Banquet Pricing



Prices effective January 2023. Subject to change without notice



DEPOSIT/POLICY FORM

We are happy you have chosen The Modern Maturity Center as the location for your special event. It is our desire to make your event truly "special" with delicious food served in a beautiful and cheerful atmosphere. Please take the time to read through our policies and list of services. If there is anything we can do to make your occasion more memorable, please let us know.

The Modern Maturity Center is pleased to offer banquet services to groups of **seventy-five (75) or larger full paying meals.** If the event count is under 50, you must cancel the event or pay for the required 75. Enclosed, you will find the most frequently requested menu selections. Additional menu selections may be created at your request.

DEPOSIT & CANCELLATION POLICY

A \$500 non-refundable deposit is required to guarantee your event. In the event of cancellation, 50% of the deposit <u>may</u> be refunded if the date is re-booked. A 24-hour notice is required to cancel an event due to weather conditions. The non-refundable deposit will be forfeited. If, however, you reschedule your event within 60 days, all monies will be transferred. If less than 24-hour notice of weather cancellation is given, you are still obligated to pay the guarantee for your event.

FOOD AND BEVERAGE

All food and alcoholic beverages served in The Modern Maturity Center must be provided by The Modern Maturity Center.

If your event is a buffet, any food not consumed will not be permitted to leave the premises.

GUARANTEE

A guarantee for your event must be provided seven (7) business days prior to the event, excluding holidays and weekends. This number is not subject to reduction and charges will be made based on the guarantee. If the guarantee is increased less than two (2) business days prior to the event, there will be a 10% surcharge assessed for each additional entree ordered or served.

FUNCTION SPACE

The Center reserves the right to adjust room assignment based on actual numbers.

PAYMENT POLICY

All events <u>must be prepaid</u> unless other arrangements have been made upon the signing of the contract. A valid credit card must be on file. A damage fee of \$250 will be placed against the card and refunded after the event if there are no damages. Prepay-

ment will be based on the guarantee, any balances due for additional meals over the guarantee will be billed to the credit card in addition to any other after charges. Any additional time beyond the time contracted will be billed to the credit card at the full rate. Prepayment, if by personal check, should be made thirty (30) days prior to the event. If payment is made less than ten (10) days prior to the event, it must be made by credit card, certified or cashiers check. If full payment for the guarantee is not received prior to the event, it will be cancelled.

CHILDREN RATES

Ages 4-9 - Half Price; Under 4 years of age - Free, but no plate provided.

EVENT DURATION

Space will be provided for a period of four hours, when you purchase lunch or dinner for your event, beginning at the scheduled time of arrival. If the event is extended beyond the four (4) hour limit, there will be a charge of \$100 per hour. Event duration will be discussed at the time of booking and will be in the written contract. Weddings are subject to a five (5) hour duration.

BANQUET ROOM LIABILITY

The Center reserves the right to inspect and control all functions—The liability for any damages will be charged to the person making the arrangements at actual repair or replacement cost.

- 1. Banners may be hung with prior approval.
- 2. The use of scotch tape, nails, push pins, or fasteners that may cause damage is prohibited.
- 3. Additional labor charges will apply to any function for which more than standard clean up is required.

Please sign and date this form that you have read and agree to all MMC event policies and return this form with your deposit.		
Print Name	Sign	Date
THE MODERN MATURI	TY CENTER, INC. BANQUET SER'	VICES 1

Wedding Packages

Majestic Elegance

Appetizers/1-Hour Reception

Cheese & Cracker Tray Fresh Fruit Vegetable Crudites

Sit-Down Entrees

Tossed Salad - Rolls Petite Filet Mignon with Portabella Mushroom Sauce Crusted Tilapia Filet Choice of 1 Vegetable and 1 Starch Also included: Coffee, Iced Tea & Hot tea Wedding Cake Cutting Ceremony Two Drink Tickets per adult includes: Soda, Beer, Wine, Premium Bar Drinks Non-Alcoholic Punch in Fountain Champagne Toast

\$86 per person with gratuity

Enchanting Hearts _____ Blissful Love ___

Appetizers/1-Hour Reception

Cheese & Cracker Tray Fresh Fruit, Vegetable Crudites

Buffet Entrees

Tossed Salad - Rolls Prime Rib au jus & Stuffed Chicken Breast w/ Cranberry Glaze Choice of 1 Vegetable and 1 Starch Also included: Coffee, Tea & Iced tea Wedding Cake Cutting Ceremony

Two drink Tickets per adult includes: Soda, Beer, Wine, Premium Bar Drink Non-Alcoholic punch in Fountain Champagne Toast

\$88 per person with gratuity

Appetizers/1-Hour Reception

Cheese & Cracker Tray Fresh Fruit Vegetable Crudites

Buffet Entrees

Tossed Salad - Rolls Steamship Round of Beef & Baked Chicken Choice of 1 Vegetable and 1 Starch Also included:

Coffee, Iced Tea & Hot tea Wedding Cake Cutting Ceremony Two drink Tickets per adult includes: Soda, Beer, Wine, Premium Bar Drinks Champagne Toast

\$65 per person with gratuity

Prices include 20% gratuity per person

One Bartender required per 125 guests. Bar set-up fee of \$100 per bar for 4 hours After 4 hours add \$20 per bartender per hour

Breakfast

All breakfasts include coffee and assorted juices, water

Repole fact Ruffet

Continental Breakfast	Breakfast Buffet
C.B. # 1 7.00 Assorted Pastries 9.10 Assorted Pastries and Bagels with Assorted	The Eye Opener
Cream Cheese C.B. # 3	The Capitol
Fresh Fruit Cup, Assorted Pastries, Muffins, Bagels & Cream Cheese	Farmers Breakfast27.60 Fresh Scrambled Eggs, Creamed Chipped Beef,
Additional Items Available: Individual Fresh Yogurts	Southern Style Biscuits, Home Fries, Bacon, Sausage, Ham, Grits
	Prices from 11 a.m1 p.m.
Please ask about our Special Bereavement rate for a	Chicken Breast meal available for MMC Members.
<u>Lite Fare</u>	Entrees
Salads Served with a beverage and bread sticks,	Served with Salad, Vegetable, Starch, Rolls, Beverage & Chocolate or Vanilla Mousse
chocolate or vanilla mousse	Chicken Breast
Grilled Chicken Tropical Salad	with Honey Dijon or White Wine Sauce 25.30
with Mango Salsa20.75	Marinated Chicken
Grilled Chicken Caesar Salad 20.75	Ham
Chef Salad 18.75	Roast Pork Loin
Sandwiches	Chicken Alfredo on a bed of Linguini 25.30
Served with Potato Chips & Condiments, Coffee,	Crusted Tilapia Filet
Iced Tea. Chocolate or Vanilla Mousse	Roast Top Round of Beef
	Roast Beef and
Choice: Tuna Salad or Chicken Salad 18.15 with Croissant	Marinated Chicken 30.50
Chicken Breast with Honey Dijon 19.40	Pasta Entrees
on Kaiser Roll	Served with Salad, Italian Bread, Beverage &
Chicken Breast with Buffalo Sauce 19.40	Chocolate or Vanilla Mousse
on Onion Roll with Cheese	Lasagna
Deli Tray (75 minimum)	Spaghetti with Meat Sauce 20.35
Choice of Potato Salad, Pasta Salad, or Cole Slaw	Vegetable Lasagna
Cups of Homemade Soup	20.00
Broccoli, Vegetable Beef, Chicken Noodle. Crab Soup	Extra Entrees - \$5 per person

Prices include 20% gratuity

Appetizers

Fresh Fruit Cup	Shrimp Cocktail Bowl (min. 200p) Market Price
	Asparagus in Phyllo 188.50
	Mini Crab Cake Balls 188.50
	Scallops Wrapped In Bacon Market Price
	Shrimp Wrapped In Bacon Market Price
number of guests	Coconut Shrimp
Cheese & Cracker Tray4.25 Vegetable Tray4.65	Philly Cheesesteak Springrolls 186.00
	Chicken Quesadilla 186.00
	Fried Chicken Wings200.00
Cheese & Cracker- Vegetable & Dip Tray8.00	Hot Wings175.00
Cheese with Fruit Tray 8.50	Wontons
·	Mini Chicken Tenders150.00
Cheese & Cracker Vegetable and Fresh Fruit 10.50	Fried Shrimp 175.00
Fruit Tray5.30	Mini Egg Rolls 150.00
	Fried Mac & Cheese95.00
Chocolate Fountain Rental Fee 200.00 with milk chocolate. Assorted items for dipping (per person).	Meatballs
50 person minimum	Pigs in Blanket 152.00
	Fried Green Beans 64.00
If you select hors d'oeuvres only, there will be an additional room rental fee Subject to availability	Butlered hors d'oeuvres - \$10 extra per selection

Entrees

Prices quoted are for buffet meals - minimum 50 full-paying guests required.

All prices are 'per person'. If you prefer a sit-down dinner, please add \$3.00 per person to the price of the entree. Family style - add \$4.00 per person to the price of the entree

Prime Rib of Beef Roast

Slow roasted, tender choice cut served au jus

\$56.83 pp

Chicken Cordon Bleu with Gravy

Ham and cheese filling, finished with supreme sauce

\$41.37 pp

Baked Stuffed Flounder

Stuffed with crab imperial Market Price

Stuffed Chicken Breast

Drizzled with a cranberry glaze

\$39.29 pp

Roasted Top Round of Beef & Baked Marinated Chicken

A delightful combination of the chef's signature dishes

\$39.30 pp

(Handcarved beef, add \$.50 per person) (boneless Breast of Chicken add \$1.50 per person)

Steamship Round of Beef*

A masterfully carved presentation

\$39.89

Steamship Round of Beef & Baked Chicken*

A marriage of two of our most popular entrees

\$40.82 pp

Baked Ham

Carved pit ham with raisin sauce or cranberry glaze

\$31.00 pp

(Hand carved add \$1 per person)

Lasagna

with Ziti or Spaghetti

\$28.50 pp

Vegetable Lasagna

with Spaghetti

\$27.15 pp

Filet Mignon

Unparalleled original adorned with bernaise sauce

\$51.15 pp

Chicken Chesapeake

Boneless Breast of Chicken topped with succulent Crab Imperial

Market Price

Parmesan Crusted Chicken Breast \$33.05 pp

Boneless Breast of Chicken

Choice of White Wine, Honey Dijon, Cranberry Glaze

\$31.75 pp

Roast Top Round of Beef

Seasoned Beef cooked to perfection

\$34.62 pp

(Handcarved, add \$.50 per person)

Baked Marinated Chicken

1/4 cut chicken with chef Victor's secret seasoning

\$30.78 pp

Seafood Newburg with Rice

Shrimp and scallops in a sherry cream sauce

\$41.37 pp

Steamship Round of Beef & Turkey*

A combination of two delicious roasted meats

\$42.88 pp

Choice of Fried or BBQ Chicken

1/4 cut, Eastern shore favorite

\$31.10 pp

Turkey, Stuffing & Cranberry Sauce

just like Thanksgiving!

\$31.75 pp

Crusted Tilapia Fillet

\$31.10 pp

4 oz. Salmon with Lemon sauce

Market Price

Dinners include starch, vegetable, salad, rolls, coffee & tea

Coffee, iced tea, hot tea are served with the meal. Other beverages can be provided for an additional charge.

For an additional vegetable or starch - add \$2.00 per person For additional single meat entree - add \$6.00 per person

* Requires a minimum of 100 quests

Specialty menus planned upon request Rates include gratuity, room for four hours, tablecloths

THE MODERN MATURITY CENTER, INC. BANQUET SERVICES _____

Entrees - continued

Chicken Alfredo with Linguini \$33.56 pp

Stuffed Pork Chop \$32.92 pp Pork Chop in Onion Gravy \$31.55 pp

Beef Tips over Noodles \$34.23 pp

Starch - choose one

Potato - baked, yams, whipped or garlic roasted ◆ Rice - wild, buttered or fried Rice & Peas ◆ Macaroni & Cheese ◆ Stuffing ◆ Dumplings

Vegetable - choose one

Frozen Mixed Greens ♦ Green Beans ♦ Black-Eyed Peas ♦ Glazed Carrots ♦ French Beans with Almonds

Additional Vegetable or Starch - \$2.00 per person

Salads - choose one

Pasta Salad ♦ Cole Slaw ♦ Potato Salad ♦ Tossed ♦ Caesar Salad Dressing - 2 Choices: French, Ranch, Italian, 1,000 Island, Red Vinaigrette, Honey Mustard, Bleu Cheese

Dessert Selections

\$1.75 per person additional, per item:

Chocolate, Vanilla, Banana, or Lemon Mousse ♦ Chocolate, Banana, Strawberry Crème Pies ♦ Vanilla Ice Cream or Sherbet

\$2.25 per person additional, per item:

Cheesecake ♦ Apple Pie ♦ Cherry Pie ♦ Lemon Meringue Pie ♦ Pumpkin Pie ♦ Sweet Potato Pie ♦ Chocolate Cake ♦ Carrot Cake ♦ Crème Brûlée Cheesecake ♦ Dessert Bars

\$2.75 per person additional, per item:

Lemon Shortcake Supreme ♦ Strawbery Shortcake Supreme
Dessert Bars ♦ Cupckaes

Prices include Gratuity of 20%

The event coordinator will determine the size and number of rooms needed to accommodate your guests. If additional room space is requested, there will be an extra room rental charge.

Cocktails & Beverages

Beers	Draft Beer
Assorted Beers	1/4 keg\$200.00 1/2 keg\$350.00
Punch *** Amaretto Sour Punch	Champagne
in Fountain (5 gallons)\$150.00 100.00 per replenishment	Champagne Toast\$2.00 per person
Champagne Punch in Punch Bowl\$120.00 (5 gallons) 90.00 per replenishment	Sparkling Cider or Grape Juice Toast
Whiskey Sour Punch in Fountain (5 gallons)\$120.00 90.00 per replenishment	Bar Price List *** Doubles\$11.00
Non alcoholic punch in Fountain (5 gallons) \$75.00	Specialty Drinks\$9.00
30.00 per replenishment	Specials\$11.00
Sodas	Wine
Large\$1.50	
	Wines (pre-ordered bottles) — ◆◆◆ White Zinfandel, Merlot or Chardonnay (750 ml.)

One bartender required per 125 guests
Bar set-up fee \$100 per bar for a time period of 4 hours.
After 4 hours, \$20 per bartender per hour will be charged
There is a 6 hour maximum for a bar.

Cash Bar- Drinks are paid for by each guest Open Bar - Billed on a per drink basis with one billing to event sponsor. No drink tickets will be accepted after 4 hours

NO OUTSIDE ALCOHOL ALLOWED IN THE CENTER

BANQUET WRITE-UP FORM

Name of Event:		
Date of Event:	Room:	
Projected Attendance:	Time: Hors d'Oeuvres: YES NO	
Time Food Served:		
Buffet or Sit-Down		
Menu:		
Cost per person:	-	
Bar: YES NO OPEN	CASH	
Beer: Keg: 1/4 1/2	Brand:	
Soda Station: YES NO (gues	sts provide 2 litre bottles only)	
Linen Color: Tablecloths (circle one) White or Van	illa Napkins:	
Head Table: YES NO Count:_		
Centerpieces: MMC will provide Guest w	vill provide None	
Music: DJ Band Dance F	Floor	
ADDITIONAL ITEMS REQUESTED:		
Mic and Podium Designated Phon	ne Line Registration Table	
Gift Table Cake Table	Display Table	
Piano TV/VCR (\$)		
LCD Projector (\$) Awards Table	Screen	
DEPOSIT RECEIVED: YES NO	AMOUNT	
If no, how much money needed with returned contract?_		
Guaranteed Count by:	Payment in full by:	
Return Contract to: Name	Revised Jan. 2020	
Address	Phone	



Room Rental Charges

Room	First 2 Hours	Each Additional Hour
Longwood Room	\$1000	\$300
Palmer Home Room	\$325	\$150
Wilmington Trust/ Diamond State Telephone Room	\$100	\$50
Main Lobby/Sun Room/Education Rooms	\$100	\$50
Art Room	\$50	\$20
East Wing	\$500 (per room)	\$300 (per room)
For all 3 rooms	\$1500	\$600
Conference Room	\$100	\$50
Room 8 (Yellow Room)	\$75	\$35

MISCELLANEOUS RENTAL CHARGES

Fountain Rental (only inside building)	\$25	
Champagne glasses	\$.50 each	
House Microphone & Podium	NO CHARGE	
Portable Microphones	NO CHARGE	
Television w/VCR or DVD (can be used in all rooms) \$50		
LCD Video Projector/Screens (VGA connection)	\$150	
Piano	\$10	
Archway	\$30	
Choir Risers	\$25	
8" Mirror Tiles	\$1.50 each	
Hurricane Globes	\$1.00 each	
Chair Covers (White or Black)	\$2.75 each (Modern Maturity will put on)	
Chair Sash	\$.50 each	
(Black/Red/Teal/White/Hot Pink/Lavender/Navy Blue)		
Diamond Ties	\$.50 each	
Up Lights	\$25 each	
Wheelchair lift for stage	\$100	
Staging (East Wing) 3 Sections , 8'x12'	\$500	
each additional 4'x6' section	\$50 each	

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