



Ocean Pines Yacht Club \_\_\_\_\_

# WEDDING PACKAGES



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1 Mumford's Landing Road  
Ocean Pines, MD 21811

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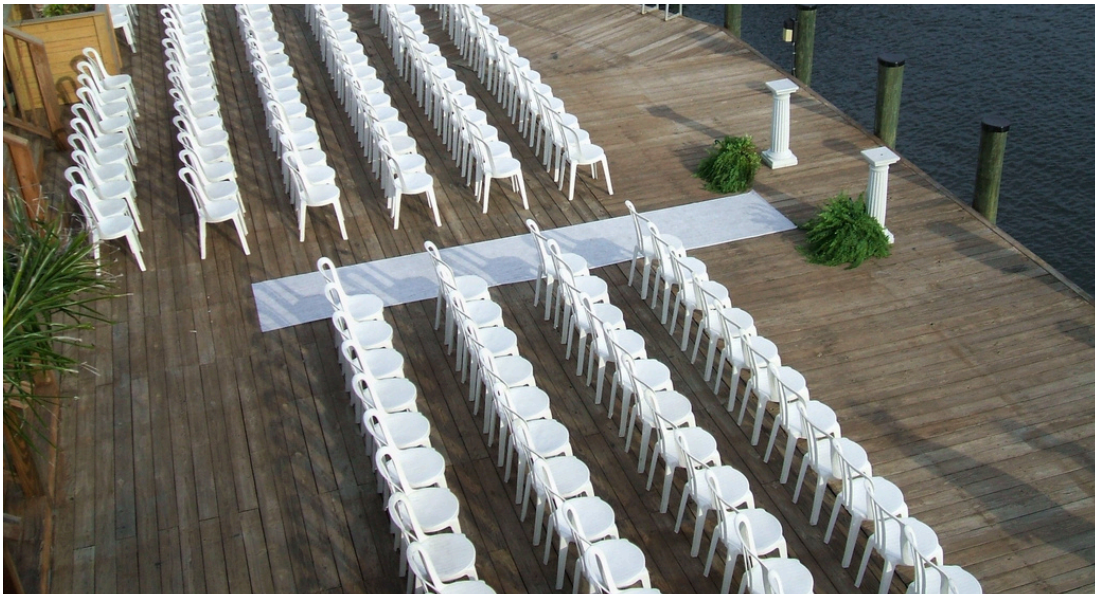




Ocean Pines Yacht Club

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# WEDDING CEREMONY



30- minute waterfront ceremony includes:

- Set up and break down of white ceremony chairs
- Seating for up to 200 guests
- Use of bridal suite for the entire day
- Use of white lattice ceremony arch

**\$1500 not subject to tax or service charge**

\*\*If weather does not permit, the ceremony may be moved inside our ballroom





# ENTREE TIERS

\*All wedding reception packages include soda, freshly brewed coffees, hot and iced tea, complimentary cake cutting, floor length linens, napkins, and complimentary menu tasting for up to 6 people. Packages are also subject to tax and service charge in addition to listed price.



## Classic

\$105 PP PLATED, \$100 PP BUFFET

Choose Three Entrees from the list below, then pick two from the list of Accompaniments, and one Salad selection

Also includes choice of 4 hors d'oeuvres.

### Grilled Chicken Breast

topped with your choice of Marsala Sauce, Roasted Tomato Cream Sauce, or Lemon Caper Sauce

### Pan Seared Pork Loin

served with your choice of Apple Glaze & Brandy Compote or Maple BBQ Glaze

### Garlic Rubbed Beef Sirloin

served with your choice of Chimichurri or Cipolini Onion Marmalade

### Roasted Salmon

in your choice of either Lemon Creme Fraiche, Honey Glazed or Mandarin Orange & Fresh Basil

### Stuffed Portabella Mushroom Cap

filled with Saffron Rice and Roasted Vegetables

### Vegetable Lasagna

hand-layered traditional Lasagna noodles with Squash, Zucchini, Onion, Eggplant, Ricotta, Spinach, Provolone, Mozzarella and Creamy Alfredo Sauce

### Eggplant Involtini

topped with Marinara Sauce

### Crispy Roasted Cauliflower

with creamy Pesto





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## ENTRÉE TIERS, CONT



### Deluxe

\$115 PP PLATED, \$110 PP BUFFET

Choose Three Entrees from the list below, or you may also choose any options from Classic Package. Then pick two from the list of Accompaniments, and one Salad selection

Also includes choice of 4 hors d'oeuvres

#### Chimichurri Flat Iron Steak

in a bourbon Demi Glace

#### Honey Soy Glazed Mahi-Mahi

topped with Tropical Salsa

#### Eggplant Parmesan

hand-breaded and golden brown slices of Eggplant topped with marinara and a blend of melted cheeses

#### Chicken Chesapeake

roasted Chicken Breast topped with Crab Imperial

#### Jumbo Shrimp

served on a bed of Jasmine Rice with Garlic Butter Sauce

#### Chicken Francese

topped with a Chardonnay Lemon Butter Sauce





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### ENTRÉE TIERS, CONT



## Exclusive

\$125 PP PLATED, \$120 PP BUFFET

Choose Three Entrees from the list below, or you may also choose any options from Classic or Deluxe Packages. Then pick two from the list of Accompaniments, and one Salad selection

Also includes choice of 4 hors d'oeuvres

### Broiled Crab Cake

on a bed of Roasted Corn Remoulade

### Spiced Rockfish Filet

topped with Lemon Caper Sauce

### Blackened Sea Scallops

on a bed of BBQ Sweet Potato Hash

### Grilled Filet Mignon

topped with your choice of Peppercorn Cream Sauce, Cabernet Demi Glace, or Truffle Butter

### Shrimp & Lobster Linguine

with Asparagus Tips in a Vodka Cream Sauce

### Boneless Beef Short Rib

topped with Demi Glace and Crispy Onions





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## ENTREE TIERS, CONT



### Platinum

\$150 PP PLATED

Choose Two Entrees from the list below.  
Then pick one Salad selection, and one plated Dessert

Also includes choice of 4 hors d'oeuvres

~Tier 3 Antipasti Platter included in Platinum Package~

#### Surf & Turf

Petite Filet & Split Lobster Tail with Yukon Mashed  
Potatoes and Grilled Asparagus with Roasted Garlic

#### Chesapeake Surf & Turf

Petite Filet and Crab Cake with Crispy  
Parmesan Brussel Sprouts

Red Wine Braised Pork Osso Buco  
in Olive Oil, Garlic, Fennel and Au Jus, served with Parmesan  
Risotto and Tri-colored Carrots

#### Jumbo Shrimp

on a bed of Pappardelle Pasta in a Roasted Tomato  
Cream Sauce

#### Chilean Sea Bass

in Lemon Creme Fraiche, with Crispy Potatoes  
and Sauteed Spinach with Garlic

#### 12 oz. Veal Chop

in a sage & Brown Butter Sauce, served with Garlic Butter  
Gnocchi tossed with Sauteed Wild Mushrooms and  
Roasted Broccolini





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ENTRÉE TIERS, CONT



## Platinum, con't

\$150 PP PLATED

Choose Two Entrees from the list below.  
Then pick one Salad selection, and one plated Dessert

~choice of one plated dessert~

Classic Cheesecake with  
Strawberry Drizzle

Tiramisu

White Chocolate  
Bourbon Bread Pudding

Chocolate Mousse

Smith Island Cake





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# SALADS FOR ENTREE TIERS

Please choose one

Salads pair with Classic, Deluxe, Exclusive,  
and Premium Packages



## Mixed Greens

Organic Greens, Cherry Tomatoes,  
Cucumbers, Red Onion, Herb Croutons and  
choice of dressing

## Caesar Salad

Organic Romaine, Shaved Parmesan Cheese,  
Herb Croutons, Creamy Caesar Dressing

## Harvest Berry Salad

Mixed Arugula & Spinach, Strawberries,  
Blueberries, Pecans with a Champagne  
Vinaigrette







# ACCOMPANIMENTS FOR ENTREE TIERS

Please choose two

Accompaniments pair with Classic, Deluxe  
and Exclusive Packages



Grilled Asparagus with  
Roasted Garlic

Wild Mushroom Risotto

White Cheddar Mac &  
Cheese with Bacon and  
Breadcrumbs

Roasted Carrots with  
Brown Sugar Butter and  
Toasted Pecans

Spicy Sautéed Sesame  
Garlic Broccoli

Southern Style Green Beans

Yukon Gold Mashed  
Potatoes

Roasted Zucchini, Squash, Red  
Onion in Light Garlic Butter

Crispy Garlic Parmesan  
Brussels with Truffle Oil

Herb Roasted Fingerlings with  
Garlic, Butter and Parsley

Wild Rice

Garlic Butter Gnocchi





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# CHILDREN'S MEALS

**\$15 PER CHILD**

**12 YEARS OLD AND UNDER ONLY**

All children's meal selections come with fries and applesauce, with the exception of the flatbread



**Chicken Tenders**

**Hot Dog**

**Mac & Cheese**

**Hamburger**

**Fried Shrimp**

**Cheese Flatbread**





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# ENHANCEMENT STATIONS

## CHARCUTERIE BOARDS

### Tier 1

Cubed Cheeses: Cheddar, Swiss, Monterey Jack  
Pepperoni, Salami, Cherry Tomatoes, Roasted Red  
Peppers, Olives, Crackers  
\$250

### Tier 2

Includes everything from Tier 1, with the addition of:  
Capicola, Prosciutto, Smoked Gouda, Asparagus,  
Artichokes, Toasted Crostini  
\$350

### Tier 3

Includes everything from Tier 1 & 2, with the addition of:  
Mixed Artisan Cheeses, Mozzarella Cheese,  
Soppresata, Calabrese Salami, Genoa Salami, Grain  
Mustard, Fig Jam, Grapes, Selection of Nuts  
\$400



# ENHANCEMENT STATIONS

Seasonal Vegetable Display with Dips - \$250  
(serves 100)

Seasonal Fruit Display with Dips - \$250  
(serves 100)

Creamy Chesapeake Crab Dip - \$400  
(serves 100)  
Lump Crabmeat, sherry, Cream Cheese, Herbs  
topped with melted Cheddar cheese and served  
with toasted Bread and Tortillas

Buffalo Chicken Dip - \$300  
(serves 100)  
served with toasted Bread and Tortillas

Spinach Artichoke Dip - \$300  
(serves 100)  
served with toasted Bread and Tortillas

Guacamole Dip - \$250  
(serves 100)  
served with Tortillas

Chef-Carved Prime Rib - \$19.95 pp  
\$60 carving fee  
served with au jus, horseradish, and sour cream

Raw Bar - \$market price  
(ordered a la carte)  
Shrimp, Steamed Clams, Jonah Crab Claws,  
Maryland Blue Crab Claws, Lobster, Freshly Shucked  
Oysters with accompaniments

Mashed Potato Bar - \$6 pp  
Yukon Gold Mashed Potatoes with accompaniments:  
Shredded Cheddar Cheese, Bacon Crumbles,  
Scallions, Sour Cream, Gravy

Mac & Cheese Bar - \$14 pp  
House-Specialty Mac & Cheese with  
accompaniments:  
Crab, Lobster, Bacon Crumbles, Diced Ham, Shredded  
Cheddar Cheese

Pasta Station - \$10 pp  
Choose 2 pastas and 2 sauces  
Then choose two toppings:  
Meatballs, Sausage, Peppers, Onions  
Add Shrimp or Crab - Add'l \$5 p



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# PASSED HORS D'OEUVRES

## CHOOSE FOUR

Royal Beef Sliders

Shiitake Mushroom Leek Spring Rolls

Truffle Mac & Cheese Bites

Grilled Beef Tenderloin Skewers  
with Salsa Verde

Chicken Potstickers

Coconut Shrimp with Thai Chili Sauce

Pork Potstickers

Breaded Shrimp

Seared Lamb Lollipops

Bacon-Wrapped Scallops

Mini Shrimp Tacos

French Onion Boule

Mini Crab Balls with House Remoulade

Pepper Seared Oyster  
with Chilled Cucumber Sauce

Tomato & Mozzarella Skewers

Mini Beef Wellington

Vegan Meatballs with Marinara

Chili Lime Chicken Skewers

Wild Mushroom Tart

Smoked Salmon Canape on Crostini  
with Dill Cream

Phyllo-Wrapped Asparagus

Glazed Pork Belly Bites

Chilled Jumbo Shrimp Cocktail with  
Cocktail sauce

Cheesesteak Eggrolls

Vegetable Spring Rolls

Goat Cheese & Olive Tart

Spanakopita with Lemon Dill and  
Creme Fraiche

Fried Artichoke Hearts

Chorizo Empanadas





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# LATE NIGHT NIBBLES

Sliders - \$6 pp

Choice of:

Hamburgers, Cheeseburgers, or  
Pulled Pork Sliders

Mini Flatbread Pizzas - \$7 pp

Corn Dog/Hot Dog Bar - \$7 pp

Accompanied by Cheese, Chili,  
Mustard, Ketchup, Relish, Diced Onions

Mini Barbacoa Tacos - \$6 pp

Tomato Soup Shooter - \$6 pp  
with a mini Grilled Cheese Sandwich

Hot Honey Chicken Biscuits - \$6 pp



# BEVERAGE PACKAGES

OPEN BAR (PRICES ARE PER PERSON)

	1-hour	2-hour	3-hour	4-hour	5-hour
<b>Beer, Wine, Seltzers</b>	\$17	\$25	\$35	\$45	\$50
<b>House Brands</b>	\$18	\$30	\$40	\$50	\$55
<b>Premium Brands</b>	\$22	\$35	\$45	\$55	\$60
<b>Top Shelf Brands</b>	\$25	\$40	\$50	\$60	\$65

All bartender fees and champagne toast are included with the purchase of an open bar package of 3 hours or more

Bar Charge - \$150 per bartender (1 bartender per 75 guests)

Consumption or cash bar available:

- Consumption - charged to master bill
- Cash - Guests charged per drink

All prices are subject to 9% alcohol tax and 20% service charge

# BEVERAGE PACKAGES

## UPGRADE YOUR BRIDE & GROOM

### Bubbly Bride:

Experience the ideal small party enhancement to celebrate in your bridal suite

Choose your package:

All served in a Chandon bucket with fresh juices (Orange, Grapefruit, Cranberry) over ice with berries

Level 1 (6 splits) - \$90

Level 2 (10 splits) - \$150

Level 3 (14 splits) - \$210

### Suit Up. Groom:

Enjoy beer packages presented in a metal bucket filled with ice, perfect for celebrating in your groom suite.

Level 1 (6 Domestic) - \$30

Level 2 (6 Local) - \$40

Level 3 (6 Import/Craft) - \$50

All prices are subject to 9% alcohol tax and 20% service charge





# DECOR RENTALS



Floral Arrangement- \$30 each



Lantern- \$30 each



Set of 3 candle holders- \$35 each



Arbor w/ flowers- \$150



Pearl charger- \$3 each



Gold Charger- \$2 each

