



*Ceremony & Reception  
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

### Call Brand Bar

Three Hours \$37  
Four Hours \$41

### Premium Brand Bar

Three Hours \$41  
Four Hours \$45

#### House Brands

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

#### 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 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 Beer and Wine

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



# *An Elegant Affair*

## **Three Hour House Brand Bar Service**

A quality selection of House Spirits, Soft Drinks, Juices, and Mixers.

Domestic and Import Beers, Wine Varietals by the Glass.

Champagne Toast

## **Cocktail Reception**

### **Butler Passed Hor D'ouerves**

Choose Three

Herbed Goat Cheese Stuffed Dates

Prosciutto & Gruyere Pastry Pinwheels

Vegetarian Spring Roll

Cheese Puffs

with Sweet Chili

Mushroom & Parmesan Risotto Balls

Chorizo & Sharp Cheddar Quesadilla

Tomato Bisque Shooters

with Tomatillo Salsa

with Grilled Cheese Bites

Grilled Sesame Chicken Skewer

Spinach and Feta in Filo Cups

with Sweet Plum Dipping Sauce

BBQ or Buffalo Chicken Bites

Mini Wild Mushroom & Boursin Tartlets

with Dipping Sauce





# *An Elegant Affair*

## Dinner

### **Beginning**

Caesar Salad

House Salad composed with vegetables

Iceberg Wedge

### **Entrée Choices**

Choose Two

Chicken Française  
Mediterranean Chicken  
Chicken Marsala

Chicken Parmigiana  
Scottish Salmon  
Crab Stuffed Sole

### **Accompaniment**

Choose Two

Baked Potato  
Mashed Potatoes  
Wild Rice Pilaf

Grilled Seasonal Vegetables  
Sautéed Haricot Verts  
Balsamic Glazed Carrots  
Sautéed Broccoli & Cauliflower

### **Sweet Endings**

Petite Fours Family Style

Chocolate Covered Strawberries

Chocolate Cake with Berries & Chantilly Cream

\$95.00++ per person

Menu customization available upon request. Package pricing subject to change.



# *A Grand Affair*

## **Three Hour House Brand Bar Service**

A quality selection of House Spirits, Soft Drinks, Juices, and Mixers.

Domestic and Import Beers, Wine Varietals by the Glass.

Champagne Toast

## **Cocktail Reception**

### **Butler Passed Hor D'ouerves**

Choose Four

Herbed Goat Cheese Stuffed Dates

Prosciutto & Gruyere Pastry Pinwheels

Vegetarian Spring Roll  
with Sweet Chili

Homemade Franks En Croute

Chorizo & Sharp Cheddar Quesadilla  
with Tomatillo Salsa

Mushroom & Parmesan Risotto Balls

Grilled Sesame Chicken Skewer  
with Sweet Plum Dipping Sauce

Tomato Bisque Shooters  
with Grilled Cheese Bites

Smoked Salmon Mousse  
on Toasted Pumpnickel

Mini Wild Mushroom & Boursin Tartlets

Mini Watermelon Cups  
With feta, basil & aged balsamic



# *A Grand Affair*

## **Dinner**

### **Beginning**

Caesar Salad

Spinach Salad

With Crispy Prosciutto & goat cheese, honey lemon vinaigrette

Iceberg Wedge

### **Entrée Choices**

Choose Two

Prosciutto Wrapped Chicken Breast

stuffed with herb goat cheese

Mediterranean Chicken

Chicken Marsala

Scottish Salmon

Mahi Mahi with Tropical Fruit Salsa

Grilled Salmon & creamy dill sauce

### **Accompaniment**

Choose Two

Potato Croquettes

Mashed Potatoes

Wild Rice Pilaf

Potato Gratin

Grilled Seasonal Vegetables

Sautéed Haricot Verts

Parmesan Asparagus

Sautéed Broccoli & Cauliflower

### **Sweet Endings**

Italian & French Pastries

Chocolate Covered Strawberries

Chocolate Mousse Cake with Berries & Chantilly Cream

\$130.00++ per person

Menu customization available upon request. Package pricing subject to change.



# *An Exquisite Affair*

## **Three Hour House Brand Bar Service**

A quality selection of House Spirits, Soft Drinks, Juices, and Mixers.

Domestic and Import Beers, Wine Varietals by the Glass.

Champagne Toast

## **Cocktail Reception**

**Butler Passed Hor D'ouerves**

Choose Four

Grilled Teriyaki Marinated Chicken &  
Pineapple Skewers

Mini Crab Cake  
with Old Bay Aioli

Herbed Goat Cheese Stuffed Dates  
Wrapped in Pancetta

Lump Crab Meat on Crisp Cucumber

Grilled Tenderloin on Crispy Baguettes  
with Dijon Mustard

Coconut Shrimp  
with Orange Horseradish Sauce

Mini Sweet Watermelon Cups  
With Feta, Basil & Aged Balsamic

Crispy Oyster Skewer  
with Cajun Cornichon Remoulade

Pancetta Wrapped Shrimp

Tuna Rolls  
with Sweet Soy Sauce



# *An Exquisite Affair*

## Dinner

### **Beginning**

Spinach Cosmopolitan  
Tomato Mozzarella & Caprese Salad

Caesar Salad  
Roasted Baby Beets Duo  
with Pistachio Crusted Goat Cheese

### **Entrée Choices**

Choose Two

Prosciutto Wrapped Chicken Breast  
stuffed with herb goat cheese  
Grilled Veal Chop Florentine  
6 OZ. Filet Mignon

Jumbo Lump Crab stuffed Lobster Tail  
Pan Seared Black Grouper  
with Lemon Caper Beurre Blanc  
Chicken Marsala

### **Accompaniment**

Choose Two

Truffle & Goat Cheese Twice Baked Potato  
Garlic Mashed Potatoes  
Cabernet Wild Rice Pilaf  
Risotto

Grilled Seasonal Vegetables  
Bundle Tied Asparagus, Haricot Verts,  
Baby Carrots, & Red Bell Peppers  
Sautéed Broccoli & Cauliflower

### **Sweet Endings**

Chocolate Molten Lava Cake  
Chocolate Covered Strawberries  
Apple Galette with Pecan Ice Cream

\$165.00++ per person

Menu customization available upon request. Package pricing subject to change.

