



# AVALON YACHT CLUB



2025  
WEDDING  
PACKAGE





## 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
- Four Hour Open Bar & Complimentary 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
- Floor Length White or Ivory Linen, Overlays & Napkins
- Skirted Tables for Place Cards, Gifts, Wedding Cake & Stations
- Scenic Views & Beautiful Grounds for Pictures
- Preferred Vendor List



*Carly Landolt Photography*





MLE Pictures



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: \$2500

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



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## **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

Sesame & Teriyaki Tuna Skewers  
Steamed Wild Caught Shrimp Florida  
Grouper Fingers  
Miniature Crab Cakes  
Southern Smoked Trout Tartlets  
Cornbread Stuffed Mussels  
Tuna Tartar with Coconut & Jerk Peanuts

### **CHICKEN/DUCK**

Bacon & Brown Sugar Wrapped Chicken  
Sesame Chicken Tenders  
Hawaiian Chicken Kebobs  
Parmesan Popcorn Chicken

Buffalo Chicken Spring Rolls  
Maple Chicken in a Waffle Cone  
Korean Fried Chicken Tenders  
Peanut & Pretzel Crusted Chicken Fingers

### **MEAT**

All Beef Cocktail Franks, Puff Pastry  
Philly Cheesesteak Spring Rolls  
Blackened Tenderloin & Gorgonzola Crostini  
Filet Tips Wrapped with Bacon, BBQ Seasoning  
Scotch Eggs

New Zealand Lamb Lollipops  
Bacon Cheeseburger Tarts  
Prosciutto & Orange Marmalade Crostini  
Mushrooms w/ Andouille Sausage & Ricotta  
Bacon Wrapped Italian Sausage

### **VEGETABLE**

Roasted Broccoli & Ricotta Crostini  
Spinach & Parmesan Cobbler  
Fig & Mascarpone Filled Pastry Cups  
Mushrooms with Spinach, Artichoke & Ricotta  
Maple Glazed Carrots in a Blanket

Miniature Grilled Cheese  
Vegetable Pot Stickers  
Bleu Cheese & Olive Stuffed Mushrooms  
Smoked Gouda Mac N' Cheese Bites  
North Carolina Pimento Cheese on Ritz Cracker



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

*Please add a 21% Service Charge and 6.625% Sales Tax to all food & beverage selections. Prices are subject to change*



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## 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



## 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

### Seafood Raw Bar

clams 1/2 shell, steamed jumbo shrimp, snow crab claws, roasted salmon filet, lemon wedges, cocktail sauce, mignonette, dijon mustard sauce

### Custom Raw Bar

personally selected seafood, appropriate sauces

### Roast Tenderloin of Beef

warm baguettes, béarnaise, horseradish cream

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## **SALADS:** *(CHOICE OF ONE)*

### **AYC House Salad**

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

### **Classic Caesar**

crisp hearts of romaine, parmesan  
cheese, homemade classic dressing

### **Fall Salad**

autumn greens, roasted apples, julienne  
carrots, candied walnuts, goat cheese,  
dried cranberries, balsamic vinaigrette

### **Rocket**

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

### **Spinach**

baby spinach, roasted red peppers, sliced eggs,  
farmer's cheese, warm bacon vinaigrette

### **Spring Salad**

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

### **Tomato & Mozzarella**

Jersey tomato, fresh mozzarella,  
basil, balsamic vinaigrette

### **Wedge**

iceberg lettuce, applewood bacon,  
heirloom tomatoes, bleu cheese dressing



**ENTRÉES:**  
(CHOICE OF TWO)

**Stuffed Chicken Breast**

fresh mozzarella & prosciutto,  
gourmet mushrooms or fresh herbs  
\$161.00

**Chicken Picatta or Française**

sautéed chicken breast, lemon caper sauce  
\$161.00

**Chicken Saltimbocca**

sautéed chicken breast, prosciutto,  
fresh sage, Italian Chardonnay Sauce  
\$161.00

**Braised Boneless Beef Short Ribs**

sauce espagnole  
\$166.00

**Roast Tenderloin of Beef**

sliced filet, red wine demi-glace  
\$166.00

**Prime Rib of Beef**

slow roasted 24 hours, au jus  
\$166.00

**Roasted Salmon Filet**

orange-ginger glaze  
\$162.00

**Stuffed Jersey Flounder**

jumbo lump crab, lemon beurre blanc  
\$166.00

**Stuffed Gulf Shrimp**

jumbo lump crab, champagne béchamel  
\$162.00

**AYC Crab Cakes**

baked Baltimore style crab cakes, lemon wedge  
\$166.00

**Twin South African Lobster Tails**

*Market Price*

**Chilean Sea Bass**

*Market Price*

OR

**DUO PLATE ENTRÉES:**  
(CHOICE OF ONE)

**Chicken & Crab Cake**

picatta or française, jumbo lump  
Baltimore style crab cake  
\$166.00

**AYC "Surf & Turf"**

sliced tenderloin of beef,  
Baltimore style crab cake  
\$170.00

**Filet & Chilean Sea Bass**

sliced tenderloin of beef,  
herb crusted sea bass  
*Market Price*

**Chicken & Stuffed Shrimp**

picatta or française, Gulf shrimp,  
jumbo lump crab  
\$166.00

**Filet & Stuffed Shrimp**

sliced tenderloin of beef, Gulf shrimp,  
jumbo lump crab  
\$170.00

**Filet & Lobster Tail**

filet mignon, South African lobster tail  
*Market Price*



All entrées come with your 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 21% 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) \$15.00 per child

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

### Vendors

\$25.00 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



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MLE Pictures

## LATE NIGHT SNACKS

end the evening by treating your guests to a "late night" treat  
each selection \$8.00 per person

**cheeseburgers**  
**all beef hot dogs**  
**philly soft pretzels with assorted dips**

**waffle fries**  
**chicken tenders**  
**breakfast sandwiches**

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# BEVERAGE SELECTIONS

**4 Hour Open Bar:** *Champagne Toast Included*

## **Deluxe Spirits**

Absolut, Absolut Citron, Firefly, 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**     **\$12.00 per person**

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

## **Open Bar Additional 5th Hour:**

deluxe spirits     \$12.00 per person     premium spirits     \$15.00 per person

## **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 \$600.00 will be charged if the Client wishes to upgrade to all glassware at the main bar inside the clubhouse.



Denise Marie Photography



Lisa Hornak Photography

## 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 \$12/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 \$750.00 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.



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