



CORINTHIAN YACHT CLUB

2027 Wedding Guide



Be Our Guests

CONGRATULATIONS!

We are honored that you are considering the Corinthian Yacht Club for your wedding celebration. As the North Shore's premier waterfront venue, the Corinthian offers an extraordinary historical setting surrounded by panoramic views of Marblehead Harbor.

Whether you exchange vows on our picturesque covered porch (accommodating up to 140 guests) or host a grand reception in our elegant ballroom for up to 180, the Corinthian provides an unforgettable setting for your milestone.

Our talented events team is committed to excellence, offering first-class dining and personalized planning services. We are confident that your experience here will surpass every expectation, leaving you and your guests with memories to last a lifetime. Our staff eagerly awaits the opportunity to help you execute the wedding of your dreams.





Just For You...

An elegant setting for your wedding with seaside cocktails, picturesque points, and breathtaking views. The Corinthian Yacht Club is a special place to invite your family and friends to witness the intimate moment of exchanging vows, all while the ocean is your backdrop.

For over 100 years the Corinthian Yacht Club has been helping brides create extraordinary memories. And now, with a romantic package and abundant personalization options, the Corinthian Yacht Club makes your wedding day just for you.

- Exclusive accommodations for five hours
- Oceanfront Ceremonies and Rehearsal Dinners
- Grand Ballroom with breathtaking ocean views, with access to outside deck area with rocking chairs to catch the ocean breeze
- Dedicated Wedding Specialist to personally oversee every detail of your special day
- Complimentary Wedding Cake Cutting Service
- Formal Floor Length Table Cloths

Guidelines & Offerings

AVAILABILITY & BOOKING

We offer a limited number of weddings each year to ensure the highest standard of service and respect for our primary sailing calendar.

- **Availability:** Available exclusively before Father's Day and after Labor Day Weekend (typically May, June, September, and October).
- **Booking Note:** Please be aware that specific dates are subject to restrictions based on our annually scheduled regattas and major CYC events.
- **Booking Window:** To reserve your date, bookings must be finalized no more than **14 months in advance**.

CAPACITY, TIMELINE & VENUE FLOW

Capacity & Event Days

Detail	Requirement
Days Offered	Fridays, Saturdays, or Sundays
Ceremony Capacity	140 Guests (Held in our Porch and/or Ballroom spaces)

Your Exclusive 5-Hour Timeline

All wedding events are designed for a maximum duration of five hours. Bar Service runs for 4.5 Hours.

Time Option	Total Duration	Extension Opportunity
Afternoon/Evening	4:30 - 9:30 PM	Optional one-hour extension available for an additional \$1,500.
Evening	6:30 - 11:30 PM	No extension is available for this timeframe.

Event Flow & Designated Spaces

We ensure a seamless transition during your celebration.

Duration	Service / Location
One Hour	Cocktail Reception (Hosted in the charming Trophy Room and a designated portion of the Porch)
Four Hours	Dinner & Dancing (Enjoyed across the Main Dining Room, Fantail, and Ballroom)
Closing Service	Dessert Buffet & Coffee Station (Served from the Trophy Room)

Bar Service Note: To conclude your celebration smoothly, the open bar closes 30 minutes prior to the event end time (totaling 4.5 hours of service).

FINANCIAL DETAILS

Exclusive Venue Fees

Fee Type	Non-Members	Members
Venue Rental Fee	\$9,500	\$8,000
Ceremony Fee	\$1,900	\$1,500

Hosted Food & Beverage Minimums

This figure represents the minimums required spending on hosted food and beverages (pre-tax and service charges).

Group	Minimum Hosted Food & Beverage Spend
Non-Members	\$25,000
Members	\$22,000

Mandatory Additional Charges (Applied on top of Minimum Spend)

- 15% Gratuity
- 10% House Charge
- 6.25% State Sales Tax

Sample Cost Estimate

BASED ON 150 GUESTS

ITEM	PER PERSON COST	TOTAL COST
RECEPTION (ONE HOUR)		
Antipasto Platter (Stationary Display)	\$650 (per 50 people)	\$1,300
Raw Bar (Stationary Display)	\$38	\$5,700
Passed Hors d'Oeuvres (Recommend 4 - 6) - Est. 5	\$22	\$3,300
DINNER		
Two Course Meal (Starter & Entrée) Pre-determined Choice of Filet Mignon or Fish (Higher Priced Entrée Prevails)	\$65	\$9,750
Assorted Pastries & Coffee Station	\$15	\$2,250
FOOD TOTAL	\$22,300	
BEVERAGES		
Hosted/Open Full Bar (4.5 Hours)	\$55	\$8,250
House Prosecco Toast (Optional)	\$7	\$1,050
House Wine Offered Tableside (Optional)	\$12	\$1,800
BEVERAGE TOTAL	\$11,100	
FOOD & BEVERAGE TOTAL (\$25,000 Minimum)	\$33,400	
State Sales Tax (6.25%)	-	\$2,087.50
Function Gratuity (15%)	-	\$5,010
House Charge (10%)	-	\$3,340
FOOD & BEVERAGE TOTAL (After Tax & Gratuity)	\$43,837.50	

MISCELLANEOUS	
Room Rental (Non-Member: \$9,500 Member: \$8,000) 5 Hour Duration (Optional Extension: 9:30 - 10:30 PM)	\$9,500
Ceremony Fee	\$1,500
Audio Visual (Microphone & Sound)	\$200
MISCELLANEOUS TOTAL	\$11,200
GRAND TOTAL	\$55,037.50





Stationary Displays

TWO DISPLAYS RECOMMENDED.

DISPLAY TRAYS SERVE APPROXIMATELY 50 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

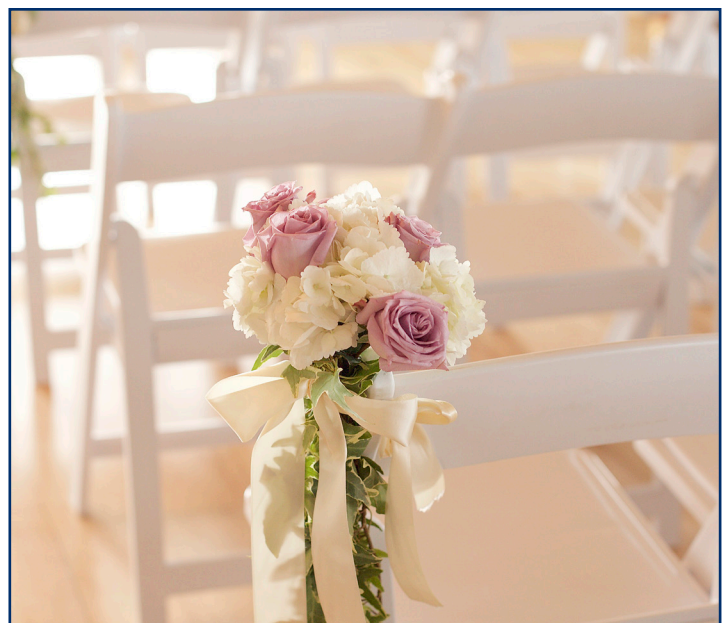
A delicious array of Cumin Spiced Hummus, Tabbouleh, Baba Ghanoush, Tzatziki, Feta Cheese, Marinated Artichoke Hearts, Imported Olives and Stuffed Grape Leaves

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





Hors d'Oeuvres

PRICED PER PIECE (5 - 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

MINI LOBSTER SLIDER \$7

Fresh Shucked Lobster, Lettuce, Toasted Brioche

HOT HORS D'OEUVRES

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



Salads

(SELECT ONE)

SPINACH AND BABY ARUGULA

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

CAESAR SALAD

Crisp Chopped Romaine Hearts, Shaved Parmesan Cheese
Tossed with Traditional Dressing and Topped with Fresh Homemade Garlic Herb Croutons

ARTISAN GREENS

Roasted Beets, Whipped Herb Goat Cheese, Pickled Bermuda Onion,
Honey Balsamic Vinaigrette

SUMMER CHOPPED SALAD

Field Greens Topped with Chopped Tomatoes, Cucumbers, Red Onion, Green Beans, Corn
Tossed in an Herb Vinaigrette

GARDEN SALAD

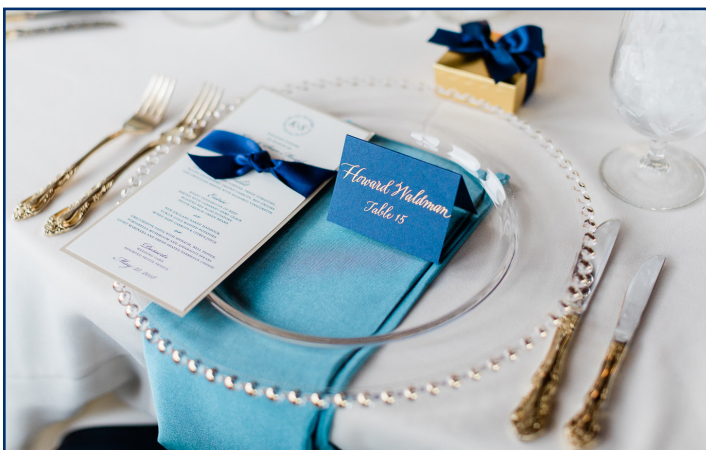
Fresh Tomatoes, Sliced Cucumbers, Grated Carrots, Red Onions
Topped with House Made Croutons and Choice of Homemade Dressing

WEDGE SALAD

Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes,
Crumbled Blue Cheese, Chives, Blue Cheese Aioli

PICKLED STRAWBERRY SALAD

Baby Spinach, Feta Cheese, Sliced Almonds, Avocado, Strawberry Vinaigrette



Entrées

À LA CARTE PRICING

Choice of two entrées served with a fresh salad and a selection of a starch and vegetable from our Signature Sides. Assorted rolls with butter included with dinner.

ROAST TENDERLOIN OF BEEF \$65

Cabernet Demi-Glace

GRILLED SWORDFISH \$58

Piccata, Capers, Lemon Wine Sauce

ROAST SIRLOIN OF BEEF \$65

Roasted Garlic Demi-Glace

OVEN ROASTED SWORDFISH \$58

Herb Panko, Lime Beurre Blanc

ROAST PRIME RIB OF BEEF \$65

Au Jus

PAN SEARED SALMON \$58

Lemon Salsa Verde

SURF AND TURF \$70

Petit Filet Mignon and Jumbo Baked Stuffed Shrimp
with Crab meat Stuffing

PAN SEARED SALMON \$58

Teriyaki Glaze, Pineapple Salsa

CHICKEN MARSALA \$58

Wild Mushrooms, Prosciutto, Marsala Wine Sauce

CHICKEN CORDON BLEU \$58

Panko, Gruyere Cheese, Prosciutto,
Herb Mustard Sauce

BAKED HADDOCK \$58

Seasoned Crumbs, White Wine, Butter

GLUTEN FREE, VEGETARIAN, & VEGAN ENTRÉES AVAILABLE \$40



Signature Sides

STARCHES

ROASTED RED BLISS POTATOES

ROASTED FINGERLING POTATOES
WITH MELTED LEEKS

YUKON GOLD MASHED POTATOES

CILANTRO AND LIME JASMINE RICE

HERB RICE PILAF

VEGETABLES

VEGETABLE MEDLEY

Zucchini, Summer Squash, Carrots, Broccoli

GRILLED LEMON ASPARAGUS

CHARRED BROCCOLI RABE

Garlic, Olive Oil, Chili Flakes

BABY CARROTS AND HARICOT VERTS

HARICOT VERTS

SUMMER SUCCOTASH

Corn, Edamame, Zucchini, Summer Squash, Peppers

VEGETARIAN

SEARED POLENTA CAKE

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

VEGETARIAN WELLINGTON

Wild Mushrooms, Lentils, Spinach and Panko

Baked in a Puff Pastry

Served with Haricot Verts, Yukon Gold
Mashed Potatoes and Carrot Purée

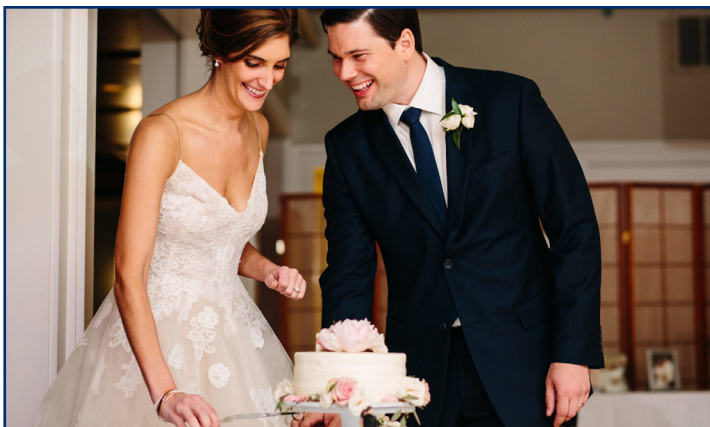
SEARED CAULIFLOWER STEAK

Eggplant Purée, Wilted Spinach, Chimichurri,
Roasted Tomato Pesto

CAVATAPPI PASTA

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





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 (\$3.50 PER PERSON)



Late Night Snacks

PRICED PER PERSON

WARM SOFT PRETZELS \$6.50

SHOESTRING FRENCH FRIES OR SEASONED FRIES \$7

BURGER SLIDERS \$9

Grilled Beef Burgers, Brioche Roll, American Cheese
Served with Ketchup, Mustard & Pickle Chips

ASSORTED FLATBREAD PIZZAS \$14

(CHOICE OF THREE)

Margherita

Three Cheese

Meatball

Caramelized Onion

Mushroom

Tomato & Spinach

Sausage & Peppers



Refreshments

HOSTED BAR

PRICED PER PERSON FOR 4.5 HOURS

Full Open \$55 (Per Person)

Non-Members - \$150 bar set-up fee per bartender (1 required per 50 guests)

TABLE WINE SERVICE

Table wine service is available upon request. Clients may select one red and one white wine, which will be offered and poured table side during the first and main courses.

Wines are priced per bottle based on consumption.

For a current selection of available house wines, please consult with the function coordinator.

BUTLER PASSED WINES

House wines, served butler-style on arrival, are included in the wedding package.

This includes chardonnay, prosecco and sparkling water with lemon or lime.

Passed House White Wine. Sparkling wine and sparkling waters included in the Cocktail Hosted/Open Bar for the first 15 minutes.

LIQUOR BRANDS

Upgrades are available upon request and priced per consumption.

VODKA

Absolut | Tito's | Ketel One | New Amsterdam | Stolichnaya Raspberry

GIN

Tanqueray Imported London Dry | Beefeater | Ketel One | Gordon's

RUM

Bacardi Superior | Captain Morgan Spiced | Goslings | Malibu Coconut

WHISKEY & BOURBON

Jameson Irish Whiskey | Jack Daniels | Jim Beam Bourbon | Dewar's White Label Scotch

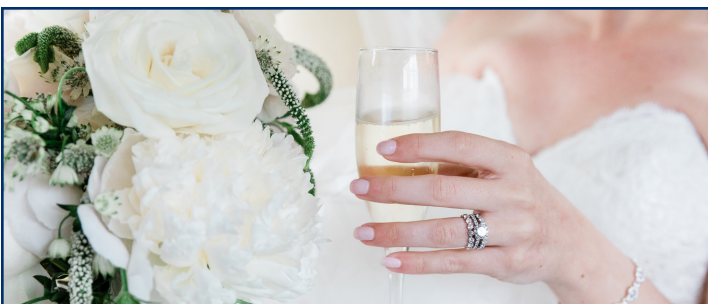
CORDIALS & LIQUEURS

DiSaronno Amaretto | Bailey's Irish Cream | Kahlúa Coffee Liqueur | Southern Comfort | Triple Sec Orange

VERMOUTH

Martini & Rossi Bianco | Martini & Rossi Rosso

For a current selection of available beer and wines, please consult with the function coordinator.



Vendor Recommendations

To help make your Wedding Day perfect, here are some recommendations to assist in the process.

ENTERTAINMENT

Men in Black – Band
bostonweddingband.biz
508.284.4181

Night Shift – Band
nightshiftent.com
857.250.2064

High Line – Band
nightshiftent.com
857.250.2064

KTO Band – Band
ktoband.com
810.938.3302

Turning Music into Memories – DJ
turningmusicintomemories.com
774.454.7492

Split Entertainment – DJ
splitentertainment.com
774.270.2174

Groove Events – DJ/Band
grooveevents.us
781.652.0515

FLORISTS

Flowers by Darlene
flowersbydarlenenorthshore.com
978.745.6967

Helios Floral
heliosfloral.com
303.845.2363

Fringe Flora
fringe flora.com
781.990.3536

Flores Mantilla
floresmantilla.com
781.631.9483

Les Fleurs
lesfleurs.com
978.475.9669

Blush and Bloom Floral
blushandbloomfloraldesign.com
617.240.2436

Fleur and Stitch
fleurandstitch.com
339.927.1288

BAKERIES

J Cakes LLC
@Official.jCakes
978.871.2516

Mics Cakes and Bakes
@micscakesandbakes
401.324.9754

Montilio's
montilios.com
508.894.8855



PHOTOGRAPHERS/VIDEOGRAPHERS

Nicole Rae Photography – Photo
nicoleraephotography.com
info@nicoleraephotography.com

Javier Rosa Photography/7 FILMS – Productions
javierrosaphotography.com
508.904.0186

Photography by Marcia – Photo
photographybymarcia.com
781.652.0515

Anmarie Swift Photography – Photo
annmarieswift.com
am@annmarieswift.com

Split Entertainment – Photo/Video
splitentertainment.com
774.270.2174

KeLi Photography – Photo/Video
keliphotography.com
845.264.4276

Prudente Photography – Photo
prudentphoto.com
978.884.7677

Groove Events – Photo/Video
grooveevents.us
781.652.0515

MISCELLANEOUS

Tangorra Wedding Planning – Planner
linneatangorra.com
978.809.0275

Emerald Events by Devyn – Planner
emeraldeventsbydevyn.com
508.317.0466

Groove Events – Photobooths, Lighting, etc.
grooveevents.us
781.652.0515

Espresso Dave – Mobile Espresso/Coffee Bar
espressodave.com
888.221.9029

Alexandra Design Co. – Custom Signage
alexandradesigncompany.com
508.340-3090

Paperie Maze – Custom Stationery/Design
paperiemaze.com
hello@paperiemaze.com

RENTALS

All event rentals, including but not limited to tables, chairs, linens, decor, 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.

Policies

General Information

PLEASE READ ALL SECTIONS REGARDING OUR IMPORTANT FUNCTION POLICIES.

BOOKING PROCEDURES

All events at the Corinthian Yacht Club require a pre-selected menu. To officially secure your event date, you must return a signed contract along with all required policy statements and provide the necessary deposits in full. Please note that until these items are processed and acknowledged by the Club, all reserved dates are considered tentative.

We reserve the right to release any tentative date at any time if these requirements have not been met. A date is only considered fully booked and confirmed once all documentation and deposits have been submitted to and accepted by the Club. Bookings can be made no more than 14 months in advance.

SPONSORSHIP & CLUB ACCESS

The privilege of hosting an event at the Corinthian Yacht Club is extended to both members and non-members. For all non-member events, a sponsor who is an active member in good standing is required. This sponsoring member must assume full written responsibility for all financial obligations incurred by the event host should a payment default occur.

Please be aware that the Corinthian Yacht Club remains open to our general membership during private events. To ensure a seamless experience for all, we maintain designated member-only areas that will remain accessible throughout your celebration. We kindly ask that event guests respect these boundaries and remain within the spaces specifically designated for their private event.

ROOM RENTALS

Wedding bookings are exclusively available during the months of May, June, September, and October. To secure your date, the venue fee is \$8,500 for Club members and \$9,000 for non-members. Please keep in mind that a Massachusetts State Sales Tax of 6.25% will be applied to these room rental fees where applicable.

The Room Rental Charge acts as a non-refundable deposit that must be received in full to formally confirm your event date. It is important to note that our facility remains open for use by Club members unless an area is specifically reserved through a signed written contract. Consequently, access to any reserved space is strictly limited to the specific hours outlined in your final agreement.

Policies

Overtime Charges

EVENT TIMING & OVERTIME

Events are scheduled within one of two primary five-hour time blocks: 4:30–9:30 PM or 6:30–11:30 PM. Should your event duration exceed the scheduled period, an overtime fee of \$1,500 per hour will be applied. For those utilizing the 4:30–9:30 PM time slot, we offer the option to extend your event until 10:30 PM for a flat fee of \$1,500.

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).

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. Also, 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.

A food and beverage minimum of \$25,000 (not including tax and house charge) is required for all Ballroom/Dining Room private events.

The Corinthian Yacht Club reserves the right to cancel the event if the minimum is not met, unless the Client agrees to pay the difference between the food and beverages rendered and the minimum requirement.

Policies

Menu Selection

In order to provide the best possible service, private events with table service are limited to two preselected entrées. When a choice of more than one entrée is preferred, the Client agrees to provide his/her guests with menu cards on the day of the function, indicating the choice of entrées. The client also agrees to give the Club the total number of each entrée ordered ten business days prior to the event.

The Club **STRONGLY RECOMMENDS** one choice of entrée or English Style service, since two or three entrées make service slower and less efficient.

We will gladly provide meals for persons with dietary restrictions, including vegetarian/vegan when ordered as part of the guarantee.

A copy of the BEO outlining details and food 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.

For Non-members, there is a \$150 bar set-up fee per bartender (1 required per 50 guests).

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.

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. For wedding ceremonies where garden chairs etc. must be rented a set up/removal fee of \$700 will be added to the bill. Removal for any of the Club's furniture such as rocking chairs, couches etc., need to be agreed upon in advance, fee's 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, decor, 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 decor 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

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.



CORINTHIAN YACHT CLUB

