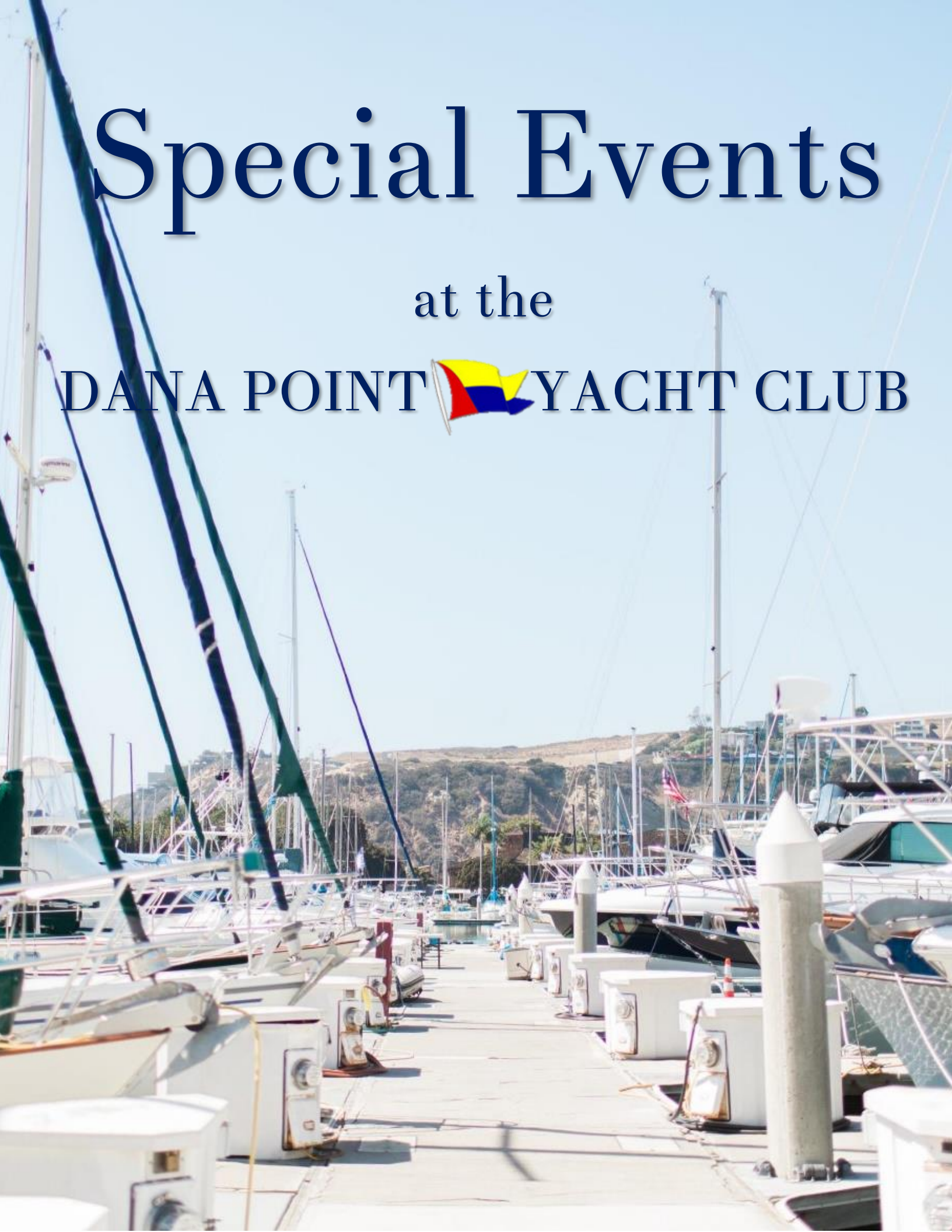


Special Events

at the

DANA POINT  YACHT CLUB





Available Spaces

Bay View Patio – up to 50 Guests Seated

Rental Fees: Monday-Thursday Daytime Rental \$500, Sunday \$750 and Saturday \$1,000



Commodore's Patio – up to 50 Guests Seated (same fees as above Patio)



Oceanfront Ballroom & Patio– up to 200 Guests Seated

Rental Fees: Mondays -Thursdays \$1,000, Fridays & Sundays \$2,500 and Saturday \$4,000.

Peak Months June – October| Fridays & Sundays \$3,000 Saturdays \$5,000





EVENT PACKAGE

\$50 Per Person

4 Hour Event Rental

Wooden Parquet Dance Floor

Plated or Buffet Dinner Service

Coffee Station

Cash Bar with Professional Bartenders

Gold Chiavari Chairs

Your selection of White or Navy Square Linens

Parties with 50 or more will require a \$5pp valet charge





Event Terms and Conditions:

We are pleased that you are considering Dana Point Yacht Club for your location for your special event. The following information will help you in planning and will answer some questions you may have regarding our services. We request that our Club standards be maintained as to not jeopardize the ambiance that you wish to create, we are confident that our staff will provide a truly memorable experience.

Food and Beverage:

All food and beverage with the exception of cakes & select wines must be purchased from the club. Health code laws prohibit food and beverages remaining at the end of a function, with the exception of special occasion cakes, from being removed from the premises. The prices listed are subject to proportionate increases to meet increased cost of supplies or operation at the time of your event. Guaranteed prices can be confirmed ninety days in advance of your event. Menu selections must be made at least four weeks in advance, substitutions due to dietary restrictions can be arranged. A 20% service charge and state sales tax will be added to the cost of your event.

Deposits and Payments:

The cost of the room rental fee serves as your deposit and is required to secure your date and reservation. Once the deposit has been received by the Club, it is considered a secured date. Upon your receipt of the contract, an additional 75% will be required 90 days in advance of the event date and full payment shall be made 14 days prior to the event. Banquet charges will be presented to the host for review at that time. Any additional balance will be required no later than 3 days after your event.

Overtime Charges:

Special events are based on a 4 hour period. Overtime charges of \$600 per hour (plus tax) for any hour or fractions of an hour apply to weddings exceeding the allotted time. The Club opens at least 3 hours prior to your scheduled start time in most cases. Any noise on the outdoor patios must conclude by 10:00pm due to outdoor noise ordinances, and events inside may have their music volume lowered by management at that time as well.

Outside Vendors:

Dana Point Yacht Club has a list of preferred vendors, if you choose to use your own however, feel free! We do however require that all vendors have appropriate liability insurance at least three days prior to coming on property.

Valet:

Parties over 40 guests valet is required and will be staffed by the DPYC. A \$5 per person charge will be billed to the client. This to ensure easy access for guests as well as yacht club members. Mondays and Tuesdays may not require valet since the yacht club is closed for member dining.



Preferred Vendor List

Photographers:

John Warren Photography | www.johnwarrenphotography.com | Phone: (949)793-1342

Jeff Roy | Visioneer Media | <http://www.visioneermedia.com/> | jroy@visioneermedia.com

Allie Marion | <http://www.alliemarionphotography.com/> | allie@alliemarionphotography.com

Crisanta | Infiniti Foto | <http://www.infinitifotoblog.com/> | infinitifoto@gmail.com

Tony | Elegant Photography | 949.463.1788 | elegantfoto@yahoo.com

Florists:

Cathy McCool | McCool Florists | <http://www.mccoolflowers.com/> | (949)488-7988

Zakia Radwan| Exotica Designs | www.exoticadesigns.com | exoticadesigns09@gmail.com

Julie Aros | My Personal Florist | (949) 922-1536

Jackie Brown | Chris Lindsay Florist | <http://chrislindsay.com/> | (949) 833 – 1060

DJ/Music:

Joe Paxton | Atmosphere Events | <http://www.atmospheredj.com/> | joe@atmospheredj.com

Parker Harris Entertainment | 760-267-1107 | parkerharris19@yahoo.com

Eric Morales | Extreme DJ | <http://www.extremedjonline.com/> | (949) 362-4218 | extremediscjock@aol.com

Cakes:

Donna B's <http://www.donnabsbakery.com/> | 949.367.0100

Cinderella Cakes <http://www.cinderellacakes.com/> | 949.515.2555

It's All About the Cake <http://www.itsallaboutthecake.com/> | 949.240.7100

Luscious Organic Desserts (Vegan, Special Diets) <http://lusciousorganicdesserts.com/> | 949.328.4524

Hotels: Please refer to list

DANA POINT YACHT CLUB | 24399 DANA DRIVE | DANA POINT, 92629 | (949) 542-3820



ENTREE SELECTIONS

All below dishes come with bread and butter, your choice of salad, seasonal vegetables and your choice of accompaniment, please refer to list in buffet menu.

From the Land

New York Steak +\$15 per person

Grilled Choice New York Steak with Peppercorn Sauce

Prime Rib ~ +\$15 per person

With Au Jus and Horse Radish Sauce

Bacon Wrapped Filet Mignon ~ +\$20 per person

Topped with Béarnaise or Whiskey Sauce

* Plated Service Only*

Chicken Piccata ~ *Included in Price

Sautéed in a Lemon, Caper Butter Sauce

Chicken Marsala ~ *Included in Price

Sautéed with Mushrooms and Marsala Wine

Chicken Saltimbocca ~ *Included in Price

Airline Chicken Breast Stuffed with Prosciutto, Gruyere Cheese and Fresh Sage

Vegetarian

Portobello Mushroom Napoleon ~ +\$5 per person

Stuffed with Spinach, Vegetables, Marinara and Béchamel. With a Puff Pastry Crust

Penne Primavera ~ *Included in Price

Seasonal Vegetables Sautéed in Olive Oil with Garlic and Fresh Basil, tossed in Tomato Sauce

Vegetable Risotto ~ *Included in Price

With Asparagus, Mushrooms and Sundried Tomatoes



Seared Halibut ~ +\$20 per person

With Diced Tomato and Basil Champagne Cream Sauce

Sea Bass ~ + \$20 per person

Herb Crusted with Champagne Beurre Blanc

Swordfish ~ +\$15 per person

Serving with a Creamy Caper Sauce

Blackened Mahi Mahi ~ +\$15 per person

Topped with Mango Salsa

Atlantic Salmon ~ +\$10 per person

Broiled with Citrus Beurre Blanc

Herb Crusted Salmon ~ +\$10 per person

In a White Wine Lemon Sauce

Combination Plates

Petite Filet & Halibut ~ +\$25 per person

Brandy Peppercorn Sauce and Beurre Blanc

Petite Filet with Two Jumbo Shrimp ~ +\$25 per person

Merlot Sauce and Chive Butter Sauce

Petite Tenderloin & Sea Bass ~ +\$30 per person

Natural Demi and Champagne Cream Sauce



Lunch and Dinner Buffets

Every Buffet comes with Sourdough Rolls and Whipped Butter

Choice of Salad

Green Salad with Tomatoes, Carrots, Cucumbers and Choice of Dressing

Caesar Salad with Parmesan Cheese and Croutons

Parisian Salad with Cranberries, Walnuts, Gorgonzola and Tarragon Vinaigrette

Greek Salad with Feta Cheese, Olives and Tomatoes

Choice of One Accompaniment Included

Roasted Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Scalloped Potatoes

Always served with Seasonal Vegetables

Choice of One Entrée ~ *Included in Price

Each Additional Entrée ~ \$10pp

New York Strip Loin

Salmon Wellington

Chicken Piccata

Chicken Teriyaki

Grilled Salmon

Prime Rib (Minimum 25 people)



Fiesta Buffet

Included:

Caesar Salad

Mexican Rice

Refried Beans

Chips & Salsa

Corn Tortillas

Choice of Two Entrees ~ *Included in Price

Each Additional Entrée ~ \$5

Beef & Chicken Taco Station

Pork Chili Verde

Chicken or Cheese Enchiladas

Tilapia Vera Cruz

Carnitas

Tuscany Buffet

Included:

Caesar Salad

Pasta Salad

Garlic Bread

Choice of Two Entrees ~ *Included in Price

Each Additional Item ~ \$5

Vegetable or Meat Lasagna

Spaghetti with Meatballs

Chicken Alfredo

Cheese Manicotti

Salmon Filet with Tomato Basil Sauce

Chicken Parmesan



Hors D'oeuvres

may be added to your package

30 Pieces per Selection

Cold Selections

Brie Crostini - \$90

Caprese Skewers - \$100

Smoked Salmon Crostini - \$95

Shrimp Cocktail - \$100

Baguette with Pepper Beef Carpaccio - \$95

Blackened Ahi on a Cucumber Slice - \$115

Ahi Tuna Poke on a Wonton Chip - \$115

Hot Selections

Fried Risotto Cakes - \$95

Vegetable Eggrolls - \$95

Crab Stuffed Mussels - \$115

Coconut Shrimp - \$95

Crispy Thai Chicken Eggrolls - \$100

Chicken Satay Skewers - \$120

Mini Beef Wellingtons - \$160

Swedish Meatballs - \$110

Prosciutto Wrapped Asparagus - \$110

Bacon Wrapped Scallops - \$150

Bacon Wrapped Mini Baked Potato Wedge - \$110



PREMIUM APPETIZERS

TABLE SELECTIONS

Fruit and Cheese Display

Served with an assortment of Domestic and Imported Cheeses and Assorted Crackers
\$8.00 per person

Fresh Fruit Display

Fresh Seasonal Fruit and Berries
\$4.00 per person

Deli Platter

Assorted Sliced Meats, Sliced Breads, Domestic Cheese, Lettuce, Tomato, Onions and all the Condiments
\$15.00 per person
(Minimum 20 people)

Vegetable Crudité

Array of Garden Vegetables served with Ranch Dressing & Hummus
\$4.00 per person

Whole Poached Salmon

Displayed with Capers, Hard Boiled Egg, Onions and Cream Cheese
\$225.00
(Serves 50)

Jewels of the Sea

Oysters on the Half Shell, Shrimp, Mussels and Ceviche
\$20.00 per person
(Minimum 30 people)

Assorted Tea Sandwiches - Turkey, Ham, Cheese on Chef's Selection Bread
\$10.00 per person



BAR UPGRADES

DECK MASTER

Soft Bar Upgrades: Includes Domestic and House Beer, House Wine, Champagne, Water and Sodas.

Add to Package: 1st Hour ~ \$12 Each additional hour is \$6 per adult guest

DAY SKIPPER

House Bar Upgrades: Includes House Spirits, Domestic and House Beer, House Wine, Champagne, Water and Sodas.

Add to Package: 1st Hour ~ \$14 Each additional hour is \$7 per adult guest

CAPTAIN

Premium Bar Upgrades: Includes Premium Spirits, Domestic and House Beer, House Wine, Champagne, Water and Sodas.

Our Premium Spirits include: Titos and Kettle One Vodka, Jack Daniels Whiskey, Tanqueray Gin, Casadores Tequila, Bacardi Rum and Dewars Scotch.

Add to Package: 1st Hour ~ \$18 Each additional hour is \$9 per adult guest

YACHT MASTER

Ultra-Premium Bar Upgrades: Include Ultra-Premium Spirits, Domestic and House Beer, House Wines, Champagne, Water and Sodas.

Our Premium Spirits include: Grey Goose Vodka, Knob Creek Whiskey, Hendricks Gin, Don Julio and Patron Tequila, Bacardi Rum and Johnny Walker Scotch.

Add to Package: 1st Hour \$22 | Each Additional Hour \$12 per adult guest

Soda Only Package is \$5 per person



DIRECTIONS

5 Freeway North to DPYC

- Take exit 79 towards "Beach Cities"
- Stay in left exit lane
- Follow signs for California 1/ Pacific Coast Highway and merge onto CA-1 N/Pacific Coast Hwy/PCH
- Turn left onto Dana Point Harbor Drive (traffic light)
- Turn left onto Island Way (small road past the Dana Point Marina Inn)
- Turn right onto Dana Drive
- Follow that road all the way until it dead ends at the Dana Point Yacht Club

Dana Point Yacht Club, 24399 Dana Drive, Dana Point, CA 92629





DIRECTIONS

5 Freeway South to DPYC

- Take exit 79 for CA-1/Camino Las Ramblas toward Pacific Coast Hwy
- Keep right at the fork, follow signs for California 1/ Pacific Coast Highway and merge onto CA-1 N/Pacific Coast Hwy/PCH
- Turn left onto Dana Point Harbor Drive (traffic light)
- Turn left onto Island Way (small road past the Dana Point Marina Inn)
- Turn right onto Dana Drive
- Follow that road all the way until it dead ends at the Dana Point Yacht Club

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