



# 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 and congratulations on your engagement!

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

We work with each couple to customize and tailor the wedding to suit each unique vision. Therefore, we don't offer standard wedding "packages" as we build one for you based on your needs and what would suit your vision and budget best.

We have our own in-house chef and kitchen team and can provide exceptional catering services for your big day. The menu included in this package can also be customized to suit your taste buds and budget.

Within our rental we include our Marquee tent for your wedding ceremony located steps from the Ottawa River which offers a picturesque backdrop as you exchange your vows, our breathtaking Upper Deck reception room from 10am-1am which boasts a beautiful veranda overlooking the river, ceiling décor draping and lighting, all linens including chair covers, full-length table clothes, napkins and overlays in a variety of colours, all tables and chairs for ceremony and reception, staff to service your event, cake cutting, coffee and tea service, non-alcoholic punch for cocktail hour, free parking for all of your guests, easel for your seating chart, projector and screen and podium and microphone. We also include a day-of coordinator to ensure you enjoy a stress-free day! I am also always here to help throughout the planning process.

The Upper Deck features a fully-stocked bar and hardwood floors. There will certainly be lots of space for you to dance the night away with your friends and family.

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. I would like to do my very best to work around your schedule and what works best for you, so please let me know when you are available for a tour!

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:	130 Sit down meal 160 Cocktail style reception	\$2700.00 + 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 station to be served with dessert and your late night snack</li><li>• Staffing (servers and bartenders)</li><li>• Cake cutting</li></ul>
Sunset Room:	30 Sit down meal 40 Cocktail style reception (Fridays or Sundays only during peak season May-October) *Please note, space for dancing depends on the number of guests*	\$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

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

Coconut crusted shrimp

Spanakopita

Mini spring rolls served with plum sauce

Mini wellingtons

Sausage and olive skewer

Strawberry and banana skewer with chocolate liqueur drizzle

## Platters

Self-Serve

Each platter \$105.00

Cured meat platter with pickled vegetables and condiments

Hummus dipping platter with pita corners

Seasonal vegetables with dip

Artisan cheese board

Fresh fruit platter

Shrimp with house-made seafood sauce

Smoked salmon and cream cheese platter

. \*\*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  
\$8.50 per Person

Cream of butternut squash al limone  
*With shallots and lemon zest*

Roasted red pepper bisque  
*With garbanzo, garlic and parmesan*

Purple potage  
*Potato, leek and red cabbage*

Spiced pumpkin and coconut cream  
*With Thai spices and pumpkin seeds*

Jalapeno carrot  
*Garnished with parsley*

Tomato and basil soup  
*Cream of tomato soup infused with basil*

Salads  
\$8.50 per Person

Thai Salad

*With mango, toasted cashews, red pepper, purple heirloom carrots and tossed in a peanut and lemon grass dressing*

Baby Spinach Salad

*With goats cheese, walnut crumble, dried cranberries and topped with maple and pink peppercorn dressing*

Italian Salad

*With bocconcini pearls, red onion, black olive, sundried tomato and topped with marjoram dressing*

Zaatar Spinach Salad

*With cucumber, red onion, feta, croutons and tossed with lemon dressing*

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

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

**\*Please note: all guests receive the same soup and/or salad and side dishes. You are welcome to give your guests the option of a main course protein\***



# Entrees



## Main Course Options:

Roasted boneless pork loin **\$37.00**  
Served with your choice of sauce

Chicken breast **\$39.00**  
Served with your choice of sauce

Baked wild Atlantic salmon **\$41.00**  
Served with your choice of sauce

Roast rack of lamb **\$45.00**  
Served with your choice of sauce

Herb and spice crusted beef tenderloin **\$47.00**  
Served with your choice of sauce



## Meat and Game Sauces:

Red wine gravy  
Blue cheese  
Wild berry gastrique

## Fish Sauces:

Lemon dill crema  
Pico de mango salsa  
Orange and maple glaze  
Lemon thyme

## Pork Sauces:

Peach chutney  
Red wine and pink peppercorn  
gravy

## Poultry Sauces:

White wine and mushroom  
Smoked pineapple glaze  
Smoky romesco  
Spinach cream

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

## Side Dish Options: (Choice of 1)

Roasted parisienne potatoes

Mashed potatoes with fresh scallions and fried onions

Mashed sweet potato with roasted garlic

Saffron rice

Spanish rice with tomato, carrots and peas

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

Vegetarian Options:

\$36.00

Chana Masala

Seared tempeh steak with caramelized tamari reduction and scallions

Marinated cauliflower steak with chimichurri

Gourmet poutine with truffle fries, caramelized onions, tomatoes,  
peppers, scallions and hollandaise

Children's Meals:

\$16.00

(Children 12 and under)

Chicken fingers and fries

# Dessert Selections

Served with tea and coffee

Desserts: \$8.00 a person

**Decadent Cakes:**

Chocolate mousse bombe (Best Seller!)

Lemon mousse cake (Best Seller!)

Banana cake with dark chocolate ganache

Red velvet cake with cream cheese Icing

Carrot cake

Chocolate truffle

\*\*If another type of dessert is desired, don't hesitate to ask! \*\*

# Buffet

All buffets include two salads, two main courses, two side dishes, and two desserts along with warm dinner rolls and tea & coffee  
\$ 46.00 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 with heritage blend, cherry tomatoes, red onion, cucumber, mixed peppers and tossed in a seasonal dressing

Baby spinach salad with goat's cheese, walnut crumble, dried cranberries and maple balsamic dressing

Greek salad with mixed greens, tomato, cucumber, red onion, crumbled feta and tossed in greek dressing

**\*\*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:

Main Entrée Choices:

Rib-eye beef roast

Roasted chicken breast

Herb and spice crusted pork tenderloin

Baked wild Atlantic salmon

Maple and orange glazed ham

Penna Pasta

Meat and Game Sauces:

Red wine gravy

Blue cheese

Wild berry gastrique

Fish Sauces:

Lemon dill crema

Pico de mango salsa

Orange and maple glaze

Lemon thyme

Pork Sauces:

Peach chutney

Red wine and pink

peppercorn gravy

Poultry Sauces:

White wine and mushroom

Smoked pineapple glaze

Smoky romesco

Spinach cream

Pasta Sauces:

Lobster and shellfish

vodka rose

Truffle and mushroom

alfredo

Arugula and almond pesto

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

Side Dish Options: (Choice of 1)

Roasted parisienne potatoes

Mashed potatoes with fresh scallions and fried onions

Mashed sweet potato with roasted garlic

Saffron rice

Spanish rice with tomato, carrots and peas

Side Dish #2:

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

# Dessert Selections

Served with tea and coffee

Desserts: Choice of 2

## **Decadent Cakes:**

Chocolate mousse bombe (Best Seller!)

Lemon mousse cake (Best Seller!)

Banana cake with dark chocolate ganache

Red velvet cake with cream cheese Icing

Carrot cake

Chocolate truffle

**\*\*If another type of dessert is desired, don't hesitate to ask! \*\***

# BYC Wine List

## Red Wines:

JJ McWilliams Cabernet Merlot	\$29.00
Yellow Tail Shiraz	\$33.00

## White Wine:

Barefoot Pinot Grigio	\$29.00
Collavini Pinot Grigio	\$35.00
Lindeman Bin 65 Chardonnay	\$29.00

