

BANQUET PACKAGE

General Information



Facilities Rental Fee & Deposits

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 \$2,000 to secure requested date (Note: this deposit goes towards the Facilities Rental Fee, it is not additional to). An additional deposit of \$500 will be due 6 months prior to the reception upon confirming reception contract. All deposits are non-refundable, and will be placed towards the final invoice.

Menu Selections

The "Banquet Event 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 consultation and tasting is available at no charge to the couple (\$30/additional guest) within the months of November through March.



Contract, Billing and Payment

Your signed contract and the balance of the deposit are due six months prior to your event date.

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. Upgraded linen selections are available at an additional cost.

Wedding Ceremony

On-site wedding ceremonies are available at an additional fee of \$12/person, plus tax and gratuity.

Wedding Set-up

Standard set-up is included in the banquet package. This includes the escort card table, favors, cake 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.



Our Recommendations in Planning Your Event



Flowers

Blooms at Country Greenery.....	609.465.1662
A Garden Party.....	609.364.2529
Primrose Florist.....	609.927.3111
An Enchanting Florist.....	609.628.4438

Photographers/Videographers

Rachel Pearlman Photography.....	610.420.9088
Prince Photography.....	609.368.0112
BE Fims.....	856.905.9405
Martin's Accent Wedding Videos.....	609.625.6633
Tina Markoe Photography.....	609.744.7886
Let It Be Photography.....	609.374.2051

Invitations & Favors

Megan Grimm.....	whitneydesignstudio@outlook.com
Sweet Sisters Cupcake Boutique.....	609.408.1238

Bakery

The Bake Works.....	609.407.6000
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Transportation

Great American Trolley Service.....	609.884.0450
AC Jitney.....	609.344.8642

Hair & Beauty

Fusion Salon and Spa.....	609.967.3292
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Accommodations

7 Mile Custom Homes.....	609.368.3311
The Lark Motel.....	609.368.2500

Chair Covers & Decor

Finishing Touch Designs.....	856.696.0183
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Entertainment

Grace Note String Ensembles (Ceremony & Cocktail).....	609.465.8411
The Duke of Music (DJ Patrick Whipkey).....	609.820.5352
Over the Top Entertainment (DJ).....	609.226.1588
DJ Steve & Co.....	856.256.2007
Center Stage Entertainment.....	856.783.7300
Chico's Vibe.....	chicosvibe.com
Drop Dead Sexy.....	dropdeadsexy.com
Franklin Alison Orchestra.....	609.924.3170
Sean Loosh (DJ & Acoustic).....	215.837.2700

Planning & Coordination

Kristin Barse – Bel Momento Weddings.....	609.805.0853
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Banquet Packages Include...

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. Please ask us about off-season and Friday/Sunday event discounts available.

Coordinator: Patrice Davis
Patrice@ycsh.org



Our Banquet Package includes the following:

- Five Hour Event Reception
- Open Bar Serving Deluxe Brands of Spirits, Wine and Beverages
- Complimentary Champagne Toast
- A Selection of Premium Hot and Cold Hors d'Oeuvres during the Cocktail Hour
- Exquisitely Prepared Three-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

The Yacht Club of Stone Harbor is proud to be



Seated Dinner Banquet Package



Open Bar

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



Hors d'Oeuvres

A Selection of Four (4) Premium and one (1) Luxury Hot and Cold Hors d'Oeuvres for One Hour
A Crudite Display of Gourmet Cheese, Fruit, Vegetable and Cracker Selections



Complimentary Champagne Toast Club Selection

Second Course

Choice of one:

Summer Salad, Autumn Salad, Caprese Salad, YCSH Signature House Salad, Classic Caesar Salad

Entrée (Choice of Two or a Duo Plate)

Prices are per person. Chef's selection of vegetable and starch accompany all entrées, with fresh rolls and butter.

Sautéed Breast of Chicken (Marsala, Piccata, Parmesan, etc...) \$103.00

Chicken Stuffed with Ham, Cheese and Spinach \$104.00

Chicken Stuffed with Jumbo Lump Crab Meat \$109.00

Stuffed Pork Loin with Apples and Cornbread Stuffing \$112.00

Braised Short Rib \$108.00

Double Cut Lamb Chop \$110.00

NY Strip Steak \$108.00

Stuffed Veal Chop with Parma Prosciutto, Sharp Provolone Cheese and a Porcini Mushroom Sauce \$120.00

Filet Mignon \$117.00

Grilled Salmon \$112.00

Grilled Halibut \$118.00

Grilled Ahi Tuna \$115.00

Mahi Mahi \$110.00

Local Flounder Stuffed with Jumbo Lump Crab Imperial \$108.00

Jumbo Lump Crab Cake \$113.00

YCSH Lobster – Lobster Tail with Sauce Americana \$125.00

Duo Plate Selections:

Sautéed Chicken & Shrimp Stuffed with Crabmeat \$115.00

Sautéed Chicken & Jumbo Lump Crab Cake \$118.00

Filet Mignon & Jumbo Lump Crab Cake \$120.00

Filet Mignon & Lobster Tail \$135.00

Dessert

Signature Wedding Cake Provided by The Bake Works
Coffee and Tea Display

Please ask us about our off-season and Friday/Sunday discounts available.

Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices. Prices Subject to Change Without Notice.



Yacht Club of Stone Harbor | 9001 Sunset Drive, Stone Harbor, NJ 08247 | 609-368-1201 | www.ycsh.org | 

BANQUET PACKAGE

Station Suggestions

The action stations and displays listed below are available for both a Buffet or Cocktails & Hors d'oeuvres Reception. Please note these are simply suggestions, and we would be happy to customize a station or display per your suggestion. Pricing is completely customized based on your selected entrée and stations.

A Standard Buffet at \$110/person includes the following:

5 Hour Reception	Carving Station of Top Round of Beef with Au Jus	Cake Provided by The Bake Works
Open Premium Bar		
4 Premium and 1 Luxury Hors d'oeuvres, and a Crudite Station during Cocktail Hour	Pasta Station with Choice of Two Sauces Plus Chicken and Seasonal Vegetables	Complimentary Champagne Toast
Salad Selection		Linen
		Event Coordination

Does not include: Room Rental Fee, 7% NJ Sales Tax, 20% Gratuity

As mentioned above, Station Packages are completely customized, and can be upgraded to include a variety of the options listed below. For a detailed pricing quote based on your selections, please ask the coordinator.

Cocktail Stations

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

Mediterranean Antipasto

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

Fresh Dips: Hummus,
Olive Tapenade, Roasted Red Pepper
and Cream Cheese with Pita Chips,
Crackers and Pretzels

Late Night Snacks

Boardwalk Pizza, Assorted Flatbread
Pizza, Boardwalk French Fries,
Chicken Nuggets, Toasted Breakfast
Sandwiches, Cheeseburgers and
Hot Dogs, Mini Cheesesteaks, Warm
Chocolate Chip Cookies and Cold Milk

Comfort Food Stations

Slider Bar

(Selected condiments included)
Kobe Beef, Ahi Tuna, Roasted Pork
and Provolone Cheese, Fried Chicken,
Chicken Parmesan
Includes condiments

Mashed Potato Bar

(Choice of two)
Mashed, Garlic Mashed and
Sweet Potato Mashed

Accompanied with Sour Cream,
Cheddar Cheese, Bacon, etc...

Mac'n Cheese Bar

Lobster, Brie, Gruyere, Bacon, Truffle

Mini Taco Bar

Homemade crispy wontons featuring
Lobster, Pork, Chicken, Duck,
Teriyaki Chicken

Taco Bar

(Selected condiments included)
Soft and Hard Shells; Beef, Chicken,
Pork, Mahi Mahi

Entrée Stations

Carving Station

(Choice of one)

Roast Top Round of Beef, Prime Rib,
NY Strip Steak, Tenderloin of Beef
Roasted Leg of Veal in Natural Jus,
Porchetta

Pasta Station

Choice of Two Sauces - Creamy Pesto,
Pomodoro, Marinara, Alfredo, Scampi,
Arrabiatto, Blush, Bolognese,
Amatriciana, Carbonara, Four Cheese

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,
Roasted Beet, Spinach
(or your suggestion)

Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices. Prices Subject to Change Without Notice.



Cocktail & Hors d'Oeuvres Reception Options



Premium Open Bar

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

Two Hours \$20.00 per person

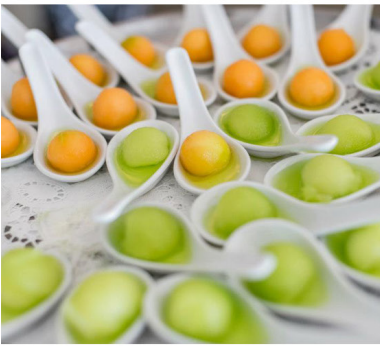
Three Hours \$29.00 per person

Each Additional Hour \$8.50 per person

Luxury Selection Hors d'Oeuvres

Choice of Five Items from the Chef's Luxury Hors d'Oeuvre List

One Hour \$32.00 per person



Premium Selection Hors d'Oeuvres

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

One Hour \$25.00 per person



Action Stations and Displays

The Club offers a number of action stations and displays available throughout the evening for this type of reception. If you plan on hosting a buffet reception, a suggestion of a salad display, two action stations and a starch and vegetable is suggested.

For Cocktail & Hors d'Oeuvres reception, the menu is completely customized, with the ability to do a number of stations throughout the evening. Please contact the coordinator for suggestions and pricing options.

Dessert

Custom Wedding Cake, Cupcakes, Desserts and more provided by The Bake Works
Coffee and Tea Display



Late Night Snacks

Add a few "late night snacks" at the end of the evening is the perfect way to end the evening.

Here are a few suggestions available at \$5++/person:

Wrapped Cheeseburgers and Hot Dogs with Condiments

Boardwalk French Fries with Ketchup

Pretzel Bites and Assorted Dips

Warm Chocolate Chip Cookies and Cold Milk

Toasted Breakfast Sandwiches

Add a Springer's Ice Cream Bar!

Ask the coordinator for information and pricing on this option.

*Please add 7% Sales Tax and 20% Service Charge to all Quoted Prices.
Prices Subject to Change Without Notice*

Premium Hors d'Oeuvres



Five Premium Hors d'Oeuvres are included in the quoted pricing 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

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

Wild Mushroom with Smoked Mozzarella
in Phyllo Cups

Asian Beef & Scallion Spoons

Prosciutto, Walnut and Gorgonzola Cheese

Cheesesteak Spring Rolls

Grilled Vegetable Antipasti Display

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

Kobe Beef Sliders
*with Cheddar Cheese and Applewood Smoked Bacon
See Station Options for Slider Bar Selections*

Fried Macaroni and Cheese Squares

Beef on Blackbread
topped with a Horseradish Sauce

Assorted Flatbread Pizzas
*Goat Cheese and Rosemary with Pesto,
Margarita, Mozzarella and Basil*

Asparagus
Wrapped in Parmesan Encrusted Phyllo Dough

Buffalo Chicken Spring Rolls

Jumbo Lump Crab with Risotto

Sausage, Broccoli Rabe and Sharp Provolone
in a Puffed Pastry

Chicken Saltimbocca Brochette
Thin Slice of Prosciutto Ham and Sage served on a Skewer

Grilled Brioche with Gruyere Cheese
over a Tomato Soup Shooter

Boneless Buffalo Wing
with Celery and Blue Cheese

Prosciutto Wrapped Grilled Pineapple

Prosciutto, Walnut and Gorgonzola Cheese
in Phyllo Cup

Luxury Hors d'Oeuvres



Scallops Wrapped in Bacon
served with Cream Horseradish Sauce



Crab Stuffed Mushroom Caps

Jumbo Lump Crab Meat
on Garlic Toast Points with Wasabi Sauce

Spicy Ahi Tuna Roll
Rolled with Crispy Wontons

Duck Confit
with a Raspberry Glaze

Pan Seared Scallops
with Wasabi

Clams Casino
*topped with Garlic Butter and served
with Bacon and Pepper Relish*

Tuna Tartare



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

Rack of Lamb Lollipops
served with Honey Mustard Sauce

Shrimp Lejon
*Prosciutto Wrapped Shrimp
with Horseradish Sauce*

Coconut Shrimp
with a Margarita Shooter

Sesame Tuna on Ginger Wonton Crisp
and an Asian Slaw

Shrimp Cocktail
with a Cocktail Sauce (or Bloody Mary) shooter

Bang Bang Shrimp Skewer

Lobster and Ahi Tuna Taquitos