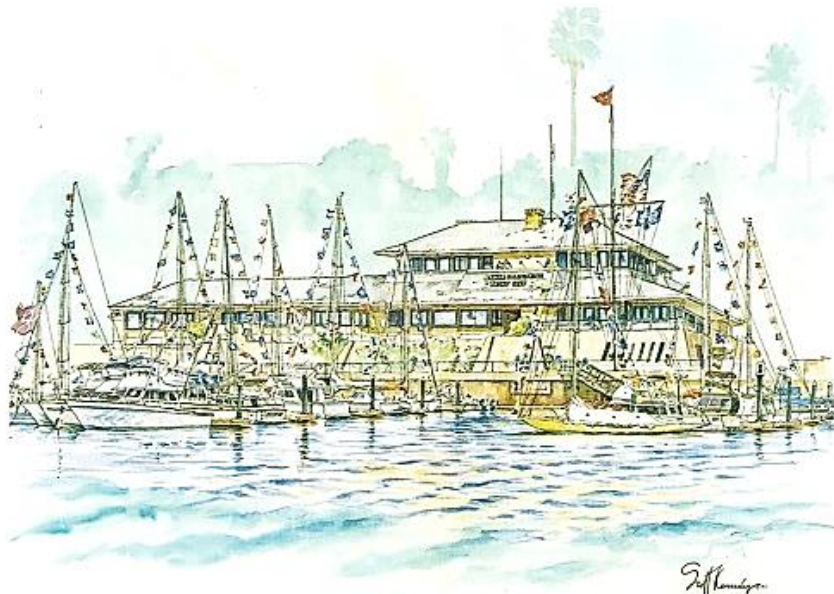


BCYC

Bahia Corinthian
Yacht Club



2025 CATERING MENU



1601 Bayside Drive
Corona Del Mar, CA 92625
Direct: 949-644-9530 Fax: 949-644-9580
www.bcy.org

BCYC

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 space 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 Executive Chef will prepare your meals according to the menu you've selected, and the number of guests guaranteed. We do require a guaranteed guest count and 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 members or guests to help with the planning process. This package includes additional features you may need for your event. Please review all options offered and notify us of any questions you may have.



Please check out our Instagram account BCYCEvents for past events!

Banquet Team

Events & Catering Manager

Tasha Michalowski
949-644-9530 Ext. 26
Tasham@bcyc.org

Executive Chef

Georges Rapicault
(949)-644-9530 ext. 31
Georgesr@bcyc.org

Bar Manager

Shawncy Little
949-644-9530 Ext.60
Shawncyl@bcyc.org

General Manager

Scott Jones
ScottJ@bcyc.org
949-644-9530 Ext.23

BCYC

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*

30.50

COFFEE SERVICE

Minimum of 10 people

\$8 per person

Add Orange Juice or Cranberry Juice \$2 per person

BUFFET BREAKFAST

Minimum of 25 people

CONTINENTAL

Fresh Fruit, Breakfast Bakeries,

24.00

THE GREAT AMERICAN SAILOR

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

34.50

CHAMPAGNE BRUNCH

*Scrambled Eggs,
Hash Browns, Sausage & Bacon
Chicken Piccata, Lemon Caper sauce
Waffles, Syrup, Whipped Cream & Strawberries,
Assorted Bakeries,
Smoked Salmon with Bagels & Cream Cheese
Cocktail Shrimp, Fresh Fruit, Tomato Mozzarella Salad,
& Chinese Chicken Salad*

Champagne & Bottomless Mimosas

54.50

ADD ON TO BUFFET

Additional item to add-on to above

CHEF'S OMELET STATION

*Peppers, Tomatoes, Olives, Mushrooms,
Spinach & Cheese*

18.00 per person

**Prices do not include 20% club
charge and 7.75% sales tax*

Chef Fee of \$175.00

BCYC

PLATED ENTREE SALADS

Served with freshly baked Rolls & Butter

CHICKEN CEASAR

*Parmesan cheese
Anchovies per request
26.50*

CHINESE CHICKEN SALAD

*Mixed Greens, Mandarin Oranges, Cashews, Peppers,
Onions, Carrots, Grilled Chicken,
Sesame Seed Dressing & Fried Wontons
28.00*

GREEK SALAD WITH GRILLED CHICKEN

*Lettuce, tomato, cucumber, onions, olives, Feta cheese and
lemon vinaigrette
27.50*

GRILLED SALMON SALAD

*Grapefruit, Mandarin Oranges, Avocado, Cherry Tomatoes,
Mixed Greens,
Chipotle Tangerine Dressing
29.00*

PLATED HOT LUNCHES

Bread & Butter Included

*Selections Include choice of: Basmati Rice, Mashed Potatoes
Or Garlic Roasted Potatoes*

ROASTED CHICKEN BREAST

*Marsala Mushroom Sauce, starch and chef's choice of vegetable
34.50*

GRILLED MAHI

*Tropical Fruit Salsa & lemon beurre blanc, starch and chef's choice of vegetable
34.50*

GRILLED SALMON

*Citrus Beurre Blanc, starch and chef's choice of vegetable
36.50*

GRILLED NEW YORK STEAK

*Cabernet sauce, starch and chef's choice of vegetable
39.00*

**Prices do not include 20% club
charge and 7.75% sales tax*

BCYC



Plated Desserts

New York Cheesecake

With Berries

\$9.50

Brownie A La Mode

\$9.50

Crème Brulee Tart

With Berries

\$10

Lemon Tart

\$12

Chocolate Cake

\$12

Triple Chocolate Mousse

\$12

Dessert Stations

Ice Cream Sundae Bar

Vanilla or Chocolate Ice Cream with assorted condiments and sauces

\$14 per person

Flowing Chocolate Fountain

Minimum 35 people

A Cascading Waterfall of Chocolate Accompanied with Fruit, Marshmallows, Cookies

\$19 per person

Assorted Fresh Baked Cookies

\$19/Dozen

BCYC

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
Assorted Bread
Pickles, Onions, Cheeses,
Mustard & Mayonnaise
Tomato and Lettuce
Served with potato chips

DESSERT

Freshly Baked Cookies
39.00
Add Ice Cream with Chocolate Syrup \$2.00

AFTERNOON TEA

Minimum of 25 Guests

ASSORTED FINGER SANDWICHES

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

DESSERT

Scones with Devonshire Cream & Jelly & Assorted Miniature French Pastries
Assortment of Hot Teas
49.00

HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

HUMMUS & PITA

9.50 per person

SHRIMP COCKTAIL

10.50 per person

CRUDITES OF FRESH VEGETABLES

Ranch Dip

8.50 per person

CHARCUTERIE WITH CHEESES

15.00

IMPORTED & DOMESTIC CHEESE TRAY

With Crackers

13.50 per person

MARINATED LAMB CHOPS

With Rosemary Sauce

13.00 per piece

BAKED BRIE

With Walnut, Cranberries and, Crackers

11.00 per person (minimum 35)

BEEF SLIDERS

Cheddar cheese & Chipotle mayo

7.50 each – may add Fries \$1.50 per person

FLATBREAD

Choice of two \$9.50 per person

-Tomato Pesto Mozzarella

-Portobello, Fig, Blue cheese

TRAY PASSED

6.95 per piece

HOT HORS D'OEUVRES

Coconut Shrimp, Thai Chili Sauce

Mini Crab Cakes with Cajun Sauce

Spanakopita - Spinach, Cheese, Herbs & Spices

Vegetable Spring Rolls with Soy Sesame Dipping Sauce

Pot Stickers with Soy Dipping Sauce

Coconut Breaded Chicken Skewers with Thai Chili Sauce

Teriyaki Glazed Beef Skewers

Beef Wellington

Crab Stuffed Mushrooms

Parmesan Breaded Artichoke Heart Served w/ Marinara Sauce

COLD HORS D'OEUVRES

Seared Ahi on Crispy Wonton with Wasabi Aioli

Smoked Salmon Mousse on Crostini

Shrimp Ceviche 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

Prosciutto Fig, Blue cheese on a Crostini

Antipasto Skewers:

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

11/30/24 BCYC

**Prices do not include 20% club charge and 7.75% sales tax*

BCYC



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

MAC N CHEESE

Served with fruit

\$14.00 per child

VENDOR MEALS

DELI SANDWICH

Turkey or Ham served with Chips and Beverage

\$19.00 per person

BCYC

PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

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

Plated Menu 1

Choice of ONE item from each Course

First Course

House Salad with Italian Balsamic Vinaigrette

Or

Caesar Salad

Second Course

ENTREE

Roasted Chicken with a Port Truffle Sauce

Or

Grilled Salmon with Citrus Ginger Sauce

Third Course

DESSERT

Brownie a la mode

Or

New York Cheesecake

\$56.50 per person

BCYC

PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

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

Plated Menu 2

Choice of ONE item from each Course

First Course

SALAD

House Salad with Italian Balsamic Vinaigrette

Or

Greek Salad

Second Course

ENTRÉE

PLEASE CHOOSE ONE ENTREE

Chicken Stuffed with mushroom & cheese

Grilled Mahi with Pineapple Salsa and Lime Beurre Blanc

Teriyaki Glazed Salmon with Grapefruit Cucumber Salsa

Third Course

DESSERT

New York Cheesecake

Or

Crème Brulee Tart

\$59.50 per person

BCYC

PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

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

Plated Menu 3

Choice of ONE item from each Course

First Course

SALAD

House Salad with Italian Balsamic Vinaigrette

Or

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

Second Course

ENTRÉE

CHOICE OF TWO ENTREES

Teriyaki Glazed Salmon with Grapefruit Cucumber Salsa

Grilled New York Steak with Cabernet Reduction

Duo Filet of Beef and Chicken with Mushroom Truffle Sauce

Third Course

DESSERT

Crème Brulee Tart

Or

Chocolate Mousse Cake

\$68.50 per person

113/2024

*Prices do not include 20% club charge
and 7.75% sales Tax*

BCYC

PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

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

Plated Menu 4

Choice of ONE item from each Course

First Course

SALAD

CHOICE OF ONE SALAD

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

Mixed Greens, Roasted Beets, Prosciutto, and Fig Salad

Tomato Mozzarella Salad with Balsamic Reduction

Second Course

ENTRÉE

CHOICE OF TWO ENTREES

Sea Bass with Cilantro Lime Beurre Blanc

Pepper Crusted Filet with Cabernet Reduction

Duo Filet of Beef and Shrimp with Bordelaise Sauce and Tomato Chutney

Third Course

DESSERT

CHOICE OF ONE DESSERT

Chocolate Cake

Apple Tart Ala Mode

Crème Brulé Tart with Berries

\$76.50 per person

113/2024

*Prices do not include 20% club charge
and 7.75% sales Tax*

BCYC

PLATED DINNER SELECTIONS

Available 5:00 pm – 8:00 pm

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

Plated Menu 5

Choice of ONE item from each Course

First Course

SALAD

CHOICE OF ONE SALAD

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

Mixed Greens, Roasted Beets, Prosciutto, and Fig Salad

Tomato Mozzarella Salad with Balsamic Reduction

Second Course

ENTRÉE

Grilled Filet & Lobster Tail

Served with Cabernet sauce & Drawn butter

Or

Chilean Seabass

With Lobster Saffron sauce

Third Course

DESSERT

CHOICE OF ONE DESSERT

Chocolate Marquise Cake

Triple Chocolate cake

Opera cake

\$95.50 per person

BCYC



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

BCYC

BUFFET DINNER SELECTIONS

All selections include Iced Tea and Coffee

(Minimum of 25 Guests)



ALL AMERICAN BUFFET

SALADS

Mixed Greens with Balsamic and Ranch Dressing
Coleslaw & Pasta Salad
Fresh Fruit

ENTRESS

Hamburgers, Hot Dogs, Chicken,
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

\$45.00 per person

MEXICAN BUFFET

SALADS

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

ENTREES

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

DESSERTS

Ice cream & Churros

\$55.50 per person

BAHIA BUFFET

SALADS

Caesar Salad
Celery Remoulade & Shrimp Salad
Chinese Chicken Salad
Pearl Couscous & Vegetable Salad

ENTREES

Grilled Chicken with Mushroom Chardonnay Sauce
Roasted Salmon with Citrus Beurre Blanc

VEGETABLE & STARCH

Herb Garlic Roasted Potatoes
Sautéed Green Beans

DESSERTS

Assorted Pastry Display

\$58.50 per person

BACK BAY BUFFET

SALADS

Fresh Green Salad with Ranch & Balsamic dressing
Fruit Salad
Artichoke Cucumber tomato, olives with Feta Cheese
Salad

ENTREES

Grilled Chicken with Chardonnay Sauce
Blackened Mahi, Lemon Beurre Blanc
Herb Garlic Roasted Potatoes
Sautéed Vegetables

DESSERT

Freshly Baked Cookies & Brownies,
45.50

*Prices do not include 20% club charge
and 7.75% sales Tax*



ITALIAN BUFFET

SALADS

Mixed Greens with Balsamic Dressing
Tomato Mozzarella Salad
Antipasto Salad
Melon, Prosciutto, Arugula Salad

ENTREES

Chicken Cacciatore
Roasted Pork Loin, Marsala sauce
Fettuccini Alfredo
Herb Parmesan Polenta,
Grilled Zucchini Al Pomodoro

DESSERTS

Tiramisu & Cannoli
Freshly Baked Cookies

\$65.00 per person

THE CORINTHIAN

SALADS

Caesar Salad
Tomato, Cucumber, Spinach, Olives & Blue Cheese
Mixed Greens, Roasted Beets, pine nuts,
& Feta Cheese

ENTREES

Braised Beef Short Ribs
Salmon, with Lobster Saffron Sauce
Grilled Chicken with Chardonnay Truffle sauce
Scalloped Potatoes
Vegetable Medley

DESSERTS

Assorted Mini Pastries

\$74.50 per person

Chef's Station - Add on to Buffet
(\$175 Chef Fee)

Carving Station

Prime Rib

Au Jus, Spicy & Creamy Horseradish
20.00 per person

Consuming raw or uncooked meat, poultry, fish, or eggs may increase your risk of food borne illness

BCYC



CASH BAR PRICING

Well Cocktails	\$10
Call Cocktails	\$12
Premium Cocktails	\$13

CASH BAR PRICING

Glass of wine	\$10
Domestic Beer	\$9
Imported Beer	\$10
Soft Drinks	\$3
Juices & Bottled Water	\$3

BEVERAGE ENHANCEMENTS

Corkage Fee (Wine & Champagne)
Member Pricing- \$12.50/bottle (750ml)
Non-Member pricing \$18/ bottle (750ml)

Wine
BV Century Cellars - Chardonnay, Cabernet,
or Merlot
\$26/bottle

Champagne (Korbel)
\$36/bottle

Sparkling Cider (Martinelli's)
\$12/bottle

Bartender Charge
\$175/ per 50 guests

**Prices do not include 20% club charge and 7.75% sales tax*

BCYC

Additional Services/ Charges

Sundries/ Misc.

Room Rentals

Banquet Room
\$825

Lounge
\$555

Dining Room
\$595

Card Room
\$400

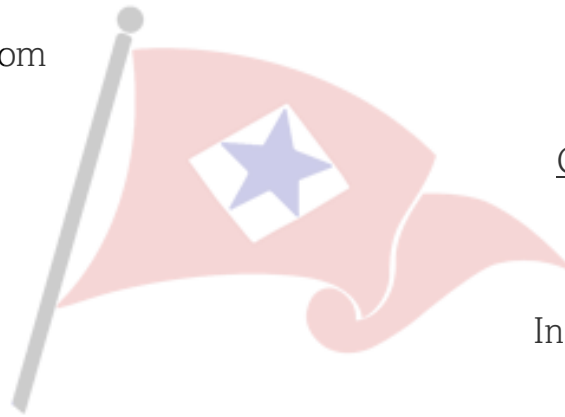
Board Room
\$250

Patio Rentals

Mid Patio
\$450

Pool Patio
\$500

Compass Rose
Patio
\$450



Valet Parking
Required for events 80 guests & above.

Cake Cutting/ Outside Desserts
\$3.50++ per person

Champagne Toast
House champagne
\$ 26 ++per bottle

Ceremony Set-up Fee
\$500

AV Fee
Includes TV's and Set-up
\$150

Round Acrylic Gold Chargers
(max in house 170)
\$1.50 per

White or Black Curtains
(As backdrop or around the room against
walls to create an elegant space)
Call for pricing

Complimentary Sundries

Permanent Dance Floor in Banquet
room

Choice of Wedding Arch
Single Candle Votives
Tables & Chairs
Plates

Silverware & Glassware
White Napkins
White Linen

*Additional cost may occur for special color
requests*

Microphone's & Podium

BCYC

Entertainment

DJ's

DJ Eddie-Audio Visual & Lighting

contact: 714-651-8013

Carcano DJ- Audio Visual & Lighting

Ryan Carcano

Office: 949-455-1296

Email: ryan@carcanodj.com , Website: www.carcanodj.com

Universal Sounds- Professional Music

DJ Vic

Contact: 949-292-1368,

Website: DJVICSUSOUNDS@YAHOO.COM

BAND'S/ LIVE MUSIC

Flashback HeartAttack-Live/ Rock Band

Contact: 949-771-9108, Email: 80covers@gmail.com

Website: RedLeather.com

Don Ross- Musician- Vocalist- Entertainer

Contact: 949-274-6595, Email: Donross4music@yahoo.com

Mariachi De Corazon- Mariachi Band

Contact: 323-434-2350 OR 323-383-7762

BCYC

Bakeries

The Baking Fool

Contact: Larry Sanchez

714-650-0595

Website: www.thebakingfool.com

Instagram: thebakingfool

Simply Sweet Cakery, Brooke Corpus

714.444.2278

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

www.simplesweetcakery.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



BCYC

Event Planning/ Design



California Dreamin' Weddings & Events, Karen Kupke

karen@californiadreaminweddings.com

949.444.3754

Californiadreaminweddings.com

Corona del Mar Florist

3337 East Coast Hwy · (949) 673-8270

OC Flowers & Events

949-433-4350

17921 Sky Park Circle

Building 28 Suite G, Irvine, CA 92614

www.ocflowersandevents.com

Instagram: @ocflowersandevents

Faux Flower Walls

Wonderwall OC

714-655-6346

Check out their Instagram! @wonderwalloc

Balloon Arches & MORE

Party with the Mami

Owner- Desiree Vargas

partywiththemami@gmail.com

Check out their Instagram!- @partywiththemami