



MONTAUK  
— YACHT CLUB —

BANQUET MENUS 2023

# BREAKFAST BUFFETS

## **CONTINENTAL**

*\$30 Per Person*

Assorted Freshly Squeezed Juices  
Fresh Sliced Fruit  
Assorted Individual Greek Yogurts  
Croissants, Muffins, Danishes  
Homemade Granola with Almonds and Dried Fruit  
Freshly Brewed Italian Coffee and Specialty Teas

## **MONTAUK CONTINENTAL**

*\$40 Per Person*

Assorted Freshly Squeezed Juices  
Fresh Sliced Fruit  
Assorted Individual Greek Yogurts  
Croissants, Muffins, Danishes  
Warm Biscuits with Fruit Preserves  
Homemade Granola with Almonds and Dried Fruit  
Assorted Bagels with Scallion and regular cream cheese  
Assorted Individual Cereals and Milk  
Freshly Brewed Italian Coffee and Specialty Teas

## **MYC BREAKFAST**

*\$60 Per Person*

Assorted Freshly Squeezed Juices  
Fresh Sliced Fruit  
Assorted Individual Greek Yogurts  
Croissants, Muffins, Danishes  
Warm Biscuits with Fruit Preserves  
Homemade Granola with Almonds and Dried Fruit  
Assorted Bagels with Scallion and Plain Cream Cheese  
French Toast, Fresh Berries, Maple Syrup & Whipped Cream  
Scrambled Eggs, Fontina & Chives  
Egg White Frittata, Tomatoes, Spinach, Gruyere  
Smoked Salmon Platter, Latkes, Tomato, Capers, Onions  
Breakfast Sausage & Crispy Bacon  
Potato Hash, Bell Peppers & Onions  
Assorted Individual Cereals and Milk  
Freshly Brewed Italian Coffee and Specialty Teas

\*Substitute Turkey Bacon &  
Chicken Sausage upon request

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## CHEF ATTENDANT STATIONS

### OMELET STATION

\$22 Per Person

Farm Eggs prepared to order with a choice of accoutrements:  
Cheddar Cheese, Fontina, Goat Cheese, Crispy Smoked Bacon,  
Canadian Bacon, Crumbled Sausage, Nova Smoked Salmon, Roasted Mushrooms,  
Onions, Tomatoes, Baby Spinach, Asparagus

### BELGIAN WAFFLE STATION

\$18 Per Person

Fresh Waffles cooked to order with a choice of toppings:  
Strawberries, Blueberries and Seasonal Fruits, Candied Pecans,  
Chocolate Chips, Whipped Cream, Maple Syrup, Whipped Honey Butter

### CRÊPE STATION

\$20 Per Person

Made to order Whole Wheat Crepes with a choice of fillings: Strawberries,  
Blueberries and Seasonal Fruits, Nutella, Whipped Cream, Powdered Sugar,  
Prosciutto, Nova Smoked Salmon, Gruyere, Mozzarella, Goat Cheese,  
Spinach, Tomatoes, Caramelized Onions, Roasted Mushrooms

## BREAKFAST ENHANCEMENTS

PRICED PER PERSON

INDIVIDUAL COLD CEREALS AND MILK \$5

WARM BISCUITS WITH FRUIT PRESERVES \$7

ASSORTED BAGELS WITH SCALLION AND  
PLAIN CREAM CHEESE \$7

MAPLE & BROWN SUGAR OATMEAL  
BANANAS & PECANS \$6

SCRAMBLED EGGS, FONTINA & CHIVES \$7

EGG WHITE FRITTATA  
TOMATOES, SPINACH, GRUYERE \$8

SMOKED SALMON PLATTER, LATKES,  
TOMATO, CAPERS, ONIONS \$9

BREAKFAST SAUSAGE & CRISPY BACON \$6

POTATO HASH, BELL PEPPERS & ONIONS \$5

BREAKFAST BURRITO, SAUSAGE OR BACON,  
MONTEREY JACK, POTATOES, BELL PEPPERS,  
AVOCADO, PICO DE GALLO \$9

VANILLA BEAN FRENCH TOAST, FRESH  
BERRIES, MAPLE SYRUP & WHIPPED CREAM \$8

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# MEETING BREAKS

## CONTINUOUS BEVERAGE PACKAGE

\$32, Served for four hours (No modifications)

Assorted Soft Drinks & Bottled Water

Freshly Brewed Italian Coffee and Decaffeinated Coffee

Assorted Hot Tea

All Day Beverage Package Available for \$60pp

## POWER BREAK

\$24 Per Person

Mixed Nuts

Whole Fruit & Fresh Berries

Nutrition and Energy Bars

Terra Vegetable Chips™

Regular and Sugar Free Red Bull™

Starbucks Doubleshot™

## EYE OPENER

\$26 Per Person

Mini Yogurt and Granola Parfaits

Mixed Berry and Mascarpone Tarts

Seasonal Sliced Fruit Platter

Assortment of Mini Pastries

Fresh Pressed Orange and Grapefruit Juices

Sparkling and Mineral Waters

## MTK BEACH BREAK

\$32 Per Person

Mini Lobster Rolls

Seared Tuna, Crispy Wonton, Wasabi Aioli

Wedge Salad Lettuce Wraps

Guacamole & Chips

Fresh Pressed Juice Carafes

Sparkling and Mineral Waters

## YACHT CLUB PIZZA PARTY

\$30 Per Person

Only Available at the Montauk Yacht Club

Il Forno Margherita

Pepperoni & Mozzarella

Quatro Formaggio

Smoked Chicken Wings, MYC Bourbon Glaze

Assorted Canned Sodas

Sparkling and Mineral Waters

## CALIFORNIA PICNIC

\$30 Per Person

Fresh Pressed Juice Carafes

Seasonal Fruit Display

Cucumber Gazpacho, Marcona Almonds, Green Grapes,

Sherry Vinegar

Roasted Red Pepper Hummus, Crudit , Warm Pita

Veggie Dagwood – Grilled Zucchini, Squash and

Red Onions, NY State Cheddar, Green Goddess dressing,

Toasted Baguette

California Turkey Wrap – Turkey Breast, Avocado, Monterey

Jack, Arugula, Smoked Tomato Aioli, Spinach Tortilla

Lemon Bar Bites & Raspberry Linzer Bar Bites

## SWEET & SALTY TREATS

\$28 Per Person

Chef's Selection of Freshly Baked Cookies

Warm Chocolate Brownies & Blondies

Chocolate Covered Pretzels

Honey Roasted Peanuts

Warm Pretzel Bites, Spicy Mustard

Assorted Canned Sodas

Sparkling and Mineral Waters

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# LUNCHES ON-THE-GO

## SANDWICH BOX

\$52 per person

*Choice of Three, Orders Placed in Advance*

*Chicken or Tuna Salad Wrap – Multigrain Tortilla, Tomato,  
Pickled Red Onions, Mesclun Greens*

*Mediterranean Wrap (V) – Whole Wheat Tortilla, Grilled Vegetables,  
Hummus, Arcadian Lettuce Mix*

*Veggie Dagwood – Grilled Zucchini, Squash and Red Onions, NY State Cheddar,  
Green Goddess dressing, Toasted Baguette*

*Pastrami Reuben – House Smoked Pastrami, Sauerkraut, Swiss, Spicy Mustard,  
Russian Dressing on Rye Bread*

*California Turkey Wrap – Turkey Breast, Avocado, Monterey Jack, Arugula,  
Smoked Tomato Aioli, Spinach Tortilla*

*Prosciutto Caprese – Sliced Prosciutto, Fresh Mozzarella, Tomato,  
Pistachio Pesto, Arugula, Focaccia*

*Grilled Chicken – Grilled Chicken Breast, Crispy Bacon, Lettuce,  
Sundried Tomato Aioli, Pepper Jack Cheese, Ciabatta*

*Choose one from each following category:*

*Cookie or Brownie*

*Red Bliss Potato Salad or Potato Chips*

*\*All Sandwich Boxes include a bottle of water and Seasonal Fruit*

## WORKING LUNCH

\$58 Per Person

*Choice of Soup or Salad*

*New England Clam Chowder*

*Broccoli Cheddar Soup*

*Veggies & Barley Soup*

*Watermelon & Feta Salad*

*Classic Caesar Salad*

*Yacht Club Wedge Salad*

*Choice of Three Sandwiches, Orders Placed in Advance*

*Chicken or Tuna Salad Wrap – Multigrain Tortilla, Tomato,  
Pickled Red Onions, Mesclun Greens*

*Mediterranean Wrap (V) – Whole Wheat Tortilla, Grilled Vegetables,  
Hummus, Arcadian Lettuce Mix*

*Veggie Dagwood – Grilled Zucchini, Squash and Red Onions,  
NY State Cheddar, Green Goddess dressing, Toasted Baguette*

*Pastrami Reuben – House Smoked Pastrami, Sauerkraut,  
Swiss, Spicy Mustard, Russian Dressing on Rye Bread*

*California Turkey Wrap – Turkey Breast, Avocado, Monterey Jack,  
Arugula, Smoked Tomato Aioli, Spinach Tortilla*

*Prosciutto Caprese – Sliced Prosciutto, Fresh Mozzarella, Tomato  
Pistachio Pesto, Arugula, Focaccia*

*Grilled Chicken – Grilled Chicken Breast, Crispy Bacon, Lettuce,  
Sundried Tomato Aioli, Pepper Jack Cheese, Ciabatta*

*Choose one from each following category:*

*Cookie or Brownie*

*Red Bliss Potato Salad or Potato Chips*

*\*All Sandwich Boxes include a bottle of water and Seasonal Fruit*

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## LUNCHEON BUFFETS

### LA TRATTORIA

\$55 Per Person

Caprese Salad – Heirloom Tomatoes, Mozzarella, Roasted Red Peppers,  
Basil, Balsamic Glaze  
Branzino Saltimbocca – Prosciutto, Charred Broccolini, Garlic Confit  
Veal Milanese – Blistered Tomatoes, Arugula, Meyer Lemon,  
Parmigiano Di Reggiano  
Chicken Cacciatore – San Marzano Tomatoes, Onions,  
Bell Peppers, Olives, Basil  
Spaghetti Vongole – Local Clams, Shaved Garlic,  
Crushed Red Pepper, Vino Bianco  
Creamy Polenta – Mascarpone, Black Pepper  
Crispy Brussel Sprouts – Agrodolce, Bacon  
Rosemary Focaccia – Herbed Butter

### DESSERT

Traditional Tiramisu, Napoleon, Torta Nocciola

### DU JARDIN

\$45 Per Person

Garden Salad – Arcadian Mixed Greens, Carrots, Cucumbers,  
Cherry Tomatoes, Breakfast Radish, Dijon Vinaigrette  
Roasted Heirloom Carrots – Yogurt, Carrot Top Chermoula, Toasted Pumpkin Seeds  
Ratatouille – Eggplant, Zucchini, Squash, Heirloom Tomatoes, Basil,  
EVOO, Red Wine Vinaigrette  
“Beef” & Broccoli – Shitake Mushrooms, Broccoli Florets, Garlic,  
Soy Sauce, Lime  
Orecchiette Pasta – Wilted Spinach, Charred Sweet Corn, Cherry Tomatoes,  
Ricotta, EVOO  
Butternut Squash Risotto – Sage, Parmigiano Di Reggiano, Black Pepper  
Grilled Eggplant – Chimichurri  
Gluten Free Rolls – Plant Based Butter

### DESSERT

Lemon & Ginger Marmalade Tart (V), Elderberry & Raspberry Tart (V)

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### LATITUDE BUFFET

\$55 Per Person

Beach Club Cobb – Avocado, Tomato, Cucumber, Bacon,  
Blue Cheese, Buttermilk Dressing  
Herb Marinated Hanger Steak – Chimichurri  
Slow Smoked Chicken – GSI Bourbon Glaze  
Grilled King Salmon – Tarragon Beurre Blanc  
Wild Rice – Mushrooms, Sweet Corn, Asparagus  
Roasted Acorn & Delicata Squash – Sage, Hazelnut  
Seasonal Grilled Vegetables  
Assorted Dinner Rolls – Honey Butter

### DESSERT

Freshly Baked Cookies and Brownies,  
Berry & Mascarpone Tarts, Seasonal Fruit Platter

### LONGITUDE BUFFET

\$60 Per Person

Market Green Salad – Breakfast Radish, Sliced Shallot, Walnuts, Blue Cheese  
Grass Fed Sirloin – Balsamic Onion Marmalade  
Pan Seared Halibut – Citrus Emulsion  
Grilled Chicken Breast – Salsa Verde  
Yukon Gold Potato Puree  
Grilled Asparagus – Lemon Beurre Blanc  
Crispy Brussel Sprouts – Bacon, Caramelized Onions  
Assorted Dinner Rolls – Honey Butter

### DESSERT

Double Chocolate Cake, Strawberries, Whipped Cream  
Crème Brûlée Tart

# COCKTAIL RECEPTION

Passed Hors D'oeuvres

\$45 Per Person per Hour

Choice of three cold and three hot canapes from each section

## COLD CANAPÉS

Mini Lobster Rolls  
Fully Dressed Oysters – Cucumber Mignonette  
Chilled Tiger Prawns – Lemon Cocktail Sauce  
Seared Ahi Tuna – Crispy Wonton, Wasabi Aioli  
Fluke Tartare – Soy Lime Vinaigrette, Prawn Chip  
Roasted Beet & Goat Cheese Crostini  
Grilled Balsamic Vegetable Bruschetta  
Caprese Skewers – Mozzarella, Tomato, Basil Vinaigrette  
Hand Cut Steak Tartare – Flavors of Pizza  
Pastrami Smoked Salmon – Sauerkraut, Dijon, Rye Bread  
Avocado Toast – Smashed Avocado, Breakfast Radish, Lime  
Chilled Asparagus – Prosciutto Di Parma, Port Wine Reduction  
Watermelon Cucumber Gazpacho  
Caviar Blinis – Herbed Crème Fraiche, Chervil (+\$8pp)

## HOT CANAPÉS

Peekytoe Crab Cake – Cajun Remoulade  
Crispy Coconut Shrimp – Sweet Chili Sauce  
Potato Croquet – White Truffle Aioli  
Balsamic Fig & Goat Cheese Flat Bread  
Spanakopita – Spinach & Feta baked in Phyllo  
Kobe Beef in a Blanket – Stone Ground Mustard  
Mini Smash Burgers – Special Sauce, American  
Peking Duck Spring Rolls – Szechuan Sauce  
Shitake Spring Rolls – Soy Sugar Glaze  
Bacon Wrapped Beef Short Ribs – Au Poivre  
Wild Mushroom Arancini – Fontina Fonduta  
Miniature Lamb Meatballs – Yogurt, Tomato Jam  
Wagyu Lettuce Wraps – Teriyaki Glaze, Shaved Veg (+\$7pp)

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# RECEPTION STATIONS

## **GOURMET CRUDITÉ DISPLAY**

*\$20 Per Person*

Freshly cut selection of local & organic vegetables, lemon hummus, Tzatziki and buttermilk blue cheese

## **ARTISANAL CHEESE**

*\$26 Per Person*

Assortment of local and imported cheeses, with seasonal exotic fruits, nuts and breads

## **ANTIPASTO STATION**

*\$35 Per Person*

Cured meats and artisanal cheese, olives, pepperoncini, olive tapenade, roasted eggplant and red peppers, white bean & artichoke dip, roasted garlic & tomato bruschetta, lemon hummus & crostini

## **RISOTTO STATION**

*\$30 Per Person*

*Choice of Two:*

Lobster & Saffron

Wild Mushrooms & Black Truffles

Asparagus, Pea & Goat Cheese

Roasted Vegetable, Parmesan & Basil

## **MEDITERRANEAN STATION**

*\$24 Per Person*

Lebanese style stuffed grape leaves, lemon hummus, kalamata olives, roasted eggplant baba ganoush, cucumber mint yogurt dip, carrot sticks, and pita chips

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# PREMIUM RECEPTION STATIONS

## **SUSHI BAR**

*Outside vendor, Cost Subject to Change*

*Display of hand-rolled sushi including:*

California Roll

Spicy Tuna Roll & Spicy Salmon Roll

Vegetable Roll

Sashimi Display & Nigiri

Soy Sauce, Wasabi, and Pickled Ginger

## **FRESH SEAFOOD BAR**

*\$55 Per Person*

Chilled Local Oysters & Clams

Chilled Local Mussels

Chilled Tiger Prawns

Snow Crab Claws

Served w/ Fresh Lemons, Cucumber Mignonette, Saffron Sauce,  
Cocktail Sauce, Louis Sauce & Tabasco

Add Chilled Lobsters \$21

## **PASTE SPECIALI**

*\$45 Per person, \$150 Chef Fee*

Spaghetti Vongole – Local Clams, Shaved Garlic, Crushed Red Pepper, Vino Bianco

Orecchiette Pasta – Wilted Spinach, Charred Sweet Corn,

Osso Buco Lasagna - Braised Veal Shank, Chianti Tomato Sugo, Baby Kale, Pecorino Romano

Pesto Ravioli - Basil & Pistachio Pesto, Charred Fennel, Preserved Lemon Crème

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# PLATED DINNER

\$135 Per Person

## APPETIZERS

*Choice of One*

*Garden Salad – Arcadian Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Breakfast*

*Radish, Dijon Vinaigrette*

*Baby Spinach – Bacon Lardons, Currants, Goat Cheese, Champagne Vinaigrette*

*Little Gem Caesar Salad – 6 Minute Egg, Sourdough Crouton*

*Heirloom Tomatoes – Mozzarella Di Bufala, Tuscan Olive Oil, White Balsamic & Basil*

*Montauk Lobster – Cauliflower, Avocado, Citrus, Arugula, Lemon Vinaigrette*

*Yacht Club Wedge Salad – Blistered Cherry Tomatoes, Bacon, Blue Cheese*

*Signature Clam Chowder*

## SIDES

*Choice of Two*

*Twice baked Yukon Potatoes*

*Herb Roasted Fingerling Potatoes*

*Herb Risotto*

*Israeli Couscous*

*Creamy Polenta – Mascarpone, Black Pepper*

*Heirloom Carrots – Citrus Carrot Glaze*

*Wilted Savoy Spinach*

*Roasted Wild Mushrooms*

*Charred Broccolini – Garlic Confit*

*Roasted Brussel Sprout Agrodolce*

*Potato Puree – Chives*

*Truffle Supplement (+\$5pp)*

## ENTRÉE

*Choice of Three*

*Black Cod – Sweet and Spicy Miso Glaze*

*Grilled Ora King Salmon – Tarragon Butter Sauce*

*Wild Stripped Bass – Salsa Verde*

*Pan Seared Halibut – Citrus Emulsification*

*Red Gulf Snapper – Salmoriglio*

*Roasted Airline Chicken Breast – Herbed Chicken Jus*

*Pan Roasted Filet Mignon – Au Poivre Sauce*

*Braised Beef Short Ribs – Bordelaise Sauce*

*Berkshire Pork Chop – Sherry Apple Jus*

*Dry Aged NY Strip – Béarnaise*

*Colorado Lamb Chops – Spiced Lamb Jus (+\$5pp)*

*Beef Wellington – Petite Fillet, Mushroom Duxelle, Puff Pastry, Porcini Truffle Jus (+\$8pp)*

## DESSERT

*Selection of Chef's assorted desserts*

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# MYC SPECIALTIES

25 Person Minimum

## BARBECUE

\$120 Per Person + \$2,000 Outdoor Set Up Fee  
(served as buffet)

## MAINS

*Choice of Three:*

St. Louis Ribs

Slow-Smoked Short Ribs

Blackened Salmon

All-Beef Hot Dogs on a Potato Roll

Char-Grilled, Dry Aged Burgers

Jerk-Spiced Chicken

Grilled Chicken Breast with Sweet and Sour Barbecue Sauce Grilled

Lobster Tail, Maître d'Butter (\$21 supplement per person) Silent

Veggie Burger (available upon request)

## SIDE DISHES

*Choice of Three:*

Red Bliss Potato Salad

Grilled Asparagus

Grilled Corn

Cole Slaw

French Fries

Pancetta Baked Beans

Pasta Salad - Sundried Tomatoes, Olive Tapenade, Shaved Parmesan

## DESSERT

Assorted Cookies, Fresh Fruit, Brownies & Blondies

## MONTAUK CLAMBAKE

\$150 Per Person + \$2,000 Outdoor Setup Fee  
(served as buffet)

Signature Clam Chowder

Steamed 1½ Pound Lobster

Local Steamers & Mussels-drawn butter and clam broth

Wood-Grilled Sirloin Steak – shallot marmalade

Grilled Marinated Chicken – fruit salsa

Smokehouse Chorizo – caramelized onions, sweet peppers & red bliss

potatoes Farm Greens – vegetables & dressings

Grilled Vegetables – pesto, olive oil and balsamic vinaigrette

Warm Homemade Corn Bread & Gurney's Signature Bread Selection Native

Butter n' Sugar Corn on the Cob

Hot Peach and Blueberry Cobbler-vanilla bean ice cream

## ENHANCEMENTS

Chef-Carved Ribeye Roast (\$15 supplement per person)

Chef-Carved Tenderloin of Beef (\$12 supplement per person)

## DESSERT

Assorted Cookies, Fresh Fruit, Brownies & Blondies

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# OPEN BAR MENU

## STANDARD OPEN BAR

*(Five hours included in package)  
\$17 per person for each additional hour*

### FRENCH SPARKLING

#### WINE

Rosé  
Red  
White

#### BEER

Montauk, Heineken, Corona Light, Bud Light

### ASSORTED DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Tito's/Absolute  
Gin – Beefeater  
Rum – Bacardi  
Tequila – Milagro  
Whiskey – Jack Daniel's  
Scotch – Dewar's

## DELUXE OPEN BAR

*\$46 per person to upgrade to this package for 5 hours  
\$17 per person for each additional hour*

### FRENCH SPARKLING

#### WINE

Rosé  
Red  
White

#### BEER

Montauk, Heineken, Corona Light, Bud Light

### ASSORTED DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Ketel 1  
Gin – Bombay Sapphire  
Rum – Mount Gay  
Tequila – Casamigos  
Whiskey – Makers Mark  
Scotch – Dewar's

## LUXURY OPEN BAR

*\$70 per person to upgrade to this package for 5 hours  
\$24 per person for each additional hour*

### CHAMPAGNE

#### WINE

Rosé  
Red  
White

#### BEER

Montauk, Heineken, Corona Light, Stella

### ASSORTED DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda

### ASSORTED JUICES

Cranberry, Orange, Grapefruit, Pineapple

### LIQUOR

Vodka – Grey Goose/Belvedere  
Gin – Hendricks/Botanist  
Rum – Mount Gay/Diplomatico Reserva  
Tequila – Casamigos/Don Julio  
Whiskey – Woodford/Bulleit  
Scotch – Johnnie Walker Black

# MYC After Hours

## BEACH BONFIRE

*\$600 outdoor setup fee*

Available between 7pm and 11:59pm  
Includes firewood, attendant and a mixture of chairs and benches  
Maximum of 2.5 hours  
One bonfire per 20 people  
\$300 per additional bonfire set up  
Bonfires must be set up at least 100 meters away from the Building

## S'MORES

Marshmallows, Our Gourmet Graham Crackers & Chocolate

*Minimum order of 25 people. Package is \$20 per person*

*\*40 people max on Pool Patio. Larger Parties would utilize Great Lawn\**



*All prices are subject to service fee, and state and local taxes.*