

General Information

Banquet Policy

1. Prices– All prices are subject to change up to and until all arrangements are confirmed.
2. Taxes & Gratuity– All federal, state, municipal and other taxes imposed on or applicable to the event or this agreement, shall be paid for separately in addition to the prices set forth elsewhere in this agreement. Currently, a 6% State Sales tax and 22% Service Charge are assessed on all charges.
3. Guarantee Count– A guaranteed count for all functions is required 72 hours prior to the start of your event. If no guarantee is received, the Club assumes the guarantee to be the estimated number on the Banquet Event Order. Patrons will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. The Erie Yacht Club will prepare 2% over your number in the event of last minute reservations.
4. Deposit– A deposit of \$1,000.00 will be required on all wedding receptions and class reunions. The deposit must be received within 14 days of reserving your event. If payment is not received within the stipulated time, your reservation will automatically be canceled.
5. Cancellations– Patron understands cancellations 181 days prior to the function date will receive a 100% refund on all deposits. Cancellations within 180 days of the function date will forfeit 100% of all deposits.
6. Security- Patron assumes all responsibility for any items left on the Club property prior to and after said scheduled event. Patron also assumes all liability for any and all equipment of any planned entertainment booked by the Patron.
7. Alcoholic Beverage Service- The Club reserves the right to discontinue alcoholic beverages service at any time to any patron or group due to liability and guest safety. Due to liquor liability exposure, we do not allow the sale or service of alcoholic shots at catered events. All alcohol must be purchased through the Club.
8. Conduct of Event– The member or member sponsor patron assumes all responsibility for the conduct of all persons in attendance and shall reimburse the Club for any damage, loss, or liability incurred. Patron agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and Club rules. The Club reserves the right to exclude or reject any and all objectionable persons from the function or Club premises without liability.
9. Room Rental– For EYC Members, rental charges apply on Food and Beverage sales of LESS than \$1000.00.
For Non-EYC Members, room rental charges apply to ALL events.

1/4 Function Room	
Members	Non-Members
\$50.00	\$100.00

3/4 Function Room	
Members	Non-Members
\$125.00	\$250.00

1/2 Function Room or Bliss Room	
Members	Non-Members
\$75.00	\$150.00

Whole Function Room	
Members	Non-Members
\$175.00	\$350.00

10. Overtime– All events are reserved for a (4) hour time frame. A fee of \$100.00 will be charged for each hour, or portion of an hour, that the event runs longer than the allowed time.
 11. Set-up Fee– A \$300.00 set-up fee will be charged on all outdoor events. Events requiring extensive set-up will be charged an additional set-up fee.
 12. Payment– All Non-Member charges must be paid the day of the function unless prior arrangements were made with the Club. We accept all Major Credit Cards, with an applied 3% Convenience Fee, or Check.
 13. Personal Belongings– Items left behind at the conclusion of a function are not the responsibility of the Club. The Club will assist in the movement of gifts within the Club premises or to curb side but only under direct supervision of the engager or someone they have selected from the party.
 14. Safety– As this event will be held in a potentially hazardous environment (near water/boats in motion/uneven surfaces/machinery/traffic) the member and/or the member-sponsored patron will inform persons in attendance of club safety-related rules (e.g. speed limits, parking, etc.).
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General Information

Lighthouse Policy

We encourage members to use the Lighthouse space at their leisure. The Lighthouse is open to all members unless previously booked for a private event through our catering department. If you choose to use the Lighthouse space, there are a few policies that must be followed. Failure to follow these rules will result in a loss of Lighthouse Privileges.

1. Alcoholic Beverages: All Alcoholic Beverages must be purchased and served through the EYC for a reserved event. No outside alcohol is permitted at the Lighthouse for a reserved event.
 2. EYC Members are permitted to provide their own food service at the lighthouse space. If members choose to provide their own food service, they are entirely responsible for the setup, cleanup and trash removal, unless otherwise arranged with the EYC. Garbage bags should be emptied into the nearby dumpster at completion of event. If the lighthouse is found in disarray following an event not catered by the EYC, a cleaning fee of \$150 will be charged to the hosting member.
 3. Lighthouse Curfew is 11:00 PM. All events must be finished by this time.
 4. All children under 10 years of age must wear a life preserver (PFD) when around the docks and water.
 5. Minors under 10 years of age should also be accompanied by an adult.
 6. Lighthouse parking is for slip holders only. Guests are required to park in the main parking lot and walk to the lighthouse pavilion or arrangements can be made to drop off those guests unable to walk.
 7. No outside catering services are permitted onsite.
 8. Pets are allowed if they are on a leash. If you choose to bring your pet, you are responsible for cleaning up after them.
 9. The gas grill is available for member usage; we simply ask that you please exercise common courtesy and clean the grill once finished.
 10. Lighthouse Rental Fee: \$250 without club catering and \$150 with club catering.
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Breakfast & Brunch

25 Person Minimum For All Breakfast & Brunch Buffets

Skippers Break

Morning Break

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange and Cranberry Juice, Assorted Breakfast Pasties and Sliced Fresh Fruit with Berry Yogurt Dip.

\$8 per person

P.M. Break

Refresh on the Coffee, Assorted Sodas, Bagged Chips, Assorted Cookies and Brownies.

\$5 per person

All American Breakfast

Breakfast Buffet

Scrambled Eggs with Chives, Sausage, Bacon, Home Fried Potatoes, Fresh Fruit with Berry Yogurt Dip, and Assorted Breakfast Pastries. Orange and Cranberry Juice, Coffee and Hot Tea.

\$15 per person

Traditional Brunch

Brunch Buffet

Garden Salad, Fresh Fruit, Eggs Benedict, Sausage, Bacon, Home Fried Potatoes, Cheesy Scrambled Eggs, Pancakes or Waffles, Assorted Breakfast Pastries. Orange and Cranberry Juice, Coffee, Hot Tea, Iced Tea, and Lemonade.

\$22 per person

Add a Specialty Carved Entrée; Choice of Pineapple Glazed Ham, Herb Encrusted Pork Tenderloin, Herb Roasted Turkey, or Club Sirloin.

\$5 per person

Add Champagne or Prosecco Service per Bottle Consumption

J. Roget Champagne \$25

Cupcake Prosecco \$40

Korbel Brut Champagne \$45

Add a made to order Omelet Station

\$5 per person

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Lunch Service

Plated Luncheons- Choose up to Three Selections*

Salads

EYC Cobb.....14

> Grilled chicken over mixed greens with diced tomatoes, bleu cheese, bacon bits, hard-boiled egg and three cheese blend.

Strawberry Spinach.....14

> Grilled chicken over baby spinach with sliced strawberries, red onions, toasted almonds and parmesan, asiago, and romano cheese blend.

Cranberry Apple Salad.....14

> Grilled chicken over mixed greens with dried cranberries, goat cheese, sliced apples and pecans.

Caesar Salad.....14

> Grilled chicken over romaine with parmesan, asiago and romano cheese blend, house made croutons and Caesar dressing.

Sandwiches

Caprese Chicken Sandwich.....14

> Grilled chicken, fresh mozzarella, tomato & basil pesto, drizzled with balsamic glaze on a local bakery brioche bun. Served with fresh fruit.

Club Croissant.....14

> Local bakery croissant with turkey, ham, bacon, and cheese with mixed greens and tomato. Served with fresh fruit.

Salad Croissant.....14

> Local bakery croissant with choice of: house made chicken, tuna, seafood or egg salad. Served with fresh fruit.

Quiche

Quiche Selection.....14

> Choice of one: Lorraine / Four Cheese & Green Onion / Roasted Pepper, Spinach & Parmesan / Ham, Tomato & Swiss / Sausage, Mushroom & Gruyere. Served with herb roasted red potatoes & fresh fruit.

Salads and Quiche are served with Rolls & Butter.

All Luncheon Selections are served with Coffee, Tea, Iced Tea or Lemonade.

Vegetarian options are available upon request.

*Menu Selections must be RSVP'd in advance, with final count due 72 hours prior to event.

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Lunch Services

Luncheon Buffets

25 person Minimum on Lunch Buffets

Executive..... \$18

> Soup Du Jour*, Fresh Fruit, Shaved Roasted Beef, Smoked Ham and Herb Roasted Turkey, Sliced Swiss, Provolone, and American Cheese, Relish Tray of Lettuce, Tomato, Onion, Pickles, Appropriate Condiments and Assorted Breads.

Choice of One Salad: Broccoli Salad, Cavatappi Pasta Salad, Garden Salad, Greek Salad or Caesar. Assorted Cookies & Brownies, Coffee, Tea, Iced Tea, and Lemonade.

Bay Side*..... \$22

> In addition to the choices below, the Bay Side Buffet includes: Fresh Vegetable Medley, Rolls & Butter, Assorted Cookies & Brownies, Coffee, Tea, Iced Tea, and Lemonade.

Choice of one:

Cavatappi Pasta Salad
Flagship Salad
Greek Salad
Seasonal Fresh Fruit
Broccoli Salad
Caesar salad
Soup Du Jour*
>Choice of the following
*Italian Wedding
*Butternut Squash Bisque
*Loaded Baked Potato
*Tuscan Sausage & Kale
*Chicken Tortilla
*Stuffed Pepper
*Tomato Basil Bisque
*Broccoli Cheddar

Choice of Two, Add \$3

Entrees, choice of two:

Beef Stroganoff
> with cavatappi pasta
Sliced Roasted Club Sirloin
> with bordelaise sauce
Grilled Salmon
> with lemon caper aioli,
Crab Stuffed Sole
> with lemon dill cream sauce
Mahi Mahi
> with pineapple salsa
Chicken Marsala
Chicken Picatta
Caprese Chicken Breast
> with sun-dried tomato pesto sauce
Bourbon Glazed Pork Loin
Roasted Vegetable Primavera
> with cavatappi pasta
Stuffed Pepper Ratatouille

Starch Dish, choice of one:

Cavatappi Pasta Marinara
Yukon Gold Whipped Potatoes
Wild Rice Pilaf
Garlic & Herb Roasted Potatoes
Maple Bourbon Pecan Sweet Potatoes
Dauphinoise Potatoes
Cranberry & Herb Farro

*Choice of one entrée for \$18 per person

Hors d'oeuvres

Prices quoted are based on 50 pieces; minimum of 25.

Hot

Mini Chicken Quesadilla	\$100	Toasted Ravioli.....	\$100
Chicken Skewers.....	\$125	> Marinara Sauce	
> Candied Orange Sauce		Stuffed Mushrooms.....	\$150
Coconut Shrimp.....	\$125	> Andouille Sausage, Crab	
> Sweet Chili Fusion		or Bacon & Gruyere	
Sliders.....	\$175	Bourbon BBQ Meatballs.....	\$100
> Bacon Cheeseburger, Parmesan Chicken or Reuben		Surf & Turf Kabobs.....	\$225
Pot Stickers.....	\$100	Mini Beef Wellington.....	\$175
> Pork or Edamame, Plum Sauce		Asiago Asparagus Puffs.....	\$125
Bacon Wrapped Water Chestnuts.....	\$100	Chimichurri Beef Skewers.....	\$125
Reuben Egg Rolls.....	\$125	Spanakopita.....	\$125
Bacon Wrapped Scallops.....	\$175	Crab Rangoon's.....	\$100
Vegetable Egg Rolls.....	\$100	> Sweet & Sour Sauce	
> Sweet Chili Fusion		Mint Glazed Lamb Lollipops.....	MP

Cold

Bruschetta.....	\$100	Mini Fresh Fruit Kabobs.....	\$125
Assorted Deviled Eggs.....	\$100	Assorted Mini Brioche Sliders.....	\$100
> Sriracha & Pickle, Bacon & Jalapeno		> Choice of Three: Club, BLT, Chicken Salad,	
Smoked Salmon & Caper		Seafood Salad, Egg Salad or Cucumber Dill.	
Chicken Caesar Parmesan Cups.....	\$150	Shrimp Cocktail.....	\$175
Date & Candied Bacon Crostini.....	\$125	Assorted Mini Tarts.....	\$125
Stuffed Belgian Endives.....	\$125	> Curry Cashew Chicken Salad, Smoked Salmon	
> Caramelized Pears, Candied Pecans & Feta Cheese		& Dill, Grape Mascarpone & Prosciutto	
Caprese Kabobs.....	\$125	Fresh Oysters.....	MP
> Tomato, Mozzarella, Fresh Basil, Balsamic			

All prices quoted are subject to 6% sales tax and 22% service charge

Hors d'oeuvres

Reception Display

Charcuterie Board

Selection of Cured & Smoked Meats and Cheeses,
Mustard, Local Jams & Pickled Vegetables.

\$100– 25 guests \$200– 50 guests

Cheese Board

\$75– 25 guests \$150– 50 guests

Smoked Salmon or Seared Ahi Tuna Display

\$250- 50 guests

Fresh Fruit Board

Salted Caramel & Flavored Yogurt

\$75– 25 guests \$150– 50 guests

Vegetable Crudités

Fresh and Chilled Roasted Vegetables,
Ranch & Balsamic Glaze

\$75– 25 guests \$150– 50 guests

Dips

Artichoke & Spinach, Buffalo Chicken,

Jalapeno Popper, Bacon & Asiago

Toast Points & Tortilla Chips

\$125 Serves 50

Baked Brie Board

Toasted Naan Bread, Local Jams & Apple Chips

\$150 Serves 50

Specialty Stations

25 person minimum for Specialty Stations.

Pasta Bar \$16 per person

> Fettuccine and Cavatappi Pasta with chicken, sausage and meatballs, fresh vegetables, Pesto, Alfredo, and Marinara Sauces, Rolls & Butter. ADD SHRIMP for an additional \$2.00 pp.

Erie Favorites Bar..... \$12 per person

> Smith's hot dogs with cheddar cheese & NY Lunch Greek sauces, Smith's ox roast sliders with horsey aioli, EYC pepperoni balls, & potato cheddar pierogis with caramelized onions.

Fajitas Bar..... \$10 per person

>Marinated steak and chicken, sautéed onions & peppers, shredded lettuce, diced tomatoes, black olives, sour cream, guacamole, salsa, & soft flour tortillas.

Garden Salad Bar..... \$5 per person

> Mixed greens, grape tomatoes, black olives, pepperoncini, cucumbers, & croutons with choice of two dressings. Served with rolls & butter.

Carving Stations

25 Person Minimum for Carving Stations

Herb Encrusted Roast Sirloin

Port Wine Demi Glace

\$12 per person

Herb Roasted Turkey

Sage Sauce

\$8 per person

Braised Filet of Tenderloin

Béarnaise Sauce

\$18 per person

Smoked Ham

Pineapple Chutney

\$8 per person

All Carving Stations include Dinner Rolls.

All prices quoted are subject to 6% sales tax and 22% service charge

Dinner Service

Plated Entrees- Choose up to Three Selections*

All Entrees include Choice of Salad and Dessert.

Chef's Selection of Starch, Fresh Vegetable Medley, Rolls and Butter, Coffee, Tea, Iced Tea or Lemonade.

Salads

Caesar Salad

> Chopped hearts of romaine, italian cheese blend, tomatoes, onion and house-made croutons tossed with Caesar Dressing.

Bayside Salad

> Mixed Greens with dried cranberries, walnuts, feta cheese and balsamic vinaigrette dressing.

Garden Salad

>Mixed greens with tomatoes, olives, cucumbers, pepperoncini, croutons, carrots, & red onion. Choice of two dressings.

Poultry

Chicken Picatta.....\$24
> lemon caper garlic butter sauce.

Caprese Chicken.....\$24
> balsamic sun-dried tomato pesto.

Chicken Marsala.....\$24
> mushrooms and marsala wine.

Chicken Simon & Garfunkel.....\$24
>An EYC Tradition! Chicken breast stuffed with mozzarella & provolone cheeses and as the song goes "parsley, sage, rosemary & thyme."

Seafood

Grilled Salmon Filet.....\$26
> lemon caper aioli

Vegetable Stuffed Sole..... \$25
> citrus beurre blanc

Blackened Mahi Mahi..... \$25
> pineapple salsa

Crab Stuffed Lobster Tail.....MP
>béarnaise sauce.

Beef

Bistro Steak.....\$25
> 6 oz. with mushroom madeira sauce.

Roasted Prime Rib of Beef.....\$30
> 10 oz. served with au jus and horseradish.

Argentinian Flat Iron Steak.....\$27
> 8 oz. with chimichurri sauce.

Filet Mignon.....\$45
> 8 oz. with béarnaise sauce.

*Menu Selections must be RSVP'd in advance, with final count due 72 hours prior to event.

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Dinner Service

*Don't see what you're looking for?
We can custom design a dinner
buffet for your group.*

Dinner Buffets

Minimum of 25 Guests Required for a Buffet

Two Entrée Buffet

In addition to the choices below, dinner buffets include a fresh vegetable medley, choice of salad served to the tables, fresh baked dinner rolls and coffee, tea, lemonade or iced tea. Also, one selected dessert served tableside as well.

\$28

Three Entrée Buffet

In addition to the choices below, dinner buffets include a fresh vegetable medley, choice of salad served to the tables, fresh baked dinner rolls and coffee, tea, lemonade or iced tea. Also, one selected dessert served tableside as well.

\$32

Salad, Choice of One:

Garden Salad

> house salad with dressing selection.

Bayside Salad

> Cranberries, walnuts, feta cheese, and balsamic vinaigrette dressing.

Caesar Salad

Starch, Choice of One:

Wild Rice Pilaf

Dauphinoise Potatoes

Garlic & Herb Roasted Potatoes

Maple Bourbon Sweet Potatoes

> Candied Pecans & Marshmallows

Yukon Gold Whipped Potatoes

Cavatappi Pasta Marinara

Dessert, Choice of One:

Bananas Foster

Crème Brule

> Vanilla Bean, Salted Caramel, Irish Cream

Chocolate Cake

Tiramisu

Peach Cobbler Cheesecake

Fruit Pies

> Apple, Cherry, Black Forest, French Silk

Cheesecake

> Fresh Strawberry & Chocolate Drizzle

Entrée, Choice of Two or Three:

Chicken Caprese

> balsamic sun-dried tomato pesto.

Chicken Picatta

Chicken Marsala

Chicken Simon & Garfunkel

Bourbon Glazed Pork Loin

Mahi Mahi

> pineapple salsa

Grilled Salmon

> lemon caper aioli

Scampi Style Shrimp Skewers

Vegetable Stuffed Sole

> citrus beurre blanc

Stuffed Portabella Mushroom

Pasta Primavera

Beef Stroganoff

> cavatappi pasta

Chimichurri London Broil,

> carved in room

Herb Encrusted Roast Sirloin,

> carved in room

Roasted Prime Rib, Carved in Room

> (\$3.50 per person additional)

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Barbecue Cookouts

25 Person Minimum on Barbecue Buffets.

A \$150.00 Set-up fee is charged on all outdoor events.

Erie Favorites Buffet..... \$20
> Smith's Hot Dogs & Ox Roast Sliders with cheddar cheese & NY Lunch Greek Sauces. EYC Pepperoni Balls, Potato & Cheddar Pierogis, Choice of Two Sides* and One Dessert*

EYC Lighthouse Buffet..... \$32
> Choice of Three Entrees: Roasted Chicken, Saint Louis Style Ribs, Grilled Italian Sausage with Peppers & Onions, Brisket Pineapple Mahi with Cojita Cheese, Coconut Shrimp. Choice of Three Sides* and One Dessert*

Jr. Commodore's Buffet..... \$18
> Pulled Pork, Buffalo Chicken Tenders, 4oz Hamburgers, Brioche Buns, Relish Tray of Lettuce, Tomato and Onion, Assorted Sliced Cheeses, Choice of Three Sides* and One Dessert*

Side Selections*

> Potato Salad, BLT Pasta Salad, Italian Pasta Salad, Macaroni & Cheese, Garlic & Herb Roasted Red Potatoes, Skillet Cornbread, Roasted Corn & Black Bean Salad, Garden Salad, Chopped Caprese Salad, or Seasonal Fresh Fruit.

Dessert Selections*

> Assorted Mini Fruit Pies, Cookies, Brownies, Lemon Bar, Seven Layer or Peanut Butter Bars. EYC House made Peach, Apple, or Cherry Cobbler.

Final Touches

Dessert Bar

Dessert Bar

Featuring A Variety of Desserts Including: Mini Cheesecakes, Mini Cupcakes, Chocolate Cake, Lemon Bars and Hazelnut Truffles.

\$6 per person

S'mores Bar

Add your favorite summer treat to any event! BYO S'more with Graham Crackers, Marshmallows, Chocolate Bar, Reese's Peanut Butter Cups and Caramel and our crew will assist in toasting the perfect bite.

\$4 per person

Punch Bowls

\$50 for 2 gallons, serves 45

Creamsicle Punch

Vanilla ice cream combined with orange juice & orange soda.

Pineapple Cobbler Punch

Pineapple juice, strawberry puree, lime juice and club soda.

Fruit Punch

A fruitful combination of pineapple, orange and cranberry juices, mixed with ginger ale for the fizz.

Shirley Temple Bar \$3

Build your own with sprite, ginger ale, maraschino cherries, and grenadine. Make it "Grown Up" with a bottle of vodka for an additional charge.

Alcoholic Punches

2 gallon, serves 45 people

Mimosa Champagne Punch.....\$100

> Orange

> Strawberry

> Peach

> Limoncello, Add \$20

Sangria.....\$125

> White or red wine with an array of mixed fruit.

Champagne Toast.....\$3per person

Audio Visual

Projector & Screen.....\$100

All prices quoted are subject to 6% sales tax and 22% service charge

Liquor Service

Bar Options

The Erie Yacht Club offers our guests several options when purchasing alcoholic beverages for an event. The "Host Bar" is where you the host pays, the "Cash Bar" is where your guests purchases their own cocktails. Additionally, the option to have cocktail servers offering beverages for an event, charged per consumption basis (by the drink).

* A \$175 set-up fee will apply on all bars unless sales exceed \$250.
Not applicable on events using cocktail servers. *

... *By the Hour*

Host Bar

House Brands..... \$9 First Hour \$4 Additional Hour
~ Example: Concierge Vodka, Rum & Gin, Canadian Club Whiskey, Zachariah Harris Bourbon, Cutty Sark Scotch, Margaritaville Silver Tequila

Call Brands.....\$12 First Hour \$6 Additional Hour
~ Example: Beefeater's Gin, Skyy Vodka, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jack Daniels Whiskey, Jim Beam, Dewar's Scotch, Patron Tequila

Premium Brands..... \$15 First Hour \$8 Additional Hour
~ Example: Tanqueray Gin, Tito's & Grey Goose Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Captain Morgan Spiced Rum, Johnny Walker Red Scotch, Maestro Dobel Tequila

Each Host Bar Includes all House Wines, a Selection of Four Beers and Assorted Sodas.

... *By the Drink*

Host and Cash Bar Prices

House Mixed Drink.....	\$4.5	House Rocks or Martini.....	\$6.5
Call Mixed Drink.....	\$6	Call Rocks or Martini.....	\$8
Premium Mixed Drink.....	\$8	Premium Rocks or Martini.....	\$10
House Wine.....	\$8	Domestic Beer	\$4
Call Wine.....	\$11	Import Beer & Seltzers.....	\$5
Premium Wine.....	\$13	Premium Beer.....	\$6
Canned Soda.....	\$3	Coffee Station.....	\$3

All prices quoted are subject to 22% service charge

Liquor Selections

Liquor

House Brands

Concierge Vodka, Rum & Gin
Canadian Club Whiskey,
Zachariah Harris Bourbon,
Cutty Sark Scotch, Margaritaville Tequila

Call Brands

Beefeater's Gin, Skyy Vodka,
Bacardi Silver Rum, Captain Morgan Spiced Rum
Dewars Scotch, Jack Daniels Whiskey
Jim Beam Bourbon, Patron Tequila

Premium Brands

Tanqueray Gin, Bombay Sapphire, Tito's Vodka, Grey Goose Vodka,
Captain Morgan Spiced Rum, Gosling's Dark Rum, Maker's Mark Bourbon,
Johnny Walker Red Scotch, Crown Royal Whiskey, Maestro Doble Tequila

Wine

House Wines

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot, Pinot Noir
White Zinfandel
Pink Moscato

Call Brands

Glass Mountain Cabernet
14 Hands Merlot
Alamos Malbec
Cupcake Pinot Grigio
Kendall Jackson Chardonnay
Murphy Goode Rose

Premium Wines

Clos du Bois Chardonnay
Franciscan Cabernet
Hob Knob Pinot Noir
Monkey Bay Sauvignon Blanc
Santa Margherita Pinot Grigio
Josh Rose

Champagne & Sparkling Wine

J. Roget Extra Dry ~ \$25 per bottle
Korbel Extra Dry ~ \$45 per bottle

Beer

Domestic

Budweiser, Bud Light
Coors Light, Miller Lite
Yuengling, Michelob Ultra
Labatt Blue, Labatt Blue Light

Import & Seltzers

Heineken, Heineken Light
Corona, Corona Light
Assorted Seltzer's, Guinness

Domestic Keg

Miller Lite, Labatt Blue
Blue Light, Bud Light, Yuengling
\$300 1/2 Barrel

Premium Beers

Sierra Nevada IPA, Great Lakes
Voodoo Good Vibes & Hoodoo IPA
Southern Tier

All prices quoted are subject to 22% service charge

Weddings

Crews Buffet Package

\$65 per person Includes:

- ~ Personal Event Coordinator During Reception
 - ~ Cutting & Serving of Wedding Cake
 - ~ Four Hour House Brand Open Bar
 - ~ Table Numbers
 - ~ Dance Floor
 - ~ Linen Color Selection
 - ~ Erie Yacht Club Centerpieces
 - ~ Fantastic View of Presque Isle Bay
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Choice of Salad Served Tableside

Mixed Greens Salad with Choice of Two Dressings
Strawberry Walnut Salad with Balsamic Vinaigrette
Caesar Salad

Choice of Starch

Dauphinoise Potatoes
Loaded Duchess Potatoes
Rice Pilaf
Roasted Fingerling Potatoes
Garlic & Herb Yukon Red Potatoes

Choice of Three Entrees

Chicken Marsala
Chicken Picatta
Chicken Caprese with Balsamic Sun-Dried Tomato Pesto
Chicken Simon & Garfunkel
Blackened Mahi Mahi with Pineapple Salsa
Grilled Salmon with Lemon Caper Aioli or Citrus Dill Crema
Shrimp Scampi Skewers
Stuffed Mediterranean Pork Loin with Bruschetta Sauce
Marinated London Broil, Carved in Room
Herb Encrusted Roast Club Sirloin, Carved in Room
Served with Béarnaise or Bordelaise Sauce

Includes fresh vegetable medley, dinner rolls with butter, & coffee or tea.

Reception Requirements

\$1,000 Non-Refundable deposit.

A Guaranteed Number of Guests and Meal Selections 72 hours Prior to Event.

On-Site Ceremony Available for \$500 Additional Fee.

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Weddings

First Mates Package

\$70 per person Includes:

- ~ Personal Event Coordinator During Reception
 - ~ Cutting & Serving of Wedding Cake
 - ~ Four Hour House Brand Open Bar
 - ~ Table Numbers
 - ~ Dance Floor
 - ~ Linen Color Selection
 - ~ Erie Yacht Club Centerpieces
 - ~ Fantastic View of Presque Isle Bay
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Choice of One Salad

Mixed Greens Salad with Choice of Two Dressings
Strawberry Walnut Salad with Balsamic Vinaigrette
Caesar Salad

Choice of One Starch

Dauphinoise Potatoes
Loaded Duchess Potatoes
Rice Pilaf
Roasted Fingerling Potatoes
Garlic & Herb Yukon Red Potatoes

Choice of Two Entrees

8oz NY Strip Steak with Red Wine Demi Glace
Chicken Marsala
Chicken Caprese with Sun-Dried Tomato Pesto
Stuffed Chicken Simon & Garfunkel
Blackened Shrimp Stuffed Mahi with Chimichurri Sauce
Grilled Salmon with Citrus Dill Crema
Grilled Swordfish with Mango and Roasted Red Pepper Salsa
Stuffed Mediterranean Pork Loin with Bruschetta Sauce

Includes fresh vegetable medley, dinner rolls with butter, & coffee or tea.

Reception Requirements

\$1,000 Non-Refundable deposit.

A Guaranteed Number of Guests and Meal Selections 72 hours Prior to Event.

On-Site Ceremony Available for \$500 Additional Fee.

All prices quoted are per person and subject to 6% sales tax and 22% service charge

Weddings

Admirals Package

\$90 per person Includes:

- ~ Personal Event Coordinator During Reception
 - ~ Cutting & Serving of Wedding Cake
 - ~ Four Hour Premium Brand Open Bar
 - ~ Your Choice of Three Passed and/or Displayed Hors D'oeuvres
 - ~ Domestic Cheese Display with Fruit Garnish
 - ~ Fresh Vegetable Crudités with Dip
 - ~ Table Numbers
 - ~ Dance Floor
 - ~ Linen Color Selection
 - ~ Erie Yacht Club Centerpieces
 - ~ Champagne Toast for all Guests
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Choice of Three Hors D'oeuvres

Brie & Mixed Berry Wonton Purses * Thai Peanut Chicken Satay
Bacon & Gruyere Stuffed Mushrooms * Mini Beef Wellington
Asparagus Asiago Puffs * Bruschetta
Coconut Shrimp * Italian Tortellini Kabobs

Choice of One Salad

Mixed Greens Salad with Choice of Two Dressings
Strawberry Walnut Salad with Balsamic Vinaigrette
Caesar Salad

Choice of One Starch

Garlic & Herb Yukon Red Potatoes * Dauphinoise Potatoes * Roasted Fingerling Potatoes
Roasted Garlic Basmati Rice * Arancini

Choice of Two Entrees

8 oz. Filet Mignon with Mushroom Madeira Sauce
Roasted Airline Chicken Breast with Parmesan Ancho Chili Cream Sauce
Chicken Oscar
Scarlett Red Snapper, Pan Seared, with Roasted Tomato Lemon Pan Sauce
Prosciutto Wrapped Halibut, Pan Seared, with Lemon Caper Sauce
Osso Bucco with Caramelized Fennel & Calvados Pan Sauce
Duet Plate: Choice of Two Entrees from above with Smaller Portions

Includes fresh vegetable medley, dinner rolls with butter, & coffee or tea.

Reception Requirements

\$1,000 Non-Refundable deposit.

A Guaranteed Number of Guests and Meal Selections 72 hours Prior to Event.

On-Site Ceremony Available for \$500 Additional Fee.

All prices quoted are per person and subject to 6% sales tax and 22% service charge