

*Thank you for your interest in having your special event at our club!
We are determined to provide you with the best assistance in
planning for it! Please do not hesitate to contact us with any
questions you may have.*

Deposits & Payments

*WYCC requires a deposit to guarantee the Event date. Until we receive this
deposit, the room/space will be held only on a tentative basis. The amount of
the deposit will be determined by the banquet space you select.*

The sum will be listed in Facilities Rental Agreement.

*50 % of the balance of the Rental Fee and all other charges shall be paid no
later than 7 (seven) days prior to the Event and the remaining balance no
later than 3 days after the Event.*

Taxes and gratuities

*Applicable state sales taxes apply. A 20% gratuity is charged on all food and
beverage special event sales.*

Menu and Guarantees

*Final menu selections must be made 14 days prior to event. A guaranteed
guest count is required 14 days prior to your event. No adjustments to the
menu will be permitted after this time. Any guests in addition to the
guaranteed guest count will be subject to a 10% surcharge per person above
the contracted amount.*

*Our Club must provide all food and beverage items which must be consumed
on property. (With an exception of specialty cakes)*

Rental Fees & Services

Set-up/Clean-up Fee \$100

Bartender (each) (One bartender per 50 guests) \$50

Buffet Server (One per 30 guests) / Sit-down meal (One per 16 guests) \$50

Station Attendant \$50

Chef Attendant \$75

120" Linens \$5

85" Linens \$5

Napkins (Included)

Projector Screen \$30

Projector Fee \$30

Wireless Microphone \$10

Facility Fees

Entire Clubhouse (accommodates 200-260 people)

(Sunday and Monday ONLY!)

\$500 Members and/or Non-Members with a sponsor

\$1000 Non-Members

Lower Dining Room (accommodates 80 people)

(Sunday and Monday ONLY!)

\$150 Members and/or Non-Members with a sponsor

\$300 Non-Members

Topside (accommodates 130 people)

\$250 Members and/or Non-Members with a sponsor

\$500 Non-Members

Outside (Does not include tent rentals and/or set up fees)

\$250 Members and/or Non-Members with a sponsor

\$500 Non-Members

Set up Items

Included with the use of any of our banquet space, we provide tables, chairs and china. Any outside events will be supplied with disposable utensils and plates.

Beverages

No outside beverages may be brought into the clubhouse for consumption.

Prices on alcoholic beverages will be determined by the Club depending on selections made by Lessee.

Coffee Break Service Selections

(Priced per person in 4 hour increments)

Water and Iced Tea Station

Sweet & Unsweet Tea with fresh cut lemons \$2

Coffee & Hot Tea Station

Regular & Decaffeinated Coffee with a selection of fine teas \$2

Soda & Water

Bottles of water and canned Coke, Diet Coke, Ginger Ale, Dr. Pepper and Sprite \$2

Cocktail Hour Hors D'oeuvres

Items priced per person (do not include customary 20% gratuity and 13.5% sales tax)

Hot

Spanokopita \$3.25

3 Cheese Stuffed Mushrooms \$3.50

Spinach & Artichoke Dip \$3.50

Queso Dip \$3.00

Chicken Tenders \$4.00

Chicken Satays \$3.25

Roast Chicken Flautas \$3.75

Swedish Meatballs \$3.00

Cocktail Meatballs \$3.00

Mini Beef Wellington \$4.25

Crab Stuffed Mushrooms \$4.25

Mini Crab Cakes \$4.50

Crab Dip \$4.50

Peel & Eat Shrimp \$4.75

Fried Catfish Bites \$3.75

Bacon Wrapped Scallops \$5.25

Ham Rolls \$3.25

Cold

Fruit & Cheese Platter \$4.50

Vegetable Crudités \$3.50

Caprice Skewers \$3.25

Chicken Salad Cups \$3.25

Antipasto Platter \$6.00

Smoked Salmon Platter \$5.25

Tuna & Avocado Tostadas \$5.50

Sesame Crusted Tuna \$5.50

Shrimp Cocktail \$5.00

Buffets

Items priced per person (do not include customary 20% gratuity and 13.5% sales tax) and requires a minimum of 30 guests

Southern Dinner Buffet \$25.95

Tossed Salad

Rolls & Butter

Roasted Pork Loin

Fried Chicken

Southern Green Beans

Mashed Potatoes

Chef's Choice Desserts

Southern BBQ Buffet \$27.95***

Tossed Salad

Rolls & Butter

Carved Beef Brisket

Fried Chicken

Southern Green Beans

Mashed Potatoes

Chef's Choice Desserts

Executive Dinner Buffet \$29.95***

Tossed Salad

Rolls & Butter

Roasted Prime Rib

Roasted Chicken

Green Beans Almondine

Mashed Potatoes

Chef's Choice Desserts

Grand Dinner Buffet \$32.95***

Tossed Salad

Rolls & Butter

Roasted Prime Rib

Salmon with Champagne Dill Sauce

Broccoli

Roasted Red Potatoes

Chef's Choice Desserts

*Gourmet Dinner Buffet \$35.95****

Tossed Salad

Rolls & Butter

Roasted Beef Tenderloin

Flounder Imperial

Broccoli

Au Gratin Potatoes

Chef's Choice Desserts

**** Require a chef attendant for \$75*

Plated Dinners

All Dinners are served with a traditional tossed salad with house dressing and bread & butter.

Items priced per person (do not include customary 20% gratuity and 13.5% sales tax)

Vegetarian Pasta \$20.95

Chicken Marsala \$22.95

Chicken Imperial \$24.95

Horseradish Crusted Salmon \$24.95

Pesto Glazed Mahi \$25.95

Crab Stuffed Flounder \$26.95

Sautéed Crab cakes \$25.95

Roasted Pork Tenderloin \$23.95

Marinated Sirloin Steak \$23.95

Grilled Ribeye Steak \$26.95

Grilled Filet Mignon \$29.95

Choice of sides

Rice Pilaf, Mashed Potato, Roasted Potato, Baked Potato

Green Beans, Broccoli, Sautéed Vegetables, Glazed Carrots

Other sides are available upon request and may require an additional charge.

Kids Menu Items are available upon request.