

Avalon Yacht Club



** Congratulations! Welcome and thank you for considering the Avalon Yacht Club for your celebration. The Avalon Yacht Club is one of the most sought after premises for events in South Jersey. Our exquisite location makes our Club one of the most beautiful venues and the perfect place to host your wedding. Let us help make your special day one that you and your guests will truly remember forever. 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. Friday and Sunday event discounts available.*

**** Our services include the following ****

- Five hour Cocktail and Reception*
- Four or Five hour Open Bar serving deluxe brands of spirits, wine and beverages*
- Complimentary Champagne Toast*
- A sumptuous selection of hot and cold Hors d'oeuvres*
- Exquisitely prepared Sit Down Dinner including Sweet Ending Strawberry Display*
- Wedding cake cutting service at no charge*
- Specially priced Children's and Vendor Menus*
- Complimentary food tasting*
- An elegant choice of floor length white or ivory linen, overlays and napkins*
- Skirted tables for place cards, gifts, wedding cake and station displays*
- Scenic views and beautiful grounds for your wedding pictures*
- On-Site Coordinator to Assist in the Selection of Menu Items, Linens, Floor Plan Arrangements, Table Set-ups, On-site Ceremony & Reception Coordination, Vendor Recommendations and more*

*Coordinator: Jarrod Sykes
Jarrodsykes@avalonyachtclub.com*

Packages do not include music, flowers, photographers, transportation, wedding cake, sales tax or service charge.

I. Availability

The facilities are made available on a "first come, first served" basis. Preference will be given to Club members whose request coincides with those of one-year Social members. Reservation of the facilities must be approved by the General Manager. The facilities are not available during June, July, and August, but the Board of Trustees may approve special requests. Formal approval of such requests will be communicated to the applicant by written notification from the Club Secretary. No previously scheduled Club activity will be cancelled or postponed to accommodate a request for private use of the facilities.

Your reservation will be confirmed by the Club upon receipt of your signed contract along with a \$3,000 non-refundable deposit and a \$500 refundable security deposit. 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.

II. 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 as the Main Bar area will be closed off due to member use. A maximum of 150 guests can be accommodated during Friday receptions. Guest minimums are based on full package price.

	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
<i>December/March</i>	<i>50</i>	<i>100</i>	<i>75</i>
<i>April/November</i>	<i>50</i>	<i>125</i>	<i>100</i>
<i>May/June**/September/October</i>	<i>75**</i>	<i>150</i>	<i>100**</i>

III. Menu Selections

Included in the selected Entrée price per person is your choice of seven items from the Hors d'Oeuvres, complimentary Hors d'Oeuvre display, choice of Salad, our Sweet Endings and Coffee & Hot Tea Service.

Butlered Hors d'Oeuvres (Choice of seven)

Mushrooms Stuffed with Crab Imperial	Buffalo Chicken Spring Rolls
Fresh Tomato & Crab Bruschetta	Sesame Chicken Tenders
Asparagus and Asiago Cheese in Puff Pastry	Shrimp Lejon
Mushrooms Stuffed with Andouille Sausage	Philly Cheesesteak Egg Rolls
Fresh Mozzarella, Kalamata Olive and Sun Dried Tomato Skewers	Korean Filet Mignon or Chicken Satay
Miniature Grilled Cheese Sandwiches with Tomato Soup Dip	Miniature Crab Cakes
New Zealand Lamb Chop Lollipops	Hummus on Pita with Olive Tapenade
Raspberry or Orange Marmalade with Brie in Phyllo Cups	Steamed or Pan Seared Pork, Duck or Vegetable Pot Stickers
Mini Frankfurters in Puff Pastry	Parmesan and Panko Crusted Artichoke Hearts
Sea Scallops Wrapped with Apple Wood Smoked Bacon	Key West Coconut Shrimp
Mushrooms Stuffed with Maytag Bleu Cheese	Sesame & Pepper Crusted Ahi Tuna
Roasted or Steamed Wild Caught Jumbo Shrimp	Crab & Fontina Cheese in Phyllo Cups
Mini Chicken Cheeseburger Sliders	Tostadas: Beef, Chicken, Fish or Vegetable
Salmon or Ahi Tuna Ceviche Spoons	Wonton Wrapped Shrimp
Spinach & Artichoke Stuffed Mushrooms	Mini Veal & Ricotta Meatballs
Mini Meatball Subs	Bacon Wrapped Jalapeno Stuffed Chicken
Melon Wrapped with Prosciutto, Balsamic Glaze	Sliced Filet on Black Bread, Hollandaise Sauce
Spanakopita	Macaroni and Smoked Gouda Cheese Bites
Pepper & Sprout Stuffed Angus Sirloin, Dijon Mustard	

Complimentary Hors D' Oeuvre Display

Imported Cheese & Fresh Vegetable Crudité Display

A lavish assortment of gourmet cheese, fresh fruit, crackers, honey and preserves accompanied by an elegant assortment of seasonal vegetables, roasted pepper and creamy vegetable dips.

Hors D' Oeuvres Display Enhancements

Jersey Shore Seafood Bar Market Price

A succulent selection of shellfish consisting of freshly shucked clams and oysters, steamed jumbo shrimp, snow crab claws, and smoked salmon filet. Accompanied with fresh lemon, cocktail, tartar and mustard sauces, tabasco.

Deluxe Jersey Shore Seafood Bar Market Price

In addition to the Jersey Shore Seafood Bar the Deluxe includes, Jumbo Lump Crabmeat cocktail, chilled Cold Water Lobster Tails and Alaskan King Crab Legs.

Antipasto Station

Assorted cured Italian meats, imported sharp provolone, pepper shooters, grilled vegetables, sun dried tomatoes, albacore white tuna, bruschetta and sliced breads.

Please add a 20% Service Charge and 7% Sales Tax to all food and beverage selections. Food & Beverage Prices are subject to change.

Dinner 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 apple cider vinaigrette.

Arugula

Baby arugula, cherry tomatoes, shaved red onion, crispy pancetta, cracked black pepper, shaved parmesan, lemon vinaigrette.

Dinner Entrees (Choice of two)

French Cut Chicken Breast

Fresh mozzarella and prosciutto, or Mushroom duxelles, or fresh herbs, or Spinach, roasted red peppers and mozzarella, or roasted apples and sautéed Vidalia onions

Chicken Picatta

Sautéed chicken breast, lemon-butter caper sauce.

Chicken Saltimbocca

Sautéed chicken breast, prosciutto, fresh sage.

Flounder Almondine

New Jersey fluke, toasted almonds, buerre blanc.

Verlasso Salmon Filet

Teriyaki or Orange-Ginger Glaze.

Stuffed Center Cut Pork Loin

Baby Spinach, Goat Cheese, Roasted Red Peppers.

Tenderloin of Beef

Sliced filet, red wine demi-glace.

Mahi Mahi

Macadamia Nut Crust, Golden Pineapple Pico de Gallo

Stuffed Shrimp

Four jumbo shrimp topped with our AYC crab mix, lemon-chive sauce.

Tomato and Mozzarella

Jersey tomato and fresh mozzarella layers, fresh basil, balsamic vinaigrette.

Spring Salad

Mesculin 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, hard boiled eggs, parmesan reggiano, warm bacon vinaigrette.

AYC Crab Cakes

Baked Baltimore style crab cakes, chardonnay cream sauce, lemon.

Grilled Nature Veal Chop

Wild Mushroom Demi-Glace

Chilean Sea Bass

Herb crusted, red pepper coulis

Duo Plate Dinner Entrees (Choice of one)

Chicken Francaise & Stuffed Shrimp

Sautéed battered breast, jumbo shrimp topped with AYC crab cake mix.

Chicken Francaise & Crab Cake

Sautéed battered breast, jumbo lump Baltimore style crab cake.

Filet & Stuffed Shrimp

Sliced tenderloin, jumbo shrimp topped with AYC crab cake mix.

Filet & Chilean Sea Bass

Sliced tenderloin of beef, herb crusted fish.

Filet & Crab Cake

Sliced tenderloin, jumbo lump Baltimore style crab cake.



All entrées come with your choice of seasonal vegetables, potatoes, 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 same time your guaranteed final guest count is due..

Please add a 20% Service Charge and 7% Sales Tax to all food and beverage selections. Food & Beverage Prices are subject to change.

Children & Vendor Options

Children’s Meals (12 and under)

Pasta with marinara or butter sauce.

Chicken fingers with French fries.

Grilled Cheese with French fries.

Vendor Meals

Vendor meals will consist of Chef’s choice of entrée and will be served after all guests have been served.

Dessert

Wedding Cake Service

Seated or buffet style

Sweet Endings Display

Driscoll Strawberries, Warm chocolate and homemade whipped cream

Table Side Coffee and Hot Tea Service

Dessert Enhancements

Italian Sweets (Choice of 2)

Cannolis, Eclairs, Cream Puffs, Biscotti, Macaroons, Tiramisu

American Sweets (Choice of 2)

Assorted Petit Fors, Lemon Squares, Assorted Fresh Baked Cookies, Miniature Brownies

Late Night Snacks

End the evening in the perfect way by treating your guests to a few “late night” treats.

Wrapped Cheeseburgers or Hot Dogs with Condiments



Waffle Fries, Served in Baskets with Ketchup

Philadelphia Soft Pretzels with Assorted Dips

Chicken Fingers with Honey Mustard

Pepperoni Pizza Puffs

Miniature Sloppy Joes

IV. Beverages

Four Hour Open Bar

Champagne Toast

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, Coors Light

Wine

CK Mondavi: Chardonnay, Pinot Grigio, Savignon Blanc, Merlot, Cabernet

Soft Drinks

Please add a 20% Service Charge and 7% Sales Tax to all food and beverage selections. Food & Beverage Prices are subject to change.

Bar Enhancements

Luxury 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 Luxury Spirits

Outside Bar

North Deck can be used for cocktail hour. 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 will be used outside. No exceptions.

Glassware

Guests will be provided wine and martini glasses at the club's main bar, all other beverages will be served in 9, 12 & 16oz. 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.

VI. Additional Amenities

Wedding Ceremonies

Ceremonies are provided 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 only.

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. Rates for chair covers fluctuate depending on quantity and style. The Facility will put on, take off, and return chair covers to the company for an additional fee, no exceptions.

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.

VII. General Information

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 and our 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 coordinator deems that certain set-up is above and beyond what is included in the package, an additional set-up fee will be discussed.

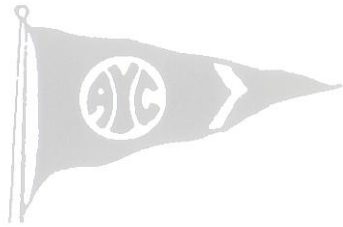
Contracts, Billing and Payment

Your signed rental contract and initial deposit are due two weeks after receiving the contract via mail. One month prior to the event date, 75% of the cost is due, determined by the event coordinator. 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 20% Service Charge and 7% Sales Tax to all food and beverage selections. Food & Beverage 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
Brian Juliano – General Manager
Jarrod Sykes- Asst. General Manager/Events Manager & Coordinator
Peter Mark – Executive Chef*