

CHARLOTTE HARBOR YACHT CLUB



The Window to The Harbor



Wedding Planner

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Policies & Procedures for Private Events

Food & Beverage Service

This brochure is to familiarize members and guests with Charlotte Harbor Yacht Club policies, menu suggestions and beverage arrangements for private parties. Our culinary staff will prepare all food for consumption on premise. ***Only food and beverage purchased from Charlotte Harbor Yacht Club can be consumed on premises unless authorized prior to the event.*** All arrangements will be made through food and beverage management by appointment.

Charlotte Harbor Yacht Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Florida State Liquor Laws. It is policy, therefore, that all liquor, wine, and beer, will be supplied by the Club for on-premise consumption. Beverages may not be removed from Club premises.

In compliance with state laws, it is the responsibility of the host to ensure those under the age of 21 does not consume alcoholic beverages. Our staff has been instructed to require picture/birth date identification and, in the event a guest appears underage and is unable to provide required identification, the Club will not serve alcoholic beverages to such individuals, or to an intoxicated individual.

Security Deposit

A non-refundable retainer of \$350.00 is required to confirm the reservation for your event. The retainer will be deducted off your bill at the end of your event.

The member or non-member host must always be present during the function and is responsible for communicating Club policy in terms of dress code to function attendees. Club policy requires that your event related activity be confined to your reserved rooms. The member or non-member host is responsible for the conduct of those attending the event.

The Club is closed on Monday, Tuesday, Wednesday, and Sunday evenings. A special request for a function when the Club is closed is subject to approval by the General Manager and the Vice Commodore. ***An additional charge of \$250.00*** plus a service charge and tax will be applied to open the Club in addition to a minimum reservation of one hundred people or more. Any damages occurring to Club property during the function by the host, invitees, contracted outside entertainment, or vendor, will be the responsibility of the host and or member. The Club is not responsible for the loss or damage of personal property brought to the Club by members or guests.

The Club will not be responsible for any rented items left behind by a vendor.

Dress Code

The dress code applies to all persons attending a private function. Collared shirts, khakis, or slacks are acceptable. ***Jeans, denim, tee shirts, cutoffs are not suitable dress.***

Smoking

Charlotte Harbor Yacht Club is a smoke free building. Our staff has been instructed to direct individuals that wish to smoke outside the Clubhouse at our designated areas. ***No “vapor” cigarettes allowed inside building.***

Guarantee

For all events involving food and beverage service, a guarantee of attendance is due five (5) business days in advance, this count is important for product orders and staffing. The host will be billed the guaranteed number or the actual attendance, whichever is larger. If no guarantee is given, the Club will prepare and charge the highest estimated number given at the time the contract was written. Food ordered at the Club is intended to be served on premises. We regret that we cannot deliver food to another site, nor provide leftover food following events on premises. ***All functions must have a seating chart and color-coded place cards, for plated dinners, to ensure proper service when choice of entrée is offered.***

Service Charges

All food and beverage service items are subject to the customary service charge of **20%** plus local sales tax. Sales tax may be added on rental and other applicable items.

Decorations

Management of the Club must approve the placement of plants, flowers, signs, and decorations in the Clubhouse prior to the event. ***Affixing anything to walls, woodwork, floors, or ceiling with nails, staples, tape, or any other substance is strictly prohibited.*** No handwritten signage may be placed in the Clubhouse. The Club is not responsible for any personal decorative items or floral arrangements used during the function. The Club is not and cannot be responsible for gifts, wraps, or other articles left on premises.

Event/Function room Assignments

Room assignments are made according to guaranteed minimum number of guests anticipated. Because this attendance may vary from expected attendance, Charlotte Harbor Yacht Club reserves the right to change room reservations to best accommodate either increasing or decreasing figures. ***All functions and events are subject to a non-negotiable room fee. This is a set fee per room; details of prices for all rooms can be obtained through Club Management.***

All functions will be scheduled for a four (4) hour time period. Functions or events wishing to last longer than four hours will be charged an hourly rate of \$300.00 plus tax.

Payment

A payment by cash or check made payable to Charlotte Harbor Yacht Club is to be paid before the end of your event. ***Credit cards will not be accepted.***

Cancellation

Failure to cancel an event in writing ninety (90) days prior to the event will result in a full charge penalty.

Event Rooms & Other Expenses

Commodore's Lounge	Capacity	18
Ball Room	Capacity	80
Ships Wheel (Bar)	Capacity	60
Harbor Room (main dining room)	Capacity	120
Outdoor Lawn Ceremony (includes deck)		
Carving Station Attendant	\$50.00 +	
Action Station Attendant (Varies on Number of Guests)	\$50.00 + Per Attendant	

Rental of entire club is \$3,000.00+.
(ask about individual room charge)

****Room & Club Capacities are Subject to Change****

The Club is closed Sunday, Monday and Tuesday Evenings. For the Club to Open for a Special Event on any of these evenings there is an Extra Charge of \$250.00+



Included in Wedding Package

Personalized Event, and Menu Consultation – By Appointment Only

All Linen Tablecloths (Club Color – White) and

Choice of Colored Linen Napkins

Gold charger plates/Napkin rings

Mirrors & Votives for Guest Tables

Dance Floor with Skirted DJ Table

Full Use of Club for Wedding Photographs

Skirted Sweetheart Table (black or white)

Skirted Gift Table (black or white)

Skirted Cake Table (black or white)

Complimentary use of Commodores Lounge for

Dressing & Staging Room for the Event

3 full length mirrors included & garment racks for gowns.

Special Touches



Vicki, our wedding consultant is available to you to help coordinate all your ceremony and reception needs. Her years of experience will make your day magical and stress free. Your Charlotte Harbor Yacht Club wedding will be unforgettable

To check out our reviews, please visit:

**www.weddingwire.com or
www.charlotteharboryc.com**

Buffet Packages

Minimum 40 Guests for All Buffets

*All Buffets Include: Warm Rolls & Butter, Coffee,
Iced Tea and Fountain drinks*

++ Indicates addition of 7% Sales Tax and 20% Gratuity

****All Prices are Subject to Change****

“THE VENITIAN”

Action station

Antipasti Display

Assortment of Meats, Cheeses, and Accoutrements

Caesar Salad

Fresh Romaine Lettuce, Croutons, Classic Caesar Dressing, Asiago

Cheese

Garlic Bread

Crusty and buttery

Pasta Station

Grilled Chicken, Italian sausage, Shrimp, Vegetables, Sauces and Pastas,

Chef Prepared for Each of Your Guests

(Gluten Free pasta available upon request)

\$35 Per Person ++

“THE PARISIAN”

Salade

Mixed Greens, Grapes, Spiced Pecans, Strawberries, Apples, Blue Cheese
Crumbles, Pomegranate Vinaigrette

Brie en Croute

Baked Brie Cheese in Puff Pastry, Red Grapes, Green Apples, Sliced
Baguette, Crackers

Seasonal Vegetables

Chef's Choice

Starch

Chef's Choice

Chicken Cordon Bleu

Chicken Breast, Ham, Swiss, Panko Breading

Beef Au Poive

Tender Beef Medallions, Cognac-Peppercorn Demi-Glace

Stuffed Flounder Meuniere

Delicate Flounder, Crab Stuffing, Roasted Garlic Buerre Blanc

\$35 Per Person ++

“BUILD YOUR OWN BUFFET”

Salad-Choose one

Caesar Salad

Fresh Romaine Lettuce, Croutons, Classic Caesar Dressing, Asiago
Cheese

Spinach Salad

Baby Spinach, Watermelon, Red Onion, Feta Cheese, Candied Pecans,
Mango Vinaigrette

Shaved Fennel Arugula Salad

Crisp Fennel, Arugula, Sicilian Olives, Red onion, Ricotta Salata, Blood
Orange Vinaigrette

House Salad

Artisan Lettuce, Tomato, Cucumber, Onion, Carrot, Radish, White
Balsamic Vinaigrette

Corn on the Cobb Salad

Mixed Greens, Tomato, Blue Cheese Crumbles, Bacon, Avocado, Fresh
Roasted Corn, Hard Boiled Egg, Balsamic-Ranch Dressing

Nicoise Salad

Butter Lettuce, Tomato, Black Olive, Hard Boiled Egg, Baby Green Beans,
Red Skin Potato, Red Onion, Sweet Bell Pepper, Capers, Zinfandel
Vinaigrette



Entrees-Choose One from Each Category

“From the Land”

Pork Saltimbocca

Pork Tenderloin Cutlet, Fresh Mozzarella, Fresh Sage, Prosciutto Ham, Rosemary Marsala Demi-Glace

Tuscan Espresso Steak

Grilled Bistro Steak Medallions, Roasted Crimini Mushrooms, Creamy Balsamic-Espresso Coffee Sauce

Beef Au Poivre

Grilled Bistro Steak Medallions, Cognac-Green Peppercorn Sauce

Veal Osso Bucco

Fork Tender Petite Veal Shanks, Aromatic Vegetables, Marsala Wine Natural Sauce

Ropa Vieja

Slow Cooked Shredded Flank Steak, Roasted Peppers, Onions, Tomato Served with Black Beans & Rice

Shepard's Beef Pot Pie

Red Wine Braised Beef Tips, Fresh Corn Topped with Cheddar Cheese Duchess Potato

Pork Cacciatore

“Hunters Style” Fresh Garlic-Herb Pork Tenderloin Medallions, Roasted Peppers, Onions, Mushrooms, White Wine Tomato Sauce, Fresh Basil

Hoisin Beef

Grilled Bistro Steak Medallions, Grilled Pineapple, Ginger, Garlic, Hoisin-Gochujang Sauce, Chopped Peanuts, Scallions, Cilantro

Voodoo Pork

New Orleans Pork Tenderloin Scaloppini, Tasso Ham, Trinity, Smothered in Southern Comfort Dark Roux Gravy

Pork Bruno

Grilled Pork Tenderloin Medallions, Sundried Tomato, Goat Cheese, Fresh Basil, Roasted Garlic Beurre Blanc

“From the Air”

Chicken Limoncello

Sautéed Chicken Breast, Limoncello, Garlic, Basil, Capers, Fresh Herbs,
Chicken Demi-Glace

Chicken Bruschetta

Italian Chicken Cutlet, Fresh Mozzarella, Tomato, Fresh Basil, Balsamic
Glaze

Tuscan Stuffed Chicken

Chicken Breast Stuffed with Prosciutto Ham, Roasted Red Pepper,
Mozzarella Cheese, Fresh Basil, Asiago Cheese Bechamel

Chicken Marsala

Sautéed Chicken Breast, Roasted Crimini Mushrooms, Creamy Marsala
Butter

Chicken Cordon Bleu

Chicken Breast Stuffed with Black Forrest Ham, Swiss Cheese, Roasted
Red Pepper-Stone Ground Mustard Beurre Blanc

Chicken Alla Orange

Boneless Chicken Thighs, Roasted Cippolini Onions, Stone Ground
Mustard, Brandy, Orange Marmalade, Chicken Demi-Glace

Pretzel Chicken

Pretzel breaded chicken breast, Pimento Beer-Cheese Sauce

Chicken Amaretto

Almond Crusted Chicken Breast, Roasted Fennel, Fresh Dill, Amaretto
Cream Sauce

Down South Stuffed Chicken

Chicken Stuffed with Andouille Corn Bread Stuffing, Tasso Ham Cream
Sauce

Airline Coq Au Vin

Fresh Herb-Garlic Roasted Airline Chicken, Bacon, Red Wine, Aromatic
Vegetables

“From the Sea”

Stuffed Flounder Meuniere

Delicate Flounder, Seafood Cornbread Stuffing, Roasted Garlic Beurre Blanc

Shrimp & Cod Bouillabaisse

Baked Cod, Key West Pink Shrimp, Pernod, Fennel-Saffron Tomato Sauce

Honey-Miso Salmon

Roasted Antarctic Salmon, Miso-Honey, Soy Marinade, Baby Bok Choy, Shitake Mushroom, Bourbon Glaze

Swordfish Newburg

Grilled Atlantic Swordfish, Mushroom-Sherry Cream Sauce

Caribbean Mahi Mahi

Grilled Mahi Mahi, Garlic, Tequila, Lime, Cilantro, Tomato Butter Scampi Sauce

Deviled Flounder

Delicate Flounder, Cuban Deviled Crab Stuffing, Ybor City Chilau Tomato Sauce

Maple Smoked Salmon

House Smoked Antarctic Salmon, Stone Ground Mustard Cream Sauce, Fresh Dill

Shrimp Etouffee

New Orleans Style Jumbo Gulf Shrimp, Andouille Sausage, Trinity, Dark Roux Seafood Sauce, Tasso Ham Dirty Rice

New England Cod

Broiled Cod, Fresh Herb-Citrus Bread Crumb, New England Clam Chowder Sauce

Southern Seafood St. Jacques

Baked Scallops, Shrimp, Crab, Sweet Corn Boursin Cheese Sauce Topped with Golden Brown Duchess Potato

Starch Du Jour- Choose One

Herb Garlic Roasted Red Skin Potato
Smashed Roasted Garlic Red Skin Potato
Oven Roasted Baby Baked Potato
Creamy Deluxe Mashed Potato
Scalloped Potato Au Gratin
Tasso Ham Dirty Rice
Roasted Sunrise Potato Medley
Penne Alfredo
Potato Gnocchi Garlic Herb Butter
Black Beans & Rice
Israeli Cous Cous Pancetta Pilaf
Sweet Potato Hash

Fresh Garden Vegetable Du Jour- Choose One

Medley-Broccoli, Cauliflower, Carrot
Brocolini
Collard Greens
Baby Green Beans
Sugar Snap Peas & Carrots Asparagus
Baby Zucchini
Roasted Baby Carrots
Ratatouille
Mandolin Squash
Spaghetti Squash, Snow Peas
Caulilini Brussel Sprouts
Fresh Corn
Lima Bean
Succotash
Broccoli

\$38 Per Person ++

“Enhancements”

Chef Carved Items

Glazed Spiral Sliced Ham

Dr. Pepper Glaze, Stone Ground Mustard

\$10 Per Person ++

Espresso Rubbed Pork Loin

Apple Chutney

\$10 Per Person ++

Smoked Beef Tri Tip

Horseradish Cream, Au Jus

\$12 Per Person ++

Prime Rib of Beef

Horseradish Cream, Au Jus

\$15 Per Person ++

Fresh Herb-Garlic Beef Tenderloin

Béarnaise Sauce, Au Jus

\$14 Per Person ++

Fruit & Cheese

Fresh Fruit, Assorted Cheeses, Baked Brie, Crackers

\$8 Per Person ++

Trio of Spreads Crudité

Hummus Spread, Chilled Spinach & Artichoke Dip, Pimento Cheese Spread, Baby Carrots, Celery, English Cucumber, Sweet Bell Pepper, Assorted Flat Bread & Crackers

\$8 Per Person++

Italian Stuffed Breads

Fresh Baked Focaccia Dough Filled with Pepperoni, Ham, Salami, Mozzarella Cheese Sliced and Served with Marinara Sauce

\$ 8 Per Person ++

Antipasti Display

Assortment of Meats, Cheeses, and Accompaniments

\$8 Per Person ++

Sushi Display

A Variety of Handmade Sushi Rolls, Wasabi, Pickled Ginger, Soy Sauce

\$ 12 Per Person ++

Antarctic Salmon Display

Chilled Poached Antarctic Salmon, Sliced House Cured Dill Infused Salmon Gravlax, Herbed Cream Cheese, Red onion, Hard Boiled Egg, Capers, Cucumber, Tomato, Bagel Chips, Pumpernickel Cocktail Bread

\$15 Per Person++

Raw Bar

Chilled Shrimp, Oysters, Lobster Seafood Salad, Smoked Fish Spread, Cocktail Sauce, Remoulade Sauce, Lemons, Crackers, Hot Sauce

\$ 18 Per Person ++

“Hors d’ oeuvres”

(Passed for one hour)

\$12 Per Person ++

Please select three

*Antipasto Skewer

*Spinach Spanakopita

*Carolina Pulled Pork Brioche Sliders

*Cheeseburger Brioche Sliders

*Truffle Mac n Cheese Phyllo Cups

*Cuban Egg Rolls

*Mini Down South Salmon Cakes

*Korean BBQ Gochujang Chicken Pot
Stickers

*Fresh Mozzarella Tomato Basil Bruschetta

*BLT Potato Cakes

*Shrimp Fritters with Remoulade Sauce

*Shitake Mushroom Pot Stickers

*Chorizo Sweet Bell Pepper Cheddar-Jack
Empanadas

*Mini Turkey Hot Browns

*Coconut Chicken

\$15 Per Person ++

Please select three

Prime Rib Philly Cheesesteak Egg Rolls

*Mini Crab Cakes

*Bacon Wrapped Scallops

*Boursin Lobster Salad Brioche Sliders

*Granny Smith Apple-Brie Lingonberry
Crostini

*Mini Shrimp & Grits Cakes

*Fried Oyster on Ritz Cracker with
Remoulade Sauce

*Coconut Shrimp

*Bacon and Blue Cheese Meatballs

*Bacon Onion Asiago Gratin Tarts

*3 Cheese Arborio Rice Arancini

*Traditional Shrimp Cocktail

*Beef Tenderloin Rossini En Croute

*Blue Crab Claw Louie

*Steak Tartar Crostini

“Plated Dinner Selections”

Salad- Choose one

Caesar Salad

Fresh Romaine Lettuce, Croutons, Classic Caesar Dressing, Asiago Cheese

Spinach Salad

Baby Spinach, Watermelon, Red Onion, Feta Cheese, Candied Pecans, Mango Vinaigrette

Shaved Fennel Arugula Salad

Crisp Fennel, Arugula, Sicilian Olives, Red onion, Ricotta Salata, Blood Orange Vinaigrette

House Salad

Artisan Lettuce, Tomato, Cucumber, Onion, Carrot, Radish, White Balsamic Vinaigrette

Nicoise Salad

Butter Lettuce, Tomato, Black Olive, Hard Boiled Egg, Baby Green Beans, Red Skin Potato, Red Onion, Sweet Bell Pepper, Capers, Zinfandel Vinaigrette

“Dinner Entrée Selections”

*++ Indicates addition of 7% Sales Tax and 20% Gratuity
(Please select three entrees)*

****All Prices are Subject to Change****

“From the Sea”

Cedar Plank Salmon & Shrimp

Fresh Roasted Salmon, 3 Jumbo Gulf Shrimp Bourbon- Soy Glaze

\$30 ++

Stuffed Flounder

Tender Flounder, Blue Crab Cornbread Stuffing, Roasted Garlic Beurre Blanc

\$30 ++

Grilled Florida Grouper Oscar

Fresh Grouper, Lobster Meat, Yuzu Citrus Hollandaise

\$36 ++

Down South Crab Cakes

Pan Seared Jumbo Lump Cornbread Cakes, Collard Greens, Roasted Garlic Buerre Blanc

\$34 ++

Voodoo Triple Tail-Crab & Shrimp

Blue Crab Crusted Gulf Triple Tail, 3 Jumbo Gulf Shrimp, Tasso Ham, Trinity, Southern Comfort Butter Sauce

\$38 ++

“From the Air”

Chicken Marsala

Roasted Joyce Farms Airline Chicken, Crimini Mushrooms, Marsala Wine Butter Sauce

\$26 ++

Chicken Limoncello

Roasted Joyce Farms Airline Chicken Breast, Limoncello, Garlic, Basil, Capers, Fresh Herbs, Chicken Demi-Glace

\$26 ++

Down South Stuffed Chicken

Chicken Stuffed with Andouille Corn Bread Stuffing, Tasso Ham Cream Sauce

\$26 ++

Chicken Cordon Bleu

Chicken Breast Stuffed with Black Forrest Ham, Swiss Cheese, Roasted Red Pepper-Stone Ground Mustard Beurre Blanc

\$26++

Chicken Amaretto

Almond Crusted Chicken Breast, Roasted Fennel, Fresh Dill, Amaretto Cream Sauce

\$26++



“From the Ranch”

Pork Bruno

Slow Roasted Pork Loin Chop, Sundried Tomato, Goat Cheese, Fresh Basil, Roasted Garlic Beurre Blanc

\$26++

Tuscan Espresso Steak

Grilled Sliced London Broil, Roasted Crimini Mushrooms, Creamy Balsamic-Espresso Coffee Sauce

\$26++

Top Sirloin Steak

8 oz. "Baseball Cut" Grilled Top Sirloin, Bourbon-Peppercorn Demi-Glace

\$28++

Prime Rib

10 oz. Slow Roasted Certified Black Angus Choice Beef, Au Jus, Horseradish Cream

\$32++

Filet Mignon Gratin

8 oz. Fresh Herb-Garlic Grilled Choice Beef Tenderloin, Asiago-Swiss Cheese Gratin, French Onion Demi-Glace

\$35++

“Pasta & Vegetarian”

Chicken & Shrimp Bouillabaisse Pasta

Prosciutto Wrapped Chicken Breast Stuffed with Saffron-Shrimp
Mousseline, 3 Jumbo Shrimp, Pernod, Fennel-Saffron Tomato Sauce
served over Linguini Pasta

\$30++

“Lotsa” Lobster & More Lobster Ravioli

Broiled Lobster Tail, Lobster Ravioli, Lobster Meat, Sundried Tomato,
Fresh Corn Relish, Boursin Cheese Corn Butter Sauce

\$35++

Chicken Bruschetta Ravioli

Four Cheese Ravioli, Italian Chicken Cutlet, Marinara, Fresh
Mozzarella, Grape Tomato Bruschetta, Balsamic Glaze

\$26++

Hunters Style Meatball Sausage Burrata Pasta

House made Meatballs, Sweet Italian Sausage, Roasted Peppers, Onions,
Mushrooms Tomato-Basil Ragu, Fresh Mozzarella Burrata Served Over
Penne Pasta

\$24++

Chef Thomas' - Vegetarian & Vegan Option

Seasonal Arrangement of Hot & Cold Vegetarian or Vegan Components
Guaranteed to Wow the Most Discerning Guest. Let the Chef Handle it,
Your Guests Will Be Treated to a Top-Notch Meal for Their Special
Dietary Needs

\$25++

“Air Land & Sea”

Surf & Turf

4oz. Grilled Bacon Wrapped Filet Mignon, Red Wine Bordelaise Sauce,
Paired with 5oz. Broiled Maine Lobster Tail, Yuzu Citrus Hollandaise
Sauce
\$35++

Tuscan Steak & Cake

Grilled Bistro Steak, Roasted Crimini Mushrooms, Creamy Balsamic-
Espresso Coffee Sauce, Paired with Pan Seared Jumbo Lump Cornbread
Cake, Roasted Garlic Beurre Blanc
\$34++

Deviled Shrimp & Pork Saltimbocca

3 Deviled Crab Stuffed Shrimp, Ybor Chilau Tomato Sauce, Paired with
Pork Tenderloin Cutlet, Fresh Mozzarella, Fresh Sage, Prosciutto Ham,
Rosemary Marsala Demi-Glace
\$30++

Maple Smoked Salmon & Tuscan Chicken

House Smoked Antarctic Salmon, Stone Ground Mustard Cream Sauce,
Fresh Dill, Paired with Chicken Breast Stuffed with Prosciutto Ham,
Roasted Red Pepper, Mozzarella Cheese, Fresh Basil, Asiago Cheese
Bechamel
\$30++

“Lotsa” Stuffed Flounder & More Lobster Ravioli

Tender Flounder, Blue Crab Cornbread Stuffing Lobster Ravioli, Lobster
Meat, Sundried Tomato, Fresh Corn Relish, Boursin Cheese Corn Butter
Sauce
\$30++

**Selections Include Choice of Dinner Salad, Warm Rolls &
Butter, Chef's Choice of Starch & Vegetable Du Jour Excluding
Pasta, Coffee, Iced Tea & Fountain sodas**

“Children’s Entrée Selections”

++ Indicates addition of 7% Sales Tax and 20% Gratuity
(Choice of One)

Will provide small salad upon request

Chicken Fingers & Fries

Cheeseburger & Fries

Three Cheese Ravioli & Meat Sauce

Grilled Chicken Penne Alfredo

\$12 ++ Per Child 12 and Under

“Sweet Seductions”

Truffles & Strawberries

Grand Assortment of Chocolate Truffles,
Chocolate Covered Strawberries
\$10 Per Person ++

Sundae Bar

Vanilla Ice Cream, Hot Fudge, Hot Caramel,
Maraschino Cherries, Assorted Toppings
\$8 Per Person ++

Venetian Table

Custom Assortment of Individual Desserts
(individually plated)
\$10 Per Person ++

Cake Cutting

\$2 Per Person ++



“Beverage Service Options”

*++ Indicates addition of 7% Sales Tax and 20% Gratuity
(Three-hour minimum)*

Tap & Cork

Imported & Domestic Beer, Select House Wines and Mixers
\$8.00++ per person per hour

Tap & Cork & Cask

Well Liquor, Imported & Domestic Beer, Select House Wines and Mixers
\$9.00++ Per Person Per Hour

Top Shelf

Well, Call and Premium Liquor, Imported & Domestic Beer, Select House
Wines, and Mixers
\$12.00++ Per Person Per Hour

On the Tab

On Consumption – All Drinks Individually Charged (cash or credit)
Well and Premium Liquor, Cordials, Imported & Domestic Beer, House &
Premium Wines, and Mixers
(\$100.00 Bartender fee)

Champagne Toast

\$20.00++ Per Bottle

I have read and agree to the above policies and procedures according to Charlotte Harbor Yacht Club.

NAME: _____

DATE: _____

SPONSOR: _____

DATE OF EVENT: _____