

The Buffalo Yacht Club

Banquet Menu

The Buffalo Yacht Club welcomes anniversaries and birthdays, rehearsal dinners and weddings as well as all other social events, corporate meetings, luncheons and dinners.



Creating Buffalo's most memorable waterfront events since 1860!

Buffalo Yacht Club
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Menus also available on line: www.buffaloyachtclub.org

For more information about Banquets call 716.883.5900 or email
banquets@buffaloyachtclub.org



Buffalo Yacht Club Banquet Policies and Guidelines

The Buffalo Yacht Club requires a non-refundable deposit to confirm your event. Deposits for weddings and large functions are \$1000.00. Smaller events (50 people or less) require a \$500.00 deposit. This deposit will be applied to your final bill. Functions canceled less than 30 days before the scheduled event will also be charged a cancellation fee of 20% of the estimated charges for the event in addition to the deposit. Functions cancelled 7 days or less before the event will be required to pay 60% of the estimated charge in addition to the deposit.

An 18% service charge which is paid directly to our staff, and 8.75% sales tax will be added to all charges related to your event, in addition to a 10% room charge for non-members. Non member charges apply to anyone who is not a current member of the BYC, including members of reciprocating clubs.

A \$5000.00 minimum is required when booking the Upper Deck for a Saturday Evening. Sections of the Upper Deck may be reserved, for smaller gatherings, with an understanding that member dining will also be taking place. Club Management has the right to move any event to another area of the club if a conflict should arise. You will be notified in advance if that scenario should occur.

A valet is required for all parties 30+ people at an additional charge.

A final count is necessary seven business days prior to the function and this number will be used as a guarantee. Your billing will be based on actual attendance or the guarantee, whichever is greater. The host of the event will provide place cards indicating the meal choice of each of their guests. The club reserves the right to charge a service charge for the setup of any room with extraordinary requirements. Final payment is due 48 hours before your function with any additional charges due within 7 days following the event unless prior arrangements have been negotiated. You may increase your count after the seven day guarantee, but you may not decrease it. All increases must be made within 48 hours of the event. All prices quoted in advance are subject to change to meet increases in the cost of goods and services, with notice given one month prior to the event. Tax exempt certificates must be filed ten days prior to the scheduled event.

All food and beverages consumed on the premises of the Buffalo Yacht Club must be prepared and served by the BYC. No food or beverages (with exclusion of a cake) will be allowed to be brought in or taken out of the facility without express permission from the management.

All decorations for your event must conform to Buffalo city codes and fire ordinance rules. All décor must be approved in advance by the Food and Beverage Manager. The use of confetti or rice is not allowed on the club premises or in the club's parking lot. There will be a \$75 clean up fee if confetti or rice are used. Since the BYC is a private club, it's members have use of the lower bar at all times during functions. The designated parking spaces must not be used at any time. A valet is available for an extra charge. The BYC will not be responsible for any articles left in the building or for loss or damage to any property of any kind, including vehicles left on Club property. Liability for damages to the property incurred during your function will be charged accordingly.

Although there is no official dress code at the Club, we ask that all guests be properly attired. Baseball caps, tee Shirts and ripped jeans are not permitted.

I understand and agree to the above requirements.

Clients Name _____ Address _____

Date of Event _____ Sponsoring Member _____

Client's Signature _____ Date _____

Club Representative's Signature _____ Date _____





Breakfast and Brunch

Brunch:

**\$34 per person
(40 person minimum)
Fee for bartender — \$75
Fee for outside bartender — \$100**

Coffees, teas and juices
Danishes & muffins with whipped butter
Fruit display
Egg frittata with ham and cheddar or mushrooms and vegetables
 -OR- scrambled eggs, plain or with cheese and peppers
Bacon and breakfast sausages
Waffles
Warm maple syrup

Additional Enhancements:

Smoked Salmon display with onions, hard boiled eggs and capers
 — add \$12 per person
 Eggs Benedict with Hollandaise
 — supplement \$7 per person
Stuffed French Toast, with berries and cream cheese
 — supplement \$6 per person

Roasted Beef Tenderloin Carving Station
 —add \$22 per person
Roasted Turkey Breast Carving Station
 —add \$14 per person

There will be a \$75 chef's fee for the carving station

Additional Beverage Options:

Mimosas or Bloody Marys
 — \$8 each



Luncheons

Cold Luncheon Buffet:

Fee for bartender — \$75

Fee for outside bartender — \$100

\$29 per person

30 person minimum

50 person minimum on Sundays

Salads — Choose Two (2):

House Salad

greens with pickled onions, carrots, cucumbers
and choice of dressing

Home Style Potato Salad

with mustard dressing, celery and hard boiled egg

Pasta Salad

with julienned vegetables, Kalamata olives, roasted eggplant
and vinaigrette

Sandwiches — Choose Three (3)

Chicken Caesar Wrap

Turkey

with cranberry mayo on a roll

Smoked Ham and Cheddar

with honey-Dijon mayo, lettuce and tomato on whole
wheat

White Tuna Salad

with celery, red onions and lemon mayo in a spinach wrap

Grilled Vegetable Wrap

with peppers, mushrooms, eggplant and provolone

Cookies, coffee and tea — add \$5 per person



Hot Luncheon Buffet

\$36 per person
30 person minimum
50 person minimum on Sundays
Fee for bartender — \$75
Fee for outside bartender — \$100

Assorted rolls, whipped butter, and house salad included

Choose Two (2):

Maple Ginger Glazed Salmon

Chicken Piccata

Sliced Top Round of Beef

with pan sauce and horseradish

Sliced Roasted Turkey Breast

with sage gravy

Dijon Mustard Crusted Pork Loin

Chicken Parmesan

Lasagna

with ricotta, spinach and basil, tomato basil sauce (v)

Penne with Vegetables and Parmesan

in a light cream sauce (v)

Herb Crusted Sliced New York Strip Loin

with cognac demi glace

—add \$5 per person

Chef's choice of potato and seasonal vegetable

Dessert:

Cookies and Brownies

Includes coffee and tea station

Served Luncheon:

— Sit Down —

Available from 11am-3pm

\$28 per person

30 person minimum

50 person minimum on Sundays

Fee for bartender — \$75

Fee for outside bartender — \$100

Choices must be given seven (7) days before event

All are served with warm rolls and butter.

Choose Two (2):

Caesar Salad

classic Caesar topped with a sliced, grilled chicken breast

-OR-

Grilled Salmon

Cobb Salad

with chicken, bacon, eggs, tomato, olives, avocado
and blue cheese

Bistro Salad

greens with roasted chick peas, crumbled gorgonzola, pickled
onions, grape tomato, and crispy bacon topped with seared
salmon -or- grilled chicken.

Sliced Herb Crusted Strip Loin

on a bed of greens with gorgonzola cheese, grilled onions,
cherry tomatoes and avocado
—supplement \$5 per person

Smoked Salmon Tartine

open faced on whole grain bread, boursin cheese spread, pickled onion,
avocado, and greens.

Dessert:

Cookies and Brownies

Includes coffee and tea station



Hors D'oeuvres

Hors D'oeuvres:

Minimum 25 of each type

\$3.00 Per Piece

Caprese on a skewer
Vegetable quesadillas
Spanakopita
Roasted tomato bruschetta with mozzarella
Spicy Asian meatballs with hoison sauce or stroganoff
sauce Deviled eggs with smoked salmon and chives
Pigs in the blanket with whole grain mustard sauce

\$3.50 Per Piece

Vegetable stuffed mushrooms
Clams casino
Vegetable pot stickers
Chicken Quesadillas
Sausage and cheese stuffed sweet peppers
Vegetable spring rolls with sweet chili
sauce

\$4.50 Per Piece

Coconut shrimp with pina colada sauce
Bacon wrapped scallops
Tuna Tartare with wasabi mayo on a wonton
Arancini with vegetables
Mini crab cakes with spicy remoulade sauce
Crostini with beef strip loin, port onion jam,
Prosciutto wrapped asparagus
Miniature beef wellington in puff pastry



Stationary Hors d'oeuvres:

BYC Traditional Display

\$8 per person

vegetables, cheese, pepperoni, olives, dips, crackers and breadsticks

Antipasto Display

\$12 per person

cheese, Italian meats, olives, roasted peppers, artichoke hearts and cherry tomatoes, with dips and bread sticks

Smoked Salmon Display

\$16 per person

with mustard sauce, capers, red onions, hard boiled egg, dill and pumpernickel

Shrimp Display

\$4.50 per piece

shrimp displayed on ice, with house made cocktail sauce and lemons

Seafood Display

Market Price

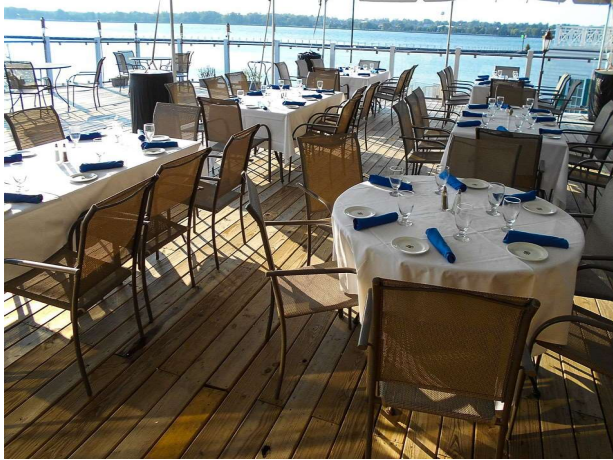
oysters on the half shell (OTHS), oysters Rockefeller, clams OTHS, clams casino, crab claws and scallop ceviche

Artisan Cheese Display

\$16 per person

artisan cheeses, crusty bread, dried fruits, and nuts







Food Stations, Buffets & Sit Down Dinners

Buffets:

Prices are per person
35 person, 3 station minimum
\$75 charge for each carver
Fee for bartender — \$75
Fee for outside bartender — \$100

Carved (served with red skinned potato)

Roasted Beef Tenderloin

with caramelized onions, horseradish cream and small rolls,
some week — \$23

Roasted Strip Loin

with horseradish, horseradish cream and small rolls — \$20

Roasted Turkey Breast

with cranberry mayo and rolls — \$14

Pork Loin

Herb roasted with apple fennel chutney — \$12

Roasted Faroe Island Salmon

with dill mustard sauce — \$15

Salad Bar — \$10

Romaine and Mixed Green Salad

Chic peas, crumbled blue cheese, chopped hardboiled eggs,
crumbled bacon, cucumbers, pickled onions, tomato and croutons.
Your choice of two (2) dressings.

Pasta Station (served with garlic bread) — \$12

Choose Two (2):

Penne

with tomato-basil sauce

Orrechiette

with olive oil and garlic

Tortellini

with tomato-basil sauce *OR* alfredo sauce

Vegetable Lasagna

with eggplant and ricotta, tomato basil sauce (V)

Farfalle

with salmon and spinach (V)

Add meatballs, and veal with tomato sauce and parmesan cheese on
the side — \$3

Buffalo Buffet:

Prices are per person
35 person minimum
50 person minimum on Sundays
Fee for bartender — \$75
Fee for outside bartender — \$100

Choose Two (2):

BYC House Salad

with cucumbers, red onion, tomatoes, carrots
and House Red Wine Vinaigrette

Caesar Salad

with romaine, garlic croutons, asiago

Broccoli Salad

with golden raisins, bacon and red onions

Red Skinned Potato Salad

old world style with a mustard dressing

Creamy Coleslaw

Farfalle Pasta Salad

with vegetables and vinaigrette

Choose Three (3) — \$36

Mini Sliced Beef on Weck

with horseradish cream

Chiavetta's Style Chicken

Fish Fry Fingers

with tartar sauce

Cheese Pierogis

with caramelized onions

Italian Sausage

with sautéed peppers and onions

Tortellini

with tomato basil, or alfredo sauce



Buffet Dinners:

Prices are per person
Minimum 35 People
50 person minimum on Sundays
Fee for bartender — \$75
Fee for outside bartender — \$100

House-or-Caesar salad, warm bread and butter included

Choose Two (2) — \$45:

Faroe Island salmon

bourbon brown sugar glaze

Chicken Piccata

with lemon-caper sauce

Chicken Florentine

with Spinach and a light Cream Sauce

Mustard Crusted Pork Loin

with bourbon barbecue sauce

Roasted Brined Turkey Breast

with sage gravy

Vegetable Lasagna

with spinach, and ricotta, with tomato basil sauce (v)

Roasted Strip Loin

caramelized onions and demi glace

— \$5 supplement

Roasted Herb Crusted Beef Tenderloin

with bearnaise sauce, horseradish cream and caramelized onions

— \$10 supplement

Accompanied by Chef's choice of seasonal vegetable & potato

Dessert:

Cookies and Brownies

Includes coffee and tea station



Sit-Down Dinner Menu:

Prices are per person
Fee for bartender — \$75
Fee for outside bartender — \$100

Atlantic Salmon — \$36

with bourbon-maple glaze

Frenched Chicken Breast — \$34

stuffed with feta, spinach and sundried tomatoes

Chicken Milanese — \$29

topped with an arugula salad with cucumber,
tomato, pickled onion and a light lemon dressing.

8 oz. Grilled Filet Mignon (\$48) —OR— 12 oz. NY Strip Steak (\$44)

with Rosemary Demi

add butter poached lobster tail —MarketPrice

Pork Au Poivre — \$38

dijon sherry sauce

Surf and Turf — \$60

8 oz. Filet Mignon and two Jumbo grilled shrimp

Farro Bowl — \$24

with chickpeas, cucumber, onion, feta and green goddess dressing,
served with a crispy pita

Pasta & Shrimp — \$35

Linguini, arugula, and grape tomato in a garlic, lemon,
butter, and white wine sauce.

Vegetable Stuffed Portobello Mushroom — \$26

Alaskan Halibut — \$44

with red pepper relish

Eggplant Napoleon - \$25

Fried eggplant with tomato, mozzarella and basil with house made
tomato sauce

Accompanied by Chef's choice of seasonal vegetable & starch





Banquet Bar Menu

Pricing is per person

Domestic Beer/House Wine Package

One Hour	\$20.00
Two Hours	\$25.00
Three Hours	\$32.00
Four Hours	\$36.00

Call Liquor Package

One Hour	\$30.00
Two Hours	\$33.00
Three Hours	\$40.00
Four Hours	\$44.00

House Liquor Package

One Hour	\$24.00
Two Hours	\$29.00
Three Hours	\$35.00
Four Hours	\$39.00

Premium Liquor Package

One Hour	\$34.00
Two Hours	\$40.00
Three Hours	\$46.00
Four Hours	\$54.00

Fee for bartender — \$75

Fee for outside bartender — \$100

Plastic glasses will be used for outside bar

Only 1 drink per customer at a time

The BYC has a no shot policy