



Milwaukee Yacht Club  
FOUNDED 1871

# CATERING GUIDE

CREATE A UNIQUE AND MEMORABLE EVENT EXPERIENCE  
WHEN YOU BRING YOUR GUESTS LAKESIDE



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The Milwaukee Yacht Club takes great pride in offering its members and guests an excellent dining experience and professional customer service. Please use this Catering Guide as a starting point in planning your event. Our staff will be happy to work with you on menu selections, table decorations, and any special needs or requests.

We offer an array of settings for up to 200 people, indoor and outdoor. MYC is a distinct space that is fully customizable for a variety of corporate and social events including business meetings, seminars, company retreats, cocktail receptions, weddings or any special gathering.

MYC members receive discounts on room rates and service charges so consider membership for the best rates.

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*The MYC Library can be set up Boardroom style or with rounds for a luncheon or high tops for a cocktail party.*

*It's your choice!*



# General Information

## ROOM RENTAL RATES

<u>ROOM</u>	<u>CURRENT CAPACITY</u>	<u>TUESDAY-FRIDAY</u>	<u>SATURDAY &amp; SUNDAY</u>	<u>FOOD &amp; BEVERAGE MINIMUM</u>
Clubhouse (MDR, Cove, Library, Bar, Lounge)	120 Guests	\$1500 (Not available Friday after 4pm)	\$3000	Weekday: \$3,000 Weekend: \$10,000
Main Dining Room	80 Guests	\$900 (Not available Friday after 4pm)	\$1800	Weekday: \$1,500 Weekend: \$6,000
Cove	24 Guests	\$175	\$350	Weekday: \$250 Weekend: \$500
Library	14 Guests	\$75	\$150	Weekday: \$75 Weekend: \$150
Clubhouse Patio (in season)	75 Guests	\$200 (Not available Friday after 4pm)	\$200 with MDR \$400 w/o MDR	Weekday: \$250 Weekend: \$500
Lawn	Varied	\$175 with MDR \$500 w/o MDR	\$350 with MDR \$1,500 w/o MDR	
Boathouse with Patio	32 Guests	\$200	\$400	Weekday: \$300 Weekend: \$600



### WHAT'S INCLUDED IN THE RENTAL FEE?

- ◇ In-house dinnerware/flatware
- ◇ Tablecloths & Napkins\*\*
- ◇ Set-up/break-down
- ◇ Cake Cutting
- ◇ Microphone / Speaker
- ◇ Audio/Visual Equipment: Projector and Screen
- ◇ Zoom Conference Call Set-up and HDMI TV hookup in Library
- ◇ Bottled Water (meetings only)

\*\*Specially requested linen or additional décor may incur additional charges



House charge of 20% and applicable sales tax extra. Room capacity may vary based on table set-up, dance floor, band, etc. Tents in various sizes can be ordered for the lawn at an additional expense.

MYC members receive half room rates and a discounted house charge of 15%.

# Breakfast Selections

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## **BREAKFAST BUFFETS (GROUPS OF 15 OR MORE)**

PRICED PER PERSON / Includes Freshly Brewed Coffee or Herbal Tea Service

### SERVER ATTENDED BUFFET:

**CLASSIC:** Assorted wrapped pastries, fresh fruit cups, scrambled eggs, double smoked bacon or sausage patties, and breakfast potatoes 15

**EXECUTIVE:** Assorted wrapped pastries, fresh fruit cups, scrambled eggs, vanilla French toast, double smoked bacon or sausage patties, and breakfast potatoes 17

### UNATTENDED BUFFET:

**CONTINENTAL:** Wrapped breakfast pastries and muffins, fresh fruit cups 10

**DELUXE CONTINENTAL:** Wrapped breakfast pastries and muffins, fresh fruit cups bagels with cream cheese and vanilla yogurt granola parfaits 12

**ADD OMELET STATION TO ABOVE BUFFETS** 10

## **A LA CARTE** PRICED PER PERSON

Regular and Decaffeinated Coffee 3

Regular and Decaffeinated Coffee and Chilled Orange Juice 5

Assortment of Breakfast Pastries or Muffins (individually wrapped) 3.5

Fresh Fruit Cups 4

Vanilla Yogurt Granola Parfaits 4

Granola Bars PRICED PER DOZEN 18

### CREATE YOUR OWN BREAKFAST TRAY / PRICED PER DOZEN:

Assorted Bagels with Cream Cheese and Preserves 25

Assorted Muffins 26

Assorted Donuts 26

Assorted Danish 26

# Breakfast Selections

## PLATED BREAKFAST (GROUPS OF 20 OR MORE)

PRICED PER PERSON / Includes Freshly Brewed Coffee or Herbal Tea Service

- |  |    |
|--|----|
| <b>LIGHT START</b><br>Vanilla yogurt, granola, fresh fruit and a muffin  | 12 |
| <b>CINNAMON WALNUT FRENCH TOAST</b><br>Egg battered griddled artisan sweet bread with warm maple syrup and sugar glaze.<br>Choice of sausage or double smoked bacon.                   | 15 |
| <b>MYC BREAKFAST</b><br>Fluffy scrambled eggs served with crisp Applewood smoked bacon or breakfast sausage patties, breakfast potatoes, and toasted wheat roll                        | 14 |
| <b>OMELET BREAKFAST</b><br>Fluffy omelet with mushrooms and cheese. Served with crisp Applewood smoked bacon or breakfast sausage patties, breakfast potatoes and a toasted wheat roll | 14 |



# Lunch Selections

## SERVER ATTENDED LUNCH BUFFETS PRICED PER PERSON

Minimum of 30 Guests — Includes Freshly Brewed Coffee or Herbal Tea Service

### SANDWICH BUFFET 17

Sandwiches will be prepared, sliced in half and wrapped for freshness. Maximum of three sandwich types. For each sandwich, choose one from each category:

**Bread:** Croissants, Sourdough, Marble Rye, Wheat

**Meat:** Sliced Black Forest Ham, Smoked Turkey Breast, Medium Rare Roast Beef

**Cheese:** Provolone, Sharp Cheddar, Swiss Cheese

**Vegetable:** Vine Ripened Tomatoes, Bibb Lettuce, Red Onions

**Condiment:** Roasted Red Pepper Aioli, Mayo, Dijon Mustard, Bistro Sauce

Includes Dill Pickle Spears (individually wrapped), Fresh Fruit Cups, Individual Bagged Chips

Additional \$3 / Sandwich: Classic Egg Salad, Almond Chicken Salad, Lemon Dill Albacore Tuna Salad

### TAILGATE COOKOUT BUFFET 18

Wisconsin Brats and Grilled Hamburgers, Famous Baked Beans, Salad Selections of the Day  
Fresh Buns and Condiments

### CAPTAIN'S BUFFET 21

Beef Tips Pepper Steak, Alsatian Chicken, Broiled Dill Atlantic Salmon, Country Smashed Potatoes, Traditional Rice Pilaf and Chef's Choice Vegetable

### ADD CUP SEASONAL SOUP DU JOUR 1871 5

Tomato Basil Bisque, Beef Barley, Chicken Orzo, Italian Wedding, Fried Chicken Gumbo, Vegetarian Vegetable

### BUFFET ENHANCEMENTS (individually portioned) PRICED PER PERSON

Garden House Salad tossed with cherry tomatoes, carrots, English cucumbers 5

Caesar Salad, Pasta Primavera or Potato Salad 5

Coleslaw 3

Roasted Vegetable Couscous Salad with Portabella Mushrooms, Zucchini, Yellow Squash 6

**ADD A SNACK OR SWEET TREAT! SEE PAGES 16-17.**



*The MYC Boathouse includes a covered patio, TV hookups and a fireplace. It's great for graduation and birthday parties!*

## PLATED LUNCHEONS PRICED PER PERSON

Includes Rolls, Freshly Brewed Coffee or Herbal Tea Service

ADD CUP SOUP DU JOUR OR FRESH FRUIT 5

## SIGNATURE ENTREE SALADS

**MYC CLASSIC CHICKEN CAESAR SALAD** 22  
Tender romaine hearts, croutons, our own Caesar dressing, shaved parmesan cheese, grilled tender sliced chicken, served medium

**TRIPLE SALAD PLATE** 16  
Club made chicken, tuna and egg salads served with fresh fruit

**STRAWBERRY POPPYSEED SALAD** 18  
Seasonal greens, sliced strawberries, feta cheese, candied walnuts, poppyseed vinaigrette and roasted chicken breast

**GREEK SALAD** 16  
Artichoke hearts, red onions, kalamata olives, cherry tomatoes, feta cheese and cucumbers served with vinaigrette dressing and toasted pita bread

**ROASTED BEET & GOAT CHEESE SALAD WITH SALMON** 23  
Spinach and arugula topped with toasted almonds and herb baked salmon



# Lunch Selections

## SANDWICHES & WRAPS PRICED PER PERSON

All sandwiches come with choice of French Fries, Gaufrette Potatoes or Fresh Fruit

ADD GARDEN OR CAESAR SALAD, CUP SOUP DU JOUR OR FRESH FRUIT 5

CAB BURGER OR FREE-RANGE CHICKEN SANDWICH 16

Served on Challah roll with lettuce, tomato, onion, Boursin cheese

MYC ITALIAN BEEF BAGUETTE 16

Slow roasted beef served with club made giardiniera and sweet peppers, Black Shoe Bakery soft French style seeded roll

GRILLED VEGETABLE HUMMUS WRAP 14

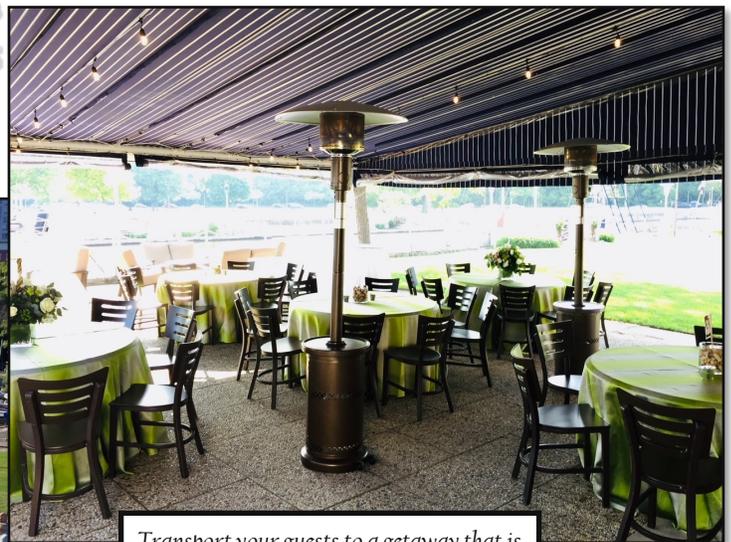
Soft flour tortilla spread with red pepper hummus, grilled seasonal vegetables, lettuce and tomato

CC WHITEHOUSE CASSEROLE 16

Sliced turkey and ham topped with asparagus, tomatoes, Swiss cheese and Mornay sauce, open faced on challah toast

TURKEY AVOCADO CLUB 16

Sliced turkey, double smoked bacon, avocado, lettuce, tomato, onion, with mayo on toasted cracked wheat bread



*Transport your guests to a getaway that is close to the center of the city—yet apart.*

*Located minutes from downtown, MYC offers convenience at an exclusive location.*

## Lunch Selections

### LUNCHEON PLATED ENTREES PRICED PER PERSON

Some entrees have multiple preparations; please choose one per protein

ADD GARDEN OR CAESAR SALAD, CUP SOUP DU JOUR OR FRESH FRUIT	5
<b>QUICHE LORAIN</b> Classic savory pie of bacon, onion confit and Swiss cheese, served with fresh fruit garnish	15
<b>LASAGNA BOLOGNESE</b> A club favorite! Beef and pork ragu, layered with mozzarella and provolone cheeses, tender pasta sheets and fresh basil	18
<b>GRILLED TERIYAKI SALMON FILET</b> Topped with stir-fried peapods, carrots and beansprouts on sesame rice noodles	23
<b>ROASTED PETITE FILET</b> Sliced medium on roasted fingerling potato and vegetable compote, rosemary jus lie	25
<b>PAN-SEARED FREE RANGE CHICKEN BREAST PROVENCAL</b> Topped with slow roasted tomato confit and garlic sauteed spinach	18
<b>GRILLED FLAT IRON STEAK</b> With a chimichurri sauce, and a compote of tri-colored potatoes and vegetables	18
<b>TRICOLORED CAULIFLOWER CURRY</b> With pineapple and cherry tomatoes on basmati rice with mango, chutney and lentil wafers	15



# Hors d'oeuvres

## BUTLER PASSED OR DISPLAYED

PRICED PER DOZEN / Served with Sticks, Cups, Shots or Spoons

### HOT

BACON WRAPPED WATER CHESTNUTS	20
BBQ OR KOREAN MEATBALLS	20
SICILIAN CHICKEN STRIPS with marinara sauce	25
MINI CHEDDAR BURGERS	40
CUBAN STYLE QUESADILLA PINWHEELS with ham, pulled pork, Swiss cheese and cabbage	25
ALSATIAN FLATBREAD with bacon, onion confit with Swiss cheese	20
PASTRAMI REUBEN EGG ROLLS	20
CHICKEN TEMPURA with sweet and sour sauce and hot mustard	25
STUFFED MUSHROOMS Bratwurst with aged Cheddar Cheese Sauce	30
Seafood and Cheese	30
Boursin Cheese	19
QUICHE LORRAINE BITES with bacon, Swiss cheese and onions	25

### COLD

ANTIPASTI BROCHETTE skewers of cheese, tomato and salami	30
FRESH FRUIT KABOBS	20
VINE RIPENED TOMATO CAPRESE skewers with tomatoes, mozzarella cheese and basil	25
JUMBO SHRIMP with cocktail sauce	42
CRUDITE CUPS with ranch dressing	25
BRUSCHETTA CUPS tomatoes, garlic and basil with a grilled crostini	25
DEVILED EGG CARBONARA with bacon, parmesan cheese, black and cayenne pepper	20
HERB CHEESE PINWHEELS thinly sliced ham or salmon with herb cheese	Ham 25 Salmon 32



## Hors d'oeuvres / Dinner Salads



### ATTENDED DISPLAYED—SERVES 20

ASSORTED DOMESTIC CHEESES AND SAUSAGES served with assorted crackers	100
BRUSCHETTA BAR with wild mushrooms, tomatoes, grilled vegetables	75
GRILLED VEGETABLES Eggplant, yellow squash, zucchini, mushrooms, asparagus and roasted red pepper	75
CRUDITE Cauliflower, broccoli, celery, carrots, tomato, creamy vegetable dip or hummus	50
HOUSE CURED SALMON (each)	Smoked 90 Lox 90

### CHEF CARVED STATIONS—SERVES 25—PRICED PER PERSON

Accompanied with petite rolls, garlic aioli, horseradish and Dijon mustard

ROASTED TRI TIP	10
PORK LOIN Carolina BBQ or Herb Roasted	8
CORNED BEEF OR CLUB MADE PASTRAMI with Rye rolls	8

## **DINNER SALADS** Included in Dinner Entrée Pricing

### HOUSE GARDEN SALAD

Cherry tomatoes, shaved fennel, cucumbers and red onion, Balsamic dressing

### MYC CAESAR SALAD

Hearts of romaine lettuce, seasoned croutons, feathered parmesan cheese and our own Caesar dressing

### CHEF'S SIGNATURE SALAD (upcharge \$2)

Seasonal greens, sliced strawberries, candied pecans, goat cheese, creamy poppyseed vinaigrette

### WEDGE SALAD (upcharge \$2)

Crisp iceberg lettuce, tomatoes, cucumbers, bleu cheese, French dressing



# Dinner Selections—Chef's Club Favorites

All Entrees Include Salad, Rolls, Freshly Brewed Coffee or Herbal Tea Service

## BEEF ALL PRICES ARE PER PERSON

**ROAST BEEF TENDERLOIN, CHORON** 38  
With asparagus tips and carrots, duchess potatoes

**BRAISED SHORT RIB OF BEEF** 35  
On Yukon mashed potatoes, red-wine demi-glace, Brussel sprouts

**FILET MIGNON, DIANE** 45  
6 oz seared, mushroom mustard glaze, horseradish black pepper mashed potatoes, caramelized zucchini and carrots

**SICILIAN STEAK** 33  
With roasted red potatoes and garlic steam broccoli florets

**ROASTED TRI TIP** 28  
With double baked potatoes, amandine green beans, au jus

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## CHICKEN & PORK ALL PRICES ARE PER PERSON

**SAUTEED CHICKEN BREAST "KIEV"** 24  
6oz free-range airline chicken breast, with traditional rice pilaf, broccolini and roasted carrots, garlic herb butter

**MYC CORDON BLEU** 25  
6oz free-range chicken breast, lightly breaded and topped with smoked ham and Swiss cheese, served on roasted garlic mashed potatoes and Chef's vegetables, Dijon cream sauce

**ROASTED CHICKEN PICCATA** 24  
6oz free-range chicken breast, with angel hair pasta and fresh asparagus, caper wine sauce

**ROAST PRIME RIB OF PORK AU JUS** 25  
Rosemary rubbed and served with smashed potatoes, seasonal vegetables

**SPANISH PORK TENDERLOIN** 25  
Lightly battered medallions on saffron risotto topped with ham, mushrooms and tomatoes, Madeira sauce

**CIDER BRINED BONE-ON PORK CHOP** 26  
8oz chop grilled and topped with gorgonzola cheese served with roasted red potatoes and seasonal vegetables

# Dinner Selections—Chef's Club Favorites

All Entrees Include Salad, Rolls, Freshly Brewed Coffee or Herbal Tea Service



## FISH & SEAFOOD ALL PRICES ARE PER PERSON

**PAN SEARED SCOTTISH SALMON** 27  
Bearnaise, root vegetable batons, French boiled potatoes

**SHRIMP SCAMPI SKEWERS** 25  
With seasonal roasted vegetables, garlic saffron angel hair pasta

**HERB CRUSTED WALLEYE PIKE** 23  
Almond green beans, butter browned potatoes, lemon garlic butter

**POTATO CRUSTED TILAPIA** 25  
On seasonal vegetables, horseradish cream

# Dinner Selections—Chef's Club Favorites

All Entrees Include Salad, Rolls, Freshly Brewed Coffee or Herbal Tea Service

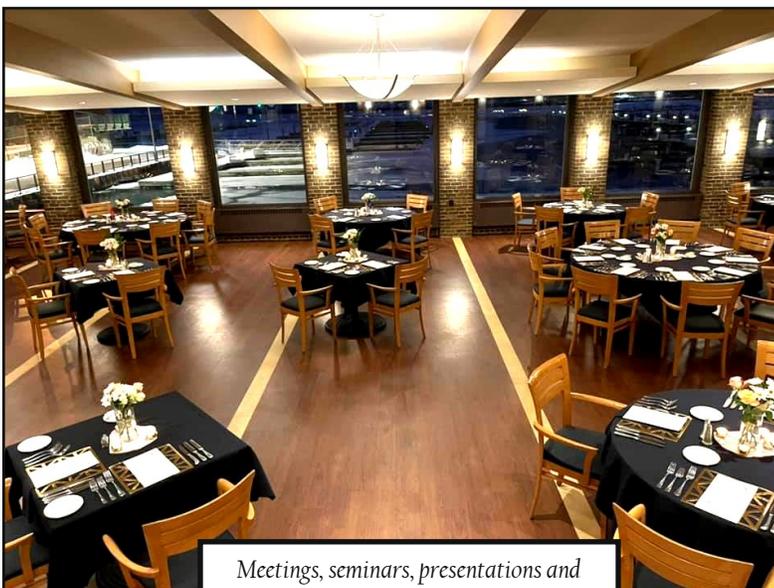
## VEGETARIAN ALL PRICES ARE PER PERSON

- WILD MUSHROOM RAVIOLI** 22  
With mascarpone cheese and wild mushrooms, tossed in roasted pepper cream
- GRILLED VEGETABLE RATATOUILLE** 22  
Layered summer squash, eggplant, tomatoes, and sweet onions in our signature tomato sauce, fresh basil
- THAI STIR-FRIED VEGETABLES** 22  
Rice noodles, baby corn, broccoli, red pepper, pea pods, bamboo shoots, bean sprouts, Napa cabbage, soy, sesame oil, hot pepper flakes

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## DUO PLATES ALL PRICES ARE PER PERSON

- CHICKEN "OSCAR"** 25  
Pan seared free-range chicken breast topped with asparagus, jumbo shrimp, bearnaise sauce, vegetable potato hash, Madeira glaze
- PAN SEARED HALIBUT WITH SHORT RIB RAGOUT** 31  
On truffled mashed potatoes and wilted greens
- SICILIAN STEAK & SCAMPI SKEWER** 35  
Gorgonzola au gratin potatoes and Chef's seasonal vegetables



*Meetings, seminars, presentations and parties...let Lake Michigan and the city skyline be the backdrop for your next special event.*



# Dinner Selections—Buffets

## SERVER ATTENDED DINNER BUFFETS PRICED PER PERSON

ALL BUFFETS INCLUDE COFFEE SERVICE

<b>CAPTAIN'S BUFFET</b>	29
Beef Tips Pepper Steak, Alsatian Chicken, Broiled Dill Atlantic Salmon, Country Smashed Potatoes, Traditional Rice Pilaf, Chef's Seasonal Vegetables, Chef Carved BBQ Pork Loin	
<b>TEXAS BBQ BUFFET</b>	24
Beef Brisket, BBQ Ribs, Shredded Pulled Pork, Chef's own Smoked Sausage, BBQ Chicken Quarters, Roasted Potatoes, Ranch Beans, Cole Slaw, Biscuits and Cornbread Add Cherry Crisp with Vanilla Chantilly \$2.50	
<b>COUNTRY FRIED CHICKEN BUFFET</b>	18
Country Fried and Baked Chicken, Collard Greens, Oven Browned Potatoes, Country Mashed Potatoes and Gravy, Corn, Cole Slaw, Biscuits and Cornbread Add Peach Cobbler with Vanilla Chantilly \$2.50	
<b>PIZZA PARTY BUFFET</b>	22
Vegetarian, Meat Lovers, Pepperoni & Sausage and Cheese Pizzas, Rigatoni or Linguini served with Marinara, Meat and Alfredo Sauces, Italian or Caesar Salad, Garlic Bread	
<b>ADD CUP SEASONAL SOUP DU JOUR</b>	5
Tomato Basil Bisque, Beef Barley, Chicken Orzo, Italian Wedding, Fried Chicken Gumbo Vegetarian Vegetable	
<b>BUFFET ENHANCEMENTS (individually portioned) PRICED PER PERSON</b>	
Garden House Salad tossed with cherry tomatoes, carrots, English cucumbers	5
Caesar Salad, Pasta Primavera or Potato Salad	5
Coleslaw	3



# Dessert Selections

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## PLATED DESSERTS PRICED PER PERSON

CHOCOLATE BANANA BREAD PUDDING	3.50
RASPBERRY DECADENCE CHOCOLATE CAKE (GF)	7
TIRAMISU	4
MOCHA MOUSSE	4.25
TRIPLE BERRY ROMANOFF	4.95
CHEESECAKE WITH STRAWBERRY TOPPING	4.25
APPLE STRUDEL WITH VANILLA CHANTILLY	3.50
SCHAUM TORTE	5
CHEF'S CANNOLI	3.75
ASSORTED GELATO	7
ADD A LA MODE TO ANY OF THE ABOVE	1.50



## Dessert Selections / Late Night Bites

### SERVER ATTENDED STATIONS

ASSORTED COOKIES PER DOZEN	18
BROWNIES PER DOZEN	18
SMALL BITE PLATTER PER PERSON (assorted cookies, bars and small pastries)	8
ICE CREAM BAR PER PERSON	4
-Vanilla Ice Cream	
-Chocolate, Strawberry and Caramel Sauces	
-Cherries, Sundae Nut Topping and Whipped Cream	
ADD ASSORTED PIES	2
ADD FRESH FRUIT	2




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### LATE NIGHT BITES \$250 MINIMUM ORDER

ASSORTED PIZZAS PER ITEM	16
GARLIC CHEESE BREAD PER ITEM	10
PRICED PER PERSON	
NACHO & TACO BAR Tortillas, Taco Meat, Chips, Cheese, Jalapenos and Salsa	12
PRICED PER DOZEN	
BONELESS CHICKEN WINGS Choose from Asian or BBQ	18
CHEESEBURGER SLIDERS	24
Certified Angus Beef, Smoked Gouda, with Ketchup, Mustard, Dill Pickle Slices	
SILVER DOLLAR SANDWICHES	24
Smoked Turkey Breast, Medium Rare Roast Beef or Black Forest Ham	

# Beverage Packages

Let us assist you in choosing the best bar package for your event. You'll need to think about your guest list and ages, what they like to drink, how much you want to spend, and even what the expected temperature may be that day. We will work with you to come up with a Beverage Package that meets all your needs.

**WINE** ALL PRICES ARE PER BOTTLE. INCLUDES TABLE SERVICE.

## HOUSE

28

**WHITES:** Chardonnay, Sauvignon Blanc, Moscato, Riesling, Pinot Grigio

**REDS:** Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Zinfandel

**MYC DINING ROOM WINE LIST:** Ask for current selections from around the world.

**BAR PACKAGES** APPLIES TO GROUPS OF 40 OR MORE. AMOUNT CHARGED IS PER PERSON AND BASED ON GUARANTEED OR ACTUAL ATTENDANCE, IF HIGHER.

## BEER/WINE/SODA

Includes two white and two red house wines, domestic beers and soda. Does not include wine served with dinner.

First Hour	12
Second Hour	7
Third Hour	5
Fourth Hour	2
Five-Hour Package	27



*Enjoy a  
Signature  
Cocktail*

## FULL OPEN BAR OPTIONS

Includes cocktails, house wines, domestic and import beer and soda

	<u>CALL*</u>	<u>PREMIUM*</u>	<u>TOP SHELF**</u>
First Hour	16	17	18
Second Hour	9	10	11
Third Hour	6	7	8
Fourth Hour	3	4	5
Five-Hour Package	35	39	44

\*CALL OPTION & PREMIUM ABOVE INCLUDES:

Signature cocktail which you create along with MYC bartender, served by MYC staff as guests arrive

\*\*TOP SHELF OPTION ALSO INCLUDES:

House wine or champagne served with dinner or for a toast

# Terms and Conditions

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## DEPOSIT

A non-refundable deposit in the amount of the room rental is required in order to book spaces via check or credit card. Please note that credit cards payments are assessed a 2.5% processing fee. Deposits are applied to the final bill.

## MENU

A pre-set menu may be required for all events of twelve (12) or more people. One additional (1) entrée selection may be offered at no additional charge. Multiple entrée selections are available and a charge of \$2.00 per plate for the total number of plates will be added to the bill. The Host will be required to provide color-coded place cards indicating menu selection for any event offering multiple entrée selections. The Club will allow cakes to be brought in from a licensed food dealer. Other food or beverages, alcoholic and non-alcoholic, may not be brought onto the Club's premises for consumption. Due to Health Code restrictions, leftover food or food not served may not be taken off the premises. The Club reserves the right to confiscate any food and/or liquor not purchased through the Club.

## BILLING, PAYMENT & GUARANTEE / SECURITY / STAFFING

- ◇ **Final Menu Selections:** Must be made at least one (1) month prior to the date of the Event. Due to availability and/or increased costs, all prices are subject to change thirty (30) days prior to the function.
- ◇ **Estimated Number of Guests and Second Deposit:** Required no less than two (2) weeks prior to the Event. All non-member and member-sponsored events are required to pay 75% of the estimated costs two (2) weeks prior to the Event as a second deposit.
- ◇ **Final Guaranteed Number of Guests and Menu Selections:** Due by 12:00pm (local time) no less than five (5) business days before the Event. If fewer than the guaranteed number of guests attend the Event, you will be charged for the final guaranteed number. If more than the guaranteed number of guests attend, you will be charged for the additional guests.
- ◇ **Final payment:** Due at the conclusion of the event. If the remaining total is not received by the event conclusion, the total will be charged to the credit card on file with an additional 2.5% processing fee.
- ◇ Any costs for additional staffing or security will be passed through to the Host with prior notice.

## SERVICE CHARGE AND SALES TAX

All food and liquor service for non-member events is subject to a 20% house charge plus any applicable taxes; members receive a reduced house charge of 15% plus any applicable sales tax. A 6% sales tax is charged against the entire bill, including the service charge. Rental fees are taxed at 5.5%.

## TAX EXEMPT

Groups requesting tax exemption must submit a copy of their tax-exempt certificate with the deposit.

## SPONSORING MEMBER OBLIGATIONS

Members sponsoring a non-member event held at the Milwaukee Yacht Club are responsible for any unpaid balances, any expenses for damage to Club property not collected from the Host, and the actions/behavior of guests attending the Event they sponsor. A separate signed contract from the Member confirming their sponsorship and member obligations may be required in some cases.

## DECORATIONS / ENTERTAINMENT

Decorations or displays brought into the Club must be approved prior to the Event. The Club prohibits the use of tape, tacks, staples, or nails for the purpose of affixing decorations on walls, windows, ceilings, and floors. The Club will be available for set-up based on other events scheduled. Hosts are responsible for any damage to the Club during the Event. The Club reserves the right to restrict the times available for any decorating. Hosts are responsible for removal of any decorations not supplied through the Club and additional charges may be applied to the final bill as a result of any additional labor required for cleaning or repairing the facility. Hosts are required to provide contact information for any entertainment not booked directly through the Club. The Club reserves the right to control the noise level and placement of any entertainment. The Host accepts full financial obligation for the entertainment, as well as for any damage to the Club's property caused by the entertainment.

## CLOSING POLICY

All service concludes at 12:00 Midnight and building must be vacated by 12:30 a.m. Extended service hours past the stated closing policy may be negotiated for a fee but cannot extend past legal alcohol service hours.

The Club is not responsible for any items brought into the Club that are not removed at the conclusion of the event.



**Milwaukee Yacht Club**  
FOUNDED 1871



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