



WATCH HILL YACHT CLUB

Private Event Brochure & Menus

Thank you for considering the Watch Hill Yacht Club as the location to host your upcoming special event. Here at the WHYC, we take pride in going the extra mile to make your event spectacular.

Enclosed in this packet, you will find our various menus, prices, and policies along with additional material we hope you find to be useful. We invite you to contact us for a personal tour of our historic clubhouse with waterfront views and charming rooms.

We look forward to jointly creating an event that is extraordinary, wonderful, and unforgettable.

Hors d'Oeuvres

We suggest a passed selection of five hors d'oeuvres (a combination of hot and cold)
\$50 per person for one hour service
Hors d'oeuvres must be ordered for all event participants in attendance.

Passed Hors d'Oeuvres

Mini Beef Wellington
with wild mushrooms

Prime Beef Slider
farmhouse cheddar, truffle aioli, crisp arugula

Kobe Beef Hot Dog in a Blanket
with honey mustard sauce

Spiced Duck & Foie Gras
on crispy brioche

Fried Chicken Mini Sliders
honey butter, sriracha aioli

Grilled Chicken Satay
with spicy peanut sauce

Fried Oysters
with chipotle aioli sauce

Petite Crab Cakes
served with roasted pepper aioli

Vegetable Spring Roll
ginger soy dipping sauce

Tomato Bisque Shooter
with grilled cheese bite

Truffle & Mushroom Arancini

Spicy Tuna Tartare
served on a crispy corn chip

Scallop Ceviche Tostada

Chilled Jumbo Shrimp
cocktail sauce

Coconut Shrimp
with mango sauce

Salmon Gravlax Roll
with egg, capers, and lime crème fraîche

Crab & Avocado
with chili & coriander on crispy cracker

Goat Cheese, Fig, and Caramelized Onion Tart
aged balsamic

Caprese Salad Wand
with tomato, basil & fresh mozzarella

Watermelon & Feta Skewer
with fresh mint vinaigrette

Avocado Toast
radishes, micro-cilantro, artisan bread

Stuffed Mushrooms
fontina cheese



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Cocktail Reception Displays

All prices below are based on one hour of service.
Stations served with crackers and crisp breads

Cheese Table

an assortment of chef selected Artisan cheeses, fruits, nuts, bread and crackers
\$ per person

Antipasti Display

*grilled zucchini, roasted peppers, marinated mushrooms, artichokes, olives, hummus,
mozzarella balls, soppressata, salamis, grilled focaccia*
\$ per person

Charcuterie Board

*an assortment of chef selected cured meats and sausages, pickled vegetables,
mustard, preserves, and crostini*
\$ per person

Salads

Field Greens

with pears, walnuts, blue cheese & citrus vinaigrette
\$ per person

Tricolore

*arugula, endive, radicchio, Bermuda onions, cherry tomatoes, and lemon olive oil
vinaigrette*
\$ per person

Seasonal Burrata

with basil, EVOO, and balsamic reduction
\$ per person

Boston Lettuce

*Bermuda onions, walnuts, blue cheese, crispy pancetta,
with sherry vinaigrette and aged balsamic dressing*
\$ per person

Caesar Salad

baby romaine, garlic croutons, & Parmesan cheese
\$ per person



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Entrées

All items below are accompanied by seasonal vegetables.
If you do not see something that you would like to serve at your event, please let us know,
and we can consult the chef for a custom menu.

Filet Mignon

with roquefort crust, bordelaise sauce

\$market

Grilled NY Sirloin

with onion marmalade & madeira demi jus

\$market

Braised Beef Short Rib

roasted summer vegetables, horseradish gremolata

\$market

Herb Roasted Rack of Lamb

served with seasonal vegetables, roasted fingerling potatoes, and citrus lamb au jus

\$market

Organic Roasted Chicken

with pan jus, vegetables, and Yukon gold potato purée

\$ per person

Seared Duck Breast

with haricot vert, potato gratin, duck au jus

\$ per person

Oven Roasted Salmon

sautéed spinach, potato purée, citrus sauce

\$ per person

Farro

with farro pilaf with seasonal vegetables

\$ per person

Grilled Halibut

broccolini, crushed potatoes, and preserved lemon and olive salad

\$market

Vegetarian Risotto

assorted seasonal vegetables

\$ per person



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Desserts

Chocolate Fudge Cake
with raspberry coulis, hazelnut sauce
\$ per person

Key Lime Tart
with blackberry coulis
\$ per person

Tres Leches
\$ per person

Tiramisu
\$ per person

Strawberry Shortcake
whipped cream
\$ per person

Vanilla Bean Panna Cotta
fresh berries
\$ per person

Apple Crisp
with vanilla ice cream
\$ per person

Cupcakes
\$ per person

Cookies & Brownies
\$ per person



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Bar Options

The bar for your event will be billed based on consumption. This means that we only bill what is consumed throughout the event. To help you get an understanding of what this bill might look like, we will send you an estimated bar bill that is based on your number of attendees and the type of bar you will be having.

The following table shows examples our different liquor tiers that you may include when building your bar. You may customize the bar to fit your needs.

<i>Level</i>	<i>Example Liquors</i>	<i>Price Per Drink</i>
Well	Bully Boy, Gordons, Bacardi, Agavales, Wisers	\$13.00
Call	Titos, Makers, Beefeater, Dewars, Jim Beam, Johnny Walker Red	\$15.00
Special	Grey Goose, Bombay Sapphire, Manhattans, Martinis	\$17.00

*Please note that our liquor selection is subject to change.
This is not a full list of our liquor selection. It can be provided upon request.*

Wine and Beer

Along with the above liquor tiers, we do offer a wide selection of beer and house wines. We recommend that you include a portion or all of the beer and house wines that we have for your event. Wine is billed per bottle, not per glass.

At the Watch Hill Yacht Club we pride ourselves on our service and being attentive to your guests needs. We ask you to pick one red wine and one white wine to be poured table side during a sit-down dinner to help with the speed of cocktail service.

Room Details



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Room	Room Capacity	Member Room Fee	Non-Member Room Fee
Dining Room	119 seated, bar, lounge	\$2000	\$3500
Chart Room	20 people standing 14 people seated	\$350	\$750
Dock Level	60 people seated, 100 standing	\$550	\$2000

**Room Fee includes all Club-owned tables, chairs, glassware, & flatware.*

Additional Fees	Cost	Details
<i>Linens</i>	<i>\$15 per tablecloth \$2.50 per napkin</i>	<i>Linen fee applies to any event over 20 people</i>
<i>Furniture Removal*</i>	<i>\$750</i>	<i>If the event requires the dining room furniture to be removed, the fee applies.</i>
<i>Microphone & Speaker</i>	<i>\$50</i>	<i>Aux cables and wireless microphones provided</i>

Frequently Asked Questions

- Do I have to set up an appointment to see the Club?**
We do recommend an appointment to ensure that someone is here to answer any questions you may have, and that the room you would like to see is not in use. You may contact the General Manager at (michael@whyc.net) to make an appointment.
- What do I have to do to reserve a date or room?**
To reserve a room, contact the General Manager and pay the corresponding non-refundable deposit.
- What is the cancellation policy?**
All deposits are non-refundable. Cancellations will result in a loss of deposit and any other payments made to the Club.
- How many hours may we have the function room?**
Five hours. There is a \$300 charge for each additional half hour over the initial five hours.
- Do you include a wedding cake for the reception?**
No, we do not have a pastry chef on the property. If you choose to have a baker provide a cake,



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we will be happy to slice and serve the cake for a fee of \$3.00 per person.

- **Can we offer more than one course option to our guests?**

We do not recommend offering more than one first or second course option. If more than one option is selected, all food costs will be billed at the higher priced food option. We also require a total number of each choice at least three weeks prior to the event.

- **What type of decorations may we bring in?**

The only decorations we prohibit are ones that affix to walls, ceiling, or trim.

- **When may we begin decorating – floral arrangements, etc.? Removal?**

Decorating depends on activities for that day and the previous day. We ask that you remove any decorations the night of or the following morning. Please ask the General Manager as timing for putting up and taking down decorations will vary from day to day. Please note: Any decorations left behind after an event without specific instruction given to the WHYC Staff may be discarded.

Hosting or Sponsoring a Banquet

Members are permitted to host private events in the dining, dock or Schoonmaker rooms. Members may also sponsor non-members for private banquet functions.

The Club only hosts weddings before mid-June and after Labor Day. All dates are based on availability. Available dates will be offered on a first come first serve basis when requesting a contract.

Liability

- Members/Hosts are responsible for the conduct of event attendees and for any damages to the Watch Hill Yacht Club incurred by the attendees, independent contractors, or other agents that are under the Member/Host's control.
- The Club is not responsible for loss or damage to any personal property belonging to event attendees.
- The Club accepts no responsibility nor liability for decorations, furnishings, or equipment not supplied by the Club for the event.
- The Club does not allow leftover banquet food to be packaged and sent with the host.

Deposits and Club Usage Fees

- A reservation is not guaranteed until both the Member/Host and the General Manager have signed off on the event.
- Deposits may be required, are non-refundable, and will be applied to the final bill.
- An estimated number of guests is needed to select the room based on capacity and availability.
- All rooms are reserved for five hours. There is a \$300 charge for each additional half hour over the initial five hours.

Charges/Payments

- A 22% service charge plus an 8.0% state tax will be added to all banquet charges.

Menu Requirements

- Final menu selections must be made at least three weeks prior to the event.



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- Food and beverage prices will not be confirmed any earlier than ninety days before a function. Due to fluctuating food prices, we will provide an estimate only.
- If more than one course item is selected, the food costs will be billed at the higher price.

Bar Policies

- To protect you, your guests, and the club, alcoholic beverages will not be served to anyone under the legal drinking age who cannot show proper identification when requested to do so. Anyone appearing to be intoxicated will not be served alcoholic beverages.

Guarantees

- For all events, the final guaranteed number of guests is due fourteen days prior to the event date.
- If a final guaranteed guest count is not given, the Club will use the original estimated number of guests for preparation and billing purposes.
- Charges will be based on the final guarantee or the actual number of guests attending the event, whichever is greater. Should the guarantee increase within five days of the event, a surcharge for additional guests above the guarantee may apply.

Cancellations

- If a confirmed event is cancelled by a member/host, there may be charges that are due to the Club. The final decision will be based on Club rules.