

# 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 Films.....	856.905.9405
Martin's Accent Wedding Videos.....	609.625.6633
Tina Markoe Photography.....	609.744.788
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
---------------------	--------------

### Transportation

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

### Hair & Beauty

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

### Accommodations

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

### Chair Covers & Decor

Aviance Lounge Décor & Rentals (Draping/Uplighting).....	732.970.7196
Finishing Touch Designs.....	856.696.0183
Grace Note String Ensembles (Ceremony & Cocktail).....	609.465.8411
Over the Top Entertainment (DJ).....	609.226.1588
Center Stage Entertainment.....	856.783.7300
Chico's Vibe.....	chicosvibe.com
Drop Dead Sexy.....	dropdeadsexy.com
Franklin Alison Orchestra.....	609.924.3170
Joe Bene (DJ).....	856-524-0213
Sean Loosh (DJ & Acoustic).....	215.837.2700

### Planning & Coordination

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





## *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](mailto: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 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***



## Seated Dinner Options



### Open Bar

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

### Hors d'Oeuvres

A Selection of Four (4) Classic  
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...) \$105.00

Chicken Stuffed with Ham,  
Cheese and Spinach \$107.00

Chicken Stuffed with Jumbo  
Lump Crab Meat \$113.00

Stuffed Pork Loin with Apples and  
Cornbread Stuffing \$116.00

Braised Short Rib \$112.00

Double Cut Lamb Chop \$114.00

NY Strip Steak \$114.00

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

Filet Mignon \$120.00

Grilled Salmon \$116.00

Grilled Halibut \$123.00

Grilled Ahi Tuna \$119.00

Mahi Mahi \$114.00

Local Flounder Stuffed with Jumbo  
Lump Crab Imperial \$112.00

Jumbo Lump Crab Cake \$117.00

YCSH Lobster – Lobster Tail with  
Sauce Americana \$129.00

### Duo Plate Selections:

Sautéed Chicken & Shrimp Stuffed  
with Crabmeat \$120.00

Sautéed Chicken & Jumbo Lump  
Crab Cake \$123.00

Filet Mignon & Jumbo Lump  
Crab Cake \$125.00

Filet Mignon & Lobster Tail  
\$140.00

### 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](http://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 \$116++/person includes the following:

5 Hour Reception	Salad Selection	Cake Provided by The Bake Works
Open Premium Bar	Carving Station of Top Round of Beef with Au Jus	Complimentary Champagne Toast
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	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

#### **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**

*(Choice of three)*  
Lobster, Brie, Gruyere, Bacon, Truffle

#### **Mini Taco Bar**

*(Choice of three)*  
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, Porcini  
(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

This type of reception offers a wide array of food throughout the night, without the formality of assigned seating. This allows for a focus on food and dancing and a step away from the formality of a formal timeline, structured seating and so forth. Menu items for a Cocktail & Hors d'oeuvres reception are completely customized. Ask the coordinator for pricing options and more details!



### 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*

### Classic 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

Adding 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*



## Classic Hors d'Oeuvres



Four Classic Hors d'Oeuvres (and One Luxury) 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

Beef Tenderloin on Garlic Toast  
*topped with a Wasabi Cream Sauce*

Pork, Vegetable or Chicken Asian Dumplings  
*with Scallion Ginger Asian Marinade served with Duck Sauce*

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

Fried Chicken with Honey Drizzle on Mini Waffle Cone

Asparagus

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

*Wrapped in Parmesan Encrusted Phyllo Dough*

Buffalo Chicken Spring Rolls

Wild Mushroom with Smoked Mozzarella  
*in Phyllo Cups*

Jumbo Lump Crab with Risotto

Asian Beef & Scallion Spoons

Sausage, Broccoli Rabe and Sharp Provolone  
*in a Puffed Pastry*

Prosciutto, Walnut and Gorgonzola Cheese

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

Cheesesteak Spring Rolls

Grilled Brioche with Gruyere Cheese  
*over a Tomato Soup Shooter*

Grilled Vegetable Antipasti Display

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

Boneless Buffalo Wing  
*with Celery and Blue Cheese*

Prosciutto Wrapped Grilled Pineapple

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

Prosciutto, Walnut and Gorgonzola Cheese  
*in Phyllo Cup*

Fried Macaroni and Cheese Squares



## *Luxury Hors d'Oeuvres*



One Luxury (and four Classic) Hors d'oeuvres are included in the set pricing for a sit-down meal. However you are welcome to upgrade and customize your menu. Ask the coordinator for pricing and menu options.

Scallops Wrapped in Bacon  
*served with Cream Horseradish Sauce*

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

Crab Stuffed Mushroom Caps

Rack of Lamb Lollipops  
*served with Honey Mustard Sauce*

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

Shrimp Lejon  
*Prosciutto Wrapped Shrimp  
with Horseradish Sauce*

Spicy Ahi Tuna Roll  
*Rolled with Crispy Wontons*

Coconut Shrimp  
*with a Margarita Shooter*

Duck Confit  
*with a Raspberry Glaze*

Sesame Tuna on Ginger Wonton Crisp  
*and an Asian Slaw*

Pan Seared Scallops  
*with Wasabi*

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

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

Bang Bang Shrimp Skewer

Tuna Tartare

Lobster and Ahi Tuna Taquitos

