



*Ocean City Yacht Club  
100 Bay Road  
Ocean City, NJ 08226*

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*Wedding Reception  
2016~2017*

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Nobil on the Bay  
General Information for Use of Ocean City Yacht Club Facilities  
Wedding Reception

Scheduling

To schedule a Wedding Reception at the OCYC, please contact Chris Olek or Bill McGinnity to arrange for an available date. You will receive a contract in your wedding folder to sign which specifies the date of your planned wedding reception. To secure the date a deposit in the amount of \$2,000.00 is required with your signed contract. This is also a security deposit. Your \$2,000.00 deposit will be returned to you, by mail, barring any major damage.

Menu Selection

The menu selections on the following pages are designated to provide you with a wide variety of choices for your reception, as well as price and type of service.

Saturday receptions during the months of May, June, September and October and the Sunday of Memorial Day weekend and Labor Day weekend require an attendance of at least 150 guests. Friday receptions during the months of May, June and September require an attendance of at least 100 guests. If attendance is less than 150 on designated Saturdays or 100 on designated Fridays a service charge of \$40.00 will be applied for each guest less than the 150 or 100 count. (The 150 and 100 guest counts does not include band members, photographers, DJ's, any vendor working your reception and children. Children are defined as less than 11 years of age)

Sales tax (7%) and gratuity (21%) are not included in the prices shown and will be added to the final cost.

Guarantee

In order for your reception to run smoothly, you must guarantee the number of guests, children and vendors who will attend as guests or work the reception. This number must be given to the Catering Director and Event Coordinator at least 2 weeks prior to the reception date. This number will be considered a guarantee for which you will be invoiced, even if fewer guests attend.

Payments

Four (4) months prior to the reception 50% of the estimated cost of the reception is due. The remainder is due upon receipt of invoice and no later than 5 days prior to the wedding date.

Payments, by check only, payable to Nobil on the Bay.

Length of Function

The scheduled wedding reception is four (4) hours with a facility fee of \$1,500.00. If you plan to have a five (5) hour reception there is an additional charge of \$400.00. If you desire to have a wedding ceremony the charge is \$500.00. The reception length, 4 or 5 hours, will begin immediately following the onsite ceremony. If you wish to rent a tent, please consult the Banquet Manager for cost. Present charge ~ \$3,500.00 includes tent, flooring, lighting, set-up, removal and state tax.

Nobil on the Bay does not charge a cake cutting fee or corkage fee.

General Information for the Use of the Ocean City Yacht Club ~ Continued  
Wedding Reception

Table Settings

*Linen table cloths and napkins are available in a variety of colors and the cost is included in your dinner selection price. There is an additional charge for chair covers with sashes.*

Beverage Service

*Tables, all glassware and ice are supplied at no charge. Any other bar supplies, i.e. liquor, set-ups, etc. are your responsibility. Nabil on the Bay can arrange your bar, bar order and schedule approved bartenders.*

*Please Note: The sale of alcoholic beverages in Ocean City is prohibited by law; however, alcoholic beverages may be served at private functions. The use of approved professionally trained bartenders is required. Nabil on the Bay will provide professional service during the scheduled hours of your reception and will not knowingly serve underage or intoxicated guests. They also understand the requirements for proper cleanup of the bar and disposition of supplies for your reception. Please consult the Banquet Manager for additional bar/bartending information.*

*Circle Liquors ~ Somers Point, NJ  
DiOrios Circle Café ~ Somers Point, NJ*

*Additional establishments must be approved in advance with the Catering Director.*

*Please remember that the minimum legal age for consuming alcoholic beverages is 21 years of age in New Jersey.*

*Please Note: Nabil on the Bay reserves the right to close the bar at any time during your reception should actions of your guests make it necessary.*

Wedding Cake

*Nabil on the Bay can provide a wedding cake for an additional cost. We also suggest other professional bakers who can provide wedding cakes on our Vendor's List.*

Cancellation Policy

*In the event of a cancellation, your deposit will be returned to you if the date can be rebooked with another wedding reception.*

Smoking Policy

*Absolutely no smoking of any kind within the Ocean City Yacht Club.  
Designated outdoor smoking areas are available.*

## Wedding Banquet Menu

*Wedding Entrée's include Cocktail Hour Hors d'oeuvres  
Salad  
Choice of Chef's Vegetable and Starch  
Coffee and Tea*

### Hors d'oeuvres ~ Option One

*Imported and Domestic Cheeses ~ Vegetable Display garnished with  
Fresh Fruits and Seasonal Berries ~ Four (4) Butlered Hot Hors d'oeuvres*

### Hors d'oeuvres ~ Option Two

*Six (6) Butlered Hot Hors d'oeuvres*

### First Course ~ Salad ~ Option One

*Sweet and Bitter Field Greens with Candied Walnuts, Craisons,  
Bleu Cheese Crumbles dressed with Balsamic Vinaigrette*

### First Course ~ Salad ~ Option Two

*Caesar Salad with our Homemade Garlic Croutons, Grated Parmesan Cheese  
With Caesar Dressing*

### ~ Entrée Selections ~

#### Chicken Forestiere

*Sautéed Boneless Breast of Chicken with a Red Wine Demi Glaze  
Finished with a Trio of Portabella, Shitake and Domestic Mushrooms  
\$78.00 per person*

#### California Grilled Chicken Breast

*Lightly Grilled Boneless Chicken Breast with Artichoke Hearts,  
Sun Dried Tomatoes, Basil and a hint of Garlic  
\$79.00*

#### Broiled Salmon

*Fresh Scottish Salmon Filet served with a Fresh Dill Buerre Blanc Sauce  
\$79.00*

#### Coconut Crusted Tilapia

*Filet of Tilapia, Coconut Crusted with a Fresh Mango Salsa and Tequila Lime Sauce  
\$80.00*

#### Roast Prime Rib of Beef, Au Jus

*Slowly Aged Prime Rib, Traditional Cut  
\$80.00*

Wedding Banquet Entrée's ~ continued

California Grouper

*Filet of Grouper broiled with Artichoke Hearts, Sun Dried Tomatoes,  
Basil and a hint of Garlic  
\$81.00*

Mediterranean Grilled Tuna

*Tuna Steaks with Artichoke Hearts, Imported Olives, hint of garlic with a Balsamic Glaze  
\$81.00*

Chicken Princess

*Boneless Breast of Chicken topped with Jumbo Lump Crabmeat  
And Fresh Asparagus with a Buerre Blanc Sauce  
\$82.00*

Broiled Maryland Crab Cake

*Jumbo Lump Crab Cakes Broiled to Perfection  
\$83.00*

Eastern Shore Tilapia

*Filet of Tilapia with Lump Crabmeat in a Buerre Blanc Sauce garnished with a U-15 Shrimp  
\$84.00*

Broiled Filet Mignon

*Char-broiled Tender Filet Mignon with a Boursin Demi Glaze  
\$85.00*

Combination Entrée ~ Filet Mignon and Stuffed Shrimp or Maryland Lump Crab Cake  
*Broiled Filet Mignon with Jumbo Shrimp stuffed with Crabmeat or Maryland Crab Cake  
\$87.00*

*All entrees are accompanied by your choice of Vegetable and choice of Starch  
Dinner Rolls and Butter  
Coffee, Decaf and Tea*

*A maximum of two (2) entrée selections are available with the higher price prevailing  
Vegetarian and Vegan meals are available upon request  
You may customize your selections with our Banquet Manager*

*Add 7% Tax and 21% Gratuity to all Entrée Selections*

## Wedding Buffet Menu

### Hors d'oeuvres ~ Option One

*Imported and Domestic Cheeses*

*Vegetable Display garnished with Fresh Fruits and Seasonal Berries*

*Four (4) Butlered Hot Hors d'oeuvres*

### Hors d'oeuvres ~ Option Two

*Six (6) Hot Hors d'oeuvres*

### Salad ~ Option One

*Table Service ~ Sweet and Bitter Field Greens with Candied Walnuts, Craisins,  
Bleu Cheese Crumbles, Dressed in Balsamic Vinaigrette*

### Salad ~ Option Two

*Table Service ~ Caesar Salad with Homemade Garlic Croutons,  
Grated Parmesan Cheese with Caesar Dressing*

### Carving Station

*Slow Roasted Prime Rib of Beef with Horseradish Cream and Demi Rolls*

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*Presented in Chafing Dishes on an attractively set Buffet Table*

### Chicken Forestiere

*Red Wine Demi Glaze and a Trio of Portabella, Shitake and Domestic Mushrooms*

### Filapia

*Coconut Crusted Filapia with Mango Salsa*

### Penne Pasta

*Choice of Fresh Pesto Sauce or Rosa Sauce*

*Chef's Fresh Vegetable Medley and Wild and White Blended Rice*

*\$84.00 per person*

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*Note: The above Buffet with Carved Filet Mignon and Shrimp and Scallop Scampi*

*\$91.00 per person*

*All Buffets served with Dinner Rolls and Butter  
Coffee, Decaf and Tea*

*Add 7% Tax and 21% Gratuity to above prices*

## Cocktail Style Wedding Reception

*Display of Imported and Domestic Cheeses served with Honey Mustard Sauce  
Vegetable Display garnished with Fresh Fruits and Seasonal Berries*

### *First Hour*

*Choice of four (4) Butlered Hot Hors d'oeuvres*

### *Second Hour*

*Choice of three (3) Butlered Hot Hors d'oeuvres*

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*Two (2) Stations will be open for one and a half hours for your guest's enjoyment  
Including*

### *Pasta Station*

*A choice of two (2) Pastas, with a Fresh Pesto and Marinara Sauce  
A variety of Garden Fresh Vegetable prepared by our Chef to your liking*

### *Carving Station*

*Slow Roasted Prime Rib of Beef with Horseradish Sauce and Demi Rolls  
Carved at the station by our Chef*

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### *Viennese Table*

*~ Following the Conclusion of the Above ~  
A Table of Assorted Cakes, Miniature Pastries and Chocolate Covered Strawberries*

*\$81.00 per person*

*Add 7% Tax and 21% Gratuity to above prices*

*Our Banquet Manager will be happy to customize a menu to meet your specific requirements*

*Above prices based on a minimum 100 guests  
Saturday nights during May, June, September and October ~ 150 guest minimum*

*Butlered Hot Hors d'oeuvres*

*Cocktail Hour for Banquet Menu Entrée's and Buffet Style Reception  
Offerings for Cocktail Style Wedding Receptions  
(Included in Cost of all Reception Styles)*

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*Scallops or Shrimp wrapped in Applewood Bacon  
Scallop and Shrimp Ceviche  
Shrimp stuffed with Horseradish and Cheese, wrapped in Puff Pastry  
Coconut Shrimp with Sweet and Sour Sauce  
Buffalo Shrimp  
Maryland Crab Cakes with Wasabi Tartar  
Crab Wontons  
Mushrooms with Vegetable Duxelle, Spinach and Boursin Cheese or Crab Imperial  
Clams Casino  
Spicy Tuna with a crunchy topping  
Beef Wellington  
Buffalo Bleu Chicken Egg Rolls  
Teriyaki Beef or Teriyaki Chicken Skewers  
Sesame Encrusted Chicken Tenders  
Chicken Satay with Peanut Sauce  
Quesadillas with Chicken and Cheese or Vegetarian style  
Brie and Raspberry in Pyllo  
Goat Cheese Tarts  
Cocktail Vegetable Spring Rolls  
Stuffed Mushrooms with a choice of Vegetable Duxelle  
Fried Risotto Balls  
Boboli topped with Fresh Pesto, Tomato and Fresh Mozzarella*

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*Jumbo Fresh Chilled Shrimp with Cocktail Sauce  
May be added for an additional  
\$7.00 per person*

## Enhancements

### Pita and Bruschetta Bar

Seasonal Toasted Pita Wedges and Bruschetta with Homemade Toppings;  
Roasted Garlic Hummus, Roasted Peppers, Imported Olives, Marinated Artichoke Hearts,  
Fresh Tomatoes and Basil ~ \$7.00 per person

### Chilled Seafood Display

Jumbo Gulf Shrimp, Crab Claws, Clams and Oysters  
Chilled and served with Lemon Garnish and Tangy cocktail Sauce ~ Market Price

### Carving Boards

Roast Tenderloin of Beef: \$16.00 per person ~ Roasted Whole Turkey Breast: \$9.00 per person  
Honey Baked Ham ~ \$9.00 per person  
Served with Mini Rolls and Complimentary Sauces

### Create Your Own Pasta

Pasta Bar with two types of Pasta  
Sauce Choices ~ Marinara, Fresh Pesto, Alfredo, Garlic and Oil and Rosa Sauce  
Served with Italian Bread and Butter ~ \$7.00 per person

### Variety of Sushi

Served with Wasabi, Pickled Ginger and Soy Dipping Sauce  
Sushi Station ~ \$9.00 per person – Butlered Sushi Hors d'oeuvres ~ \$7.00 per person

### Viennese Dessert Table

Assortment of Homemade Miniature Pastries, Cakes and Chocolate Covered Strawberries  
\$8.00 per person

### Taste of the Boardwalk

Ocean City Boardwalk Favorites ~ Salt Water Taffy, Johnson's Popcorn, Fudge and Macaroons  
Water Ice may be substituted for Macaroons ~ \$8.00 per person

### Candy Bar

Wide Variety of Candies to Suit Your Wedding Theme or Wedding Color  
White Candy Bags Provided or Supply Your Own Personalized Candy Bags  
Arranged on a Beautifully Decorated Table by Our Staff  
Candy Selections are Coordinated with Our Banquet Manager ~ \$8.00 per person

### Chocolate Covered Strawberries

Beautifully arranged plate for each guest table following dinner service ~ \$2.75 per Strawberry

### Espresso, Cappuccino and Latte Bar

With optional Cinnamon and Chocolate Shavings served by our staff Barista ~ \$3.25 per person  
Add 7% Tax and 21% Gratuity to the above prices