

Full Bar Packages

Wine & Beer Bar

Domestic Beers, Import Beers and House Wine

Two Hour Package \$17.99 per person

Three Hour Package \$21.99 per person

Four Hour Package \$23.99 per person

Five Hour Package \$28.99 per person

Wine & Beer Bar includes Soda, Juices, Iced Tea and Coffee Service

Silver Bar

Burnetts Vodka, Taaka Gin, Early Times

Bourbon, Castillo Rum, Usher's Scotch, Torado Tequila

Two Hour Package \$22.00 per person

Three Hour Package \$25.00 per person

Four Hour Package \$27.00 per person

Five Hour Package \$30.00 per person

House Bar includes House Liquors, Domestic Bottled Beer, House Wines, Soda, Juices, Iced Tea, Coffee Service

Gold Bar

Absolut Vodka, Beefeater Gin, Jack Daniel's

Bourbon, Seagram's 7 Whiskey, Dewar's

Scotch, Bacardi Silver Rum, Myer's Rum, Jose

Cuervo Tequila, Kahlua, Bailey's Irish Cream,

Amaretto

Two Hour Package \$25.00 per person

Three Hour Package \$28.00 per person

Four Hour Package \$31.00 per person

Five Hour Package \$33.00 per person

Call Bar includes Call Liquors, Domestic

Bottled Beer, House Wines, Soda, Juices, Iced

Tea, Coffee Service

Platinum Bar

Grey Goose Vodka, Tanqueray Gin, Maker's

Mark Bourbon, Crown Royal, Chivas Regal

Scotch, Johnnie Walker Black Scotch, Bacardi

Silver Rum, Bacardi Gold Rum, Myer's Rum,

Patron Tequila, Kahlua, Bailey's Irish Cream,

Amaretto

Two Hour Package \$28.00 per person

Three Hour Package \$31.00 per person

Four Hour Package \$34.00 per person

Five Hour Package \$36.00 per person

Premium Bar includes Premium Liquors,

Domestic and Imported Bottled Beer, House

Wines, Soda, Juices, Iced Tea, Coffee Service

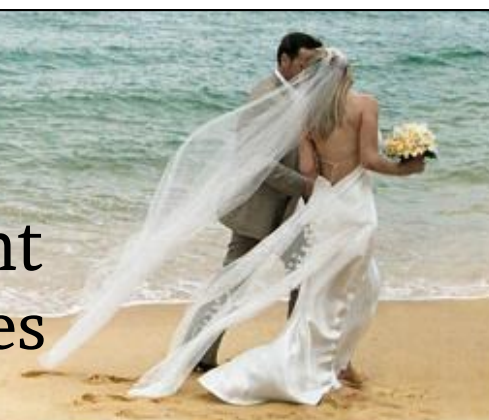
www.gulportyachtclub.org



(228)863-6796 ext.306



Gulfport Yacht Party Packages



Thank you for considering the Gulfport Yacht Club for your special occasion. Our facilities are second to none and are ready to host your Wedding Reception, Cocktail Party, Business Meeting, or Class Reunion! Our Professional Staff will customize your event to suit your tastes and budget



GYC Facilities

- **The Commodore's Ballroom** on the 3rd floor, accommodates up to 250 people. With its sweeping views of the Gulf of Mexico, the Ballroom is the perfect venue for your special event. The Commodore's Ballroom dresses up at night for wedding receptions, dances, parties and reunions. By day the Ballroom is host to business meetings, training sessions and social luncheons. Room Rental \$1,000 Members, \$2,000 Non-Members.
- **The Crew's Room** is adjacent to the Ballroom. It's included in the Ballroom rental, or can be rented on its own. Up to 30 people can dine in the Crew's Room, and it's ideal for small meetings and training sessions. Room Rental \$150 Members, \$250 Non-Members.
- **The Captain's Boardroom** on the 2nd floor is ideal for luncheons, meetings, continental breakfasts and dinner parties for up to 30 people. Room Rental \$100 Members, \$250 Non-Members.
- **The Skipper's Room** on the 2nd floor is ideal for luncheons, meetings, continental breakfasts and dinner parties for up to 30 people. Room Rental \$150 Members, \$250 Non-Members.
- **The Regatta Room** hosts cocktail parties up to 50 people, 35 people seated for a meal event. Not available Wednesday and Friday evenings nor Sunday brunch. Room Rental \$250 Members, \$500 Non-Members.
- **Anchor Bar/Deck (Outdoors)** host cocktail parties up to 300 people. Room Rental \$1,000 Members, \$2,000 Non-Members. Deck/Outdoor Wedding Ceremonies \$500 Fee

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GYC Party Package



\$26.99++ per person

Party Package includes the following:

♦ Choice of Six (6) Hot & Cold Hors D'oeuvres

Additional Hors D'oeuvres Add \$3.00 Per Person (Non-Seafood)
Add \$4.00 Per Person (Seafood)



Hors D'oeuvres List

- . Assorted Canapés
- . Cold Boiled Shrimp with Cocktail Sauce
- . Pigs in Blankets
- . Marinated Crab Claws
- . Asst Croissant Finger Sandwiches
- . Deviled Eggs
- . Hummus with Pita Bread
- . Cheddar Cheese Jalapeno Peppers
- . Black Bean & Cheese Quesadillas
- . Cold Cut Meat Platter – Roast Beef, Turkey Breast, Baked Ham, Genoa Salami, Provolone and American with Rolls and Condiments
- . Smoked Salmon Display— Served with Boiled eggs, Purple Onions, Capers, Cream Cheese and Pepper Jack Cheese
- . Assorted Mini Quiche
- . Fruit/Cheese Display
- . Baked Brie - with Raspberry or Carmel Apple Chutney
- . Spinach & Artichoke Dip - with Pita Bread
- . Crab Mornay - with Toasted Rounds
- . Fried Crab Claws
- . Meatballs (Barbeque, Marinara or Swedish)
- . Cheddar Stuffed Jalapenos
- . Crabmeat Stuffed Mushrooms
- . Fried Boudin Balls
- . Fried Vegetable Platter with Ranch
- . Crawfish Pistollets
- . Jambalaya Chicken/Sausage or Pork/Sausage
- . Chicken Wings – Hot, Mild, Asian Thai, Honey BBQ, Lemon Pepper
- . Crab Cakes with Jumbo Lump Crab Cream Sauce
- . Mozzarella Sticks with Marinara
- . Black Bean Quesadillas
- . Applewood Bacon Wrapped Scallops
- . Fried Chicken Strips with Honey Mustard
- . Mini Beef Wellingtons
- . Blackened Chicken Bits w/Lemon Butter
- . Con Queso Dip with Fried Corn Tortilla Chips
- . Tropical Chicken Skewers
- . Vegetable Quesadillas
- . Deep Fried Mushrooms



Additional Services

Carving Stations

Brisket, Top Round of Beef,
Spicy Cajun, Roasted Turkey,
Smoked Ham, or Herb Encrusted
Pork Tenderloin
All Served with Assorted
Condiments and Rolls
Add \$8.50 Per Person

Premium Carving Stations

Peppercorn Crusted Beef Tenderloin,
Prime Rib, Rack of Lamb, Crabmeat
Stuffed Beef Tenderloin, or Sesame
Crusted Pan Seared Sushi Grade
Tuna. All Served with Assorted Rolls
and Condiments
Market Price

Potato Bars

Mashed White Potatoes and Sweet
Potatoes with Condiments (Butter,
Cheese, Green Onions, Bacon, Sour
Cream, Brown Sugar, Cinnamon
and Mini Marshmallows)
Add \$6.00 Per Person

Pasta Stations

Your Choice of Shrimp Scampi,
Chicken Alfredo, Marinara or
Primavera
Add \$5.50 Per Person

Fried Seafood Bars

Fried Crawfish, Shrimp, Oysters,
Catfish and Crab Claws
Market Price

Sushi Bar

Assorted Rolls served with Wasabi
and Soy Sauce
Market Price

Sundae Bars

Vanilla Bean, Strawberry and
Chocolate Ice Cream with
toppings (Sprinkles, Nuts, Hot
Fudge, Carmel, Cherries, Etc)
\$5.50 Per Person

Dessert Stations

Bananas Foster, Cherries Jubilee or
Almonds Amaretto
\$5.95 Per Person