



2025 PARTY PACKAGE

Welcome and thank you for considering the Avalon Yacht Club for your event. Whether you desire a small intimate party, luncheon, rehearsal dinner or extravagant celebration, the Avalon Yacht Club is ready to assist you every step of the way. The Avalon Yacht Club offers a professional and experienced staff, from our culinary, management and service team. A variety of sample menus are offered for your review; however, we welcome the opportunity to customize a package to fit your expectations and budget.

In-Season Party Rentals:

Refers to those months when the club is in operation full time, Memorial Day weekend through Labor Day weekend. Rental availability is determined by the club's calendar of events. Event rental fees are good for up to a four hour event.

North Deck

Evening Events: Available Monday, Wednesday, and Thursdays

Daytime Events: Available Fridays, Saturdays, Sundays (Events Must Conclude by 2:00pm)

- Rental fee is \$500.00 (Day Event) \$750.00 (Evening Event)
- A minimum of 50 guests is required

Main Dining Room

Daytime Events Only: Available Monday, Wednesday through Sunday (Events Must Conclude by 3:00pm)

- Member rental fee is \$750.00 / non-member rental fee is \$1000.00.
- A minimum of 50 guests is required.

Off-Season Party Rentals:

Refers to those months when the club is not in operation full time, September (not including Labor Day Weekend) through May (not including Memorial Day Weekend). Requests for weddings hold priority during these months.

- Member rental fee is \$750.00 / non-member rental fee is \$1,000.00
- The minimum number of guests required Monday through Thursday is 75
- The minimum number of guests required Saturday and Sunday is 100
- On these days private events have exclusive use of the clubhouse

MENU CHOICES:

The Avalon Yacht Club's culinary team looks forward to preparing any and all menu ideas that you may have. Please feel free to mix and match and don't hesitate to inquire about any of our menu items. Menu personalization is our specialty and we will gladly alter any of our menu items to your liking. Our chefs will prepare a personalized menu that you and your guests are certain to enjoy.

BUTLERED HORS D'OEUVRES:

Priced Accordingly

SEAFOOD

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

Smoked Salmon, Cucumber, Creme Fraiche
Steamed Wild Caught Shrimp
Florida Grouper Fingers
Miniature Crab Cakes
Lobster Roll
Cornbread Stuffed Mussels
Deviled Clams

POULTRY

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

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

MEAT

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

New Zealand Lamb Lollipops
Thai Chili Sweet & Sour Sausage Bites
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
Smoked Gouda Mac N' Cheese Bites
North Carolina Pimento Cheese on Ritz Cracker

HORS D' OEUVRE DISPLAY & APPETIZER STATIONS:

Domestic Artisan Cheese \$12.00 per person
fresh fruit, crackers, local honey & preserves

Flatbread Pizza \$11.00 per person
neapolitan, margherita, pepperoni

House Made Guacamole \$9.00 per person
fresh salsa, house-made tortilla chips

Roasted Vegetables \$9.00 per person
local seasonal vegetables, fresh ricotta, balsamic glaze

Buffalo Chicken Sliders \$12.00 per person
grilled chicken, buffalo sauce, bleu cheese crumbles, brioche buns

Bruschetta \$8.00 per person
grated parmesan, flatbread, crostini

Roman Antipasti \$20.00 per person
assorted cured meats, sharp provolone, pepper shooters, artichoke hearts, oven
roasted tomatoes, albacore white tuna, grilled vegetables, sliced breads

Custom Seafood Raw Bar Market Price
personally selected seafood, appropriate sauces

Custom Steamed Seafood Market Price
personally selected seasonal selections, appropriate sauces

Penne Pasta \$8.00 per person
available sauces: alfredo, marinara, vodka

Ravioli \$14.00 per person
lobster, grilled vegetable, traditional cheese, seasonal selections

Roast Tenderloin of Beef \$28.00 per person
mini kaisers, pepper chutney, horseradish cream

Yukon Gold & Sweet Mashed Potato Bar \$11.00 per person
fresh seasonal accompaniments

Cheeseburger Sliders \$12.00 per person
brioche buns, traditional condiments

****any station requiring a chef attendant: \$100 additional fee****

Please add a 22% service charge and 6.625% sales tax to all food and beverage selections. Prices subject to change

BUFFET:

Salads: Choice of two

Picnic Salad

tomatoes, sweet red onion, cucumber,
red wine vinaigrette

Rocket

arugula, pancetta, cracked pepper,
shaved parmesan, olive oil, lemon

Caesar

crisp romaine, multigrain croutons,
homemade dressing

Greek

crisp romaine, olives, tomato, bell pepper, egg,
cucumber, feta cheese, mediterranean vinaigrette

Spring Salad

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

Autumn Salad

mixed greens, julienne carrots, roasted pecans, dried
cranberries, goat cheese, poached pear, pumpkin vinaigrette

AYC House Salad

mixed greens, seasonal garnishes,
choice dressing

Caprese (Seasonal)

jersey tomatoes, fresh mozzarella, basil, balsamic

Entrées: *Select two or more from the Seafood, Poultry, or Meat options*

SEAFOOD

AYC Crab Cakes \$38.00 per person

lemon wedges, cocktail, tartar

Roasted Salmon \$24.00 per person

orange-ginger glaze, zucchini noodles

Jersey Flounder \$26.00 per person

lemon velouté

Shrimp Scampi \$27.00 per person

rice pilaf

Grilled Mahi Mahi \$26.00 per person

golden pineapple salsa, rice pilaf

Cape May Scallops Market Price

lemon, white wine, parmesan, panko

Lowcountry Shrimp & Grits \$29.00 per person

bacon, andouille sausage, smoked jalapeño

Cioppino \$30.00 per person

clams, shrimp, calamari, mussels, fresh fish, red wine tomato broth, crusty bread

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POULTRY

Chicken Piccata \$19.00 per person

blistered tomato, artichoke heart, capers, white wine

Oven Roasted BBQ Chicken \$17.00 per person

potato salad

Coq au Vin \$19.00 per person

wild mushrooms, onion, bacon, red wine demi-glace

Buttermilk Chicken Tenders \$17.00 per person

roasted potatoes & green beans

Herb-Marinated Grilled Chicken & Corn \$18.00 per person

charred scallion butter

Chicken Cutlet \$17.00 per person

seasoned crumbs, parmesan cheese, broccoli rabe

Chicken Parmesan \$19.00 per person

mozzarella, tomato sauce

Turkey Breast \$18.00 per person

cornbread stuffing, pan gravy

MEAT

Sliced Tenderloin of Beef \$40.00 per person

bell pepper chutney, horseradish sauce, assorted rolls

New York Style Sirloin \$36.00 per person

roasted vidalia onions, dijon mustard cream

Beef Bourguignon \$35.00 per person

parsley potatoes

House Specialty Prime Rib \$40.00 per person

horseradish sauce, au jus

Boneless Beef Short Ribs \$36.00 per person

mirepoix, red wine demi-glace

Grilled Marinated Pork Tenderloin \$28.00 per person

chipotle-wildflower honey glaze

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PASTA ADDITIONS

Pasta Aronimink \$12.00 per person
diced tomato, scallions, parmesan cream sauce

Baked Penne \$10.00 per person
house made tomato sauce, ricotta, cheese, mozzarella

Pasta Primavera \$11.00 per person
seasonal vegetables, roasted garlic aioli

Pasta Marinara \$8.00 per person
housemade tomato sauce

Add:

Chicken Breast \$9.00 per person
Wild Caught Shrimp \$14.00 per person
Sweet Italian Sausage \$7.00 per person
Broccoli Rabe \$6.00 per person

Accompaniments: Choice of two

Fresh Vegetable Pasta Salad
Oven Roasted Red Bliss
Herbed Fingerling Potatoes
Yukon Gold or Sweet Potato Mashed

Roasted Broccoli & Cauliflower
Green Beans with Red and Yellow Peppers
Steamed Asparagus
Toasted Peruvian Quinoa w/ Garden Vegetables
Savory Wild Mushroom Bread Pudding

Dessert: Choice of two

Fresh Fruit
Assorted Fresh Baked Cookies
Tiramisu
Italian Biscotti

New York Cheesecake
Brownies
Assorted Miniature Pick-ups



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