



5401 YACHT CLUB RD
TACOMA, WA. 98407
253-752-3555

BANQUET POLICIES

Thank you for your interest in Tacoma Yacht Club for your Special Event. Since 1889, with a pristine view of the Puget Sound and the Mt. Rainier skyline, TYC is the perfect venue for your event. From intimate gatherings of 20 to wedding receptions of 200 guests, we can accommodate your every need.

All events at TYC require a member sponsor. All charges will be billed through the sponsor's account (unless reciprocal clubs' status). Please be advised that TYC does not accept cash, only credit cards or check. For all sponsored events, a non-refundable deposit is required to hold a date. Also, upon booking a function, the sponsor must complete the Sponsor Agreement Form from the Events Office for the event to be scheduled.

CLUB SPACES

Grand Ballroom (Includes North West Room)

Our Grand Ballroom is perfect for any style of event. The room accommodates up to 200 guests. The Grand Ballroom opens to a deck that overlooks the beautiful Puget Sound with a spectacular view of the Olympic mountains.

North-West Room

The NW room is an extension of the Grand Ballroom and can be used in conjunction with the Grand Ballroom or as a separate function space. This space can accommodate up to 75 guests. The focal point of the NW room is a direct access to the outdoor deck overlooking the Commencement Bay and ferry docks that can be used for cocktail hour.

Burgee Room

The Burgee Room can accommodate up to 20 guests and overlooks the Grand Ballroom and Restaurant. This room is perfect for lunch, meetings, dinner, or social events. Buffet or display style only.

Crow's Nest Room

The Crow's Nest Room, is classically maritime decorated with an unsurpassed 365 view of the sound and Mt Rainier. The Crow's Nest Room accommodate up to 40 guests. Buffet or display only

FEES

Room Rental Fees

Crow's Nest Room	Up to 40 guests	Member \$ 0 - Non \$ 100.00	Minimum- \$500.00
Burgee Room	Up to 20 guests	Member \$ 0 - Non \$50.00	Minimum- \$300.00
Small Ballroom	Up to 100 guests	Member \$ 0 - Non \$ 200.00	Minimum \$1200.00
North-West Ballroom	Up to 75 guests	Member \$ 0 - Non \$ 155.00	Minimum \$900.00
Grand Ballroom	Up to 250 guests	Member \$ 0 - Non \$ 400.00	Minimum \$3000.00

Members **personal events** do not pay the required room rental fee. Member personal events are Birthdays, Anniversary, Memorial. All other events pay the rental fee. The Room Rental Fee includes tables, chairs, club linens, china and glassware and the use of the room for five hours. Room Minimums are for evening events and include food and beverage sales.

Ceremony Fees

Ceremony Setup Fee \$500.00

The rehearsal time will be given based on the availability of the Club.

Food and Beverage Fees

Chef Attendant \$75.00

Off Duty Police Officer \$325.00

Surcharge for Buffets under 25 guests \$125.00

A 20% service charge and sales tax will be added to all pricing. If tax exempt, a DR-14 form must be submitted for every event.

Additional Rental Equipment

TV Screen Access \$100 All inclusive

ALCOHOL

Club employees have the right to not serve alcoholic beverages to anyone less than 21 years of age, to comply with Federal, State and Local laws. Our professional staff is trained to monitor alcohol consumption and signs of impairment and is bound by law to remove any alcoholic beverages from the hands of anyone at any time on Club property. Adult guests are not permitted to pass alcohol to anyone under 21 or to ask staff members to do so.

Bartender fees will be \$75 per bar. All banquet bars will have a minimum of \$250 in sales (each) to waive bartender fees.

DAMAGE & SECURITY

Any damage to Club, its employee's, members or guest's property shall be the sole responsibility of the host and sponsoring member. The client agrees to pay for any damages that occur while client is using the premises excluding normal wear & tear. Evening functions with more than 50% under age attendees will require an off-duty police officer in attendance.

FAVORS, NOVELTIES, DÉCOR

All favors, novelties and décor are the sole responsibility of the host to supply, decorate and remove after the function. TYC is not responsible for the loss or damage of such articles. Candles must be votive style, battery operated, non-drip and NO open flame displays are allowed.

No glitter, Confetti may be scattered on the tables, buffet displays or reception welcome areas as these cause carpet vacuuming challenges and labor increases. Sparklers are also not permitted under any circumstances; please coordinate with your catering manager your décor needs as you progress with planning your event.

GUEST GUARANTEE

You agree that the club must supply all food and beverage items purchased or consumed by your attendees at the club. At least 72 hours before your event you need to inform/supply the catering/sales manager/coordinator of the guarantee attendance for all food and beverage functions, this communication must be made via in-person or phone call as an e-mail does not guarantee a final number of attendees. If you do not provide a guarantee of attendance within 72 hours, we will automatically use the anticipated number of attendees provided by you to determine final F&B charges. A final BEO (Banquet Event Order) will be emailed/faxed or handed to you for a signature prior to the event. Every attempt will be made by the club to assist you with guests count increases, typically the club will prepare up to 5% above minimum guarantees.

DEPOSIT AND CANCELLATION POLICY

All ballroom events will require a deposit of \$1500, NW room will require a deposit of \$500. The booking group agrees that if for whatever reason this commitment is cancelled the following chart of damages will be observed
Friday & Saturday Ballroom Cancellation 90 days out damages \$1500 (If club is unable to re-book). Friday & Saturday NW Cancellation 90 days out damages \$500 (If club is unable to re-book). Friday & Saturday small private room Cancellation 1 week out \$75 (If club is unable to re-book)

LINENS

TYC will provide basic WHITE club linens. The following colors are available in napkins and are subject to availability: white, ivory, and black. Overlays, specialty colors will be available upon request and paid by the event or member representative. Auctions and larger fundraising events with above average linen needs will have a linen charge of \$1.50 per person.

MENU

TYC looks forward to assisting you in menu planning and a full banquet menu will be provided with a wide range of options for your event, should you decide to have something not in the menu our culinary team can assist you with cuisine, item variety and pricing. A pre-set menu is required for any group of 12 or more guests and must be selected 10 days prior to your event. Any personal recipes submitted for an event will be considered at the discretion of the Executive Chef. Due to food safety, under no circumstances may food be taken from events at TYC except for Mom & Dad or Bride & Groom meals after an event is finished.

To insure the finest of quality and service plated events will be organized with a single choice of entrée for the entire group. Dual entrée selection will be considered for parties UNDER 50 attendees with an exact count of entrée selection furnished to this office 3-day prior the actual event. To ensure proper timing and service of your function and our members the A La Carte dining is limited to no more than 12 guests without approval from the club manager.

A limited third party menu (TBD) policy is available for special occasions; please consult with your catering/sales coordinator for details and cost.

MUSICIANS

Band Members may not be served alcoholic beverages nor eat or take food off any buffets. The host of the event must make arrangements for beverages and food. All music acts, bands and/or performers must contact the club 30 days out with staging and power requirements for final approval.

PLANNED EXITS

Upon exit bubbles and/or rose petals can be thrown to the bride and groom outside of the main entrance only. **No fireworks, rice or sparklers are permitted.** Any extensive clean up fee from the exit will incur ranging from \$100 to \$175 plus service fee depending on the cleanup.

PRICING

All pricing is subject to change without notice at any time prior to menu commitment.

SERVICE CHARGE & TAX

A service charge of 20% will be added to all food and beverage purchases plus local and state taxes.

SETUP AND BREAKDOWN

In most situations, the room will be set for the event the night prior. Rooms are customarily available for setup of décor at 8:00am for lunches and 2:00pm for receptions and dinner. As always, you will be informed of the setup time based on the availability of the club. The same policy applies for breakdown.

STORAGE

The club will not be responsible for storing items, props, plants, food, flowers, and equipment ETC for your event. We will assist you with some space if possible but due to health department and space restrictions refrigerated storage will not be available.

TASTINGS

Tastings are available for events booked with TYC. Tastings are subject to availability of the Club and the schedule of the Executive Chef. Tasting items will be charged at event menu pricing if event is booked or billed if it is not. A minimum of 100 anticipated guests are required for all tastings with a maximum of 4 people.

SETTLING THE CHARGES

All banquet events will be charged to the sponsoring member account. No “Split Check” will be honored as host/member will be responsible to collect all revenues due on their behalf.

I have read and agree to comply with the above TYC policies.

Signature

Date

Sponsor (if applicable)

Date

BANQUET/MEETING RESERVATION FORM

Requested Date _____

Time _____ To _____

Type of Event _____

Number of Guests _____

Immediate Family Club Event

Other

Sponsoring Member Name _____

Club Number _____

Contact Name _____

Phone _____

Address _____

Phone _____

Room Desired

- Main Ballroom 250 Capacity
- Small Ballroom 100 Capacity
- Northwest Room 75 Capacity
- Crow's Nest 40 Capacity
- Burgee Room 20 Capacity

Food Service Yes No

Food Service Time _____

Bar Service Yes No

Bar Service Time _____

Will you have Music? _____

Time of Music _____

AS A MEMBER SPONSOR, I AGREE TO BE PRESENT AT THE EVENT I AM SPONSORING.

Member's Signature

Date

Office Use Only

Date Received

Deposit Amount

MEMBER FUNCTION QUESTIONNAIRE

To comply with Internal Revenue Service guidelines, the following information must be obtained for all functions of more than eight persons.

Host Member's Name _____

Member Number _____ Date of Function _____

Total Number in Group _____ Estimated Total Charges \$ _____

The host member must answer the following questions:

I have paid for the services and will not be reimbursed for nonmember charges _____

Number of nonmembers in group _____ Estimated nonmember charges \$ _____

If yes, skip the rest of the questions and sign at the bottom.

If no, please continue.

I will be reimbursed by nonmembers, other than my employer, or they will pay the club directly _____.

If yes, indicate the amount paid by nonmembers \$ _____

If this is a gratuitous payment for your benefit, indicate donor's name and your relationship to donor _____

Donor's name & relationship _____

Reason why gratuitous _____

I will be reimbursed by my employer, or he/she will pay the club directly _____

If yes, complete the following:

Employer's name & address _____

Indicate the amount of the payment attributable to nonmember use _____

If a large number of nonmembers are involved and they are readily identifiable as a particular class of individuals, please indicate such class and the business or other relationship to the member or indicate each nonmember's name and business or other relationship to the member on the back of this form.

Class of individual's _____ Relationship to member _____

Were your business, personal or social purposes served by this nonmember use _____

Member's position in company _____

Purpose served _____

Signature of Member _____ **Date** _____

BREAKFAST & BRUNCH

Continental Breakfast

Choice of Three of the Following...

Oven Fresh Danish ~ Bagels with Cream Cheese ~ Assorted Mini Muffins ~ Fresh Sliced Fruit
Croissants ~ Assorted Yogurts

Includes Freshly Brewed Coffee and Orange Juice

12.00++

Create Your Own Breakfast Buffet

Includes assorted breakfast breads with Jams and Marmalade

Choice of One...

Scrambled Eggs or Scrambled Eggs mixed with either Cheese, Bacon or Ham

Choice of Two...

Bacon or Sausage Patties or Sausage Links

Choice of One...

Cheese Grits or Hash browns or Home Fries

Choice of One...

Quiche Lorraine, Ham & Broccoli Quiche or Spinach & Swiss Quiche

Seafood Newburg

Smoked Salmon Croquettes with Lemon Dill Sauce

Crepes with Ham, Eggs and Boursin Cheese

Traditional Eggs Benedict or Eggs Benedict with Sliced Tomato and Sautéed Spinach

With Freshly Brewed Coffee, Tea and Orange Juice

21.00++

(25 guest minimum-- \$100 surcharge for events less than 25 guests)

Stations

Belgian Waffle Station with Fruit Toppings 6.00++

Omelet Station with the Works 9.00++

(Chef - Attendant Fee of 75.00++)

LUNCHEON PLATES

Chilled Lunch

Includes rolls & butter, Coffee and Tea—Dessert & salads are available at an additional charge

Grilled Chicken Breast Salad

Choice of Derby, Spinach or Caesar Salad

14.00++

Caesar Chicken Salad

Traditionally prepared. Grilled Chicken breast

14.00++

Traditional Cobb Salad

Grilled Chicken Breast Served over Tossed Greens, Bacon, Bleu Cheese, Tomatoes, Black Olives, Egg and Avocado with Horseradish Vinaigrette

15.00++

Tuna Steak Nicoise Salad

Mixed Greens, Redskin Potatoes, Olives, Asparagus, Roasted Red Peppers, Marinated Artichoke Hearts, Egg and Anchovies with Bay shrimp and Red Wine Vinaigrette

16.00++

Shrimp Avocado Salad

Halved California Avocado filled with Dilled Baby Shrimp Salad and Mixed Greens

15.00++

Beet and Goat Cheese Salad

Roasted Beets, Crumbled Goat Cheese and Mixed Field Greens garnished with Toasted Walnuts and Orange Vinaigrette

15.00++

Cherry Chicken Salad

Grilled Chicken Breast over Mixed Greens, Sugared Pecans, Crumbled Gorgonzola Cheese, Red Onion, Diced Cherries and Raspberry-Maple Salad Dressing

14.00++

Turkey Club Wrap

Slow Roasted Turkey Breast, Sugared Bacon, Avocado, Lettuce, Tomato and Herbed Mayonnaise With Potato Chips or Fresh Fruit

12.00++

Club Sandwich

Smoked Turkey, Ham, Swiss and American Cheeses, Bacon, Lettuce and Tomato on Toasted Whole Wheat Bread

12.00++

Hot Lunch

Includes rolls & Butter, Coffee and Tea-Dessert & salads available at an additional charge

Grilled Chicken and Goat Cheese Crepes

With Wild Mushroom Sauce and Julienne Vegetable Medley

15.00++

Homemade Quiche

With Hollandaise and Fresh Fruit

14.00++

Chicken Breast Classics

Choose One: Piccata, Marsala or Parmesan

Served with Rice Pilaf, Egg Noodles or Whipped Potatoes and Chef's Choice Seasonal Vegetable

16.00++

Potato Crusted Salmon

With Rice Pilaf and Chef's Choice Seasonal Vegetable

16.00++

Herb-Baked Tilapia

Mild, Sweet Tilapia dusted with Fresh Herbs and topped with Champagne and Caper Cream Sauce

16.00++

Chardonnay Chicken

Seared Chicken Breast with Chardonnay Wine, Red Grapes, Chives and Cream Sauce

17.00++

TYC Signature Meatloaf

Served over Mashed Potatoes with Southern Style Green Beans and Topped with Mushroom Gravy and Tobacco Onions

15.00++

TYC Citrus Halibut

Tender baked fresh halibut, citrus Beurre Blanc, rice pilaf and Julienne vegetable medley

18.00++

Old Country Chicken

Roasted Chicken Breast served over Cheesy Polenta and Haricot Vert Beans

With Artichoke, Tomato and Mushroom Sauce

16.00++

Grilled Marinated Flank Steak

Served Over Mashed Potatoes with Haricot Vert Beans, Pan Gravy and Tobacco Onions

16.00++

LUNCHEON BUFFET

TYC Deli Luncheon Buffet

Sliced Deli Meats

Including Smoked Turkey, Ham, Roast Beef and Salami
Cheddar, American and Swiss Cheeses
Lettuce, Tomato, Onion and Pickle
Assorted Breads, Condiments and Rolls

Choice of One...

Clam Chowder or Soup Du Jour

Choice of One...

Potato Salad, Pasta Salad **or** Coleslaw

Choice of One...

Hot Fudge Cake **or** Bread Pudding
Served with Vanilla Bean Ice Cream
or Banana Pudding

Includes Coffee and Tea

18.00++ per person

(25 guest minimum—Buffet Serving Time of 1.5 Hours)

Soup and Salad Buffet

Limited Salad Bar

Lettuce, Tomatoes, Cucumbers, Sliced Red Onions, Mushrooms, Bacon Bits, Cheese
and Toasted Croutons
With Ranch, Bleu Cheese and Italian Dressings

Choice of One...

Clam Chowder or Soup Du Jour

Choice of One...

Hot Fudge Cake **or** Bread Pudding
Served with Vanilla Bean Ice Cream
or Banana Pudding

Includes Hot Rolls, Butter, Coffee and Tea

16.00++

(15 guest minimum)

LUNCHEON BUFFET

Entrees

Choice of One...

Beef Burgundy	Jamaican Jerk Chicken
Chicken Breast Picatta Or Marsala	Herb Crusted Salmon with Caper Crème
Maple-Rosemary Crusted Pork Loin	Southern Fried Chicken
Herb Roasted Chicken Breast	Asian Style Chicken with Lo Mein
Grilled Pork Loin with Balsamic Onions	Cheese Tortellini with Tomato Basil Sauce
Smoked Salmon Croquettes. Lemon Caper Beurre Blanc	Pesto Chicken

Starches

Choice of One...

Whipped Garlic, Buttered or Dijon Mashed Potatoes or Mashed Sweet Potatoes	Roasted Fingerling Potatoes with Fennel
Egg Noodles with Butter and Parsley	Basmati Rice with Golden Raisins and Almonds
Baked Macaroni and Cheese	Yukon Gold Mashed Potatoes
Roasted Red Potatoes with Garlic and Rosemary	Cornbread Dressing with Sage and Apples
Potato and Sweet Onion Gratin	Wild Rice Pilaf
Rice Pilaf with Orzo and Almonds	Lyonnaise Potatoes
	Penne Pasta with Garlic Cream Sauce

Vegetables

Choice of One...

Broccoli Casserole	Honey Glazed Carrots
Southern Style Green Beans	Asparagus and Shitake Mushrooms
Roasted Seasonal Vegetables	Green Beans with Walnut Butter
Butternut Squash with Sage Brown Butter	Zucchini, Yellow Squash and Tomato Gratinee
Green Bean Almandine	Lemon Broccoli

Limited Salad Bar

Lettuce, Tomatoes, Cucumbers, Sliced Red Onions, Mushrooms, Bacon Bits, Cheese and Toasted Croutons. Ranch, Bleu Cheese and Italian Dressings
Includes Hot Rolls, Butter, Coffee and Tea

Dessert

Choice of One...

Hot Fudge Cake or Bread Pudding Served with Vanilla Bean Ice Cream
or Banana Pudding

17.00++ per person

(25 guest minimum---1.5 hour serving time)

DINNER BUFFET

Entrees

Choice of Two...

Beef Burgundy
Chicken Breast Picatta Or Marsala
Maple-Rosemary Crusted Pork Loin
Herb Roasted Chicken Breast
Grilled Pork Loin with Balsamic Onions
Smoked Salmon Croquettes
with Lemon Caper Beurre Blanc
Jamaican Jerk Chicken
Herb Crusted Salmon with Caper Crème

Southern Fried Chicken
Sliced Baked Virginia Ham
Roast Turkey
Baked BBQ Chicken
Shrimp Primavera Pasta
Asian Style Chicken with Lo Mein
Cheese Tortellini with Tomato Basil Sauce
Pesto Chicken
Sliced Top Round of beef

Starches

Choice of Two...

Whipped Garlic, Buttered or Dijon Mashed Potatoes
or Mashed Sweet Potatoes
Egg Noodles with Butter and Parsley
Baked Macaroni and Cheese
Roasted Red Potatoes. Garlic and Rosemary
Potato and Sweet Onion Gratin
Rice Pilaf with Orzo and Almonds

Roasted Fingerling Potatoes with Fennel
Basmati Rice with Golden Raisins and Almonds
Yukon Gold Mashed Potatoes
Cornbread Dressing with Sage and Apples
Wild Rice Pilaf
Lyonnais Potatoes
Penne Pasta with Garlic Cream Sauce

Vegetables

Choice of Two...

Broccoli Casserole
Southern Style Green Beans
Roasted Seasonal Vegetables
Butternut Squash with Sage Brown Butter
Snow Peas with Carrot Ribbons
Green Bean Almandine

Roasted Root Vegetables
Honey Glazed Carrots
Asparagus and Shitake Mushrooms
Green Beans with Walnut Butter
Zucchini, Yellow Squash and Tomato Gratinee
Lemon Broccoli

Limited Salad Bar

Lettuce, Tomatoes, Cucumbers, Sliced Red Onions, Mushrooms, Bacon Bits, Cheese
and Toasted Croutons. Ranch, Bleu Cheese and Italian Dressings

Dessert

Choice of One...

Hot Fudge Cake or Bread Pudding Served with Vanilla Bean Ice Cream
or Banana Pudding or Assorted Chef Choice Dessert Display

Includes Hot Rolls, Butter, Coffee & Tea

Choice of one entrée 26.00 – Choice of two entrées 29.00++ per person
(50 guest minimum---1.5 hour serving time)

PLATED ENTREES

*Choice of Salad Course
Followed by Entrée Course with choice of one Starch and one Vegetable
Includes Warm Rolls, Butter, Coffee and Tea*

Entrée Options

Chardonnay Chicken

Seared Chicken Breast with a Chardonnay Wine, Grapes, Chives and Cream Sauce
24.00++

Mediterranean Stuffed Breast of Chicken

With Artichoke Hearts, Goat Cheese, Scallions and Sundried Tomatoes
25.00++

Chicken Oscar

French-Style Roasted Chicken Breast Topped with Lump Crabmeat, Asparagus and Hollandaise
Sauce
29.00++

Roasted Pork Loin

Maple-Marinated Pork Loin with Barbequed Onions and Sautéed Apples
24.00++

Marinated Grilled Pork Tenderloin

Served with a Balsamic Onion Marmalade
25.00++

Herb Baked Halibut

Halibut with Fresh Herbs and Topped with a Champagne, Chive and Capers Sauce
32.00++

Cajun Dusted Salmon

Farm Raised Atlantic Salmon Dusted in Zesty Cajun Spices with a Chilled Cucumber Salsa
26.00++

Port Glazed Petite Beef Filet

Six Ounce Petite Filet, Glazed in Port Wine and Topped with Stilton Bleu Cheese
31.00++

PLATED ENTREES

(cont.)

Prime Rib of Beef

Twelve Ounce, Slow Roasted Prime Rib Served with Horseradish Cream and Au Jus
27.00++

Surf & Turf

Petite Filet Mignon with Red Wine Demi paired with an Herb Marinated Pacific Salmon filet and Dill Beurre Blanc. Served with Chef vegetables and country rice pilaf
34.00++

Anton Pasta

Al dente Penne pasta tossed in a creamy Asiago cheese sauce with sun-dried tomatoes, black olives, artichoke hearts, tri-color peppers, Pancetta and grilled chicken breast.
20.00++

Three Cheese Meat Lasagna

Semolina pasta, Asiago, Parmesan and Mozzarella cheeses, garden herbs, fresh Marinara and ground chuck
19.00++

PLATED DUO ENTRÉE OPTIONS

Coriander Seared Breast of Chicken with Jumbo Lime Shrimp Brochette

31.00++

Pepper Seared Filet of Beef with Jumbo Lump Crab Cake

Pepper-Seared Six Ounce Petite Filet and Fresh Lump Crab Meat, Lightly Breaded, Fried and Served with a Lemon Dill Sauce

34.00++

Tamarind Bronzed Filet Mignon and Jerk Rubbed Pacific Salmon

Petite Filet Mignon & Pacific Salmon Hand Rubbed with Jerk Seasoning. Roasted Shallot Glaze

34.00++

All Beef will be cooked to Medium Rare Temperature unless otherwise noted

Pick one Starch and one Vegetable

Starches

Whipped Garlic Mashed Potatoes
Roasted Red Potatoes with Garlic and Rosemary
Potato and Sweet Onion Gratin
Wild Rice Pilaf
Roasted Fingerling Potatoes with Fennel
Potatoes Dauphine
Truffle Whipped Potatoes
Wild Mushroom Risotto

Vegetables

Asparagus
Green Beans
Roasted Seasonal Vegetables
Vegetable Medley
Green Bean Almandine
Petite Baby Vegetables
Lemon Broccoli
Sautéed Spinach

Salad Options

Classic Caesar

Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons with Caesar Dressing

Spinach Salad

Spinach Leaves, Sliced Mushrooms, Bacon Bits, Bermuda Onion with Raspberry-Balsamic Vinaigrette

Premier Salad

Field Greens, Wedge of Tomato, Sliced Mushrooms, Carrot Curls with Ranch, Balsamic or Bleu Cheese

Chopped Kale Salad

Chopped Kale with Bacon, Mushrooms, Tomatoes, Peas, Red Onion, Boiled Egg and Feta Cheese with Honey Lemon Tarragon Vinaigrette

SPECIALTY BUFFETS

Western Barbecue

Green Salad with Spicy Ranch Dressing
Cajun Potato Salad
Southwestern Coleslaw
Barbecue Chicken & Baby Back Ribs
Spicy Baked Beans
Seasoned Potato Wedges
Corn on the Cob
Jalapeno Corn Bread
TYC Chocolate Cake a La Mode
Coffee and Tea

30.00++

South of the Border

Garden Green Salad
Flour and Corn Tortillas
Chicken **or** Beef Taco Meat
Chicken Enchiladas
Rice & Refried Beans
Shredded Cheddar Cheese
Sour Cream Sauce - Chipotle Salsa
Guacamole & Shredded Iceberg Lettuce
Honey Sapidillas
Coffee and Tea

26.00 ++

Italian Pasta Bar

Caesar Salad
Antipasto Display
Roasted Vegetable Display
Linguine & Penne Pasta
Grilled Chicken
Meatballs
Alfredo, Marinara &
Pesto sauces
Parmesan Cheese, Black Olives
Garlic Bread Sticks
Tiramisu
Coffee and Tea

26.00++

TYC Favorite

Chef Carved Oven Roasted Prime Rib
Baked Salmon with Cucumber Dill
Chicken Picatta
Garlic Roasted Red Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Mixed Green Salad
Pasta Salad
Rolls and Butter
TYC Chocolate or Vanilla Cake a La Mode
Coffee and Tea

37.00++

Chef Attendant Fee of 75.00++ for Action or Carving Stations

HORS D'OEUVRES

Pricing will be determined by selection and serving time. Minimum 4 dz.

36.00 ++ dozen

- Coconut Lobster Skewers
- Mini Crab Cakes with Remoulade
- Crab and Spinach Dip
- Grilled, Pesto Marinated Jumbo Prawns
- Grouper Fingers with Tartar Sauce
- Tempura Shrimp with Hoisin Sauce
- Scallops Wrapped in Bacon
- Beef Satay with Teriyaki Glaze and Toasted Sesame Seeds
- Sweet Potato Chip with Rock Crab and Lemon Zest
- Smoked Salmon on Pumpnickel Rounds
- Apple Smoked Duck Breast Pinwheel
- Tuna Tartar on Wonton Chips with Wasabi Crème Fraiche
- Lobster Medallions on Toasted Melba Rounds with Curry Papaya Relish
- Grilled Prosciutto Wrapped Shrimp

28.00++ dozen

- Chicken Satay with Peanut Sauce
- Andouille Sausage in Puff Pastry
- Spinach & Feta Cheese in Phyllo
- Buffalo Chicken Wings with Creamy Bleu Cheese Dip
- Vegetable Spring Rolls with Spicy Plum Sauce
- Wild Mushroom Tart
- Dates Wrapped in Bacon
- Mozzarella Sticks with Marinara
- Lime-Marinated Chicken Skewers with Avocado Dip
- Slow Roasted Pork Satay with Thai Peanut Sauce
- Cashew Chicken Spring Roll with Spicy Plum Sauce
- Spicy Jerk Chicken Kabobs with Pineapple Mango Salsa
- Coconut Fried Shrimp with Orange Marmalade
- Feta & Parmesan Stuffed Mushrooms

19.00 ++ dozen

- Meatballs in Spicy Barbecue Sauce
- Tomato & Basil Crostini with Mozzarella
- Fried Pot Stickers with Ginger Soy Sauce
- Fried Jalapeno Poppers with Cream Cheese
- Chicken Waldorf on Crostini
- Mini Pinwheel Sandwiches
- Bacon Wrapped Water Chestnuts

CARVING STATIONS

All Carving Stations require a mandatory Chef Attendant at 75.00++

Calypso Pork Loin

Mojo Marinated Pork Loin Roasted with an Island-Inspired Brown Sugar and Spice Crust. Served with Soft Dinner Rolls and Condiments

225.00++ (Serves 25-30)

Carved Tenderloin of Beef

Served with Caramelized Onion Compote, Bleu Cheese Dip, Soft Dinner Rolls and Condiments

295.00++ (Serves 20-25)

Carved Eye Round of Beef

Served with Dijon Mustard and Horseradish Cream, Soft Dinner Rolls, and Condiments

400++ (Serves 75-100)

Jerk Rubbed Turkey Breast

Served with Grilled Fruit Compote, Soft Dinner Rolls and Condiments

(Available Fried as well)

185.00++ (Serves 25)

Bourbon Glazed Ham

Served with Spicy Mustard, Orange Marmalade, Soft Dinner Rolls and Condiments

175.00++ (Serves 25-30)

PRESENTATIONS AND DISPLAYS

Whole Poached or Smoked Salmon

With Toasted Pita Chips, Lavosh Bread,
Assorted Crackers and Dilled Sour Cream

375.00++ (serves 75-100)

Cold Seafood Display

With Shrimp, Oysters, Scallops and Mussels
\$ Market Price

Assorted Finger Sandwiches

Chicken Salad, Tuna Salad, Egg Salad, Pimento
Cheese or Cucumber Dill

300.00++ (serves 100)

Assorted Sushi Rolls

California, Philadelphia and Spicy Tuna Rolls
With Wasabi, Soy Sauce, Squid and

Wakame Salad

\$ Market price

Fresh Fruit Display

Pineapple, Cantaloupe, Honeydew Melon,
Strawberries and Grapes

200.00++ (serves 50)

International Cheese Display

Assorted Cheeses with Crackers and Fruit

250.00++ (serves 50)

Antipasto Display

Genoa Salami, Ham, Provolone Cheese,
Buffalo Mozzarella, Marinated Artichoke
Hearts, Sun Dried Tomatoes, Marinated
Peppers, Kalamata Tapenade, Black Olives
and Spanish Olives with Artisan

Bread Display w/ Herbed Olive Oil

250.00++ (serves 50)

Bruschetta Station

Red Pepper Hummus, Baba Ganesh,
Traditional Hummus, Toppings to include
Tomato, Basil, Sundried Tomato and
Caper Tapenade, Artichoke and
Feta Tapenade with Toasted

Pita Points and Baguettes

250.00++ (serves 50)

Fresh Vegetable Display

Broccoli, Cherry Tomatoes, Yellow Squash,
Zucchini Squash, Celery, Bell Peppers
and Carrots with Ranch Dressing and

Sundried Tomato Dip

200.00++ (serves 50)

ACTION & FREE-STANDING STATIONS

All Stations require a minimum of 25 guests and a mandatory Chef Attendant fee at 75.00++

Gourmet Pasta Bar

Choice of One Pasta:

Bowtie, Penne or Tricolor Tortellini with Marinara and Alfredo and Assorted Toppings to Include Grape Tomatoes, Red and Green Peppers, Baby Spinach, Black Olives, Portabella Mushrooms, Roasted Garlic and Shaved Red Onions

11.00++pp

Caribbean Grill

Ginger and Lime Marinated Skirt Steak
Whole Sides of Spice Rubbed Fresh Grilled Halibut with Jerk Barbecue, Hot Pepper and Island Citrus Relish and Jalapeno Corn Muffins

15.00++ pp

Mashed Potato Bar

Smashed Yukon Golf and Roasted Sweet Potatoes with Toppings to Include Scallions, Tomatoes, Sour Cream, Brown Gravy, Bacon, Smoked Cheddar Cheese and Bacon Bits

6.00++pp

Risotto Station

Cheesy Pesto Risotto, Chicken, Feta and Sundried Tomatoes, Saffron Risotto & Mussels
Shrimp & Truffle Chanterelle Mushrooms

19.00++pp

Tostada Station

Jerk Pulled Pork, Spiced Chicken Chipotle Guacamole, Tomato and Onion Salsa, Sour Cream, Shredded lettuce, Shredded Cheese, Jalapeno, Green Onions, Black Beans and Jerk Tapenade

12.00++pp

Shrimp & Grits

Toppings to include Bacon, Cheese and Green Onions with Fried Green Tomatoes and Mini Cornbread Muffins

18.00++pp

Asian Station

Chicken and Beef with Oriental Vegetables, Pineapple Sticky Rice, Chilled Lo Mein Noodle Salad and Vegetable Spring Rolls

12.00++pp

DESSERTS

Homemade Tiramisu

Espresso Crème Anglaise

TYC Flourless Chocolate Suicide Torte

Chantilly Crème

NY Style Cheesecake

Chantilly Crème and fresh berry garnish

Salted Caramel Vanilla Crunch Cake

Crème Anglaise

Big Apple Pie

Caramel Swirl

6.00++ pp

Action Dessert Stations

Bananas Foster

Sliced Bananas Flamed in Brandy and Brown Sugar and served over Vanilla Bean Ice Cream

Prepared to Order by a Chef Attendant

Chef Attendant Fee of 75.00++ is required—Limited to 25 guests

8.00++pp

Exotic Island Fruits

Assorted Specialty Fruits, Flambéed with Bacardi Rum

Chef Attendant Fee of 75.00++ is required—Limited to 25 guests

7.00++pp

BEVERAGES & WINE SELECTIONS

Beer

Maximum of 2 kegs per function, approximately 142 glasses per keg.

Domestic Keg - (Miller, Budweiser, Coors,)	350.00
Micro Brew Keg - (Alaskan Amber, Full Sail, Red Hook)	450.00
Beer Domestic Bottle	4.00
Beer Import Bottle	5.00
Beer Domestic Glass	4.00
Beer Import Glass	5.00

Wine

House Wines by CK Mondavi (Bottle)	23.00
House Wines by CK Mondavi (Glass)	7.00
House Bubbly	23.00

Cocktails

Well Drinks	6.00
Call Drinks	7.00
Premium Drinks	9.00 +
Specialty Drinks	10.00 +

Non-Alcoholic

Coffee by the pot	9.00
Coffee by the Urn	1.5 Gallon 40 Cups 60.00
	3 Gallon 80 Cups 115.00
Assorted Canned Soft Drinks	2.00
Fruit Punch-1 Gallon 30 punch cups	45.00
Fruit Punch with Sherbet- 1 Gallon 30 punch cups	55.00
Ice Tea- Gallon 16 glasses	25.00
Sparkling Cider- Bottle	15.00

TYC BAR PACKAGE SERVICE

Premium Plus House Wine Options

TYC also offers cocktail services based per person, per hour charge. These are unlimited cocktails, beer, wine and sodas. 50 guest and two-hour minimum required. Additional charges may apply if under the minimums. Maximum service is 4 hours. We reserve the right to end any bar event if management deems it necessary at any time and without notice if guests do not follow local alcohol policies and permit restrictions.

Service Time	House	Upscale	Premium	Beer & Wine (House)
1 st Hour	\$12	\$15	\$17	\$14
2 nd Hour	\$9	\$10	\$11	\$9
3 rd Hour	\$7	\$9	\$10	\$8
4 th Hour	\$6	\$8	\$9	\$8
2 Hr. Package	\$21	\$25	\$28	\$23
3 Hr. Package	\$28	\$34	\$38	\$31
4 Hr. Package	\$34	\$42	\$47	\$39

Upscale wines and spirits TBD at time of booking