



# Britannia Yacht Club Wedding Information Package

Character, charm and outstanding service  
A beautiful and unique location for your special day

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# A Note from our Events Manager

Greetings!

Many Thanks for your interest in BYC for your wedding! We would be honoured to be part of your special day!

We have a unique location unlike any other in Ottawa with a picturesque view of the Ottawa River and exceptional customer service tailored to each unique couple. Our goal is to customize your wedding day to ensure it perfectly represents you. I will help to customize and tailor a specific plan to suit your vision. Customer service is very important to us; as such we work with you every step of the way to plan your special day. From the linens, to timelines, to the menu and floor plan you can be assured your day will reflect your personalities!

I will also be on-site the day of your wedding to coordinate the set up and ceremony and work with my staff to ensure you have a stress-free day!

We Offer many perks including on the day coordination for your special day (Offered by yours truly!), a free tasting for up to 4 people upon booking to try out your proposed wedding menu, flexible timelines and wedding planning advice and tools!

Within this package you will find our rental rates and information as well as our catering menu, Please note that our menu is fully customizable to meet your needs and budget.

For available wedding dates, please feel free to contact me or visit the [wedding calendar](#) on our website.

I would love to have the opportunity to show you all BYC has to offer during a site tour. We are available Monday to Friday from 10am-4pm with select tours available on Wednesday and Friday evenings. Please contact us to book a time.

For more pictures, news and information, Please visit and like our weddings [Facebook page](#).

I am always here and happy to help, so please do not hesitate to contact me at any time for additional information or if you have any questions!

I look forward to working with you on your special day here at BYC!

*Breanna Gray*  
*Events Manager*  
*Britannia Yacht Club*



# Rental Information:

Room:	Capacity:	Rental Rate:	Includes:
Upper Deck:	140 Sit down meal 160 Cocktail style reception	\$2500.00 + HST	<ul style="list-style-type: none"><li>• Day-of wedding coordination by our Events Manager and staff</li><li>• Hosting your ceremony outside under the marquis tent (1 hour)</li><li>• All linens (chair covers for indoors, full length table linens in a variety of colours, overlays, napkins, head table and additional tables)</li><li>• The ceiling decor and lighting that we provide (Upper Deck only)</li><li>• Free parking for all your guests</li><li>• All tables, chairs and place settings</li><li>• Podium and microphone</li><li>• Screen and projector</li><li>• Coffee and tea for dessert and late night buffet</li><li>• Staffing (servers and bartenders)</li><li>• Cake cutting</li></ul>
Sunset Room:	30 Sit down meal 40 Cocktail style reception (Sundays only during peak season May-October)	\$1000.00 + HST	

As a special thank you for choosing to host your wedding with us, you will receive a complimentary couple's social membership for the summer season of your wedding year, a value of over \$500.00. This membership includes, Tennis, use of the clubhouse bar and restaurant services, access to the marquee tent and member events. You are also welcome to bring guests to the club.

Please note, we do require couples use our catering and alcohol services, couples can bring in their own late night snacks.

We require a minimum of 75 guests for a Saturday wedding during peak season (May-October)



# Cocktail Hour

## Canapés

Served to your guests by our staff  
20 piece order \$50.00

Asian pork meatballs  
Served with a wholegrain mustard dip

Mini beef wellingtons  
Served with a caramelized onion and chive dip

Fig and goat cheese pastry cups

Salmon bites with a sweet chili dip

Coconut crusted shrimp  
served with smoked tomato horseradish sauce

Crab cakes  
served with tzatziki dressing

Assorted mini quiche  
(Florentine, Lorraine, Mushroom and Cheese)

Spanakopita

Mini veggie spring rolls served with plum sauce

## Platters

Self-Serve

Serve 30–40 people

A selection of cured meat, pickled vegetables, cheeses and  
condiments \$100.00

Tzatziki and hummus dipping platter with naan bread \$95.00

Seasonal vegetables with dip \$95.00

Cheese and fruit platter with assorted crackers \$100.00

Cold shrimp with house-made seafood sauce \$100.00

Smoked salmon with cream cheese and fresh pumpernickel rye  
bread \$100.00

. \*\*Please note, all menu prices are subject to change in accordance with product costs. \*\*

# Plated Meals

All Plated Meals are accompanied by assorted warm rolls, butter, coffee and tea

Soups  
(All Vegetarian)  
\$8.50 per Person

Celeriac with garlic butter croutons and truffle oil

Cream of mushroom with green onions and sour cream

Cream of sweet potato and leek

Cream of roasted tomato and basil with garlic butter croutons

Roasted cauliflower with curry oil and toasted pecans

Salads  
\$8.50 per Person

Spinach leaves with toasted almonds, dried cranberries and honey and poppy seed vinaigrette

Mixed greens with watermelon, cucumber and radishes served with crushed walnuts and dijon mustard dressing

Baby greens with pickled red onions, radishes, cherry tomatoes, shaved grana padano and herb vinaigrette

Spinach with lemon dressing, marinated cucumber ribbons, red onion, feta and zaatar croutons

\*Please note: all guests receive the same soup and/or salad and side dishes (Excluding vegetarian meals and children's meals). You are welcome to give your guests the option of a main course protein\*

# Entrees

## Main Course Options:

Roasted boneless pork loin **\$36.00**  
Served with your choice of sauce

Pan seared chicken breast **\$38.00**  
Served with your choice of sauce

Pan seared salmon **\$40.00**  
Served with your choice of sauce

Baked halibut **\$42.00**  
Served with your choice of sauce

Roast rack of lamb **\$44.00**  
Served with your choice of sauce

Roasted beef tenderloin **\$46.00**  
Served with your choice of sauce

Beef and Lamb Sauce  
Options:  
Caramelized onion gravy  
Red wine jus  
Rosemary and pearl onion  
gravy

Fish Sauce Options:  
Lemon thyme  
Pesto cream  
Miso brown butter  
Lemon and caper vinaigrette

Pork Sauces:  
Caramelized onion gravy  
Red wine jus  
Rosemary and pearl onion gravy  
Thyme and mustard cream

Poultry Sauces:  
White wine and mushroom  
Thyme and mustard cream  
Pesto cream

Side Dish Options: (Choice of 1)  
Roasted mini red potatoes  
Green onion mashed potatoes  
Rutabaga puree  
Roasted garlic fingerling potatoes

Vegetable Side options: (Choice of 3)  
Broccoli  
Carrots  
Cauliflower  
Roast Peppers  
Asparagus  
Honey roasted root vegetables  
Green Beans

### Vegetarian Options:

Mushroom risotto with seasonal vegetables, shaved  
grana padano and truffle oil  
\$35.00

Baked phyllo pastry cup served with ratatouille and herb pesto  
\$35.00

Baked eggplant stuffed with tomato infused mediterranean vegetables  
and parmesan cheese with a garlic crust  
\$35.00

### Children's Meals:

(Children 12 and under)  
Chicken fingers and fries \$15.00

## Dessert Selections

Served with tea and coffee

Classic Desserts: \$8.00 a person

### Cakes:

Banana cake with dark chocolate ganache  
Red velvet cake with cream cheese Icing  
Chocolate mousse bombe  
Carrot cake  
Chocolate truffle

### 100% Nut Free:

Chocolate black magic  
Rollo cake  
Lemon poppy seed cake

### Individual Desserts:

Wacky apple tart  
Pistachio chocolate crunch  
Chocolate hazelnut mousse  
Mango mousse  
Caramel latte mousse

Premium Desserts: \$9.00 a Person

### Other Premium Desserts:

Chocolate pecan tarts  
White chocolate mousse symphony cake  
White chocolate and cranberry tarts

# Buffet

All buffets include two salads, two main courses, two side dishes and two desserts  
along with dinner rolls and tea & coffee  
\$ 45.00 per person

Salads  
Choice of 2 Salads

Romaine salad with shredded grana padano, creamy lemon caper dressing and garlic croutons

Mixed green salad with cucumber, cherry tomatoes, red onion and mixed peppers served with your choice of lemon and honey vinaigrette or maple balsamic vinaigrette

Pasta salad with black olives, feta cheese, red onion and a herb dressing

Roasted garlic potato and pea salad with creamy dijon dressing



# Entrees

Choice of 2 Main Entrees and sauce to pair with each protein:

## Meat Options:

Roasted hip of beef  
Roasted chicken breast  
Grilled chicken breast  
Roasted black forest ham

## Fish Options:

Roasted salmon  
Roast steelhead trout  
Baked halibut

## Beef Sauce Options:

Rosemary merlot gravy  
smoked bacon, pearl onion and  
mushroom gravy

## Fish Sauce Options:

Thyme and horse radish cream  
Mustard and dill  
Lemon thyme  
Pesto cream  
Miso brown butter

## Ham Sauce Options:

Apple, onion and cider

## Poultry Sauce Options:

Chorizo and smoky tomato  
Apple, onion and cider  
Pesto cream

## Side Dish Options: (Choice of 2)

Herbed rice  
Roasted garlic potatoes  
Pasta with marinara sauce, mushrooms and fine herbs  
Rutabaga puree  
Green onion mashed potatoes

## Vegetable Options: (Choice of 3)

Broccoli  
Carrots  
Cauliflower  
Roast Peppers  
Asparagus  
Green Beans  
Honey roasted root vegetables

## Dessert Selections: Choice of 2

### Classic Desserts:

#### Cakes:

Banana cake with dark chocolate ganache  
Red velvet cake with cream cheese Icing  
Chocolate mousse bombe  
Carrot cake  
Chocolate truffle

#### 100% Nut Free:

Chocolate black magic  
Rolo cake  
Lemon poppy seed cake

#### Individual Desserts:

Wacky apple tart  
Pistachio chocolate crunch  
Chocolate hazelnut mousse  
Mango mousse  
Caramel latte mousse

Premium Desserts: Additional \$2.00 a Person

#### Other Premium Desserts:

Chocolate pecan tarts  
White chocolate mousse symphony cake  
White chocolate and cranberry tart

# Food Stations

## Sandwich Slider Station

\$15.00 per Person

Includes beef tenderloin, chicken breast and veggie sliders served with slider buns and assorted condiments and toppings

## Pasta Station

\$16.00 per Person

Includes penne pasta in a vodka rose sauce and fettucini alfredo served with parmesan cheese and green onion garnish

## Salad Station

\$12.00 per Person

Includes potato salad, greek pasta salad and spinach salad served with assorted dressings

## Seafood Station

\$20.00 per Person

Includes scallops and shrimp served with garlic butter

Switch to bacon wrapped scalloped for an additional \$2.00 per person

## Burger Slider Station

\$15.00 per Person

Includes all beef slider burgers served with lettuce, tomato, onion, cheese on the side and assorted condiments

Add a side of fries for an additional \$3.00 per person

## Chicken Fajita Station

\$18.00 per Person

Includes tortillas, chicken strips and all toppings and condiments

# Late Night Buffet

All late night buffet options include coffee and tea service

Poutine Bar

\$8.50 per person

Includes fries, real cheese curds and gravy

Add crumbled bacon \$1.50 per person, Add caramelized onions for \$1.00 per person

Grilled Cheese

\$8.50 per person

Includes quartered grilled cheese sandwiches served with ketchup on the side

Poutine and Grilled Cheese Bar

\$12.50 per Person

Includes both the poutine bar and grilled cheese listed above

Finger Foods Buffet

\$13.00 per Person

Includes chicken fingers, fries, onion rings and sweet potato fries served with assorted condiments and plum sauce

\*Please note, couples are allowed to supply their own late night snacks if they prefer\*

# BYC Wine List

## Red Wines:

JJ McWilliams Cabernet Merlot	\$28.00
Yellow Tail Shiraz	\$32.00

## White Wine:

Barefoot Pinot Grigio	\$28.00
Collavini Pinot Grigio	\$34.00
Lindeman Bin 65 Chardonnay	\$28.00