

Wedding Packages



Set along the Boca Chica Inlet, just off the Atlantic Ocean, Stock Island Yacht Club & Marina offers a variety of spaces in order to customize your special event. From small parties to corporate meetings, large social functions to wedding celebrations, our selection of locations will guarantee to accommodate any of your desires. Food & Beverage minimums vary depending on the date, time & specific event space location. Please contact us for more information to customize your event.

Wedding Dining Options

Plated and Buffet dinner packages include 4 passed hors d'oeuvres. Soft beverages and coffee/tea included. Bar packages separately.

*Prices and menu subject to change.

Wedding Buffet (30 person min.)

Salad (select one):

- Baby Green Salad- heirloom tomatoes, cucumber pickled onions, carrots, almonds, raspberry vinaigrette.
- Avocado & Quinoa Salad- Napa cabbage, crunchy quinoa, queso blanco, jicama, radish, lime crème, avocado, citrus vinaigrette.
- Wedge Salad- chopped iceberg lettuce, bleu cheese crumbles, pickled onions, apple wood smoked bacon, bleu cheese dressing, chives.
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper.

Entrée (select up to two):

- Prime Rib Roast Beef, horseradish cream, au jus- \$90/pp
- Herb Roast Chicken Breast, remesco – \$90/pp
- Seared Fish of the Day with lemon caper relish - \$90/pp
- Cuban Roast Pig, mojo pulled pork, sweet plantains, Cuban bread- \$85/pp

Side Dishes (select two):

- Rice pilaf & black beans
- Honey glazed carrots
- Roasted garlic mashed potatoes
- Fire roasted asparagus
- Crispy balsamic Brussel sprouts
- Cream corn risotto
- Brie Cheese and Cauliflower gratin
- Mixed steamed vegetables
- Cheddar scalloped potatoes

Wedding Plated Dinner Options:

First Course (select one):

- Avocado & Quinoa Salad- Napa cabbage, crunchy quinoa, queso blanco, jicama, radish, lime crème, avocado, citrus vinaigrette
- Wedge Salad-chopped iceberg lettuce, bleu cheese crumbles, pickled onions, apple wood smoked bacon, bleu cheese dressing, chives
- Caesar Salad- chopped romaine, grated parmesan cheese, herb croutons, Caesar dressing, cracked black pepper

Entrées (select up to two)

- Stuffed Chicken with prosciutto & Swiss cheese - \$85/pp
- Cast Iron pork chop with pickled mustard and olive demi-glace -\$90/pp
- Shrimp Scampi with asparagus, heirloom tomatoes, capers, mushrooms, white wine lemon butter, angel hair pasta (no sides served with pasta) - \$80/pp
- Beef Wellington- beef tenderloin, prosciutto, mushrooms, puff pastry, demi-glace \$125/pp
- Grilled Fish of the Day with lemon caper beurre-blanc - \$100/pp
- Cast Iron Seared New York Strip with miso demi-glace - \$100/pp



Sides:

- Roasted garlic mashed potatoes
- Rice pilaf
- Balsamic Brussel sprouts
- Grilled asparagus
- Cream corn risotto
- Honey glazed carrots
- Twice-baked potatoes
- Creamy parmesan polenta
- Wild rice pilaf
- Brown sugar sweet potato mash
- Herb roasted fingerling potatoes
- Grilled broccolini



*All prices subject to 22% service charge and 7.5% sales tax. Menu and prices subject to change.



Wedding Plated Desserts:

- Key Lime Pie with Classic Meringue \$8
- Banana Bread with vanilla ice cream, brulee bananas, caramel, candied walnuts \$9
- Chocolate Lava Cake with vanilla ice cream, salted caramel, hot chocolate sauce, Chantilly cream \$10
- Crème Brulee with mixed berries and mint \$8
- Apple Crumble with vanilla ice cream and powdered sugar \$8
- Berry Napoleon with mixed berries, Chantilly cream, puff pastry, lemon curd and powdered sugar \$9
- Donut Holes- house made cake donuts, vanilla icing, powdered sugar, cinnamon sugar \$9
- Chocolate Covered Strawberries- dark and white chocolate covered \$8

Wedding Enhancements (each serves approx. 25 ppl):

- Vegetable crudité- assorted vegetables with avocado ranch dip \$65
- Fruit Platter- assortment of tropical fruits \$85
- Grilled Vegetable Board- assortment of grilled vegetables with pink peppercorn chimichurri \$70
- Domestic & Imported Cheese Platter- served with toasted walnut & cranberry bread \$125
- Caprese Platter- buffalo mozzarella, heirloom tomatoes, basil pesto, balsamic reduction \$125
- Shrimp Cocktail Platter- Key West pink shrimp, grated horseradish, key lime cocktail sauce \$175
- Caviar Blinis- Yukon potato blinis, crème fraiche, chives \$200
- Chicken Wings- crispy or blackened chicken wings, buffalo sauce, bleu cheese & ranch dressing \$125
- Fried Green Tomatoes- buttermilk green tomatoes, citrus dressed greens, Cajun ranch, chives \$100
- Cuban Mix Spring Rolls- ham, mojo pulled pork, Swiss cheese, pickle, mustard aioli \$110

Wedding Sunday Bruch Buffet (30 person minimum):

Adults: \$45

Children 12 & under: \$22

- Omelet Station- meats, vegetables, assorted cheeses
- Prime Rib Carving Station- a jus, horseradish cream
- Fish of the Day- wild rice pilaf, balsamic Brussel sprouts
- Eggs Benedict- poached egg, shaved ham, English muffin, hollandaise
- Buttermilk Biscuits & Sausage gravy
- Whole Hog Sausage
- Applewood Smoked Bacon
- Yukon potato hash
- Grilled vegetable board
- Banana bread French toast-maple syrup, brulee bananas, candied pecans
- Assorted Croissants, Assorted Fruit, Dessert Display

*one complimentary Bloody Mary or mimosa per guest over age 21



Hors d'oeuvres

Choice of 4 passed hors d'oeuvres:

- Conch Fritters, Key Lime Mustard
- Shrimp Cocktail, Key Lime Cocktail Sauce
- Fried Key West Pinks, Key Lime Cocktail Sauce Turkey Sliders, Swiss, Arugula, Heirloom Tomato, Red Onion, Truffle Aioli, Brioche Ham Sliders, Honey Ham, Cheddar Cheese, Butter Lettuce, Red Onion, Heirloom Tomato, Aioli, Brioche
- Chicken Salad Sliders
- Ham Salad Sliders
- Turkey Salad Sliders
- Curry Chicken Sliders
- Mojo Pork Sliders, Swiss Cheese, Pickled Onions, Citrus Aioli
- Chicken Fingers, Sweet BBQ, Honey Mustard
- Marinated Chicken Skewers, Remesco
- Fried Olives, Saffron Aioli Fried Mozzarella, House Marinara
- Fried Green Tomatoes, Cajun Ranch
- Chicken Quesadilla Chicken Wings, BBQ, Honey Mustard
- Crispy Pig Ears, Lime & Avocado Ranch (50 piece min)
- Caribbean Jerk Pork Skewers, Pineapple & Chili Jam Chorizo Stuffed Olives, Garlic aioli
- Deviled Eggs, Chives, Smoked Paprika
- Potato Skins, Bacon, Cheddar, Scallions
- Compressed Melon, Prosciutto, Mint
- Buffalo Mozzarella, Heirloom Tomato, Basil Pesto, Balsamic
- Buttered Radishes, Lime, Sea Salt
- Mediterranean Pasta Salad

Additional Hors D'oeuvres available

Price Per Piece/ 25 Piece Minimum *some 50 piece exceptions noted

Seafood

- \$4 Coconut shrimp, Citrus Chili Yuzu
- \$5 Local Fish Bites, Key Lime Tartar sauce
- \$MP Caviar & Yukon Potato Blinis
- \$6 Tuna Tacos, Nori, Sesame, Ginger, Wonton
- \$4 Crispy Calamari, Sofrito, Chimichurri Aioli
- \$5 Fish Tacos, Cilantro Aioli, Pickled Onion, Jalapeño, Napa Cabbage, Flour Tortilla
- \$5 Tuna Tartar, Rice Cracker
- \$5 King Salmon Skewers, Soy Ginger Glaze (50 piece min)
- \$5 Jumbo Lump Crab Cake, Béarnaise
- \$6 Seared Scallops, Bacon Jam, Brie, Balsamic (50 piece min)
- \$5 Stuffed Mushrooms, Lump Crab Meat, Hollandaise
- \$4 Royal Red Shrimp Cocktail, Key Lime Cocktail Sauce (50 piece min)
- \$4 Fried Royal Red Shrimp, Key Lime Tartar(50 piece min)
- \$MP Oysters On The Half Shell, Mignonette (50 piece min)
- \$4 Key West Shrimp Fritters (50 piece min)
- \$4 Royal Red Shrimp Fritters (50 piece min)
- \$5 Key West Shrimp Scampi Skewers
- \$4 Key West Pink Shrimp Quesadilla



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- \$4 Shrimp Salad
- \$5 Conch Burger, Caramelized Onions, Key Lime Mustard, Brioche
- \$5 Tuna & Avocado, Soy Ginger, Jalapeño, Aji Citrus, Fennel Pollen

Sliders:

- \$4 Smashed Sliders, American, Caramelized onions, Smoked Bacon, Herb Aioli
- \$6 Wagyu Beef Sliders, Vermont Cheddar Cheese, Apple Wood Smoked Bacon, Brioche (50 piece min)
- \$4 Chorizo Sliders, Manchego, Angel Hair Potatoes, Caper Aioli, Brioche (50 piece min)
- \$4 Crack Conch Sliders, Key Lime Mustard, Pickled Onion, Heirloom Tomato, Arugula, Brioche

Chicken, Beef, Pork, Etc...

- \$4 Curry Chicken Skewers
- \$5 Beef Carpaccio, White Anchovies, Capers, Arugula, Parmesan, Olive Oil
- \$5 Beef Short Rib, Almond Gremolata (50 piece min)
- \$5 Beef Short Rib, Horseradish Cream (50 piece min)
- \$5 Beef Short Rib, Demi-Glacé (50 piece min)
- \$5 Beef Tartar, Wild Rice Crackers (50 piece min)
- \$4 Beef Skewers, Miso Demi-Glacé
- \$4.50 Steak Quesadilla
- \$4 Teriyaki Pork Belly, Sesame, Scallions (50 piece min)
- \$5 Escargot, Puff Pastry, Mushrooms, Demi (50 piece min)
- \$7 Lamb Chops, Mint Raita, Pine-nut Relish
- \$8 Foie Gras, Pineapple Jam, Mint, Brioche (50 piece min)
- \$8 Pastrami Foie Gras, Pickled Mustard, Pickled Onion, Dijon Mustard, Rye (50 piece min)
- \$4 Charcuterie Skewers, Imported Cheese, Cured Meat, Olives, Roasted Peppers

Veggie

- \$4 Stuffed Dates, Goat's Cheese, Prosciutto
- \$4 Pistachio Encrusted Grapes, Goat's Cheese
- \$4 Bresaola & Goat Cheese, Strawberry Jam(50 piece min)
- \$4 Compressed Melon, Burrata, Pumpnickel
- \$5 Ricotta Stuffed Squash Blossoms (Seasonal)
- \$4 Grilled Cheese & Tomato Soup

SEASONAL

- \$MP(Seasonal August -March) (Key West Lobster)
- Grilled Lobster Skewers
- Lobster Pasta Salad
- Lobster Tacos
- Lobster Sliders
- Coconut Fried Lobster Skewers
- Lobster Cocktail

Bar Packages

Premium Brand Bar:

- Tito's Vodka
- Bombay Gin
- Bacardi Rum
- JW Red Blended Scotch
- Jose Cuervo Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$37 per guest / \$10 each additional hour

Ultra-Premium Brand Bar:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Pilar Rum
- Patron Silver Tequila
- Jack Daniels Bourbon Whiskey
- JW Black Label Scotch
- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$43 per guest / \$13 each additional hour

Beer & Wine:

- All beer and house wine: Cabernet, Merlot, Chardonnay & Pinot Grigo

Two Hours \$30 per guest / \$12 each additional hour

Host or Cash Bar:

- Premium Brand Mixed Drinks \$11
- Ultra-Premium Mixed Drinks \$14
- CK Mondavi Wine \$8
- Beer \$6
- Soft Drinks \$3

Venue locations:

- Private Beach (ideal for an oceanfront ceremony)
- Brick Patio (tent required for inclement weather)
- Poolside (*this venue may be combined with patio for larger event)
- Club Dining Room (capacity 60 guests)
- Balcony (capacity 60 guests * this venue may be combined with Dining Room for larger event)

Ceremony site fee starts at \$500 – private beach, includes white garden chairs, infused water station, any necessary tables dressed in white linen, additional 10x10 shade tent if needed.

Reception site fees start at \$1500- subject to location and availability, includes hi top cocktail tables, round tables for dinner, sweet heart table for couple, appropriate accent tables for gifts/place cards/dj/cake, white napkins and linens, white garden chairs (string lighting, tent, dance floor separate).

Deposit Schedule: Deposits are based on the total cost of the event and are non-refundable. 25% is due upon signing, with the balance due over the course of time between signing and event date. Final payment is due 30 days prior to the event. Final guest count is due 5 days prior.

To ensure a flawless event, Stock Island Yacht Club & Marina requires every client to hire a certified wedding planner from Stock Island Yacht Club & Marina Preferred Partners list. A list of qualified wedding planners is available upon booking.

What your Stock Island Yacht Club & Marina contact will do for you:

- Execute all contractual agreements between you and the property
- Act as your primary property contact, available to answer all of your property related questions and communicate with other departments on the property.
- Correspond with you and assist in making the best decisions regarding food, beverage and set up
- Oversee the set-up of all equipment the property provides
- Help you with guest room arrangements & hotel details at Marriott Beachside or our Condo Units
- Provide you an outline of your financial commitments and pre payment schedule
- Communicate all setup requirements of the ceremony and reception spaces, food preparation and other operations to appropriate departments for execution



A day of wedding planner will contact you 30 days prior to your wedding day. **Services of a day of wedding planner** would include but are not limited to:

- Reviewing contracts with vendors
- Creation of wedding day timeline
- Coordinate the processional with the bride & wedding party (line up wedding party, assist bride & dress)
- Be the liaison with your family, bridal party, band/DJ, florist, photographer, and other vendors
- Wedding party direction
- Onsite coordination of wedding ceremony and reception

Services of a **full service wedding planner** would include those of the day of with additional items that include but are not limited to:

- Ensure a flawless event and make planning, much easier.
- Serve as the main point of contact for wedding vendors and the bridal party.
- Distributes payments to wedding vendors.
- Manages the styling of decor and the timing of Ceremony and reception.
- Recommend and negotiate vendors.
- Assist with proper etiquette and protocol for invitations, family matters, ceremony and toasts.
- Deliver and arrange ceremony programs, place cards, centerpieces, favors and any personal items.
- Advocate for all details pertaining to your destination-wedding weekend.



Please contact us with any questions. 305-292-3121 or llove@spottswood.com