



YACHT CLUB
OCEAN PINES



WEDDING PACKAGES

2025-2026

1 Mumsford Landing Road
Ocean Pines, MD 21811



— WEDDING — CEREMONY

30-minute waterfront ceremony includes

- Setup and breakdown of white ceremony chairs
- Seating for up to 200 guests
- Use of bridal suite for the entire day
- Use of white lattice ceremony arch

\$1500

***not subject to tax or 20% Hospitality Coordination Fee**

****if weather does not permit, the ceremony must
be moved inside our ballroom**



ENTREE TIERS

***All wedding reception packages include soda, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people. Packages are also subject to tax, and a 20% Hospitality Coordination Fee in addition to the listed price.**



Classic **\$105 PP PLATED, \$100 PP BUFFET**

Choose Two Entrees from the list below, then pick two from the list of Accompaniments, and one Salad selection. Also includes choice of 3 hors d'oeuvres.

Grilled Chicken Breast

topped with your choice of Marsala Sauce, Roasted Tomato Cream Sauce, or Lemon Caper Sauce

Pan Seared Pork Loin

served with your choice of Apple Glaze & Brandy Compote or Maple BBQ Glaze

Garlic Rubbed Beef Sirloin

served with your choice of Chimichurri or Cipollini Onion Marmalade

Roasted Salmon

served with your choice of either Lemon Creme Fraiche, Honey Glazed or Mandarin Orange & Fresh Basil

Stuffed Portabella Mushroom Cap

filled with Saffron Rice and Roasted Vegetables

Eggplant Rollitini

topped with Marinara Sauce

ENTREE TIERS cont'd



Exclusive \$130 pp plated, \$125 pp buffet

**Choose Two Entrees from the list below, or you may also choose any options from The Classic Package. Then pick two from the list of Accompaniments, and one Salad selection.
Also includes choice of 3 hors d'oeuvres.**

Broiled Crabcake

on a bed of Roasted Corn Remoulade

Spiced Rockfish Filet

topped with Lemon Caper Sauce

Grilled Jumbo Shrimp

with Garlic Butter Sauce

Grilled Filet Mignon

Topped with your choice of Peppercorn Cream Sauce,
Cabernet Demi Glace, or Truffle Butter

Chicken Chesapeake

Roasted Chicken Breast topped with Crab
Imperial

Smoked Beef Brisket

With Beef Au Jus

ENTREE TIERS cont'd



Platinum \$150 pp plated

Choose Two Entrees from the list below, or choose from the Classic, or Exclusive Packages. Then pick one Salad Selection, Also includes choice of 3 hors d'oeuvres.

Surf & Turf

Petite Filet & Split Lobster Tail with Yukon Mashed Potatoes and Grilled Asparagus with Roasted Garlic

Chesapeake Surf & Turf

Roast Chicken Breast and Crabcake with Crispy Parmesan Brussel Sprouts

Red Wine Braised Pork Osso Buco

in Olive Oil, Garlic, Fennel and Au Jus, served with Parmesan Risotto and Tri-colored Carrots

Grilled Filet Mignon

Yukon Mashed Potatoes and Haricot Verts

Halibut

In Lemon Creme Fraiche, with Crispy Potatoes and Sautéed Spinach with Garlic

Braised Beef Short Rib

Topped with Demi Glace, Crispy Onions, topped over Pappardelle

Salads For Entree Tiers

Please Choose One
Salads pair with
Classic, Exclusive, &
Platinum Packages



Mixed Greens

Organic Greens, Cherry Tomatoes,
Cucumbers, Red Onion, Herb Croutons and
choice of dressing

Caesar Salad

Organic Romaine, Shaved Parmesan Cheese,
Herb Croutons, Creamy Caesar Dressing

Mista Salad

Mixed Arugula & Spinach, Strawberries, Goat Cheese
Candied Walnuts with a Champagne Vinaigrette

Accompaniments for Buffet Tiers

Please Choose Two
Accompaniments pair with
Classic, & Exclusive
Packages



Grilled Asparagus
with Roasted Garlic

White Cheddar Mac & Cheese
with Bacon and
Breadcrumbs

Sauteed Garlic Broccoli

Yukon Gold Mashed
Potatoes

Maple Roasted
Brussels Sprouts with Bacon

Wild Jasmine Rice

Wild Mushroom Risotto

Roasted Carrots
with Brown Sugar Butter
and Toasted Pecans

French Style Green Beans

Herb Roasted Fingerlings
with Garlic, Butter
and Parsley

Roasted Zucchini, Squash,
& Red Onion in
Light Garlic Butter



Childrens Meals

\$15 PER CHILD (12 YEARS OLD AND UNDER ONLY)
All children's meal selections come with fries
with the exception of the Flatbread

Chicken Tenders

Hot Dog

Mac & Cheese

Hamburger

Fried Shrimp

Cheese Flatbread



YACHT CLUB
OCEAN PINES

Action Stations

(Minimum 50 people)

CHEF-CARVING STATION

\$19.95 per person

Choose two:

Beef Brisket, Turkey, Ham, Salmon

HAND SLICED PROSCIUTTO di PARMA

\$6 per person

CACIO E PEPE

\$14 per person

FRESH MADE MOZZARELLA

\$7 per person

PASTA STATION

\$15.95 per person

Choose 2 pastas and 2 sauces

Pastas: Cavatappi, Ravioli, Gnocchi, Rigatoni

Sauces: House Marinara, Vodka, Bolognese, Primavera

** Gnocchi available Gluten Free**

Raw Bar

\$market price

(ordered a la carte)

Shrimp, Maryland Lump Crab,

Freshly Shucked Oysters, Clams

with accompaniments

Enhancement Stations

prices are per person

Seasonal Vegetable Display with Dips - \$2.50
(Minimum 50 people)

Seasonal Fruit Display with Dips - \$2.50
(Minimum 50 people)

Creamy Chesapeake Crab Dip - \$8
(Minimum 50 people)

Lump Crabmeat, Sherry, Cream Cheese,
Herbs topped with melted Cheddar cheese
and served with toasted Bread

Buffalo Chicken Dip - \$4
(Minimum 50 people)
served with toasted Bread

Spinach Artichoke Dip - \$3
(Minimum 50 people)
served with toasted bread

Mashed Potato Bar - \$ 6
(Minimum 50 people)

Yukon Gold Mashed Potatoes with
accompaniments: Shredded Cheddar Cheese,
Bacon Crumbles, Scallions, Sour Cream, Gravy

Mac & Cheese Bar - \$10
(Minimum 50 people)

House-Specialty Mac & Cheese
with accompaniments:

Choose 2

Bacon Crumbles, Diced Ham,
Shredded Cheddar Cheese
Lump Crab available at \$Market Price

Antipasti Board- \$10
(Minimum 50 people)
Assorted meats and cheeses
with accompaniments and crackers.



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PASSED HORS D'OEUVRES

Choose Three

4 Cheese Arancini

Truffle Mac & Cheese Bites

Grilled Beef Tenderloin Skewers
with Salsa Verde

Chicken Potstickers

Coconut Shrimp with Thai Chili Sauce
Pork Potstickers

Breaded Shrimp

Seared Lamb Lollipops

Fig, Fontina, and Lavender Phyllo

French Onion Boule

Mini Crab Balls with House Remoulade

Tomato & Mozzarella Skewer

Fried Artichoke Hearts

Mini Beef Wellington

Antipasti Skewer
salami, provolone, olive,
balsamic drizzle

Chili Lime Chicken Skewers

Wild Mushroom Tart

Glazed Pork Belly Bites

Chilled Jumbo Shrimp Cocktail
with Cocktail sauce

Cheesesteak Eggrolls

Vegetable Spring Rolls

Goat Cheese & Olive Tart

Spanakopita with Lemon Dill,
and Creme Fraiche

Chorizo Empanadas

Late Night Nibbles

Sliders -\$6 PP

Choice of 2: Hamburgers. Cheeseburgers.
Meatball with Muenster.

Chicken Parmesan.

Crispy Chicken with Chili Ranch or
Texas BBQ Pulled Pork Sliders

Meter Pizza -\$40 per pizza

Pretzel Bar-\$5 pp

Accompanied by queso.

cinnamon butter. buffalo chicken dip.

Spicy Brown Mustard



BEVERAGE PACKAGES

Open Bar (Prices are per person)

	1 Hour	2 Hour	3 Hour	4 Hour	5 Hour
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Beer, Wine, Seltzers	\$17	\$25	\$35	\$40	\$50
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House Brands	\$18	\$30	\$40	\$45	\$55
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Premium Brands	\$22	\$35	\$45	\$50	\$60
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Top Shelf Brands	\$25	\$40	\$50	\$55	\$65
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All bartender fees and champagne toasts are included
with the purchase of an open bar package of 3 hours or more

Bar Charge - \$150 per bartender (1 bartender per 75 guests)

Cash Bar - Guests charged per drink

BEVERAGE PACKAGES

Upgrade your Bride or Groom

Bubbly Bride:

Experience the ideal small party enhancement
to celebrate in your bridal suite

Choose your package:

All served in a Chandon bucket with fresh juices
(Orange, Grapefruit, Cranberry) over ice with
berries

Level 1 (6 splits) - \$90

Level 2 (10 splits) - \$150

Level 3 (14 splits) - \$210

Suit Up. Groom:

Enjoy beer packages presented in a metal bucket
filled with ice, perfect for celebrating in
your groom suite.

Level 1 (6 Domestic) - \$30

Level 2 (6 Local) - \$40

Level 3 (6 Import/Craft) - \$50



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DECOR RENTALS



Floral Arrangement- \$30 each



Lantern- \$30 each



Set of 3 candle holders- \$35 each



Arbor w/ flowers- \$150



Pearl charger- \$3 each



Gold Charger- \$2 each

DESSERT

Handmade in our Touch of Italy Bakery

(50 person minimum)

VENETIAN HOUR

\$25 PP

Our Venetian Table is a breathtaking and elaborate display of Tiramisu, Specialty Cakes, Cheescakes, Cannoli, Cream Puffs, Macarons, Eclairs, Zeppoli, Cotton Candy, Assorted Fruits, Gelato, and an assortment of Cookies and Seasonal Pastries.

CHOCOLATE FOUNTAIN



\$350 per 100 people

Served with Fresh Fruits, Marshmallows,
Pretzels, Biscotti, Pound Cake Cubes

ZEPPOLE

\$5 PP

Deep-fried Italian Pastry
dusted with Powder Sugar





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DESSERT

Handmade in our Touch of Italy Bakery

MINI CREAM PUFFS WITH VANILLA CUSTARD

\$46 per dozen

Choice of Ganache Flavor, Semi Sweet Chocolate, Strawberry,
Limoncello, Pistachio, White Chocolate

CAKES IN A CUP

\$48 per dozen

Red Velvet, Cannoli, Strawberry Short-Cake, or Tiramisu

MINI ECLAIRS

\$48 per dozen

MINI CHEESECAKES

\$48 per dozen

NAPOLEONS

\$48 per dozen

BLACK & WHITE COOKIES

\$48 per dozen

MINI CANNOLIS

\$38 per dozen

CUPCAKES

\$54 per dozen Any Flavor

HOW SWEET IT IS

\$8 per person

A Candy Display featuring nostalgic, whimsical, and playful candies that everyone will love. Take home bags for guests included