



73 South 68th Street  
Niagara Falls, NY 14304

716/283-3080

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Banquet Menu

REVISED 6/11/2024

THE LASALLE YACHT CLUB  
73 South 86<sup>th</sup> Street  
Niagara Falls, New York 14304  
Reservation Request for Private Function

Name of Event: \_\_\_\_\_

Member Sponsoring the event: \_\_\_\_\_

Date of the Event: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Event Name / Organization

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

Phone# \_\_\_\_\_

Number of Guest: \_\_\_\_\_

River Room: \_\_\_\_\_

Pavilion: \_\_\_\_\_

Starting Time: \_\_\_\_\_

Ending Time: \_\_\_\_\_

Type Bar:

Packages: House \_\_\_ Call \_\_\_ Premium \_\_\_ Beer, soda, wine \_\_\_

Cash or Tab Bar \_\_\_\_\_

Reservation Request Deposit is \$200.00 PAID Date: \_\_\_\_\_ Not Refundable  
once Approved

This request must be Approved prior to a date being reserved.

Upon approval a contract will be reviewed with you for your signature.

**The Chart Room, Patio and Docks are off limits to your guests.**

Under 50 Vice Commodore: \_\_\_\_\_ Approved/Disapproved

BOARD: APPROVED/DISAPPROVED Commodore signature: \_\_\_\_\_

## **Additional Service Charges**

1. \$75 for carving station
2. \$75 for bartender
3. Set up and take down and clean up under 50 \$150, 50-100 \$250, 100-150 \$350
4. Set up and take down and clean up wedding \$500
5. Table linen included
6. Napkins included
7. White glove service \$15 per server
8. Pavilion rental \$200.00

# Shower or Brunch Buffets

Minimum 50 people

## Soups

Minestrone, Cream of Mushroom or Broccoli-Cheddar  
5.50 cup

## Salads

### LYC House

Tossed greens topped with tomatoes and cucumbers  
(Standard salads for all sit-down lunches no charge)

### Classic Caesar

Crisp romaine lettuce tossed with Caesar dressing, garlic, croutons and  
Romano cheese  
6.99

## Luncheon Buffets

(All buffets served with rolls and butter, coffee and tea)  
Minimum 50 people

## The “Galley” Brunch Buffet

Fresh Fruit

Scrambled Eggs

Home Fries

Chicken a la King

Bacon

Baked Ham

Assorted Muffins/Pastries

Chilled Juices: Orange, Grapefruit, Pineapple, Tomato

21.99 Per Person

## **The “LYC” Classic Brunch Buffet**

Chilled Juices

Fresh Fruit

Pastries/Muffins/Bagels w/cream cheese

Carved Roast Beef

Carved Honey Glazed Ham

Grilled Chicken

Seafood Newburg

Scrambled Eggs

Bacon

Vegetable & Potato

27.99 Per Person

## **Down The Rapids Buffet**

Cheesy Minestrone soup

Caesar salad bar including fresh romaine, croutons, asiago cheese

Marinated Roma tomato and red onion salad

Tender Chicken Cacciatore

Tortellini with Alfredo sauce

Provençal medley vegetables

Garlic bread

22.99

## **Lite Buffet**

Chicken Wings w/bleu cheese

Celery & Carrot Sticks

French Bread Pizza

Roast Beef au jus

Fresh Vegetable Tray w/dips

Fresh Relish Tray

Rolls

24.99 Per Person

## **Traditional Picnic**

Sahlen Hot Dogs  
Hamburgers  
Italian Sausage w/Peppers & Onions  
Fresh Rolls & Condiments  
Potato Salad  
Macaroni Salad  
Baked Beans  
Cheesy Potatoes  
Coffee & Tea  
20.99 Per Person

## **Bar-B-Que Picnic**

Grilled BBQ Chicken & Ribs  
Tossed Garden Salad w/dressings  
Pasta Salad  
Salt Potatoes  
Corn on The Cob  
Rolls, Butter  
Coffee & Tea  
29.99

# Lunch Selections

All Lunches served with rolls and butter, choice of soup or salad, potato, rice or pasta and vegetables, coffee and tea  
Minimum 50 people

## ~ Chicken Marsala ~

Charbroiled breast of chicken topped with a mushroom wine sauce  
19.50

## ~ Pasta Primavera ~

A selection of fresh vegetables and fettuccine tossed in a light pesto sauce 17.50

## ~ Beef Stroganoff ~

Tender beef tips with onions and mushrooms in a tangy sauce served over egg noodles 19.50

## ~ Open Steak Sandwich ~

An 8oz strip steak grilled to perfection, topped with sautéed onions, mushrooms and fresh spinach 24.50

## ~ Chicken a la King ~

Tender chicken tips with onions, mushrooms and peppers in a wine sauce served over puff pastry 19.50

## ~ Chicken Caesar ~

Grilled chicken breast, over romaine lettuce with the LYC's special dressing 17.50

## ~ Broiled Lemon Pepper Haddock ~

10oz. fresh haddock broiled in white wine 20.50

## ~ Chicken Francaise ~

Tender breast of chicken egg-battered, sauteed and finished with a lemon sauce 19.50

## ~ Chicken Florentine ~

Sauteed chicken breast topped with asiago spinach sauce  
19.50

# Hors D'œuvres

Butler served add \$15 charge per server  
All are 50 counts

- Meatballs, Swedish, Italian or Barbecue 60.00
- Stuffed Mushrooms-choice of: Boursin cheese, seafood, spinach,  
sausage 110.00
- Scallops & Bacon-choice of: plain, barbecue or teriyaki 200.00
- Clams Casino.... market pricing
- Chilled Shrimp Cocktail 145.00
- Rosemary Lamb Chops 235.00
- Bruschetta Bread 65.00
- Pork Pot Stickers with teriyaki dipping sauce 130.00
- Beef Satay with teriyaki dipping sauce 125.00
- Chicken Satay with peanut dipping sauce 100.00
- Chicken Quésadillas 82.00
- Mini Gourmet Pizzas 85.00
- Mini Assortie Quiche 125.00
- Ham Rolls with cream cheese and chives 90.00
- Chicken Wings- hot, medium, mild or BBQ 100.00
- Pumpnickel Round with onion dip, 80.00 each

## Fresh Fruit Display

\$4.00 per person

## Assorted Cheese Display

\$4.00 per person

## Fresh Vegetable Display

\$3.00 per person

White glove service 15.00 per server.

# Dinner Buffet Selections

Minimum 50 people  
All buffets include rolls and butter, coffee and tea

## Traditional Buffet

Antipasto Salad  
Pasta Salad  
Carved Roast Beef au jus  
Carved Pork Loin with Gravy  
Tortellini Alfredo  
Choice of potato  
Choice of vegetable  
Seasoned Oven Roasted Chicken  
Italian Style Haddock  
31.99

## The LYC Basin

Tossed salad with assorted dressings and condiments  
Fresh Fruit Platter  
Grilled Vegetable Pasta Salad  
Carved Roast Beef with au jus  
Carved Turkey with Pan Gravy  
Baked Penne Pasta with Marinara and Cheese  
Choice of potato  
Choice of vegetable  
Chicken Florentine  
Seafood Newburg with Rice Pilaf  
36.99

## **Executive Buffet**

Served Caesar Salad  
Antipasto Display, Fresh Fruit Platter,  
Carved Prime Rib with Bordelaise Sauce,  
Carved Stuffed Pork Loin with Hickory Sauce,  
Vegetable Lasagna,  
Au Gratin Potatoes  
Fresh Sautéed Seasonal Vegetables,  
Chicken Parmesan,  
Poached Salmon with Lemon Sauce  
43.99

## **The Niagara**

Choice of Two Meats  
Baked Penne Reigate  
Parsley Potatoes  
Vegetable Du Jour  
Relish Tray  
Tossed Garden Salad  
Fresh Rolls & Butter  
Coffee, Tea, Decaf  
Ice Cream Sundae

24.50

\$6.00 per person for each additional meat

## **Meat Choices**

Breaded Pork Chops	Breaded Pork Chops	Oven Roasted Chicken
Turkey Breast in Gravy	Chicken Parmesan	Meatballs in Sauce
Roasted Pork Loin	Italian Sausage in Sauce	Baked Ham

# **Dinner Selections**

Dinners Include  
House salad, potato, vegetables, rolls, butter, coffee and tea  
Minimum 50 people

## **Salads**

### **LYC House**

Tossed greens topped with tomatoes and cucumbers

### **Caesar**

Crisp romaine lettuce tossed with Caesar dressing, garlic, croutons and  
Romano cheese 6.99

## **Soups**

Minestrone, Cream of Mushroom or Broccoli-Cheddar  
5.50 cup

## **Dinner Entree**

- Baked Salmon with dill sauce 29.99
- Chicken Cordon Bleu with hollandaise sauce 25.99
- Chicken Florentine with 3-peppercorn sauce 25.99
- Chicken Parmesan served with penne pasta 25.99
- 6oz Filet Mignon with demi-glace 38.99
- Chicken Marsala 25.99
- Grilled 12oz USDA New York Strip 36.99
- Slow-Roasted 12oz Prime Rib of Beef au jus 38.99
- Roasted Pork loin with dressing/gravy 22.99
- Roasted Sliced Sirloin with Madeira sauce 34.99
- Roasted Beef Tenderloin Bordelaise 38.99
- Stuffed Haddock topped with seafood sauce 22.99

## **Dinner Accompaniments**

### **Potatoes**

- Oven Roasted Reds
- Au Gratin
- Sweet Mashed
- Rice Pilaf
- Red Smashed
- Garlic Mashed

### **Vegetables**

- Green Beans & Carrots Almondine
- Fresh Broccoli
- Italian Seasoned Fresh Squashes
- Honey glazed Baby Carrots

## **Sweets Table**

An elaborate display of various cakes, tortes, petite flans  
Including cheese cake, brownies, cream puffs and  
chocolate covered strawberries  
Also includes a Deluxe Coffee Bar  
Per person 12.50

## **Deluxe Coffee Bar**

Includes regular coffee, decaf coffee, and flavored coffees  
Served with whipped cream, shaved chocolate and cinnamon sticks  
Also includes a variety of Herbal teas

Per person 5.99

## **Desserts**

Ice cream or sherbet  
4.00  
Chocolate Mousse in Puffed Pastry  
6.00

# **Bar Packages**

(Minimum of 50 people)

## **Open bar by the hour**

**(NO SHOTS ALLOWED)**

### **House Brands**

Whiskey, Vodka, Scotch, Gin, Rum, Bourbon, Peach Schnapps  
Sweet/ Dry Vermouth, Chardonnay, White Zinfandel, Cabernet or Merlot,  
Peppermint Schnapps, Labatt's Blue, Blue Lite, NA Beer, Soft Drinks

First Hour per guest 14.99

Each Additional hour per guest 7.50

### **Call Brands**

Canadian Club, J & B, Absolut, Beefeaters, Bacardi/Captain, Jose Cuero,  
Jim Bean/JD, Peach Schnapps, Peppermint Schnapps  
Sweet/Dry Vermouth, Chardonnay, White Zinfandel, Cabernet, Merlot,  
Riesling, Pinot Grigio, Labatt's Blue, Blue Lite, NA Beer, Soft Drinks

First Hour per guest 17.00

Each Additional hour per guest 8.00

### **Premium Brands**

Crown Royal, Dewar, Grey Goose, Tanqueray, Parrot Bay/Captain, Jose  
Cuervo, Wild Turkey/JD, Sweet/Dry Vermouth, Peach Schnapps,  
Peppermint Schnapps, Amaretto, Southern Comfort, Chardonnay, White  
Zinfandel, Cabernet, Merlot, Riesling, Pinot Grigio, Pinot Noir Labatt's Blue,  
Blue Lite, NA Beer, Soft Drinks

First Hour per guest 19.99

Each Additional Hour per guest 9.00

### **Beer, Soda & Wine**

Chardonnay, White Zinfandel, Cabernet, Merlot, Labatt's Blue, Blue Lite,  
NA Beer, Soft Drinks

First Hour per guest 10.50

Each Additional Hour per guest 6.00

## **Punch**

Champagne Punch 12.99 per guest

Wine Punch 6.99 per guest

Fruit Punch 4.50 per guest

## **Cash or Tab Bar**

\$75.00 per hour for bartender

# Terms Of Agreement

## All functions must be sponsored by a member of the LaSalle Yacht Club

1. All sales are subject to 8% sales tax.
2. A 20% service charge for gratuity will be added to your invoice.
3. Reservations will only be guaranteed upon the receipt of \$200.00 deposit and approved by the LYC Board or Vice Commodore for parties under 50 persons.
4. No food or alcoholic beverages can be brought into the LaSalle Yacht Club. Except for celebratory cakes.
5. You must notify us one week before your event with the exact number of guests that will be attending. This will be the guaranteed amount for which you will be charged. This amount will not change even if fewer guests attend.
6. **Prices are subject to change and cannot be guaranteed until 7 days prior to the event.**
7. Full payment for Banquet contracts shall be made on the day of the event, by Cash, Credit Card, Bank Draft, Money Order, Personal Check. The event **CANNOT** be charged to a member's account.
8. There can be no decorations attached to the walls or windows or the exterior of the LaSalle Yacht Club, without prior written approval of the LaSalle Yacht Club. **NO CONFETTI** allowed. You will have an additional charge of \$100 for cleaning it up if it is used.
9. The LaSalle Yacht Club must be notified of any materials that will be delivered prior to the event. The LaSalle Yacht Club will not accept C.O.D. deliveries.
10. We **do not assume** any responsibility for merchandise or articles left at the LaSalle Yacht Club, during or following the function.
11. 20% cancellation fee, 60 days prior to your event.
12. Attendees of your event **are not allowed** anywhere in the club, except the rest rooms and the river room. The following are off limits to non-members and guests: chart room bar, patio, pavilion (unless rented). The Marina and docks are completely off limits. taking pictures is not allowed.

## Deposit Policy

**Banquet Contract requires a \$200 non-refundable deposit for all parties once approved by LYC board or Vice Commodore.**

