

*Naples Elks Lodge #2010*  
*3950 Radio Road, Naples, FL 34104*  
*Website: [www.napleselks.com](http://www.napleselks.com)*

*Welcome to the Naples Elks Lodge #2010. We are committed to providing high personal service and to make your special moment an event to remember!*

*Our new facility was opened in March of 2000 with 27,700 square feet, which includes full service banquet rooms, three of which can be converted into our Grand Ballroom, comfortably seating over 600 guests.*

*The entire building has been furnished with all the best from our dining tables to our state-of-the-art kitchen. We also offer the finest cuisine in an array of cooking styles, tasting menus are available, as well as specialty themed menus. Let the Naples Elks Lodge #2010 make your special event an extraordinary one.*

*Enclosed you will find a wide range of menu's, pricing and services available. We hope you will find this brochure helpful in making your very important decisions.*

*Our facility is available for all your special events needs; Weddings, Proms, Business Meetings, Luncheons, Trade Shows and Dinner Theater.*

*Please do not hesitate to contact me should you have any questions or require additional information or if I may be of further assistance.*

*Sincerely,*

*Gia Marrone*  
*Club Manager / Event Coordinator*  
*T: 239.643.0075 Ext. 305*  
*F: 239.643.4368*  
*E: [napelkgia@embarqmail.com](mailto:napelkgia@embarqmail.com)*

# *Payment Policy*

## *Deposit*

*A \$500.00 deposit is required to hold your reservation within five (5) days of original booking. Deposits are Non-Refundable should you decide to cancel your booking.*

## *Payments*

*An account will be created for you upon receipt of your deposit. Payments can be made to your account at any time. A 75% expenditure fee is required five (5) business days prior to your event, at which time a guaranteed count must be submitted. The remaining balance and any additional charges, such as bar consumption fees, are to be paid at the conclusion of your event. Cash and Cashier's checks are acceptable forms of payment.*

## *Tax & Gratuities*

*A 6% Florida State sales tax and 20% gratuity will be added to all food and beverage charges at time of final billing.*

## *Room Rental Fees*

<i>Grand Ballroom (all 3 rooms)</i>	<i>\$1,500.00</i>
<i>Lodge Room</i>	<i>\$800.00</i>
<i>Antler West</i>	<i>\$500.00</i>
<i>Antler East</i>	<i>\$500.00</i>
<i>Any Two Of the Above Rooms</i>	<i>\$1000.00</i>
<i>Forest Room</i>	<i>\$350.00</i>

### ***Room Fees Include:***

*Tables, Chairs, China, Silverware, Glassware, Basic Linens, Set-up and Clean-up.*

### ***Deposit***

*A \$500.00 deposit is required to hold your reservation within five (5) days of original booking.  
Deposits are Non-Refundable should you decide to cancel your booking.*

### ***Discounts***

*Contact us for a quote. Discounted room rental fees available for:*

- Meetings and events not requiring food consumption*
- Multiple bookings*
- Off Season Events (June 1 to October 1)*

# *Breakfast*

## *Sunrise Buffet*

*Minimum 25 People*

### *Early Start*

*Scrambled Eggs  
Bacon & Sausage  
Hash Browns  
Assortment of Danish & Muffins  
Seasonal Fresh Fruit  
Coffee, Tea, & Juice*

*\$16.95*

### *Country Breakfast*

*Scrambled Eggs  
Bacon, Sausage, & Ham  
Home Fries  
Pancakes  
Grits  
Biscuits & Gravy  
Seasonal Fresh Fruit  
Coffee, Tea, & Juice*

*\$19.95*

### *Continental*

*Assorted Danish & Muffins  
Bagels & Cream Cheese Spreads  
Seasonal Fresh Fruit  
Coffee, Tea & Juice*

*11.95*

*Price does not include Sales Tax (6%) or Gratuity (20%)*

*Lunch*  
*Plated Salads*  
*Minimum 25 People*

***Trio Salad***

*A classic trio of Tuna, Chicken and Egg Salad served over a bed of mixed greens and garnished with fresh seasonal fruit.*

**\$16.95**

***Grilled Chicken Caesar***

*Grilled Chicken and crispy Romaine tossed in a tangy Caesar dressing.*

**\$16.95**

***Far East Chicken Salad***

*Crunchy greens tossed with grilled chicken breast, snow peas, diced red peppers, shredded carrots and Mandarin oranges, drizzled with ginger sesame dressing topped with chow main noodles.*

**\$16.95**

***Salad Nicoise***

*French Provincial Salad served over a bed of baby lettuce with hard boiled egg, Kalamata olives, fingerling potatoes, Haricot Vert, diced tomatoes tossed in Balsamic Vinaigrette and topped with seared Ahi Tuna.*

**\$18.95**

***Chicken & Grapes***

*Traditional chicken salad mixed with plump seedless grapes and a light dill mayonnaise. Served over a bed of mixed field greens tossed in a sweet vinaigrette.*

**\$15.95**

***Black & Bleu Salad***

*Marinated Black Angus Beef thinly sliced served over a bed of mixed greens, tomatoes and cucumbers tossed with Italian Vinaigrette and crumbled Bleu Cheese.*

**\$18.95**

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

*Lunch*  
*Plated Entrees*  
*Minimum 25 People*

*London Broil*

*Garlic Cabernet Sauce Marinated  
Broiled Flank Steak Thinly Sliced and  
Served with Roasted New Potatoes,  
Salad and Fresh Rolls*  
**\$18.95**

*Roast Vegetable Terrine*

*Eggplant, Summer Squash and Zucchini  
Layered with Mozzarella Cheese and  
Baked in Marinara Sauce  
Served with Pasta, Salad and Fresh Rolls*  
**\$17.95**

*Sautéed Tilapia*

*Light white Fish baked in garlic butter  
Served with Steamed Vegetables, Baked Potato,  
Salad and Fresh Rolls*  
**\$17.95**

*Classic Pot Roast*

*Slow simmered Beef Round  
With Potato, Carrots, Celery and Onions  
Served with Whipped Sweet Cream Potatoes,  
Salad and Fresh Rolls*  
**\$18.95**

*Chicken Rollatini*

*Tender Chicken Breast  
Wrapped around Ham and Provolone Cheese  
Sautéed in Marsala Wine and  
Served with Penne Pasta, Salad and Fresh Rolls*  
**\$17.95**

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

# *Lunch Buffet*

*Minimum 25 People*

*\$19.95 per person*

## *Entrée*

*(Select Two)*

*London Broil  
Roast Vegetable Terrine  
Baked Tilapia  
Classic Pot Roast  
Chicken Rollatini*

## *Starch*

*(Select One)*

*Pasta  
Wild Rice  
Baked Potato  
Roasted New Potatoes  
Whipped Sweet Cream Potato*

## *Vegetable*

*(Select Two)*

*Candied Carrots  
Corn on the Cob  
Normandy Vegetable Blend  
Peas & Pearl Onions  
Steamed Green Beans  
Sugar Snap Peas*

## *Salad*

*(Select One)*

*Fresh Garden Greens  
Pasta Salad  
Marinated Three Bean Salad  
Marinated Tomatoes  
Cucumber & Red Onion*

*Additional Selections and Specialty Menus Priced Separately*

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

*Lunch*  
*Deli Buffet*  
*Minimum 25 People*

*Option I*

*Potato Salad*  
*Coleslaw*  
*Assorted Deli Meats & Cheeses*  
*Assortment of Fresh Breads & Rolls*  
*Selection of Cookies & Brownies*

**\$17.95**

*Option II*

*Sandwich Buffet*  
*Potato Salad*  
*Pasta Salad*  
*Fruit Salad*  
*Assorted Deli Meats & Cheeses*  
*Assortment of Fresh Breads & Rolls*  
*Selection of Cookies & Brownies*

**\$18.95**

*Salad Buffet*

*Chicken Salad*  
*Tuna Salad*  
*Mixed Green Salad*  
*Three Bean Salad*  
*Marinated Tomatoes, Cucumber & Red Onions*  
*Cottage Cheese*  
*Fruit Salad*  
*Roast Beets*  
*Choice of Two Dressings*  
*Assortment of Fresh Breads & Rolls*

**\$19.95**

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

# *Dinner Buffet*

*Minimum 25 People*

*\$29.95 per person*

## *Entrée*

*(Select Two)*

*Roast Beef Top Round  
Peppered Roast Pork  
Sliced Roast Turkey  
Baked Chicken  
Spiral Baked Ham  
Chicken Cordon Bleu  
Vegetable Lasagna  
Veal Parmigiana  
Broiled Catch of the Day*

## *Starch*

*(Select One)*

*Baked Potato  
Baked Sweet Potato  
Whipped Sweet Cream Potato  
Wild Rice  
Couscous  
Roasted New Potato*

## *Vegetable*

*(Select Two)*

*Candied Carrots  
Corn on the Cob  
Normandy Vegetable Blend  
Peas & Pearl Onions  
Steamed Green Beans  
Sugar Snap Peas*

## *Salad*

*(Select One)*

*Fresh Garden Greens  
Pasta Salad  
Marinated Three Bean Salad  
Marinated Tomatoes  
Cucumber & Red Onion*

*Additional Selections and Specialty Menus Priced Separately*

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

# *Plated Dinner*

*Minimum 25 People*

## *Entrée Choices*

*(Pick Two)*

*N.Y. Strip Steak*

*\$34.00*

*Prime Rib with Aus Jus*

*\$32.00*

*Stuffed Rack of Lamb*

*\$34.00*

*Veal Marsala*

*\$32.00*

*Chicken Florentina*

*\$32.00*

*Stuffed Roast Chicken*

*\$30.00*

*Roast Turkey Dinner*

*\$32.00*

*Fresh Catch of the Day*

*\$32.00*

*Baked Chicken & Potatoes*

*\$30.95*

## *Vegetable*

*(Pick Two)*

*Candied Carrots*

*Corn on the Cob*

*Normandy Vegetable Blend*

*Peas & Pearl Onions*

*Steamed Green Beans*

*Sugar Snap Peas*

## *Starch*

*(Pick One)*

*Baked Potato*

*Baked Sweet Potato*

*Whipped Sweet Cream Potato*

*Wild Rice*

*Couscous*

*Roasted New Potato*

## *Salad*

*(Pick One)*

*Fresh Garden Greens*

*Pasta Salad*

*Marinated Three Bean Salad*

*Marinated Tomatoes*

*Cucumber & Red Onion*

## *Desserts*

*(Choose One)*

*Black Forest Cake*

*Raspberry Cheesecake*

*Carrot Cake*

*Florida Key Lime Pie*

*Apple Pie Alla Mode*

*All choices served with Dessert, Coffee, Tea and Lemonade.*

*20% gratuity and 6% Florida State sales tax not included.*

# *Children's Menu*

*\$10.95*

*Minimum 25 Children*

*2years to 10years*

## *Entrée Choices*

*(Pick One)*

*Hot Dog*

*Hamburger*

*Chicken Nuggets*

*Mini Corn Dogs*

## *Side Choices*

*(Pick One)*

*Mac & Cheese*

*Tater Tots*

*French Fries*

*Corn Nibblers*

*Apple Sauce*

## *Dessert Choices*

*(Pick One)*

*Cookies*

*Cake*

*All choices served with Tea and Lemonade*

*20% gratuity and 6% Florida State sales tax not included.*

# *Hors D'oeuvre*

*All Prices per 100 Pieces*

*Sesame Crusted Chicken Tenders*  
\$160.00

*Stuffed Artichoke Hearts*  
\$180.00

*Baked Brie with Raspberries En Croute*  
\$175.00

*Mini Beef Wellington*  
\$225.00

*Bacon Wrapped Scallops*  
\$180.00

*Coconut Shrimp*  
\$225.00

*Antipasto Skewers*  
\$150.00

*Crab Rangoon*  
\$150.00

*Chilled Shrimp Cocktail (16/20)*  
\$250.00

*Mini Crab Cakes*  
\$160.00

*Chicken Fingers with Honey Mustard*  
\$160.00

*Chicken Quesadilla*  
\$125.00

*Assorted Pin-Wheels*  
\$195.00

*Southwest Black Bean Spring Rolls*  
\$190.00

*Rumaki*  
\$160.00

*20% gratuity and 6% Florida State sales tax not included.*

# *Display Platters*

*Fresh Seasonal Fruit & Fruit Dips*

*\$235.00*

*Crudités & Assorted Dips*

*\$175.00*

*Specialty Cheese & Crackers*

*\$235.00*

*Bagels & Lox  
with Capers & Cream Cheese*

*\$250.00*

*20% gratuity and 6% Florida State sales tax not included.*

# *Bar Options*

## *Premium Open Bar*

*Includes Premium Brands of Liquor, House Wines, Domestic & Import Beers, and Non-Alcoholic Beverages*  
*Two Hours: \$25.00 per Person*  
*\$9.00 per person each additional hour*

## *Call Open Bar*

*Includes all Call Brands of Liquor, House Wines, Domestic & Import Beers and Non-Alcoholic Beverages*  
*Two Hours: \$22.00 per Person*  
*\$6.00 per person each additional hour*

## *Beer & Wine Open Bar*

*Includes House Wines, Domestic & Import Beers, and Non-Alcoholic Beverages*  
*Two Hours: \$18.00 per Person*  
*\$4.00 per person each additional hour*

## *Host Bar*

*Guest charged for Individual Cocktail based on consumption*  
*Guest may select the beverages offered*  
*\$100.00 Bartender fee required if bar revenue does not exceed \$400.00 per bar*

## *Keg Service Available*

## *Cash Bar*

*Guest charged for individual Cocktail based on consumption*  
*Soft Drinks: \$2.50 each*  
*Bartender Fee: \$50.00 (First two hours)*  
*\$25.00 (Each additional hour)*

*20% gratuity and 6% Florida State sales tax not included.*

### *Additional Services*

- ❖ *12" Round Mirrors For Centerpieces* \_\_\_\_\_ *\$2.00 Each*
- ❖ *10" Silver Charger Plates* \_\_\_\_\_ *\$3.00 Each*
- ❖ *Votive Candles & Glass Holders* \_\_\_\_\_ *\$1.00 Each*
- ❖ *Coloring Books & Crayons* \_\_\_\_\_ *\$2.50 Per Set*
- ❖ *Board Games* \_\_\_\_\_ *\$5.00 Each*
- ❖ *Micraphine* \_\_\_\_\_ *\$10.00 Each*
- ❖ *Podium* \_\_\_\_\_ *\$10.00 Each*
- ❖ *Specialty Linens* \_\_\_\_\_ *Quotes Available Upon Request*
- ❖ *Colored Napkins Only* \_\_\_\_\_ *\$3.00 Each*
- ❖ *Stage* \_\_\_\_\_ *\$100.00 Per Piece*
- ❖ *Dance Floor* \_\_\_\_\_ *Small \$150.00 Medium \$200.00 Large \$250.00*
- ❖ *Helium Ballons* \_\_\_\_\_ *\$20.00 Per Dozen*

*Decorating Service Priced Per Event.*