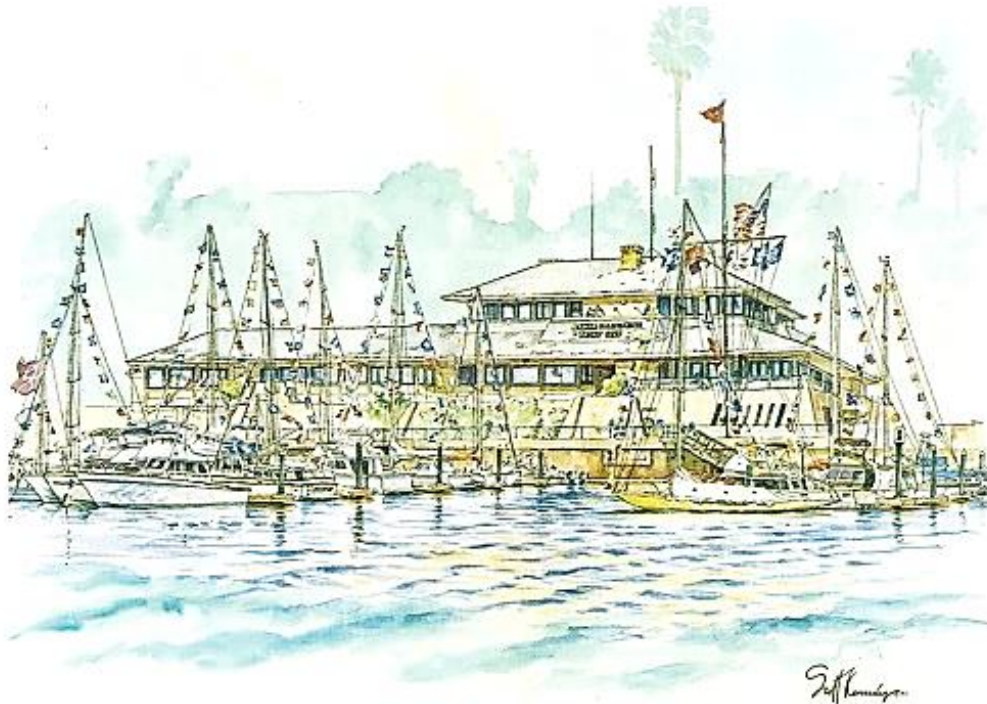




2020/2021
Banquet Packet



Bahia Corinthian Yacht Club

*1601 Bayside Drive
Corona Del Mar, CA 92625
www.bcyc.org
P: 949.644.9530 F: 949.644.9580*

Banquet Menu Options

Our experienced Banquet Department is available to assist you with each stage of your banquet planning. They will help you select the ideal banquet room to accommodate your function, provide you with a diagram showing the layout of the room you select, and assist you in making the best menu choices for your event. We offer plated and buffet menu options for breakfast, lunch, and dinner for all functions and we have a variety of menus to fit all budgets. Whether you're planning a business luncheon or a multi-course wedding reception, we want to help make your special event an experience you will never forget.

The Banquet Department has specific due dates for each stage in the planning process. Our chef will prepare your meals according to the menu you've selected, and the number of guests guaranteed. We require a final guarantee 72 hour before the event. For your convenience, these dates will be outlined and presented for your full review in the Banquet contract.

Banquet Package Options

We have created convenient package options for our guests to help with the planning process. Each package includes additional features designed with you and your guests in mind. We have package options available for every special event whether you're planning a birthday celebration, a baby shower, celebration of life, or a dinner seminar. Use the links in the left column to preview our banquet package options.

Banquet Team

Food & Beverage Manager	Bruce Fottrell	(949) 644-9530 ext. 26	brucef@bcyc.org
Assistant F&B Manager	Tasha Michalowski	(949) 644-9530 ext. 60	tasham@bcyc.org
Executive Chef	Georges Rapicault	(949) 644-9530 ext. 31	georgesr@bcyc.org
General Manager	Scott Jones	(949) 644-9530 ext. 23	scottj@bcyc.org

**Prices are subject to change without notice*

Updated: 03/08/20

BREAKFAST SELECTIONS

Available 8:00 am - 11:00 am
Plated & Buffet Selections Include fresh Orange Juice and Coffee
Price is based Per Person

PLATED BREAKFAST

THE JETTY

Scrambled Eggs, Hash Browns, Bacon, Bakeries, & Fresh Fruit
23.00

BUFFET BREAKFAST

Minimum of 25 people

CONTINENTAL

Fresh Fruit, Breakfast Bakeries,
18.00

THE GREAT AMERICAN SAILOR

*Scrambled Eggs, Hash Browns, Bacon,
Sausages, Bakeries, Fresh Fruit*
27.00

CHAMPANGE BRUNCH

*Scrambled Eggs,
Hash Browns, Sausage & Bacon
Chicken Piccata,
Waffles, Syrup, Whipped Cream & Strawberries,
Assorted Bakeries,
Smoked Salmon with Bagels & Cream Cheese
Cocktail Shrimp, Fresh Fruit, Celery Root Salad,
& Chinese Chicken Salad
Champagne & Bottomless Mimosas*
44.00



ADD ON TO BUFFET
Additional item to add-on to above

CHEF'S OMELET STATION

*Peppers, Tomatoes, Olives,
Mushrooms, Spinach & Cheese*
10.00 per person/add-on
Chef Fee of \$125.00

PLATED LUNCHES

*Available 11:30 am – 3:00 pm
All selections include Iced Tea and Coffee*

ENTREE SALADS

Served with freshly baked Rolls & Butter

BAHIA SALAD WITH CHICKEN

Roasted Beets, Spinach, Radicchio, Dried Figs, Pine Nuts, Feta Cheese, Chicken & Red Wine Dressing

21.50

GREEK SALAD WITH GRILLED SHRIMP

Lettuce, tomato, cucumber, onions, olives, Feta cheese and lemon vinaigrette

21.50

CHINESE CHICKEN SALAD

Mixed Greens, Mandarin Oranges, Cashews, Peppers, Onions, Carrots, Grilled Chicken, Sesame Seed Dressing & Fried Wontons

21.50

GRILLED SALMON SALAD

Grapefruit, Mandarin Orange, Avocado, Cherry Tomatoes, Mixed Greens, Chipotle Tangerine Dressing

21.50

HOT LUNCHES

Bread & Butter Included

*Selections Include choice of: Basmati Rice, Mashed or Garlic Roasted Potatoes
Add House Salad for \$3 per person*

ROASTED CHICKEN BREAST

Marsala Mushroom Sauce, starch and chef's choice of vegetable

27.00

GRILLED MAHI

Tropical Fruit Salsa & lemon beurre blanc, starch and chef's choice of vegetable

29.00

GRILLED SALMON

Citrus Beurre Blanc, starch and chef's choice of vegetable

29.00



Plated Desserts

New York Cheesecake

Raspberry Coulis

\$8

Chocolate Brownie

A La Mode

\$8

Crème Brulee Tart

\$8

Ice Cream with Cookie

\$6

Chocolate Marquise Cake

(Gluten Free)

\$9

Dessert Stations

Ice Cream Sundae Bar

Vanilla or Chocolate Ice Cream with assorted condiments and sauces

\$9 per person

Flowing Chocolate Fountain

Minimum 35 people

A Cascading Waterfall of Chocolate Accompanied with Fruit, Marshmallows, Cookies, Bananas and Strawberries

\$16 per person

Assorted Fresh Baked Cookies

\$18/Dozen

LUNCHEON BUFFETS

*Minimum of 25 Guests
Available 11:30 am – 3:00 pm
All selections include Iced Tea and Coffee*

DELI BUFFET

SALADS

*Caesar Salad, Fruit Salad
Pasta Salad*

BUILD YOUR OWN SANDWICH

*Turkey, Ham, & Roast Beef, Tuna Salad
Condiments:
Pickles, Onions, Cheeses,
Mustard & Mayonnaise
Tomato and Lettuce
Served with potato chips*

DESSERT

*Freshly Baked Cookies
28.00*

BACK BAY BUFFET

SALADS

*Fresh Green Salad
Fruit Salad
Artichoke Cucumber with Feta Cheese Salad*

ENTREES

*Grilled Chicken with Chardonnay Sauce
Blackened Mahi, Lemon sauce
Sautéed Vegetables
Herb Roasted Red Skin Potatoes*

DESSERT

*Freshly Baked Cookies & Brownies,
34.00
Add Ice Cream with Chocolate Syrup \$2.00*

AFTERNOON TEA

FINGER ASSORTED SANDWICHES

*Smoked Salmon Mousse with Dill, Ham & Cheese, Cucumber with Boursin Cheese Mousse,
Turkey Pin Wheels with Chipotle Mayo, Egg Salad, Chicken Salad*

DESSERT

*Assorted Miniature French Pastries & Scones with Devonshire Cream & Jelly
Assortment of Hot Teas
38.00*



HORS D'OEUVRERS

DISPLAYED HORS D'OEUVRERS

HUMMUS & PITA TRIANGLES

7.00 per person

CRUDITES OF FRESH VEGETABLES

Ranch & Basil Aioli

7.00 per person

SHRIMP COCKTAIL

8.00 per person

IMPORTED & DOMESTIC CHEESE TRAY

With Crackers

9.00 per person

MARINATED LAMB CHOPS

With Rosemary Sauce

8.00 per piece

BAKED BRIE

With Walnut, Cranberries and, Crackers

9.00 per person (minimum 35)



TRAY PASSED

5.25 per piece

HOT HOR D'OEUVRES

Mini Crab Cakes with Cajun Sauce

Spanakopitas - Spinach, Cheese, Herbs & Spices

Vegetable Spring Rolls with Cilantro & Sesame Dipping
Sauce

Pot Stickers with Soy Dipping Sauce

Chicken Satay with Thai Peanut Sauce

Teriyaki Glazed Beef Skewers

Beef Wellington

Crab Stuffed Mushrooms

Parmesan Breaded Artichoke Hearts

Served w/ Marinara Sauce

COLD HOR D'OEUVRES

Seared Ahi on Crispy Wonton with Wasabi Aioli

Smoked Salmon Mousse on Crostini

Crab Louie on Cucumber

Smoked Turkey with Chipotle Aioli wrapped in a Tortilla

Goat Cheese & Sundried Tomato Mousse on Crostini

Peppered Beef Tenderloin on Sourdough Crisp with Creamy Horseradish

Tomato Basil Bruschetta on Crostini

Anti-Pasto Skewers:

Olives, Mozzarella, Salami, Artichokes, & Tomato marinated in Italian Seasoning



CHILDREN'S SELECTIONS

For children 10 and under

CHICKEN STRIPS

Served with French Fries or Fresh Fruit

HAMBURGER OR CHEESEBURGER

Served with French Fries or Fresh Fruit

CHEESE QUESADILLA

\$10.00 per child

VENDOR MEALS

DELI SANDWICH

Turkey or Ham served with Chips and Beverage

\$15.00 per person



**Prices are subject to change without notice*



DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

All selections include Fresh Rolls & Butter, Ice Tea & Coffee

Plated Menu 1

Choice of ONE item from First and Third course.

Choice of TWO items from Second Course.

First Course

House Salad with Italian Balsamic Vinaigrette
Caesar Salad

Second Course

ENTREE

Roasted Chicken with a Port Truffle Sauce
Grilled Salmon with Citrus Ginger Sauce

Third Course

DESSERT

Brownie a la mode
New York Cheesecake

\$45.00 per person

**Prices are subject to change without notice*



DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

All selections include Fresh Rolls & Butter, Ice Tea & Coffee

Plated Menu 2

Choice of ONE item from First and Third course.

Choice of TWO items from Second Course.

First Course

SALAD

House Salad with Italian Balsamic Vinaigrette
Greek Salad

Second Course

ENTRÉE

Chicken Florentine: Spinach, Ricotta Cheese and Pine Nuts with Parmesan Cream Sauce
Grilled Mahi with Pineapple Salsa and Lime Beurre Blanc
Teriyaki Glazed Salmon with Grapefruit Cucumber Salsa

Third Course

DESSERT

Brownie a la Mode
New York Cheesecake
Crème Brulee Tart

\$49.00 per person

**Prices are subject to change without notice*



PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

All selections include Fresh Rolls & Butter, Ice Tea & Coffee

Plated Menu 3

Choice of ONE item from First and Third course.

Choice of TWO items from Second Course.

First Course

SALAD

House Salad with Italian Balsamic Vinaigrette

Mixed Greens, Blue Cheese, Candied Walnuts, and Cranberries with Xerez Dressing

Second Course

ENTREE

Teriyaki Glazed Salmon with Grapefruit Citrus Salsa

Grilled New York Steak with Cabernet Reduction

Filet of Beef and Chicken with Mushroom Truffle Sauce

Third Course

DESSERT

Crème Brulee Tart

Chocolate Cake (GF)

Opera Cake

\$56.00 per person

**Prices are subject to change without notice*



PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

All selections include Fresh Rolls & Butter, Ice Tea & Coffee

Plated Menu 4

Choice of ONE item from First and Third course.

Choice of TWO items from Second Course.

First Course

SALAD

Mixed Greens, Blue Cheese, Candied Walnuts, Cranberries, Xerez Dressing
Roasted Beets, Spinach, Prosciutto, and Fig Salad
Tomato Mozzarella Salad with Balsamic Reduction

Second Course

ENTRÉE

Sea Bass with Cilantro Lime Beurre Blanc
Pepper Crusted Filet with Cabernet Reduction
Filet of Beef and Shrimp with Bordelaise Sauce and Tomato Chutney

Third Course

DESSERT

Chocolate Trilogy Cake (GF)

Tiramisu (GF)

\$62.00 per person

**Prices are subject to change without notice*



VEGETARIAN OPTIONS

Substitute any entrée for a vegetarian choice

VEGETARIAN CHOICE

Pasta Primavera

Vegetable Encroute

Quinoa & Grilled Vegetables

STARCH OPTIONS

Choose One:

Mashed Potatoes

Scalloped Potatoes

Herb Garlic Roasted Potatoes

Basmati Rice Pilaf

Herb Quinoa



**Prices are subject to change without notice*

BUFFET DINNER SELECTIONS

Available 5:00 pm – 9:00 pm

All selections include Ice Tea and Coffee

(Minimum of 25 Guests)

BURGER BASH

SALADS

Mixed Greens with Red Onions,
Feta & Bacon
Potato Salad & Pasta Salad
Fresh Fruit

ENTRESS

Hamburgers, Hot Dogs, Chicken, BBQ Ribs
With French Fries, Baked Beans &
Corn on the Cob
Served with Lettuce, Cheese, Tomatoes,
Onions, Mayonnaise, Ketchup, Mustard,
Relish & Pickles

DESSERTS

Ice Cream Sunday Bar &
Assorted Freshly Baked Cookies

\$42.00 per person

MEXICAN BUFFET

SALADS

Mexican Caesar
Corn & Black Bean Salad,
Seafood Ceviche
Chips & Salsa

ENTREES

Build Your Own Taco's:
Chicken, Beef, Carnitas,
Chicken Enchiladas
Sides include: Beans, Rice
Lettuce, Cheese, Tomatoes, Jalapenos
Sour Cream, Salsa, Guacamole,
Corn & Flour Tortillas

DESSERTS

Ice cream & Churros

\$45.00 per person

BAHIA BUFFET

SALADS

Caesar Salad
Celery Root & Bay Shrimp Salad
Chinese Chicken Salad
Pearl Couscous & Vegetable Salad

ENTREES

Grilled Chicken with Mushroom Chardonnay Sauce
Salmon with Citrus Beurre Blanc

VEGETABLE & STARCH

Roasted Potatoes
Sautéed Green Beans

DESSERTS

Assorted Pastry Mirror

\$48.00 per person

**Prices are subject to change without notice*

ITALIAN BUFFET

SALADS

Mixed Greens with Balsamic Dressing
Mozzarella Caprese
Antipasto Salad
Tuscan White Bean Salad

ENTREES

Chicken Cacciatore
Roasted Pork Loin, with Marsala sauce
Fettuccini Alfredo
Herb Parmesan Polenta,
Eggplant Parmesiano

DESSERTS

Tiramisu & Cannolis
Freshly Baked Cookies

\$48.00 per person

THE CORINTHIAN

SALADS

Caesar Salad
Baby Spinach, Tomato, Cucumber, Olives & Blue Cheese
Roasted Beets & Feta Cheese

ENTREES

Braised Beef Short Ribs
Salmon, with Lobster Saffron Sauce
Grilled Chicken with Chili Ancho Sauce
Scalloped Potatoes
Vegetable Succotash

DESSERTS

Assorted Mini Pastries

\$57.00 per person

**Prices are subject to change without notice*

Chef's Station - Add On to Buffet

(\$125 Chef Fee)

Pasta Station

Penne and Linguini

Served with Marinara and Alfredo Sauce

Condiments:

Parmesan Cheese, Sundried Tomatoes,
Mushrooms, Artichokes

10.00 per person

Southwestern Station

Chicken and Beef Fajitas

Condiments:

Salsa, Guacamole, Corn and Flour Tortillas

10.00 per person

Carving Station

Oven Baked Ham

Pineapple Port Sauce

9.00 per person

Roasted Turkey

Served with Gravy

9.00 per person

Prime Rib

Au Jus, Spicy & Creamy Horseradish

14.00 per person

**Prices are subject to change without notice*

Hosted Bars

Bartender:

(Bartender required for every 50 guests)

\$150/50 guests – 1 bartender

Well Bar:

Vodka Seagram's
Gin Seagram's
Rum Matusalem
Tequila Pepe Lopez
Scotch 100 Pipers
Bourbon Evan Williams
Wine BV Century Cellars
Beer Various Imported & Domestic
Soft Drinks & Mixers

\$16 per person first hour

\$12 per person additional hour(s)

Call Bar:

Vodka Titos
Gin Tanqueray
Rum Bacardi/Captain Morgan
Tequila 1800
Scotch Dewars
Bourbon Jack Daniels
Wine BV Century Cellars
Beer Various Imported & Domestic
Soft Drinks & Mixers

\$18 per person first hour

\$12 per person additional hour(s)

Premium Bar:

Vodka Kettle One
Gin Tanqueray 10
Rum Bacardi
Tequila Cazadores
Scotch Chivas
Bourbon Crown Royal
Wine BV Century Cellars
Beer Various Imported & Domestic
Soft Drinks & Mixers

\$20 per person first hour

\$13 per person additional hour(s)

Soft Bar:

Beer
Wine
Soft Drinks

\$14 per person first hour

\$10 per person additional hour(s)

**Prices are subject to change without notice*

Cash Bar Prices

Well Cocktails

\$9.75

Call Cocktails

\$11.75

Premium Cocktails

\$12.75

Glass of Wine

\$8.75

Domestic Beer

\$7.75

Imported Beer

\$8.75

Soft Drinks

\$3

Juices & Bottled Water

\$3

Beverage Enhancements

Corkage Fee (Wine Only)

\$17/bottle (750ml)

Wine

BV Century Cellars - Chardonnay, Cabernet, or Merlot

Robertson's Winery - Pinot Noir

\$26/bottle

Champagne (Korbel)

\$35/bottle

Sparkling Cider (Martinelli's)

\$10/bottle

Magnums NOT ALLOWED

**Prices are subject to change without notice*

Additional Services

Room Rentals

Banquet Room
\$775

Lounge
\$540

Dining Room
\$585

Patio (Compass Rose)
\$425

Patio (Mid)
\$400

Patio Package (Compass Rose & Mid)
\$700

Patio (Pool)
\$500

Card Room
\$375

Board Room
\$250

Venue Package

*(Banquet, Lounge, Dining, Board Room,
Patios –Compass Rose & Waterfront)
Marina, Docks and Card Room are **not included** in
Venue Package*
\$2700

Sundries

Ceremony Set-up Fee
\$500

Wedding Arch
\$150

Projector & Screen
\$150

Flat Screen Television
\$150

Chivary Chairs
Call for pricing

Cake Cutting
\$2 per person

Valet Parking
Required for events exceeding 100 guests
Call for Pricing

Complimentary Sundries

Dance Floor
In House Flowers
Candles
Tables & Chairs
Plates
Silverware & Glassware
Napkins
Linen (limited to certain colors)
*Additional cost may occur for special color
requests*

**Prices are subject to change without notice*

Entertainment

Night Life Entertainment (DJs)

714.960.3394

Devin Christopher

www.nightlifemobiledj.com

Hot Club De Pop (Live Band)

714-928-5521

Craig Norton

Craig.norton@yahoo.com

The Soul Shadows (Live Band)

714.264.2004

Florist

The Blooming Branch

949.612.5067

www.thebloomingbranch.com

Nicole Burgos

949.412.3283



Transportation

American Parking and Limousine

714.412.3485

www.americanlimoinc.net

Attire

Hair By Jillian Reed

Anaheim Hills, Ca (Comes to you)

714.697.1171

Mon Amie Bridal Salon

355 Bristol Street, Costa Mesa, CA 92626 / www.monamie.com

714.546.5700

Makeup On The Run

Irvine, CA www.makeupontherun.com / daniela@makeupontherun.com

949.464.8401

**Prices are subject to change without notice*

Bakeries

Simply Sweet Cakery, Brooke Corpus

714.444.2278

2930 Grace Lane Suite F, Costa Mesa, ca 92626 / cakes@simplesweetcakery.com

www.simplysweetcakery.com

Miss Mini Donuts – Custom Mini Donuts, Made Fresh Daily

949-204-7413

Donut Bar – Donut Cart – Donut Stand

www.missminidonuts.com / leslie@missminidonuts.com

Photographer

Steve Morissette Photography

Stevemo540@yahoo.com

949-306-5294

www.stevemography.com

Jon Kraushaar Photography

jkphotos@outlook.com

www.jhphotography.org

Miscellaneous

California Dreamin' Weddings & Events, Karen Kupke

karen@californiadreaminweddings.com

949.444.3754

Californiadreaminweddings.com

D&E Casino Services, LLC (Casino Entertainment for All Occasions)

888.417.2121

www.DECASINO.net

Piano Player – Patricia

949-759-6624

**Prices are subject to change without notice*