

**YACHT CLUB WEDDING CEREMONY PACKAGE**



30-minute waterfront ceremony on our picturesque patio

Set up and break down of white ceremony chairs and any necessary tables

Seating for up to 200 guests

Use of bridal and groom suite for the entire day

Use of white lattice ceremony arch

\* If weather does not permit, the ceremony may be moved inside our ballroom

**\$1500 not subject to tax or service charge**

## CLASSIC WEDDING PACKAGE

Buffet \$100 pp++, Plated \$105 pp++

### Entrees

Choose Three (3)

**Airline Grilled Chicken Breast** w/ honey garlic, marsala, or creamy lemon  
butter piccata w/capers

#### Caprese Balsamic Grilled Chicken

**Garlic Rubbed Beef Sirloin** w/ chimichurri sauce, demi glaze, or sherry mushroom cream

**Pan Seared Pork Loin** w/ apple glaze brandy compote or garlic butter herb sauce

**Baked Cod** topped with paprika bread crumbs w/ grilled cherry tomatoes & lemon garlic butter sauce

**Stuffed Portabella Mushroom Cap** w/ saffron rice & roasted vegetables

**Stuffed Shells** w/ ricotta, spinach, garlic, parmesan and classic marinara sauce

**Sliced Honey Ham** w/ sweet bourbon glaze and pineapple

**Vegetable Curry** over white rice w/ onions, peppers, zucchini, squash, cauliflower, diced potatoes,  
and chickpeas in coconut milk and curry ginger sauce

**Pasta** w/ house made marinara, seasonal sauteed veggies and fresh parmesan

**Grilled Salmon** w/ beurre blanc sauce fresh spring onions or cherry roasted tomatoes and dill sauce

---

## DELUXE WEDDING PACKAGE

Buffet \$110 pp++, Plated \$115 pp++

MAY ALSO CHOOSE ANY OPTIONS FROM CLASSIC PACKAGE

### Entrees

Choose Three (3)

**Grilled Flank Steak** w/ demi glaze or caramelized onion sauce

**Pan Seared Mahi Mahi** w/ tropical salsa or puttanesca sauce

#### Eggplant Parmesan

#### Classic Chicken Parmesan

**Mixed Vegetables** over soba noodles topped w/ crispy tofu, coconut milk & curry sauce

**Sauteed Shrimp** w/ crushed tomato, spinach and garlic over linguine

**French Onion Stuffed Chicken Breast** w/ gruyere & caramelized onions

**Cheese Ravioli** w/ shrimp and scampi sauce

## EXCLUSIVE WEDDING PACKAGE

Buffet \$120 pp++, Plated \$125 pp++

MAY ALSO CHOOSE ANY ITEMS FROM CLASSIC & DELUXE PACKAGE

### Entrees

Choose Three (3)

Broiled Crab Cake- w/ house remoulade

Pan Seared Rockfish- w/ lemon caper sauce

Filet Mignon- w/ choice of demi glaze or truffle butter sauce

Duck Confit- leg or sliced breast w/ plum sauce

Crab & Shrimp Fra Diavolo- over penne pasta

Shrimp & Lobster Linguine w/ red onion, mushrooms, artichoke hearts, fennel & lemon garlic butter sauce

Blackened Sea Scallops & Shrimp- w/brown butter and risotto

Grilled Tuna w/ cilantro lime avocado cucumber salsa

Short Ribs- w/ demi glaze and crispy onions

Veal Marsala- w/ roasted garlic & shallots

---

### PLATINUM WEDDING PLATED ENTREES

\$145 pp++

CHOICE OF 2 ENTREES

Surf & Turf- petite filet & split lobster tail w/ scalloped potatoes & asparagus

Chesapeake Surf & Turf- petite filet & crab cake w/ crispy Brussels & Old Bay whipped potatoes

Half Rack of Lamb w/ pomegranate demi over roasted root vegetables and rosemary fingerling potatoes

Pappardelle Pasta w/ lobster thermidor (fennel & cream sauce)

Chilean Sea Bass- w/ lemon parmesan cream sauce, wild rice & garlic spinach

Jumbo Stuffed Shrimp- w/crab imperial & tri-colored roasted carrots & wild rice

### CHOICE OF ONE PLATED DESSERT

Classic Cheesecake w/ strawberry drizzle

Tiramisu

Seasonal Cobbler

Chocolate Mousse

Smith Island Cake

*Tier 3 Antipasti Platter included with Platinum Package*

## Passed Hors d' Oeuvres

Choose Four (4)

Chicken & Lemon Pot Sticker

Chicken Cordon Bleu Bites

Pork Pot Sticker

Vodka Marinara Meatballs

Veggie Spring Roll

Fried Cheese Ravioli w/ marinara

Bacon Wrapped Scallops

Crispy Shrimp w/ Thai chili dipping sauce

Tuscan Fig & Caramelized Onion in mini phyllo

Mini Barbacoa Tacos

Shrimp Pot Sticker

Philly Cheesesteak Eggrolls

Stuffed Baby Portabella Melt w/ crab

Coconut Shrimp w/ Thai chili sauce

Roasted Oysters w/ garlic parmesan butter

Seared Lamp Lollipops w/ cherry demi glaze

Candied Apple Glazed Pork Belly

Samosas

Chicken Wellington

Chicken Kabob w/ pineapple & sweet Polynesian sauce

Prosciutto-Wrapped Asparagus w/ balsamic glaze

Caramelized Onion & Cheese Puff Pastry

Jerk Chicken Skewers

Tomato & Mozzarella Skewers w/ balsamic drizzle & pesto

Vegan Meatballs w/ house made marinara

Smoke Salmon Canape on Mini Toast w/ dill cream

Tuna Wonton sesame seed crusted tuna on a wonton triangle, wasabi aioli, pickled ginger, scallions, soy glaze & Sriracha

Chicken & Waffle w/ maple jerk drizzle

Grilled Veggie Brochette marinated veggies w/ cream cheese, garlic, onion & dried herbs on crostini

Hawaiian BBQ Pulled Pork Wonton w/ tropical salsa

Crispy Asparagus in Phyllo

Beef Tenderloin & Brie Crostini w/ onion jam

Spanakopita w/ lemon dill & crem fresh

Salmon Wellington

Blue Crab Cocktail Lollipops

Oysters on the Half Shell w/ cocktail sauce

Jumbo Shrimp Cocktail w/ house made cocktail sauce

Mini Crab Balls w/ cocktail, tarter & lemon wedge

Cranberry Gorgonzola Tarts

Chicken Empanada

Arancini rice ball w/ rosa sauce

## Accompaniments

Choose Two (2)

Grilled Asparagus	Southern Style Green Beans	Wild Mushroom Risotto
Cream Spinach	Seasonal Veggies in garlic butter sauce	
Mac & Cheese	Old Bay Mashed Potatoes	Cheesy Grits
Wild Rice Blend	Herb Whipped Potatoes	Collard Greens
Cheesy Scalloped Potatoes	Maple Bacon Brussel Sprouts	Herb Roasted Fingerlings
Sweet Potatoes w/ brown sugar, toasted coconut & crushed pecans		

## Salads

Choose One (1)

**Mixed Greens**- organic greens, cherry tomatoes, cucumbers, herb croutons, choice of dressings

**Caesar Salad**- organic romaine, shaved parmesan cheese, herb croutons, creamy Caesar

**Harvest Berry Salad**- mixed arugula & spinach, strawberries, blueberries, pecans w/champagne vinaigrette

## CHILDREN'S MEALS (\$15 ++per child, 12 and under)

Chicken Tenders

Mac & Cheese

Grilled Cheese

Fried Shrimp

Hot Dog

Hamburger/ Cheeseburger

Chef Choice Pasta

\*With choice of one side: French fries, fresh fruit, or applesauce

All wedding reception packages include sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.

## ENHANCEMENT STATIONS

- Tier 1 Charcuterie board- cube cheddar, cube Swiss, Monterey jack cheese, pepperoni, salami, cherry tomatoes, roasted red peppers, olives, & crackers. - \$200
- Tier 2 Charcuterie board- in addition to tier 1, capicola, prosciutto, blue cheese, asparagus, artichokes, & toasted breads. - \$300
- Tier 3 Charcuterie board- in addition to tier 1& 2, mixed artisan cheeses- Irish gold cheddar, Red Dragon, Smoked Gouda, Goat Cheese, soppressata, Calabrese and Genoa Salami, grain mustard, fig jam, nuts, & grapes. - \$375
- Natty Boh Cheese Dip- \$200 (serves 100)
- Roasted Shallot Dip- sherry, cream cheese, fresh herbs- \$200 (serves 100)
- Seasonal Vegetable Display w/ dips- \$250 (serves 100)
- Seasonal Fruit Display w/ dips- \$250 (serves 100)
- Creamy Chesapeake Crab Dip- sherry, lump crabmeat, cream cheese and minced herbs topped w/cheddar cheese served with toasted bread and cracker- \$400 (serves 100)
- Buffalo Chicken Dip- \$300 (serves 100)
- Spinach Artichoke Dip- \$300 (serves 100)
- Guacamole Dip w/ tortillas- \$250 (serves 100)
- Chef- Carved Prime Rib- with au jus, horseradish, and sour cream- \$19.95 pp++/ \$60 carving fee
- Carved Pork Tenderloin, Ham or Turkey- \$14.99 pp++/ \$60 carving fee
- Raw Bar- shrimp, steamed clams, Jonah crab claws, Maryland blue crab claws, lobster, freshly shucked oysters with accompaniments- A La Carte
- Mashed Potato Martini- cheddar cheese, bacon, scallions, sour cream, gravy- \$6 pp++
- Mac & Cheese Bar- crab, lobster, bacon, ham, shredded cheddar cheese, and sour cream- \$12 pp++
- Chef Made Sushi- variety of sushi rolls A La Carte
- Pasta Station- choose 2 pastas, 2 sauces and 3 toppings (meatballs, sausage & chicken) to create your own dish- \$10 pp++
- Add shrimp and crab- \$4 pp++

## LATE NIGHT MUNCHIES

- Sliders- hamburgers, cheeseburgers, or pulled pork- \$5 pp++
- Corn Dog/ Hot Dog Bar- cheese, chili and all the fixings- \$7 pp++
- Mini Flatbread Pizzas- \$7 pp++
- Tomato Soup Shooter & Mini Grilled Cheese Sandwich- \$6 pp++
- Mini Tacos- \$6 pp++
- Hot Honey Chicken Biscuits- \$6 pp ++
- Milk/ Hot Cocoa- w/ old fashion powder mini donuts- \$6 pp++

## BEVERAGE PACKAGES

OPEN BAR (prices are per person)

	1 hour	2 hours	3 hours	4 hours	5 hours
Beer, Wine & Seltzers	\$17	\$25	\$35	\$42	\$50
House Brands	\$18	\$28	\$40	\$50	\$60
Premium Brands	\$22	\$34	\$46	\$58	\$70
Top Shelf Brands	\$25	\$40	\$52	\$64	\$80

All bartender fees and a champagne toast are included with the purchase of an open bar package of 3 hours or more.

CONSUMPTION OR CASH BAR AVAILABLE: (Consumption- charged to master bill; Cash- guests charged per drink) Add a champagne toast for \$3 per person.

BAR CHARGE: \$150 per bartender (1 bartender per 75 guests)

*All prices subject to 9% alcohol tax (9.5% for Beach Club venue) and 20% service charge.*

---

## UPGRADE YOUR DAY!

**BUBBLE UP YOUR BRIDE:** Enjoy the perfect small party pack to celebrate in your bridal suite!

Choose your package served in a Chandon bucket w/ fresh orange, grapefruit and pineapple juice & berries over ice.

LEVEL 1 (6 SPLITS) \$90

LEVEL 2 (10 SPLITS) \$150

LEVEL 3 (14 SPLITS) \$210

**SUIT UP GUYS:** Choose your beer package served in a metal bucket packed with ice, and send your groom off to his wife!

LEVEL 1 (6 Natural Lights) \$25

LEVEL 2 (6 Domestic) \$35

LEVEL 3 (6 Import/Craft) \$50



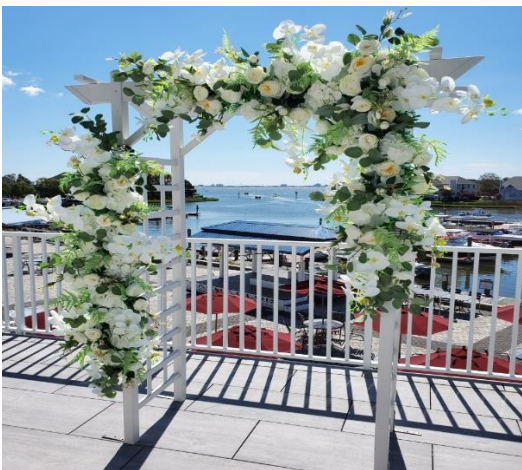
## DÉCOR ADD ONS



Floral Arrangement- \$30 each



Lantern- \$30 each



Arbor w/ flowers- \$150



Set of 3 candle holders- \$35 each



Gold charger- \$2 each



Pearl Charger- \$3 each