

Catering Guide for

# Special Events

2020



## **Director of Catering**

Laura Lewis

[llewis@wbyc.com](mailto:llewis@wbyc.com)

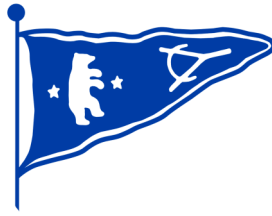
651-429-4567 (ext. 454)

## **Dining Manager**

Sami Kaiser

[skaiser@wbyc.com](mailto:skaiser@wbyc.com)

651-429-4567 (ext. 478)



# CATERING GUIDE

## **Service Charge & Tax**

22% Service Charge (taxable) for Non-Members

**The service charge is not considered a gratuity and remains the property of the White Bear Yacht Club and not the employee.**

20% Service Charge (taxable) for Members

7.125% State Sales Tax

9.625% Liquor Tax

## **Room Capacities**

Commodores Room: 65ppl seated/80ppl standing

Screen Porch: 24ppl seated

Main Floor: 175ppl seated/200ppl standing

Pool: 250ppl standing (minimal seating available)

## **Food and Beverage Minimum**

Lunch – Week Day & Sundays: \$14++ /person

Dinner – Week Day & Sundays: \$32++/person

Saturdays Only: \$6,000

## **Wedding Cake/Dessert Cutting/Serving Charge**

\$1.50 per person

## **Dual Entrée Charge**

\$1.50 per person

*All prices on this menu are subject to 22% service charge and applicable sales tax.  
Service charge is the property of the club and not the employee.  
Prices are subject to change without notice.*

# BREAKFAST BUFFETS

## Continental Breakfast

Fresh baked caramel rolls, muffins and bagel with cream cheese, fruit preserves, fresh fruit display, coffee, decaffeinated coffee, tea and fruit juices.

**14** per person

## Full Breakfast Buffet

Fresh baked caramel rolls, muffins and bagels with cream cheese, fruit preserves, fresh fruit display, eggs, bacon, sausage, coffee, decaffeinated coffee, tea and fruit juices.

**19** per person

# BREAKFAST ASSORTMENTS

Breakfast Sandwiches

**9** per person

Fresh fruit display

**6** per person

Danish pastries, caramel rolls, or croissants with butter and jam

**18** per dz.

Assorted bagels and cream cheese

**18** per dz.

Display of miniature muffins and fruit breads with butter and whipped cream cheese

**18** per dz.

# LUNCHEON BUFFETS

30 person minimum for buffets

## **Delicatessen Soup and Deli Buffet**

Kettle of Soup du jour

Mixed baby greens salad with assortment of toppings and dressings

Selection of sliced delicatessen meats

House recipe chicken salad and tuna salad

Display of sliced cheeses

Variety of breads and sandwich rolls

Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles

Arrangement of condiments

Potato chips

Display of brownies and bars

**18**

## **Grilled Burger and Chicken Buffet**

Grilled burgers Marinated grilled chicken breast

Display of sliced cheeses (Swiss, Cheddar, American, Pepper-Jack) Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles

Arrangement of condiments Country style potato salad Fresh Cole slaw

Kaiser rolls

Display of brownies and bars

**18**

Grill Attendant for Outdoor Event **95**

## **Cold Cut Deli Buffet**

Display of sliced ham, turkey breast, pastrami Kaiser Buns

Sandwich condiments

Green leaf lettuce, Minnesota tomatoes, shaved red onion, dill pickles Creamy

Cole slaw

Potato salad Sliced cheeses

Cookies and brownies

**16**

# LUNCHEON BUFFETS

(Continued)

## Italian Buffet

Garlic Bread  
Antipasto Display  
Caesar Salad  
Marinated Grilled Chicken Breast  
House Made Meatballs  
Penne and Garlic Parmesan Cream Sauce  
Spaghetti and Marinara Sauce  
Lunch **24** /Dinner**30**

## A Taste of Asia

Asian greens salad  
Egg rolls with sweet chili sauce  
Beef and Broccoli Stir-fry Teriyaki Chicken  
Mixed Veggies Stir-fry Fried Rice or White rice  
Lunch **24**/Dinner **30**

## Mexican Fiesta

Tortilla Chips  
Selection of Authentic Mexican Salsas  
Chicken or Beef Fajitas with peppers and onions  
Barbacoa & Spanish rice Refried Beans  
Soft and Hard Taco Shelled  
Diced Onions, Tomatoes, Shredded Lettuce  
Shredded Cheddar Cheese, Sliced Black Olives,  
Jalapenos, Sour Cream, Guacamole  
Lunch **23**/Dinner **28**

## Box Lunch

Turkey or Ham Sandwich, chips, fruit (banana or apple)  
and cookie or granola bar

**15**

# LUNCHEON ENTRÉE SALADS

Fresh baked dinner rolls and butter included  
Add our special caramel-pecan rolls for **1** per person

## **Raspberry and Almond Chicken Salad**

Almond crusted chicken breast over a blend of fresh baby lettuce, Maytag Bleu cheese, apples, fresh raspberries, raspberry vinaigrette, and candied almonds.

**16**

## **WBYC Cobb Salad**

Diced roast turkey breast, apple wood smoked bacon, beefsteak tomato, avocado, hardboiled egg, Bleu cheese, mixed salad greens, accompanied by a selection of our house dressings

**17**

## **Sweet Soy Glazed Chicken Salad**

Blend of crisp lettuces and Napa cabbage, julienne carrots, red bell pepper, toasted almonds, soy glazed chicken, wonton crisps, snow pea pods and sesame-soy vinaigrette

**17**

## **Grilled Chicken Caesar Salad**

Grilled chicken breast served on a bed of romaine lettuce with croutons, parmesan cheese and house dressing

**16**

# LUNCHEON SANDWICHES

All sandwiches include potato chips and kosher dill pickle  
Add a cup of soup **3** or French Fries **2**

## **White Bear Yacht Club Burger**

Choice Grade Black Angus ground chuck, caramelized onion, apple wood smoked bacon, and Swiss cheese on a toasted Kaiser roll

**14**

## **Grilled Tuscan Chicken**

Marinated and grilled breast of chicken, herb crusted roast tomatoes, artichoke hearts, and pesto mayonnaise on toasted Focaccia

**14**

## **Ahi Tuna Wrap**

Seared yellow fin tuna, shredded Napa cabbage, carrots, and cucumbers sesame-soy vinaigrette, wasabi aioli, rice paper wrapper

**16**

## **Grilled Vegetable Focaccia**

Marinated and grilled red bell peppers, zucchini, sweet onion, and portabella mushroom on toasted focaccia with melted Provolone and basil pesto aioli

**14**

## **Croissant Club Sandwich**

Shaved roast turkey, crisp lettuce, sliced tomato, apple wood smoked bacon, and roast garlic mayonnaise on a fresh flaky croissant

**13**

# LUNCHEON ENTREES

When applicable, entrees include seasonal vegetable and choice of rice or potato:

## Potato Choices

Rosemary Roasted New Red Potatoes  
Garlic Yukon Gold Whipped Potatoes  
Sour Cream and Chive Mashed Potatoes  
Parsley Buttered New Potatoes  
French Fries

## Rice Choices

Wild and Long Grain Rice Blend Steamed  
Jasmine Rice Steamed  
Basmati Rice  
Saffron Rice Pilaf

## WBYC Chicken Veronique

Sautéed chicken breast surrounded by Riesling cream sauce and sweet green grapes

**17**

## Chicken a la King

Rich stew of chicken, mushrooms, carrots, and sweet peas served over flakey puff pastry shells

**18**

## Classic Country Style Meatloaf

**(minimum 6 people)**

Seasoned with garlic and Italian herbs, finished with a rich brown gravy

**18**

## Artichoke and Chicken Penne

Marinated grilled chicken breast, artichoke hearts, sun-dried tomatoes, basil pesto, lemon, white wine, and Parmigiano-Reggiano tossed with penne pasta

**17**

## Herb Crusted Broiled Walleye

Brushed with garlic-herb butter, splashed with white wine, and crusted with fresh sourdough bread crumbs, finished with lemon and herb beurre blanc

**21**

## Sesame-Soy Glazed Atlantic salmon

Broiled fillet of salmon glazed with a ginger and soy marinade served with Jasmine rice, pea pod-red pepper stir fry, and citrus dressed micro greens

**21**

## Grilled Top Sirloin

Rubbed with garlic, fresh herbs, and olive oil; garnished with roasted forest mushrooms

**26**



# VEGETARIAN DISHES

## **Brie Cheese and Spinach Quiche**

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese

**17**

## **Roasted Vegetable Linguine**

A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds

**16**

## **Roasted Butternut Squash Ravioli**

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil

**17**

## **Grilled Ratatouille Tower (GF V)**

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs

**18**

# HORS D'OEUVRES

Priced per dozen  
2 dozen minimum order

Maki Sushi Display

**36**

Jumbo Shrimp Cocktail Display

**38**

Oysters on Half Shell

**38**

Miniature crab cakes with Dijon aioli

**36**

Mini Brie en croute

**24**

Pork pot sticker with spicy Szechwan dipping sauce

**24**

Chicken Shu Mai

**24**

Crispy fried chicken wings with BBQ sauce

**24**

Classic Buffalo chicken wings

**24**

Sweet and spicy beef skewer

**24**

Meatballs - Swedish or BBQ

**24**

Oysters Rockefeller

**38**

Spicy Shrimp Skewer

**38**

Shrimp and pork egg roll with sweet and sour sauce

**24**

Szechwan pork riblets

**24**

Italian sausage stuffed mushroom caps

**24**

Mini Yacht burgers

**24**

Water Chestnut Rumaki

**24**

Thai chicken satay with peanut sauce

**28**

Spinach and cheese stuffed mushrooms

**24**

Mini Beef Wellington

**36**

Spanakopita

**24**

Grilled chicken quesadilla

**24**

# BUTLER PASSED

Choose Three **10** per person

Choose Four **13** per person

Butler Passed items may also be plated and sold by the dozen

## Hot Arrangements

Spanakopita triangles

Artichoke and Boursin beignet

Mini grilled cheese sandwich

Truffle risotto cake with mushroom mascarpone

Bacon wrapped water chestnuts

Chicken empanada

Thai chicken satay with peanut sauce

Smoked chicken quesadilla with chipotle cream

Coconut chicken with pineapple marmalade

Pecan crusted chicken tenders with honey mustard dip

Crab cake bites with Dijon aioli

Shrimp toast

Salmon Wellington

Beef Satay

Miniature beef wellington

# BUTLER PASSED

(Continued)

## Cold Arrangements

Fresh mozzarella and tomato skewer

Bruschetta with tomato, balsamic vinegar and parmesan

Sun dried tomato pesto crostini with chevre

Banana fingerling potato with herb crème fraiche and tobiko

Melon and prosciutto

Chilled coconut carrot soup

Antipasto skewer

Curry chicken salad tartlet

Roasted tenderloin on rye

Duck confit tostada

Pâté de maison on baguette crostini

Ahi tartare on wonton chip

Cold smoked salmon canapé

Gravlax salmon cones

Sesame seared Ahi with wasabi aioli on rice cracker

Smoked salmon deviled egg

# ENTERTAINMENT PLATTERS

Priced Per Platter

## **Brie en Croûte** (serves 35)

1 kilogram wheel of Brie cheese stuffed with maple pecan puree encased in puff pastry dough and baked, served with sliced baguette

**120**

## **Baked Crab and Artichoke Dip** (serves 35)

Served with French bread crisps and toasted pita chips

**150**

## **Chilled Smoked Beef Tenderloin** (serves 20)

Herb crusted, house smoked tenderloin of beef served with creamy horseradish sauce, a variety of mustards and baguette crostini

**300**

## **Spinach and Artichoke Dip** (serves 35)

Served with French bread crisps and toasted pita chips

**80**

## **House Smoked Atlantic Salmon** (serves 35)

Salmon filet cured with black pepper-fennel rub accompanied by cream cheese, hard cooked egg, minced red onion, capers and pumpernickel toast

**195**

## **Cheese display** (serves 50)

Grand selection of domestic and imported cheeses including Cheddar, Jarlsberg, Pepper- Jack, Bleu veined, Brie, and more with a variety of crackers and cheese biscuits

**250**

# ENTERTAINMENT PLATTERS

(Continued)

## **Vegetable Crudités** (serves 35)

Carrots, celery, broccoli, cauliflower, bell peppers, and more accompanied by house made Ranch dip

**150**

## **Seasonal Fruit Presentation** (serves 35)

Ripe melons, pineapple, raspberries, strawberries, and grapes accompanied by raspberry- cream cheese dip

**195**

## **Antipasto Arrangement** (serves 35)

A selection of imported olives, assorted pickled vegetables, Italian cheeses and salamis

**160**

## **Marinated Grilled Vegetable Display** (serves 35)

An extended selection of mushrooms, asparagus, bell peppers, summer squashes, and more displayed with roast garlic-red pepper aioli

**175**

## **Pesto and Tapenade Array** (serves 35)

Baguette crostini displayed with sun dried tomato pesto, traditional olive tapenade, roast garlic spread, Boursin cheese, basil pesto, and artichoke tapenade

**165**

## **Decorated Whole Poached Salmon** (serves 50)

Garnished with a variety of vegetables and yogurt dill sauce

**250**

# CHEF TENDED ACTION STATIONS

Enhance a standard buffet by adding gourmet action stations occupied by one of our culinary specialists (**95** for attendant)

## Fresh Salad to Order

Baby salad greens, fresh raspberries, sliced apples, diced Brie cheese, candied almond, wonton crisps, raspberry vinaigrette or House Dijon dressing and

Crisp Romaine lettuce, garlic croutons, hand grated parmesan, white anchovies and our own version of creamy Caesar dressing

**8** per person

## Pad Thai

Tender chicken breast tossed with rice noodles, bean sprouts, green onion and eggs then finished with our special Pad Thai sauce, crushed peanuts, chilies and lime

**11** per person (add a Maki Sushi display for **36** per doz.)

## Sushi Action Station

California rolls, smoked salmon rolls, spicy crab rolls, spicy tuna rolls, a variety of Nagiri sushi made before your eyes and accompanied by wasabi, pickled ginger and soy sauce

**19** per person

## Two Dragon Stir Fry Station

Stir fry number one is chicken and vegetables, stir fry number two is spicy orange beef and broccoli; includes fried rice, fortune cookies and lo mein noodle salad

**12** per person (add a Maki Sushi display for **36** per doz.)

## Beef Tenderloin

Beef filet seasoned with black pepper herb crust roasted medium-rare, carved to order; served with creamy horseradish sauce, a variety of mustards, and sandwich rolls

**15** per person

(Continued)

### **Cumin-Chipotle Crusted Pork Loin**

Slowly roasted and hand carved, accompanied by soft flour tortillas, guacamole, pico de gallo, shredded lettuce, chipotle cream and diced tomato

**11** per person

### **Roast Turkey Breast**

Slow roasted and accompanied by Dijon mustard, whole grain mustard, cranberry relish and cranberry mayonnaise with mini sandwich rolls

**10** per person

### **Honey Glazed Ham**

Gently baked and glazed with Dijon mustard-honey glaze; served with fresh sandwich rolls and condiments

**11** per person

### **Whipped Potato Cocktail Bar**

Roast garlic Yukon Gold potatoes and whipped Idaho russet potatoes topped to order. Choose from sautéed mushrooms, smoked bacon, fresh chives, grated cheeses, sweet corn, diced ham and grilled chicken breast finished off with chicken gravy, brown gravy, or parmesan-garlic cream sauce

**9** per person

### **The Risotto Bar**

Creamy Arborio rice gently cooked to perfect texture combined with sautéed asparagus tips, forest mushroom blend, garlic, herbs and Parmigiano-Reggiano

**10** per person

### **The Principal Pasta Station**

Penne pasta, Italian sausage, Pomodoro sauce, Farfalle pasta, grilled chicken, sun-dried tomatoes, artichokes, shrimp, scallops, Alfredo sauce and Parmigiano-Reggiano served with fresh baked garlic toast

**16** per person



# DINNER ENTREES

All entrees include WBYC green salad with House Dijon dressing, seasonal vegetable, and when applicable choice of rice or potato

## Potato Choices

Rosemary Roasted New Red Potatoes  
Roasted Garlic Yukon Gold Whipped Potatoes  
Sour Cream and Chive Mashed Potatoes  
Parsley Buttered New Potatoes  
French Fries

## Rice Choices

Wild and Long Grain Rice Blend Steamed  
Jasmine Rice Steamed  
Basmati Rice  
Saffron Rice Pilaf

# SALAD ENHANCEMENTS

## Baby field greens salad

with strawberries, poppy seed dressing, Brie cheese

2

## Baby spinach salad

with maple-pecan vinaigrette, caramelized pecans, and warm herb crusted goat cheese medallion

3

## WBYC Caesar salad

2

# VEGETARIAN

## **Brie Cheese and Spinach Quiche**

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese

**26**

## **Roasted Vegetable Linguine**

A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds

**24**

## **Roasted Butternut Squash Ravioli**

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil

**26**

## **Grilled Ratatouille Tower (GF V)**

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs

**26**

# LAKE & SEA

## **Broiled Walleye**

Brushed with herbed butter, splashed with white wine, crusted with fresh bread crumbs and finished with browned butter and capers

**34**

## **Panko Crusted Walleye**

Hand breaded walleye fillet golden fried and served with lemon-herb aioli

**34**

## **Orange Glazed Atlantic Salmon**

A seared fillet of salmon coated with orange glaze with orange-chive butter sauce and fresh orange slices

**32**

## **Grilled Atlantic Salmon Thai Curry**

Marinated grilled salmon fillet served with Jasmine rice, vegetable stir fry and Thai coconut green curry

**32**

## **Classic Shrimp Scampi**

Large shrimp broiled with garlic, white wine, lemon, and parsley

**34**

## **Sautéed Lump Crab Cake**

Fresh crab meat blended with bell peppers, onion, spices and Dijon mustard-Panko crusted and sautéed. Accompanied by fennel slaw, parsley buttered new potatoes and red pepper- garlic aioli

**32**

## **Grilled Shrimp**

Tomato-herb marinated grilled shrimp basted with lime butter finished with citrus avocado salad and micro greens

**34**

# POULTRY

## **Pecan Crusted Chicken**

Dried cherry-apricot compote, brandy-apricot butter sauce

**32**

## **Boursin-Prosciutto Chicken Roulade**

Garlic and herb cheese, prosciutto, spinach and chicken breast layered, rolled and sautéed, served with lemon-herb butter sauce

**32**

## **Grilled Chicken Romana**

Marinated, grilled chicken breast with pancetta, garlic, sun-dried tomatoes, artichoke hearts, and basil pesto

**32**

## **Chicken Marsala**

Breast of chicken scaloppini gently sautéed; accompanied by button mushrooms in a Marsala wine sauce

**32**

## **Minnesota Wild Rice Chicken**

Roasted breast of chicken with wild rice-mushroom chicken forcemeat filling, and accompanied by mushroom demi-glace

**32**

## **Chicken Veronique**

Sautéed chicken breast surrounded by Riesling cream sauce and sweet green grapes

**32**

# BEEF

## **Grilled Beef Tenderloin** 6 oz.

Beef tenderloin steak accompanied by green peppercorn demi-glace

**45**

## **Charbroiled New York Steak** 12 oz.

Beef strip steak topped by a mélange of black truffle scented forest mushrooms

**42**

## **Braised Beef Short Ribs** 12 oz.

Slowly cooked in beef jus with red wine, balsamic vinegar and herbs; accompanied by roasted garlic whipped potato

**38**

## **Roasted Beef Tenderloin** 6 oz.

Medium-rare roast tenderloin carved to order and served with Dijon-cognac demi-glace

**47**

## **Blue Cheese Herb Crusted Beef Top Sirloin** 8 oz.

Broiled center cut beef sirloin steak with blue cheese-herb crust and red wine demi-glace

**32**

# PORK

## **Maple Glazed Pork Rib Chop** 12 oz.

Apple cider brined pork chop glazed with maple syrup accompanied by apple-raisin chutney and Bourbon-cider sauce

**32**

## **Teriyaki Style Pork Tenderloin**

Grilled, marinated pork tenderloin with soy sauce-ginger-brown sugar glaze and grilled pineapple salsa

**30**

# COMBINATION ENTREES

Pair a 4 oz. grilled beef filet and sauce Bordelaise with one of the following items

Classic Shrimp Scampi

**48**

Herb Crusted Broiled Walleye

**46**

Orange Glazed Salmon

**46**

Grilled Chicken Romana

**43**

## DINNER BUFFETS

A guest count of 30 or more is required for a buffet

### Pricing

All Chicken Entrees

**20** per person

Beef or Fish Entrees

**Full Price** per person

For a dual entrée buffet, take both prices and combine. Then, take a 10% discount. This will be the total buffet price per person.

Dinner buffets include a house salad, starch, vegetable, bread, and coffee.

### Special Meals

Special meals including dietary requests, vegetarian and children's will be charged at price and served plated to table.

# CHILDREN

Most lunch and dinner buffets can be accommodated at a reduced price and smaller portion

## Custom Buffets

All buffets include one accompaniment  
Add **4** per person if a second is desired

Pizza  
(sausage, cheese, pepperoni)  
**14**

Corn Dogs  
**12**

Macaroni & Cheese  
**14**

Chicken Tenders & Fries  
**14**

## Accompaniments

Mixed Greens Salad

Fruit Bowl

French Fries

Tater Tots

## Banquet Dinner Entrees

All entrees include a fruit cup served during the first course

Chicken Tenders & Fries  
**12**

Kids Cheese Burger & Fries  
**12**

Grilled Chicken Breast  
& Veg du Jour  
**15**

Grilled Cheese & Fries  
**10**

Macaroni & Cheese  
**12**

# DESSERT MENU

## **Variety of cookies, brownies and bars**

18 per dozen

## **Pecan Lace Tuille** (limited to 40 guests)

Cookie cup filled with fresh berries, ice cream, and raspberry sauce

8

## **White Chocolate Macadamia Brownie**

Topped with coffee ice cream and dark chocolate sauce

7

## **Chocolate Caramel Bread Pudding** (limited to 40 guests)

House baked chocolate bread enhanced by rich caramel custard and served with vanilla and raspberry sauces

7

## **Grilled Angel Food Cake**

With warm berry sauce

7

## **Floating Island** (limited to 40 guests)

Poached meringue upon a pool of vanilla custard sauce; topped with hard caramel and toasted almonds

7

## **White Bear Yacht Club Sundae** (limited to 40 guests)

Vanilla ice cream, butterscotch, chocolate sauce, crushed toffee, whipped cream, and a strawberry fan

7

## **Fudge Brownie Sundae**

Moist rich warm brownie topped with vanilla ice cream, chocolate sauce, whipped cream, and fanned strawberry

7



(Continued)

### **Tiramisu**

Espresso soaked sponge cake, shaved dark chocolate, and mascarpone

**7**

### **Crème Brûlée** (limited to 40 guests)

Classic French caramelized custard flavored with vanilla

**6**

### **Seasonal Fruit Cobbler or Crisp a la mode** (limited to 40 guests)

Apple, peach, plum, rhubarb, or other fruits baked and served with vanilla ice cream

**6**

### **Cheese Cake**

Choose traditional New York style, or allow our pastry chef to add a creative flair with chocolate, candied ginger, raspberry, or tart cherry served with appropriate sauces

**7**

### **Key Lime Pie** (limited to 40 guests)

**6**

### **Fresh Fruit Tart** (limited to 40 guests)

An array of the season's best fruits displayed atop of vanilla custard in a graham cookie crust

**6**

### **Molten Chocolate Cake**

Warm chocolate cake with a soft ganache center accompanied by vanilla ice cream

**8**

### **Devil's Food Cake**

Chocolate layer cake with chocolate butter cream frosting

**6**

# BEVERAGE ARRANGEMENTS

## Coffee

21 per gallon

## Freshly Brewed Iced Tea

20 per gallon

## Lemonade

20 per gallon

## Fruit Juices

15 per carafe

## Soft Drinks

2 per person

## Fruit Punch

30 per gallon

## Champagne Punch

60 per gallon

## House Wine

30 per bottle

## House Sparkling

32 per bottle

## Corkage Fee

20 per bottle

# CASH BAR PRICING

All pricing includes tax and service charge

**Fountain Soda**

**2**

**Juice and Other**

**3**

**Domestic Beer**

**5**

**Imported and Craft Beer**

**6**

**Well Liquor**

**8**

**Call Liquor**

**10**

**Premium Liquor**

**12**

**Premium Plus Liquor**

**14**

**House Glass of Wine**

**8**

**House Bottle of Wine**

**30**

# OPEN BAR PACKAGES

++ Indicates tax and service charge

Additional hours available upon request

## House Wine and Beer

**16++** per guest for the first three hours

**21++** per guest for four hours

**26++** per guest for five hours

**31++** per guest for six hours

## Well Bar, Beer and House Wine

**18++** per guest for the first three hours

**23++** per guest for four hours

**28++** per guest for five hours

**33++** per guest for six hours

## Call Bar, Beer, and House Wine

**20++** per guest for the first three hours

**26++** per guest for four hours

**32++** per guest for five hours

**38++** per guest for six hours

## Premium Bar, Beer, and House Wine

**24++** per guest for the first three hours

**30++** per guest for four hours

**36++** per guest for five hours

**42++** per guest for six hours

## Non-Alcoholic Beverage Package

**4++** per guest for first three hours

**5++** per guest for four hours

**6++** per guest for five hours

**7++** per guest for six hours

# WINE OFFERINGS

Wine pours are billed on consumption per bottle

## White

Sand Point Chardonnay (California)

Sand Point Pinot Grigio (California)

Sand Point Sauvignon Blanc (California)

## Red

Sand Point Cabernet (California)

Sand Point Merlot (California)

Sand Point Pinot Noir (California)

## Sparkling

Segura Viudas Brut (Spain)

\*Upsells available upon request

# LIQUOR SELECTIONS

## Well

Early Times  
E&J  
Gordon's Gin  
Castillo  
MacGregor  
Juarez Gold  
Gordon's Vodka  
Windsor  
Canadian Club

## Call

Jim Beam  
Bullet Bourbon  
Tanqueray  
Bacardi  
Bacardi Limon  
Malibu  
Gosling  
Mt. Gay  
Captain Morgan  
Johnny Walker Red  
Dewers  
El Jimador  
Absolut  
Stoli  
Tito's  
Jameson  
Jack Daniels

## Premium

Maker's Mark  
Knob Creek  
Hendrick's  
Bombay Sapphire  
Myers's  
Appleton Estate  
Chivas Regal  
Johnny Walker Black  
El Jimador Reposado  
Ketal One  
Grey Goose  
Templeton Rye  
Crown Royal  
Bullet Rye

## Premium Plus

Basil Hayden  
Woodford Reserve  
Patron Silver  
Belvedere  
Jameson Black

# BEER SELECTIONS

## On Tap

Coors Light  
Stella Artois  
Local American Pale Ale  
Local Light Craft Beer  
Rotating Nitro

## Bottles

Amstel Light  
Beck's Non-Alcoholic  
Bud Light  
Budweiser  
Corona  
Guinness  
Heineken  
Heineken Light  
Miller Lite  
Michelob Golden Light  
Red Stripe

## Cans

Bud Light  
Budweiser  
LiftBridge Farm Girl  
Miller Lite  
Michelob Golden Light  
Stella Artois  
Summit Extra Pale Ale  
Loon Juice Hard Cider  
Big Wood Fine IPA  
Big Wood Amigo Grande  
Coors Light  
Big Wood Jack Pine Savage

## Non-Alcoholic

Beck's NA  
St. Pauly Girl



## **White Bear Yacht Club**

56 Dellwood Ave. Dellwood, MN 55110

651-429-4567

[www.wbyc.com](http://www.wbyc.com)

