



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 the Bride and Groom 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 Tuesday to Friday from 10am-6pm with select tours available on evenings and weekends. 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	\$2750.00 + HST	<ul style="list-style-type: none">• Day-of wedding coordination by our Events Manager and staff• Hosting your ceremony outside under the marquis tent (1 hour)• All linens (chair covers for indoors, full length table linens in a variety of colours, overlays, napkins, head table and additional tables)• The ceiling decor and lighting that we provide (Upper Deck only)• Free parking for all your guests• All tables, chairs and place settings• Podium and microphone• Screen and projector• Coffee and tea for dessert and late night buffet• Staffing (servers and bartenders)• Cake cutting
Sunset Room:	30 Sit down meal 40 Cocktail style reception (Sundays only during peak season May-October)	\$1100.00 + 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

Mini quiche assortment

Smoked salmon bites with cream cheese

Caprice skewer with cherry tomato, bocconcini, basil and
balsamic vinaigrette drizzle

Coconut crusted shrimp

Spanakopita

Mini veggie spring rolls served with plum sauce

Platters

Self-Serve

Serve 30–40 people

Cured meat platter with pickled vegetables, cheeses and
condiments \$100.00

Hummus dipping platter with pita corners \$95.00

Seasonal vegetables with dip \$95.00

Artisan cheese board \$100.00

Fresh fruit platter \$100.00

Shrimp with house-made seafood sauce \$100.00

Smoked salmon and cream cheese platter \$100.00

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

Plated Meals

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

Soups
(All Vegetarian)
\$8.50 per Person

Wild mushroom

Carrot, pumpkin, wild apple and sherry

Cream of sweet potato and leek

Red pepper bisque

Smoked tomato and basil soup

If another type of soup is preferred, please don't hesitate to ask

Salads
\$8.50 per Person

Rainbow salad with fresh spring greens wrapped in a cucumber roll served with cherry tomato and mango in an oil balsamic reduction

Cesar salad with crispy romaine hearts, garlic croutons, parmesan and maple caramelized bacon tossed in creamy dressing

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

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

If another type of salad is preferred, please don't hesitate to ask

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

Stuffed chicken breast **\$38.00**
Your choice of: spinach and brie or roasted sundried tomato and feta
Served with your choice of sauce

Baked wild Atlantic salmon **\$40.00**
Served with your choice of sauce

Black cod or pickerel **\$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:
Wild Mushroom
Bordelaise
Banco sauce with wild berries
Rosemary and pearl onion
gravy

Fish Sauce Options:
Orange and maple
Fine red pepper
Lemon thyme
Lemon and caper

Pork Sauces:
Bordelaise
Rosemary and pearl onion gravy
Thyme and mustard cream

Poultry Sauces:
White wine and mushroom
Spinach cream
Velvet
Wine, rosemary and garlic

****If another type of sauce is preferred, please don't hesitate to ask****

Side Dish Options: (Choice of 1)
Green onion mashed potatoes
Roasted mini red potatoes
Latka potato patty
Rosemary and garlic roasted potatoes
Saffron rice

Each entrée is accompanied by the Chef's choice of fresh seasonal market vegetables

Vegetarian Options:

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

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

Baked eggplant stuffed with rice and served with top market vegetables
\$35.00

Roasted red pepper quinoa
\$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

Decadent Cakes:

Banana cake with dark chocolate ganache

Red velvet cake with cream cheese Icing

Lemon mousse cake

Chocolate mousse bombe

Carrot cake

Chocolate truffle

Premium Desserts: \$9.00 a Person

100% Nut Free:

Chocolate black magic

Rollo cake

Lemon poppy seed cake

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, fresh seasonal market vegetables and two desserts along with warm dinner rolls and tea & coffee
\$ 45.00 per person

Salads
Choice of 2 Salads

Caesar salad with crisp romaine lettuce, caramelized maple bacon, garlic croutons and parmesan tossed with creamy dressing

Seasonal greens salad

Pasta caprice salad with cherry tomato, bocconcini and pesto sauce

Greek salad with cucumber, tomato, feta, red onion, artichoke, tomato and egg

**If another type of salad is preferred, please don't hesitate to ask **

Entrees

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

Meat Options:

Roasted hip of beef
Chicken breast
Stuffed pork loin

Fish Options:

Baked wild Atlantic salmon
Roast steelhead trout
Baked sea bass

Beef Sauce Options:

Wild Mushroom
Bordelaise
Banco sauce with wild berries
Rosemary and pearl onion
gravy

Fish Sauce Options:

Orange and maple
Fine red pepper
Lemon thyme
Lemon and caper

Pork Sauces:

Bordelaise
Rosemary and pearl onion gravy
Thyme and mustard cream

Poultry Sauces:

White wine and mushroom
Wine, rosemary and garlic
Spinach cream
Velvet

****If another type of sauce is preferred, please don't hesitate to ask****

Side Dish Options: (Choice of 2)

Saffron rice
Green onion mashed potatoes
Roasted mini red potatoes
Latka potato patty
Rosemary and garlic roasted potatoes

The buffet is accompanied by the Chef's choice of fresh seasonal market vegetables

Dessert Selections: Choice of 2

Classic Desserts:

Decadent Cakes:

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

Premium Desserts: Additional \$2.00 a Person

100% Nut Free:

Chocolate black magic
Rolo cake
Lemon poppy seed cake

Other Premium Desserts:

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

Food Stations

Please ask about food station options available

Late Night Buffet

Please ask about our late night buffet options, couples are also welcome to provide their own late night snacks

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