



Banquet and Catering Menu

*All Prices are subject to 18% Service Charge and 8.75% Sales Tax
13900 Palawan Way, Marina del Rey, CA 90292 310-823-4664 Direct 310-821-1346 Fax*

Hors D'oeuvres

Cold

	<i>Price per Person</i>
<i>Smoked Salmon Toast Points, Caviar</i>	<i>\$4.75</i>
<i>Baby Red Potato with Crème Fresh and Caviar</i>	<i>\$3.50</i>
<i>Bruschetta Fresh Tomato Basil and Garlic</i>	<i>\$3.25</i>
<i>Grilled Asparagus with Prosciutto</i>	<i>\$3.75</i>
<i>Bruschetta with Brunoise of Vegetable and Parmesan Cheese</i>	<i>\$3.25</i>

Seafood

<i>Chilled Shrimp, Cocktail Sauce</i>	<i>\$4.25</i>
<i>Crab Claws, Tomato Horseradish Sauce</i>	<i>\$4.25</i>
<i>Blinis with Caviar and Sour Cream</i>	<i>\$3.95</i>

Hot

<i>Mini Quiche Lorraine</i>	<i>\$3.95</i>
<i>Smoked Salmon Quiche with Chives</i>	<i>\$4.25</i>
<i>Shrimp and Scallop Kabob, Mango Salsa</i>	<i>\$4.95</i>
<i>Coconut Fried Shrimp, Sweet and Sour Sauce</i>	<i>\$3.95</i>
<i>Lump Crab Cakes, Spicy Remoulade</i>	<i>\$4.25</i>
<i>Breaded Artichoke Hearts with Goat Cheese</i>	<i>\$3.95</i>
<i>Danish Meatballs</i>	<i>\$3.50</i>
<i>Chicken Satay with Thai Peanut Sauce</i>	<i>\$4.25</i>
<i>Beef Satay with Teriyaki Glaze</i>	<i>\$4.25</i>
<i>Spicy Chicken Wings</i>	<i>\$3.25</i>
<i>Vegetable Tempura</i>	<i>\$3.25</i>
<i>Carpaccio and Arugula on a Crostini with Parmesan</i>	<i>\$4.95</i>
<i>Chunky Parmesan Balls</i>	<i>\$3.25</i>
<i>Baby Lamb Chops with Herb Sauce</i>	<i>\$4.50</i>
<i>Vegetable Spring Roll, Sweet and Sour Sauce</i>	<i>\$3.95</i>

Display Stations
(25 Person Minimum)

Vegetable Crudités with Assorted Dips

Imported and Domestic Cheeses with Gourmet Breads and Crackers

Seasonal Fresh Fruit and Assorted Berries

Breakfast

(All breakfast options include the following beverages)
Assorted Chilled Juices - Orange, Cranberry, Grapefruit and Tomato
Freshly Brewed Regular and Decaf Coffee and Assorted Teas

American Continental

Croissant and Danish Pastries

Seasonal Fresh Fruit

\$14.95 Per Person

Executive Breakfast

Croissant, Danish Pastries and Scones

Seasonal Fresh Fruit

Lox and Bagels

\$18.95 Per Person

Fitness Breakfast

Bran Muffins, Granola and Assorted Berries

Low Fat Yogurts

Seasonal Fresh Fruit

\$18.95 Per Person

(25 Person Minimum)

(All breakfast options include the following beverages)

Assorted Chilled Juices - Orange, Cranberry, Grapefruit and Tomato

Freshly Brewed Regular and Decaf Coffee and Assorted Teas

Breakfast Buffet

Scrambled Eggs

Thick-cut Bacon and Chicken Sausage Links

Country Potatoes with Rosemary

Seasonal Fresh Fruit

Lox and Bagels, Assorted Danishes, Croissants

\$22.95 Per Person

Brunch Buffet

(75 Person Minimum)

Thick-cut Bacon and Chicken Sausage Links

Country Potatoes with Rosemary

Scrambled Eggs

French Toast, Pancakes, Cheese Blintz

Seasonal Fresh Fruit Platter

Lox and Bagels, Assorted Danishes, Croissants

Platter Composed Salads:

Chicken Waldorf, Marinated Beet Caesar, Chinese Chicken Salad

\$39.95 Per Person

Stations

(25 Minimum Person)

Omelet Station with Onions, Mushrooms, Chicken - Add \$7.95 Per Person

Assorted Cheeses, Ham and Tomatoes - Add \$9.95 Per Person

Carving Station with your Choice of Roast Beef, Turkey or Ham - Add \$9.95 Per Person

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*Lunch
(Cold Items)*

*Lamb Chop Salad
\$18.95*

*Seafood Salad
\$18.95*

*Caesar Salad with Grilled Breast of Chicken or Blackened Salmon
\$18.95*

*½ Papaya, Avocado or Pineapple stuffed with
Chicken Salad, or Tuna Salad, or Ceviche Shrimp Salad
\$18.95*

*Salad Nicoise with Fresh Grilled Tuna
Kalamata Olives, Eggs, Tomatoes, Onions and Potatoes
\$19.95*

*Cold Poached Salmon with Dill Sauce, Cucumber
Salad and Fresh Asparagus
\$19.95*

Add Soup to your Luncheon!

*Matzo Ball Soup or Tomato Basil
\$6.95*

*Lunch
(Hot Items)*

*Herb Roasted New Zealand Rack of Lamb
Served with Risotto
\$ 24.95*

*Breast of Chicken stuffed with Goat Cheese, Pine Nuts and
Sun Dried Tomatoes, Basil, Vinaigrette
\$ 21.95*

*Grilled Fresh Salmon with Tarragon, Florentine
Sautéed Spinach, Risi Bisi, Sauce Béarnaise
\$ 23.95*

*Blackened Sea Bass with Fresh Mango, Corn Salsa
\$ 23.95*

*Milk fed Veal Scaloppini with Mushrooms, Chives,
White Wine and Butter
\$ 24.95*

*~~~All Hot Entrees are served with Fresh Seasonal Vegetables
and a rice or pasta accompaniment~~~*

Dinner

(Three Course Meal - Price Inclusive of Salad, Entrée and Dessert.)

Salads

(Choice of One)

Belgian Endive with Watercress, Walnuts, Balsamic

~~Add Bay Shrimp~~

\$2.50

Traditional Caesar Salad

Roasted Pear Salad

Salad Caprese

Sliced Red & Yellow Tomatoes, Buffalo Mozzarella, Fresh Basil

Balsamic Vinaigrette

*Dinner Entrees
(Meat and Poultry)*

½ Roasted Chicken with Herbs

\$39.95

Chicken Piccata with Capers Lemon Sauce

\$39.95

Pecan Crusted Breast of Chicken Sautéed

with a Cranberry Reduced Marsala

\$39.95

Roasted Rack of New Zealand Lamb with Fresh Herbs

Or

Grilled Double Lamb Chops

\$45.50

Grilled Provimi Veal Chops with Rosemary

Button Mushrooms au jus

Or

Roasted Rack of Veal Glace

\$56.95

Roasted Prime Rib of Beef, Yorkshire Pudding, Masked Port

\$54.95

Grilled Filet Mignon

(Choice of Sauce: Béarnaise, Bordelaise, Green Peppercorn)

\$54.95

Grilled Prime New York Steak

(Choice of Sauce: Béarnaise, Bordelaise, Green Peppercorn)

\$54.95

Dinner (Continued)

Seafood

*Poached Alaskan Halibut
(Sautéed, Hollandaise Sauce, or Sauce Choron)*

\$52.95

Grilled Salmon Filet, Fresh Butter Chives Sauce

\$52.95

*New Zealand John Dory
Sautéed with Mushrooms & Bay Shrimps*

\$53.95

Break Menu

Mid-Day Snacks

Assorted Cookie Platter

\$5.95 Per Person

Popcorn

Assorted Nuts

Chips and Dip

\$4.95 Per Person

Beverage Bar

*Assorted Soft Drinks, Juices, Bottled Water,
Coffee - Regular and Decaf, and Assorted Teas*

\$5.95 Per Person

Dessert

Tarte Tatin with Vanilla Bean Ice Cream

Lemon Meringue Tarte

Florentine Tulip with Sherbet

Tiramisu

Dolce De Leche Cheesecake

Fruit Sorbet with Fresh Berries

Fresh Mixed Berries

Warm Flowerless Chocolate Cake, Crème Anglaise

Crème Brulee

Beverages

Beer

Domestic	\$3.95
Imported	\$4.95

Spirits

Well	\$6.50
Call	\$7.50
Premium	\$9.25
Super Premium	\$12.00

Red Wine

(By The Glass / Bottle)

House Cabernet	\$7.00 / \$20.00
Premium Cabernet	\$9.00 / \$27.00
House Merlot	\$7.00 / \$20.00
House Pinot Noir	\$8.00 / \$22.00
House Zinfandel	\$8.00 / \$22.00

White Wine

(By The Glass / Bottle)

House Chardonnay	\$6.00 / \$20.00
Premium Chardonnay	\$7.00 / \$27.00
House Sauvignon	\$6.00 / \$22.00

Sparkling Wine

Stanford Champagne	\$6.50 (Split)
Wycliff [CA] N.V.	\$16.50 (Bottle)
Kenwood Champagne	\$22.00 (Bottle)

Non-Alcoholic Beverages

Juices	\$2.75
Sodas	\$2.00 + 1 Refill
San Pellegrino	\$3.00
Various Blended Virgin Drinks	\$4.00

Corkage Fee - \$7.00 per Bottle

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General Event Policies

Scheduling and Reservations

Event space must be reserved with the Office Manager. Food and Beverage services must be contracted with the Food & Beverage Manager. Private events may only be held in the room they were contracted for, and do not have the right to utilize other areas of the club. Exclusive use of the Club will not be permitted during normal operating hours.

Club Sponsored Event

The Rear Commodore or Board of Directors may approve events associated with a race, regatta, or Yachting Association. Participating non-members may attend these associated events, payment may be collected and dinner and drink tickets sold. Club sponsored events may be required to have Valet Parking and/or Security at the discretion of the Rear Commodore. The committee sponsoring the event will be responsible for the charges.

Private Member Event

Private events must be hosted and paid for solely by DRYC Members and the event may not be publicized as an organizational event. The sponsoring Member must host and be present for the event's duration, and will be responsible for valet parking/and or security charges at the discretion of the Rear Commodore. (DRYC will contract for these services.)

Private Event Approval

The Rear Commodore has the authority to approve all private events not considered disruptive to regular club activities. The Board of Directors must approve any event considered to be disruptive to the normal activity of the club (i.e., Main Dining Room events on a Friday, Saturday and Sunday Night).

Valet Parking

Valet Parking is required for all events with more than 50 attendees for a fee of \$225.00 (based on 4-hour event). Events with more than 100 attendees will be charged a fee of \$350.00. Valet Parking will be billed as a separate item on your statement and will reflect the amount due on the Valet Company. All fees for Valet are approximate, and may vary depending on the length of the event and the actual number of attendees.

Financial Responsibility and Deposits

Members are financially responsible for their sponsored event and must sign and complete a Banquet Event Order fourteen (14) days prior to the event. Any event estimated to exceed \$1,000.00 would require a 50% deposit due upon signing or event will not be considered confirmed. Events estimated under \$1,000.00 will not be required to submit a deposit and will be considered confirmed at the time of approval. Any balance will be due on the date of the event. Events may be charged to the Member's account or paid by personal check only. Credit cards will not be accepted. Any cancellation within seven (7) days of the event will be charged a 50% cancellation fee. No significant changes without F&B Director approval will be accepted within seven (7) days of the event. Members will be responsible for informing DRYC of the minimum number of attendees (7) days prior to the scheduled event. Final billing will be at least this number. All remaining food, beverage, and additional estimated charges (taxes service charges, other contracted charges) will be paid not later than (5) days prior to the event. Any additional charges incurred during the event will be due immediately. Any Member failing to remit payment within (5) days after being billed final amount will be considered delinquent and posted.

Prices and Minimums

The Main Dining Room requires a minimum of 100 people charged to the event. Events include use of all contracted rooms for a maximum of four (4) hours. Additional hours will be charged to the Member at the rate of \$100.00 per hour. Club catering menus are available with pricing information. Prices are subject to change.

****Outside Catering***

Any event requesting outside catering (due to dietary requirements such as kosher laws) will be billed \$2,500.00 in addition to the Room Rate.

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