



CORINTHIAN YACHT CLUB

2026 Evening Events



Host Your Evening Event

at the Corinthian Yacht Club

The Corinthian is at its best when it's filled with your friends and family. From milestone celebrations to intimate gatherings, let us help curate a memorable evening with the quality service your most important moments deserve.

Our venue is perfectly suited for a variety of evening gatherings, including:

Corporate & Non-Profit Events: Executive retreats, client appreciation dinners, and sunset networking receptions.

Social Occasions: A refined setting for your private milestones, including birthday celebrations, anniversary soirées, retirement dinners, celebrations of life and reunions.

From start to finish, we are committed to providing a welcoming atmosphere and high-quality service. Our team manages every detail with care so you can enjoy the occasion to the fullest. We look forward to hosting your event and making it truly memorable.



Pricing Guide

EVENT SPACE	RENTAL PERIOD	MEMBER RENTAL RATE <small>All Charges to Member #</small>	NON-MEMBER RENTAL RATE <small>All Charges by Check or Credit Card</small>	FOOD & BEVERAGE MINIMUMS <small>Non-Inclusive of Gratuity, House Charge & State Tax</small>
INQUIRIES MAY TAKE PLACE NO MORE THAN 5 MONTHS IN ADVANCE				
FANTAIL 20 - 72 Guests	Rent For Up To 3 Hours	\$300	\$500	\$55 per person
	Rent For Up To 6 Hours	\$500	\$800	\$95 per person
TROPHY ROOM 20 - 72 Guests	Rent For Up To 3 Hours	\$300	\$500	\$55 per person
	Rent For Up To 6 Hours	\$500	\$800	\$95 per person
SIGNAL ROOM 30 - 80 Guests	Rent For Up To 3 Hours	\$300	\$500	\$75 per person
	Rent For Up To 6 Hours	\$500	\$800	\$95 per person
INQUIRIES MAY TAKE PLACE NO MORE THAN 11 MONTHS IN ADVANCE				
MAIN DINING ROOM, FANTAIL, BALLROOM, & DESIGNATED PORCH AREA 70 - 225 Guests	Rent For Up To 6 Hours	\$7,000	\$8,500	\$25,000 total

OPERATING HOURS & AVAILABILITY

Evening events are offered **Wednesday - Sunday** between 5:00 - 11:00 PM, subject to the seasonal schedule detailed below. All bookings are based on availability.

Opening Day in April - Father's Day: Saturday & Sunday

Father's Day - Labor Day: Wednesday through Sunday

Labor Day - Halloween: Saturday & Sunday

Please Note: A non-refundable deposit for the room rental is **due at the time of confirmation** to secure your booking. Outside food and beverages are **NOT** permitted on the premises.

Room Set-Up & Capacity

EVENT SPACE	ROUNDS	U-SHAPE	CONFERENCE STYLE	RECEPTION
FANTAIL	72	20	18	75
SIGNAL ROOM	48	20	18	75
MAIN DINING ROOM & FANTAIL	173	-	-	225
TROPHY ROOM	-	-	-	70





Speciality Dinners

PRICED PER PERSON

Elevate your event with a personalized three-course menu by selecting an appetizer, two or three signature entrées and desserts for your guests. All entrées are accompanied by the Chef's selection of seasonal vegetable and starch, fresh rolls with butter, and freshly brewed coffee and tea.

Please note that during our peak season (June, July, and August), we exclusively offer buffet service for weekend events. Plated dinners are not available on Fridays, Saturdays, or Sundays during these months to ensure the highest quality of service for all guests.

APPETIZERS (SELECT ONE)

CORINTHIAN CLAM CHOWDER

(OPTIONAL ADDITION TO CREATE FOUR-COURSE MEAL AT \$7 PER PERSON)

CORINTHIAN HOUSE SALAD

Fresh Tomatoes, Sliced Cucumbers, Grated Carrots,
Red Onions, Topped with House-Made Croutons
Choice of House-Made Dressing

CAESAR SALAD

Crispy Romaine Hearts, House Caesar Dressing,
Shaved Parmesan, Croutons

SUMMER CHOPPED SALAD

Field Greens, Chopped Tomatoes, Cucumbers,
Red Onion, Green Beans, Corn, Herb Vinaigrette

SPINACH & BABY ARUGULA SALAD

Gorgonzola Cheese, Candied Walnuts,
Grilled Pears, Roasted Pear Vinaigrette

ENTRÉES (SELECT TWO - THREE)

BAKED HADDOCK \$68

Seasoned Crumbs, White Wine, Butter

OVEN ROASTED SWORDFISH \$68

Panko Herb Crust, Lime Beurre Blanc

GRILLED SIRLOIN \$75

10 Ounce Center Cut Sirloin, Green Peppercorn Au Poivre Sauce or Chimichurri Butter

GRILLED FILET MIGNON \$75

8 Ounce Center Cut Filet, Bernaise Sauce or Demi-Glace

PAN SEARED SALMON \$68

Teriyaki Glaze, Pineapple Salsa

ROAST PRIME RIB OF BEEF AU JUS \$75

Horseradish Cream (Minimum 12 people)

CHICKEN MARSALA \$68

Wild Mushrooms, Prosciutto di Parma, Marsala Wine

CHICKEN CORDON BLEU \$68

Panko, Gruyere, Prosciutto, Herb Mustard Sauce

SEARED POLENTA CAKE \$50 V

Wild Mushroom Ragout, Wilted Spinach, Arugula Pesto, Shaved Parmesan

VEGETARIAN WELLINGTON \$50 V

Wild Mushrooms, Lentils, Spinach, and Panko, Baked in a Puffed Pastry
Served with Haricot Verts, Yukon Gold Mashed Potatoes, Carrot Purée

SEARED CAULIFLOWER STEAK \$50 V

Eggplant Purée, Wilted Spinach, Chimichurri, Roasted Tomato Pesto

CAVATAPPI PASTA \$50 V

Basil Pesto, Roasted Tomatoes, Asparagus, Zucchini, Spinach, Yellow Peppers, Vegetable Stock, Shaved Parmesan

DESSERTS (SELECT ONE)

MARSCAPONE LIMONCELLO CAKE

Served with Fresh Berries

CHOCOLATE MOUSSE

Served with Fresh Whipped Cream and Raspberries

STRAWBERRY SHORTCAKE

Buttermilk Biscuit, Macerated Strawberries, Fresh Whipped Cream

FLOURLESS CHOCOLATE CAKE

CHOCOLATE LAVA CAKE

Served with Hot Fudge and Fresh Whipped Cream

VANILLA CHEESECAKE

Served with Macerated Berries, Fresh Whipped Cream



Grand Dinner Entrée Buffet

\$75 PER PERSON

This dinner option begins with an array of appetizers followed by your choice of salad. The main course features two signature pasta dishes alongside two selections of fish or chicken, followed by a variety of desserts.

APPETIZERS

ASSORTED ROLLS

CORINTHIAN CLAM CHOWDER

TOMATO, MOZZARELLA & FRESH BASIL

CHOICE OF ONE:

CAESAR SALAD

Crispy Romaine Hearts, House Caesar Dressing,
Shaved Parmesan, Croutons

OR

GARDEN SALAD

Fresh Tomatoes, Sliced Cucumbers, Grated Carrots,
Red Onions, Topped with House-Made Croutons
Choice of House-Made Dressings

DESSERTS

ASSORTED COOKIES, BROWNIES
& MINI PASTRIES

SLICED FRUIT & SEASONAL BERRIES

REFRESHMENTS

COFFEE & TEA STATION

HOT ENTRÉES

CAVATAPPI PASTA V

Basil Pesto, Roasted Tomatoes, Asparagus, Zucchini,
Spinach, Yellow Peppers, Vegetable Stock,
Shaved Parmesan

CHOICE OF TWO:

CHICKEN MARSALA

Wild Mushrooms, Prosciutto di Parma, Marsala Wine

CHICKEN, BROCCOLI & ZITI

Garlic & Parmesan Cheese Sauce

CHICKEN PICCATA

Capers, White Wine, Lemon Herb Butter Sauce

PAN SEARED SALMON

Teriyaki Glaze, Pineapple Salsa

STUFFED FILET OF SOLE

Crabmeat Stuffing, Sherry Cream Sauce

BAKED HADDOCK

Seasoned Crumbs, White Wine, Butter



Hors d'Oeuvres

PRICED PER PIECE (4 - 7 PIECES RECOMMENDED PER PERSON)

CHILLED HORS D'OEUVRES

PEACH CROSTINI \$4.50

Honey Ricotta, Crispy Prosciutto, Balsamic Glaze

SEARED POLENTA \$4.50

Goat Cheese, Roasted Tomato, Arugula Pesto

ANTIPASTO SKEWER \$4.50

Heirloom Cherry Tomato, Fresh Mozzarella, Salami,
Kalamata Olive, Artichoke Heart

SEARED FILET OF BEEF \$5

Grilled Baguette, Horseradish Cream and Caramelized Shallot Jam

SMOKED SALMON CANAPE \$5

Smoked Salmon, Capers, Dill Cream Cheese, Dark Rye

SHRIMP COCKTAIL \$5

Served with Tangy Cocktail Sauce

SEARED YELLOW FIN TUNA \$6

Black and White Sesame Seeds, Fried Wonton, Seaweed Salad,
Wasabi Cream and Sweet Soy Glaze



HOT HORS D'OEUVRES

CYC CLAM CHOWDER SHOOTERS \$4

SPANAKOPITA \$4

Spinach and Feta Cheese,
Wrapped in Crispy Phyllo Dough

WAGYU BEEF FRANKS IN A BLANKET \$4

Spicy Dijon Dipping Sauce

CHICKEN & WAFFLE SKEWER \$4.50

Buttermilk Fried Chicken, Belgium Waffle,
Honey BBQ Sauce

VEGETARIAN STUFFED MUSHROOMS \$4.50

Spinach, Feta Cheese, Seasoned Panko

CHICKEN & LEMONGRASS WONTON \$4.50

Ginger Teriyaki Sauce

SEA SCALLOPS WRAPPED IN BACON \$5

Jumbo Sea Scallop, Applewood Smoked Bacon

PETIT CRAB CAKE \$5

Lemon Remoulade, Tomato Relish

RASPBERRY & BRIE IN PHYLLO \$5

Sweet Raspberry, Triple Cream Brie,
Crispy Phyllo

LOBSTER & CORN FRITTER \$6

Tarragon Aioli

COCONUT SHRIMP \$6

Sweet Coconut, Pineapple Chili Sauce

MINI BEEF WELLINGTON \$6

Wild Mushroom Duxelle, Bearnaise,
Puffed Pastry

GRILLED LAMB LOLLIPOP \$7

Chimichurri, Garlic Panko



Stationary Displays

DISPLAY TRAYS SERVE APPROXIMATELY 50 GUESTS.

Quantity Required to Cover a Minimum of 75% of the Guaranteed Number of Guests.

SEAFOOD RAW BAR \$38 | OYSTERS ONLY \$28 (PER PERSON)

Jumbo Shrimp, Oysters on the Half Shell, Crab Claws, Fresh Lemon, Cocktail, Mignonette and Tabasco Sauces Oysters

Elegantly displayed on Crushed Ice

GARDEN CRUDITÉS \$350

An array of Fresh Vegetables with Assorted Dips

DOMESTIC & IMPORTED CHEESE SELECTION \$450

Garnished with Fresh Seasonal Fruits and Assorted Crackers

MEDITERRANEAN PLATTER \$550

A delicious array of Cumin Spiced Hummus, Tabbouleh, Baba Ghanoush, Tzatziki, Feta Cheese, Marinated Artichoke Hearts, Imported Olives and Stuffed Grape Leaves

Served with Pita Chips and Grilled Naan

ANTIPASTO PLATTER \$650

Prosciutto Di Parma, Soppressata, Capicola, Genoa Salami, Domestic Cheeses, Imported Olives, Grilled Vegetables, Artichoke Hearts, and Marinated Mushrooms

Served with Sliced Baguette and Focaccia



Desserts

PRICED PER PERSON

CHOCOLATE DIPPED STRAWBERRIES \$4

COOKIE PLATTER \$6

Chocolate Chip, M&M and Sugar

FRESH PASTRIES \$9

Assorted Mini-Pastries and Cannolis

ASSORTED CHEESECAKES \$10

Vanilla, Raspberry, Chocolate Chip, and Marble

ICE CREAM SUNDAE STATION \$12

Vanilla and Chocolate Ice Cream with Hot Fudge, Whipped Cream, Butterscotch, Sprinkles, Reese's Pieces, Mini M&M's, Crushed Oreos, Gummy Bears and Chocolate Chips

REFRESHMENTS

COFFEE & TEA STATION (\$3.00 PER PERSON)



Policies

General Information

PLEASE READ ALL SECTIONS REGARDING OUR IMPORTANT FUNCTION POLICIES.

All events require a set menu. To book a date: All necessary paperwork; contracts and policy statements must be signed, and all required deposits received, before an event is considered as booked or confirmed. Up until that time, ALL reserved dates are considered tentative and may be cancelled at any time by the Corinthian Yacht Club.

The privilege of holding an event here is available to Members and non-members with the sponsorship of an "active" member in good standing. The sponsoring member must assume, in writing, full responsibility of all debts incurred by non-members if they default on payment. In addition, there will always be a portion of the club open and available to all Members to enjoy a libation or dine as they wish. The club will never be entirely closed to its members. Also, guests of a private event will not infringe on the areas designated for members only.

Massachusetts State Sales Tax of 6.25% will be charged on room rental fees where applicable. The Room Rental Charge, a non-refundable fee for all events, must be received prior to the confirmation of an event date. Unless an area of the Club is reserved pursuant to written contract, the area remains open for us by Club members. Rooms are only available for contracted times.

GUARANTEE

A guaranteed number of attendees for food and beverage events (with final itemized counts if applicable) is required ten club operating days (Monday–Sunday) prior to the event, and not subject to reduction. If the Client fails to call in the guarantee to the Function Coordinator by 4:00 PM on the due date, it will be assumed that the expected number of attendees be the guarantee (which is the basis for the final bill). Rooms are only available for contracted times.

MENU SELECTION

The client shall provide the Club the total number of each entrée ordered a minimum of ten business days prior to the event. We will gladly provide meals for persons with dietary restrictions, including vegetarians/vegans when ordered as part of the guarantee.

A copy of the BEO outlining details of food and beverage service must be reviewed by the persons responsible for the event confirming any and all information is correct so that the private event may be executed exactly to the specifications listed and the prices that have been agreed upon.

Please be aware that food and beverage prices are subject to change due to fluctuations in market conditions and supplier costs. Any price increases will be passed on to the client as these changes are outside of the Club's control.

Policies

Liquor & Food Service

LIQUOR SERVICE

For all events alcoholic beverage service cannot exceed 4.5 consecutive hours.

Food must be served at all events alcoholic beverages are served.

For ALL bars, there will be no alcoholic beverages served during the last half hour of the event.

Liquor must be provided by the Corinthian Yacht Club and may under no circumstances be brought in or removed by the Member, Client or any of their guests in accordance with state law.

A \$150 bar set-up fee per 75 guests applies to all private events.

Event favors, prizes or gifts cannot include any alcoholic beverages.

The Corinthian Yacht Club does not allow shots.

Only single portion drinks containing a maximum of two liquors will be served.

Guests must be age 21 to consume alcohol and at any time may be required to present positive proof of age when requested by a bartender, service person or manager.

Bartenders, service personnel or managers may refuse alcoholic service to any guest who appears intoxicated.

Should the manager request your assistance regarding the policy please appreciate and support that he/she is concerned with the quality of your event and the safety of your guests.

The laws of the Commonwealth of Massachusetts govern the service of alcohol at the Corinthian Yacht Club. Our beverage service policies reflect strict adherence to these laws, for the benefit and safety of all members and guests.

FOOD SERVICE

Only food and beverage provided by the Corinthian Yacht Club may be consumed on the Club property. No food or beverage of any kind will be permitted to be brought onto the Club property by the Member, client or any of their guests.

Members may be permitted to bring in a non-perishable cake from a certified bakery.

No food or beverage provided by the Corinthian Yacht Club will be allowed to leave the premises of the Club under any circumstances, per Marblehead Board of Health rules and regulations.

Policies

Room Set-up

Floor plans must be agreed upon seven (7) Club operating days (Monday–Sunday) prior to the event.

Set-up plans should be discussed with the Function Coordinator to determine whether or not a labor charge will apply. The actual extent of the labor may not exactly be known until the day of the event due to any last minute changes, etc., the hosts decide to add on. Removal for any of the Club's furniture such as rocking chairs, couches etc., need to be agreed upon in advance, fees may apply. The club does not permit the removal of its dining chairs under any circumstances.

All event rentals, including but not limited to tables, chairs, linens, décor, and other event-related items, must be arranged through Corinthian Yacht Club's exclusive rental vendor, Party Rental Ltd. Clients are not permitted to source rentals from any other provider. This requirement ensures the quality, coordination, and timely delivery of all rental items for your event. The Client agrees to work directly with Corinthian Yacht Club for the selection, booking, and payment of all rental items. The Club will facilitate communication with the vendor and oversee the coordination of all rentals to ensure a seamless experience.

Rental items of any kind that require the Corinthian staff to set up and break down will be assessed with fees depending on the amount of labor involved. For example: rented plates, glasses, chairs, vases, flowers, candles, linen, tables, etc.

Due to the quality of the furnishings, the Club requests that nothing be posted, nailed, taped, screwed, or otherwise attached to the columns, walls, floors, or other parts of the building. The Function Coordinator must be consulted prior to the event on any décor being brought to the Club.

A representative of the event must be responsible for collecting all items brought to the club by the hosts. The Corinthian Yacht Club will not be responsible for any damaged or missing items. Should the event require extensive clean up, for example, confetti, rose petals, etc., the charge will be determined on a case-by-case basis by the Function Coordinator.

Policies

A/V Rentals

AUDIO VISUAL SET UP/RENTAL

We can provide audio/visual equipment for your presentations. There will be a \$50 fee for the set up and breakdown of this service.

Please see the following items available for rental:

RENTAL ITEM	RATE
LCD Projector	\$50
Large Roll-in Television <i>HDMI Cords for PC and MAC Available</i> <i>Additional \$25 Fee if HDMI is Lost/Damaged</i>	\$150
White Board with Markers or Flip Chart	\$25
Microphone & Podium	\$150

Policies

Payment

A private event contract must be signed prior to the event, at which time a non-refundable deposit of the room rental fee is due. For non-member events with active member sponsors, a second deposit of 50% is due 60 days prior to the function.

Acceptable forms of payment are check, money order and certified check. Please note that there is a \$35.00 charge for a check returned by the bank for non-sufficient funds. Membership accounts may also be billed for payment.

Prices can be guaranteed up to one (1) year in advance of the event if a signed Private Contract has been executed and the required deposits have been received. Otherwise, prices are subject to change up to 30 days prior to the event.

The Corinthian Yacht Club reserves the right to substitute food and beverage items which are not available in the season or market at the time of the event. Clients will be informed appropriately.

A fifteen percent (15%) gratuity and a ten percent (10%) house charge will be added to all food and beverage charges. A 6.25 percent (6.25%) Massachusetts State Tax will be added to all fees and charges including food, beverage and house charge. The client agrees to pay for these charges and taxes.

PARKING

The Corinthian Yacht Club is unable to provide parking facilities for private events. We suggest the Client informs their guests to park legally on neighboring streets.

BUSES & TROLLEYS

The Corinthian Yacht Club strongly urges groups over 130 people to hire a bus or trolley for guest transportation.

PLEASE NOTE: Buses and trolleys are strictly prohibited from parking on Club property. To maintain the accessibility and safety of our facilities, all visiting transportation services must utilize off-site parking immediately following guest drop-off. **Unauthorized parking or idling will result in a fine of \$1,000 per bus or trolley. This charge will be applied directly to the host's account or the event's final invoice.**

SECURITY

Should additional security services be deemed necessary by the Corinthian Yacht Club or the Client, arrangements may be made with the Club at an additional charge. Additional security services provided by the Client must be approved by the Function Coordinator in writing.

Policies

Liability

In no event shall the Corinthian Yacht Club be liable for loss of profit or any consequential damages whether based on breach of the contract, warranty, or otherwise. It is under and agreed that if the Club fails to perform its obligations under this contract for any reason, the damages recoverable, if any, shall be limited to the actual damages sustained in obtaining reasonable services and accommodations substantially similar to those contracted for and within close proximity of the Club.

The Corinthian Yacht Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during, or following the event. Moreover, the Club shall not be responsible for any items left behind. The persons responsible for the event must take any and all gifts, flowers, vases, etc., with them the day/evening of their event.

In addition, the client will be held monetarily responsible for any intentional damages incurred to the Club. The amount shall be determined by the Function Coordinator on a case-by-case basis. Any variation or other changes to this agreement must be made in writing and must be signed by both the Client or Member and an authorized representative of the Corinthian Yacht Club.

