



Special Event Information

Effective as of: 01/22/2016

Coronado Cays Yacht Club

30 Caribe Cay Boulevard · Coronado, California 92118

Office (619) 429-0133 · Fax (619) 429-8163

ccycevents@gmail.com

Do you have to be a member of the club? No, you do not. As CCYC is a member's equity club, non-members are welcome to host their special event. Memberships are always available for interested parties.

What is the facility rental fee? Tuesday & Thursday events are \$750. Saturday events are \$4500. Sunday events are \$3250. The Club is not available for rental on Monday, Wednesday or Friday due to Membership Dinner.

Facility fee includes all staff necessary to execute your event, use of 200 dining room chairs, up to 40 tables for event use, 40 lounge chairs and 15 lounge tables, and 8 belly bar tables.

What time can events start and finish? Weekday events can start as early as necessary to accommodate your group needs.

Saturday hosted events will have access to the Club starting at 4:00 pm and lasting until 11:00 pm. Vendors have access to the Club as early as 8:00 am for deliveries. Additional access hours can be added to beginning of event, but no event will end later than 11:00 pm.

Sunday hosted events will have access to the Club starting at 3:00 pm. Due to the Club having Membership breakfast, vendors are allowed access to the Club starting at 1:00 pm. All Sunday events are to end at 10:00 pm.

Do you have a wedding coordinator? We do not have a wedding coordinator on site but will gladly refer one to you if requested. All coordination on the day of your event with vendors is the host's responsibility. The Club will not oversee vendor deliveries.

Will we be the only event at the Club that day? CCYC is a member's equity club, therefore, members will have access to the Burgee bar throughout the day.



Policies and Guidelines

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Timelines: Wedding ceremonies can be scheduled up to 1 hour prior to the beginning of your reception. Luncheon receptions are typically scheduled from 11:00 am until 3:00 pm. Dinner receptions are from 4:00 pm until 11:00 pm. Based on the day's catered events, your event can start as early as 3:00 pm.

Deposit and Payment: Weddings can be confirmed up to 1 (one) year in advance. A non-transferable deposit (50% of the facility rental fee) and a signed contract are required to confirm space. All deposits are applied to the final bill and are refundable up to 90 days in advance of the event. The remaining balance of the event is due 3 (three) days prior to the event.

Booking Policy: The Coronado Cays Yacht Club accepts events 1 (one) year in advance based on availability. We only confirm events on a first come, first serve basis, to include deposit. There is no waiting list and we will not hold dates.

Food and Beverage: Once a contract is signed, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated and signed on a contract. CCYC must supply all food and beverages. The exception is your wedding cake which must be provided by an outside vendor. Food and beverage is not allowed to be removed from the club due to certain liabilities.

A \$2 per person cake cutting will be assessed for service with includes all utensils, cutlery and china plates.

Service Charge and Sales Tax: All food, beverage, and equipment rentals are subject to service charge and applicable California sales tax.

Decorations and Seating: All decorations must be approved by the Coronado Cays Yacht Club prior to your event and meet the Coronado Fire Department regulations. The Club provides tables and chairs (seating up to 200 people), basic white tablecloths and napkins, service staff and bartenders, glassware, silverware and china. Upgrades to linens are available for rental through the Club. Confetti, glitter, rice and flower petals are not allowed in the main dining area.

There will be a \$200 set-up/cleaning charge applied to all catered events.

Outside Vendors: All outside vendors will have access to the Club as early as 10:00 am the day of your event. If a list of vendors for your event is needed, please ask and we will provide any and all information you would like.

Personal Items: The Club recommends you assign an attendant or guest to look after your personal items and gifts. The Club will not be responsible for any items brought to your wedding or rented by outside vendors. It is the client's responsibility to return any equipment to the vendor after the event. All items must be taken at the conclusion of the event. We cannot guarantee storage or the safe return of any item left in the facility after your reception.



Banquet Catering Menu

An 18% service fee and applicable state tax will be applied to all catered food & beverage items.

HORS D'OEUVRES

Displays

Warm crab and cheese dip ' Spinach and artichoke dip ' Fresh Garden crudites
with dipping sauce ' Salsa ' Guacamole

3.95 per person

Imported & Domestic Cheese
Platter ' Assorted Fruit Platter
4.95 per person

Hot Hors D'oeuvres

Coconut shrimp with Caribbean pineapple salsa· Bacon wrapped scallops with
mango salsa· Mini crab cakes with tamarind sauce· Boursin & spinach stuffed
mushroom cup· Pineapple glazed chicken skewer· Sweet & sour pork meat balls
Asada beef satay with tomato jalapeno vinaigrette

4.95 per piece

Cold Hors D'oeuvres

Santa Fe beef pinwheels· Shrimp Cocktail· Crostini bruschetta/balsamic gastrique
Prosciutto wrapped melon· Plum chutney & brie on crustini

4.50 per piece

SALADS

CCYC Signature Salad

Artisan mix with toasted almonds, feta cheese,
roasted butternut squash, red onions and cherry
tomatoes tossed with a honey mustard vinaigrette.

Spinach Salad

Macerated strawberries, feta cheese, almonds,
shaved onions, honey mustard sherry vinaigrette

Caesar Salad

Chopped romaine hearts with parmesan
cheese and house made caesar dressing

Mixed Greens Salad

With candied walnuts, golden raisins,
Julianne apples and Sonoma vinaigrette

House Salad

Ice berg lettuce, shredded carrots, onions, tomatoes

SIDES

Wild rice and orzo

Rice pilaf

Parsley butter potatoes

Herb roasted white potatoes

Au Gratin potatoes

Blue cheese mashed potatoes

Garlic mashed potatoes

Green beans with toasted almonds

Sautéed yellow and green

squash with red bell peppers

Corn and vegetables

Sautéed asparagus

Fresh vegetables medley



Banquet Catering Menu

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ENTRÉE

(includes choice of salad & 2 sides)

Herb Stuffed Chicken

Boneless chicken breast stuffed with cream cheese and herbs served with Veronique sauce

31.95

Chicken Lucas

Roasted Half chicken with Lucas seasonings and citrus buerre blanc

29.95

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and Swiss served with Mornay sauce

31.95

Grilled Rib Eye Steak

Savory steak with roasted shallot demi glace

36.95

Filet Mignon

8oz filet of beef served with a port wine reduction

43.95

Pan Seared Sea Bass

Pan seared Sea Bass served with a lemon caper
buerre blanc

32.95

Mahi Mahi

Mahi Mahi filet served with tropical fruit salsa

30.95

Pan Seared Salmon

Herb crusted salmon filet with saffron caper sauce

29.95

Smoked Chicken & Penne Pasta

Penne tossed with smoked chicken in Alfredo sauce

27.95

Linguini Shrimp Scampi

Jumbo Shrimp sauteed with garlic butter and fresh lemon
juice

28.95



Banquet Catering Menu

THEMED BUFFETS

La Bufadora Taco and Tostada bar

Choice of two items

Shredded pork, chicken, and fried beer batter fish, green salad with choice of dressing, cabbage, diced tomatoes, scallions, Ensenada beans, cheese, guacamole, sour cream,

Mexican rice, salsa

32.95 per person

Viva Italy Pasta

Choice of two pastas

Penne, fettuccini, farfalle, mushrooms, onions, bell peppers, sun dried tomatoes, spinach, artichokes, fresh tomatoes, julienne basil, parmesan cheese, chicken, shrimp, meatballs, pesto sauce, marinara sauce, and alfredo sauce and garlic bread, Caesar salad

29.95 per person

Stir Fry

Choice of two items

Beef, chicken, pork, shrimp, bok choy, bean sprouts, bell peppers, broccoli, scallions,

Julianne carrots,

baby corn, bamboo shoots, ginger, garlic, mushrooms,

white rice and Asian Cole slaw salad

28.95 per person

Fajita

Chicken, beef, beans, rice, tortillas, cheese, guacamole, sour cream, salsa, bell peppers, onions, tomatoes, cilantro, Caesar salad or green salad with tequila lime vinaigrette,

butter and rolls

30.95 per person

of —

Comfort Food

Choice of two items

Meat loaf with gravy, honey fried chicken with chicken gravy, roasted turkey breast with

turkey gravy, pot roast with brown gravy,

shake and bake pork chops with pork gravy served with mashed potatoes, seasonal vegetables, house salad, butter and rolls

32.95 per person

Southwestern Style

B.B.Q. tri tip beef, cilantro Serrano pepper roasted chicken, green beans with chorizo, roasted chili red potatoes, chopped vegetables salad with feta and mint, Caesar salad with pepita cilantro Caesar

dressing, butter and rolls

31.95 per person



Banquet Catering Menu

LUNCHEON PLATTER AND TRAYS

Finger Sandwiches or Wrapped Finger Sandwiches

Chicken Salad, Egg Salad, Smoked Salmon, Turkey & Cilantro, Tuna Salad,
Horseradish Roast Beef, Ham & Cheese, Club Sandwich, Grilled Chicken

8.75 per person

Whole Poached Salmon with Condiments

Lemon, Capers, Onions, Mayonnaise and Cream Fraiche

7.75 per person

Sliced Smoked Salmon

Chopped Eggs, Chopped Onions, Capers and Cream Cheese

7.75 per person

Tortilla Chips with Salsa

3.50 per person

Vegetable Crudités with Ranch Dressing

4.50 per person

Bake Brie

Served with Almonds en Croute w/Fresh Grapes

5.95 per person

Cheese Platter

Domestic & Imported Cheese Display w/Grapes and Crackers

4.95 per person

Grilled Vegetable Platter

4.50 per person

Tropical Fruit Platter

3.95 per person



Wine, Beer and Liquor

BEER

Domestic Keg starting at \$350

Craft & Import Keg starting at \$425

WINE LIST

Red Bottles

La Terre Cabernet Sauvignon	\$17.50
La Terre Merlot	\$17.50
14 Hands Merlot	\$28.00
Francis Ford Coppola Sante Pinot Noir	\$30.00
19 Crimes Cabernet	\$32.00

White Bottles

La Terre Chardonnay	\$17.50
Sycamore Lane Chardonnay	\$21.00
Montevina Pinot Grigio	\$22.00
Babich Sauvignon Blanc	\$30.00
Kendall Jackson Chardonnay	\$36.00

LIQUOR

Please contact your Event Specialist for current price or charges



Preferred Vendor List

PHOTOGRAPHER

Natalie Howard (619) 249-2815
morethanwordspography.net

FLORIST

Kathy Pierre - Root 75
(619) 435-6060 root75.com

Debbie - Coronado Flower Lady
(619) 435-1053 coronadoflowerlady.com

DISC JOCKEY

Dale Gottchalk (619) 593-8860
sandiegodj.biz

Steve Eicher (858) 382-4565
uniquemobilesounds.com

EVENT PLANNER

Amanda McPhail (619) 993-0710
amanda@creativeaffairsinc.com
www.creativeaffairsinc.com

Seline Rose (619) 471-4133
selina@selinarose.net
www.selinarose.net

CAKE DECORATOR

Flour Power (619) 697-4747
flourpower.com

Jeanne Cakes (619) 319-5705
jeannecakes.com