



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
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:

8. 8.75% sales tax and 18% gratuity will be added to all prices quoted.
9. A deposit is required to reserve and confirm dates.
Deposit is neither non-refundable nor 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
Saturday wedding receptions = 200 minimum guarantee
11. Final payment confirming number of guests including food, drink and all incidental charges is required a minimum of ten (10) days prior to event.
Check, cash and all major credit cards accepted.
12. 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.
13. \$150 for a minimum of two Security Guards is required for all private events.
(City of Santa Fe Springs Alcohol Sales Conditional Use Permit and Security Plan Mandate issued January 2010)
14. Start and end time of event will be determined at time of booking.

Additional Services:

15. Podium, Microphone, American Flag, Projection Screen, Easel or Tri-Pod, Riser, Dance Floor (built-in or portable), Television, DVD player, VCR and Raffle Drum are available at no additional charge **provided that they are reserved in advance**. An additional charge of \$25 for each piece of equipment and \$100 for a portable dance floor will be charged for same-day requests.
NOTE: DVD, VCR 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.
16. Access time for music set-up, decorating, deliveries, etc., will be noted on confirmation.

Pub Rules (Strictly Enforced):

17. Anyone possessing or consuming alcohol without adequate identification (21 and older) will be asked to leave the premises.
18. 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.
19. 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.



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

Grande 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
\$19.95 Lunch / \$22.95 Dinner

Cocktail Party Menu

Available for pre-dinner appetizers and
21 and Older Adult Evening Cocktail 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
\$10.95 per person

Additional Cocktail Menu Selections

All items priced per person except where noted

Bite Size Pizzas 1.95
Chicken-on-Sticks 2.50
Deep-Fried Mushrooms 2.75
Egg Rolls 2.25
Fruit Plate 2.75
Mini-Quiche 2.25
Stuffed Chiles 2.25
Veggie Tray 2.50
Shrimp Cocktail 1.50 per piece
Mini Prime Rib Sandwiches 1.50 per piece

Desserts

Carrot Cake 2.45
Cranberry-Walnut Cheesecake 2.45
German Chocolate Cake 2.45
Rocky Road Mousse Pie 2.45
Spumoni Pie 2.45
Fudge Brownie w/Vanilla Ice Cream 2.50
N.Y. Cheesecake w/Strawberry Sauce 2.50
Triple Chocolate Torte w/Vanilla Ice Cream 3.95
English Trifle 2.95
Fruit Cobbler 4.95

Add 8.75% 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. 8.75% sales tax and 18% gratuity is added to all prices quoted.
2. \$250 for Security Services will be charged for a minimum of two security guards.
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 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 wedding.
Check, 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 wedding.
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 wedding – 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 Vinaigrette

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

Rice

Pilaf + Spanish + Dirty Rice + Cajun (spicy)
 Basic White + Curried

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 Tarter Sauce and Lemon*
 Baked Scallops
 Deep-Fried Shrimp
 Halibut / Swordfish
 Baked Salmon
 Shrimp Scampi

Pasta

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

Potato

Baked or Boiled
 French Fries (Chips)
 Scalloped or Lyonnaise
 Mashed or Roasted
 New Potatoes

Vegetable

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

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

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

Fish

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

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