

YACHT CLUB

OCEAN PINES, MARYLAND

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

On site coordinator to assist with ceremony details

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

\$1500 not subject to tax or service charge



BEACH CLUB WEDDING PACKAGE

The Beach Club is available for booking from May 16 through October 11, with the exception of certain holiday weekends.

All events are held in our upstairs banquet room from 7:00pm- 11:00 pm

Seating for up to 80 guests in banquet room

Catering is provided by the Ocean Pines Yacht Club; outside food or alcohol is prohibited

Buffet style, food stations or cocktail style receptions offered

Set up and break down of white ceremony chairs

Seating for up to 100 guests on our lower deck for a private beach ceremony

On site coordinator to assist with event details

\$10,000 minimum for ceremony/ reception

\$1,200 for ceremony only

All prices subject to 6% sales tax, 9.5% alcohol tax and 20% service charge. Ceremony fee not subject to tax or service charge.



CLASSIC WEDDING PACKAGE

Buffet \$85++ per person, Plated \$90++ per person

Passed Hors d' Oeuvres

Choose Four (4)

Chicken & Lemon Pot Sticker

Chicken Cordon Bleu Bites

Pork Pot Sticker

House Recipe Meatballs

Veggie Spring Roll

Beef Pot Sticker

Bacon Wrapped Scallops

Crispy Shrimp w/ Thai chili dipping sauce

Broccoli Tempura Bites

Prosciutto-Wrapped Asparagus w/ balsamic glaze

Chicken Tempura Bites

Jerk Chicken Skewers

Tomato & Mozzarella Skewers w/ balsamic drizzle

Franks in a blanket w/ honey mustard

Smoke Salmon Canape on Mini Toast w/ dill cream & sweet balsamic glaze

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

Gnocchi truffle oil, parmesan-fried, served w/ marinara

Stationary Hors d' Oeuvres

Choose Two (2)

Natty Boh Cheese Dip

Chickpea Humus- roasted garlic

Seasonal Vegetable Plate- w/ dipping sauces

Seven Layer Dip- choice of chicken or beef

Domestic Cheese Plate- w/ breads and crackers

Roasted Shallot Dip- sherry, cream cheese, fresh herbs

Black Bean Dip- Pico de gallo, queso fresco, fresh cilantro, crackers

White Bean Dip- Great Northern beans, roasted garlic, crackers

Seasonal Fruit Plate- w/ dips

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

Entrees

Choose Three (3)

- Oven Roasted Turkey Breast- best served w/ turkey gravy
- Grilled Chicken Breast- best served w/ chicken gravy or herb vinaigrette
- Garlic Rubbed Beef Sirloin- best served w/ chimichurri
- Pan Seared Pork Chop- best served w/ apple glaze
- Pan Seared Tilapia- best served w/ red pepper coulis
- Cast Iron Blue Channel Catfish- best served w/ lemon butter
- Pit Ham- best served w/ bourbon maple glaze
- Chef Choice Pasta- best served w/ marinara
- Vegetarian Cauliflower Steak- best served w/ tomato pesto

Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tartar, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Creole Tomato Sauce, Herb Vinaigrette, Lemon Butter, Apple Glaze, Onion Jam, Au Jus, Red Pepper Coulis

Accompaniments

Choose Two (2)

- | | | | |
|---------------------|---------------------------|-----------------------------|--------------------------|
| Asparagus | French Green Beans | Broccoli | Corn |
| Summer Squash | Sweet Potatoes | Mac & Cheese | Broccoli & Cauliflower |
| Wild Rice Blend | Herb Whipped Potatoes | Grits | Herb Roasted Fingerlings |
| Yukon Gold Potatoes | Cheesy Scalloped Potatoes | Maple Bacon Brussel Sprouts | |

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



DELUXE WEDDING PACKAGE

Buffet \$95++ per person, Plated \$100++ per person

MAY ALSO CHOOSE ANY OPTIONS FROM CLASSIC PACKAGE

Passed Hors d' Oeuvres

Choose Four (4)

Buffalo Chicken Eggrolls

Pork Belly BBQ Bites

Shrimp Pot Sticker

Shrimp Tempura

Mini Gyros

Veggie Stuffed Endive

Portabella Melt

Crispy Cheese Bites

Blue Cheese Bacon Sirloin Crostini

Tuna Nachos- pan seared rare tuna, black beans, pico de gallo & queso fresco

Beef Tenderloin & Brie Crostini w/ onion jam

Mini Beef Wellington

Philly Cheesesteak Eggrolls

Spanakopita

Chorizo Puff Pastry- baked chorizo links, spinach, roasted red pepper rolled into a puffed pastry

Jalapeno Cheese Poppers

Stationary Hors d' Oeuvres

Choose Two (2)

Buffalo Chicken Dip

Jalapeno Corn Dip

Pimento Cheese Dip

Domestic & Imported Cheese Plate- w/ breads and crackers

Spinach Artichoke Dip

Philly Cheesesteak Dip

Bacon, Lettuce, Tomato Dip

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

The Wedge- RomaCrunch lettuce, buttermilk blue cheese dressing, dried cranberries, walnuts, bacon, fried onions.

Entrees

Choose Three (3)

Grilled Salmon- best served w/ creole tomato sauce

Airline Chicken Breast- best served w/ chicken gravy

Grilled Flank Steak- best served w/ demi glaze or chimichurri

Apple Compote Pork Chop- best served w/ apple glaze

Pan Seared Mahi Mahi- best served w/ lemon butter

Cast Iron Blue Flat Iron Steak- best served w/ demi glaze

Eggplant Parmesan

Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tartar, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Creole Tomato Sauce, Herb Vinaigrette, Lemon Butter, Apple Glaze, Onion Jam, Au Jus, Red Pepper Coulis

Accompaniments

Choose Two (2)

Asparagus	French Green Beans	Broccoli	Corn
Summer Squash	Sweet Potatoes	Mac & Cheese	Broccoli & Cauliflower
Wild Rice Blend	Herb Whipped Potatoes	Grits	Herb Roasted Fingerlings
Yukon Gold Potatoes	Cheesy Scalloped Potatoes	Maple Bacon Brussel Sprouts	

Included in all reception packages: sodas, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people.



EXCLUSIVE WEDDING PACKAGE

Buffet \$110++ per person, Plated \$115++ per person

MAY ALSO CHOOSE ANY ITEMS FROM CLASSIC & DELUXE PACKAGE

Passed Hors d' Oeuvres

Choose Four (4)

- | | |
|--|--|
| Crab Balls w/ cocktail, tartar, & lemon wedges | Jumbo Lump Crab Deviled Eggs |
| Coconut Shrimp | Blue Crab Cocktail Lollipops |
| Fried Oysters w/ red pepper aioli | Oysters on the Half Shell w/ cocktail sauce & mignonette |
| Seared Lamp Lollipops w/ cherry demi glaze | Jumbo Shrimp Cocktail w/ house made cocktail sauce |
| Crab Imperial Stuffed Mushrooms | Conch Fritters w/ house tomato remoulade sauce |
| Mini Lobster Rolls (\$) | |

Stationary Hors d' Oeuvres

Choose Two (2)

- | | |
|---|--|
| Creamy Chesapeake Crap Dip- sherry, lump crabmeat, cream cheese and minced herbs topped w/cheddar cheese served with toasted bread and crackers | Antipasti Display- Italian meats, cheeses olives |
| Spinach Artichoke Dip | |
| Jalapeno Corn Dip | |

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

The Wedge- RomaCrunch lettuce, buttermilk blue cheese dressing, dried cranberries, walnuts, bacon, fried onions.

Spinach Greens- baby spinach and arugula greens, mandarin oranges, crispy wontons, goat cheese, citrus soy vinaigrette

Entrees

Choose Three (3)

Broiled Crab Cakes- best served w/ house remoulade

Ravioli w/ Shrimp Scampi Sauce

Prime Rib- best served w/ Au Jus

Pan Seared Grouper

Pan Seared Rockfish- best served w/ onion jam

Filet Mignon- best served w/ demi glaze

Rosemary Braised Short Rib

Duck Confit Leg- best served w/ seasonal jam

Other Suggested Sauces

Demi Glaze, Marsala, Mustard Cream, Basil Pesto, Tomato Pesto, Balsamic Glaze, BBQ, Turkey Gravy, Chicken Gravy, Tomato Remoulade, German Honey Mustard, White Wine Broth, Marinara, Bourbon Glaze, Chipotle Tartar, Sweet Chili Glaze, Mojo Glaze, Scampi Cream, Chimichurri, Creole Tomato Sauce, Herb Vinaigrette, Lemon Butter, Apple Glaze, Onion Jam, Au Jus, Red Pepper Coulis

Accompaniments

Choose Two (2)

Asparagus	French Green Beans	Broccoli	Corn
Summer Squash	Sweet Potatoes	Mac & Cheese	Broccoli & Cauliflower
Wild Rice Blend	Herb Whipped Potatoes	Grits	Herb Roasted Fingerlings
Yukon Gold Potatoes	Cheesy Scalloped Potatoes	Maple Bacon Brussel Sprouts	

Included in all reception packages: 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

(chef action stations may be added to any package for an extra charge)

Chef- Carved Prime Rib- with au jus, horseradish, and sour cream

Raw Bar- shrimp, steamed clams, Johnah crab claws, Stone crab, Maryland blue crab claws, lobster, freshly shucked oysters with accompaniments

Mashed Potato Martini- toppings include cheddar cheese, bacon, scallions, sour cream, gravy, and butter

Mac & Cheese Bar- toppings include, crab, lobster, bacon, ham, shredded cheddar cheese, and sour cream

Dim Sum- dumplings, pot stickers, and bao buns served with seaweed salad and accompaniments

Chef Made Sushi- variety of rolls and handrolls, chef- made and displayed

Ceviche Station- choice of fish and shellfishes and accompaniments

Nacho Station- tortilla chips, shredded cheese, chicken, beef, shrimp, crab, lobster, guacamole, jalapenos, pico de gallo, lettuce, sour cream

LATE NIGHT MUNCHIES (starting at \$5++per person)

Sliders- hamburgers, cheeseburgers, pulled pork, chicken tenders

Conch Fritters

Chicken Tempura Bites

Grilled Cheese Pimento Sandwiches

Pretzel Sticks

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

Chicken Tenders

Hot Dog

Mac & Cheese

Hamburger/ Cheeseburger

Grilled Cheese

Chef Choice Pasta

Fried Shrimp

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

DESSERTS

Smith Island Cakes, Brownies, Molten Lava Cakes, Baked Alaska,

Mini Assorted Cheesecakes, Assorted Cookies, Petit Fours,

S'mores Station, Hot Chocolate Bar, Donuts, Ice Cream Bar



BEVERAGE PACKAGES

OPEN BAR (prices are per person)

	1 hour	2 hours	3 hours	4 hours	5 hours
Beer & Wine	\$12	\$22	\$30	\$36	\$40
House Brands	\$14	\$26	\$36	\$44	\$50
Premium Brands	\$16	\$30	\$42	\$52	\$60
Top Shelf Brands	\$18	\$34	\$48	\$60	\$70

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

HOST OR CASH BAR (Host- charged to master bill; Cash- guests charged per drink)

	Beer	Wine	Mixed Drink	Rocks
House Brands	\$4	\$6	\$7	\$9
Premium Brands	\$5	\$7	\$9	\$10
Top Shelf		\$10	\$10	\$12

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.

Beers: Miller Lite, Budweiser, Bud Light, Coors Light, Natural Light, Stella Artois, RAR Nanticoke Nectar, Heineken, Michelob Ultra, Yuengling, Corona, Light, Redd's Apple Girl, St. Pauli Girl NA, Twisted Tea, Schofferhofer Grapefruit Radler, Fin City, Dogfish, Blue Moon

Wines: Cabernet, Pinto Grigio, Chardonnay, Sauvignon Blanc, Moscato, Proseco, Rosé, Riesling, Merlot, Pinot Noir

Premium Spirits: Tito's, Deep Eddy, Three Olives, Bacardi, Jim Beam, Jack Daniels, Jameson, Seagrams 7, Jose Cuervo, Tanqueray, Beefeater, Dewars

Top Shelf Spirits: Absolute, Grey Goose, Kettle One, Captain Morgan, Jameson, Wild Turkey, Maker's Mark, Bulleit, Knobb Creek, Seagrams VO, Crown Royal, Hendricks, Bombay Sapphire, Patron, Johnnie Walker red/ black, Glennfiddich, Chivas, Grand Marnier, Kahlua, Frangelico, Disaronno, Hennessy, B & B

***OTHER ALCOHOLS AVAILABLE UPON REQUEST**