

# YACHT CLUB

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OCEAN PINES, MARYLAND

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*2024*

*CATERING MENU*

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## Breakfast/Brunch

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30 person minimum. **Price is per person.** Please add a 20% service charge and a 6% state tax to all food. Pricing includes, coffee, tea, and sodas. Available 10-1pm only.

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### GRAB & GO \$8 (choose one)

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BACON, SCRAMBLED EGG & CHEESE  
ON WHITE OR WHEAT TOAST & CUP OF  
COFFEE

SAUSAGE, SCRAMBLED EGG & CHEESE  
ON WHITE OR WHEAT TOAST & CUP OF  
COFFEE

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### PERFECTLY SIMPLE \$12

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ASSORTED PASTRIES

FRESH FRUIT

CHILLED JUICES

COFFEE + HOT TEA

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### RISE & SHINE \$26

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HOME FRIES

HOUSEMADE GRANOLA + YOGURT

FRESH FRUIT

ASSORTED PASTRIES

BACON+SAUSAGE

SCRAMBLED EGGS

WESTERN SCRAMBLED EGGS (HAM,  
PEPPERS, ONIONS)

TOAST STATION (WHITE, WHEAT,  
ENGLISH MUFFINS)

CREAM CHIP BEEF OR SAUSAGE  
GRAVY (your choice of one ONLY, extra  
\$3 pp for both)

CHILLED JUICES

COFFEE + HOT TEA

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### EGGSTRA SPECIAL BREAKFAST \$30

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CHICKEN SALAD

WAFFLES OR PANCAKES (your choice of 1 ONLY)

HOME FRIES

SCRAMBLED EGGS

WESTERN SCRAMBLED EGGS- (HAM, PEPPERS,  
ONIONS)

BACON + SAUSAGE

TOAST (WHITE, WHEAT, AND ENGLISH MUFFINS)

CREAM CHIP BEEF OR SAUSAGE GRAVY

(your choice of one ONLY, extra \$3pp for both)

HOUSEMADE GRANOLA + YOGURT+HONEY

FRESH FRUIT

ASSORTED PASTRIES + MUFFINS

CHILLED JUICES

COFFEE + HOT TEA

BROWNIES

### ADD- ONS

CHICKEN AND WAFFLES \$3pp

NEW ORLEANS GRITS \$6pp

(includes shrimp, gravy, cheese, crab, chorizo)

BAGELS & LOX- cream cheese, smoked salmon,  
red onion & capers \$6pp

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## A La Carte Appetizers

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Each tray contains 50 pieces. Add 20% service charge and 6% state tax.

### SEAFOOD

- MKT \$ - JUMBO LUMP CRAB DIP** (8 lbs. *stationary*)  
crackers + toasted bread
- \$180 - MINI CRAB BALLS** (1 oz) w/ cocktail sauce
- \$100 - COCONUT SHRIMP** w/ mango glaze
- \$150 - BACON WRAPPED SCALLOPS**
- \$100- TUNA POKE-** on wonton, spoon, or cucumber
- \$100- SHRIMP COCKTAIL**
- \$120- SMOKED SALMON CROSTINI**
- \$200- CRAB IMPERIAL STUFFED MUSHROOMS**
- MKT \$- MINI LOBSTER ROLLS**
- \$80- SHRIMP POTSTICKERS**
- \$150- CRAB DEVEILED EGGS**
- \$200- SALMON WELLINGTON**

### VEGETARIAN

- \$85 - DOMESTIC CHEESE + FRUIT PLATTER**  
(*stationary*), tier 2- \$125, tier 3- \$175.00  
crackers + toasted breads
- \$75 - FRESH VEGETABLE PLATTER** (*stationary*)  
ranch + bleu cheese
- \$60 - TOMATO MOZZARELLA SKEWERS**  
fresh basil + balsamic reduction
- \$125- SPANAKOPITA**
- \$75 - VEGETABLE SPRING ROLLS** w/ sweet chili
- \$120 - SPINACH DIP** (6 lbs. *stationary*)
- \$100- ARTICHOKE CROSTINI** roasted artichoke, red peppers, onion, hummus spread on crostini
- \$100- VEGAN MEATBALL** w/ marinara
- \$100- FIG & GOAT CHEESE PHYLO CUP**
- \$100- GUACAMOLE DIP** w/ tortillas
- \$150- CARMELIZED ONION & CHEESE PUFF PASTRY**
- \$150- ASPARAGUS PUFF PASTRY**
- \$150- CRANBERRY GORGONZOLA TART**
- \$70- DEVEILED EGGS**
- \$80- ARANCINI RISOTTO FRIED RICE BALLS** W/ rosa sauce

### MEATS

- \$200- BEEF WELLINGTON**
- \$150- MINI BARBACOA TACOS** (homemade)
- \$60- PORK POTSTICKER** w/sweet chili, or soy sesame
- \$55- BBQ MEATBALLS**
- \$100- FRANKS IN A BLANKET** w/ ketchup + mustard
- \$200- SEARED LAMB LOLLIPOPS** w/ cherry demi glaze
- \$100- BEEF TENDERLOIN + BRIE CROSTINI** w/ onion jam
- \$130- PHILLY CHEESESTEAK EGGROLLS**
- \$175- POLYNESIAN CANDID PORK BELLY-** w/ pineapple skewers

### POULTRY

- \$150- BUFFALO CHICKEN DIP** crackers + toasted bread (9 lbs. *stationary*)
- \$80- CHICKEN LEMONGRASS POTSTICKER** w/ sweet chili
- \$80- BUFFALO CHICKEN BITES** w/ bleu cheese
- \$100- WINGS** or **BONELESS BBQ**, old bay, or buffalo
- \$175- CHICKEN EMPANADA**
- \$175- JERK CHICKEN SKEWERS**
- \$200- CHICKEN KABOB** w/ pineapple & sweet Polynesian sauce
- \$180- CHICKEN WELLINGTON**

### ANTIPASTI PLATTERS (*stationary*)

- TIER 1 - \$175** includes cube cheddar, cubed Swiss, Monterey jack, peperoni, salami, cherry tomatoes, roasted red peppers, olives, crackers.
- Tier 2- \$225** addition to tier 1, capicola, prosciutto, blue cheese, asparagus, artichokes, toasted breads
- Tier 3-\$300** addition to tier 1 & 2, mixed artisan cheeses- Irish gold cheddar, Red Dragon cheese and assorted olives

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## Themed Packages

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Buffet style. **Price is per person.** 30-person min. All buffet packages are served with coffee, tea, and sodas. Please add 20% service charge and 6% tax.

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### *LITTLE ITALY (Tier 1)* \$28

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ANTIPASTO + CHEESE BOARD  
CLASSIC CAESAR SALAD  
SLICED GRILLED CHICKEN  
SAUSAGE peppers + onion  
HOUSEMADE MEATBALLS  
FRESH LOCAL VEGGIES  
BOWTIE PASTA + LINGUINE  
ALFREDO + MARINARA + PESTO  
GARLIC BREAD  
CANNOLI

### *LITTLE ITALY (Tier 2)* \$38

In addition to tier one choose one additional entree.

Veal Parmesan  
Eggplant Parmesan  
Chicken Parmesan  
Crab Pasta  
Shrimp Scampi  
Chicken Picada  
Chicken Marsala  
Lasagna Bolognese

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### *BBQ (Tier 1)* \$28 *(choose 3 proteins, 4 proteins add \$5pp)*

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CUCUMBER + TOMATO SALAD  
  
SLOW ROASTED SHREDDED CHICKEN  
HAMBURGERS  
BRATWURST  
PULLED PORK  
PIT HAM  
FRIED CHICKEN  
BAKED BEANS  
CHEESY MAC  
POTATO SALAD  
COLE SLAW  
  
CLASSIC BBQ + CAROLINA STYLE  
BUNS + BREAD

COOKIES + BROWNIES

### *BBQ (Tier 2)* \$38

In addition to tier one choose one additional entree.

Ribs  
Brisket

Dessert: Southern pecan pie w/ maple bourbon sauce

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## Themed Packages Continued

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### *STREET TACOS (Tier 1)*

*\$27*

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HOUSEMADE CHIPS + SALSA

ROASTED CORN SALAD

CHICKEN TORTILLA SOUP

MAKE YOUR OWN TACOS

fried white fish, grilled chicken, ground beef, peppers + onions, shaved cabbage, shredded lettuce, cheeses, sour cream, hard and soft shells (corn tortillas upon request)

PINTO BEAN SALAD

BAKED RICE AND BEANS

HOUSE MADE CHURROS

### *STREET TACOS (Tier 2)*

*\$37*

HOUSEMADE CHIPS + SALSA

JICAMA MANGO SALAD (bell peppers, red onion, cilantro, lime).

CHICKEN TORTILLA SOUP

MAKE YOUR OWN TACOS

fried white fish, grilled chicken, steak, shrimp, veggies, peppers + onions, shaved cabbage, shredded lettuce, cheeses, sour cream, hard and soft shells (corn tortillas upon request)

PINTO BEAN SALAD

BAKED RICE AND BEANS

REFRIED BEANS

HOUSE MADE CHURROS

HIBISCUS TEA

CRAB GUACAMOLE

CHEESE FOUNTAIN

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### *COMFORT FOOD PACKAGE*

*\$38*

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Baked Chicken

Meatloaf with Gravy

Stuffed Shells

Macaroni Salad

Mashed Potatoes

Mac and Cheese

Country Syled Green Beans

Collard Greens

Warm Rolls with Butter

Brownies

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## Plated Lunch

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Choose three entrées and one dessert. **Price is per person.** 30-person min. All plated lunches are served with coffee, tea, and sodas. All sandwiches and wraps are served with pickle and chips. Choices must be predetermined and given to management 14 days prior to event. Escort cards must be provided with a clear indication of meal choice. Served until 3pm. Please add 20% service charge and 6% state tax.

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### ENTREES

*-choose three, tier one \$20-*

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**PULLED PORK SANDWICH w/ cole slaw**  
**GREEK SALAD** olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette  
**ROASTED VEGGIE FLATBREAD**  
**CHICKEN CHEESESTEAK**  
**GRILLED CHICKEN CAESAR SALAD**  
**MARYLAND CRAB SOUP OR TOMATO SOUP + GARDEN SALAD**  
**MEATBALL SUB w/ marinara & provolone**  
**HOT HAM & CHEESE, BAKED HONEY HAM + AGED CHEDDAR w/ honey mustard**  
**TURKEY WRAP w/ pico, avocado, chipotle ranch, lettuce**  
**BLACK AND BLUE FLATBREAD PIZZA**  
**FISH TACOS** fresh white fried, Pico de Gallo, shredded cabbage, sour cream, corn tortilla and corn salad  
**MEATLOVERS FLATBREAD** sausage, pepperoni, salami, bacon, mozzarella w/ marinara  
**REUBEN** corned beef, 1000 island, sauerkraut, Swiss on rye bread  
**BLACK BEAN VEGGIE BURGER w/ guacamole**  
**CLASSIC CHEESEBURGER w/ lettuce, tomato & onion**  
**FRIED FLOUNDER SANDWICH w/ Cajun remoulade**  
**EGG SALAD SANDWICH**

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### ENTREES

*-choose three, tier two \$23-*

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**GRILLED SALMON GREEK SALAD** feta, tomatoes, cucumbers, red onion + house made dressing  
**CHICKEN QUESADILLA + TORTILLA SOUP**  
**HOT CHICKEN PARMESAN SANDWICH + SIDE CAESAR**  
**BRISKET FRENCH DIP** caramelized onion + horseradish sauce  
**FISH AND CHIPS**  
**SHRIMP SALAD WRAP**  
**SALMON BLT** on croissant  
**ROAST BEEF & BOURSIN WRAP w/ lettuce, tomato & red bell pepper sauce**  
**MEDITERRANEAN GRILLED VEGGIE WRAP w/ hummus spread on spinach tortilla wrap, red & green peppers, zucchini, squash, onion.**  
**FRIED SHRIMP PO BOY**  
**SEAFOOD FLATBREAD**  
**TURKEY, CRANBERRY, BRIE, AVOCADO, SLICED APPLES ON WHEAT BREAD**

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### DESSERT

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**ASSORTED COOKIES & BROWNIES**

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*ENTREES*

*-choose three, tier three \$28-*

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**CRAB CAKE** sandwich w/ house remoulade

**BLACKEND MAHI**, w/ mango salsa, lettuce & tomato on a classic bun

**LOBSTER ROLL**

**MARYLAND CRAB W/ SHRIMP SALAD WRAP**

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*DESSERT*

*-choose one-*

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**ASSORTED COOKIES & BROWNIES**

**CHOCOLATE SMITH ISLAND CAKE**

**CHEESECAKE**

**FLAPJACK CAKE**

**CANNOLI**

**TIRAMISU**

**BANANA PEANUTBUTTER**

**CHOCOLATE CHEESECAKE**

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## Cold Lunch Buffet

\$27

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Please select one salad, three sandwiches, and one dessert. The meal will be accompanied by potato salad and coleslaw. Pricing includes coffee, tea, and sodas. **Price is per person.** 30-person min Served until 3pm. Please add 20% service charge and 6% tax.

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### SALADS

*-choose one-*

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#### SIMPLE HOUSE

local fresh produce, balsamic and ranch

#### CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

#### GREEK

olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette

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### DESSERT

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ASSORTED COOKIES

BROWNIES

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### SANDWICHES + WRAPS

*-choose three-*

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PESTO CHICKEN w/ sweet red pepper on bun

CHICKEN SALAD dried cranberries, onion, celery wrap

APPLEWOOD SMOKED HAM + SWISS tomato, lettuce, mustard, and mayo on wheat bread

BACON LETTUCE TOMATO mayo on toasted white

YACHT CLUB SANDWICH

TUNA SALAD served with lettuce on croissant

SMOKED TURKEY + PEPPER JACK CHEESE tomato, lettuce, and basil mayo wrap

ROASTED PORTABELLO + BRIE with pesto, tomato, and fresh spinach on classic bun

ITALIAN COLD CUT ham, salami, mortadella, capicola, provolone, lettuce, tomato, oil, and vinegar

PROSCIUTTO w/ fig jam, arugula, parmesan, red onion on baguette

TURKEY, ranch, bacon, tomato, romaine, on croissant

SHRIMP SALAD WRAP W/ lettuce & tomato

TURKEY, pico, avocado, chipotle ranch, lettuce, wrap

SMOKED SALMON BLT on croissant

ROAST BEEF SANDWICH w/ lettuce, tomato & horsey sauce

GRILLED CHICKEN CEASAR WRAP

MEDITERRANEAN GRILLED VEGGIE WRAP



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# Hot Lunch Buffet

**\$32**

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Please select one salad, two entrees, one starch, one vegetable and finish with assorted cookies for dessert. Pricing includes coffee, tea, and sodas. **Price is per person.** 30-person min. Served until 3pm. Add 20% service charge and 6% MD tax.

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## SALADS

*-choose one-*

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### SIMPLE HOUSE

local fresh produce, balsamic and ranch

### CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

### GREEK

olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette

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## SIDES (STARCH)

*-choose one-*

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### WHIPPED POTATOES

ROASTED FINGERLINGS garlic parsley butter

### AU GRATIN POTATOES

ROASTED SWEET POTATOES cinnamon + honey butter

WILD RICE herbed butter

### BOWTIE PASTA

MAC AND CHEESE

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## DESSERT

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ASSORTED COOKIES

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## ENTREES

*-choose two-*

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### ROASTED CHICKEN

choice of BBQ, piccata, puttanesca, chicken gravy, white wine broth, marinara or lemon rosemary

### SLICED TURKEY BREAST W/ GRAVY

ITALIAN SAUSAGE W/ BAKED RIGATONI IN RED SAUCE LINGUINE W/ SAUTEED SPINACH, GARLIC, MUSROOMS, BUTTER SAUCE, RED PEPPER FLAKES

### SEARED SIRLOIN

Sliced w/ demi glaze, or chimichurri

### GRILLED SALMON

choice of sesame crusted, sweet chili glaze, lemon butter caper sauce, bourbon glaze, onion jam or puttanesca.

ITALIAN SAUSAGE + MEATBALLS + MARINARA/ peppers + onions/ pasta

### ROASTED PORK LOIN

apple glaze, bourbon sauce, onion jam, or mustard cream sauce

### VEGGIE PASTA PRIMAVERA

### PULLED BBQ CHICKEN

PESTO BAKED GROUPER w/ pesto herbed crumbs, lemon & white wine sauce

### CHICKEN & BROCCOLI ALFREDO

ONE 4 OZ CRABCAKE- **additional \$5 pp**

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## SIDES (VEGGIES)

*-choose one-*

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### MAPLE BACON BRUSSELS

SAUTEED SUMMER VEGGIES

GRILLED ASPARGUS

BROCCOLI + CAULIFLOWER

CARROTS maple glazed

FRENCH GREEN BEANS

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## Dinner

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Available as buffet or plated. Select two appetizers, one salad, three entrees, one starch, and one vegetable. Your meal will be accompanied by bread service. Pricing includes coffee, tea, and sodas. **Price is per person.**

30-person min. Please add a 20% service charge and a 6% state tax to all food.

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### STATIONARY APPETIZERS

*-choose one-*

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#### DOMESTIC CHEESE BOARD

crackers and toasted breads

#### SPINACH ARTICHOKE DIP

hot or cold, toasted pita bread

#### BUFFALO CHICKEN DIP

assorted crackers and tortillas chips.

#### FRESH VEGETABLES

celery, carrots, broccoli, cauliflower,  
tomatoes with ranch

#### CHICKPEA HUMMUS

roasted garlic, toasted pita bread

#### GUACAMOLE and tortillas

**7 LAYER DIP** refried beans, sour cream,  
cheddar, guacamole, Pico, taco seasoning,  
scallions & jalapenos. Served with tortilla  
chips.

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### BUTLERED APPETIZERS

*-choose one-*

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**POTSTICKERS** chicken, shrimp, or pork

**TOMATO + MOZZARELLA SKEWER**

w/balsamic drizzle

**VEGGIE SPRING ROLLS** w/ sweet chili

**PHILLY CHEESESTEAK EGGROLLS**

**JERK CHICKEN SKEWERS**

**MEATBALLS-** marinara or BBQ

**PIGS IN A BLANKET**

**SPANAKOPITA**

**CHICKEN CORDON BLUE BITES**

**CRISPY FRIED SHRIMP**

**COCONUT SHRIMP**

**CARMELIZED ONION & CHEESE PUFF  
PASTRY**

**BRUSCHETTA CROSTINI W/ BOURSIN  
CHEESE**

**CRANBERRY GORGONZOLA TART**

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### SALADS

*-choose one-*

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**SIMPLE HOUSE** local fresh produce, balsamic + ranch

**CLASSIC CAESAR** romaine, garlic croutons, Caesar dressing

**CAPRESE** cherry tomatoes, mozzarella, mixed greens, balsamic

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**ENTREES**  
*-choose three-*

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**FIRST TIER- \$45 BUFFET, \$47 PLATED**

**GRILLED CHICKEN BREAST** W/ chicken gravy, bourbon glaze, marsala, puttanesca sauce, mushroom garlic, or tomato herb sauce

**SLICED FLANK STEAK** w/ chimichurri

**PAN SEARED PORK LOIN** apple compote, bourbon sauce or whole grain mustard sauce

**VEGGIE PASTA PRIMAVERA**

**BAKED HAM** bourbon glaze or pineapple glaze

**ROASTED SALMON** sweet chili sauce, lemon butter caper sauce, garlic teriyaki sauce or lemon dill butter

**OVEN ROASTED TURKEY BREAST** cranberry aioli or turkey gravy

**CHEESE RAVIOLI** w/ classic marinara sauce

**MEATLOAF** w/ brown gravy

**SECOND TIER- \$52 BUFFET, \$54 PLATED**

**SEARED SIRLOIN** garlic rubbed w/ chimichurri or demi glaze

**MAHI** w/ lemon butter caper sauce or tropical salsa

**CHICKEN CHESAPEAKE**

**EGGPLANT PARMESAN** w/ homemade red sauce

**CHICKEN PARMESAN**

**CAJUN SEAFOOD PASTA** shrimp, crab, and scallops sauteed w/ peppers, onion, and asparagus in a Cajun cream sauce over penne

**EGGPLANT INVOLTINI**

**STUFFED SHELLS** w/ marinara

**THIRD TIER- \$60 BUFFET, \$62 PLATED**

**BROLIED CRAB CAKE** w/ house remoulade

**SLOW ROAST PRIME RIB** au jus and horseradish, carving station

**LOCAL ROCKFISH** lemon caper butter, onion jam, white wine sauce

**SHRIMP & CRAB TOPPED RAVIOLI** w/ scampi sauce

**HALIBUT** w/ peach plum salsa

**LINGUINI** w/ white clam sauce, garlic & pancetta

**6 oz FILET MIGNON** w/ demi glaze or truffle butter

**BACON WRAPPED CHICKEN ROULADE** w/ provolone, prosciutto, spinach & red bell pepper sauce

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**SIDES (STARCH)**  
*-choose one-*

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**WHIPPED POTATOES**

**ROASTED FINGERLINGS** garlic parsley butter

**AU GRATIN POTATOES**

**ROASTED SWEET POTATOES** cinnamon + honey butter

**WILD RICE** herbed butter

**MAC AND CHEESE**

**BOWTIE PASTA**

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**SIDES (VEGGIES)**  
*-choose one-*

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**SAUTEED SUMMER VEGGIES**

**GRILLED ASPARAGUS**

**BROCCOLI AND CAULIFLOWER**

**CARROTS** maple glazed

**MAPLE BACON BRUSSELS**

**FRENCH GREEN BEANS**

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**DESSERT**  
*-choose one-*

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**ASSORTED COOKIES AND BROWNIES**

**CHOCOLATE SMITH ISLAND CAKE**

**CHEESECAKE**

**STRAWBERRY SHORTCAKE**

**CANNOI I T**

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## Dessert

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Prices are per person. Add 20% service charge and 6% state tax.

COOKIES	\$3
BROWNIES/ BLONDIES	\$3
PIES (SEASONAL)	\$4
PEANUT BUTTER MOUSSE CUPS	\$5
LEMON/ KEY LIME BARS	\$4
CHOCOLATE LAVA CAKE	\$7
CHOCOLATE MOUSSE CAKE	\$6
CREME BRULEE	\$8
CHOCOLATE SMITH ISLAND CAKE	\$7
POUND CAKE W/ FRESH BERRIES & WHIP	\$6
TIRAMISU	\$6
BANANA PEANUTBUTTER CHOCOLATE CHEESECAKE	\$8
SUGAR FREE POUND CAKE	\$6
CHOCOLATE CHEESECAKE	\$7

*ADD A LA MODE    +\$2*

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## Cocktails + Spirits

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Cash and host bar options are available. Cash and host prices are subject to current restaurant pricing. **Open bar package prices are per person.** Add 20% service charge and 9% alcohol tax. Bartender fee is \$150 per bartender for cash and host bars. Bartender fees are included in open bar packages.

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### *BEER + WINE seltzers included.*

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ONE HOUR - \$17  
TWO HOURS - \$25  
THREE HOURS - \$35

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### *BEER + WINE + PREMIUM*

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ONE HOUR - \$22  
TWO HOURS - \$34  
THREE HOURS - \$46

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### *BEER + WINE + HOUSE*

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ONE HOUR - \$18  
TWO HOURS - \$28  
THREE HOURS - \$40

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### *BEER + WINE + TOP SHELF*

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ONE HOUR - \$25  
TWO HOURS - \$40  
THREE HOURS - \$52

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### *MIMOSAS + BLOODY MARYS*

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ONE HOUR - \$16  
TWO HOURS - \$26  
THREE HOURS - \$36

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## *SOME MORSELS WORTH REMEMBERING*

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### **GUARANTEES + PAYMENTS**

To reserve our space for your event, we require a signed contract and \$250 non-refundable deposit. This deposit will be applied to your final bill, which is due 14 days prior to the event date (exception given to consumption/ host bar tab.) A valid credit card is required at the time of the booking and will be held on file. Final guest count is due no later than 14 days prior to the event. **NO EXCEPTIONS.**

### **SERVICE FEE + TAXES**

All food and beverage items have a non-negotiable 20% service charge, 6% state tax and 9% alcohol tax. Tax exempt is given when proper paperwork and forms are presented to the event manager. Tips and gratuities are accepted but not necessary. Gratuity is best presented to the events manager to ensure proper distribution to all staff.

### **EVENT TIMES**

All banquets and events are given a 2-hour time limit. You may begin set up no more than 2 hours prior to the event start time. You are allowed 1 hour after event to break down/ remove personal items or décor.

### **LINENS**

All food packages include basic table linens and napkins. You may choose between black and white. There will be an extra charge for any linens beyond guest tables, food and dessert tables, DJ, and registration table.

### **OUTSIDE FOOD + BEVERAGE**

All food and beverage served at a function associated with the event must be provided, prepared, and served by the Ocean Pines Yacht Club, and must be consumed on the premises. Outside cake may be allowed when approved by the event manager. Absolutely no outside alcohol is allowed on the premises.

## **OUTSIDE VENDORS**

We can provide you with a recommended vendors list for your event. All outside vendors, services, and rentals must be preapproved by the event manager. The Yacht Club is not responsible for any damages caused by outside vendors.

## **TABLES AND CHAIRS**

Our pricing includes all tables and chairs we have on premise. At the Yacht Club our chairs are light brown cross-back chairs with black cushions. We have a variety of tables to choose from. Large 6' rounds that hold up to 10 guests. Medium 5' rounds that hold up to 6 guests. Small 4' rounds that hold up to 4 guests. As well as 6' and 8' rectangular tables. Limited quantities may apply. Please speak with your event manager in advance to create the perfect floorplan within our quantities.

## **DECOR, DECORATIONS, AND PERSONAL PROPERTY**

Decor and centerpieces offered by the Ocean Pines Yacht Club are limited and available for an extra fee. You are welcomed to bring in decorations for your event. The Yacht Club is not liable for any loss or damage made to personal property.

## **AUDIOVISUAL**

The Yacht Club offers basic audiovisual equipment for any group function at no additional cost. Music is offered through our main speaker system. It is a limited system that does not allow for requests. We offer a microphone and podium for guests to use. Along with our 65" portable television which can be wired to a computer for presentations. The Clubhouse offers a projector and projector screen. All audio hook up is the responsibility of the client.

## **PARKING**

Free and open self-parking is available. We ask our event guests to park towards the right side of the parking lot to allow for restaurant parking. Cars left for more than 24 hours may be towed.