specialty
- ICELANDIC COD
  - Battered and Deep Fried, served with Tartar Sauce and Lemon
  - Lobster Tail* (MP)
  - Whole Main Lobster* (MP)
  - Salmon Newberg + Deep-Fried Shrimp
  - Baked Scallops + Grilled Swordfish
  - Shrimp Scampi + Halibut* (MP)

Poultry
- Roast Turkey Breast
- Grilled Herb Chicken Breast
- Cornish Game Hen
- Chicken Cordon Bleu
- Chicken Stuffed w/ Broccoli
- Chicken Kiev + Chicken Fajitas
- Sweet & Sour + Teriyaki

Pasta
- Cannelloni
- Fettuccini Alfredo
- Fettuccini Alfredo with Vegetables
- Fettuccini Alfredo with Chicken & Broccoli
- Ravioli (Meat or Cheese)
- Lasagna (Meat, Cheese or Vegetarian)
- Cheese Tortellini with Alfredo Sauce

Desserts
- Carrot Cake + Spumoni Pie + Cranberry-Walnut Cheesecake
- German Chocolate Cake + Rocky Road Mousse Pie
- Carmel Turtle Ice Cream Cake + Fudge Brownie w/Vanilla Ice Cream
- New York Cheesecake w/Strawberry Sauce
- Triple Chocolate Torte w/Vanilla Ice Cream
- English Trifle + Fruit Cobbler

*(MP) Denotes Premium or Market Price