

# BANQUET PACKAGE

## *General Information*



### **Facilities Rental Fee & Deposits**

Site Rental Fee Members: \$1,500

Site Rental Fee Non-Members: \$2,500

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 is deducted from your final invoice, it is not additional to). An additional deposit of \$500 will be due 6 months prior to the reception upon confirming reception contract. All additional 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 (\$45/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 \$15/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.



Yacht Club of Stone Harbor | 9001 Sunset Drive, Stone Harbor, NJ 08247 | 609-368-1201 | [www.ycsh.org](http://www.ycsh.org) |



## 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 Films.....	856.905.9405
Magdalena Studios.....	609.786.0343
Martin's Accent Wedding Videos.....	609.625.6633
Tina Markoe Photography.....	609.744.7886
Let It Be Photography.....	609.374.2051
Scarlet Creed Productions (Videography).....	609.832.3099

### Invitations, Art & Design

Girl Holding a Pen.....	lauren@girlholdingapen.com
Corinne Cowen Pomeroy.....	302.740.9967, ccpomeroyart.com

### Bakery

The Bake Works.....	609.407.6000
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### Transportation

AC Jitney.....	609.344.8642
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### Hair & Beauty

Fusion Salon Avalon.....	609.967.3292
Monika's Boutique Salon.....	609.368.1400

### Accommodations

7 Mile Custom Homes.....	609.368.3311
Home Rental.....	spangler.stacie@gmail.com
The Lark Motel.....	609.368.2500

### Staging & Lighting

Aviance Lounge Décor & Rentals (Draping/Uplighting).....	732.970.7196
FTD Event Resources.....	609.363.9006

### Officiants

Suzanne Walters.....	smwmayor@comcast.net
Lori Gersh.....	561.271.2810, lorigersh.com

### Entertainment

Over the Top Entertainment (DJ).....	609.226.1588
Chico's Vibe.....	chicosvibe.com
Drop Dead Sexy.....	dropdeadsexy.com
Joe Bene (DJ).....	856.524.0213
DJ Royale.....	215.694.1957

### Planning & Coordination

Kristin Barse – Bel Momento Weddings.....	609.805.0853
Michael Emens – Weddings Down the Shore.....	856.392.4493





## Wedding Packages Include...



*Congratulations! Welcome and thank you for thinking of Yacht Club of Stone Harbor for your celebration. Please take a moment to browse through our Wedding Package options.*

*We offer a variety of selections 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.*

Coordinator: Dominique Davison • [events@ycsh.org](mailto:events@ycsh.org)

### **Our Wedding Package includes the following:**

Five Hour Event Reception

Five Hour Open Bar Serving Premium Brands of Spirits, Select Beer, Wine and Beverages

Complimentary Champagne Toast

Personalized Signature Drink

A Selection of Premium Hot and Cold Hors d'oeuvres during the Cocktail Hour

Cheese, Fruit and Crudité Display

Exquisitely Prepared Three-Course Dinner

Signature Wedding Cake by The Bake Works

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***



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## Seated Dinner Options



### Open Bar

Serving Premium Brands of Spirits,  
Select Beer, Wine and Beverages

### Hors d'oeuvres

A Selection of:  
Four (4) Classic and (1) Luxury  
Passed Hors d'oeuvres for One Hour  
Plus, a Crudite Display of Gourmet Cheese,  
Fruit, Vegetable and Cracker Selections

### Complimentary Champagne Toast

Club Selection

### Second Course

Choice of one:

Berry Salad | Autumn Salad | Caprese Salad | Garden Salad | Classic Caesar Salad | Mandarin 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.

Chicken Wellington \$142

Grilled Halibut \$158

### Duo Plate Selections:

Chicken Rollantini \$142

Grouper \$158

Sautéed Chicken & Shrimp Stuffed  
with Crabmeat \$167

Braised Short Rib \$152

Local Flounder Stuffed with  
Jumbo Lump Crab Imperial \$160

Sautéed Chicken & Jumbo Lump  
Crab Cake \$167

NY Strip Steak \$148

Jumbo Lump Crab Cake \$165

Filet Mignon & Jumbo Lump  
Crab Cake \$175

Filet Mignon \$162

Lobster Tail

Filet Mignon & Lobster Tail  
Market Price

Grilled Salmon \$150

Market Price

### Dessert

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

Please Add 6.625% NJ Sales Tax and 23% Service Charge to all Quoted Prices. Prices Subject to Change Without Notice.



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# Station Options



## Open Bar

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Select Beer, Wine and Beverages

## Hors d'oeuvres

A Selection of:  
Four (4) Classic and (1) Luxury  
Passed Hors d'oeuvres for One Hour  
Plus, a Crudite Display of Gourmet Cheese,  
Fruit, Vegetable and Cracker Selections

## Complimentary Champagne Toast

Club Selection

## Second Course

Choice of One Pre-Set Salad  
Berry Salad | Autumn Salad | Caprese Salad | Garden Salad | Classic Caesar Salad | Mandarin Salad

## Carving Stations (Choice of One)

Prices are per person. All Carving Stations are Chef Accompanied and Include a Pasta Station or  
Starch and Vegetable (both options listed below), served with Fresh Rolls and Butter.

Roasted Sirloin of Beef \$170

Prime Rib \$169

Filet Tenderloin \$171

Pork Tenderloin \$157

Roasted Turkey Breast \$157

Rack of Lamb \$172

Alaskan Salmon Fillet \$165

Virginia Baked Ham \$157

## Pasta Station

Includes Chicken and Seasonal Vegetables

*Choice of Two Sauces* - Sundried Tomato Pesto, Pomodoro, Marinara, Alfredo, Scampi,  
Arrabiatta, Blush, Bolognese, Amatriciana, Carbonara, Four Cheese

## Starch and Vegetable

*Choice of One* - Whipped Mashed Potato, Roasted Fingerling Potatoes, Roasted Red Bliss,  
Rice Pilaf

*Choice of One* - Haricot Vert, Asparagus, Roasted Carrots, Vegetable Medley

## Dessert

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

*We welcome the opportunity to further customize a package to fit your needs, budget and ideas.  
Ask our coordinator for more details and pricing options.*

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## Enhancement Suggestions



### Cocktail Stations

**Raw Bar:** Jumbo Shrimp, Clams on Half Shell, Oysters on Half Shell, Crab Claws

**Sushi:** 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  
Fresh Dips: Hummus, Olive Tapenade, Roasted Pepper and Cream Cheese  
Accompanied with Assorted Gourmet Breads, Crackers and Pita Chips

### Comfort Food Stations

**Slider:** (Choice of three) Kobe Beef, Ahi Tuna, Roasted Pork and Provolone Cheese, Fried Chicken, Chicken Parmesan, Lobster Roll. All served on Hawaiian Rolls. Selected condiments included

**Mashed Potato:** Traditional Mashed and Sweet Potato Mashed  
Accompanied with Sour Cream, Cheddar Cheese, Bacon, etc...

**Mac'n Cheese:** (Choice of two) Lobster, Brie, Gruyere, Bacon, Truffle

**Taco:** (Choice of two) Soft and Hard Shells; Beef, Chicken, Pork, Grouper, Bang Bang Shrimp. Selected condiments included

**Wings:** (Choice of three) Hot, Mild, Buffalo Blue, BBQ, General Tso's

### Entrée Stations

**Carving:** (Choice of one) Roasted Sirloin of Beef, Filet Tenderloin, Roasted Turkey Breast, Prime Rib, Pork Tenderloin, Rack of Lamb, Virginia Baked Ham, Alaskan Salmon Fillet

**Pasta:** (Choice of Two Sauces) Sundried Tomato Pesto, Pomodoro, Marinara, Alfredo, Scampi, Arrabiatta, Blush, Bolognese, Amatriciana, Carbonara, Four Cheese  
(Choice of Two Items) Shrimp, Scallops, Chicken, Italian Sausage, Primavera, Jumbo Lump Crab Meat, Mushrooms, Artichoke Hearts, Roasted Red Peppers

**Ravioli:** (Choice of two) Lobster, Crab, Pumpkin, Mushroom, Roasted Beet, Spinach, Porcini (or your suggestion)

### Late Night Snacks

Boardwalk Pizza, Boardwalk French Fries, Chicken Nuggets, Toasted Breakfast Sandwiches, Cheeseburgers and Hot Dogs, Mini Cheesesteaks, Soft Pretzels and Dipping Sauces, Warm Chocolate Chip Cookies and Cold Milk

### Viennese Table

Chef's display of assorted mini pastries to include: Petit Fours, Cream Puffs, Cannolis, Éclairs and Chocolate Covered Strawberries Accompanied by a Selection of Assorted Mini Cakes

Please add 6.625% NJ Sales Tax and 23% Service Charge to all Quoted Prices.

Prices Subject to Change Without Notice.



## Classic Hors d'oeuvres



Four Classic Hors d'oeuvres (and One Luxury) are included.  
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

Fried Chicken with Honey Drizzle on Waffle Skewer

Bruschetta

Fresh Diced Tomato, Garlic, Red Onion, Parmesan Cheese,  
Balsamic Reduction in Phyllo Cups

Cheesesteak Spring Rolls  
with Spicy Ketchup

Caprese Skewers

Fresh Mozzarella, Plum Tomatoes, Basil and  
Finished with Balsamic Reduction

Mini Kobe Beef Sliders  
over a Seasonal Beer Shooter

Macaroni and Cheese Spoons

Toasted Raviolis  
with Marinara Dipping Sauce

Fig and Mascarpone Beggar's Purse

Assorted Flatbread Pizzas

Apple and Brie, Margarita, and Roasted Seasonal Vegetables

Asparagus

Wrapped in Parmesan Encrusted Phyllo Dough

Buffalo Chicken Spring Rolls  
with Blue Cheese Dipping Sauce

Beef Tenderloin on Garlic Toast  
topped with a Wasabi Cream Sauce

Sausage, Broccoli Rabe and Sharp Provolone  
in a Puffed Pastry

Grilled Brioche with Gruyere Cheese  
over a Tomato Soup Shooter

Boneless Buffalo Wing  
with Celery and Blue Cheese

Prosciutto Wrapped Grilled Pineapple

Chicken Empanada  
with Mexican Crema

Jerk Chicken Kabobs  
with Mango Teriyaki Dipping Sauce



## Luxury Hors d'oeuvres



One Luxury (and Four Classic) Hors d'oeuvres are included in our dining packages. However you are welcome to upgrade and customize your menu. Ask our coordinator for pricing and menu options.

Lobster Mac & Cheese Spoons

Rack of Lamb Lollipops  
*served with Mint Yogurt*

Scallops Wrapped in Bacon  
*served with Cream Horseradish Sauce*

Shrimp Lejon  
*Prosciutto Wrapped Shrimp  
with Horseradish Sauce*

Crab Stuffed Mushroom Caps

Jumbo Lump Crab Meat  
*on Garlic Toast Points with Wasabi Sauce*

Coconut Shrimp  
*with a Margarita Shooter*

Beef Wellington  
*with Bearnaise Sauce*

Sesame Tuna on Ginger Wonton Crisp  
*Served with Hoisin and Wasabi*

Pan Seared Scallops  
*with Wasabi*

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

Lobster Corn Fritters

Bang Bang Shrimp Skewer

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

Crab Rangoon  
*with Sweet and Sour Sauce*

