

Avalon Yacht Club



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
- Specialty Displays
- Two Course Sit Down Dinner
- Sweet Endings and Strawberry Display
- Wedding Cake Cutting Service
- Specially Priced Children's and Vendor Meals
- Complimentary Food Tasting for the Bride and Groom
- A 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

Our Services do not include Music, Flowers, Photographers, Transportation or Wedding Cake

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 the \$3,000 deposit is your membership fee. The remainder of this deposit, \$1,500, will go towards reducing your final payment. The security deposit will be refunded after the event, assuming that 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/October	75	150	100
June	--	125/200**	--

** If a client wishes to have the club exclusively a minimum of 200 guests is required and it must be approved by our Board of Trustees otherwise the minimum is 125 and the main bar area is unavailable due to use by our membership.

Butlered Hors d'Oeuvres: Choice of 7

Add \$5.00 per person for each additional selection

Seafood

Mushrooms with Crab Imperial
Scallops Wrapped with Bacon
Roasted Shrimp Scampi
Shrimp Lejon
Key West Coconut Shrimp
Wonton Wrapped Shrimp
Cucumber Cups, Jumbo Lump Crab

Tomato and Crab Bruschetta
Steamed Wild Caught Shrimp
Ahi Ceviche Spoons
Miniature Crab Cakes
Sesame Crusted Ahi Tuna
Shrimp Salad, Blue Corn Chips
Crispy Chilean Sea Bass

Chicken

Chicken Cheeseburger Sliders
Sesame Chicken Tenders
Chicken Satay
Jerk Chicken Skewers

Buffalo Chicken Spring Rolls
Curried Chicken Salad, Whole Wheat Bread
Open Face Chicken Cheesesteaks

Meat

All Beef Cocktail Franks, Puff Pastry
Smithfield Ham, Buttermilk Biscuit
Veal and Ricotta Meatballs
New Zealand Lamb Lollipops
Philly Cheesesteak Spring Rolls
Korean Filet Mignon Skewers
Open Face Philly Cheesesteaks

Kobe Beef Sliders
Swedish Meatballs
Dijon Sirloin Pinwheels
Mushrooms with Andouille Sausage
Pork Pot Stickers
Filet Mignon Carpaccio Spoons

Vegetable

Brie & Raspberry Tarts
Asparagus and Asiago, Puff Pastry
Brussels Sprouts, Applewood Bacon
Mushrooms with Spinach, Artichoke and Ricotta
Steamed Pot Stickers

Miniature Grilled Cheese
Fried Artichokes, Parmesan and Panko
Caprese Skewers
Macaroni and Gouda Bites
Greek Spanakopita

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, gravy, cheese sauce, old bay,
parmesano-reggiano

Fresh Vegetable Crudit 

local seasonal vegetables, assorted dips

Roasted Vegetables

local seasonal vegetables, fresh ricotta, balsamic glaze

Display Enhancements:

Roman Antipasti

assorted cured meats, sharp provolone, pepper shooters,
artichoke hearts, sun dried tomatoes, albacore white tuna,
grilled vegetables, sliced breads

Penne Pasta

De Cecco penne, alfredo, marinara, vodka

Ravioli

lobster, grilled vegetable, pumpkin or traditional cheese

Seafood Raw Bar

clams   shell, oysters   shell, steamed jumbo shrimp, snow
crab claws, and roasted salmon filet. lemon wedges, cocktail
sauce, mignonette, Dijon mustard sauce

Custom Raw Bar

personally selected seafood, appropriate sauces

Roast Tenderloin of Beef

warm baguettes, b arnaise, horseradish cream

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

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices 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, Parmigiano-Reggiano cheese, homemade classic dressing.

Fall Salad

autumn greens, roasted apples, julienne carrots, candied walnuts, goat cheese, dried cranberries, pumpkin vinaigrette.

Roc ket

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

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

Wedge

iceberg lettuce, apple wood bacon, tomatoes, scallions, 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

Chicken Picatta

sautéed chicken breast, lemon-butter caper sauce

Chicken Saltimbocca

sautéed chicken breast, prosciutto, fresh sage

Stuffed Jersey Flounder

jumbo lump crab, lemon beurre blanc

Roasted Salmon Filet

orange-ginger glaze.

Braised Beef Short Ribs

roasted garlic mashed, red wine demi-glace
136.00 per person

Tenderloin of Beef

sliced filet, red wine demi-glace

Stuffed Shrimp

four jumbo shrimp, jumbo lump crab, lemon-chive sauce

AYC Crab Cakes

baked Baltimore style crab cakes, lemon wedge

Grilled 12 oz. Nature Veal Chop

wild mushroom demi-glace

Chilean Sea Bass

herb crust, red pepper coulis

Duo Plate Entrees (Choice of one)

Chicken Francaise & Stuffed Shrimp

sautéed battered breast, jumbo shrimp, jumbo lump crab

Chicken Francaise & Crab Cake

sautéed battered breast,
jumbo lump Baltimore style crab cake

Filet & Stuffed Shrimp

sliced tenderloin, jumbo shrimp, jumbo lump crab

Filet & Chilean Sea Bass

sliced tenderloin of beef, herb crusted sea bass

Filet & Crab Cake

sliced tenderloin, jumbo lump Baltimore style crab cake

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.
We will require exact counts of each entrée selection at the time your guaranteed final guest count is due.

Please add a 21% Service Charge and 7% Sales Tax to all food and beverage selections. Prices subject to change.

Children & Vendor Meals

Children's Meals (12 and under)
pasta with marinara or butter sauce
chicken fingers with fries
grilled cheese with fries

Vendor's
chef's choice

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

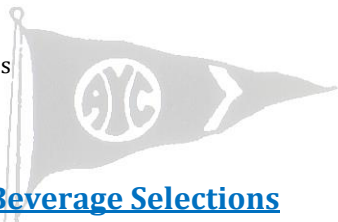
cannolis, eclairs, cream puffs, biscotti, tiramisu, miniature cheesecake's

Late Night Snacks

End the evening in the perfect way by treating your guests to a few "late night" treats.
Each selection \$5.00 per person.

cheeseburgers
all beef hot dogs
miniature soft pretzels with assorted dips

waffle fries
chicken tenders



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

Blue Moon, Stella Artois, Yuengling, Cape May Brewery IPA, Miller Light, Seasonal

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 7% Sales Tax to all food and beverage selections. Prices subject to change.

Bar Enhancements

Premium Spirits

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

Open Bar Additional 5th Hour:

deluxe spirits

premium spirits

Outside Bar

The outside bar can be opened for cocktail hour only, weather permitting, and only plastic glassware will be used outside. No glass, including bottled beer, is permitted. No exceptions.

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 will be charged if the Client wishes to upgrade to all glassware at the main bar inside the clubhouse.

Table Side Wine Service

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.

Rental Furniture

You may bring in chairs and/or tables for the event at the client's expense. There will be a 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, no exceptions.

General Information

Parking

The Facility 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.

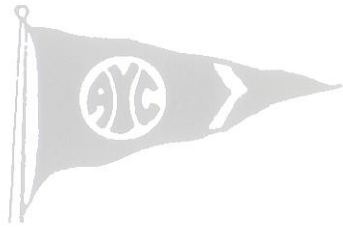
Contracts, Billing and Payment

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 7% Sales Tax to all food and beverage selections. Prices 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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