

# Union Park

d i n i n g   r o o m

*Dear Guests,*

*Thank you for your interest in the Union Park Dining Room as a host for your special event.*

*We look forward to help you make this day pleasant and memorable.*

*Located in the historic hotel Macomber, Union Park Dining Room is available for both casual and elegant parties, receptions, special occasion dinners and complete weddings. Our facility can host groups up to 125 people, depending on the type of reception you desire. The Hotel Macomber with its 37 guest rooms will be happy to provide accommodations for your guest. Our events generally include one and a half hour of butlered Hors d`oeuvres, followed by a sit-down dinner. We also offer a wide variety of extras to satisfy everyone's specific needs.*

*Chef Schatz could create a custom menu upon request.*

*No liquor license, BYOB or local wine available.*

## **Basic Pricing**

*Afternoon Wedding Packages (11:30am-4:30pm):  
(70 people minimum charge)*

*Any day:*

*\$150.00 per person (off season)*

*\$200.00 per person (May 15<sup>th</sup>-October 15<sup>th</sup>)*

*Evening Wedding Packages (5:30pm-10:30pm):  
(100 people minimum charge)*

*Any day:*

*\$200.00 per person (off season)*

*\$250.00 per person (May 15<sup>th</sup>-October 15<sup>th</sup>)*

*\*Smaller parties arrangement for private rooms can be made.*

*A total of 6.625% sales tax and 22% service charge are added to all parties and groups.*

*For detailed information or appointment, please do not hesitate to call today!*

*Sincerely Yours,*

*Bob Dimitrov, General Manager*

*(609) 884 8811*

### **Hor D'oeuvres (choice of six)**

\* Shrimp cocktail \* Oyster Rockefeller \* Coconut Shrimp \* Stuffed Mushrooms \* Spanikopita \* Bruschetta \*  
Vegetable Spring Roll \* Assorted Sushi Rolls \* Fried Ravioli \* Chicken Satay \* Beef Satay \* Crab Cake \*  
Roasted Pepper Crustini \* Spring Roll \* Assorted Cold Canapés \* Seared Scallops \* Potato Scallops \*  
Asparagus & Prosciutto \* Smoked Salmon Rolls \* Beef Kebabs \* Chicken Sesame \*

### **Soups (choice of one)**

*Tomato Bisque* with Herb Crème Friache  
*Lobster Bisque* Sherrie Crème Friache  
*Vegetable Lentil* Soup  
Cream with *Wild Mushrooms*  
Spicy *Black Bean Andouille* Lime Sour Cream  
*Thai Style Asparagus and Crab* Soup

Or

### **Salads (choice of one)**

*Mixed Baby Greens* with Tart Balsamic Vinaigrette  
*Roquefort Baby Greens* with Pomegranate Vinaigrette  
*Friss'e Orange Segments* with Sweet Anise Vinaigrette  
*Chevre Mixed Greens*, Pignoli Nuts with Wild Berry Vinaigrette  
*Caesar Salad*

Or

### **Appetizers (choice of one)**

Garlic Roasted *Prawns*, Served Chilled, with Gazpacho Dipping Souse  
*Baked Oysters* with Sautéed Spinach, Pernod  
*Baked Brie* with Greens and Berries  
*Smoked Fish* Plate with Proper Accrument  
*Crab Cake* with Horseradish Crème Friache  
*Seared Beef Carpaccio* with Friss'e and Roquefort  
*Spicy Tuna Roll*, *California Roll*, *Seaweed Salad*, *Wasabi*

### **Entrees (choice of three)**

*Filet Mignon*: roasted shallots, crumbled blue cheese, sauce au poivre  
*Prime Rib*: slow roasted, Au jus, horseradish  
*NY Strip Steak*: bourbon / shitake mushroom glaze  
*Veal Tenderloin*: herbed demi glace, sautéed spinach  
*Chicken Breast*: sautéed button mushrooms, Marsala wine sauce  
*Duck Breast*: served medium, raspberry glaze  
*Elk Tenderloin*: served medium rare, lingonberry glaze  
*Rack of Lamb*: mustard crust, roasted garlic demi glace  
*Halibut*: seared, mushroom risotto, basil oil  
*Crab Cake*: horseradish champagne sauce  
*Red Snapper*: plum tomato basil salad, citrus oil  
*Ahi Tuna*: black pepper crusted, wasabi, lime tamarind glaze  
*Salmon*: roasted, crab tomato basil salad, sweet anise oil  
*Stuffed Lobster Tail*: available Saturday evening or for extra charge  
*Surf & Turf*: available Saturday evening or for extra charge

## EXTRAS

<i>Domestic &amp; Imported Cheese Board</i>	<b>\$150.00</b>
<i>Assorted Pate Arrangement</i>	<b>\$150.00</b>
<i>Vegetable Crudités</i>	<b>\$100.00</b>
<i>Smoked Salmon Arrangement</i>	<b>\$150.00</b>
<i>Assorted Smoked Fish</i>	<b>\$170.00</b>
<i>Raw Bar</i>	<b>\$30.00 per person</b>
<i>Assorted Sushi Board</i>	<b>\$170.00</b>
<i>Fresh Fruit Tray</i>	<b>\$100.00</b>
<i>Danish &amp; Muffin Selection</i>	<b>\$100.00</b>

*The dinner includes chef's selection of fresh seasonal vegetables and starch, baskets of gourmet bread, whipped butter and coffee service.*

**Notes:** Complementary selection of petit fours is added to you package!

### ***Union Park Dining Room at Hotel Macomber Grande Dame of the East Coast***

*The largest wood frame structure on the east coast, built in 1911.*

*This grand old Madame has seen her share of romances.*

*Primarily the one between her and the Atlantic ocean, situated a mere 100 yards away.*

*Many a storm , fire, and flood has tried to separate the two but  
remember this is a love story. And true love always prevails.*

*Your wedding day is special, why not spend it in a unique place with ocean views  
and a covered veranda, mahogany furnishings, and silver service.*

*We look forward to help you make this day pleasant and memorable,  
as we have for over 250 brides and grooms for the past years.*