

## VENUE FEES & CAPACITIES

3<sup>rd</sup> Floor or Oval Pool – Capacity 300

Non Members - \$2500

MCC Members -\$1000

Galaxy Ballroom – Capacity 150

Non Members - \$750

Members - \$250

## PRICING

An 18% Service Charge, 9.25 Sales Tax  
& a 3.5% County Tax on Food.

## PARKING

Valet Parking must be put on for any party with 25 guests or more at a rate of \$100 per hour per 100 guests.

All inside events include:

- State of the Art Sound System w/ CD Player, DVD, & Big Screen TV's
- Dance Floor & Stage
- Full China, Glass & Silverware
- Votive Candles



## MARINA CITY CLUB

4333 Admiralty Way  
Phone: 310-822-0611 Ext 211  
Fax: 310-822-1621

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

## MARINA CITY CLUB

*Waterfront Banquets & Receptions*

*2009 Project Wedding Award Recipient*

*2008 Bride's Choice Award / WeddingWire.com*



## CAPTAINS CHOICE

### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Fresh Garden Crudités & Dip

### *Table Service*

Robust Caesar Salad w/ Freshly Grated Parmesan

Fresh Baked Rolls & Sweet Butter

### *Buffet*

Chicken Marsala / Mushroom Gravy

Filet of Sole / Lemon Dill Sauce

Roasted Baby Red Potatoes

Steamed Vegetable Medley

**\$56.00 Per Person ++**

## ADMIRALS AGENDA

### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Fresh Crudités & Dip

### *Butler Passed Hors D'Oeuvres*

Smoked Salmon Canapés

Caprese Salad Skewers

Chicken Sate / Thai Peanut Sauce

### *Table Service*

Mixed Greens Salad

w/ Dried Cranberries & Candied Walnuts

Raspberry Vinaigrette & Ranch Dressing

Fresh Baked Rolls & Butter

French Baguettes & Olive Oil

### *Buffet*

Chef's Carving Station

Steamship Roast Beef / Au Jus / Horseradish

Broiled Atlantic Salmon / Teriyaki Glaze

Portobello Mushroom Stuffed Ravioli / Pesto Sauce

Wild Rice Pilaf

Sweet Baby Carrots

French Green Beans

**\$70.00 Per Person ++**

## COMMODORES CUISINE

### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Forest Pate', Olive Tapenade, Salami

Fresh Crudités' & Dip

### *Butler Passed Hors D'Oeuvres*

Martini Tuna Tartare / Fresh Cucumber Garnish

Caramelized Onion Tartlets

Steak Sate w/ Teriyaki Glaze

### *Table Service*

Romaine Salad / Carrot Julienne Ribbon

w/ Sliced Avocado & Sweet Pink Grapefruit

Raspberry Vinaigrette / Ranch dressing

Fresh Baked Rolls & Butter

French Banquettes & Olive Oil

### *Buffet*

Carving Station / Black Angus Prime Rib / Horseradish

Chicken Roulade / Spinach / Goat Cheese / Pine Nuts

Sesame Crusted Halibut / Roasted Shallots Sauce

Roasted Baby Red Potatoes

Asparagus Spears

Summer Squash

**\$85.00 Per Person ++**

## *Seated Served Dinner*

### Neptune \$50.00 Per Person

#### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Fresh Crudités & Dip

#### *Butler Passed Hors D'Oeuvres*

Smoked Salmon Canapés

Caprese Skewers w/ Thai Peanut Sauce

Wild Mushroom Strudel

#### *First Course (Choose 1)*

Tomato Basil Soup

New England Clam Chowder

Robust Caesar Salad

Mixed Greens Salad / Cucumbers & Carrots

Iceberg Wedge / Blue Cheese Crumbles

#### *Entrees (Choose 2)*

Atlantic Salmon w/ Teriyaki Glaze

Filet of Sole w/ Lemon Dill

Chicken Marsala w/ Mushroom Gravy

Herb Roasted Chicken Breast

Prime Tri Tip / Merlot Sauce

Portobello Mushroom Stuffed Ravioli

+++ All menus can be customized with any items

listed and are interchangeable with adjusted pricing.

### Starboard \$90 Per Person

#### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Fresh Crudités & Dip

#### *Butler Passed Hors D'Oeuvres*

Chicken Sate w/ Peanut Thai Sauce

Caramelized Onion Tartlets

Tuna Tartare on a Crispy Wonton

#### *First Course (Choose 1)*

Mozzarella, Tomato, & Fresh Basil / Vinaigrette

Albondigas Soup or Carrot Ginger

MCC Salad / Dried Cranberries, Candied Walnuts

Baby Spinach Salad / Pear Tomatoes, Egg

#### *Entrees (Choose 3)*

Chicken Picatta

Beef Tournedos / Béarnaise Sauce

Chicken Roulade

Shrimp Scampi

Black Angus New York Strip Steak

New Zealand Rack of Lamb

Mahi Mahi / Mango Papaya Salsa

+++All Menus include Fresh Rolls & Butter, French

Banquettes, Olive Oil, Coffee & Tea Service, & Ivory Linens. Tax & Gratuity Additional.

### Topsail \$120 Per Person

#### *Cocktail Hour*

Domestic & Imported Cheese & Crackers

Antipasto Platter / Olive Tapenade / Relish Tray

Fresh Crudités & Fruit w/ Dip

#### *Butler Passed Hors D'Oeuvres*

Martini Glass w/ Tuna Tartare / Wonton Garnish

Crab Cakes & Coconut Shrimp

Steak Sate / Teriyaki Glaze

Prosciutto Wrapped Asparagus

#### *First Course (Choose 1)*

Lobster Bisque

Romaine Salad / Avocado & Sweet Pink Grapefruit

Calypso Salad / Mango & Papaya on Crisp Greens

Baby Arugula / Sugar Beets & Cucumbers

Vichyssoise

#### *Entrees (Choose 3)*

Ossu Bucco

Bacon Wrapped Jumbo Sea Scallops

Sesame Crusted Halibut

Chilean Sea Bass / Roasted Shallots

Salmon en Papillotte

Crispy Long Duck A L'Orange

Filet Mignon / Peppercorn Sauce