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 $185 per hour)
4. White table linens
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. 9.5% 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
    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 seven (7) days prior to event.
    Cash and all major credit cards accepted (checks are not accepted for final payment).
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. $185 for a Security Guard (per 100 guests), 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 conformation 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, 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.
Buffet Menus

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

$17.95 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

$19.95 per person

Grande Buffet
- Fresh Rolls & Butter
- Caesar Salad
- 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
- Prime Rib, Roast Turkey, Baked Ham
- Mashed Potatoes, Rice Pilaf
- Mixed Vegetables
- Coffee and Iced Tea

$24.95 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 $2.50 for each additional entree choice
$15.95 Lunch / $17.95 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 $2.50 for each additional entree choice
$17.95 Lunch / $19.95 Dinner

Prime Rib
- New York Steak
- Halibut (market Price)

Choice of one of the above or add $2.50 for each additional entree choice
$22.95 Lunch / $25.95 Dinner

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

Assorted Appetizers including
- Turkey, Roast Beef
- Ham & Cheese
- Chips and Dip
- Bar-B-Q Chicken
- Cheese and Crackers
- Meatballs + Potato Fritters
- Homemade Tortilla Strips & Salsa

$13.95 per person

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

Bite Size Pizzas 3.50
Chicken-on-Sticks 3.50
Deep-Fried Mushrooms 3.50
Egg Rolls 3.50
Fruit Plate 3.50
Mini-Quiche 3.95
Stuffed Chiles 3.50
Vegetable Tray 3.50
Shrimp Cocktail 3.50 per piece
Mini Prime Rib Sandwiches 3.50 per piece

Desserts
- Carrot Cake 3.50
- Cranberry-Walnut Cheesecake 3.50
- German Chocolate Cake 3.50
- Spumoni Pie 3.50
- Fudge Brownie 3.50
- N.Y. Cheesecake 3.50
- Triple Chocolate Torte 3.95
- English Trifle 3.50
- Fruit Cobbler 5.95

Add 9.5% 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 – $24.95 per person
Sit-Down – $29.95 per person

1. 9.5% sales tax and 18% gratuity is added to all prices quoted.
2. $175 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”**

<table>
<thead>
<tr>
<th>Salads</th>
<th>Poultry</th>
<th>Pasta</th>
<th>Fish</th>
<th>Vegetable</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar + Tossed Green</td>
<td>Grilled Herb Chicken Breast</td>
<td>Cannelloni Fettuccini Alfredo or with Vegetables</td>
<td>House Specialty</td>
<td>Vegetable Medley</td>
</tr>
<tr>
<td>Chinese Chicken* + German Potato</td>
<td>Mini Chicken Cordon Bleu</td>
<td>or Chicken &amp; Broccoli Ravioli (Meat or Cheese)</td>
<td>ICELANDIC COD</td>
<td>+ Green Beans</td>
</tr>
<tr>
<td>Cole Slaw + Fruit Salad + Fruit Jello</td>
<td>Roast Turkey Breast</td>
<td>Lasagna (Meat, Cheese or Vegetarian)</td>
<td>Battered and Deep Fried, served with Tartar Sauce and Lemon</td>
<td>+ Broccoli</td>
</tr>
<tr>
<td>Carrot-Raisin + Pasta + Potato</td>
<td>Chicken Fajitas</td>
<td>Cheese Tortellini with Alfredo Sauce</td>
<td>Baked Scallops</td>
<td>+ Carrots</td>
</tr>
<tr>
<td>Macaroni + Three-Bean</td>
<td>Teriyaki Chicken</td>
<td></td>
<td>Deep-Fried Shrimp</td>
<td>+ Corn</td>
</tr>
<tr>
<td>Spinach &amp; Mushroom</td>
<td>Sweet &amp; Sour Chicken</td>
<td></td>
<td>Halibut / Swordfish</td>
<td>+ Peas</td>
</tr>
<tr>
<td>Tomatoes Vinegarette</td>
<td></td>
<td></td>
<td>Baked Salmon</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Shrimp Scampi</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat</th>
<th></th>
<th></th>
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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Ham</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corned Beef Brisket</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Fajitas + Meat Loaf</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Prime Rib + Pork Chops</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>New York Strips</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Pork Chop</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage Selections</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Loin Wrapped in Bacon</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rice</th>
<th></th>
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<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pilaf + Spanish + Dirty Rice + Cajun (spicy)</td>
<td>Fettuccini Alfredo with Vegetables</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Basic White + Curried</td>
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</tr>
</tbody>
</table>

### 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**

<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Poultry</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon* (Market Price)</td>
<td>House Specialty</td>
<td>Roast Turkey Breast</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Prime Rib + New York Steak</td>
<td><strong>ICELANDIC COD</strong> Battered and Deep Fried, served with Tartar Sauce and Lemon</td>
<td>Grilled Herb Chicken Breast</td>
<td>+ Spumoni Pie</td>
</tr>
<tr>
<td>Strip Steak + Meat Loaf + Pot Roast</td>
<td>Lobster Tail* (MP)</td>
<td>Cornish Game Hen</td>
<td>+ Cranberry-Walnut Cheesecake</td>
</tr>
<tr>
<td>Baked Ham + Fajitas + Beef Stroganoff</td>
<td>Whole Main Lobster* (MP)</td>
<td>Chicken Cordon Bleu</td>
<td>+ German Chocolate Cake</td>
</tr>
<tr>
<td>Corned Beef Brisket</td>
<td>Salmon Newberg + Deep-Fried Shrimp</td>
<td>Chicken Stuffed w/ Broccoli</td>
<td>+ Rocky Road Mousse Pie</td>
</tr>
<tr>
<td>Sausage Selections + Stuffed Pork Chop</td>
<td>Baked Scallops + Grilled Swordfish</td>
<td>Chicken Kiev + Chicken Fajitas</td>
<td>+ Carmel Turtle Ice Cream Cake</td>
</tr>
<tr>
<td>Pork Loin wrapped w/ Bacon</td>
<td>Shrimp Scampi + Halibut* (MP)</td>
<td>Sweet &amp; Sour + Teriyaki</td>
<td>+ Fudge Brownie w/Vanilla Ice Cream</td>
</tr>
</tbody>
</table>

***(MP) Denotes Premium or Market Price**