



Ithaca Yacht Club



Wedding

Information

Packages &

*Thank you for considering
Ithaca Yacht Club for your wedding celebration.*

*At H&J Hospitality, we have a passion for
service. Our professional, attentive staff will go
above and beyond to make sure your event runs
smoothly and that no detail is overlooked.*

*We strive to make every customer feel unique
and special; therefore your reception is designed
with you in mind. From the first phone call to
the last dance, we're equipped to make sure your
event is simply flawless.*

CELEBRATION WEDDING PACKAGE

COCKTAIL HOUR

Imported and Domestic Cheese Display *Accompanied with Red Grapes, Strawberries and Artisan Crackers*

BUFFET DINNER

House Mixed-Green Salad or Caesar Salad

Mozzarella/Tomato Salad or Roasted Corn/Edamame Salad

Selection of Two Entrées

Seared Chicken Breast *with wild mushroom brandy crème sauce*

Lemon-Herb Chicken *over braised leeks*

Pecan-encrusted Chicken Breast *with bourbon honey sauce*

Southern Indian Curry *with diced peaches, wilted red onion and lemon zest yogurt*

Sage Roasted Pork Loin *glazed with apricots and fresh herbs*

Sliced Top Round *served with Worcestershire butter*

Butter crumb Cod *breaded and baked with butter*

Spinach and Mushroom Manicotti *served creamy garlic alfredo sauce*

Eggplant Rollatini *topped with our homemade tomato sauce*

Butternut Squash Ravioli *with sage butter*

Red Potatoes *roasted with rosemary and olive oil*

Signature Vegetable Medley

Harvest Artisan Rolls and butter

Complimentary Cake Cutting

Selection of Assorted Sodas and Juices *available at the bar*

Champagne Toast *for your entire party*

Coffee and Herbal Tea Station

Standard White or Ivory Table Linens *with coordinating skirting for food stations*

Standard Linen Napkin *available in a wide variety of colors*

China, Glassware & Flatware Service

\$38

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.

ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

Imported and Domestic Cheese Display *accompanied with red grapes, strawberries and artisan crackers*
Dip Selection *spinach and artichoke dip and chilled horseradish crab dip, served with tortillas chips and french bread*

DINNER MENU

Plated Salad

field greens with red onion, goat cheese, cucumber and sliced almonds with pomegranate vinaigrette

Buffet

Mozzarella/Tomato Salad or Roasted Corn/Edamame Salad

Selection of Two Entrées

Seared Chicken Breast *with wild mushroom brandy crème sauce*

Lemon-Herb Chicken *over braised leeks*

Pecan-encrusted Chicken Breast *with bourbon honey sauce*

Stuffed Chicken Saltimbocca *stuffed with prosciutto and fontina with a lemon caper beurre-blanc sauce*

Sage Roasted Pork Loin *glazed with apricots and fresh herbs*

Sliced Beef Tenderloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style*

Herb Crusted Salmon *over dijon mustard cream sauce*

Seasonal White Fish *stuffed with lobster*

Spinach and Mushroom Manicotti *served creamy garlic alfredo sauce*

Eggplant Rollatini *topped with our homemade tomato sauce*

Tri-Color Fingerling Potatoes *Roasted with garlic and olive oil*

Signature Vegetable Medley

Harvest Artisan Rolls and butter

Complimentary Cake Cutting

Champagne Toast *for your entire party*

Selection of Assorted Sodas and Juices *available at the bar*

Coffee and Herbal Tea Station

Standard White or Ivory Table Linens *with coordinating skirting for food stations*

Standard Linen Napkin *available in a wide variety of colors*

China, Glassware & Flatware Service

\$51

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.

WHIMISCAL WEDDING PACKAGE

COCKTAIL HOUR *Choice of three butler passed appetizers from the list below*

Duo of Pin-Wheel Sandwiches
Goat Cheese and Pesto Bruschetta
Antipasto Skewers
Shitake Mushroom and Chevre Crostini
Curried Chicken Salad Profiterole
Duo of Stuffed Mushrooms
Traditional Greek Spanakopita
Mushroom Risotto Cakettes

Gouda Mac and Cheese Balls
Potato Cheddar Croquettes
Asian Dumpling Duo
Chicken Satay
Mini-Kabobs *Choose Chicken or Beef*
Quiche Triangles *French onion or broccoli gruyere*
Pulled Pork and Apple Crostini
Southwest Chicken Eggrolls

STATIONS DINNER

Carving Station *with prime rib and roasted turkey, artisan rolls, condiments and Caesar salad*

Martini Mashed Potato Bar *mashed potatoes, sour cream, chives, cheddar, bacon pieces, red onion, broccoli, mushrooms*

Choice of one additional station from the list below

Pasta Station *tortellini primavera, bontie chicken pasta and a pesto cream sauce, andouille sausage arrabiata with penne*

Italian Station *chicken saltimbocca, seafood diavolo, eggplant rollatini, spinach and mushroom manicotti, rosemary focaccia*

Pan-Asian Station *shrimp lo mein, teriyaki chicken, hoisin-ginger beef skewers, stir-fry with asian vegetables*

“I Love New York” Station *chicken spiedie kabobs, waldorf salad, NY cheddar cheese soup, buffalo chicken sliders*

Americana Station *hamburger sliders, half-sized hot dogs, gouda mac n cheese, grilled corn (shaved or on the cob)*

Oktoberfest Station *German-style potato salad, bratwurst and sauerkraut, soft pretzels with dijon sauce, braised red cabbage*

LATE NIGHT *Choice of two butler passed snacks from the list below*

Mini Corn Dogs *with ketchup dipping sauce*
Half-Sized Hot Dogs
Gouda Mac and Cheese Balls
Milk and Cookies *milk shooter with a blondie brownie bar*

Baked Potato Cups *with bacon, chives and cheddar*
Pizza Triangles *pepperoni and cheese*
Tomato Soup *with a grilled cheese crostini*
Pigs n' a Blanket *with honey Dijon dipping sauce*

Complimentary Cake Cutting

Signature Drink upon Arrival

Selection of Assorted Sodas and Juices *available at the bar*

Coffee and Herbal Tea Station

Standard White or Ivory Table Linens *with coordinating skirting for food stations*

Standard Linen Napkin *available in a wide variety of colors*

China, Glassware & Flatware Service

\$61

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.

TIMELESS WEDDING PACKAGE

COCKTAIL HOUR

Artisan Cheese Display *a selection of artisanal cheeses accompanied by dried fruits, stuffed olives and assorted nuts.*

Dip Selection *spinach and artichoke dip and chilled horseradish crab dip, served with tortillas chips and french bread*

Choice of three butler passed appetizers from the list below

Duo of Pin-Wheel Sandwiches
Goat Cheese and Pesto Bruschetta
Antipasto Skewers
Shitake Mushroom and Chevre Crostini
Curried Chicken Salad Profiterole
Duo of Stuffed Mushrooms
Traditional Greek Spanakopita
Mushroom Risotto Cakettes

Gouda Mac and Cheese Balls
Potato Cheddar Croquettes
Asian Dumpling Duo
Chicken Satay
Mini-Kabobs *Choose Chicken or Beef*
Quiche Triangles *French onion or broccoli gruyere*
Pulled Pork and Apple Crostini
Southwest Chicken Eggrolls

PLATED DINNER

Plated Salad

field greens with red onion, goat cheese, cucumber and sliced almonds with pomegranate vinaigrette

Selection of Two Entrées for your guests to choose from

Pecan Encrusted Chicken with Saffron Rice
Stuffed Chicken Saltimbocca over Orzo Pasta
Spinach Stuffed Pork Loin with Garlic Mashed Potatoes
Herb Crusted Salmon with Saffron Rice
Lobster Stuffed White Fish with Orzo Pasta
Beef Tenderloin with Roasted Red Potatoes
**Vegetarian Entrée Selection included. Additional choices +*

Chef Choice Vegetable

Harvest Artisan Rolls and butter

Complimentary Cake Cutting

Champagne Toast *for your entire party*

Selection of Assorted Sodas and Juices *available at the bar*

Coffee and Herbal Tea Station

Standard White or Ivory Table Linens *with coordinating skirting for food stations*

Standard Linen Napkin *available in a wide variety of colors*

China, Glassware & Flatware Service

\$67

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.

BAR PACKAGES

Local Favorites

Showcase the flavors of the Finger Lakes with our popular "Local Favorites" Bar Service.

Labatt Blue & Bud Light Draft
Two Craft Beer Selections
House Pour Wines
Two Finger Lakes Wine Selections
Call Spirits and Mixers

<i>Full Bar:</i>	5 Hours \$30.00	3 Hours \$24.00	1 Hour \$14.00
<i>Beer and Wine Only:</i>	5 Hours \$21.00	3 Hours \$17.00	1 Hour \$10.00

Premium

The most popular option

Labatt Blue & Bud Light Draft
Two Bottled Beer Selections
House Pour Wines
Two Premium Wine Selections
Call Spirits and Mixers

<i>Full Bar:</i>	5 Hours \$26.00	3 Hours \$21.00	1 Hour \$12.00
<i>Beer and Wine Only:</i>	5 Hours \$18.00	3 Hours \$15.00	1 Hour \$9.00

House

Our Most Economical Option

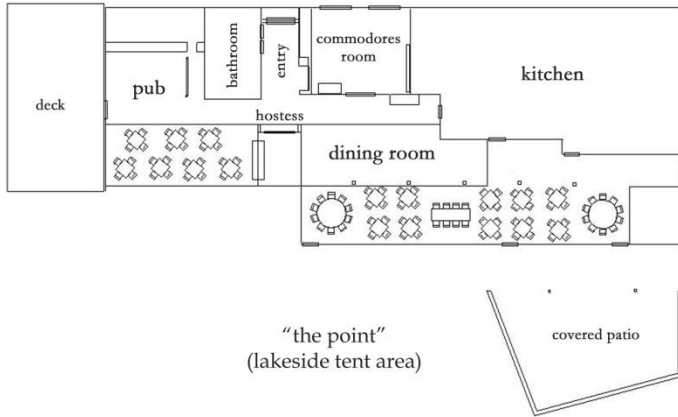
Labatt Blue & Bud Light Draft
House Pour Wines
Call Spirits and Mixers

<i>Full Bar:</i>	5 Hours \$20.00	3 Hours \$17.00	1 Hour \$10.00
<i>Beer and Wine Only:</i>	5 Hours \$14.00	3 Hours \$12.00	1 Hour \$7.00

Please ask your Catering and Sales Manager for our current beer and wines lists

CAPACITY & AVAILABILITY

CLUBHOUSE DIAGRAM



Availability

As a private, member run Club, the Ithaca Yacht Club must remain open for members during certain times of the year and is also host to a number member-only events that affect availability and capacity. Member events at the Club prohibit private events from being held on the following days/weekends

- Kentucky Derby (*First Saturday in May*)
- Mother's Day
- Memorial Day Weekend
- Father's Day
- Fourth of July Weekend
- Second Saturday in August
- Labor Day Weekend

Please see the charts below for the general guidelines for availability and the corresponding capacities.

Capacity Chart

	Events <i>with</i> Dance Floor	Events <i>without</i> Dance Floor	Cocktail Only Reception
Entire Clubhouse <i>with Deck Tent</i>	150	N/A	240
Entire Clubhouse	125	150	200
Dining Room & Patio	85	115	150
Lakeside Tent <i>(maximum size 60x100)</i>	225	250	350
Front Lawn Tent	100	150	200

Clubhouse Availability

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
April	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse
May	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Dining Room & Patio Only	Dining Room & Patio Only
June	Dining Room & Patio Only	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Dining Room & Patio Only	Dining Room & Patio Only
July	Dining Room & Patio Only	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Dining Room & Patio Only	Dining Room & Patio Only
August	Dining Room & Patio Only	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Dining Room & Patio Only	Dining Room & Patio Only
September <i>(after Labor Day)</i>	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse
October	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse	Entire Clubhouse

Tents on the Point

Tented events are available any day of the week on a limited basis and require Board approval prior to confirmation. All tents set up on Yacht Club property cannot be set up for more than three concurrent days and are prohibited on major holiday weekends.

FACILITY RATES & DEPOSITS

Membership Savings

As you consider hosting your event at Ithaca Yacht Club, we also encourage you to apply for membership. As a member your facility fee would be waived and you would also benefit from using the Club lawns and dining facilities throughout the season, creating your own cottage on the lake. For membership information and rates please email: membership@ithacayc.org

Facility Charges & Minimums

Facility fees are applied to all non-member events utilizing the clubhouse, patios and/or lawns. This fee is equal to 15% of the food and beverage subtotal. All events are subject to a minimum food and beverage spend of \$325 an hour. However, lakeside tented events and events utilizing the entire Clubhouse are subject to higher minimums as listed below:

Food and Beverage Minimums

All Events \$325/hour

Saturday Events:

- Dining Room & Patio- \$2500
- Entire Clubhouse- \$4700

Lakeside Tented Events \$7000 (*Required for Saturday events only*)

CEREMONIES & EVENT COORDINATION

Ceremony Fees

We offer on-site ceremonies on a first-come, first-served basis. Ceremonies are not available for couples not hosting their reception at the Yacht Club. Our service team will setup and breakdown the ceremony area, and we will also provide a dedicated Ceremony Coordinator that will:

- Meet with you to discuss your ceremony details
- Schedule and attend your rehearsal
- Setup your ceremony accessories (*unity candle, programs, bubbles*) according to your wishes
- Accept vendor deliveries
- Send everyone down the aisle
- Greet your guests as they arrive
- Setup and breakdown of ceremony chairs
- Arrange for tent rental, if necessary (*additional charges apply*)
- Coordinate chair rental, if necessary (*additional charges apply*)

On-Site Ceremony Fees (*all prices subject to NYS Sales Tax*)

- 100 guests or less: \$350
- 101 guests or more: \$500

REHEARSAL DINNERS & OTHER CELEBRATIONS

In addition to your reception celebration, we'd love the opportunity to host your rehearsal dinner and other celebrations. Couples choosing the Ithaca Yacht Club for their reception will also benefit from a 10% discount on any satellite celebration hosted by H&J Hospitality via our off-site catering division or at our other managed properties. We have extensive menus to suit your bridal shower, post-wedding brunch, engagement celebration and much more!

ADDITIONAL INFORMATION

Deposit and Payments

A non-refundable deposit based on your anticipated group size is required when you book your event. For events totaling \$5,000 or more, additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six-months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.

Cancellations

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

Planning Schedule

Menu selection and planning can begin at any time, however the six months prior to your reception is recommended. Before this time, all package information and pricing is subject to change. All vendor arrangements should be finalized no later than two months prior to your event. Your Catering and Sales Manager will need a list of all your vendors complete with phone numbers and contact. Your banquet event order (BEO) detailing your final menu, beverage choices, linen selections, timeline, etc... is due thirty (30) days prior to your event. Your guaranteed count is due two weeks before the event at which time your Catering and Sales Manager will generate your final invoice and prepare your final BEO and layout for your signature. Should your actual count exceed your guaranteed count, you will receive an additional invoice at the conclusion of the event, with payment due immediately. A 5% surcharge will be applied to all invoices with an outstanding balance following the event date.

Reception Timing

The standard reception is five hours, additional hours may be arranged at the rate of \$200/hr plus any additional food and beverage charges. Vendors and those needing access to the clubhouse for setup and/or decoration purposes will be granted access two-hours before your scheduled start time. Events with amplified music must conclude by 10pm, all events must conclude by 11pm.

Decorations

All decorations require prior approval. No decorations of any kind may be attached on the inside or outside of the clubhouse, specifically no staples, nails, tape or the like, without H&J Hospitality's written permission. Only floating and/or contained candles are permitted. No balloons unless securely attached to a rigid display. Confetti and confetti-like products are not permitted indoors or outdoors. Bubbles are not permitted indoors. Unless prior arrangements are made, ALL PERSONAL ITEMS/DECORATIONS MUST BE COLLECTED AT THE CONCLUSION OF THE EVENT.

Outside Food or Beverage

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Clubhouse, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply H&J Hospitality with their current NYS Health Permits and a copy of their liability insurance policy.

Alcohol Policies

The Ithaca Yacht Club, as a licensed premise, is responsible for the sales and service of all alcoholic beverages and compliance with state and city laws/regulations. Because of this no outside alcohol may be brought onto the property. As a licensed premise, The Ithaca Yacht Club is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or who, in our judgment, appears to be intoxicated. The Ithaca Yacht Club does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.

Liability

H&J Hospitality, Inc. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by H&J Hospitality or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.