



TACOMA YACHT CLUB

Banquet Guide

On behalf of the members and staff, welcome to the Tacoma Yacht Club.

Tacoma Yacht club enjoys a long-standing reputation as one of the oldest yacht clubs on the entire west coast. The club traces its history back to 1889 and has always been an important part of the boating scene in the whole of Puget Sound. The Tacoma Yacht club is home to an active fleet of power and sail boaters as well as being a social center for its associate and non-boating senior members.

For many years the members of the Tacoma Yacht Club along with their friends and families have been coming here to celebrate their most important events.

The club boasts a modern and spacious clubhouse. Our Point Defiance location adds to the ambiance of the club. We take great pride in providing the finest cuisine and service in a smoke free atmosphere, and with our breathtaking views of the Olympic Mountain range, Mt. Rainier, and Commencement Bay we promise to do everything possible to make your time here worry-free and enjoyable. We wish you and your guests a wonderful, memorable experience.

5401 Yacht Club Road, Tacoma, WA 98407 | 253-752-3555 | banquets@tacomayachtclub.org

Banquet Policy Rules

Because the Tacoma Yacht Club is a private, member-owned facility we require that a member sponsor all events.

Sponsored Events

A Member may sponsor extended family, friends or organizations that are not club members, and these persons or entities may host events at the Tacoma Yacht Club in accordance with the Club Banquet Policy. A member, acting as a sponsor, may not pass their membership privileges to the sponsored person or entity. Sponsoring members **must be in attendance during the entire function and are responsible for the actions of all guests attending. The sponsoring member is responsible for all charges and will be billed directly through their club account.** All accounts are due and payable within 1 week after the function. (The term entity used here includes but is not limited to, organizations, corporations, businesses, and clubs, whether social, civic, or commercial.) The banquet facilities are not to be used for commercial enterprise, and certain types of functions may be restricted.

Member Initial _____ Sponsored Entity _____

Member Events

A member event is defined for our purpose as a personal event (i.e. wedding reception, family re-union, memorial, birthday party etc.) hosted by the actual member, spouse or minor children. The room rental fee for a members personal event is **half** of the full rental fee. Member usage other than those types of events listed above does **not** qualify for the above discount.

Member Initial _____ Sponsored Entity _____

Reciprocal Events

Reciprocal Members may make use of the Tacoma Yacht Club facilities for catered events and do not require a TYC sponsor. Proof of reciprocity and a credit card account on file with the office is required. **There is an additional \$2.50 per person Room Rental Fee for Reciprocal Member Events.**

Member Initial _____ Sponsored Entity _____

Planning Your Special Occasion

The earlier you can set a date for your special occasion, the better we will be able to accommodate you. Once you have selected a date, you can make an appointment with the Banquet Manager to view the facility and select an available room that meets your requirements. You will be provided with a banquet guide complete with menu ideas and a "Private Event Contract". **Please read it over carefully.** Please sign the contract and return it to the club along with a check for the reservation deposit. The space you have requested to use will be reserved for your specific function when the signed contract is returned, check for the deposit, and the written approval of the sponsor, have been received by the Banquet Manager. Any deposit or payment you make before the final statement issued will be credited toward the cost of the event. Our phone number is (253) 752.3555.

Club Policies and Rules

Food and Beverages

All food and beverages must be purchased and supplied by TYC. Due to insurance liabilities, ***remaining food items cannot be removed from the premises.*** This policy applies to all perishable foods and beverages, including entrees for guaranteed guests unable to attend.

Member Initial _____ Sponsored Entity _____

Liquor Regulations and Policies

The Washington State Liquor Control Board regulates the sales and service of alcoholic beverages. As a licensee the Club staff is responsible for the administration of these regulations, therefore liquor may not be brought into the club and the rules governing liquor service will be strictly enforced.

1. No one may carry alcoholic beverages from the building or banquet room (s) rented or consume such on-Club property except for the back deck only.
2. Guests refusing to follow Club policy will be asked to leave or may cause the termination of liquor service during the function.
3. Large parties may be asked to furnish and pay for the cost of security for events where questionable age is a factor.

Member Initial _____ Sponsored Entity _____

House Rules

The following rules are in addition to any by-law and policy rules published in the yearbook.

1. **There will be a \$500.00 clean up fee assessed for use of rice, birdseed, flowers, or confetti of any kind left behind on any TYC property.**
2. **The Banquet Manager must approve decorations and all third party rentals. Tacks, nails, tape and staples may not be used on walls or beams. No metallic confetti may be used for table decorations. Foyer, lobby, deck and outdoor decorations, signage or banners are not allowed. Décor preapproval is required by the Banquet Manager.**
3. TYC is not responsible for lost, damaged or stolen articles left on property before, during or after your event.
4. The guest is responsible for all damage repairs and cleaning of the premises above and beyond the normal use.
5. Moorage privileges, and guest dock use is for Active and Reciprocal Members only and must be arranged with the Port Captain or General Manager.
6. All guests are allowed only in the reserved room on the scheduled date and time reserved for the function. All other areas of the Club are restricted unless in the company of a member.
7. The Tacoma Yacht Club recognizes that it is legal to carry a concealed firearm with the proper permit. However, due to the potential risk of injury to Club members, guests and staff in certain situations deems it necessary to develop and implement a policy regarding the open carriage of a firearm. Therefore, the open carriage of firearms on the TYC facility or any of our owned and or leased outstations is strictly forbidden. Except for Service/Law Enforcement Officers, any members, guests, or staff members who violate this policy will be escorted off the premises.

Room Minimums, Rentals, and Other Fees

All banquet rooms at the Tacoma Yacht Club have a food minimum and a room rental fee. If the minimum is not met in food and beverage service during the function, the difference will be due. There is a 5-hour limit for room rentals.

<u>Rooms</u>	<u>Food Minimums</u>	<u>Room Rentals</u>
Burgee Room	\$ 300.00	\$200.00
Crow's Nest	\$ 700.00	\$350.00
Northwest Room	\$1100.00	\$500.00
Small Ballroom	\$1700.00	\$750.00
Main Ballroom	\$4000.00	\$1,200.00

1. Members personal events pay **half the required room rental fee.** (Birthdays, Anniversary, etc.)
2. Only the banquet room half of the deck is available when renting the Ballroom.
3. Loud music is not allowed between the hours of **11am – 1pm** and **5pm – 8pm**. Light background music is acceptable during these hours. DJ's or bands are required to finish by midnight.
4. Wedding Ceremonies can take place in the room reserved for the reception or on the adjacent lawn. No Ceremonies are allowed on the deck. **TYC does not provide ceremony chairs, or set up.** Wedding Ceremony Fee is **\$500.00.**

Member Initial _____ Sponsored Entity _____

Prices and Gratuities

Meal prices for events will be guaranteed for 15 days prior to your event. All prices are subject to change with 15 days written advanced notice of the event. Current sales tax and a 20% service charge will be added to all charges.

Member Initial _____ Sponsored Entity _____

Function Deposits

To secure your reservation you must make a deposit of \$500. ALL DEPOSITS SHALL BECOME NON-REFUNDABLE 90 DAYS PRIOR TO THE EVENT, 180 DAYS FOR WEEKEND DATES APRIL THROUGH SEPTEMBER.

Member Initial _____ Sponsored Entity _____

Guarantees

The Club requires a guarantee, on the number of attendees for an event, **10** days in advance of the function. The billing will be made for the guarantee, or the actual number attended, whichever is higher. If a guarantee is not received before this period, the most recent number of guests specified will be considered the guarantee. If attendance is above this amount, with authorization we will prepare, serve, and charge for additional meals. Be advised this may cause a delay in service and the additional meals may be different from those originally ordered.

Member Initial _____ Sponsored Entity _____

Bar Set-Ups

A minimum bar charge of \$250.00 per function requesting a bar must be met or a \$25.00 per hour bartender fee will be assessed.

Member Initial _____ Sponsored Entity _____

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 _____

_____ Email _____

Room Desired:

- Main Ballroom 200 Capacity
- Small Ballroom 100 Capacity
- Northwest Room 50 Capacity
- Crow's Nest 35 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 _____

Any audio/video equipment needs? Yes No _____

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:

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

I have paid for the services and will not be reimbursed for nonmember charges Yes _____ No _____

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

If no, please continue.

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

Yes _____ No _____

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

b. 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 _____

2. I will be reimbursed by my employer, or he/she will pay the club directly Yes _____ No _____

If yes, complete the following:

a. Employer's name & address _____

b. Indicate the amount of the payment attributable to nonmember use _____

c. 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 _____

d. Were your business, personal or social purposes served by this nonmember use Yes _____ No _____

Member's position in company _____

Purpose served _____

Signature of Member _____ **Date** _____

Breakfast

Continental

(Minimum of 15 guests)

Traditional

Assorted muffins and pastries

Chilled juices

Coffee and herbal tea

\$12 per person

Classic

Assorted muffins, pastries, and petite croissants

Seasonal fruit display

Chilled juices

Coffee and herbal tea

\$15 per person

Buffets

(Minimum of 25 guests)

The Burgee

Assorted muffins and pastries

GF-Seasonal fruit display ^{DF}

GF-Bacon and link sausage ^{DF}

GF -Scrambled eggs

O'Brien potatoes

Chilled juices

Coffee and herbal tea

\$26 per person

The TYC Northwest

Assorted muffins,
pastries and petite croissants

GF-Seasonal fruit display ^{DF}

GF- Scrambled eggs with cheese

GF- Bacon and link sausage ^{DF}

Waffles with fruit toppings and
whipped cream

O'Brien potatoes

Chilled juices

Coffee and herbal tea

\$34 per person

Buffet Lunches

(Minimum of 25)
Served with Sourdough rolls, coffee, and tea.

Choice of 1

Choose 1 Entrée,
1 salad & 2 accompaniments
\$28

Choice of 2

Choose 2 Entrées,
2 salads & 2 accompaniments
\$32

Lunch Entrées

Eggplant Parmesan
Lasagna (Meat or Veggie)
Chicken Marsala
Chicken Teriyaki DF

Garlic Lemon Chicken ^{GF}
Chicken Dijon ^{GF}
Chicken Parmesan
Pasta Primavera

Beef Carbonade ^{GF/DF}
Swedish Meatballs
Lemon Pepper Salmon* ^{GF/DF}
*Add \$3.00

Lunch Salads

Green Salad ^{GF/DF}
Asian Noodle Salad

Caesar Salad
Pasta Salad
Seasonal Fruit Salad

Potato Salad ^{GF/DF}
Pea Salad ^{GF}

Lunch Accompaniments

Roasted Red Potatoes ^{GF/DF}
Rice Pilaf ^{GF}

Potatoes Au Gratin ^{GF}
Seasonal Vegetable Medley ^{GF/DF}

Garlic Mashed Potatoes ^{GF}

Deli Supreme Sandwich Buffet

\$24

Sliced Ham, Turkey & Roast Beef ^{GF/DF}
Assorted Breads & Rolls
Mustard ^{GF/DF}, Mayonnaise ^{GF/DF}, and Horseradish ^{GF}
Green Salad ^{GF} with Choice of 2 Dressings

Sliced Imported & Domestic Cheeses ^{GF}
Lettuce, Tomato, and Onion Tray ^{GF/DF}
Choice of Pasta or (Potato Salad ^{GF/DF})
Coffee, Tea, and Iced Tea

Build your own Chef Salad Buffet

\$24

Assorted Meats, Cheeses, Vegetables, and assorted dressing. ^{GF}

Plated Lunches

Parties of **20** and under will be asked to dine in the restaurant at one table. They may order off the menu or have a limited menu designed for them. Request for two selections add \$2.00 per person.

Salads

Salads are served with fresh baked rolls and butter, coffee, tea or ice tea.

<u>Chicken & Berry Spinach Salad</u> ^{GF}	\$26	<u>Grilled Chicken Caesar</u>	\$22
Grilled chicken, seasonal berries w/chevre cheese, and toasted almonds.		Grilled chicken breast atop a Caesar salad.	
<u>Chef Salad</u> ^{GF}	\$24	<u>Prawn Forager Salad</u> ^{GF}	\$28
Ham, turkey, Swiss and Cheddar cheese presented atop mixed greens.		Arugula tossed with goat cheese, cherry tomato, mushrooms, and Roasted Shallot vinaigrette.	
<u>Shrimp Louie</u> ^{GF/DF}	\$28	<u>Warm Steak Salad</u> ^{GF}	\$32
Bay Shrimp served Louie style.		Marinated strip loin grilled, laid atop mixed greens, topped with melted Danish Bleu cheese, caramelized onions, mushrooms, and Balsamic vinaigrette.	
<u>Cobb Salad</u> ^{GF}	\$26		
Turkey, bacon, bleu cheese, tomato, olives, avocado and eggs arranged on mixed greens.			

Sandwiches

Sandwiches are served with your choice of fresh fruit, potato salad or coleslaw.

<u>Crispy Chicken Caesar Wrap</u>	\$22	<u>Turkey Club Croissant</u>	\$22
Chicken strips & Caesar wrapped in a tortilla.		Smoked turkey breast, bacon lettuce, tomato and dijonaise.	
<u>Croissant Sandwich</u>	\$22	<u>New York Steak Sandwich</u>	\$28
Tuna or chicken salad served on a flaky croissant.		Strip steak served on a grilled French roll with melted Danish blue cheese, caramelized onions, and mushrooms.	

Lunch Entrees

Served with fresh baked rolls and butter, coffee, tea or ice tea.

<u>New York Steak</u> ^{GF}	\$34	<u>Baked Salmon</u>	\$32
Topped with a red wine demi glaze, garlic herb butter and served with roasted red potatoes and vegetables.		Norwegian steelhead fillet topped with cucumber dill sauce, served with rice pilaf and vegetables.	
<u>Szechwan Prawn &Vegetable Kabob</u>	\$26	<u>Chicken Dijon</u>	\$26
Szechwan marinated and served with rice pilaf.		Pan seared breaded breast of chicken topped with Dijon cream sauce, served with roasted red potatoes and vegetables.	
<u>Vegetarian Delight</u> ^{GF/DF}	\$22		
Served with Quinoa and fresh Vegetables atop a Roasted Portabella Mushroom.			

Carved Meats

All carved meats are served with assorted rolls and condiments.

All meats will be carved by one of our Culinary Staff.

<u>Roasted Prime Rib of Beef</u> ^{GF/DF}	\$475.00
Serves approximately 30 guests, served with creamed horseradish.	
<u>Carved New York</u> ^{GF/DF}	\$375.00
Serves approximately 30 guests, served with creamed horseradish	
<u>Roasted Boneless Pork Loin</u> ^{GF/DF}	\$300.00
Serves approximately 30 guests, served with apple chutney.	
<u>Roasted Turkey Breast</u> ^{GF/DF}	\$225.00
Serves approximately 25 guests, served with cranberry sauce.	

Displays and Trays

All items below serve approximately 50 guests.

<u>Hot Sandwich Rolls</u>	\$375.00
Ham, Turkey & Roast Beef layered with Swiss & Cheddar cheese and Dijonaise. Baked & served hot.	
<u>Sliced Deli Meat and Cheese Display</u>	\$350.00
Assorted deli meats and cheeses served with party breads and rolls.	
<u>Import and Domestic Cheese Display</u>	\$320.00
Assorted cheeses displayed with crackers.	
<u>Chilled Salmon Display</u> ^{GF}	\$475.00
Pacific Salmon poached and garnished with vegetables & cream cheese.	
<u>Fresh Seasonal Fruit Display</u> ^{GF/DF}	\$275.00
Assorted fresh fruit sliced and served with a raspberry cream.	
<u>Seasonal Vegetable Crudit�</u> ^{GF}	\$250.00
Assorted garden vegetables accompanied with a Bleu cheese ranch dip.	
<u>Antipasto</u> ^{GF}	\$325.00
Grilled marinated vegetables with Italian style meats and cheeses.	
<u>Dungeness Crab and Artichoke Dip</u>	\$350.00
Served with toast-points.	
<u>Warm Spinach Dip</u>	\$325.00
Served with sliced baguettes.	
<u>Chilled Prawn Display</u> ^{GF/DF}	\$475.00
Served with lemon wedges and cocktail sauce.	
<u>Shrimp and Cream Cheese</u>	\$375.00
Cream cheese layered with bay shrimp and cocktail sauce, served with crackers.	

Cold Hors d'oeuvres

Hors d'oeuvres are sold only by the dozen.
 You should allow for 4 pieces of each per guest.
 Minimum of 4 dozen per item. No more than 4 choices.

<u>Deviled Eggs</u> ^{GF/DF}	\$22.00 dz.
Stuffed with a Dijon and light horseradish filling.	
<u>Ham or Turkey Pinwheels</u>	\$24.00 dz.
Flour tortilla filled with ham or turkey & herbed cream cheese, rolled, and cut into pinwheel sandwiches.	
<u>House Smoked Salmon</u> ^{GF}	\$26.00 dz.
Our own smoked salmon on English cucumber rounds with Gorgonzola mousse.	
<u>Barbecue Pork</u> ^{DF}	\$25.00 dz.
Marinated boneless pork loin served with hot mustard and sesame seeds.	
<u>Tomato Basil Bruschetta</u> ^{VE}	\$23.00 dz.
Served on sliced baguettes.	
<u>Crab Stuffed Phyllo Cups</u>	\$30.00 dz.
With crab, fresh Mango, and herbs.	
<u>Canapés</u>	\$22.00 dz.
Assorted toppings including Gorgonzola cheese, Prosciutto, Vegetable herb cream cheese, Humus, and Kalamata olive.	
<u>Stuffed Peppadews</u> ^{GF}	\$22.00 dz.
Sweet Picante Peppers, stuffed with garlic herb chevre cream cheese.	

Cold Salads

Each salad serves approximately 30 guests. \$175.00 each

Old Fashioned Potato ^{GF/DF}	Asian Noodle Salad ^{GF}	Pasta Salad
Caesar Salad	Tomato, Red Onion, Cucumber, & Feta ^{GF}	Spinach Salad ^{DF}
Garden Green Salad ^{GF/DF}	Marinated Vegetable ^{GF/DF}	

Hot Hors d'oeuvres

Hors d'oeuvres are sold only by the dozen.
You should allow for 4 pieces of each per guest.
Minimum of 4 dozen per item. No more than 4 choices.

<u>Spinach and Bacon Stuffed Mushrooms</u>	\$24.00 dz.
<u>Crab Stuffed Mushrooms</u> Filled with a Dungeness crab stuffing.	\$32.00 dz.
<u>Three Cheese Bread</u> French bread topped with a gratin of Parmesan, Mozzarella, and Asiago cheeses. Served with Marinara sauce.	\$20.00 dz.
<u>Meatballs</u> Barbecue, Swedish or Teriyaki.	\$20.00 dz.
<u>Pot Stickers</u> ^{DF} Asian style pot stickers served with sweet hot mustard and Teriyaki sauce.	\$22.00 dz.
<u>Chicken and Grilled Pineapple Kabobs</u> ^{DF} Teriyaki marinated and grilled.	\$25.00 dz.
<u>Dungeness Crab Cakes</u> ^{DF} Dollar size crab cakes served with a spicy mango aioli.	\$38.00 dz.
<u>Bacon Wrapped Scallops</u> ^{GF/DF} Baked Scallops wrapped with smoked bacon.	\$32.00 dz.
<u>Bacon Wrapped Water Chestnuts</u> ^{GF/DF} Baked Water chestnuts wrapped with bacon.	\$24.00 dz.
<u>Chicken Drumettes</u> ^{GF} Teriyaki, Barbecue, or Sweet & Sour sauce.	\$22.00 dz.
<u>Coconut Shrimp</u> ^{DF} Deep fried and served with a spicy mango aioli.	\$28.00 dz.
<u>Brie en Croute</u> Individual Brie cheese in puff pastry with raspberry.	\$24.00 dz.
<u>Pork and Vegetable Egg Rolls</u> ^{DF} Served with a sweet chili sauce.	\$22.00 dz.
<u>Chicken or Vegetable Quesadillas</u> Black beans, tomatoes, corn salsa, and cheddar cheese, in a grilled flour tortilla.	\$22.00 dz.

Buffet Dinners

(Minimum 35 people)

Create your own buffet from the selections listed below.

All buffet dinners are served with Dinner Rolls, butter, coffee, tea or iced tea.

<u>Selection 1</u>	<u>Selection 2</u>
1 Entrée	2 Entrée
2 Salads	3 Salads
2 Accompaniments	2 Accompaniments
<u>Pricing Per Person</u>	<u>Pricing Per Person</u>
Traditional \$34	Traditional \$38
Specialty \$36	Specialty \$40
	Combo \$43

Traditional Entrée Selections

Chicken Piccata	Vegetable Lasagna
Chicken Dijon ^{GF}	Chicken Parmesan
Meat Lasagna	Lemon Chicken ^{GF}
Swedish Meatballs	Teriyaki Chicken
Lemon Pepper Cod ^{GF}	Pasta Primavera

Salads

Mixed Green ^{GF/DF}	Caesar
Pasta Caesar	Potato ^{GF/DF}
Asian Noodle ^{DF}	Spinach ^{DF}
Cucumber Tomato ^{GF}	Pea ^{GF}
Seasonal Fruit ^{GF/DF}	Pasta

Specialty Entrée Selections

Baked Halibut * ^{GF}
 Baked Salmon * ^{GF}
 Beef Carbonade ^{GF/DF}
 Honey Glazed Ham ^{GF/DF}
 Seafood Stuffed Sole
 Carved Turkey Breast ^{GF/DF}
 Roasted New York Strip * ^{GF/DF}
 Roasted Boneless Pork Loin * ^{GF/DF}
 Oven Roasted Prime Rib of Beef * ^{GF/DF}

Accompaniments

Roasted Red Potatoes ^{GF/DF}	Potatoes Au Gratin ^{GF}
Garlic Mashed Potatoes ^{GF}	Rice Pilaf ^{GF}
Pineapple Glazed Carrots ^{GF/DF}	Asparagus (seasonal) ^{GF/DF}
Seasonal Vegetable Medley ^{GF/DF}	Green Beans with Sun-dried Tomato Butter (seasonal) ^{GF}

*Items Add \$3.00

Theme Buffets

(Minimum of 50)

These buffets are sold as complete packages.

No substitutions or changes are allowed.

Western Barbecue

Cajun Potato Salad ^{GF/DF}
Southwestern Coleslaw ^{GF/DF}
Barbecue Chicken & Baby Back Ribs ^{GF/DF}
Spicy Baked Beans ^{GF/DF}
Seasoned Potato Wedges ^{DF}
Corn on the Cob ^{GF}
Jalapeno Corn Bread
Mixed Berry Shortcake
Coffee and Tea
\$40 Per Person

South of the Border

Southwest Salad w/Chipotle Ranch ^{GF}
Soft Flour Tortillas and Hard Taco Shells ^{GF/DF}
Seasoned Ground Beef ^{GF/DF}
Chicken Enchiladas with Pepper Jack & Cheddar ^{GF}
Spanish Rice and Refried Beans ^{GF/DF}
Shredded Cheddar Cheese ^{GF}
Sour Cream and Salsa ^{GF/DF}
Guacamole and Shredded Iceberg Lettuce ^{GF/DF}
Mixed Berry Crisp
Coffee and Tea
\$35 Per Person

Italian Pasta Bar

Caesar Salad
Antipasto Display ^{GF}
Roasted Vegetable Display ^{GF/DF}
Fettuccine, Cheese Tortellini & Penne Pastas ^{GF/DF options avail.}
Chicken Alfredo, Marinara and Pesto sauces ^{GF}
Parmesan Cheese, Black Olives, and Green Onions ^{GF}
Meatballs
Garlic Bread Sticks
Tiramisu
Coffee and Tea
\$35 Per Person

TYC Favorite

Oven Roasted Prime Rib ^{GF/DF}
Baked Salmon with Cucumber Dill ^{GF}
Chicken Piccata
Garlic Roasted Red Potatoes ^{GF/DF}
Rice Pilaf ^{GF}
Seasonal Vegetable Medley ^{GF/DF}
Mixed Green Salad ^{GF/DF}
Fruit Salad ^{GF/DF}
Rolls and Butter
Raspberry Swirl Cheesecake
Coffee and Tea
\$48 Per Person

Plated Dinners

All plated entrees include fresh seasonal vegetables, freshly baked scissor rolls and butter, coffee, herbal teas, or iced tea.

For more than **two** choices add **\$2.00** Per Person.

Add a House Garden Green Salad \$5

Grilled Mango Salmon ^{GF}

Norwegian Steelhead topped with homemade Mango salsa. Served over Rice pilaf.

\$34

New York Steak ^{GF}

Choice New York strip steak grilled to perfection and topped with garlic herb butter & demi glaze. Served with Roasted Red Potatoes.

\$36

Prime Rib ^{GF}

Garlic herb encrusted and slow oven roasted. Served with Roasted Red Potatoes.

\$39

Arctic Cod ^{GF}

Seasoned and baked, then topped with a lemon cream sauce. Served with Rice Pilaf.

\$29

Tenderloin of Beef ^{GF}

Broiled filet of beef topped with a demi glaze & garlic herb butter. Served with Roasted Red Potatoes.

\$45

Pasta Primavera

Sautéed seasonal vegetables tossed in house made marinara, on a bed of Fettuccini & topped with Parmesan Cheese.

Chicken Dijon ^{GF}

Boneless breast of chicken topped with Dijon cream. Served with Roasted Red Potatoes.

\$30

Chicken Parmesan

Breaded boneless breast of chicken, pan seared and topped with Marinara sauce and Parmesan cheese. Served with Buttered Pasta.

\$30

Cucumber Dill Salmon ^{GF}

Norwegian Steelhead baked with herbs and Chardonnay wine. Served with Cucumber dill sauce and Rice Pilaf.

\$34

Chicken Piccata

Boneless breast of chicken topped with a lemon caper cream sauce. Served with Rice Pilaf.

\$30

Lasagna

Your choice of vegetarian or meat lasagna piled high with melted cheese. Served with garlic bread sticks.

\$25

Vegetarian Delight ^{VE, VG, GF/DF}

Oven roasted Portobello mushroom filled with seasonal vegetables. Served with roasted red potatoes.

\$25

Dessert

Berry Sorbet ^{GF/DF}	\$7
Carrot Cake	\$9
Lemon Cream Cake	\$9
Raspberry Chocolate Trifle	\$9
Tuxedo Truffle Mousse Cake	\$8
Mixed Berry Shortcake	\$9
New York Cheesecake (Plain, Chocolate, Strawberry or Caramel)	\$9
Mixed Berry Crisp served warm with Whipped Cream	\$9
Triple Chocolate Cake	\$9
Gluten Free Chocolate Torte with Raspberry Sauce	\$8
Chocolate Chip Cookie Sundae	\$8
Tiramisu	\$10
Vanilla, Salted Caramel Ice Cream or Rainbow Sherbet	\$7
Cookies – Chocolate Chip, Peanut Butter, Snicker Doodle, Oatmeal, or Brownies	\$3

Beverages & Wine Selections

Beer

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

Domestic Keg - (Miller, Budweiser, Coors,)	\$ 500.00
Micro Brew Keg - (Alaskan Amber, Full Sail, Red Hook)	\$ 600.00
Beer Domestic	\$ 5.00
Beer Import	\$ 6.00

Wine

1-liter averages about 8 glasses of wine.

House Wine (Bottle) Chardonnay, Cabernet, Merlot, or Pinot Grigio	\$ 24.00
House Wines by the Glass	\$ 8.00
Wycliff Champagne (Bottle)	\$ 24.00

Cocktails

Please see policy rules regarding Banquet Bar Service.

Well Drinks	\$ 8.00
Call Drinks	\$ 9.00
Premium Drinks	\$ 10.00 +
Specialty Drinks	\$ 12.00 +

Non-Alcoholic

Coffee by the pot	\$ 7.00
Coffee by the Urn	1.5 Gallon 40 Cups \$ 60.00
	3 Gallon 80 Cups \$ 115.00
Assorted Soft Drinks	\$ 2.00
Pitcher of Soda	\$ 12.00
Fruit Punch-1 Gallon 30 punch cups	\$ 45.00
Fruit Punch with Sherbet- 1 Gallon 30 punch cups	\$ 55.00
Iced Tea- Gallon 16 glasses	\$ 20.00
Sparkling Cider- Bottle	\$ 15.00