

Finest and Freshest from the Sea
WALNUT CREEK YACHT CLUB
RESTAURANT BAR SEAFOOD MARKET

The ONLY Destination for Fresh Seafood

1555 Bonanza St. Walnut Creek, CA 94596
PH 925 944 FISH FX 925 944 3405
Email WCYC@AOL.com

Thank you for your interest in Walnut Creek Yacht Club for your group event. Following are our banquet policies, and several menus that have proven to be the most popular for large groups. Please remember that fresh fish can be subject to weather conditions and availability: We will do our best to inform you of any necessary changes in a timely manner, however we sometimes don't hear from Mother Nature until the day of your event. If we find that we must substitute a fish on your chosen menu, we will always choose one of similar qualities and taste.

We are proud to have an extensive, Wine Spectator Award winning wine list, and a full premium bar, and we are happy to make recommendations from them to accompany your menu.

There are three room options for completely private facilities for your group:

- The Aft Deck, with its beautiful, custom murals, is covered, can be fully enclosed and is centrally heated. It can be used year round and can hold up to thirty six seated guests (fifty for a cocktail reception).
- The Main Restaurant is a larger room, decorated in a nautical theme. It can seat up to seventy seated guests (100+ for a cocktail reception).
- The entire restaurant can be closed to the general public for use of both the Aft Deck and the Main Restaurant for your group.

We are very flexible, and can create the right menu to meet your needs and budget. If you have any questions about the menus, or about making a reservation, please do not hesitate to call or contact us by email via our website. We look forward to hearing from you, and to helping make your event a success.

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Thank you for choosing Walnut Creek Yacht Club for your event. Following are some policies and procedures for making a reservation for a private party. Please let us know if you have any questions, or if there are special considerations. We look forward to working with you to make your event a success.

Banquet Policies

Deposit Information: We require a valid credit card number in order to hold your reservation.

Confirmation: After the details of your event are worked out, we will send you a confirmation sheet. Please sign this and fax it back to us. We will consider your event confirmed when we have received the credit card information, and the signed confirmation sheet.

Cancellation Fee: There will be no cancellation fees if you cancel your event up to 2 weeks (14 days) before your event. If your event is confirmed and you cancel within 14 and 7 days of the event we will charge your card 25% of the menu price per person and \$5.00 per person alcoholic beverage fee. If you cancel your event between 7 and 2 days of the event, we will charge the card 50% of the cost of the chosen menu per person and \$10.00 per person alcoholic beverage fee. If you cancel within 24 hours of the event, we will charge the card 75% of the cost of the menu chosen and \$15.00 per person alcoholic beverage fee. If you do not show up for a confirmed event, without canceling, we will charge your card the full amount of the menu price and \$20.00 per person alcoholic beverage fee. If your event was confirmed as having nonalcoholic beverages only, the alcoholic beverage fee does not apply. The cancellation fee that is charged will be held for 6 months. If you rebook your event, that cancellation fee amount can be applied as a deposit against your new event.

Minimum Charges: If you are interested in having a completely private facility, minimum charges will apply for both the Aft Deck and the Main Restaurant. These rates do not apply during the holiday season November 15 to Jan 31.

Aft Deck

The minimums for Lunch are as follows: \$400.00 minimum for Monday thru Thursday, and \$600 for a Friday or Saturday day.

The minimums for Dinner are as follows: \$1200.00 for Monday thru Thursday, and \$2000.00 for a Friday or Saturday night.

Nov 15 to Jan 31 the minimum rates are

Aft Deck

The minimums for Lunch are as follows: \$600.00 minimum for Monday thru Thursday, and \$800.00 for a Friday or Saturday day.

The minimums for Dinner are as follows: \$1200.00 for Monday & Tuesday, \$1600.00 for Wednesday & Thursday, and \$2200.00 for a Friday or Saturday night.

Main Restaurant

If you are interested in a buyout of the main dining room or the whole restaurant for Lunch or Dinner please ask us about preparing you a quote. The price varies with the day and time of year.

These amounts are subject to change and do not include tax and gratuity. These amounts represent the minimum a group is required to pay. For example, if you are having an event on the Aft Deck on a weekend evening, and your food and beverage costs, before tax and gratuity are \$1800.00, we will add a room charge of \$200.00. If food and beverage costs meet or exceed \$2000.00, then no room charge will apply.

Guarantees and Guest Counts: For all private parties, a confirmed guest count is required no later than 48 hours prior to the event. In the event that you confirm your guest count and less than the number confirmed attend, we will bill you for the total number confirmed.

Menu Orders: For groups of 24 and over, we require that your guests pre-order from the menu that you have chosen. The final count and the pre-orders are required 48 hours in advance. Set Banquet menus are required for all groups over 20.

Service Charges: Menu prices do not include bar/beverage charges, nor do they include tax and gratuity. No gratuity is automatically added to your bill. Its your choice, we can added %18 when the bill is presented or leave it for your discretion.

Rental: Screen rental for A/V presentations is \$25. Other rental items can be arranged, such as LCD projectors, microphone, podium and theme props.

Hours: All daytime events must end by 5:00 pm in order to allow our staff the time necessary to reset the restaurant for dinner service.

All evening events must end by 11:00 pm. If you would like your event to run longer, please inquire about overtime rates.

Outside Wine and Outside Dessert Fees: If you choose to provide your own wine a \$20.00 corkage fee will apply to each 750ml bottle, and \$30.00 per 1.5 liter bottle. If you choose to bring your own cake or dessert, a \$3.00 outside dessert fee per guest will apply. These amounts are subject to sales tax and gratuity.

Alcoholic and Non Alcoholic Beverage Policy: Persons under the age of 21 will not be served alcoholic beverages. If our staff determines that it is necessary, they will ask for identification. With our license comes the responsibility to not serve intoxicated guests. All of our staff have the authority to stop serving alcoholic drinks to anyone they deem to be intoxicated. We ask that you understand this, and choose to drink responsibly. All drinks will go on one bill. Options for beverages include: a fully hosted bar; beer and wine only; non alcoholic beverages only. We offer a flat, non alcoholic-beverage fee of \$3.00 per person for unlimited lemonade, ice tea and coffee.

Parking: We have a small lot behind us which includes a handicapped accessible space. Its entrance is off of Locust St. There is a private lot on the corner diagonal to us, and a public garage 1 blocks north of us on Locust St. next to the Leshner Center, and another 1 blocks south of us on Locust St. next to the Post Office.

Special Requests: We would be happy to create a special menu just for your event. We can create custom menus or organize a theme-oriented event. For example, you might consider a fixed menu with a theme such as a San Francisco Crab Feed, a New England Lobster Boil, a New Orleans Mardi Gras party, or a multi-course chef's tasting menu with wine pairings. Our chefs can create large or small family-style menus for you as well. We know that there are items on our regular menu that are huge customer favorites, so if you have a favorite that you would like to incorporate into your menu, just let us know.

We use only fresh, never frozen seafood and purchase only from sustainable fisheries. please note that we may have to make a substitution in your menu on the day of your event, based on market availability. We will do our best to inform you in advance of any changes to your menu that we may have to make.

The Starting Line

Raw Bar and Appetizers, served by the dozen, unless otherwise noted

Classic Prawn Cocktail Platter

hopper prawns, cooked in wyc spice mix, anchor steam beer
chilled, peeled, WCYC cocktail sauce, lemon wedges
\$38.00 per lb.

Oyster Bar

east and/or west coast oysters served iced, lemon, mignonette, cocktail sauce
\$27.00

Littleneck Clams Casino

baked, breadcrumbs, garlic, parsley, parmesan cheese, butter
\$24.00

Fish & Chips

local rock cod, panko crumbed, fried golden
WCYC tartar sauce, regatta fries
\$21.00

Chicken Satays

grilled, indonesian peanut dipping sauce
\$24.00

Chicken Tostado

pumpkin seed mole, sierra jack cheese, crispy tortilla
\$22.00

Smoked Trout Canapés

horseradish, fennel, mustard, dill, crispy potato
\$22.00

Diablo Tuna Deviled Eggs

creole remoulade, chives, garlic bread crumbs
\$26.00 with crab \$32.00

Tomato & Black Olive Bruschetta

parmesan, balsamic syrup, crostini
\$19.00

Golden Beet & Caper Bruschetta

lemon, goat cheese, crostini
\$19.00

Bay Shrimp Tostones

crispy plantain, tropical salsa, cilantro cream
\$21.00

Ahi Tartar

cucumber, scallion, sesame oil, cashews, chile
\$26.00

Mini Osprey Crab Cakes

lemon aioli

\$38.00

Banquet Menus

This is a Lunch only menu

vegetarian option available
options changes seasonally
and can change without notice

Windward

\$25.00 per person

Special 3 course Prix Fixe Menu

First Course

Arugula & Shaved Fennel Salad

marinated beet red & gold beets, bacon aioli, crispy onion

or

Soup of the Day

Main Course

choice of

WCYC Fish 'n' Chips

today's fish: rock cod, nico wheat beer batter
wycy tartar sauce, regatta fries, wycy coleslaw

or

Albacore Confit & Penne

red & green bell peppers, marinara, cream
olive tapenade, crispy garlic bread crumbs, parsley

or

WCYC Chicken Caesar Salad

grilled, herb-marinated mary's chicken breast
romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing

Dessert

Singing Dog Vanilla Bean Crème Brulée

add

your choice of a glass of
Coral Chardonnay, Coral Sauvignon Blanc, Coral Pinot Noir
\$5.00

Lunch and Dinner Banquet Menus

Themed family-style menus are available.
Some choices are seasonal and may not be available.
Vegetarian options are available

Starboard \$39.00 per person

First Course

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream

Joe's Salad
organic greens
dijon-red wine vinaigrette

Main Course

Idaho Trout
grilled, mushroom pilaf, creole remoulade sauce

Mexican Mahi Mahi
grilled, regatta fries, tropical salsa

Mary's Free Range Chicken Breast
pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Sides
seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brûlée

or

TCHO Chocolate Rum Mousse
68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

Dockside
\$41.00 per person

First Course

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream

WCYC Caesar
romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing

Joe's Salad
organic greens
dijon-red wine vinaigrette

Main Course

Idaho Trout
grilled, regatta fries, mustard dill

Pacific Halibut
grilled, mushroom pilaf, lemon aioli

Mary's Free Range Chicken Breast
pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Sides
seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse
68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

Marina
\$43.00 per person

First Course

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream

WCYC Caesar
romaine hearts, parmigiano reggiano
acme garlic crostini, caesar dressing

Joe's Salad
organic greens
dijon-red wine vinaigrette

Main Course
choice of

Pacific Coast Swordfish
grilled, mushroom pilaf, lemon aioli

Mahi Mahi
grilled, jasmine rice, ginger, soy & sesame

Idaho Trout
grilled, regatta fries, tropical salsa

Mary's Free Range Chicken Breast
pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Sides
seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse
68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

Spinnaker
\$45.00 per person

First Course

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream

WCYC Caesar
romaine hearts, parmigiano reggiano
acme garlic crostini, caesar dressing

Joe's Salad
organic greens
dijon-red wine vinaigrette

Main Course
choice of

Salmon (seasonal)
grilled, potato puree, lemon aioli

Idaho Trout
grilled, regatta fries, creole remoulade sauce

Pacific Coast Swordfish
grilled, mushroom pilaf, mustard dill sauce
grilled, regatta fries

Mary's Chicken Breast
pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Sides
seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse
68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

Anchorage
\$47.00 per person

First Course

Joe's Plus

organic salad leaves, dijon-red wine vinaigrette
fennel, radish, red onion, cucumber

WCYC Topneck Clam Chowder

new england style, bacon, potato, cream

WCYC Caesar

romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing

Main Course

Pacific Coast Swordfish

grilled, regatta fries, creole remoulade sauce

Salmon (seasonal)

grilled, potato puree, lemon aioli

Mary's Free Range Chicken Breast

pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Golden Gate Natural Black Angus New York Steak

10 oz cut, caramelized onions & fennel, blue cheese butter, polenta fries

Sides

seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse

68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

Regatta
\$49.00 per person

First Course

Joe's Plus

organic salad leaves, dijon-red wine vinaigrette
fennel, radish, red onion, cucumber

WCYC Topneck Clam Chowder

new england style, bacon, potato, cream

WCYC Caesar

romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing

Main Course

Pacific Halibut

grilled, mushroom pilaf, mustard dill sauce

Pacific Coast Swordfish

grilled, regatta fries, creole remoulade sauce

Eastern Dayboat Scallops

grilled, steamed jasmine rice, creamy wasabi

Mary's Free Range Chicken Breast

pan roasted, toasted orzo *risotto*, spinach, mushrooms
roasted garlic, leek & parmesan cream, romesco sauce

Golden Gate Natural Black Angus New York Steak

10 oz cut, caramelized onions & fennel, blue cheese butter, polenta fries

Sides

seasonal choices

Dessert

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse

68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

The following menu is available for groups of 4 - 36
A great way to celebrate the with friends, family or co-workers.
48 hours notice required.
This menu is served family style.
\$50 per person
add wine pairing \$18 per person 2 wines

November 18 (subject to the opening of the crab season) - till end of season

Crab Feed Party Menu

Warm Acme Sourdough Bread
olive oil, balsamic syrup, garlic

Joe's Organic Salad Greens
beets, cucumbers, radish, crispy onion
orange-sherry vinaigrette
(add blue cheese \$2.00 per person)

Chilled Local Dungeness Crab
regatta fries, coleslaw, cocktail sauce, lemon aioli
or

Spicy Roasted Local Dungeness Crab
(how spicy would you like it ? not hot, mild, not so mild, hot, very hot)
red potatoes, parsley, oregano, lemon, crushed red chile, lots of butter & garlic
or

Singapore Style
ginger, garlic, red chile paste, scallions, sesame oil, jasmine rice

Choice of

Singing Dog Vanilla Bean Crème Brulée

or

TCHO Chocolate Rum Mousse
68% bittersweet chocolate, toasted coconut
chantilly cream, salted caramel, espresso cookie

The following menu is available for groups of 4 - 36
48 hours notice required.
A great way to celebrate the with friends, family or co-workers.
This menu is served family style.
\$60 per person
add wine pairing \$18 per person 2 wines

Lobster Party Menu
(changes seasonally)

Menu

Warm Acme Sourdough Bread
olive oil, balsamic syrup, garlic

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream

Iceberg Wedge & Ft Bragg Bay Shrimp Salad
local heirloom tomatoes, crispy onion
10,000 island dressing

New England Lobster Boil Platter
1 1/4 lb maine lobster, brentwood corn on the cob
red potatoes, all cooked in our special broth
served with drawn butter and lemons

Dessert of the Moment