

**EASTPORT**  
YACHT CLUB



*Weddings  
&  
Special  
Events*







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# Dining Room

Waterfront

Views of Historic Annapolis, the Naval Academy, and the Bay Bridge

Seating for 80

Accommodates up to 125 for cocktail parties.

Room Rental:

\$750 Daytime Sunday-Thursday

\$900 Daytime Friday & Saturday

\$1500 Evenings Sunday-Thursday

\$1800 Evenings Friday & Saturday





# Waterfront Lawn

Waterfront

Views of Historic Annapolis, the Naval Academy, and the Bay Bridge  
Seating for 200 under a tent

Room Rental:

\$1500 Daytime Sunday-Thursday

\$2000 Daytime Friday & Saturday

\$1800 Evenings Sunday-Thursday

\$2500 Evenings Friday & Saturday







# Banquet Room



Private

Seating for 60

Accommodates up to 80 for  
cocktail parties.

Can be utilized for business functions

Room Rental:

\$500 Daytime Sunday-Thursday

\$600 Daytime Friday & Saturday

\$750 Evenings Sunday-Thursday

\$900 Evenings Friday & Saturday





# *Dining Room Deck*

Waterfront

Seating for 20

Room Rental: \$250 Daytime Events, \$350 Evening Events







# Bar Deck

Seating for 25

Accommodates up to 40 for Cocktail Parties

Room Rental:

\$250 Daytime Events, \$350 Evening Events





# Aft Deck and Lower Deck

Seating for 20 Inside, Seating for 40 Outside

Roll Up Doors create Indoor/Outdoor Space

Can be used in conjunction with Waterfront Lawn to create a bar/buffet

Room Rental:

\$500 Daytime Sunday-Thursday

\$750 Daytime Friday & Saturday

\$600 Evenings Sunday-Thursday

\$900 Evenings Friday & Saturday





# *Displayed Hors d'Oeuvres*

*priced per person*

## *American Farmhouse Cheeses*

with truffle honey, seasonal fruit jam, olives, gourmet crackers, and sliced baguettes.  
7.00

## *Baked Brie*

wrapped in a puff pastry and filled with seasonal fruits and nuts. Served with sliced baguettes.  
7.00

## *Corn Tortilla Chips & Trio of Dips*

corn tortilla chips with Pico de Gallo, black bean and corn salsa, and guacamole.  
6.00

## *Hot Crab and Spinach Dip*

with a parmesan cheese crust and sliced baguettes.  
6.00

## *Meatballs*

served with your choice of BBQ sauce or traditional marinara sauce.  
5.00

## *Vegetable Display*

seasonal raw, grilled, and/or roasted vegetables and pita wedges. Served with your choice of two dipping sauces: creamy ranch, bleu cheese, or roasted red pepper hummus.  
4.00



# Passed Hors d'Oeuvres

*includes three selections from chosen tier, priced per person*

## Sloop

*Mini Grilled Cheese with Tomato Bisque Dipping Sauce*

*Fried Pickles*

*Hush Puppies with Honey Butter*

*Caprese Skewers*

*Corn Dog Nuggets*

*Deviled Eggs*

*Thai Peanut Chicken Satay*

10.00

## Barque

*Beef Sliders*

*Meatballs in chipotle BBQ Sauce or Marinara*

*Steak Crostini*

*Spinach Spanakopita*

*Pretzel Bites*

*Mini Beef Wellingtons*

*Fried Mac and Cheese Bites*

13.00

## Windjammer

*Shrimp Cocktail*

*Chicken Pot Stickers*

*Assorted Mini Quiches*

*Jalapeno Poppers*

*Bacon-wrapped Scallops*

*Petite Crab Cakes*

*Seared Sesame Tuna with Seaweed Salad Wasabi*

18.00



# *Dinner Selections*

*priced per person*



# Cutter Menu

## *Soups and Salads (choose one)*

*Pulled Chicken Noodle Soup*  
*Tomato Basil Soup*  
*EYC Garden Salad*  
*Caesar Salad*  
*Spinach Salad*

## *Sides (choose one)*

*Green Beans*  
*Glazed Carrots*  
*Creamed Corn*  
*Mashed Potatoes*  
*Rice Pilaf*  
*Mashed Cauliflower*  
*Broccolini*  
*Potatoes au Gratin*  
*Three-Cheese Risotto*  
*Macaroni and Cheese*  
*Baked Beans*  
*Grilled Asparagus*  
*Baked Potato*  
*Grilled Seasonal Vegetables*

## *Entrees (choose two)*

*Beef Tenderloin Tips*  
*Lemon Ricotta Ravioli*  
*Baked Ziti*  
*Rockfish Fillet*  
*Rosemary Chicken Breast*  
*Fried Chicken*  
*Carolina Pulled Pork BBQ*  
*Vegan Chicken-free Patty*  
*Beef Brisket*

24.00 Plated

32.00 Buffet



# Schooner Menu

## *Soups and Salads (choose one)*

*New England Clam Chowder  
Maryland Crab Soup  
Cream of Crab Soup  
Iceberg Wedge Salad  
Red Bliss Potato Salad  
Seasonal Vegetable Pasta Salad*

## *Sides (choose one)*

*Green Beans  
Glazed Carrots  
Creamed Corn  
Mashed Potatoes  
Rice Pilaf  
Mashed Cauliflower  
Broccolini  
Potatoes au Gratin  
Three-Cheese Risotto  
Macaroni and Cheese  
Baked Beans  
Grilled Asparagus  
Baked Potato  
Grilled Seasonal Vegetables*

## *Entrees (choose two)*

*Crab-Stuffed Flounder  
Beef Tenderloin Medallions  
Chicken Parmesan  
Mahi Fillet  
Three Cheese Lasagna  
Pork Chop  
Sirloin Strip Steak  
Carolina Pulled Pork BBQ  
Home Style Meatloaf*

28.00 Plated

36.00 Buffet

# Clipper Menu

## *Soups and Salads (choose one)*

*New England Clam Chowder*  
*Maryland Crab Soup*  
*Cream of Crab Soup*  
*Iceberg Wedge Salad*  
*Red Bliss Potato Salad*  
*Beef and Pork Chili*  
*Seasonal Vegetable Pasta Salad*  
*Caesar Salad*  
*Garden Salad*  
*Seasonal Salad*

## *Sides (choose one)*

*Green Beans*  
*Glazed Carrots*  
*Creamed Corn*  
*Mashed Potatoes*  
*Rice Pilaf*  
*Mashed Cauliflower*  
*Broccolini*  
*Potatoes au Gratin*  
*Three-Cheese Risotto*  
*Macaroni and Cheese*  
*Baked Beans*  
*Grilled Asparagus*  
*Baked Potato*  
*Grilled Seasonal Vegetables*

## *Entrees (choose two)*

*Lamb Chop*  
*Jumbo Maryland Crab Cakes*  
*Fresh Atlantic Salmon Fillet*  
*Chicken Chesapeake*  
*Filet Mignon*  
*Fresh Bay Scallops*  
*Stuffed Shells with Ricotta*

32.00 Plated

40.00 Buffet



# *Desserts*

*priced per person*

## *Ice Cream*

*Vanilla or Chocolate, various toppings*

5.00

*Deep Dish Apple Pie*

*Smith Island Cake*

*Red Velvet Cake*

*Double Chocolate Cake*

*Tuxedo Cheesecake*

*Salted Caramel Cheesecake*

*Carrot Cake*

*Yellow Cake with Chocolate Frosting*

*Assorted Mini Cheesecakes*

6.00

*Salted Caramel Cream Puffs*

4.50

*Homestyle Chocolate Chip or Sugar Cookies*

*Cheesecake Brownies*

4.00

*Full Sheet Cake*

160.00

*Half-Sheet Cake*

80.00

# Lunch Selections

*priced per person*



## *Cal 25 Menu*

### *Soups and Salads (choose one)*

*Chicken Noodle Soup*  
*Chili (Vegetarian or Beef and Pork)*  
*EYC House Salad*  
*Caesar Salad*

*Entrees served with Side of Fries, Chips, or a Fruit Cup*

### *Entrees (choose two)*

*Baked Ziti*  
*EYC Hamburger*  
*Beyond Burger*  
*Turkey Burger*  
*Grilled Chicken Cesar Salad*  
*Chicken Sandwich (Grilled or Fried)*  
*Deli-Style Make Your Own Sandwiches*

21.00 Plated

30.00 Buffet

## *Corvette 31 Menu*

### *Soups and Salads (choose one)*

*Maryland Crab Soup*  
*Cream of Crab Soup*  
*Iceberg Wedge Salad*  
*Vegetable Pasta Salad*

*Entrees served with Side of Fries, Chips, or a Fruit Cup*

### *Entrees (choose two)*

*Maryland Crab Cake Sandwich*  
*Assorted Wraps*  
*Crispy Chicken Club Salad*  
*Fish and Chips*  
*Beyond Burger*  
*Cheese Steak Sub*

28.00 Plated

36.00 Buffet

# Breakfast Selections

*priced per person*



## *Continental Breakfast*

*Selection of two Breakfast Pastries:*

*Muffins, Danish, Croissants, Donuts, Bagels, or Coffee Cake*

*Seasonal Sliced Fresh Fruit*

9.00

## *Hot Breakfast*

*Seasonal Fresh Fruit*

*Corn Muffins*

*Scrambled Eggs*

*Bacon or Sausage Patties*

*Old Bay Potatoes*

13.00

## *FYC Breakfast*

*Selection of two Breakfast Pastries:*

*Muffins, Danish, Croissants, Donuts, Bagels, or Coffee Cake*

*Seasonal Sliced Fruit*

*Scrambled Eggs*

*Bacon*

*Sausage Patties*

*Old Bay Potatoes*

16.00

# *Brunch Buffet*

*Southwest Egg Burritos*

*French Toast*

*Oatmeal*

*Bacon*

*Scrambled Eggs*

*Home Fried Potatoes*

*Pork Sausage Patties*

20.00

## *Breakfast Add-Ons*

*Assorted Juices*

3.00

*Omelet Station*

9.00 (+120.00 for staff)

*Scones with Butter and Jam*

3.00

*Hard Boiled Eggs*

3.00

*Egg and Cheese Biscuit*

4.00

*Buttermilk Pancakes*

5.00

*Chicken and Waffles*

13.00

*Three Cheese Quiche*

5.00

*Grilled Ham Steaks*

4.00

*Smoked Salmon*

7.00



# Bar Selections

*priced per person*

## *Sunfish*

*Domestic Beers and House Wines*

25.00 Open Bar

## *Viper 640*

*Bud Light, Coors Light, Natty Boh, Miller Light*

*Copper Ridge Chardonnay, Cabernet, and Merlot, Gabbiano Pinot Grigio,*

*William Wycliff Sparkling Wine*

*House Liquors*

35.00 Open Bar

## *J / 22*

*Yuengling, Sam Adams, Heineken, Strongbow, Blue Point Toasted Lager*

*Bogle Chardonnay, Relax Riesling, Bogle Merlot, Hob Nob Pinot Noir, Leese Fitch Cabernet*

*Bacardi, Goslings, Mt Gay, Titos, Jameson, Jack Daniels, Jose Cuervo, Beefeater*

40.00 Open Bar

## *J / 70*

*Choice of Beers (draught or bottled)*

*Pedroncelli Cabernet, Coppola Zinfandel, Gloria Ferrer Brut, Kim Crawford Sauvignon Blanc*

*Bombay Sapphire Gin, Grey Goose Vodka, Makers Mark, Crown Royal, Patron Tequila*

50.00 Open Bar

*Consumption bar and cash bar pricing is available upon request.*

*For Consumption Bar - inventory will be taken and customer will be charged only  
for what is consumed*

*Open bar price reflects up to 4 hours.*

*Additional charge will apply for events longer than 4 hours.*



# Staffing and Policies

*All food is subject to 6% Maryland Sales Tax and 20% Service Charge.  
All alcohol is subject to a 9% Maryland Alcohol Tax and 20% Service Charge.*

## *Staffing Fees*

*(charged per staff person for setup, cleanup, and the duration of the event)*

*Staff will be dedicated to your private event*

Bartender: \$150

Server: \$120

# Preferred Vendors

## *Rentals*

Absolute Party Rentals 410.544.7474

Ebb Tide Tents & Party Rentals 410.827.0333

Loane Brothers Tents 410.823.6050

Rentals to Remember 410.295.3446

## *Flowers*

Flowers by Donna 410.263.1112

Flowers by Judy 410.750.6164

The Gateway Florist 410.2263.8141

Island Florist 410.604.2115

## *Lodging*

Annapolis Waterfront Hotel 410.268.7555

Historic Inns of Annapolis 410.263.2641

## *Wedding Cakes*

Blue Crab Cupcakes 443.221.7246

Charm City Cakes 410.235.9229

Graul's Market 410.269.5103

Main & Market 4410.626.0388

Sweet Hearts Patisserie 410.263.6513

## *Transportation*

Annapolis Transportation Solutions 410.212.9545

Towne Transport 410.266.3392

## *Photographers*

Sarah Bradshaw <https://sarahbradshaw.com>

Kory Chase <https://seethetwist.com>

Kristen Gardner <http://kristengardner.com>

Rich Riggins <https://richriggins.com>

Heather Ryan <http://heatherryanphotography.com>



# Contact Us

410-267-9549

[www.eastportyc.org](http://www.eastportyc.org)

[events@eastportyc.org](mailto:events@eastportyc.org)

317 First Street  
Annapolis, Maryland  
21403

Eastport Yacht Club is a private club and therefore requires all events to be held for its members or for events to be sponsored by a member. Prior to approval, EYC must receive authorization from the member sponsor.

An Event must end before 5:00 PM in order to qualify for the daytime rates.

To reserve your event date a deposit in the amount of the room rental will be required within 3 business days.

*A Very Special Thank You*

to our photographers

Chris Bartow, Sarah Bradshaw, Kristen Gardner, and Heather Ryan  
for the use of some of their gorgeous photos!

