

*Weddings
&
Private Events*





CONTENTS

- 5 Venues
- 10 Staffing and Policies
- 11 Preferred Vendors
- 12 Contact Us
- 13 Bar Selections
- 14 Hors D'Oeuvres
- 16 Dinner Selections
- 24 Desserts
- 26 Lunch Selections
- 29 Breakfast Selections







Dining Room

Waterfront, Second Floor,

Can be rented with Dining Room Deck for more space

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

Seating for 70

Accommodates up to 100 for cocktail parties

Room Rental:

\$800 Daytime Sunday-Thursday

\$1000 Daytime Friday & Saturday

\$1650 Evenings Sunday-Thursday

\$1950 Evenings Friday & Saturday



Waterfront Lawn

Waterfront

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

Seating for 300 (tent rental separate)

Room Rental:

\$1650 Daytime Sunday-Thursday

\$1850 Daytime Friday & Saturday

\$2200 Evenings Sunday-Thursday

\$3200 Evenings Friday & Saturday



Conference Room

Private, First Floor

Table Seating for 45

Theater-style seating for 60

Up to 70 for cocktail parties.

Can be utilized for business functions.

Room Rental:

\$275 half-day

\$550 Daytime (ends before 4 PM)

\$750 Evenings



Dining Room Deck

Waterfront
Seating for 24
Insinglass, ceiling fans, ceiling heaters

Room Rental:
\$300 Daytime Events
\$400 Evening Events



Bar Deck

Seating for 30

Accommodates up to 40 for Cocktail Parties

Room Rental:

\$300 Daytime Events, \$400 Evening Events

Staffing and Policies

Taxes and Service Charges

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

EYC Management will determine staffing needs for your event

Server: \$200

Bartender: \$250

Oyster Shucker: \$200

Station Attendant: \$200

Preferred Vendors

Rentals

Ebb Tide Tents & Party Rentals 410.827.0333

Grand Rental Events 410.674.7500

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

Country Inn & Suites 410.571.6700

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

Photography

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>

Carly Fuller <https://carlyfuller.com/>

Contact Us

410-267-9549

www.eastportyc.org

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 non-refundable deposit (in the amount of the room rental) and signed contract will be required within 7 business days of formal proposal or contract issue.

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!

Bar Selections

priced per person

Sunfish

Domestic Beers and House Wines

30.00 Open Bar

Viper 640

Bud Light, Coors Light, Miller Light, Natty Boh, Yuengling
House Cabernet, Merlot, Chardonnay, Rose, Pinot Grigio, Sparkling
Rail Liquors

40.00 Open Bar

J / 22

All above beers plus Corona, Heineken, Modelo, Stella, White Claw
Mid-tier wines ie: Alamos Malbec, Bogle Merlot, Leese Fitch Cabernet, Bogle
Chardonnay, Dry Creek Sauvignon Blanc, La Marca Prosecco
Mid-tier Liquor ie: Bacardi, Beefeater, Dewers, Goslings, Jack Daniels,
Jameson, Jose Cuervo, Mt. Gay, Titos

50.00 Open Bar

J / 70

Choice of Beers
Top Shelf Wines
Top Shelf Liquors
60.00 Open Bar

Consumption bar and cash bar options also available.

For Consumption Bar - inventory will be taken and event host will be charged only for what is consumed

Displayed Hors d'Oeuvres

priced per person

Baked Brie

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

7.00

Buffalo Chicken Dip

with corn tortilla chips or sliced baguettes

6.00

Charcuterie Board

prosciutto, selection of salami, pepperoni, smoked Gouda, Brie, gourmet crackers, seasonal fruit jam, honey, olives, grapes, dried fruits, and salted pistachios.

8.00

Cheese Board

cheddar, Swiss, pepper jack, mozzarella, and Gouda cheeses with crackers.

6.00

Chicken Tenders

with ranch or BBQ sauce

6.00

Corn Tortilla Chips & Trio of Dips

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

5.50

Crudit 

seasonal raw, grilled, and/or roasted vegetables served with creamy ranch and blue cheese dressing.

5.50

Fresh Fruit Display

sliced fresh fruit with yogurt dipping sauce.

5.50

Hot Crab and Spinach Dip

with a parmesan cheese crust and sliced baguettes.

8.00

Hummus

plain or roasted red pepper with baked pita

5.50

Local Oysters

on the half-shell with mignonette and cocktail sauce

Market Price

Meatballs

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

6.00

Passed Hors d'Oeuvres

priced per person

Sloop

choose three

Avocado Toast Crostini
Caprese Skewer
Deviled Eggs
Fresh Fruit Skewers
Mini Chicken Cordon Bleu
Mini Grilled Cheese with Tomato Bisque Shooter
Mini Ham & Cheese Panini
Mac & Cheese Bites
Spinach & Artichoke Dip Crostini
Vegetable Spring Roll

12.00

Barque

choose three

BBQ Meatballs
Beef Burger Sliders
Brie with Raspberries in Phyllo
Brown-Sugar Bacon-Wrapped Asparagus
Chicken Empanada
Chicken Satay with Thai Peanut Sauce
Loaded Potato Skins
Pulled Pork Sliders
Spinach Spanakopita
Thai Chicken Spring Roll

17.00

Windjammer

choose three

Bacon-Wrapped Scallops
Chicken & Waffle Skewer
French Dip Sliders
Lamb Lollipops
Mini Beef Wellington
Mini Crab Cake
Mini Lobster Roll
Seared Sesame Tuna
Shrimp Cocktail
Steak Crostini

22.00

Dinner Selections

priced per person

Cutter Buffet

Soups and Salads (choose two)

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

Sides (choose two)

Green Beans
Glazed Carrots
Mashed Potatoes
Rice Pilaf
Potatoes au Gratin
Macaroni and Cheese
Baked Beans
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Baked Ziti
BBQ Chicken Breast
Carolina Pulled Pork BBQ
Chicken Marsala
Rosemary Chicken Breast
Steak Fajitas

37.00

Schooner Buffet

Soups and Salads (choose two)

New England Clam Chowder
Maryland Crab Soup
Cream of Crab Soup
Iceberg Wedge Salad
House Salad
Seasonal Vegetable Pasta Salad

Sides (choose two)

Green Beans
Glazed Carrots
Mashed Potatoes
Rice Pilaf
Potatoes au Gratin
Three Cheese Risotto
Macaroni and Cheese
Baked Beans
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Crab-Stuffed Flounder
Chicken Cordon Bleu
Cheese Tortellini in Alfredo Sauce
Chicken Parmesan
Honey Glazed Ham
Ricotta Stuffed Shells
Roast Beef
Seafood Pasta

41.00

Clipper Buffet

Soups and Salads (choose two)

New England Clam Chowder
Maryland Crab Soup
Cream of Crab Soup
Seasonal Vegetable Pasta Salad
Caesar Salad
Seasonal Salad

Sides (choose two)

Green Beans
Glazed Carrots
Mashed Potatoes
Rice Pilaf
Potatoes au Gratin
Three Cheese Risotto
Macaroni and Cheese
Baked Beans
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Beef Tenderloin Medallions
Chicken Chesapeake
Lemon Ricotta Ravioli in Cream Sauce
Linguini and Clams in White Sauce
Mahi Mahi with Lemon Butter Sauce
Pork Tenderloin
Stuffed Portabella Mushroom

49.00

Cutter Plated Menu

Soups and Salads (choose one)

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

Sides (choose one per entree)

Green Beans
Glazed Carrots
Creamed Corn
Mashed Potatoes
Rice Pilaf
Mashed Cauliflower
Potatoes au Gratin
Three Cheese Risotto
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Baked Ziti
Beef Stroganoff
BBBQ Chicken Breast
Carolina Pulled Pork BBQ
Shrimp Scampi
Steak Fajitas
Tilapia Filet

26.00

Schooner Plated 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 per entree)

Green Beans
Glazed Carrots
Creamed Corn
Mashed Potatoes
Rice Pilaf
Mashed Cauliflower
Potatoes au Gratin
Three Cheese Risotto
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Crab-Stuffed Flounder
Cheese Tortellini in Alfredo Sauce
Chicken Parmesan
Honey Glazed Ham
Ricotta Stuffed Shells
Pork Chop
Pot Roast
Sirloin Strip Steak
Seafood Pasta

32.00

Clipper Plated

Soups and Salads (choose one)

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

Sides (choose one per entree)

Green Beans
Glazed Carrots
Mashed Potatoes
Rice Pilaf
Potatoes au Gratin
Three Cheese Risotto
Macaroni and Cheese
Baked Beans
Grilled Asparagus
Grilled Seasonal Vegetables

Entrees (choose two)

Beef Wellington
Chicken Chesapeake
Filet Mignon
Lamb Chop
Lemon Ricotta Ravioli in Cream Sauce
Linguini and Clams in White Sauce
Mahi Mahi with Lemon Butter Sauce
Maryland Crab Cakes
Pan-Seared Scallops
Rockfish Fillet
Truffle Oil Risotto

42.00

Stations

priced per person
Each Station will Require an Attendant

Carving Station

Choice of Two Meats:
Roast Turkey Breast, Ham, Roast Beef
\$20

Taco Bar

Choose of Two Meats: Grilled Chicken,
Grilled Tuna, Ground Beef, Carnitas, Steak
Soft and Hard Tortilla Shells
Assorted Toppings
\$20

Raw Bar

Oysters
Shrimp Cocktail
Market Price

Pasta Bar

Two types of Pasta
Alfredo and Marinara Sauce
Meatballs & Grilled Chicken
Assorted Cheese Toppings
\$20

Desserts

priced per person

Assorted Cookies and Brownies

5.00

Ice Cream Bar

Vanilla or Chocolate, various toppings

5.50

Dessert by the Slice:

Apple Pie

Chocolate Cake

New York Style Cheesecake

Red Velvet Cake

7.00

9" Round Cake in Carrot, Chocolate, or Red Velvet

50.00

Full Smith Island Cake

125.00

Full Sheet Cake

100.00

Half-Sheet Cake

50.00

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
Beef, Impossible, or Turkey Burger
Grilled Chicken Caesar Salad
Chopped Salad with Crispy Chicken
Buffalo Chicken Sandwich
Grilled Cheese Sandwich

25.00 Plated

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
Beef, Impossible, or Turkey Burger
Grilled Chicken Caesar Salad
Chopped Salad with Crispy Chicken
Buffalo Chicken Sandwich
Deli-Style Build Your Own Sandwich Platter

33.00 Buffet

Corvette 31 Menu

Soups and Salads (choose two)

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

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

Entrees (choose two)

Maryland Crab Cake Sandwich
Pear Salad with Grilled Shrimp
Beef, Turkey, or Impossible Burger
Southwest Chicken Sandwich
Tacos (carnitas or lemon pepper swordfish)
Salmon BLT
Cheese Tortellini

28.00 Plated

Soups and Salads (choose two)

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

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

Entrees (choose two)

Assorted Deli Wraps
Pear Salad with Grilled Shrimp
Salmon BLT
Tacos (carnitas and lemon pepper swordfish)
Chicken Wings (Hot, BBQ, or Old Bay)
Cheese Tortellini
Beef, Turkey, or Impossible Burger

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

10.00

Hot Breakfast

Seasonal Fresh Fruit

Corn Muffins

Scrambled Eggs

Bacon or Sausage Patties

Old Bay Potatoes

15.00

€YC 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

20.00

Brunch Buffet

Southwest Egg Burritos

French Toast

Oatmeal

Bacon

Scrambled Eggs

Home Fried Potatoes

Pork Sausage Patties

25.00

Breakfast Add-Ons

Assorted Juices

3.00

Omelet Station

9.00 (+150.00 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

