



Banquet Package

Thank you for considering Coral Ridge Yacht Club for your upcoming event. In this guide, you will find details about our Banquet and Special Event Service as well as a variety of menu selections to meet your vision.

Our clubhouse holds a array of rooms nestled along Intracostal waterways to provide the perfect setting for your event. Executive Chef Glenn T. Cinguina, is one of the finest in the area, and our restaurant and bar staff is second to none. Our culinary team can create a one-of-a-kind dining experience for you and your guest.

Our Director of Catering and Special Events Morgan Miller is committed to working with every guest to create a once in a lifetime experience.

On behalf of the Coral Ridge Yacht Club Team, we look forward to creating a memorable experience for you and your guest. We would like to extend our gratitude for the opportunity to host your special event.



Hours of Operation

All private events must be booked through the Director of Catering and Special Events.

Upon their booking, the banquet space will be available for 4 hours.

There is an additional charge of \$200 per hour for events lasting more than 4 hours.

Deposits and Payments

A deposit of \$100/ flat fee for small events or \$5/ per person for larger events which is due upon confirmation. The deposit is non-transferable nor refundable.

Remainder of balance/ full payment is required at the end of the event.

We accept checks payable to Coral Ridge Yacht Club, Cash or Credit Cards.

Confirmation

An estimated number of guests is required upon booking the event with a guaranteed number of guests required seven (7) days prior to the event. If a guarantee is not received, the club will bill the host for the estimated number of guests or the actual number, whichever is higher. This is a financial commitment and it is not negotiable.

No food or to-go boxes may be taken from the Club.

Contract

Once the deposit is received, planning for your event will proceed through scheduled meetings between all interested parties and Morgan Miller. Once all details are finalized, a contract itemizing the food and beverage, arrangements, room charges, service charge and sales tax will be sent to the host. Once reviewed, the host will sign and return a copy of the contract back to Coral Ridge Yacht Club. Any adjustments or changes made after the contract is signed by Coral Ridge Yacht Club may result in additional charges.

Dress Code and Conduct

Proper yacht club casual dress is required inside the clubhouse.

Men shall remove hats at Lunch/ Dinner in Ballroom or Wheel room.

Smoking and the use of smokeless tobacco is discourage in all outside areas.



Food and Beverage

All food and beverage consumed on Coral Ridge Yacht Club property must be purchased from The Club. Wedding or specialty cakes are allowed to be brought in from outside vendors.

Alcohol Policy

Coral Ridge Yacht Club adheres to the rules and guidelines by the State of Florida Alcohol Beverage Commission. Neither the Club or its staff will serve alcoholic beverages to individuals under the age of 21. The management at Coral Ridge Yacht Club reserves the right at its discretion to ruminant service of alcoholic beverages to any individual at any time.

Miscellaneous

Coral Ridge Yacht Club will provide use of in- house glassware, dinnerware, and flatware at no additional charge. Any linens or tables will be charged accordingly. There will be a 22% service charge and 6% sales tax added to your final bill. If a group or function is tax exempt, a copy of your tax exempt certificate must be on file at the Club prior to the contract phase. Coral Ridge Yacht Club will not assume responsibility for any loss or damage of merchandise or articles left at the club prior to, during or following any function.



Room Capacities and Charges

Room	Dining Capacities	Cocktail Capacities	Room Rental
Intracoastal	250	300	\$1000
Veranda (Intracoastal)	150	200	\$500
Main Dining	250		\$1000
Point Bar	150	200	\$500
Commodore Lounge	60	75	\$250
Executive Board Room	16		\$100



Beverage Packages

Host Bar Price per Drink

Cocktails	\$10	Domestic Beer	\$6
Brand Cocktails	\$14	Import Beer	\$7
House Wine	\$9	Premium Wine	\$12

Open Bar Package Pricing Per Person

House Brand Bar

Three Hours \$34
Four Hours \$39

House Brands

Aristocrat Vodka
Aristocrat Gin
Aristocrat Scotch
Aristocrat Bourbon
Aristocrat Whiskey
Pepe Tequila
Ron Laua Rum

Call Brand Bar

Three Hours \$37
Four Hours \$41

Call Brands

Absolut Vodka
Skyy Vodka
Smirnoff Vodka
Tanqueray Gin
Beefeaters Gin
Jack Daniels
J&B
Captain Morgan Rum
Mount Gay Rum
Bacardi Rum
Jose Cuervo Tequila

Premium Brand Bar

Three Hours \$41
Four Hours \$45

Premium Brands

Ketel One Vodka
Grey Goose Vodka
Belvedere Vodka
Chopin Vodka
Bombay Sapphire Gin
Makers Mark Bourbon
Crown Royal Canadian Whiskey

Above prices are charged on consumption and are subject to 22% service charge + 6% sales tax.



Beverage Packages

Open Bar Package Pricing Per Person

Beer and Wine Only

House Wine and Domestic Beer

Three Hours \$27

Four Hours \$33

Brands

Wine

Canyon Road

Beer

Budweiser, Bud Lite, Miller Lite, Coors Lite, Michelob, Michelob Ultra

Wine, Champagne & Beer upgrades available. Price will vary based on your selection.

Non- Alcoholic Bars

Three Hours \$8

Four Hours \$10

Includes Sodas, Ice Tea and Lemonade

Juices upgrades available. Price will vary based on your selection.

Bar Fees

Bartender Fee of \$75 for additional bartenders or bartenders of consumption bars

Bar setup fee of \$100 for bar on Verandah



Cocktail Parties

Hot Selections

Spinach & Feta in Phyllo	4.00 Per piece
Tomato Bisque Shooters with Grilled Cheese Bites	4.00 Per piece
Buffalo Chicken Bites with Blue Cheese Dressing	2.00 Per piece
BBQ Chicken Bites with Ranch Dressing	2.00 Per piece
Grilled Teriyaki Marinated Chicken & Pineapple Skewers	3.00 Per piece
Grilled tenderloin on crispy baguette with Dijon Aioli	4.00 Per piece
Mini Crab Cake with Old Bay Aioli	3.00 Per piece
Shrimp Mac n Cheese Bites	4.00 Per piece
Coconut Shrimp with Orange Horseradish Sauce	3.00 Per piece
Crispy Oyster Skewer with Cajun Cornichon Remoulade	3.00 Per piece
Bacon Wrapped Scallops	3.00 Per piece
Pancetta Wrapped Shrimp	3.00 Per piece



Cocktail Parties

Cold Selections

Jumbo Shrimp Cocktail	6.00 per piece
Smoked Salmon Pinwheels	5.00 per piece
Smoked Salmon Mousse on toasted pumpernickel	5.00 per piece
Oyster Shooters with Grey Goose Lemon & Cocktail Sauce	5.00 per piece
Mini Sweet Watermelon Cups with feta, basil, & aged balsamic vinegar	4.00 per piece
Tuna Tartar on crispy Guafrette Chips with Wasabi Aioli	4.00 per piece
Vegetarian Spring Roll With Sweet Plum Dipping Sauce	4.00 per piece
Prosciutto & Gruyere Pastry Pinwheels	4.00 per piece
Bruschetta	4.00 per piece
Mini Wild Mushroom & Boursin Tartlets	4.00 per piece
Smoked Salmon Crostini With Onion & Capers	4.00 per piece
Gazpacho Shooter With Goat Cheese Foam	4.00 per piece



Cocktail Parties

Crudité Display	3.00 per person
Guacamole Display Crispy Tortillas with Pico Di Gallo, Sour Cream, & Jalapenos	5.00 per person
Mezza Platter A selection of Middle Eastern Spreads served with Pita Wedges, Feta, Crudité & Olives	8.00 per person
Seafood Cocktail Bar Selection of Blue Point Oysters & littleneck clams on half shells, Poached chilled black tiger shrimp & cocktail Alaskan King Crab Legs or half Lobster Cocktail. Served with Cocktail Sauce, Lemon Wedges, Horseradish, Tabasco & Mignonette	25.00 per person
Smoked Fish Display Smoked Salmon, Brook Trout, Sable and Whitefish served with Capers, Red Onions, Cornichons, Hard Boiled Eggs, Pumpernickel & Multigrain Toast Points and Bagel Chips	15.00 per person
Artisanal Cheese Display Chef's Selection of Seasonal Artisanal & Local cheese's Served with Imported Crackers, Crunchy Breads & Fresh Fruits	10.00 per person
Charcuterie Display A selection of cured & smoked Sausages, Pates & Meats served with Crusty Bread & Breadsticks	12.00 Per person
Tomato & Mozzarella Towers Beef Steak Tomatoes & Fresh Mozzarella with Balsamic Glaze, Garden Basil & EVOO	8.00 Per person
Made to Order Ceviche Station Shrimp, Bay Scallops, Calamari, Crab Meat	15.00 per person



Lunch Entrees

Includes one soup option or Mixed Greens Salad or Caesar Salad

Herb marinated Grilled Chicken

Over mixed greens salad
Balsamic Vinaigrette

Vegetable Lasagna

Pomodoro Sauce
Mozzarella Cheese

Grilled Shrimp

Baby Greens Salad

Pan Seared Scottish Salmon

Yellow rice
Vegetables with Chardonnay Lemon Sauce

Sliced Pork Loin

Pineapple Orange Raisin Sauce

Steak Burger

Choice of side

Pasta Primavera

Light Garlic Cream Sauce

Sliced Steak

Whipped Potatoes
Vegetables
Peppercorn Sauce

Roasted Airline Chicken Breast

Rice & Vegetables

Mahi Mahi

Mango Salsa
Sweet Potato Mash

\$35.00++ per person

Menu Customization available upon request. Package Pricing subject to change.



Buffet

Salads

Choose One

Mixed Greens

With Vine Ripe Tomatoes, Carrot Ribbons, Cucumber
Black Olives and White Balsamic Dressing

Classic Caesar

Croutons & Garlic Anchovy Dressing

Entrees

Choose Two

Mediterranean Chicken

Chicken Piccatta

Chicken Parmigiana

Vegetable Lasagna

Pasta Primavera

Cheese Ravioli with Pesto Cream

Sides

Choose One

Garlic Whipped Potatoes
Roasted Red Skinned Potatoes
Rice Pilaf

Includes

Chef Medley of Seasonal Vegetables
Rolls and Butter
Coffee and Tea

Dessert

Homemade Cookies or Brownies

\$30.00++ per person

Minimum of 30 people

Menu Customization available upon request. Package Pricing subject to change.



Buffet

Salads

Choose One

Mixed Greens

With Vine Ripe Tomatoes, Carrot Ribbons, Cucumber
Black Olives and White Balsamic Dressing

Classic Caesar

Croutons & Garlic Anchovy Dressing

Entrees

Choose Two

Mediterranean Chicken

Herb Roasted Turkey

Chicken Parmigiana

Vegetable Lasagna

Pasta Primavera

Mahi Mahi with Pineapple Salsa

Sides

Choose One

Garlic Whipped Potatoes
Rosemary Roasted Red Skinned Potatoes
Rice Pilaf

Includes

Chef Medley of Seasonal Vegetables
Rolls and Butter
Coffee and Tea

Dessert

Apple Pie or Homemade Cookies

\$34.00++ per person

Minimum of 30 people

Menu Customization available upon request. Package Pricing subject to change.



Buffet

Salads

Choose One

Mixed Greens

With Vine Ripe Tomatoes, Carrot Ribbons, Cucumber
Black Olives and White Balsamic Dressing

Classic Caesar

Croutons & Garlic Anchovy Dressing

Caprese Salad

Beef Steak Tomatoes & Fresh Mozzarella, Basil

Wedge

Iceberg Wedge, Tomatoes, Bacon, Blue Cheese Crumbles
Blue Cheese Dressing

Entrees

Choose Two

Stuffed Chicken with Thyme Madiera

Vegetable Lasagna

Herb Roasted Turkey

Pasta Primavera

Sliced Steak with Horseradish Sauce

Mahi Mahi with Pineapple Salsa

Sides

Choose One

Garlic Whipped Potatoes
Rosemary Roasted Red Skinned Potatoes
Rice Pilaf

Includes

Chef Medley of Seasonal Vegetables
Rolls and Butter
Coffee and Tea

Dessert

Key Lime Tartlet or Homemade Cookies

\$36.00++ per person

Minimum of 30 people

Menu Customization available upon request. Package Pricing subject to change.

