



North East River Yacht Club



Banquets & Events

A picturesque setting, spectacular waterfront view, superb facilities and exceptional banqueting services, make the North East River Yacht Club the ultimate venue for your banquet or special occasion party.



Our Commodores Room is spacious and offers a panoramic view of the Bay. It can comfortably accommodate 160 people. In addition, the Upper Room, located on the mezzanine floor, overlooks the Commodores Room, can be used separately or incorporated to include a buffet, bar and/or dance floor.

Beautiful gardens, which overlook the marina, provide a unique atmosphere and make the perfect backdrop for any event or occasion. Consider adding a unique touch to your special day by utilizing our modern marina to arrive or depart by boat. Our friendly and experienced staff is able to provide a fully inclusive service, or customize a package especially for you.



Banquets - Room Rental

\$450.00 fee is applied to the total bill for the use of the facility for the day.

Decorations

We do not offer decorations at the club. We have mirrors, and votive holders but anything else is up to the guest. Affixing anything to the walls, ceilings or floors with nails, staples are not permitted.

Linens

Linen napkins, tablecloths are included in your per person price. While color selections are limited based on our rental company we will try to get your special color choices the best we can. If we are unable to accommodate your choice, than you will be responsible to supply your own linens. Overlays will be an additional charge of \$3.00 each.

Table Settings

When considering the seating arrangements for your guests, our tables are round and fit from 6 to 10 people. We can accommodate up to 160 people in our Commodores Ballroom.



Entertainment

The North East River Yacht Club has several disc jockeys or bands that we have used in the past and can recommend them to you for your event.

Dietary Considerations

Advance notice is required. Please submit requests for vegetarian plates and/or other special dietary needs to our Event Coordinator. For Children 3-12, we offer Chicken Fingers, French Fries. Children under 3 are free.

Deposit, Attendance, and Final Payment

In order to secure the date and time for your special day, a 25% deposit is required based on your initial count of your guests attending. This amount will be applied to the final payment of your event. The deposit is only refundable if North East River Yacht Club is able to re-book another event on the same date at the equal dollar amount. Your final count of guests and menu selection is due a minimum of 7 business days prior to your event. A maximum of 10% over the final count of food will be available. Any additional person over the final count will be charged at the quoted per person price. The customary service charge of 18% will be applied to the package price, and Maryland State Sales Tax of 6% will be applied to any and all food, beverage, service fees and rental prices. Payment is due in full, minus any deposits by the end of the event.

Cocktail Hour Option

An additional Bar may be set up on our Terrace overlooking the North East River for the enjoyment of your guests during the cocktail hour for an additional fee of \$50.00.

Bar Options

Cash Bar

All alcoholic beverages are paid for by the individual guest.

There is no charge to the host of the event. This option seems to work best if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Tab Bar

A check will be run through the duration of the party for all beverages consumed by the guests. . A time limit may be set for this option. The host can designate a certain time period in which the beverages would be put on a tab. At the end of the function, it will be the host's responsibility to settle this tab.

Cash & Tab Bar Drink Prices

\$1.00 Soft Drinks, \$3.00 Bottled Beer; \$4.00 Glass of Wine; Liquor varies based on brand

***The consumption of alcoholic beverages by a minor is in serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.*

Open Bar-Premium

Premium Liquors, Import & Domestic Beer, House Wine and Soft Drinks

First / One Hour Open Bar: \$10.00 per person

Each additional hour: \$7.00 per person

Open Bar-House

Import & Domestic Beer, House Liquors, House Wine and Soft Drinks

First / One Hour Open Bar: \$7.00 per person

Each additional hour: \$5.00 per person

Domestic Beer

Budweiser
Coors Light
Miller Lite
Rolling Rock
Michelob Ultra
Bud Light
Yuengling Lager

House Wine

Cabernet
Merlot
White Zinfandel
Chardonnay

Premium liquor

Bacardi
Malibu
Captain Morgan
Mount Gay
Smirnoff
Grey Goose
Absolute
Kettle One
Cuervo Tequila
Dewar's Scotch
J & B Scotch

Imported Beer

Heineken
Heineken Lite
Corona

House liquor

Rum
Vodka
Gin
Whiskey
Tequila

Premium liquor

Tanqueray
Beefeater
Bombay Sapphire
Kahlua
Peachtree Schnapps
Jack Daniels
Seagram's 7
Seagram's VO
Southern Comfort
Crown Royal

Note:

- We can order any specific beer or liquor at an added cost to the event upon request.
- Prices quoted are subject to confirmation.

Choose from our flexible packages, or discuss your special requirements, and we will work with you to insure the perfect celebration.



1. NERYC Dinner Banquet Package - \$75.00 p.p.

The following amenities are included for a sit down dinner (75 guests or less):

- *Champagne Toast*
- *Hot & Cold Hors D'oeuvres served butler and buffet style*
- *Dance Floor*
- *Table Linens and Napkins in Assorted Colors*
- *White Table Skirting for the Head Table*
- *Four Hours of Open Bar House*

Our Event Coordinator will supervise all activities at your banquet

Open Bar - 4 Hours

Domestic and Imported Beers, House Wines, House Liquors and Soft Drinks are available for four hours

Elegant Hors D'oeuvres Presentation

Served continuously for one hour before dinner, our cold and hot hors d'oeuvres are served both buffet and butler style for your guests to enjoy. The following trays are included:

- **Fruit & Cheese Tray**
Our Fruit & Cheese Tray features both domestic and imported cubed cheeses and assorted crackers with seasonal fresh fruit
- **Fresh Vegetable with Herbed Dip**
Our Vegetable Tray is piled high and is presented with an herbed dip

Hot & Savory Hors D'oeuvres

*Select three of the following 'butlered' selections
(two pieces of each selection per person):*

- *Mushrooms Stuffed with Spinach and Cream Cheese*
- *Mini Crab Cakes*
- *Vegetable Spring Rolls*
- *Petite Quiche*
- *Mini Chicken Cordon Bleu*
- *Swedish Meatballs*
- *Chef's Choice of Assorted Hot Hors D'oeuvres*

Soup

Choice of one of the following is included:

- *Maryland Crab Bisque*
- *Maryland Crab*
- *Tomato Basil*
- *Cream of Broccoli*

Salad

Choice of one of the following is included:

- *The Garden Salad*
Mixed Greens, Grated Carrots, Tomatoes, Cucumbers and Red Onions with Herbed Croutons served with our Balsamic Vinaigrette or Ranch Dressing
- *Classic Caesar Salad*
Crisp Romaine leaves tossed in our Zesty Dressing with Herbed Croutons and Parmesan Cheese

Entree Selections

All entrees are served with our chef's choice of potato or rice, fresh seasonal vegetables, fresh baked rolls, coffee or tea. Your choice of two entrees is included.

- **Champagne Chicken**
Breast of Chicken braised in Champagne, and covered with a Champagne sauce
- **Chicken Chesapeake**
Grilled Chicken Breast topped with our Jumbo Lump
- **Prime Rib of Beef Au Jus**
Slow Roasted and served with natural Au Jus and fresh Horseradish Sauce
- **Roasted Pork Tenderloin**
The best cut of Pork topped with an array of spices
- **Maryland Crab Cakes**
Two Jumbo Lump Crab Cakes on a bed of Roasted Vegetables
- **Pecan Encrusted Salmon**
Salmon covered in pecans. Cooked to mouth-watering perfection



2. Event Dinner Buffet Package - \$33.95p.p.
Serving the best in fine food, together with first class service.

Salads (Choice of one)

*Seasonal Mixed Green Salad with a choice of two dressings
(Tomatoes, Cucumbers and Onions)*

Dressings: Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette

Caesar Salad

(Crisp Romaine lettuce, Croutons and Parmesan Cheese)

Dinner rolls and butter are included

Entrees

(Choice of three)

*Brown Sugar glazed Ham***

Champagne Chicken

Turkey Breast

*Prime Rib***

Flounder with lemon butter

Pecan-Crusted Salmon with

apple cider brown butter

*(*this item has and additional charge)*

*(** see the Carving table for additional charge)*

*Additional charge * Crab Cakes - add \$ 3.50 per person*

Seafood Scampi

Pork Scallopini

Chicken Florentine

*Crab Cakes**

Penne Ala Vodka

Chicken Marsala

Carving Table

(Based on a 6oz portion per person)

*Glazed Ham***

add \$3.00 per person

*Prime Rib***

add \$ 4.50 per person

(A \$50.00 Carvers fee is applicable to all hand carved items)

Starch *(Choice of one)*

Vegetable *(Choice of two)*

Roasted Red Potatoes

Green Bean Almondine

Herbed New Potatoes

Vegetable Medley

Garlic Mashed Potatoes

Buttered Corn

Augratin Potatoes

Broccoli

Rice Pilaf

Orange glazed Carrots

Baked Stuffed Potatoes

Succotash

Hors D'oeuvres *(Priced per 100 pieces)*

Mushrooms stuffed with Spinach and Cheese

\$100.00

Mushrooms stuffed with Crab Imperial

\$130.00

Scallops wrapped in Bacon

\$130.00

<i>Chicken Cordon Bleu Balls</i>	<i>\$95.00</i>
<i>Fried Coconut Shrimp (with dipping sauce)</i>	<i>\$145.00</i>
<i>Mozzarella and Salami Kabobs</i>	<i>\$95.00</i>
<i>Mini Vegetable Egg Rolls</i>	<i>\$75.00</i>
<i>Mini Crab Balls</i>	<i>\$110.00</i>
<i>Mini Beef Wellingtons</i>	<i>\$150.00</i>

Display Creations

<i>Fresh Fruit Creation</i>	<i>\$3.00 per person</i>
<i>Fresh Vegetable Creation</i>	<i>\$2.50 per person</i>
<i>Assorted Cheese Creation</i>	<i>\$3.00 per person</i>
<i>Fruit, Cheese and Vegetable Creation</i>	<i>\$7.50 per person</i>

Dessert (Not included in price)

<i>Cream Brule</i>	<i>\$4.00 per person</i>
<i>Strawberry Shortcake</i>	<i>priced seasonally</i>
<i>Chocolate or Vanilla Mousse</i>	<i>\$2.50 per person</i>
<i>Cheese Cake</i>	<i>\$3.75 per person</i>
<i>Ice Cream Bar (variety)</i>	<i>\$2.50 per person</i>
<i>Brownies or Cookies</i>	<i>\$2.00 per person</i>
<i>Peach or Apple Cobbler</i>	<i>\$2.50 per person</i>

Beverage Information

(Bar is not included in price)

Domestic Beer

Budweiser
Coors Light
Miller Lite
Rolling Rock
Michelob Ultra
Bud Light
Yuengling Lager

Imported Beer

Heineken
Heineken Lite
Corona

House Wine

Cabernet
Merlot
White Zinfandel
Chardonnay

Premium Liquor

Bacardi
Malibu
Captain Morgan
Mount Gay
Smirnoff
Grey Goose
Absolute
Kettle One
Cuervo Tequila
Dewar's Scotch
J & B Scotch

House Liquor

Rum
Vodka
Gin
Whiskey
Tequila

Premium Liquor

Tanqueray
Beefeater
Bombay Sapphire
Kahlua
Peachtree Schnapps
Jack Daniels
Seagram's 7
Seagram's VO
Southern Comfort
Crown Royal

Note: We can order any other beer or liquor at an added cost to the event upon request.

Bar

5 Hour Open Bar - Premium

(Premium liquors, Domestic and Imported Beer, House Wine, and Soft Drinks)

\$10.00 per person for first hour

\$7.00 per person for each additional hour

5 Hour Open Bar

(Domestic and Imported Beer, House Liquors, House Wine, and Soft Drinks)

\$7.00 per person for first hour

\$5.00 per person for each additional hour

5 Hour limited Open Bar

(Domestic Beer, House Wine and Soft Drinks)

\$5.00 per person for first hour

\$3.00 per person for each additional hour



3. NERYC Hors D'oeuvres Banquet Package

The Crew

\$50.00 per person

Cheese Display

Choice of 5 Hors D'oeuvres

(10 pieces per person / per hour)

The Captain

\$65.00 per person

Cheese and Vegetable Display

Choice of 7 Hors D'oeuvres

(15 pieces per person / per hour)

The Commodore

\$80.00 per person

Cheese, Vegetable and Fruit Display

Choice of 10 Hors D'oeuvres

(20 pieces per person / per hour)

NERYC Hot Hors D'oeuvres Presentation

<p><i>Chicken</i> <i>Chicken Sate</i> <i>Chicken Quesadilla</i> <i>Sesame Chicken</i> <i>Mini Chicken Cordon Bleu</i></p>	<p><i>Stuffed Potatoes</i> <i>Sour Cream & Chives</i> <i>Bacon</i> <i>Bacon & Cheddar</i> <i>Cheddar</i></p>
<p><i>Seafood</i> <i>Coconut Shrimp</i> <i>Mini Crab Cakes (Broiled or Fried)</i> <i>Stuffed Mushrooms with Crabmeat</i></p>	<p><i>Carving Station</i> <i>(Counts as 2 Hors d'oeuvres Choices)</i> <i>Top Round of Beef</i> <i>Honey Maple Baked Ham</i> <i>Roast Pork Tenderloin</i></p>
<p><i>Vegetable</i> <i>Antipasto Skewers</i> <i>Brie & Raspberry in Phyllo</i> <i>Assorted Cheese Puffs</i> <i>Vegetable Spring Rolls</i></p>	<p><i>Beef</i> <i>Beef Tender Sate</i> <i>Swedish Meatballs</i> <i>Mushroom Beef Encroute</i></p>

The Hors D'oeuvres Reception includes:

- *Champagne Toast*
- *Hot & Cold Hors D'oeuvres served butler and buffet style*
- *Table Linens and Napkins in Assorted Colors*
- *White Table Skirting for the Head Table*
- *Dance Floor*
- *Event Coordinator will supervise all activities.*

Contacts: NERYC Event Coordinator – Arlene Arrants

NERYC Restaurant Coordinator – April Conway

info@neryc.com or Ph: 410 287 6333