



Special Event Information Effective January 30th 2024

cateringmanager@ccyc.org

oronadocaysyachtclub

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 \$999. Saturday events are \$4,999. Sunday events are \$3,999. The Club is not available for rental on Monday, Wednesday or Friday due to Membership Dinner.

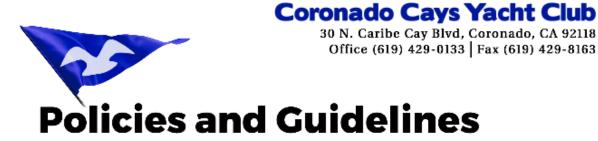
Facility fee includes all staff necessary to execute your event; dining room chairs, tables for event use, patio furniture, 12 belly bar tables, flatware, glassware and linens.

What time can events start and finish? Tuesday and Thursday events can start as early as 2PM and end at 10PM

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

Sunday hosted events can start at 4pm. All Sunday events are to end at 10:00pm

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.



Deposits and Payments: A \$2,000 security deposit is due at time of contract signing. Coronado Cays Yacht Club will not secure or hold any dates without a deposit and counter signed contract. If the catered event is canceled no later than 180 days prior to the event, the \$2,000 is fully refundable. A signed contact is required to confirm the space. The balance of the event is due 3 days prior to the event.

A 3% processing fee will be applies to all credit/debit card payments

Booking Policy: Coronado Cays Yacht Club accepts events based upon availability. Events are confirmed on a first come first served basis, to include deposit

Food and Beverage: Once. Contract is signed, catering prices quoted on your contract are guaranteed. Prices are subject to change is 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 form the club due to certain liabilities.

A \$2 per person cake cutting fee will be assessed for server which includes all utensils, cutlery, and 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 Coronado Cays Yacht Club prior to your event and meet the Coronado Fire Department regulations. The Club provides tables, chairs, tablecloths, napkins, silverware, glassware, china, service staff and bartenders. Confetti, glitter, rice and flower petals are not allowed in the main dining area.

Outside Vendors: All outside vendors will have access to the Club as early as 10:am the day of your event.

Personal Items: Coronado Cays Yacht 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.



HORS D'OEUVRES

Displays

Warm crab and cheese dip Spinach artichoke dip Fresh garden crudités with dipping sauce Chips, salsa and guacamole \$4.25 per person

Imported & domestic cheese platter Assorted fruit platter \$4.95 per person

Tray Passed Hot

Coconut shrimp with sweet chili sauce Bacon wrapped scallops with mango salsa Mini crab cakes with tamarind sauce Boursin & spinach stuffed mushroom cup Pineapple glazed chicken skewer Sweet & sour pork meatballs Asada beef satay with tomato jalapeño vinaigrette \$4.95 per piece

Tray Passed Cold

Sants Fe beed pinwheels Shrimp Cocktail Crostini bruschetta/balsamic gastrique Prosciutto wrapped melon Plum chutney & brie on crostini \$4.50 per piece

A 20% service fee and applicable sales tax will be applied to all catered food beverage items

Coronado Cays Yacht Club

30 N. Caribe Cay Blvd, Coronado, CA 92118 Office (619) 429-0133 | Fax (619) 429-8163

SALADS

CCYC Signature Salad

Artisanal mix with tossed 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 Green Salad

With candied walnuts, golden raisins, Julianna apples, and Italian vinaigrette

House Salad

Iceberg 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 Roasted vegetables



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PLATED

(All entrees come with choice of salad & 2 sides)

Herb Stuffed Chicken

Boneless chicken breast stuffed with cream cheese and herbs served with Veronique sauce \$59.95

Chicken Lucas

Roasted half chicken with Lucas seasonings and citrus buerre blanc \$54.95

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and Swiss served with Mornay sauce \$59.95

Grilled Rib Eye Steak

Savory steak with roasted shallot demi-glaze

\$69.95

Fillet Mignon

8oz of filet beef served with a port wine reduction \$79.95

Pan Seared Seabass

Pan seared Sea Bass served with a lemon caper Beurre blanc \$59.95

Mahi Mahi Mahi Mahi filet served with tropical fruit salsa

\$59.95

Pan Seared Salmon Mahi Mahi filet served with tropical fruit salsa \$59.95

Smoked Chicken & Penne Pasta Penne toasted with smoked chicken in Alfredo sauce \$59,95

Linguine Shrimp Scampi

Jumbo Shrimp sautéed with garlic butter and fresh lemon juice \$49.95



THEMED BUFFETS

La Bufadroa Taco and Tostada Bar

Choice of two proteins: Shredded pork, chicken, and fried beer batter fish, green salad with choice of dressing, cabbage, pico de gallo, Ensenada beans, cheese, guacamole, sour cream, Mexican rice, salsa \$55.95 per person

Viva Italy Pasta

Choice of two proteins, pastas and sauces: 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 \$54.95 per person

Stir Fry

Choice of two proteins:

Beef, chicken, pork, shrimp, bok choy, bean sprouts, bell peppers, broccoli, scallions, Julianne carrots, baby corn, ginger, garlic, mushrooms, white rice, and Asian Cole slaw salad \$52.95 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 \$54.95 per person

Comfort Food

Choice of two proteins:

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 \$54.95 per person

Southwestern Style

BBQTri 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 \$54.95 per person

A 20% service fee and applicable sales tax will be applied to all catered food beverage items



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 \$12.95 per person

Whole Poached Salmon with Condiments

Lemon, Capers, Onions, Mayonnaise, and Creme Fraiche \$11.95 per person

Sliced Smoked Salmon

Chopped eggs, Chopped onions, Capers and Cream cheese \$10.95 per person

Tortilla Chips with Salsa

\$9.95 per person

Vegetable Crudites with Ranch Dressing \$4.50 per person

Baked Brie

\$5.95 per person

Cheese Platter Imported and Domestic cheese display with grapes and crackers \$4.95 per person

> Grilled Vegetable Platter \$4.50 per person

Tropical Fruit Platter \$4.95 per person

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BEER

Domestic Keg starting at \$475

Domestic Keg starting at \$549

WINE LIST Red Bottles

La Terre Cabernet Sauvignon	\$21.00
La Terre Merlot	\$21.00
14 Hands Merlot	\$30.00
Francis Ford Copolla Sante Pinot Noir	\$32.00
Raymond R Collection Cabernet	\$40.00

White Bottles

La Terre Chardonnay	\$21.00
J. Roget Champagne	\$21.00
14 Hands Chardonnay	\$30.00
Montevina Pinot Grigio	\$32.00
Josh Cellars Chardonnay	\$38.00

Liquor

Please contact your event specialist for current prices



PHOTOGRAPHERS

Brett Charles Rose Photography (619) 819-5222 www.bcrphoto.com Ally Rose Photography (760) 613-4286 www.allyrosephotography.com

FLORIST

Root 75 Kathy Pierce (619) 435-6060 <u>www.root75.com</u> Coronado Flower Lady Debbie (619) 435-1053 www.coronadoflowerlady.com

DISC JOCKEY

Dale Gottschalk (619) 593-8860 <u>dalegottschalk9@gmail.com</u>

Steve Eicher (858) 382-4565 uniquemobilesounds.com Daxx Parra (619) 456-3676 theweddingentertainment.com

EVENT PLANNER

Amanda McPhail (619) 993-0710 www.creativeaffairsinc.com Julie Scrivener (858) 775-4543 www.thebestweddingforyou.com

Seina Rose (619) 471-4133 selina@selinarose.net Anne Ford (619) 318-681 www.blissfulweddingsandco.com

CAKE DECORATOR

Flour Power (619) 697-4747 www.flourpower.com