



AVALON YACHT CLUB



2025
WEDDING
PACKAGE





Shore Love 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
- 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



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

Italian Clam Stuffed Mushrooms
Steamed Wild-Caught Shrimp
Florida Grouper Fingers
Miniature Crab Cakes
Crispy Wontons with Maine Lobster
Fried Local Oysters

CHICKEN/DUCK

Duck Confit Tartlets
Sesame Chicken Tenders
Chicken Satay
Peking Duck Spring Rolls

Buffalo Chicken Spring Rolls
Chicken & Waffles
Mini Chicken Cordon Bleu
Bourbon & Pecan Chicken Tenders

MEAT

All Beef Cocktail Franks, Puff Pastry
Philly Cheesesteak Spring Rolls
Beef Tenderloin, Goat Cheese, & Pesto Crostini
Filet Tips wrapped with Bacon, BBQ Seasoning
Korean Short Rib Flatbread

New Zealand Lamb Lollipops
Crispy Pork Belly with Apple Butter
Open-Face Steak Sandwiches
Mushrooms with Andouille Sausage & Ricotta
Grilled Steak and Gruyere Bites

VEGETABLE

Brie & Raspberry Tarts
Spinach and Parmesan Cobbler
Fig & Mascarpone Filled Pastry Cups
Mushrooms with Spinach, Artichoke, & Ricotta
Maple Glazed Carrots in a Blanket

Miniature Grilled Cheese
Vegetable Dumplings
Fried Mozzarella Crescents
Smoked Gouda Mac & Cheese Bites
French Onion Boule



MLE Pictures

*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*



Redfield Photography



MLE Pictures

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

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

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



Shore Love Photography



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

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

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.



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.

