

2010 Reception Menu

Thank you for considering the Ithaca Yacht Club, please keep in mind that if you don't find something that fits your needs we can develop a custom menu based on your preferences and budget.

Add a few hors d'oeuvres to your dinner or select a handful to create a wonderful reception.

A 20% discount is applied if you order 3-5 items from any category; a 25% discount is applied for 6 or more. Prices include Lemonade, Iced Tea, Coffee and Hot Tea

\$2.99 per person

- Assorted Chips and Dips
- Assorted Nuts
- Crudité with Ranch Dip*
- Domestic Cheese Platter with Assorted Crackers and Fresh Grapes (*Sharp Cheddar, Swiss and Pepper Jack*)*
- Bruschetta*
- Fresh Fruit Platters
- Olive Tapenade with Crostini
- Marinated Olives
- Spinach and Cheese Stuffed Mushrooms*
- Finger Sandwiches (Giant Sub cut into finger-sized portions)*
- Cocktail Franks in Puff Pastry with Mustard Sauce*
- Toasted Ravioli with Marinara Sauce*
- Marinated Mushroom Caps*
- Humus with Pita Triangles*
- Buffalo Wings*
- Mozzarella Sticks with Marinara Sauce*
- Cheese Quesadilla Triangles
- Mussels Arrabiatta
- Assorted Cookies (Sugar and Chocolate Chip, Oatmeal Raisin)*
- Individual Strawberry Shortcakes*
- Homemade Brownies

\$3.99 per person

- Imported Cheese Tray with Assorted Crackers and Fresh Grapes (Münster Fermier, Gouda and Smoked Provolone)
- Quesadilla Triangles (Cheddar cheese and chicken, beef or pork)*
- Fresh Fruit Kabobs*
- Chicken Satay with Peanut Dipping Sauce*
- Sausage & Pepper Stuffed Mushrooms*
- Bite-Sized Meatballs (BBQ, Sweet and Sour, Italian or Swedish Style)*
- Vegetable Spring Rolls with Sweet and Sour Sauce*
- Spinach and Artichoke Dip served with House-Made Chips
- Chicken or Beef Kabobs*
- Boneless Buffalo Wings*
- Chocolate Dipped Strawberries*
- Assorted Dessert Shots*
- Mini Cannolis*
- Andouille Sausage Bites
- Goat Cheese and Pesto Bruschetta
- Steamed Clams

\$4.99 per person

- Cheeseburger Sliders: Served with herb mayo*
- Pulled Pork Sliders*
- Crab Cake Sliders served with remoulade sauce*
- Buffalo Chicken Sliders served with bleu cheese or ranch*
- Salmon Canapes*
- Mini Crabs Cakes with Remouade Sauce*
- Crab and Cheeses Stuffed Mushrooms
- Southwest Chicken Eggrolls*
- Jumbo Shrimp Cocktail
- Specialty Imported Cheese Platter served with assorted crackers and fresh grapes (Brie, Smoked Gouda and Gruyère)*
- Scallops wrapped in bacon*
- Spanikopita*
- Baked Brie in a Puff Pastry, served with crackers and fresh grapes
- Quesadilla Triangles (Shrimp, Scallop or Crab)
- Raw Oysters on the Half Shell
- Assorted Mini Fruit Tarts

\$5.99 per person

- Assorted Sushi
- Shrimp and Scallop Kabobs
- Chocolate Fondue (Served with Fresh Fruit, Marshmallows, Pretzel Sticks and Pound Cake) *Equipment charge will apply*

2010 Bar Options

For Groups of 50 or Less
(Prices are per person)

Draft Beer: Choice of Current Domestic Draft. Currently Labatt Lite or Yuengling.

- 1 hour: \$5.00
- 3 hours: \$7.75
- 5 hours: \$9.25

House Beer/Wine: Domestic Draft and Two House Pour Wines.

- 1 hour: \$6.75
- 3 hours: \$12.00
- 5 hours: \$15.25

Premium Beer/Wine: Choice of Two Current Draft or Bottled Beers and Three Current Wines.

- 1 hour: \$8.50
- 3 hours: \$14.50
- 5 hours: \$17.75

House Full Bar: 8 House Liquors and Mixers, 2 Bottled Domestic Beers, Two House Wines

- 1 hour: \$10
- 3 hours: \$17.00
- 5 hours: \$20.50

House Premium Bar: 8 Call Liquors and Mixers, 3 Bottled Beers, 3 Current Wines

- 1 hour: \$12.00
- 3 hours: \$20.50
- 5 hours: \$25.50.

Consumption Bar: Setup Fee plus charged for actual consumption based on current bar prices.

- Beer and Wine Only: \$75 set up fee
- Full Bar Setup: \$100 set up fee

Corkage Fees: \$10 per bottle (11 bottles or less); \$7.50 per bottle (12-23 bottles); \$5.00 per bottle (24+ bottles).

For Groups of 51 or More
(Prices are per person)

Draft Beer: Choice of Current Domestic Draft. Currently Labatt Lite or Yuengling

- 1 hour: \$4.75
- 3 hours: \$7.25
- 5 hours: \$8.75

House Beer/Wine: Domestic Draft and Two House Pour Wines

- 1 hour: \$6.50
- 3 hours: \$11.25
- 5 hours: \$14.50

Premium Beer/Wine: Choice of Two Current Draft or Bottled Beers and Three Current Wines.

- 1 hour: \$8.00
- 3 hours: \$13.50
- 5 hours: \$16.75

House Full Bar: 8 House Liquors and Mixers, 2 Bottled Domestic Beers, Two House Wines

- 1 hour: \$9.50
- 3 hours: \$16.00
- 5 hours: \$19.25.

House Premium Bar: 8 Call Liquors and Mixers, 3 Bottled Beers, 3 Current Wines

- 1 hour: \$11.25
- 3 hours: \$19.25
- 5 hours: \$24.00

Consumption Bar: Setup Fee plus charged for actual consumption based on current bar prices.

- Beer and Wine Only: \$50 set up fee
- Full Bar Setup: \$75 set up fee

Corkage Fees: \$10 per bottle (12 bottles or less); \$7.50 per bottle (13-24 bottles); \$5.00 per bottle (25+ bottles).

Yacht Club Policies:

- All prices are subject to sales tax and gratuity.
- A 15% facility fee (based on the event subtotal) will be applied to all non-member receptions.
- Reception are limited to 3 hours, additional hours are available at the rate of \$100 per hour



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- All Receptions held outside of normal business hours are subjected to a \$500 minimum spend policy
- Menu changes must be made at least two weeks prior to the event date. A final head count will be guaranteed at least one week prior to the event. You will be charged for the guaranteed number of guests plus any additional dinners served.
- Non-Member Events Require a 25% deposit for all events that total \$5,000 or less or 40% for events in excess of \$5,000. Deposits are due six months prior to the event date or 2 weeks after the signed agreement is received (whichever is longer). Deposits will be refunded if you cancel at least 3 weeks prior to the event date. Deposits will not be refunded for cancellations within 3 weeks of the event date.
- Final payment is due the day of the event in the form of credit card, cash or certified check. *If payment is not made the day of the event a 5% surcharge will be applied to the final invoice*
- Children 10 and under will be eligible for a 50% discount; Children under 3 are free.

Banquet Agreement _____

Thank you for choosing the Ithaca Yacht Club for your special event!

Please indicate your menu choices and fill out the form below. Fax to us at (607) 256-0472.

Contact Person: _____ Date of Event: _____

Phone Number: _____ Fax Number: _____

E-mail address: _____

Set Up Begins _____ Service Begins _____ Group Size _____

Special Requests: _____

Customer Signature

Date

_____ AZ _____

Print Name

Sales Rep

Contact Information

Adrienne Zornow * Event Coordinator * Ithaca Yacht Club & Catering by Joe's

Cell: 607.227.2374 Email: adrienne@joesithaca.com