



Molly Sue Photography

AVALON YACHT CLUB



2026
WEDDING
PACKAGE





Abbe Foreman Photography

Congratulations!

Thank you for considering the Avalon Yacht Club for your Wedding Celebration

The Avalon Yacht Club is one of the most sought-after premises for events in Southern New Jersey. Our unique location makes the Avalon Yacht Club a beautiful venue and the perfect place to host your wedding. Let our talented staff make your day special, one that you and your guests will remember forever. We offer a variety of sample menus for your review; however, we welcome the opportunity to customize a package to fit your budget and ideas.



Your 5-Hour Wedding Reception Includes:

- On-Site Wedding Coordinator
- Cocktail Hour & Four Hour Reception
- Five Hour Deluxe Open Bar & Champagne Toast
- Butlered Hot & Cold Hors d'oeuvres
- Cocktail Hour Displays
- Plated Dinner
- Sweet Endings Dessert Station
- Wedding Cake Cutting Service
- Specially Priced Children's & Vendor Meals
- Complimentary Food Tasting for the Bride & Groom
- House White Linens, Overlays, & Napkins
- Skirted Tables for Place Cards, Gifts, Wedding Cake & Stations
- Scenic Views & Beautiful Grounds for Pictures
- Preferred Vendor List



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Dasilva Photos

SITE FEES & DEPOSITS

A site fee is required to reserve your wedding at the Avalon Yacht Club. This fee covers the use of the Clubhouse & Grounds for Cocktail Hour and Reception, as well as standard set-up and break-down.

Member Site Fee: \$1500

Non Member Site Fee: \$3000

A non-refundable deposit of \$3000 is required to reserve your specific date. This amount will be deducted from the final cost of the wedding.



ATTENDANCE

Weddings have exclusive use of the entire Club and can accommodate up to 230 guests. Guest minimums are based on full package price; children are not included.

	<u>SATURDAY</u>	<u>SUNDAY</u>
March/December	100	75
April/November	125	100
May/ September	150	100
October	150	100
June	175	125



Salt & Cedar Photography



Redfield Photography



MLE Pictures

BUTLERED HORS D'OEUVRES: (CHOICE OF 7)

SEAFOOD

Mushrooms with Crab Imperial
Scallops Wrapped with Bacon
Roasted Shrimp Scampi
Shrimp Lejon
Bang Bang Shrimp
Ahi Tuna Poke Cucumber Cups
Seafood Quiche Bites
Oysters Rockefeller

Steamed Wild Caught Shrimp Florida
Grouper Fingers
Miniature Crab Cakes
Shrimp & Cornbread Stuffed Mussels
Lobster Roll
Smoked Salmon, Cucumber, Crème Fraîche
Deviled Littleneck Clams

CHICKEN/DUCK

Bacon & Brown Sugar Wrapped Chicken
Sesame Chicken Tenders
Mini Chicken Tostada
Parmesan Popcorn Chicken

Buffalo Chicken Spring Rolls
Honey Hot Chicken & Waffle
Chicken Pot Stickers
Smoked Duck Canapé w/ Cranberry Chutney

MEAT

All Beef Cocktail Franks, Puff Pastry
Philly Cheesesteak Spring Rolls
Bacon & Spinach Quiche Bites
Filet Tips Wrapped with Bacon, BBQ Seasoning
Filet Crostini w/ Boursin Cheese & Fig Jam

New Zealand Lamb Lollipops
Thai Chili Sweet & Sour Sausage Bite
Prosciutto & Orange Marmalade Crostini
Mushrooms w/ Andouille Sausage & Ricotta
Bacon Wrapped Italian Sausage

VEGETABLE

Spanakopita
Spinach & Parmesan Cobbler
Fig & Mascarpone Filled Pastry Cups
Mushrooms with Spinach, Artichoke & Ricotta
Roasted Broccoli Quiche Bites

Miniature Grilled Cheese
Vegetable Pot Stickers
Smoked Gouda Mac N' Cheese Bites
North Carolina Pimento Cheese on Ritz Cracker



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Addy Rae Photography

Any station requiring a chef attendant: \$100.00 additional fee
Please add a 22% Service Charge and 6.625% Sales Tax to all food & beverage selections. Prices are subject to change



Redfield Photography



Maria Silva-Goyo Photography

DISPLAYS : (CHOICE OF 2)

Domestic Artisan Cheese

fresh fruit, crackers, local honey, preserves

House-Made Guacamole

fresh salsa, blue corn tortilla chips

Cottage Fries

AYC signature potatoes, beef gravy, cheese sauce, shaved parmesan

Fresh Vegetable Crudité

local seasonal vegetables, assorted dips

Bruschetta

grated parmesan, flatbread, crostini

Chips & Dip

house cooked kettle chips

Seasonal Fruit Platter

heavenly fruit dip

DISPLAY ENHANCEMENTS:

All Enhancements are Market Price

Roman Antipasti

assorted cured meats, sharp provolone, pepper shooters, artichoke hearts, sun-dried tomatoes, albacore white tuna, grilled vegetables, sliced breads

Penne Pasta

De Cecco penne, alfredo, marinara, vodka

Ravioli

lobster, grilled vegetable, pumpkin, or traditional cheese

Custom Raw Bar

choose from: clams 1/2 shell, steamed jumbo shrimp, snow crab claws, roasted salmon filet, lemon wedges, appropriate sauces

Roast Tenderloin of Beef

warm baguettes, béarnaise, horseradish cream

Any station requiring a chef attendant: \$100.00 additional fee

Please add a 22% Service Charge and 6.625% Sales Tax to all food & beverage selections. Prices are subject to change

SALADS: *(CHOICE OF ONE)*

AYC House Salad

seasonal greens, cucumber, black olives, grape tomatoes, julienne carrots balsamic vinaigrette

Classic Caesar

crisp hearts of romaine, parmesan cheese, homemade classic dressing

Fall Salad

autumn greens, roasted apples, julienne carrots, goat cheese, dried cranberries, pumpkin vinaigrette

Spring Salad

mesclun greens, sliced strawberries, orange segments, goat cheese, citrus vinaigrette



ENTRÉES:
(CHOICE OF TWO)

Chicken Picatta or Française

sautéed chicken breast, lemon caper sauce
\$183.00

Chicken Saltimbocca

sautéed chicken, prosciutto, chardonnay sauce
\$183.00

Roasted Salmon Filet

orange-ginger glaze
\$184.00

Braised Boneless Beef Short Ribs

sauce espagnole
\$188.00

Roast Tenderloin of Beef

sliced filet, red wine demi-glaze
\$188.00

Stuffed Jersey Flounder

jumbo lump crab, lemon beurre blanc
\$188.00

Stuffed Gulf Shrimp

jumbo lump crab, champagne béchamel
\$184.00

Baked AYC Crab Cakes

remoulade sauce, lemon wedge
\$188.00

Twin South African Lobster Tails

drawn butter sauce
\$200.00

Chilean Sea Bass

herb-crusted
\$188.00

OR
DUO PLATE ENTRÉES:
(CHOICE OF ONE)

Chicken & Crab Cake

picatta or française, jumbo lump
baltimore style crab cake
\$188.00

AYC "Surf & Turf"

sliced tenderloin of beef,
baltimore style crab cake
\$192.00

Filet & Chilean Sea Bass

sliced tenderloin of beef,
herb crusted sea bass
\$192.00

Chicken & Stuffed Shrimp

picatta or française, gulf shrimp,
jumbo lump crab
\$188.00

Filet & Stuffed Shrimp

sliced tenderloin of beef, gulf shrimp,
jumbo lump crab
\$192.00

Filet & Lobster Tail

filet mignon, south african lobster tail
\$200.00



All entrées come with chef's choice of seasonal vegetables, starch, warm rolls, & butter. Special dietary restrictions and vegetarian meals will be accommodated upon request. Entrée prices for non-Saturday receptions are reduced by \$5.00 per person. Precise numbers of each entrée selection are required when you guaranteed final guest count is submitted

Please add a 22% Service Charge and 6.625% Sales Tax to all food & beverage selections. Prices are subject to change

CHILDREN & VENDOR MEALS

Children's Meals (12 & under) \$30.00 per child

pasta with marinara sauce or butter
chicken fingers with fries
grilled cheese with fries

Vendors

\$30.00 per person
Chef's Selection

DESSERT

Wedding Cake Service

Sweet Endings Display

Driscoll strawberries, warm chocolate, & homemade whipped cream
chef's assortment of pastries & cookies

Coffee & Hot Tea Service



Shore Love Photography



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LATE NIGHT SNACKS

CHOICE OF 2

end the evening by treating your guests to a "late night" treat
\$10.00 per person

cheeseburgers
all beef hot dogs
philly soft pretzels with assorted dips

waffle fries
chicken tenders
breakfast sandwiches

BEVERAGE SELECTIONS

5 Hour Deluxe Open Bar: *Champagne Toast Included*

Spirits

Absolut, Stoli, Jack Daniels, Jim Beam, Canadian Club, Seagrams 7, Dewars,
Captain Morgan, Bacardi, Malibu, Beefeater, Tanqueray, Bushmills, Southern
Comfort, Kahula, Amaretto, Irish Cream

Complimented with a full host of mixers & garnishes

Imported & Domestic Draft Beer

Miller Lite, Stella Artois, Kona Big Wave, Slack Tide IPA,
Cape May Pale Ale, Allagash White

Wine

CK Mondavi: Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot,
Cabernet, White Zinfandel

Soft Drinks

Coca-Cola, Diet Coke, 7up, Ginger Ale, Club Soda, Tonic

BAR ENHANCEMENTS

Premium Spirits \$15.00 per person

Adds the following: Tito's, Grey Goose, Ketel One, Bombay Sapphire, Jameson,
Johnnie Walker, Crown Royal, Makers Mark, V.O.

Glassware

Guests will be provided wine and martini glasses at the club's main bar; all other beverages will be served in plastic tumblers. An additional fee of \$750.00 will be charged if the Client wishes to upgrade to all glassware at the main bar inside the clubhouse.



ADDITIONAL AMENITIES

Wedding Ceremonies

Ceremonies can be accommodated on the North Deck under our pergola. The cost for the ceremony held on the North Deck is \$13/person, plus tax and gratuity.

Rental Furniture

Alternative rental chairs and/or tables may be secured for the event from outside vendors at the client's expense. There will be a \$1000.00 charge for the removal, storage and return of Avalon Yacht Club's furniture, no exceptions.

GENERAL INFORMATION

Parking

The Avalon Yacht Club has private onsite parking. Clients and their guests are permitted to keep cars on the premises overnight. Cars must be removed by 12:00pm the day following the event.

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. 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 Avalon Yacht Club deems that certain set-up is above and beyond an additional set-up fee will be discussed.

Contracts, Billing, & Payment

The signed rental contract and initial deposit are due two weeks after receiving the contract via U.S. mail. 50% of the estimated final balance is due 8 months prior to the event. Your final guest count & payment are due 10 days prior to the event. 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.

