

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 Email WCYC@AOL.com
or our Banquet Manager Natali Guidi, wcychnatali@gmail.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.

This room is available 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).

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.

Walnut Creek Yacht Club

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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 or email 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 cancelling, 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. These rates do not apply during the holiday season November 15 to Jan 31.

Aft Deck

The minimums for Lunch are as follows: \$500.00 minimum for Monday through Thursday, and \$700 for a Friday or Saturday day.

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

November 15 to December 30 the minimum rates are:

Aft Deck

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

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.

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. We will calculate 18% and 20% and leave it noted at the bottom of your bill. The final gratuity that is added will be left for your discretion.

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

Hours: All daytime events must end by 4:00 pm in order to allow our staff the time necessary to reset the restaurant for dinner service that begins at 5:00 pm. Special mid day arrangements can be made. 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 750 ml 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, iced tea and coffee.

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

Special Requests: We are happy to create a special menu 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.

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

Classic Prawn Cocktail Platter

hopper prawns, cooked in wycy spice mix, anchor steam beer
chilled, peeled, WCYC cocktail sauce, lemon wedges
\$42.00 per lb.

Oyster Bar

freshly shucked oysters served iced, lemon, mignonette, cocktail sauce
\$33.00 to \$36.00 (depending on the type)

Littleneck Clams Casino

baked, breadcrumbs, garlic, parsley, parmesan cheese, butter
\$34.00

Rock Cod Bites

local rock cod, panko crumbed, fried golden
WCYC tartar sauce
\$26.00

Chicken Satays

grilled, indonesian peanut dipping sauce
\$32.00

Chicken Tostado

chipotle adobo, sierra jack cheese, crispy tortilla
\$25.00

Smoked Trout Canapés

horseradish, fennel, mustard, dill, crispy potato
\$25.00

Diablo Eggs

creole remoulade, chives, garlic bread crumbs
\$22.00
with albacore confit \$29.00 with dungeness crab \$35.00

Tomato & Black Olive Bruschetta

parmesan, balsamic syrup, crostini
\$20.00

Golden Beet & Caper Bruschetta

lemon, goat cheese, crostini
\$20.00

Ahi Tartar

cucumber, scallion, sesame oil, crispy shallots, wasabi cream
\$30.00

Mini Crab Cakes

lemon aioli
\$44.00

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This is a lunch only menu

Dockside

\$28.00 per person ~ 2 courses

\$36.00 per person ~ 3 courses

First Course

choose 2 for your guests to select from

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

Arugula & Shaved Fennel Salad

marinated red & gold beets, bacon aioli, crispy onion

Main Course

choose 3 for your guests to select from

WCYC Fish 'n' Chips

today's fish

anchor steam beer batter, wcyk tartar sauce
regatta fries, wcyk coleslaw

Linguine & Clams

garlic, white wine, oregano, bacon
cream, crispy bread crumbs, parsley

Penne Pasta Florentine

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

Pacific Albacore Tuna Melt

our albacore confit salad on toasted acme sourdough bread
melted sierra jack cheese, regatta fries

WCYC Chicken Caesar Salad

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

Dessert

choose 1

Singing Dog Vanilla Bean Crème Brulée

TCHO Chocolate Rum Mousse

These menus are available for both Lunch & Dinner

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Marina
\$45.00 per person

First Course

choose 2 for your guests to select from

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

choose 2 for your guests to select from

Mahi Mahi

grilled, jasmine rice, ginger, soy & sesame

Idaho Trout

grilled, regatta fries, stone ground mustard & dill

Mary's Free Range Chicken Breast

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

Penne Pasta Florentine

marinara, cream, onions, spinach, red & green peppers
mushrooms, crispy garlic bread crumbs, parsley

Sides

Seasonal Vegetables

Dessert

Guest's choice of either

Singing Dog Vanilla Bean Crème Brulée

TCHO Chocolate Rum Mousse

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Anchorage
\$55.00 per person

First Course

choose 3 for your guests to select from

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

Iceberg Wedge

crispy onion, bacon, spiced pecans
roasted red peppers, spicy buttermilk-tobasco dressing

Main Course

choose 3 for your guests to select from

Swordfish

grilled, regatta fries, creole remoulade sauce

Pink Hopper Prawns

grilled, steamed jasmine rice, ginger soy & sesame sauce

Golden Gate Natural Black Angus New York Steak

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

Bluenose Bass

grilled, potato puree & chives, lemon aioli

Mary's Free Range Chicken Breast

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

Penne Pasta Florentine

marinara, cream, onions, spinach, red & green peppers
mushrooms, crispy garlic bread crumbs, parsley

Sides

Seasonal Vegetables

Dessert

Guest's choice of either

Singing Dog Vanilla Bean Crème Brûlée

TCHO Chocolate Rum Mousse

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Regatta
\$60.00 per person

First Course

choose 3 for your guests to select from

WCYC Prawn Louie

iceberg lettuce, cucumbers, egg, red onion
radish, tomatoes, avocado, our louie dressing

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

Iceberg Wedge

crispy onion, bacon, spiced pecans
roasted red peppers, spicy buttermilk-tabasco dressing

Main Course

choose 4 for your guests to select from

Halibut

grilled, mushroom pilaf, mustard dill sauce

White Bass

grilled, potato puree & chives, lemon aioli

Yellowfin Tuna

grilled, sesame crusted, jasmine rice, creamy wasabi sauce

Eastern Dayboat Scallops

sautéed garlic, white wine & butter, mushroom pilaf

Mary's Free Range Chicken Breast

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

WCYC Surf n Turf

½ new york steak, grilled wcyd spiced prawns
jalapeno-potato gratin, red wine tomato sauce

Penne Pasta Florentine

marinara, cream, onions, spinach, red & green peppers
mushrooms, crispy garlic bread crumbs, parsley

Sides

Polenta Fries &

Seasonal Vegetables

Dessert ~ Choose 2 for your guests to select from (seasonal)

Singing Dog Vanilla Bean Crème Brulée

Lemon Myer Cheesecake

Pear Bread Pudding

TCHO Chocolate Rum Mousse