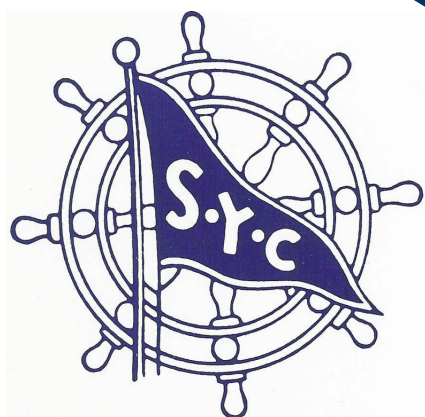




# WEDDING GUIDE

2023



**SANDUSKY  
YACHT CLUB**



# SANDUSKY YACHT CLUB

*At the Sandusky Yacht Club,*

We want to make your wedding unique for you.

Each function is customized to your expectations. If there is something different, not in this packet, that you would like to see, just ask one of our Event Professionals.

After the planning stages are taken care of, our Executive Chef and his culinary staff will prepare your selections. Our efficient & professional service staff will ensure your party is memorable.

All weddings and events must be hosted by members of the Sandusky Yacht Club.



**SANDUSKY YACHT CLUB**  
**529 E. WATER STREET**  
**SANDUSKY, OH 44870**  
**WWW.SYC.CLUB**

GRETA COLVIN | EVENT COORDINATOR | [BANQUETS@SYC.CLUB](mailto:BANQUETS@SYC.CLUB)

DAVID DUNN | GENERAL MANAGER | [DDUNN@SYC.CLUB](mailto:DDUNN@SYC.CLUB)



# SANDUSKY YACHT CLUB

## Wedding Inclusives:

- **Tables & Chairs**
  - White linen tablecloths
  - Glassware & silverware
  - White or navy blue linen napkins
    - other colors available to rent
- **Reception**
  - 5-6 hours included
  - venue access
    - 9am-12pm
- **Others**
  - Large dance floor
  - Cake cutting & presentation
  - Dedicated event manager



Wedding ceremony fee - \$3 per guest

We offer this menu as a guide; other menus can be planned upon request

Membership rates & fluctuating food & beverages pricing, menu prices may change without notice up to 90 days prior to your event



# Wedding Buffets



## All buffets include:

- house salads with club dressing
- dinner rolls



### *The Captain*

**\$27 per person**

2 Entrées, 1 Vegetable, 1 Starch  
& Vegetarian Pasta



### *The Commodore*

**\$30 per person**

1 Carved Entrée, 1 Entrée,  
1 Vegetable, 1 Starch  
& Vegetarian Pasta



### *Surf & Turf Buffet*

**\$36 per person**

Slow Roasted Prime Rib, Chicken  
Marsala, Garlic Herb Salmon,  
1 Vegetable, 1 Starch &  
Vegetarian Pasta



## *Entrée*

Chicken Marsala  
Chicken Piccata  
Chicken Cordon Bleu  
Herb Roasted Chicken  
Bourbon Glazed Salmon  
Seafood Scampi  
Beef Pot Roast  
Burgundy Beef Tips  
Herb Pork Tenderloin



## *Carved Entrée*

Top Sirloin  
Roasted Turkey  
Herb Roasted Pork Loin  
Prime Rib (add \$4)



## *Starch*

Roasted Redskin Potatoes  
Mashed Potatoes  
Rice Pilaf  
Au Gratin Potatoes  
Baked Potato  
Twice Baked Potatoes (add \$2)



## *Vegetable*

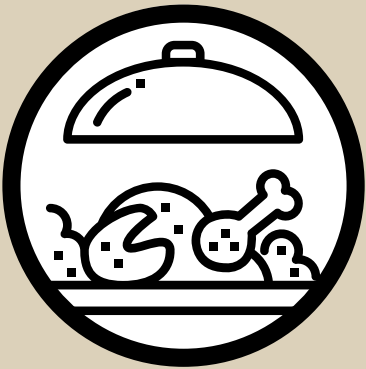
Green Beans Almondine  
Maple Glazed Brussels Sprouts  
Lemon Butter Broccoli  
Asparagus  
Honey Glazed Baby Carrots





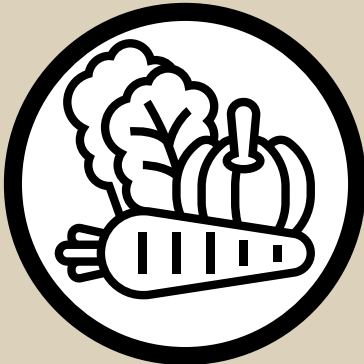
# WEDDING PLATED DINNERS

- includes house salad, dinner rolls, choice of 1 vegetable & 1 starch
- upgrade house salad to a Commodore Salad for \$3 per person



## ENTREE

- Prime Rib Au Jus \$32
- Chicken Dijon \$26
- Grilled Sirloin Steak \$27
- Bourbon Glazed Salmon \$28
- Chicken Cordon Bleu \$26
- Chicken Marsala \$26
- Roasted Pork Tenderloin \$26
- Chicken Piccata \$26
- Vegetarian Pasta \$24



## VEGETABLE

- Green Beans
- Almondine
- Maple Glazed
- Brussels Sprouts
- Lemon Butter
- Broccoli
- Asparagus
- Honey Glazed
- Baby Carrots



## STARCH

- Roasted Redskin Potatoes
- Herb Mashed Potatoes
- Rice Pilaf
- Baked Potato
- Twice Baked Potato
- (add \$2 per person)

All pricing is subject to  
a 20% Taxable Gratuity  
& Ohio Sales Tax

## COMBINATION ENTREES

- Prime Rib Au Jus, Garlic Herb  
Salmon, Baked Potato, Asparagus  
\$36
- Petite Sirloin Steak, Shrimp  
Scampi, Rice Pilaf, Asparagus  
\$28

## APPETIZER SELECTIONS

**\$ 3**

**\$ 4**

**\$ 5**

**appetizers are priced per selection, per person & replenished throughout cocktail hour**

- fruit display
  - vanilla yogurt
- domestic cheese display
  - assorted crackers
- vegetable display
  - buttermilk ranch
- antipasto tray
- caprese kabobs
- bruschetta
  - Italian herb toast
- hummus
  - sea salt pita chips
- meatballs
  - swedish or bourbon
- chicken satay
- peel & eat shrimp
  - cocktail sauce
- sauerkraut balls
  - bistro sauce
- bacon water chestnuts
- pork pot stickers
  - sweet soy sauce
- chicken quesadillas
  - house salsa
- sausage stuffed mushrooms
- charcuterie board
- house cured salmon
- bacon wrapped scallops
- house brined chicken wings
  - mild or bourbon
- jumbo shrimp cocktail
  - cocktail sauce
- mini crab cakes
  - sriracha mayo
- cheeseburger sliders
- grilled chicken sliders

**Ask about  
our late night  
snacks!!**



# FAREWELL BRUNCH

## MENUS

### CONTINENTAL BUFFET

\$12 per person

fresh fruit, muffins, danish, croissants  
assorted juices, coffee, hot tea, iced tea

### BREAKFAST BUFFET

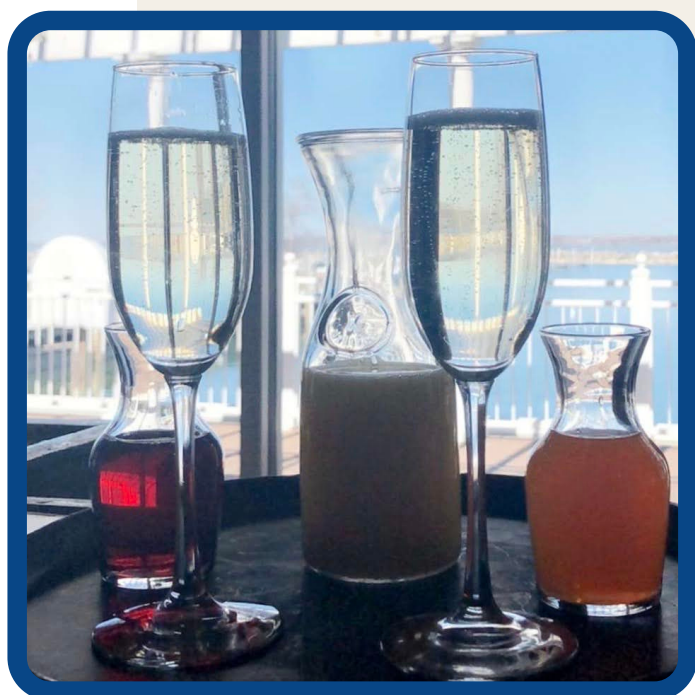
\$16 per person

scrambled eggs, bacon, sausage, French toast  
breakfast potatoes, assorted pastries, fresh fruit  
assorted juices, coffee, hot tea, iced tea

### S.Y.C. SUNDAY BRUNCH

\$20 per person

-Ask about availability





# Themed Rehearsal Dinners

BOOK YOUR REHEARSAL DINNER & CEREMONY ALL IN ONE PLACE

*Ask about room availability & buffet pricing*

*All buffets include coffee, hot tea & iced tea*

*Minimum 30 guests for buffets*



## PASTA BUFFET

*chicken penne alfredo, ziti bolognese, vegetarian pasta, italian string beans, Caesar salad, antipasto tray, breadsticks & baguette bread, cookies & brownies*



## PIZZA PARTY

*pepperoni & cheese pizza, caprese & seasonal flatbreads, tossed salad, chicken wings, assorted sauces, celery cookies & brownies*



## BACKYARD BBQ

*balsamic chicken, bbq brisket, baked beans, grilled vegetables, roasted redskin potatoes, coleslaw, potato salad, cookies, mini apple & cherry pie shooters*



## SLIDER BUFFET

*-hamburger sliders, cheddar cheese, pickle, bistro sauce  
-chicken sliders, balsamic honey mustard, swiss cheese  
parmesan & rosemary fries, broccoli salad, fruit, cookies & brownies*



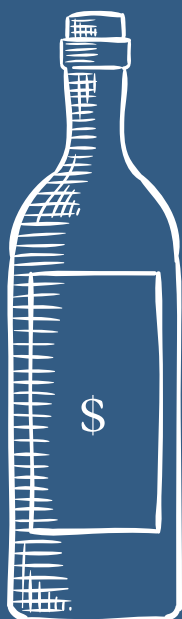
## ALL AMERICAN COOKOUT

*grilled hamburgers, hot dogs & bratwurst, macaroni salad, baked beans, potato salad, corn on the cob (seasonal), fresh fruit & cookies*

## BEVERAGE SERVICE

PAGE 8

ALL BAR PACKAGES ARE BILLED BASED ON CONSUMPTION  
 PRICES ARE AVERAGES BASED ON A 5 HR HOSTED BAR  
 INCLUDES COFFEE, HOT TEA, ICED TEA, MIXERS,  
 SET-UP & BARTENDERS  
 PRICES WILL FLUCUATE WHEN CUSTOMIZING



\$22-30  
 PER  
 PERSON

### HOUSE BRAND BAR

VODKA, GIN, TEQUILA, SCOTCH, RUM, SPICED RUM  
 WHISKEY, BOURBON, TRIPLE SEC, AMARETTO, SODA  
 CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL  
 CABERNET, MERLOT  
 BUD LIGHT, MILLER LIGHT, MICH ULTRA, BUDWEISER



\$26-32  
 PER  
 PERSON

### STANDARD PARTY BAR

ALL ABOVE SELECTIONS PLUS:  
 TITO'S, TANQUERAY, CAPTAIN MORGAN, BACARDI,  
 JIM BEAM, JACK DANIELS, DEWARS  
 MOSCATO, MALBEC, ROSE  
 STELLA, HEINEKEN, LABATT BLUE, CORONA LIGHT  
 GREAT LAKES DORTMUNDER GOLD  
 CRAFT IPA (VARIED)



STARTING  
 AT \$32 PER  
 PERSON

### PREMIUM PARTY BAR

ALL ABOVE SELECTIONS PLUS:  
 GREY GOOSE, KETLE ONE, CROWN ROYAL  
 BEEFEATER, MAKER'S MARK, JAMESON,  
 JOHNNIE WALKER RED  
 HAND SELECTED PREMIUM WINES

WE CAN ADD OR SUBTRACT TO ANY BAR PACKAGE & CAN SOURCE  
 ANY CRAFT BEER IN NORTHWEST OHIO UPON REQUEST  
 CASH BAR OPTIONS OR BEER & WINE OPTIONS ARE ALSO AVAILABLE  
 OUR BAR PROFESSIONALS DO NOT SERVE ANYONE UNDER 21.  
 WE DO NOT SERVE SHOTS.

