



9001 Sunset Drive * Stone Harbor, NJ 08247
609-368-1201 * www.ycsh.org

2013 Banquet Package

General Information

Facilities Rental Fee:

Members \$1,000.00

Non-Members \$1,800.00

All requests for club usage shall be presented to the Board of Trustees in writing along with a non-refundable deposit of \$900.00 to secure requested date.

Menu Selections:

The "Banquet Sales Order" form confirms menus, services, room arrangements, price and date. The customer's signature is required on this form to confirm and approve these arrangements.

A menu tasting can be arranged for a \$30.00 per person fee, and scheduled within the months of November through March.

Contract, Billing and Payment

Your signed contract and the balance of the room rental fee are due six months prior to your banquet date. Your final guaranteed guest count is due no later than 14 days prior to event. If you are offering a choice of two entrees, this split number is also required. Final payment is due in full (via cash or check) no later than 11 days before the reception.

Linen:

Linen is included in the banquet package, and will include a white "to the floor" and your selection from an array of colored toppers and napkins. Any special request for linens, not within our inventory, will be at the customer's expense.

Wedding Ceremony:

The fee for an on site wedding ceremony will be determined by the number of guests.

Wedding Set-up

Standard set-up is included in the banquet package. This includes the escort card table, favors, cake table, candy table and other details. If the coordinator deems that certain set-up is above and beyond what is included in the package, an additional set-up fee will be discussed.

Beverage:

As a licensee, we are responsible to abide by regulations enforced by the NJ State Liquor Commission: therefore, it is our policy that liquor may not be brought on the property from outside sources. Any guest under the age of 21 will not be served alcoholic beverages. Our bartenders are not permitted to pour shots of liquor. A list of attendees must be provided.

...In Planning Your Event

Our Recommendations

Flowers

Blooms at Country Greenery.....	609.465.1662
An Enchanting Florist.....	609.628.4438
Cape Winds Florist.....	609.884.1865

Photographers/Videographers

Prince Photography.....	609.368.0112
RHM Photography.....	609.425.3053
Rachel Pearlman Photography.....	610.420.9088
Martin's Accent Wedding Videos.....	609.625.6633

Invitations

Marisa Moffa.....	856.690.1701
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Bakery

The Bakeworks.....	609.407.6000
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Transportation

Shore Limousine.....	609.463.1620
Great American Trolley Service.....	609.884.0450

Hair & Beauty

Fusion Salon and Spa.....	609.967.3292
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Accommodations

The Golden Inn.....	609.368.5155
The Windrift.....	609.368.5175
The Lark Motel.....	609.368.2500

Chair Covers & Décor

Finishing Touch Designs.....	856.696.0183
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Honeymoon

Apple Vacations (Carol Mash).....	610.359.6736
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Entertainment

Grace Note Music & Entertainment (Ceremony).....	609.465.8411
The Duke of Music (DJ Patrick Whipkey).....	609.820.5352
Over the Top Entertainment (DJ).....	609.226.1588

Planning & Coordination

Kristin Barse – Bel Momento Weddings.....	609.805.0853
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2013 Banquet Package

Congratulations! Welcome and thank you for thinking of the Yacht Club of Stone Harbor for your celebration. Please take a moment to browse through our Banquet Package and event options. We offer a variety of sample menus for your review, however we welcome the opportunity to customize a package to fit your needs, budget and ideas.

Our 2013 Banquet package includes the following:

Five Hour Event Reception

Four or Five Hour Open Bar Serving Deluxe Brands of Spirits, Wine and Beverages

Complimentary Champagne Toast for Parties over 100

A Selection of Standard Hot and Cold Hors D'Oeuvres during the Cocktail Hour

Exquisitely Prepared Two-Course Dinner

Signature Wedding Cake by The Bakeworks

Specially Priced Children and Vendor Menus

An Extensive Choice of Linens and Napkins from Our Inventory

Skirted Tables for Place Cards, Gifts and Wedding Cake

On-Site Coordinator to Assist in the Selection of Menu Items, Linens, Floor Plan Arrangements, Table Set-ups and more

Banquet Package – Seated Dinner

Four Hour Open Bar

Serving Premium Brands of Spirits, Beer, Wine and Soft Drinks
Add the Fifth Hour of Open Bar at an Additional \$8.50 per person

Hors D'Oeuvres

A Selection of Four (4) Standard Hot and Cold Hors D'oeuvres for One Hour

Complimentary Champagne Toast (for 100 Guests or More)

Club Selection

First Course

Salad

Entrée (Choice of Two or a Combination Plate)

Sautéed Breast of Chicken - \$86.00 per person

Chicken Stuffed with Ham, Cheese and Spinach - \$88.00 per person

Chicken Stuffed with Jumbo Lump Crab Meat - \$92.00 per person

Roast Top Round of Beef - \$91.00 per person

Prime Rib - \$94.00 per person

NY Strip Steak - \$97.00 per person

Filet Mignon - \$99.00 per person

Grilled Salmon - \$89.00 per person

Grilled Halibut - \$91.00 per person

Jumbo Lump Crab Cake - \$93.00 per person

Sauteed Chicken & Shrimp Stuffed with Crabmeat - \$98.00 per person

Sauteed Chicken & Jumbo Lump Crab Cake - \$100.00

Filet Mignon & Jumbo Lump Crab Cake - \$117.00 per person

Filet Mignon & Lobster Tail - \$125.00 per person

Dessert

Signature Wedding Cake Provided by The Bakeworks

Chef's Selection of Vegetable and Starch accompany all Entrees

Fresh Rolls and Butter, Coffee and Tea Display

Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices

Prices Subject to Change Without Notice

Banquet Package – Buffet Stations

Four Hour Open Bar

Serving Premium Brands of Spirits, Beer, Wine and Soft Drinks
Add the Fifth Hour of Open Bar at an Additional \$8.50 per person

Hors D'Oeuvres

A Selection of Four (4) Standard Hot and Cold Hors D'oeuvres for One Hour

Complimentary Champagne Toast (for 100 Guests or More)

Club Selection

First Course

Salad

Entrée

The following choices are a list of available buffet stations.
A buffet is customized by you - therefore pricing is available upon request.

Carving Station (Choice of one)

Roast Top Round of Beef, Prime Rib, NY Strip Steak, Tenderloin of Beef

Pasta Station

Choice of Two Sauces

Creamy Pesto, Pomodoro, Marinara, Alfredo, Scampi

Choice of Two Items

Shrimp and Scallops, Chicken, Italian Sausage, Primavera, Jumbo Lump Crab Meat
Mushrooms, Artichoke Hearts, Roasted Red Peppers

Ravioli Station (Choice of two)

Lobster, Crab, Pumpkin, Mushroom (or your suggestion)

Stir Fry Station

Accompanied with Asian Vegetable Medley and Steamed Rice

Choice of Two Sauces

Asian, Sweet and Sour, Teriyaki, Garlic Ginger

Choice of Two Items

Shrimp, Scallops, Chicken, Marinated Pork, Marinated Beef Tips

Dessert

Signature Custom Wedding Cake Provided by The Bakeworks

Chef's Selection of Vegetable and Starch accompany all Entrees

Fresh Rolls and Butter, Coffee and Tea Display

Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices

Prices Subject to Change Without Notice

Banquet Package – Cocktails and Hors d'oeuvres Reception

Bar

Premium Open Bar

Includes Premium Brands of Spirits, Beer, Wine and Soft Drinks

Two Hours \$20.00 per person, Three Hours \$29.00 per person

Each Additional Hour \$8.50 per person

Hors D'Oeuvres

Premium Selection

Choice of Five Items from the Chef's Premium Hors D'Oeuvre List

One Hour \$22.50 per person

Standard Selection

Choice of Four Items from the Chef's Standard Hors D'Oeuvre List

One Hour \$14.00 per person

Raw Bar Options

Jumbo Shrimp, Clams on Half Shell, Oysters on Half Shell, Crab Claws

Priced by the Piece-Market Price

Sushi Station

California Rolls and Traditional Sushi Served With Appropriate Condiments

One Hour \$8.95 per person

Cheese/Crudite Station

*A Sampling of Imported and Domestic Cheeses, Fresh Fruit and Vegetables
and an Assortment of Crackers, Breads and Dips*

One Hour \$5.00 person

Mediterranean Antipasto

*Grilled Eggplant, Zucchini, Summer Squash, Roasted Peppers, Marinated Mushrooms
Artichokes, Olives, Fresh Mozzarella, Prosciutto and an Assortment of Bread and Crackers*

\$8.00 per person

Buffet and Carving Stations

Options Listed Under Buffet Reception Category, Pricing Available Upon Request

Dessert

*Custom Wedding Cake, Cupcakes, Desserts and more
provided by The Bakeworks Bakery*

Fresh Rolls and Butter, Coffee and Tea Display

Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices

Prices Subject to Change Without Notice

Standard Hors d'oeuvres

*Four Standard Hors d'oeuvres are included in the Quoted Prices for a Seated Dinner.
Final Selection will be Chosen at a Scheduled Menu Tasting.*

Mushrooms Stuffed with Sausage and Cheese

*Pork, Vegetable or Chicken Asian Dumplings, With Scallion Ginger Asian Marinade, Served with
Duck Sauce*

Beef or Chicken Satay Marinated in Teriyaki Sauce

Sweet and Sour Chicken

*Bruschetta – Oven Roasted Tomatoes with Parmesan Cheese in Phyllo Cups
(Also available with a Wild Mushroom Ragout or Vegetables with Goat Cheese)*

Assorted Mini Quiche – Spinach, Cheese, Mushroom

Smoked Salmon Canapé

Mini Franks in Puffed Pastry

Caprese Skewers – Fresh Mozzarella, Plum Tomatoes, Basil and topped with Vinaigrette

Fresh Melon Wrapped in Prosciutto, Topped with a Balsamic Glaze

Kobe Beef Sliders with Cheddar Cheese and Applewood Smoked Bacon

Spanikopita

Fried Macaroni and Cheese Squares

Mini Cocktail Meatballs Served Swedish Style or with Marinara Sauce

Beef on Blackbread Topped with a Horseradish Sauce

Assorted Mini Pizzas

(Goat Cheese and Rosemary with Pesto, Margarita, Mozzarella and Basil)

Premium Hors d'oeuvres

Cozy Shrimp – Marinated Shrimp Wrapped in a Spring Roll with Asian Marinade and Thai Chili Sauce

Scallops Wrapped in Bacon, Served with Cream Horseradish Sauce

Crab Stuffed Mushroom Caps

Lobster Pot Pie

Jumbo Lump Crab Meat on Garlic Toast Points with Wasabi Sauce

Filet Kabob with Green Peppers, Onion and an Asian Sauce

Sausage, Broccoli Rabe and Sharp Provolone in a Puffed Pastry

Clams Casino, Topped With Garlic Butter, Served with Bacon and Pepper Relish

Mini Brie – Baked Brie Topped with Raspberry Preserves, and Wrapped in a Puff Pastry

Chicken Saltimbocca Brochette – This Slice of Prosciutto Ham and Sage – Served on a Skewer

Rack of Lamb Lollipops, Served with Honey Mustard Sauce

Risotto Spoons

Tuna Tartare

Jumbo Lump Crabmeat and Asparagus in Phyllo Cup

Oysters Rockefeller

Shrimp Lejon – Prosciutto Wrapped Shrimp with Horseradish Sauce

Shrimp & Scallop Mousse – Sambucca Laced Mousse Served on Garlic Toast Points

Mini Crab Cakes