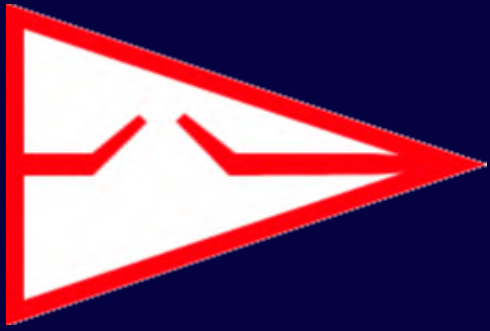
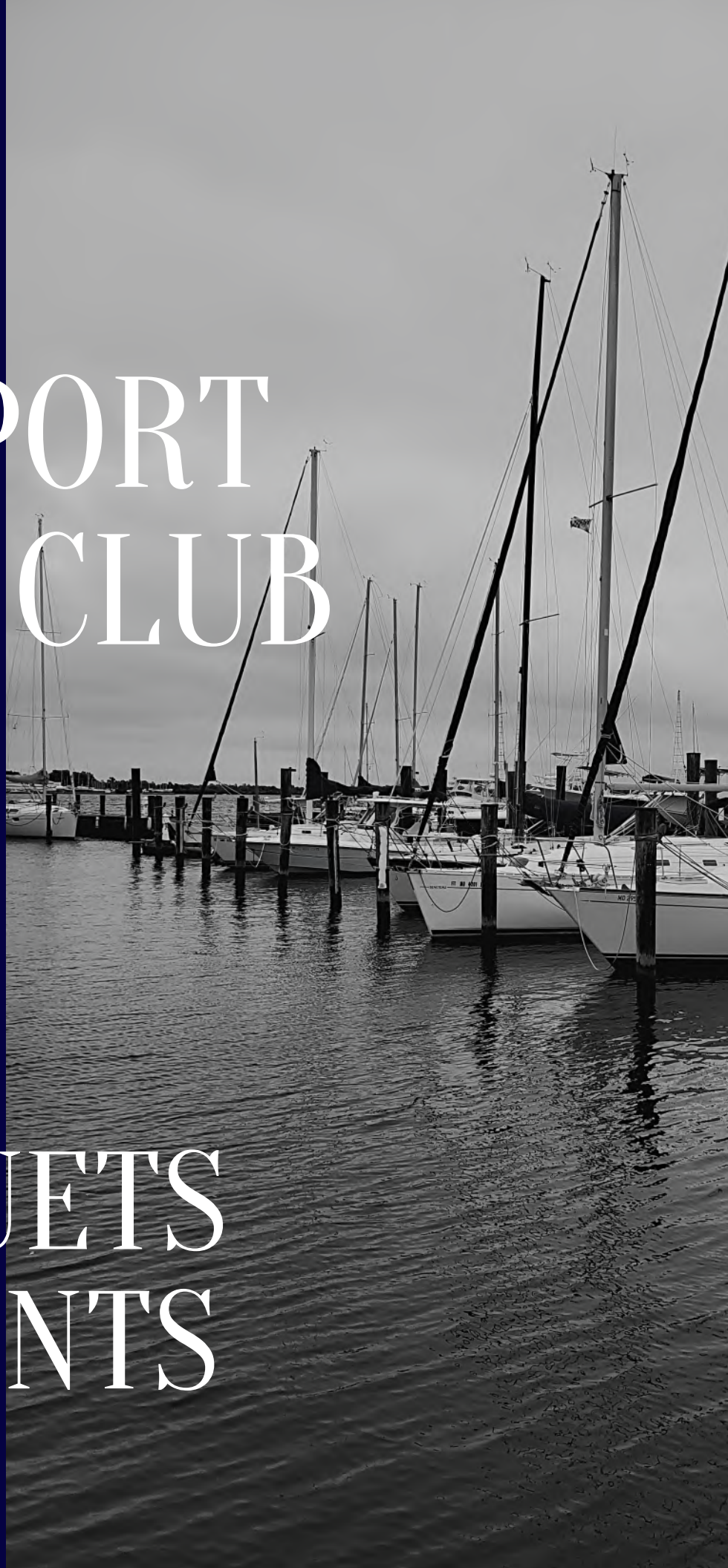


EASTPORT YACHT CLUB



BANQUETS
& 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 30 Inside, Seating for 60 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





EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

DISPLAYED HORS D'OEUVRES CHOICES

AMERICAN ARTESIAN FARMHOUSE CHEESES

With truffle Honey, seasonal fruit jam, herbed olives, gourmet crackers, and sliced baguettes.

6.00

HOT CRAB AND SPINACH DIP

With a parmesan cheese crust and sliced baguettes.

6.00

VEGETABLE DISPLAY

Seasonal raw, grilled, and/or roasted vegetables and pita bread wedges. Served with your choice of two dipping sauces: creamy ranch, roasted red pepper hummus, creamy caramelized, onion, cucumber & garlic yogurt.

2.50

BAKED BRIE

Wrapped in Puff Pastry and Filled with your choice of seasonal fruits and nuts. Served with crackers and sliced baguettes.

5.00

HOUSE MADE MEATBALLS

Served with your choice of Chipotle BBQ sauce or traditional marinara.

5.00

HOUSE MADE CORN TORTILLA CHIPS AND TRIO OF DIPS

Pico de Gallo, Black Bean and Corn Salsa, and Guacamole.

6.00

ASSORTED FLATBREADS

4.25

CRAB BALLS

5.25

CAPRESE SKEWERS

2.75

CHICKEN SATAY

3.75



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

PASSED HORS D'OEUVRES CHOICES

EACH TIER INCLUDES 3 SELECTIONS

SLOOP - \$10

Margarita Flatbread with Basil

Deviled Eggs with Chipotle mayo

Lemongrass Chicken Pot Sticker with Soy dipping sauce

American Wagyu Kobe Beef Hotdog in a Puff Pastry with spicy brown mustard

Codfish Croquette with Piquillo pepper sauce

Endive Spear with Tabbouleh salad

SPRING - Fava Bean Hummus, Country Ham, and Manchego Cheese Crostini

with a Cream of Asparagus Soup Shooter with Tarragon Oil

SUMMER - Heirloom Tomato and Mozzarella Basil Crostini with a Watermelon Gazpacho shooter

FALL - Local Apple, Goat Cheese, and Country Ham Crostini

with a Roasted Butternut Squash Soup Shooter with nutmeg crème fraiche

WINTER - Roasted Wild Mushroom and Goat Cheese Crostini

with a Saba reduction Cream of 5-Onion Soup Shooter with applejack crème fraiche

BARQUE - \$13

Chicken Satay with Thai Peanut dipping sauce

Artesian Farmhouse Grilled Cheese with Tomato Bisque dipping sauce

New Orleans BBQ Shrimp with Lemon Herb aioli

Shenandoah Valley Beef Burger Slider with Maytag bleu cheese, and caramelized onions

Seared Sesame Tuna with seaweed salad, wasabi, and wonton chip

Spinach Spanakopita

SPRING - Asparagus wrapped with prosciutto and balsamic reduction

SUMMER - Watermelon, local feta, pickled onion, and mint vinaigrette

FALL - Wild Mushroom Risotto arancini, and tomato sauce

WINTER - Mini Beef Sheppard's pie, carrots, peas, and mashed potato

WINDJAMMER - \$18

Chilled Poached Jumbo Shrimp with Cocktail dipping sauce

Petite Crab Cake with Mustard remoulade sauce

Pepper Crusted Steak Crostini with tarragon aioli and roasted pepper relish

Surryano Ham wrapped Sea Scallops with sherry onions

SPRING - Moroccan spiced Lamb Lollipop with tomato chutney

SUMMER - Local tomato gazpacho shooter with crab

FALL - Five Spiced Duck Breast with sweet potato puree and cranberry compote

WINTER - Smoked Salmon with roast beets and horseradish mascarpone canape



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

BREAKFAST CHOICES

CONTINENTAL BREAKFAST - \$8.50

Seasonal Sliced Fruit Display
Breakfast Pastries (Choose of Two)
Muffins
Danishes
Croissants
Donuts
Breakfast Breads
Coffee Cakes

HOT BREAKFAST - \$12.50

Seasonal Sliced Fruit Display
Corn Muffins
Local Cage Free, Farm-Raised Scrambled Eggs
Applewood Smoked Bacon
Local Sausage Patties
Old Bay Potatoes with Onions

EYC BREAKFAST - \$16

Seasonal Sliced Fruit Display
Local Cage Free, Farm-Raised Scrambled Eggs
Applewood Smoked Bacon
Local Sausage Patties
Old Bay Potatoes with Onions
Breakfast Pastries (Choose Two)
Muffins
Danishes
Croissants
Donuts
Breakfast Breads
Coffee Cakes



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

A LA CARTE BREAKFAST ITEMS

ASSORTED JUICES

2.95

OMELET STATION

5.00

SMOKED SALMON DISPLAY

6.50

CARVED ROOT BEER GLAZED VIRGINIA HAM

5.00

BAGELS

with Cream Cheese or Sweet Butter

2.95

SCONES

with butter or Jam

2.95

EGG AND CHEESE CROISSANT

3.50

EGG, HAM, AND CHEESE CROISSANT

4.00

SOUTHWEST EGG BURRITO

4.00

VEGETABLE EGG WRAP

Onions, mushrooms, Vermont Cheddar, or Local Feta

3.50

CHILLED HARD-BOILED EGGS

3.00

HOUSE-MADE CORN BEEF HASH

3.50

CHICKEN AND APPLE SAUSAGE

3.50

GRILLED HAM STEAKS

4.00

APPLEWOOD SMOKED UNCURED BACON

2.50

“PAPA WEAVER FARM” SAUSAGE PATTIES

3.00

MINI GREEK YOGURT & GRANOLA PARFAITS

3.75



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

MINI GREEK YOGURT SMOOTHIES

3.00

WHOLE SEASONAL FRUIT

1.00

FRENCH TOAST

3.50

BUTTERMILK PANCAKES

3.50

STEEL CUT OATMEAL

4.50

CAROLINA STONE GROUND GRITS

3.50

QUICHE LORRAINE

2.50

QUICHE

Spinach or Three Cheese

2.50



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

LUNCH CHOICES

CAL 25 LUNCH BUFFET - \$24

SOUPS AND SALADS (CHOOSE ONE)

Market Soup of the Day
Pulled Chicken Noodle Soup
EYC Garden Salad
Caesar Salad
Spinach Salad

ENTREES (CHOOSE TWO)

Cajun Spiced Catfish
Beer Braised Bratwursts
Chicken Marsala
Oven Roasted Salmon
Home Style Meatloaf
Herb Crusted Codfish
BBQ Chicken
Chicken Parmesan
Baked Ziti
Carolina Pulled Pork BBQ
Deli Style Make-Your-Own Sandwiches
Greek Salad



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

CORVETTE 31 LUNCH BUFFET - \$30

SOUPS AND SALADS (CHOOSE ONE)

Market Soup of the Day
Maryland Crab Soup
Cream of Crab Soup
Shrimp Bisque
Pulled Chicken Noodle Soup
Citrus Orzo Salad
Iceberg Wedge Salad
EYC Garden Salad
Caesar Salad
Spinach Salad
Red Bliss Potato Salad
House Made Corn Tortilla Chips with Pico de Gallo
Seasonal Market Vegetable Pasta Salad

ENTREES (CHOOSE TWO)

Jumbo Maryland Crab Cake
Pan Seared Shrimp and Andouille Sausage
Roasted Fillet of Salmon
International Sliders
Rosemary Chicken
Vegetarian Lasagna
Steak Salad Platter
Albacore Tuna Niçoise Salad Platter
Grilled Chicken Caesar Salad
Tenderloin Tips in Burgundy Wine Sauce
Assorted Sandwiches and Wraps Platter



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

DINNER CHOICES

CUTTER DINNER BUFFET - \$32

SOUPS & SALADS (CHOOSE ONE)

Market Soup of the Day
Pulled Chicken Noodle Soup
EYC Garden Salad
Caesar Salad
Spinach Salad

SIDE DISH

ENTREES (CHOOSE TWO)

Asparagus and Roasted Tomato Ravioli
Lemon Ricotta Ravioli
Butternut Squash Ravioli
Short Rib Ravioli
Beef Tenderloin Tips
Roasted Filet of Salmon
Spice Rubbed Pork Spareribs
Baked Ziti
Cajun Spiced Catfish
Home-Style Meatloaf
Rosemary Chicken Breast
Chicken Osso Bucco
Fried Chicken
BBQ Chicken
Eggplant Parmesan
Carolina Pulled Pork BBQ



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EVENT INFORMATION GUIDE

SCHOONER DINNER BUFFET \$36

SOUPS & SALADS (CHOOSE ONE)

Market Soup of the Day
Manhattan Clam Chowder
New England Clam Chowder
Maryland Crab Soup
Cream of Crab Soup
Shrimp Bisque
Pulled Chicken Noodle Soup
EYC Garden Salad
Spinach Salad
Citrus Quinoa Salas
Iceberg Wedge Salad
Red Bliss Potato Salad
Seasonal Market Vegetable Pasta Salad

SIDE DISH

ENTREES (CHOOSE TWO)

Jumbo Maryland Crab Cake
Swordfish
Seafood Paella
Eggplant Rollatini
Herb Crusted Roasted Leg of Lamb
Hanger Steak Medallions
Penne Pasta
Pork Short Rib
Jumbo Shrimp
Miso Glazed Mahi
Ashley Farm Free Range Chicken
Stuffed Chicken Breast
Virginia Pork Chop
Roasted Sliced BBQ Brisket
North Carolina Trout
Roasted Seasonal Vegetable Lasagna



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

CLIPPER DINNER BUFFET \$40

SOUPS & SALADS (CHOOSE ONE)

Market Soup of the Day
Manhattan Clam Chowder
New England Clam Chowder
Maryland Crab Soup
Cream of Crab Soup
Shrimp Bisque
Pulled Chicken Noodle Soup
Citrus Quinoa Salas
Iceberg Wedge Salad
EYC Garden Salad
Caesar Salad
Spinach Salad
Seasonal Market Vegetable Pasta Salad
Red Bliss Potato Salad

SIDE DISH

ENTRÉE (CHOOSE TWO)

Seafood Cioppino
Coffee Rubbed Rib Eye Medallions
Mizo Glazed Halibut
Grilled Grass Fed Local NY Sirloin Steak
Stuffed Roasted Bronzini
Beef Tenderloin Medallions
Rockfish
Grilled Lamb Chops
Jumbo Lump Crab Stuffed Chicken Breast
Braised Beef Short Ribs



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

CUTTER PLATED DINNER \$24

SOUPS & SALADS (CHOOSE ONE)

Market Soup of the Day
Pulled Chicken Noodle Soup
EYC Garden Salad
Caesar Salad
Spinach Salad

SIDE DISH

ENTREES (CHOOSE TWO)

Asparagus and Roasted Tomato Ravioli
Lemon Ricotta Ravioli
Butternut Squash Ravioli
Short Rib Ravioli
Beef Tenderloin Tips
Roasted Filet of Salmon
Miso Mahi
Chicken Fried North Carolina Trout
Rosemary Rubbed Chicken Breast
Penne Pasta
Home-Style Meatloaf
Turkey Pot Pie



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

SCHOONER PLATED DINNER \$28

SOUPS & SALADS (CHOOSE ONE)

- Market Soup of the Day
- Manhattan Clam Chowder
- New England Clam Chowder
- Maryland Crab Soup
- Cream of Crab Soup
- Shrimp Bisque
- Pulled Chicken Noodle Soup
- Iceberg Wedge Salad
- EYC Garden Salad
- Caesar Salad
- Spinach Salad
- Seasonal Market Vegetable Pasta Salad

SIDE DISH

ENTREES (CHOOSE TWO)

- Maryland Jumbo Lump Crab Stuffed Flounder
- Grilled Swordfish
- Rockfish
- Hanger Steak Medallions
- Jumbo Shrimp Scampi
- Seafood Paella
- Ashley Free Range Chicken Breast
- Stuffed Chicken Breast
- Spiced Ahi Tuna
- Virginia Pork Chop



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

CLIPPER PLATED DINNER \$34

SOUPS & SALADS (CHOOSE ONE)

Market Soup of the Day
Manhattan Clam Chowder
Maryland Crab Soup
Cream of Crab Soup
Shrimp Bisque
Pulled Chicken Noodle Soup
Iceberg Wedge Salad
EYC Garden Salad
Caesar Salad
Spinach Salad
Seasonal Market Vegetable Pasta Salad

SIDE DISH

ENTREES (CHOOSE TWO)

Maryland Jumbo Lump Crab Stuffed Flounder
Filet Mignon
Miso Glazed Halibut
Grilled Grass Fed Local New York Sirloin Steak
Grilled Bronzini
Prime Rib
Jumbo Lump Crab Stuffed Chicken Breast
Grilled Lamb Chops
Braised Beef Short Ribs



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DESSERTS

ICE CREAM

Vanilla or Chocolate

6

DEEP DISH APPLE PIE

6

MONSTER CHOCOLATE CAKE

6

DEEP DISH PECAN PIE

6

SMITH ISLAND CAKE

6

COOKIE & BROWNIE PLATTER

2.50



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

BAR CHOICES

SUNFISH OPEN BAR

Domestic Beer & House Wines

\$25 per person

VIPER 640 OPEN BAR

Bud Light, Coors Light, Natty Boh, Miller Light

Copper Ridge Chardonnay, Cabernet, Merlot, Gabbiano Pinot Grigio, William Wycliff Sparkling

House Liquors

\$35 per person

J/22 OPEN BAR

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 per person

J/70 OPEN BAR

Choice of Beers

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

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

\$50 per person

SUNFISH CONSUMPTION BAR

Average \$4.50 per beverage

VIPER 640 CONSUMPTION BAR

Average \$5.00 per beverage

J/22 CONSUMPTION BAR

Average \$6.00 per beverage

J/70 CONSUMPTION BAR

Average \$8.50 per beverage



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

PREFERRED VENDORS

RENTALS

ABSOLUTE PARTY RENTALS 410.544.7474
EBB TIDE TENTS & PARTY RENTALS 410.827.0333
LOANE BROTHERS 410.823.6050
RENTALS TO REMEMBER 410.295.3446

FLOWERS

FLOWERS BY DONNA 410.263.1112
FLOWERS BY JUDY 410.750.6164
GATEWAY FLORIST 410.263.8141

LODGING

ANNAPOLIS WATERFRONT HOTEL 410.268.7555
HISTORIC INNS OF ANNAPOLIS 410.263.2641

AUDIO/VISUAL

CHESAPEAKE & POTOMAC AUDIO VISUAL SERVICES 410.626.2728

WEDDING CAKES

BLUE CRAB CUPCAKES 443.221.7246
CHARM CITY CAKES 410.235.9229
GRAULS 410.269.5103
MAIN & MARKET 410.626.0388
SWEET HEARTS PATISSERIE 410.263.6513

TRANSPORTATION

ANNAPOLIS TRANSPORTATION SOLUTIONS 410.212.9545
TOWNE TRANSPORT 410.266.3392



EASTPORT YACHT CLUB

EVENT INFORMATION GUIDE

CONTACT US

410-267-9549 EXTENSION 3
EVENTS@EASTPORTYC.ORG
WWW.EASTPORTYC.ORG

FOR YOUR INFORMATION

ALL FOOD IS SUBJECT TO 6% SALES TAX AND 20% SERVICE CHARGE
ALL ALCOHOL IS SUBJECT TO 9% MARYLAND ALCOHOL TAX AND 20% SERVICE CHARGE

OPEN BAR PRICE REFLECTS UP TO 4 HOURS. ADDITIONAL CHARGE WILL APPLY FOR EVENTS LONGER THAN 4 HOURS.

CONSUMPTION BAR OPTION PROVIDES AN ESTIMATE ONLY-INVENTORY OF ALCOHOL SERVED WILL BE TAKEN AT THE
EVENT AND CHARGED ACCORDINGLY

Contact Us

410-267-9549

or

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.

