

*Royal Nova Scotia Yacht Squadron
& Saragway House*

C A T E R I N G



376/360 Purcell's Cove Road, Halifax, NS B3P1C7 902.477.5653

www.rnsys.com

Royal Nova Scotia Yacht Squadron & Saraguay House

The Royal Nova Scotia Yacht Squadron & Saraguay House

are located on Halifax's Northwest Arm.

*Boasting panoramic vistas over the grounds and
waterfront,*

*accessible by both land and sea, the RNSYS &
Saraguay House have been the site of
both small intimate gatherings and large soirees.*

*The Saraguay House has three private rooms
available to suit your needs;*

*The Main Level, The Terrace Room, and
The McInnes Room.*

*The Squadron Clubhouse has three historic rooms;
Commodores' Room, Chart Room and the Dining
Room.*

*Let the sounds of the sea and gentle sway of the masts
be the perfect backdrop
for your wedding or special event.*

Cocktail Receptions

Crudités \$3.55 pp

Fresh Garden Vegetables with Dip

Cheese Board \$4.75pp

Assorted World Cheeses with Grapes and Crackers

Dips and Noshes \$3.90 pp

Hummus, Spinach & Herb, and Warm Artichoke Dip
with Pita Wedges, Bread Slices and Crackers

Side of Atlantic Smoked Salmon \$135

(Serves 40)

Served with Cream Cheese, Red Onion, Lemon,
Capers & Sliced Baguette

Assortment of Slides \$135.00

(Serves 40ppl)

Hamburger, Pull Pork, Roast Beef,
Lamb (price depending on cost)

Warm Camembert Wheel \$65

(Serves 20-25 guests)

Topped with Raspberry & Almonds,
served with a Cracker Basket

Late Night Snack @ \$3.50 pp

Grilled Cheese Sandwiches

Poutine

Sliders

Hors d'oeuvre Selection

Seafood

Bacon Wrapped Scallops *
\$29

Smoked Salmon with Cream Cheese
in Pastry
\$29

Chilled Shrimp & Cocktail Sauce *
\$29

Lobster Salad on Rice Crackers *
\$29

Coconut Shrimp
\$29

Meat

Mango Thai Chicken
\$22

Prosciutto Wrapped Asparagus
Spears
\$22

BBQ Meatballs
\$18

Beef & Pepper Skewer *
\$21

Sirloin on Crostini
\$21

Vegetarian

Mini Caprese *
\$20

Mini Quiche
\$18

Artichoke Bruschetta
\$20

Devilled Egg Halves *
\$18

Tomato, Basil & Goat Cheese
Tartlet
\$20

Vegetable Spring Rolls
\$20

Spanikopita
\$20

Brie & Hot Pepper Jelly
on Baguette
\$20

Parmesan Risotto Croquettes
\$18

Assorted Finger Sandwiches
\$18

(Priced per dozen * denotes gluten free)
Prices are subject to change

Plated Dinner Suggestions

Appetizers

Mesclun Greens, Caesar or Spinach Salad, Roasted Squash or Roasted Red Pepper Soup

Main Entrees

Haddock Poached in Lobster Sauce **\$39.00**

Haddock without Lobster Sauce **\$35.00**

Salmon Wellington **\$47.50**

Oven Poached Atlantic Salmon **\$39.50**

Prime Rib with Yorkshire Pudding **\$50.00**

Cranberry, Orange Glazed Roast Loin of Pork **\$34.95**

Traditional Roast Turkey with Savoury Stuffing **\$34.95**

Bacon-Wrapped stuffed Chicken Breast **\$36.95**

Chicken Scaloppini with choice of Tomato, Mushroom or Herb & Butter Sauce

(available with or without breading)

\$34.95

Quinoa with Grilled & Skewered Vegetables **\$33.95**

Desserts

Triple Chocolate Mousse Torte,

Acadian Apple Crisp with Whipped Cream,

Blueberry Cobbler, Strawberry Shortcake (seasonal),

Fresh Fruit Medley (sugar free) *

Lemon Pot de crème with Chocolate Almond Bark & Raspberries

(* Denotes gluten free)

All plated dinners are served with choice of potato or rice pilaf, Chef's choice seasonal vegetable medley, choice of dessert, rolls & butter, freshly brewed coffee or tea

Prices are subject to change

Buffet Dinner Suggestions

“The Saraguay”

Salads

Please select three (3) of the following

Classic Caesar, Greek,
Spinach, Baby Red Potato,
Creamy Coleslaw

Sides

Please select three (3) of the following

Roast, Mashed, or Parsley Boiled Potatoes, Rice Pilaf,
Sautéed Green Beans, Honey Glazed Carrots
Vegetable Medley, Mediterranean Roasted Vegetables

Entrees

Please select two (2) of the following

Haddock Baked or Breaded with Lemon and Herb
Roast Turkey with Savoury Stuffing
Roast Hip of Beef au jus
Roast or Fried Chicken Breast with Honey
Orange and Ginger Glazed Roast Loin of Pork
Maple Glazed Ham
Vegetarian au gratin

Desserts

Please select three (3) of the following

Acadian Apple Crisp with Whipped Cream
Blueberry Cobbler (seasonal), Strawberry Trifle,
Strawberry or Lemon Cream Cake
Chocolate World Cake
Assorted Sweets and Squares
Tea & Coffee

\$36.95 pp

(25 person minimum)

Price is subject to change

“The Squadron Traditional”

Mesclun Greens, Classic Caesar, & Spinach Salad
Creamy Coleslaw
Roast Hip of Beef au jus
Carved Roast Turkey, Honey Glazed Ham
Roast Potatoes, Medley of Steamed Vegetables
Fresh Baked Rolls & Butter
Assorted Delectable Desserts
Coffee & Tea
\$35.95 pp

“Terrace BBQ Buffet”

Cheese & Cracker Board
Spinach Salad Royale, Classic Cafe Salad
Herb and Lemon Seasoned Chicken Breast
Spice Rubbed Salmon
Mediterranean Grilled Vegetables, Roasted Potatoes
Fresh Fruit Shortcake or Annapolis Apple Crisp
Rolls/Butter, Coffee & Tea
\$34.95 pp
Add Maritime Mussel bar \$3.50pp

“Summertime Buffet”

BBQ 6oz Burgers, Veggie Burgers, Italian Sausage
Home Style Potato Salad, Creamy Coleslaw, Nacho Chips & Salsa
Assorted condiments, Chef's Sweet Tray
\$21.95 pp

Prices are subject to change

Catering Overview & Policy

Room Rental Rates ~Clubhouse: The Chartroom: \$50.00 The Commodore Room: \$100.00, The Dining Room:\$100.00 **Saraguay House:** The McInnes Room: \$150.00, the Terrace Room: \$500.00, the Main Level Dining Room & Lounge: \$1000.00 (Main Level/Terrace Room combined \$1350). **For an Hors d'oeuvre reception rental fee \$2000.00** A fee of \$500.00 ceremony site fee will apply if a marriage ceremony is held on RNSYS property.

Guarantee ~ Function details and menu selection must be received at least one week before the function to ensure availability, proper staffing and co-ordination of your function. The Club must be notified of the guaranteed number of guests to be served three business days in advance of the function. If no notice is given, the estimated number of guests at the time of reservation will be taken as a guaranteed number for billing. The client will be billed for the guaranteed number of guests or the actual number of guests in attendance whichever is greater. The Club does not assume responsibility to provide food service for more than 5% above of the guaranteed number.

Catering ~ The RNSYS is the exclusive caterer to the Clubhouse and Saraguay House and must supply all food and beverage. Under no circumstances will clients be permitted to remove food and beverages from the premises in accordance with City and Provincial Health regulations.

Cancellations ~ In the event the Client cancels the Agreement after the confirmation deposit has been received the deposit shall be forfeited by the Client to the RNSYS. In the event the Client cancels the Agreement with less than thirty (30) days remaining prior to its commencement date, the Client shall forfeit all deposits and be liable for any other expenses and ancillary services, which the RNSYS might incur.

Deposits & Payments ~ The convener is required to make a \$500 non refundable deposit at the time of confirmation of the Function contract. Thirty (30) days prior to the event 50% of the estimated function cost is payable and an imprint of a valid credit card is required. All special occasion events are to be paid in full seven (7) business days prior to the event and any necessary adjustments to the final invoice to be settled within three (3) working days following the event. Interest charges of 2% per month will be applied to unpaid balances.

Menu ~ Whether you choose from our suggested menus or create a custom bill of fare, please finalize your decision with the event coordinator as early as possible (minimum one week) prior to your function. Advise our event coordinator prior to the event of any special dietary considerations or allergies to ensure a safe and enjoyable event for all your guests. All food and beverage purchases are subject to a fifteen percent (15%) Service Charge, plus fifteen per cent (15%) HST.

Beverages ~ The RNSYS supports the responsible service and consumption of alcoholic beverages in the compliance with the regulations of the Nova Scotia Alcohol and Gaming Authority. The Club reserves the right to discontinue the service to patrons who violate the principles of responsible alcohol consumption. All beverages to be served in licensed (NSLC) function rooms must be provided by **The Club**. **Special liquor request must be made at least one month before the date of your event.** Last call to the bar will be at 12:30 am. The bar will close no later than 1:00am. The last dance will be no later than 1:00 am.

Please note: A SOCAN fee applies (Society of Composers, Authors and Music Publishers of Canada). The amount depends on the number of guests and if there is dancing or not. Fees are from under 100 guests \$41.13 to over 101 to 300 is \$59.17. A Resound fee applies (Performer) The amount depends on the number of guests and if there is dancing or not. Fees are from under 100 guest \$18.51 to over 101 to 300 guests \$26.63.

Included in the rental fee is the tables, chairs, table cloths, napkins, bar staff, wait staff, place settings, LCD Projector & Screen, Electric Piano.

For more information or to book your event please contact us at 902-477-5653

or email us at functionmanager@rnsys.com • www.rnsys.com

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