



Britannia Yacht Club

Corporate Event Information

A unique setting for your next Corporate Event



Rental Rates:

Upper Deck: \$700.00 + HST Full Weekday Daytime or Evening

Sunset Room: \$350.00 + HST Full Weekday Daytime or Evening

Bruce Neuk: \$300.00 + HST Full Weekday Daytime

Boardroom: \$500.00 + HST Full Weekday Daytime

Breakout Rooms: \$150.00 + HST with rental of other room

Each Rental includes:

- Free parking for all guests
- Free Wi-Fi access
- All tables and chairs with white table linens
- Sparkling water
- Tea and coffee service throughout your event
- Staff to service event (If catering is provided)
- Podium and microphone
- Projector and screen
- Laptop rental
- Flip chart with markers
- Chocolate delights and mints
- Specialty linens available in a variety of colours

Meeting Room Capacity and Rates:



Upper Deck

155 people sit down style
175 people theatre style
85 people half-rounds or lecture style



Board Room

12 people boardroom style



Sunset Room

35 people sit down style
40 people theatre style
20 people half rounds or lecture style
20 people boardroom style

Bruce Neuk

20 people sit down style
25 people theatre style
10 people lecture style
15 people boardroom style



Corporate Catering Packages

Customized Menu options are available upon request

Morning Start-up: \$6.00/ Person	Assorted muffins, fruit, turnovers, assorted juice, water on the tables, coffee and tea
Morning Refresher \$3.50/Person	Fresh coffee, assorted juices, croissants, assorted cheeses, sparkling water
Fresh Lunch: \$15.00/Person	Assorted cold cut and salad sandwiches and wraps, mixed greens salad with assorted dressings, seasonal vegetable tray with dip, assorted dessert squares, coffee and tea (Make it a soup and sandwich lunch for \$3.00 extra per person)
Gourmet BBQ Buffet: \$16.00/Person (Minimum of 15 guests)	BBQ style buffet with homemade all beef hamburgers, pulled pork and chicken breast on a bun, coleslaw, potato salad and mixed greens salad with assorted dressings, assorted dessert squares, tea and coffee
Professional Lunch: \$25.00/Person (Minimum of 25 guests)	Buffet style salmon fillet in a lemon caper sauce and boneless, skinless chicken breast in a white wine and mushroom sauce served with seasonal vegetables, roasted potatoes, warm dinner rolls and a decadent dessert with tea and coffee
Afternoon Pick me up: \$3.50/Person	Assorted cookies, sparkling water, and soft drinks

Cocktail Reception Menu:

Canapés

Served by 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 \$90.00

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

Plated Meals:

Plated meals offer the chance for customization. Choose a soup, salad or one of each, a main course with a paired sauce, the sides, vegetables and dessert you wish to serve. Please contact our Event Manager regarding offering your guests a choice of main course.

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

Main Entrees

**\$38.00 Pan Seared Chicken
Breast**

served with your choice of white
wine mushroom, pesto cream, or
thyme and mustard cream sauce

\$40.00 Pan seared Salmon

Served with your choice of lemon
thyme, pesto cream, miso brown
butter or lemon and caper
vinaigrette

\$42.00 Baked Halibut

Served with your choice of lemon
thyme, pesto cream, miso brown
butter or lemon and caper
vinaigrette

\$46.00 Roasted Beef Tenderloin

Served with your choice of
caramelized onion gravy, red wine
jus or rosemary and pearl onion
gravy

Side Dishes
Choice of 1

Roasted mini red potatoes

Green onion mashed potatoes

Rutabaga puree

Roasted garlic fingerling
potatoes

Vegetables Choice of 3

Broccoli
Carrots
Cauliflower
Roast Peppers
Asparagus
Honey Roasted Root
Vegetables
Green Beans

Buffet Meals:

\$45.00 per person

Each buffet meal includes two salads, two main courses along with your chosen sauce pairing, two side dishes, 3 vegetables and two dessert options. All buffet options also include dinner rolls and tea & coffee

Salads Choice of 2 Salads	Main Courses Choice of 2	Sides Choice of 2	Vegetables Choice of 3
Romaine salad with shredded grana padano, creamy lemon caper dressing and garlic croutons	Roasted Hip Of Beef served with your choice of rosemary merlot gravy, smoked bacon or pearl onion and mushroom gravy	Herbed rice	Broccoli
Mixed green salad with cucumber, cherry tomatoes, red onion and your choice of lemon and honey vinaigrette or maple balsamic vinaigrette	Roasted Chicken served with your choice of chorizo and smoky tomato sauce or apple, onion and cider sauce	Roasted garlic potatoes	Carrots
Pasta salad with black olives, feta cheese and tomato dressing	Roasted Black Forest Ham served with apple, onion and cider sauce	Pasta with marinara sauce, mushrooms and fine herbs	Cauliflower
Roasted garlic potato and pea salad with creamy dijon dressing	Baked Halibut served with your choice of thyme and horseradish cream sauce, mustard and dill sauce, roasted vine tomato sauce, lemon thyme sauce, pesto cream sauce or miso brown butter sauce	Grilled garlic naan bread	Roast Peppers
	Roasted Salmon served with your choice of thyme and horseradish cream sauce, mustard and dill sauce, roasted vine tomato sauce, lemon thyme sauce, pesto cream sauce or miso brown butter sauce		Asparagus
			Green Beans
			Honey Roasted Root Vegetables

Dessert Selections

Plated Meals: \$8.00 per portion

Buffet Meals: Choice of 2 included in price

Classic Desserts:

Cake Options:

Banana cake with dark chocolate ganache
Red Velvet cake with cream cheese icing
Chocolate mousse bombe
Carrot cake
Chocolate truffle

Individual Dessert Options:

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

Premium and 100% Nut Free Options:

Chocolate black magic
Rolo cake
Lemon poppy seed cake

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

Please contact our Events Manager for more information

Breanna Gray

613-828-5167

info@byc.ca

www.byc.ca

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