

2020 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

mesclun 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 5th 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.

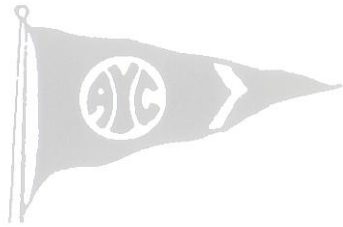
Contracts, Billing and Payment

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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