



CORINTHIAN YACHT CLUB

The Corinthian Yacht Club Event Proposal



*Wedding Reception
~150 Guests~*



CORINTHIAN YACHT CLUB

Event Information & Pricing

Event Information:

Day: Saturday

Time: 6:00pm – 11:00pm

Location: Grand Ballroom, Sun Porch, Cocktail Bar and Outside Deck

Type of Event: Reception

Number of Guests: 150ppl

Pricing:

Room Rental: 8,000.00

Seated Menu: Please See Estimated Cost Sheet to Follow

Non-Alcoholic Beverages: Coffee, Tea, and Water \$2.50 Per Person

Iced Tea Additional \$1.50 Per Person

Alcoholic Beverages: Based on Consumption, Please See Estimated Cost Sheet
for Estimate

**Please Inquire for Additional Upgraded Menu and Beverage Options*

**For Your Convenience, Corinthian Yacht Club Provides
Complimentary White Wood Folding Chairs, 6' & 8' Tables,
60" Round Tables, High Boy Cocktail Tables, White China, Flatware, Glassware
and Wicker Lounge Furniture*

**Linens, Napkins, LCD Projector, 10x20 Drop-Down Screen on Stage,
Wooden Podium and Wireless Microphones with BOSE Sound System
Available at Additional Charge. Please Inquire for Pricing.*



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Cocktail Hour Tray Passed Hors D' Oeuvres ***~Please Select Four of the Following Options Below~***

Brie, Pear and Almond in a Beggar's Purse with Raspberry Dipping Sauce

Vegetable Spring Rolls with Soy Sesame Dipping Sauce

Bite Sized Twice Baked Potato with Sour Cream and Chives

Truffled Risotto Croquette

Mini Gruyere Grilled Cheese with Truffle Oil and Wildflower Honey

Tenderloin Crostini with Horseradish Cream

Asparagus Tips wrapped with Prosciutto and Goat Cheese

Beef Satay with Peanut Sauce

Lightly Grilled Nectarine wrapped with Prosciutto and Mint

Mini Open Faced Reuben on Tiny Rye Toast

Marinated Chicken Skewer with Thai Pesto

Grilled Fig Wrapped in Serrano Ham (seasonal)

Coconut Shrimp with Mango Dipping Sauce

Crab, Tomato and Cucumber Salad in Parmesan Cup

Mini Crab Cakes with Saffron Aioli

Chilled Jumbo Shrimp with Cocktail Sauce

Baby Red Bliss Potato Filled with Smoked Salmon Mousse and Caviar

Ahi Poke in Wonton Crisp

Scallop and Cilantro Ceviche



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Proposed Seated Menu

~Salad Course~

~Please Select One of the Following Options Below~

*Organic Field Greens
Tomato, Carrots, Hot House Cucumber
White Balsamic Vinaigrette*

*Classic Caesar
Reggiano Cheese and Focaccia Croutons
Our Special Caesar Recipe Dressing*

*Little Gem Spring Greens
Santa Ynez Strawberries, Stilton Cheese and Toasted Almonds
Strawberry – Balsamic Vinaigrette*

*Peak Season Heirloom Tomatoes
Burrata Cheese, Basil and Torn Croutons
Estate Bottled Extra Virgin Olive Oil and Barolo Vinegar*

*Tender Baby Spinach
Ripe Peaches, Goat Cheese and Candied Cashews
Passion Fruit Vinaigrette*

*Wild Sonoma Watercress
Lightly Grilled Mission Figs, Serrano Ham, Oranges and Pistachios
Aged Sherry Vinaigrette*



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Proposed Seated Menu Continued

~ Entrée Course~

Beef Course

~Guests Pre-Select One of the Following Entrees Below~

*Grilled Filet Mignon topped with a Cabernet Demi-Glace
Accompanied by Boursin Mashed Potatoes and Jumbo Asparagus*

~or~

*8oz. Grilled New York Steak
Topped with a Bleu Cheese Demi-Glace and Bermuda Onion Ring
Accompanied by Rosemary Roasted New Potatoes and Blanched Baby Carrots*

Fish Course

~Guests Pre-Select One of the Following Entrees Below~

*Pan Seared Alaskan Halibut Fillet topped with a Saffron Beurre Blanc
Accompanied by Tomato-Crab Risotto and Northwest Harvest Asparagus*

~or~

*Grilled Wild Salmon Fillet topped with an Orange – Tarragon Butter Sauce
Accompanied by Saffron Risotto and Crisp Snap Peas*

Vegetarian Course

~Guests Pre-Select One of the Following Entrees Below~

*Roasted Spring Vegetable "Lasagna"
Wild Mushrooms, Asparagus Tips and Red Chard
Porcini Mushroom Consomme*

~or~

*Portobello Mushroom and Polenta Tower
Accompanied by Smoked Mozzarella Cheese and Tomato Coulis*

**All Entrees Accompanied by Artisan Bread and Sweet Butter*

**All Sauces, Starched and Vegetable Side Dished are Available for All Entrees.*

**Clients to Pre-Select Two Main Entrée Options in Addition to One Vegetarian Alternative for Tasting Consultation.*



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~ Dessert Course~

Client Provided - TBD

~Coffee and Tea Service~

Peet's Regular and Decaffeinated Coffees and Teas



CORINTHIAN YACHT CLUB

Beverage Package Estimate

The Corinthian Yacht Club utilizes the same system as most hotel banquet departments in arriving at your final tab. Known as consumption pricing, you pay for exactly what is consumed by your guests during the event. Cocktails, Sodas, Juices and Sparkling Mineral Water are calculated on a per drink basis. Beer, Wine, and Champagne are calculated on a per bottle basis. Only Corinthian Label Wines are available by the glass at \$6 each. Alternative updated Wine options are available. Please see wine list.

Your Beverage Estimate Includes:

Hosted Bar Service

Offering Assorted Sodas, Juices, Sparkling Mineral Water, Corinthian Label Cabernet Sauvignon and Corinthian Label Chardonnay, Segura Viudas Champagne, Bottled Beers, and Well Spirit Cocktails.

Estimated at \$8 Per Drink x 8 Drinks Per Person

(Factor Guests Consuming Two Drinks at Cocktail Hour, Three Drinks (Glasses of Wine) During Dinner Service, and Three Drinks After Dinner Service)

**Beverage Estimate on Proposed Cost Summary Includes
20% Service Charge and 8.50% Sales Tax on Total Bar Bill*



Please Note: This Event Summary is ongoing. You are only required to pay an \$5,000.00 deposit. Eighty percent of the estimated balance is due 6 weeks before your event. The final balance is due the week of your event. Any additional charges incurred during your event will be due immediately following the event.



CORINTHIAN YACHT CLUB
Venue



Grand Ballroom



Sun Porch



Outside Deck



Cocktail Bar



CORINTHIAN YACHT CLUB

Sample Floor Plan ~Reception~

