



A Day to Remember

PHOTO CREDIT: CARLY FULLER PHOTOGRAPHY

Overlooking Maryland's Chesapeake Bay, we are the areas premiere indoor/outdoor venue for amazing waterfront weddings, receptions, banquets, and private events. Additionally we have venue space for outdoor picnics and private events as well. With only a 20 to 45 minute drive, our waterfront property is conveniently located for you and your guests within the Baltimore Maryland and Washington D.C. area.

Please contact our Events Coordinator, Susan Hermann, at 1-949-322-5536, or susan@tnn.com for more details and information.

1500 FAIRVIEW BEACH ROAD | PASADENA | MARYLAND 21122 | 410-255-4444



WWW.MDYC.ORG

Venue Rental Rates



Weeknight (*Monday-Thursday*): \$1,500.00

Saturday: \$4,000.00

Sunday: \$3,000.00

50% Discount to MYC members

Included in your venue rental:

- Use of the MYC campus for an 6 hour period
9:00am to 3:00pm or 5:00 to 11:00pm
- Gazebo with 100 chairs (*extra chairs - 1.75 per chair*)
- Use of docks and piers for photos
- Tables with white linen and napkins

Security Deposit:

\$1000 security deposit is due at the time the contract is signed. The remaining balance is due 30 days prior to the date of the event. The security deposit will be refunded within 30 days of the event once the venue is confirmed to be left clean and undamaged.

Event Insurance:

At least one month prior to event, signer must provide Maryland Yacht Club with documented proof (Certificate of Insurance or C.O.I) of a Special Event Liability Insurance Policy for a minimum of \$1,000,000 per occurrence with host liquor liability. Maryland Yacht Club will be named as additional insured.

What It Protects:

The Special Event Liability Insurance Policy protects you against financial responsibility in the event of:

- Bodily injury and property damage liability—up to \$1,000,000 per occurrence and \$2,000,000 total
- Host liquor liability insurance

How To Obtain:

- The company, organization or homeowner's private insurance can provide the coverage
- Websites such as PrivateEventInsurance or MarketInsuresFun.com will provide the insurance for the day or your event

Vendors

Platinum Service Wedding Menu

Priced per guest: Buffet Service \$59.90 • Family Style \$64.50 • Plated \$69.95

Prices based on 100 guests or more. Platinum service pricing includes stationary appetizers, two butlered appetizers, plated green salad, two premium entrees, three sides, rolls, condiments. Gratuity is included. Maryland sales tax is not included in pricing.

Platinum Service Stationary Appetizers

Dreamy crab dip served warm with crostini, international cheeses assortment with crackers, fresh fruits, vegetables and dip display, sausage slices, and fresh mozzarella with tomato & basil.

Platinum Service Butlered Appetizers *To be passed by servers*

Choose two:

- Baby Crab Cakes with tartar and cocktail Sauce
- Jumbo Shrimp “Shots”: presented in shot glass with cocktail sauce
- Cream of Tomato Soup with grilled cheese wedge
- Chicken with waffle
- Grilled Tri Tip Bruschetta Goat Cheese and Roasted Tomato Bruschetta

Platinum Service Entree Selections

Choose two:

- Beef Tenderloin in Cabernet wine sauce
- Rosemary-crusted Flank Steak tenderized and coated in a fresh rosemary rub, pan-seared in browned butter and topped with a port reduction
- Ratatouille savory grilled zucchini, yellow squash, red onion, bell peppers, tomato, and eggplant simmered in a delicious marinara on a bed of rice
- Savory Lump Crab Cake with a zesty mustard aioli sauce
- Grilled Salmon Fillets drizzled with fresh-squeezed lemon juice and chopped fresh dill, grilled and served with a maple Dijon sauce
- Seafood Alfredo fresh pasta cooked al dente, tossed with a homemade alfredo sauce, fresh lump crab and sautéed shrimp
- Prosciutto and Mozzarella Stuffed Chicken Breast
- Mediterranean Stuffed Chicken with a mixture of fresh basil, feta, and sundried tomatoes, roasted and drizzled with a lemon-white wine sauce

Platinum Service Sides Selection

Choose three:

- Mashed Potatoes
- Herb Roasted Potatoes
- Pasta in an herb garlic sauce
- Rice Pilaf
- Sautéed Green Beans with bacon
- Seasonal Roasted Vegetable Medley
- Glazed Carrots
- Corn with Chipotle-Lime Butter



Gold Service Wedding Menu

Priced per guest: Buffet Service \$45.50 | Family Style \$49.50 | Plated \$53.95

Prices based on 100 guests or more. Gold Service pricing includes two entrees, two sides, plated mixed greens salad, rolls, and condiments. Gratuity is included. Maryland sales tax are not included in pricing.

Stationary Appetizers for Gold Service

Fresh fruits and vegetables and dip display, spinach artichoke dip served warm with crostini, international cheeses assortment with crackers, and Italian -or- barbe-cued meatballs.

Gold Service Butlered Appetizers

Choose two:

- Tomato & Mozzarella Bruschetta
- BLT Bruschetta
- Fresh Mozzarella
- Tomato with Balsamic Drizzle
- Mini Quiche
- Polynesian Chicken Skewer -or- Petite Chicken Cordon Bleu

Gold Service Entrees

Choose two:

- New York Strip Steaks/Horseradish Sauce
- Beef Tips in Mushroom Wine Sauce
- Beef Bourguignon
- Bourbon Glazed Pork Loin
- Grilled Shrimp Stick with Mango Salsa
- Stuffed Chicken Breast with White Wine Sauce
- Chicken Cordon Bleu with Dijon Sauce
- Roasted Vegetables over Fresh Pasta with a Mozzarella Cream Sauce
- Fettuccini Alfredo topped with Sautéed Garlic Shrimp

Gold Service Sides Selection

Choose two:

- Country Mashed Potatoes
- Herb Roasted Potatoes
- Parsley Potatoes
- Rice Pilaf
- Sautéed Green Beans
- Roasted Vegetables Medley
- Corn with Chipotle-Lime Butter



Silver Service Wedding Menu

Priced per guest: Buffet Service \$40.95

Prices based on 100 guests or more. Silver Service pricing includes stationary appetizers, plated house salad, two entrees, rolls & condiments. Gratuity is included. Maryland sales tax is not included in pricing.

Stationary Appetizers for Silver Service

Fresh fruits and vegetables and dip display, spinach artichoke dip served warm with crostini, assorted cheeses with crackers, and Italian -or- barbecued meatballs.

Silver Service Entree Selections

Choose two:

- Grilled Sirloin Steak
- Roasted Top Round of Beef
- Grilled Pork Chop or Pork Roast
- Marinated/ Rubbed Chicken Breast
- Seasoned Tilapia
- Whole Roasted Turkey Breast
- Three Cheese Ziti
- Garlic Buttered Shrimp

Silver Service Side Selections

Choose two:

- Country Mashed Potatoes
- Herb Roasted Potatoes
- Rice Pilaf
- Seasonal Roasted Vegetable Medley
- Glazed Carrots
- Steamed Corn
- Sautéed Green Beans



Bar Arrangements

*All bar service must be provided by The Maryland Yacht Club.
Bartender fee is \$250 for four hours for all bar services.*

Four Hours Package Bar

Unlimited domestic and imported beer, wines, and mixed drinks

Well brands: \$29 per person, *inclusive of service charge and sales tax*

Premium brands: \$32 per person, *inclusive of service charge and sales tax*

Top Shelf brands: \$35 per person, *inclusive of service charge and sales tax*

Four Hours Beer and Wine

- Unlimited domestic and imported beer, assorted wines and soft drinks
- Cash bar for mixed drinks

\$27 per person, inclusive of service charge and sales tax

Wines with Dinner and Champagne Toasts

Our wine and champagne list changes frequently. Our Events Coordinator will be able to provide you with detailed availabilities three months in advance of your wedding date.



Beverage Services

All bars include the following:

Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, tonic water, club soda, orange Juice, pineapple juice, grapefruit juice, cranberry juice, Grenadine, tomato juice, bloody mary mix, milk, sour mix, lemons, limes, cherries, and olives. *Crystal cut disposable cups, napkins, stirrers, ice, linen, setup and break down are included. This service can be provided from one to five hours.*

Basic, Premium & Top Shelf Bars: This service includes: liquor liability insurance, and designated liquor, beer, and wine assortments. This is billed on a per person basis billed to the host.

Beer and Wine Open Bar: This service includes: liquor liability insurance, five types of imported and domestic beer, and five types of wine. This is billed on a per person basis billed to the host.

Non Alcoholic Bar: This service includes liability insurance. This is based per person billed directly to the host.

Cash Bar: This service includes liquor liability insurance and designated liquor, beer, and wine assortments from the basic or premium bar selection. This is based on a per drink basis and charged directly to your guests. Set up & staff charges will apply.

Bar Service Items

Top Shelf Bar

Liquor: Ketel One Vodka, Ketel One Citron, Stolli Raspberry Vodka, Bombay Sapphire Gin, Gosling Black Rum, Patron Silver Tequila, Maker's Mark Bourbon, Jack Daniel's Whiskey, Crown Royal, Chivas Regal, Kahlua, Cointreau, Amaretto DiSaronno, dry vermouth, sweet vermouth, Bailey's Irish Cream, Midori, Apple Pucker & Peach Schnapps

Beer: PICK 4 - Yuengling Lager, Yuengling Light Lager, Heineken, Corona, Sam Adams Seasonal, Harpoon IPA, Newcastle Nut Brown

Wine: 4 types of wine; REDS - pinot noir, merlot, cabernet or shiraz, WHITES - chardonnay, pinot grigio, riesling, sauvignon or white zinfandel

Basic Bar

Liquor: Smirnoff Vodka, McCormick's Gin, Bacardi Rum, Captain Morgan, Pepe Lopez Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Triple Sec, coffee liqueur, dry vermouth, sweet vermouth, Molly's Irish Cream, Melon Liqueur, Apple Pucker, Peach Schnapps

Beer: Budweiser, Bud Light, Bud Light Lime

Wine: chardonnay, merlot, white zinfandel



Wine and Beer Bar

Beer: Budweiser, Bud Light, Sam Adams Seasonal, Corona, O'Doul's

Wine: 4 types of wine; REDS - pinot noir, merlot, cabernet or shiraz, WHITES - chardonnay, pinot grigio, riesling, sauvignon or white zinfandel

Beverage Catering

Open Bar Service on Crystal Cut Disposables. Pricing per guest.

| | 1 Hours | 2 Hours | 3 Hours | 4 Hours | 5 Hours |
|-----------------------------|---------|---------|---------|---------|---------|
| Top Shelf Bar: | \$23 | \$24 | \$26 | \$28 | \$32 |
| Premium Bar: | \$18 | \$19 | \$20 | \$22 | \$26 |
| Basic Bar: | \$16 | \$17 | \$18 | \$20 | \$23 |
| Beer & Wine Bar: | \$13 | \$14 | \$16 | \$18 | \$21 |

Cash Bar Service on Crystal Cut Disposables

Setup Charge is \$3.00 per Guest

Drink Prices for your guests are as follows:

• Soda: \$1.00 • Water: \$1.00 • Imported Beer: \$5.00-\$7.00

• Wine: \$6.00-\$9.00 • Domestic Beer: \$4.00-\$6.00 • Mixed Drinks: \$6.00-\$10.00

Cash Bar with Complementary Sodas and Waters for your guests \$6 per guest

Upgrade Options:

Glassware for any bar service\$3 per guest

Champagne Toast (includes champagne flutes)\$3 per guest

Add a Raspberry or Strawberry to your Champagne..... \$1 per guest

Wine Toast (includes wine glasses)\$3 per guest

Wine Service by wait staff during dinner (with open bar package)\$3 per guest

Wine Service by wait staff during dinner (with cash bar package) \$5 per guest

Bring your own alcohol (caterer provides everything else)..... \$8 per guest

****on crystal cut disposables****

After dinner cordials served \$4 per guest

****Should you choose the option to bring your own alcohol, we are required by insurance to remove it at the end of the event. Arrangements can be made to pick it up on a future date****



Beverage Service Options

Pricing Based on adding Station to Open Bar Service

Drink Station upon Entrance:

A mug of warm Apple Cider with a Cinnamon Stick, for a Fall or Winter wedding
–or–

A refreshing glass of Lemonade and Iced Tea for a Spring or Summer wedding!
\$2.00 per guest

Sangria Station:

House made Red and White Sangria, infused with seasonal fresh fruit and a topped off with splash of soda.

Cocktail hour..... \$3.00 per guest

Entire Event \$4.00 per guest

Margarita Station:

Our homemade recipe made with Premium Tequila. Offer your guests 3 of the following flavors: Classic, Strawberry, Peach, Green Melon, Blue Hawaiian, & Mango to match your tastes and your theme!

Cocktail hour..... \$3.00 per guest

Entire Event \$5.00 per guest

Mojito Station:

Bacardi Rum, freshly picked mint & squeezed lime juice. Your guests can choose from Classic, Strawberry, Watermelon, Blueberry, Pineapple, and Mango Mojitos.

Cocktail hour..... \$3.00 per guest

Entire Event \$5.00 per guest

Water Station:

Choice of Citrus Water with Lemons and Limes, Cucumber Mint, or Mixed Berry
\$19.95 for Filtered Water per dispenser (serves 30 guests)

\$49.95 for San Pellegrino Water per dispenser (serves 30 guests)

Signature Drink Station!

Design your own signature or ask our Event Coordinator for suggestions! Price is dependent upon drink choice.

