

YACHT CLUB

OCEAN PINES, MARYLAND

OCEAN PINES YACHT CLUB WEDDING PACKAGES



WEDDING CEREMONY



30- minute waterfront ceremony on our picturesque patio

Set up and break down of white ceremony chairs

Seating for up to 200 guests

Use of bridal 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 \$100pp++, Plated \$105pp++

Entrees

Choose Three

Airline Grilled Chicken Breast w/ marsala, or creamy white wine leek, garlic, & spinach sauce (GF)

Pan Seared Pork Loin w/ apple glaze brandy compote or balsamic demi topped w/ crispy shallots (GF)

Garlic Rubbed Beef Sirloin w/ chimichurri (GF) or herb butter & red wine demi (GF)

Roasted Salmon w/ cherry roasted tomatoes and dill sauce (GF) or Prosecco sauce w/ butter, scallions & Italian parsley (GF)

Blackened Orange Miso Salmon

Stuffed Portabella Mushroom Cap w/ saffron rice & roasted vegetables (Vegetarian, Vegan, GF)

Vegetable Lasagna w/ squash, zucchini, onion, eggplant, ricotta, spinach, provolone, mozzarella & classic marinara sauce (Vegetarian)

Eggplant Involtini w/ rosa sauce (Vegetarian)

Crispy Roasted Cauliflower w/ creamy pesto and pasta (Vegetarian)

Deluxe Wedding Package

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

Entrees

Choose Three

MAY ALSO CHOOSE ANY OPTIONS FROM CLASSIC PACKAGE

Espresso Rubbed Flat Iron Steak w/ bourbon demi (GF)

Pan Seared Mahi Mahi w/ tropical salsa (GF)

Eggplant Parmesan (Vegetarian)

Chicken Chesapeake- roasted chicken breast topped w/ crab imperial

Cheese Ravioli -w/ shrimp and scampi sauce

Chicken Roulade-w/ spinach, artichoke, prosciutto, feta & garlic white wine sauce

Exclusive Wedding Package

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

Entrees

Choose Three

MAY ALSO CHOOSE ANY OPTIONS FROM CLASSIC OR DELUXE PACKAGE

Broiled Crab Cake w/ house remoulade

Pan Seared Rockfish -w/ lemon caper sauce (GF)

Blackened Sea Scallops-w/ brown butter and cauliflower puree (GF)

Espresso Rubbed Filet Mignon w/ peppercorn cream sauce, cabernet or truffle butter (GF)

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

Shrot Ribs-w/ demi glaze and crispy onions (GF)

Platinum Wedding Package

\$150pp++

Choice of Two Entrees, One Salad & One Plated Dessert

Surf & Turf- petite filet & split lobster tail w/ whipped potatoes & grilled asparagus w/ roasted garlic (GF)

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

Orange & Fennel Braised Osso Buco w/ olive oil, garlic, carrots, fennel, beef stock, orange peels, w/ parmesan risotto and tri-colored carrots (GF)

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

Chilean Sea Bass w/ lemon parmesan cream sauce, wild rice and sauteed spinach w/ garlic (GF)

12oz Veal Chop in a sage & brown butter sauce, cabernet demi or mushroom marsala w/ garlic butter gnocchi and roasted broccolini (GF)

Tier 3 Antipasti Platter included with Platinum Package

CHOICE OF ONE PLATED DESSERT

Classic Cheesecake w/ Strawberry Drizzle

Tiramisu

White Chocolate Bourbon Bread Pudding

Chocolate Mousse (GF)

Smith Island Cake

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

Passed Hors d'Oeuvres

Choose Four

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| Oyster Mushroom Crostini | Hawaiian BBQ Pulled Pork Wonton w/ tropical salsa |
| Whiskey Beef Sliders w/ caramelized onions & bacon jam on mini-Hawaiian rolls | Smoke Salmon Canape on mini toast w/ dill cream |
| Caribbean Jerk Salmon tostada w/ grilled pineapple, peach, and jalapeno salsa (or tropical salsa). | Tuna Wonton- sesame seed crusted tuna on a wonton triangle w/ wasabi aioli, pickled ginger, scallions, soy and sriracha glaze |
| Mini Artichoke Dip in wonton cups | Vegan Meatballs w/ marinara |
| Fried Mac and Cheese eggrolls | Jerk Chicken Skewers (GF) |
| Grilled Beef Tenderloin skewers w/ Salsa Verde | Caramelized Onion and Mushroom Crostini |
| Chicken and Lemon Potstickers | Prosciutto Wrapped Asparagus (GF) |
| Pork Potstickers | Candied Apple Glazed Pork Belly (GF) |
| Crispy Shrimp | Jumbo Shrimp Cocktail w/ cocktail sauce (GF) |
| Bacon Wrapped Scallops (GF) | Philly Cheesesteak eggrolls |
| Mini Barbacoa Tacos | Caramelized Onion and Cheese Puff Pastry w/ honey drizzle |
| Stuffed Baby Portabella Melt w/ crab (GF) | Grilled Veggie Brochette- marinated veggies w/ cream cheese, garlic, onion, & dried herbs on crostini |
| Roasted Oyster w/ garlic parmesan butter and shallots (GF) | Spanakopita w/ lemon dill and Crème Fraiche |
| Coconut Shrimp w/ Thai chili sauce | Blue Crab Cocktail Lollipops (GF) |
| Seared Lamp Lollipops w/ demi glaze (GF) | Spinach & artichoke dip crunchero- dip in a crispy tortilla (Vegetarian) |
| Mini Crab Balls w/ house remoulade | |
| Tomato & mozzarella skewers | |
| Birria Beef Crunchero- in a crispy tortilla | |

Accompaniments

Choose Two

Grilled
Asparagus w/
roasted garlic
(GF)

Crispy Garlic
Parmesan
Brussels w/
truffle oil (GF)

Southern Style
Green Beans (GF)

White Cheddar
Mac and Cheese
w/ bacon and
breadcrumbs

Wild Rice (GF)

Garlic butter
gnocchi

Spicy Sauteed
Sesame Garlic
Broccolini (GF)

Old Bay Mashed
Potatoes (GF)

Herb Roasted
Fingerlings w/
garlic, butter &
parsley (GF)

Herb Whipped
Potatoes (GF)

Wild Mushroom
Risotto (GF)

Roasted
zucchini, squash,
red onion in
light garlic
butter (GF)

Roasted Carrots
w/ brown sugar
butter & toasted
pecan (GF)

Salads

Choose One

Mixed Greens- organic greens, cherry tomatoes, cucumbers, red onion, herb croutons & choice of dressing

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

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

Children's Meals

(\$15++per child, 12 and under only)

Chicken tenders, fries & applesauce

Hotdog, fries & applesauce

Mac & Cheese, fries & applesauce

Hamburger, fries & applesauce

Fried shrimp, fries & applesauce

Cheese flatbread

Enhancement Stations

Tier 1 Charcuterie board- cube cheddar, cube Swiss, Monterey jack cheese, peperoni, salami, cherry tomatoes, roasted red peppers, olives & crackers. ~ \$250

Tier 2 Charcuterie board- in addition to tier 1, capicola, prosciutto, smoked Gouda, asparagus, artichokes & toasted crostini. ~ \$350

Tier 3 Charcuterie board- in addition to tier 1 & 2, mixed artisan cheeses- Red Dragon, Mozzarella Cheese, Soppressata, Calabrese and Genoa Salami, grain mustard, fig jam, nuts & grapes. ~ \$400

Seasonal Vegetable Display w/ dips ~ \$250 (serves 100)

Seasonal Fruit Display w/ dips ~ \$250 (serves 100)

Creamy Chesapeake Crab Dip- lump crabmeat, sherry, cream cheese, and minced herbs topped w/ cheddar cheese served with toasted bread and tortillas~ \$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~ \$19.95pp++/\$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 Bar- cheddar cheese, bacon, scallions, sour cream, gravy~\$6pp++

Mac & Cheese Bar- crab, lobster, bacon, ham, shredded cheddar, and sour cream~ \$14pp++

Pasta Station- choose 2 pastas, 2 sauces and 2 toppings (meatballs, sausage, peppers, onions) ~ \$10pp++ Add Shrimp or crab ~additional \$5pp++

Late Night Munchies

Sliders- hamburgers, cheeseburgers, or pulled pork sliders~ \$6pp++

Mini Flatbread Pizzas~ \$7pp++

Corn Dog/ Hot Dog Bar- cheese, chili and all the fixings -- \$7pp++

Mini Barbacoa Tacos~ \$6pp++

Tomato Soup Shooter & Mini grilled Cheese Sandwich ~ \$6pp++

Hot Honey Chicken Biscuits ~ \$6pp++

Beverage Packages

Open Bar (Prices are per person)

	<u>1- hour</u>	<u>2-hour</u>	<u>3-hour</u>	<u>4-hour</u>	<u>5- hour</u>
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 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 guest)

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

Upgrade Your Day!

BUBBLE UP THE 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, cranberry 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 Level2 (6 Domestic) ~\$30 Level 3 (6 Import/ Craft) ~\$50

Décor Rentals



Floral Arrangement- \$30 each



Lantern- \$30 each



Set of 3 candle holders- \$35 each



Arbor w/ flowers- \$150



Pearl charger- \$3 each



Gold Charger- \$2 each