

### Britannia Yacht Club

## Corporate Event Information

A unique setting for your next Corporate Event





ACH

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# **Rental Rates:**

| Upper Deck:     | \$800.00 + HST Full Weekday Daytime or Evening |
|-----------------|--|
| Sunset Room:    | \$400.00 + HST Full Weekday Daytime or Evening |
| Bruce Neuk:     | \$350.00 + HST Full Weekday Daytime            |
| Boardroom:      | \$550.00 + HST Full Weekday Daytime            |
| Breakout Rooms: | \$200.00 + 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
- Ice 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
- Specialty linens available in a variety of colours

## Meeting Room Capacity and Rates:



Upper Deck 120 people sit down style 140 people theatre style 80 people half-rounds or lecture style

> **Board Room** 12 people boardroom style





Sunset Room 30 people sit down style 35 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



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### **Corporate Catering Packages**

\*\*Customized Menu options are available upon request, please note, we require a minimum of 15 guests for food and beverage services\*\*

| Morning Start-up:<br>\$8.00/ Person<br>• Assorted fresh muffins<br>• Fresh fruit<br>• Assorted turnovers and morning pastries<br>• Assorted juices<br>• Ice water, tea and coffee service   | <ul> <li>Morning Refresher:</li> <li>\$5.00/Person <ul> <li>Refreshed beverages</li> <li>Warmed croissants</li> <li>Assorted artisan cheeses and preserves</li> </ul> </li> </ul>   |
|---|---|
| <ul> <li>Fresh Lunch:</li> <li>\$17.00/Person</li> <li>Assorted cold cut and salad sandwiches served on ciabatta</li> <li>Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing</li> <li>Seasonal vegetables with dip</li> <li>Decadent dessert squares</li> </ul>   | <ul> <li>Gourmet Fresh Lunch</li> <li>\$22.00 per person</li> <li>Gourmet artisan sandwiches including steak and onion, chicken breast, brie and cranberry and grilled salmon with dill</li> <li>Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing</li> <li>Seasonal vegetables with dip</li> <li>Decadent dessert squares</li> </ul>  |
| <ul> <li>Fusion Lunch</li> <li>\$25.00/Person (Minimum of 15 guests)</li> <li>Asian inspired stir fry with seasonal market vegetables, sliced chicken breast and mixed with thai sauce served over herbed rice</li> <li>Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing</li> <li>Decadent dessert squares</li> </ul> | <ul> <li>Professional Lunch:</li> <li>\$32.00/Person (Minimum of 25 guests)</li> <li>Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing</li> <li>Salmon fillet in lemon thyme sauce</li> <li>Boneless, skinless chicken breast with white wine mushroom sauce</li> <li>Seasonal market vegetables</li> <li>Roasted potatoes</li> <li>Warm dinner rolls</li> <li>Decadent dessert</li> </ul> |
| Afternoon Pick me up:<br>\$5.00/Person<br>• Assorted cookies and afternoon treats<br>• Assorted soft drinks   |   |