

# 2019 Wedding Package



Congratulations! Thank you for considering the Avalon Yacht Club for your wedding celebration. The Avalon Yacht Club is one of the most sought-after premises for events in Southern New Jersey. Our unique location makes the Avalon Yacht Club a beautiful venue and the perfect place to host your wedding. Let our talented staff make your day special, one that you and your guests will remember forever. We offer a variety of sample menus for your review; however, we welcome the opportunity to customize a package to fit your budget and ideas.

## 5 Hour Wedding Reception Includes the Following

- Cocktail Hour and Four-Hour Reception
  - Four Hour Open Bar and Complimentary Champagne Toast
  - Butlered Hot and Cold Hors d'oeuvres
  - Cocktail Hour Displays
  - Plated Dinner
  - Sweet Endings Dessert Station
  - Wedding Cake Cutting Service
  - Specially Priced Children's and Vendor Meals
  - Complimentary Food Tasting for the Bride and Groom
  - Choice of Floor Length White or Ivory Linen, Overlays and Napkins
  - Skirted Tables for Place Cards, Gifts, Wedding Cake and Stations
  - Scenic Views and Beautiful Grounds for Your Wedding Pictures
  - On-Site Wedding Coordinator
  - Preferred Vendor List
- Coordinator: Jarrod Sykes  
Jarrodsykes@avalonyachtclub.com

## Club Rental

Your rental will be confirmed by the Club upon receipt of your signed contract. Along with your signed contract a \$3,000 non-refundable deposit and \$500 refundable security deposit are required. Included in this deposit is a \$1,500 rental/membership fee. The remainder of the deposit, \$1,500, will go towards reducing your final payment. For non-Saturday receptions the rental/membership fee is \$500 and \$2,500 will go towards reducing your final payment. The security deposit will be refunded after the event, assuming there are no damages to the Club. The rental charge includes the use of the facility for up to five hours. There will be an additional rental charge beyond the five hours of \$500.00 per hour. Payment may be made in the form of cash, check or credit card. An administrative fee of 3% will be added to the total charge amount when a credit card is used.

## Attendance

Weddings held on Saturdays and Sundays will have exclusive use of the entire Club and can accommodate up to 230 guests. Weddings held on Fridays will have use of the Main Ballroom and North Deck space. The Main Bar area is unavailable due to member use. A maximum of 150 guests can be accommodated during Friday receptions. Guest minimums are based on full package price; children are not included.

	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
March/December	50	100	75
April/November	50	125	100
May/ September	--	150	100
October	75	150	100
June	--	175	--

## Butlered Hors d'Oeuvres: Choice of 7

### Seafood

Mushrooms with Crab Imperial  
Scallops Wrapped with Bacon  
Roasted Shrimp Scampi  
Shrimp Lejon  
Key West Coconut Shrimp  
Maine Lobster Roll  
Cucumber Cups, Smoked Salmon Mousse, Caviar

Tomato and Crab Bruschetta  
Steamed Wild Caught Shrimp  
Grilled Octopus Salad  
Miniature Crab Cakes  
Sesame Crusted Ahi Tuna  
Florida Grouper Fingers  
Fried Local Oysters

### Chicken

Grilled Chicken Florentine Pinwheels  
Sesame Chicken Tenders  
Chicken Tandoori Kebabs  
Jamaican Jerk Chicken Cornucopia

Buffalo Chicken Bon Bon  
Chicken & Waffles  
Mini Chicken Cordon Bleu

### Meat

All Beef Cocktail Franks, Puff Pastry  
Miniature Beef Wellington  
Homemade Italian Meatballs, Tomato Gravy  
Filet Tips Wrapped with Bacon, BBQ Seasoning  
Philly Cheesesteak Spring Rolls  
Sriracha Beef & Mango Kebabs  
Shaved Sirloin Steak Sandwiches

Cheeseburger Sliders  
Swedish Meatballs  
Maple Glazed BBQ Beef & Pork Belly  
Mushrooms with Andouille Sausage & Ricotta  
Pork Pot Stickers  
Filet Mignon Beef Tartar  
New Zealand Lamb Lollipops

### Vegetable

Brie & Raspberry Tarts  
Falafel Croquettes  
Brussels Sprouts, Applewood Bacon  
Mushrooms with Spinach, Artichoke & Ricotta  
Truffle Mushroom Duxelles, Crostini

Miniature Grilled Cheese  
Fried Artichokes, Parmesan & Panko  
Caprese Skewers  
Macaroni and Smoked Gouda Bites  
Potato Pancake, Crème Fraiche, Caviar

### Displays: Choice of 2

#### **Domestic Artisan Cheese**

fresh fruit, crackers, local honey and preserves

#### **House Made Guacamole**

fresh salsa, blue corn tortilla chips

#### **Cottage Fries**

AYC signature potatoes, beef gravy, cheese sauce,  
shaved parmesan

#### **Fresh Vegetable Crudité**

local seasonal vegetables, assorted dips

#### **Bruschetta**

grated parmesan, flatbread, crostini

### Display Enhancements:

**Roman Antipasti** \$14.00 per person  
assorted cured meats, sharp provolone, pepper shooters,  
artichoke hearts, sun dried tomatoes, albacore white tuna,  
grilled vegetables, sliced breads

**Penne Pasta** \$7.00 per person  
De Cecco penne, alfredo, marinara, vodka

**Ravioli** \$10.00 per person  
lobster, grilled vegetable, pumpkin or traditional cheese

**Seafood Raw Bar** Market Price  
clams ½ shell, oysters ½ shell, steamed jumbo shrimp, snow  
crab claws, and roasted salmon fillet. lemon wedges, cocktail  
sauce, mignonette, Dijon mustard sauce

**Custom Raw Bar** Market Price  
personally selected seafood, appropriate sauces

**Roast Tenderloin of Beef** \$15.00 per person  
warm baguettes, béarnaise, horseradish cream

\*\*Any station requiring a chef attendant: \$100.00 additional fee\*\*

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are subject to change.

**Salads** (Choice of one)

**AYC House Salad**

seasonal greens, cucumber, black olives, grape tomatoes, julienne carrots.

**Classic Caesar**

crisp hearts of romaine, parmesan cheese, homemade classic dressing.

**Fall Salad**

arcadia greens, roasted fennel, julienne carrots, roasted pecans, bleu cheese, dried figs, pickled red onion, Bartlett pear vinaigrette.

**Rocket**

baby arugula, cherry tomatoes, shaved red onion, crispy pancetta, cracked black pepper, shaved parmesan, lemon vinaigrette.

**Tomato and Mozzarella**

Jersey tomato, fresh mozzarella, basil, balsamic vinaigrette.

**Spring Salad**

mesculin greens, sliced strawberries, orange segments, candied walnuts, goat cheese, citrus vinaigrette.

**Wedge**

iceberg lettuce, apple wood bacon, heirloom tomatoes, Maytag bleu cheese dressing.

**Spinach**

baby spinach, roasted red peppers, sliced eggs, farmer's cheese, warm bacon vinaigrette.

**Entrees** (Choice of two)

**Stuffed Chicken Breast**

fresh mozzarella and prosciutto, gourmet mushrooms or fresh herbs  
132.00

**Chicken Picatta or Francaise**

sautéed chicken breast, lemon caper sauce  
132.00

**Chicken Saltimbocca**

sautéed chicken breast, prosciutto, fresh sage, Italian Chardonnay Sauce  
132.00

**Stuffed Jersey Flounder**

jumbo lump crab, lemon beurre blanc  
136.00

**Roasted Salmon Filet**

orange-ginger glaze.  
132.00

**Braised Boneless Beef Short Ribs**

sauce espagnole  
136.00

**Roast Tenderloin of Beef**

sliced filet, red wine demi-glace  
136.00

**Stuffed Gulf Shrimp**

jumbo lump crab, champagne béchamel  
136.00

**AYC Crab Cakes**

baked Baltimore style crab cakes, lemon wedge  
136.00

**Prime Rib Eye of Beef**

slow roasted 24 hours, au jus  
136.00

**Chilean Sea Bass**

herb crust, red pepper coulis  
144.00

**Duo Plate Entrees** (Choice of one)

**Surf & Turf**

Filet Mignon, South African Lobster Tail  
Market Price

**Chicken & Stuffed Shrimp**

picatta or francaise, Gulf shrimp, jumbo lump crab  
140.00

**Chicken & Crab Cake**

picatta or francaise, jumbo lump Baltimore style crab cake  
140.00

**Filet & Stuffed Shrimp**

sliced tenderloin of beef, Gulf shrimp, jumbo lump crab  
144.00

**Filet & Chilean Sea Bass**

sliced tenderloin of beef, herb crusted sea bass  
144.00

**Filet & Crab Cake**

sliced tenderloin of beef, Baltimore style crab cake  
144.00



All entrées come with your choice of seasonal vegetables, starch, warm rolls and butter. Special dietary restrictions and vegetarian meals will be accommodated upon request. Entrée prices for non-Saturday receptions are reduced by \$5.00 per person. Precise numbers of each entrée selection are required when your guaranteed final guest count is submitted.

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are subject to change.

### Children & Vendor Meals

**Children's Meals** (12 and under) \$8.00 per child  
pasta with marinara sauce or butter  
chicken fingers with fries  
grilled cheese with fries

**Vendor's**  
\$25.00 per person  
Chef's selection

### Dessert

#### **Wedding Cake Service**

#### **Sweet Endings Display**

Driscoll strawberries, warm chocolate and homemade whipped cream  
chef's assortment of pastries, brownies and cookies

#### **Table Side Coffee and Hot Tea Service**

### Dessert Enhancements

**Personally Selected Desserts**  
priced accordingly

### Late Night Snacks

end the evening by treating your guests to a "late night" treat  
each selection \$5.00 per person

cheeseburgers		waffle fries
all beef hot dogs		chicken tenders
Philly soft pretzels with assorted dips		breakfast sandwiches

### Beverage Selections

#### Four Hour Open Bar (Champagne Toast Included)

#### **Deluxe Spirits**

Absolut, Absolut Citron, Fire Fly, Stoli, Stoli Razz, Stoli O, Stoli Vanilla, Jack Daniels, Jim Beam, Canadian Club, Seagrams 7, Dewars, Captain Morgan, Bacardi, Malibu, Beefeater, Tanquery, Bushmills, Southern Comfort, Kahula, Amaretto, Irish Cream

Complimented with a full host of mixers and garnishes.

#### **Imported and Domestic Draft Beer**

Miller Lite, Stella Artois, Yuengling, Cape May Brewery IPA, Seasonal Selections

#### **Wine**

CK Mondavi: Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet

#### **Soft Drinks**

Coca Cola, Diet Coke, 7 Up, Ginger Ale, Club Soda, Tonic

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are subject to change.

## **Bar Enhancements**

### **Premium Spirits \$5.00 per person**

Adds the following: Grey Goose, Kettle One, Bombay Sapphire, Jameson, Johnnie Walker, Crown Royal, Makers Mark, V.O

### **Open Bar Additional 5<sup>th</sup> Hour:**

deluxe spirits \$8.00 per person premium spirits \$10.00 per person

### **Glassware**

Guests will be provided wine and martini glasses at the club's main bar; all other beverages will be served in plastic tumblers. An additional fee of **\$450.00** will be charged if the Client wishes to upgrade to all glassware at the main bar inside the clubhouse.

### **Table Side Wine Service \$8.00 per person**

If wine service is desired with the entrée course, a choice of red and white will be selected from our house wine collection.

## **Additional Amenities**

### **Wedding Ceremonies**

Ceremonies can be accommodated on the north deck, weather permitting. In the event of rain or weather that does not permit use of the outside, ceremonies will be held in the main ballroom. The cost for the ceremony held on the North Deck is \$10/person, plus tax and gratuity. The cost for an indoor ceremony is \$500.00.

### **Rental Furniture**

Rental chairs and/or tables may be secured for the event at the client's expense. There will be a \$450.00 charge for the removal, storage and return of Avalon Yacht Club's furniture, no exceptions.

### **Specialty Linens**

Chair covers, if desired, will be provided at the client's expense. The club will put on, take off, and return chair covers for an additional fee of \$400.00, no exceptions.

## **General Information**

### **Parking**

The Avalon Yacht Club has private onsite parking. Clients and their guests are permitted to keep cars on the premises overnight. Cars must be removed by 12:00 p.m. the day following the event.

### **Beverage**

As a licensee, we are responsible to abide by the regulations enforced by the NJ State Liquor Commission. Any guest under the age of 21 will not be served alcoholic beverages. Bartenders are not permitted to pour shots of liquor.

### **Wedding Setup**

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

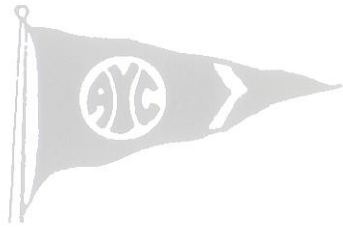
### **Contracts, Billing and Payment**

The signed rental contract and initial deposit are due two weeks after receiving the contract via U.S. mail. One month prior to the event date, 75% of the estimated balance is due. Your final guaranteed guest count is due no later than 11 days prior to event along with final payment. Payments may be made in the form of cash, check or credit card. An administrative fee of 3% will be added to the total charge amount when a credit card is used.

### **Menu Selections**

The "Banquet Event Order" form confirms menus, services, all associated prices and date. The customer's signature is required on this form to confirm and approve these arrangements.

Please add a 21% Service Charge and 6.625% Sales Tax to all food and beverage selections. Prices are subject to change.



Thank you for taking the time to look over our options.  
If you require any additional information or have any questions, please give us a call.  
Avalon Yacht Club – 609-967-4444

Contact us @:

Brian Juliano – General Manager  
Jarrod Sykes- Asst. Manager/Events Coordinator  
Peter Mark – Executive Chef

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