



DISCOVER HOW MAGICAL YOUR WEDDING CAN BE...

SURROUNDED BY WATER, NATURE, AND YOUR NEAREST & DEAREST, SUCH A LOVELY WAY TO SAY I DO!

At the Island Yacht Club we truly believe that each wedding should be personally tailored! Our expert team will work with you to provide a completely customized wedding, filled with all of the special details that express your individual love.





IMAGINE | EXPERIENCE | LOVE

ISLAND YACHT CLUB MICRO & MINI PACKAGES

SIMPLE AND INTIMATE CELEBRATIONS

MICRO-WEDDING

I Do, Short & Sweet

CEREMONY & LIGHT RECEPTION
(25 guests and under)

- ⇒ 3 Hour Island Event Tent
- ⇒ On-Site Coordinator
- ⇒ Ceremony Grounds
- ⇒ Bubbly Toast and Cocktails
- ⇒ Selection of Canapés
- ⇒ Round Trip Boat Transfer
- ⇒ PA system for background music
- ⇒ *From \$3,700*

MINI-WEDDING

Eat, Drink & Get Married!

CEREMONY & SIT-DOWN MEAL
(50 guests and under)

- ⇒ 4 Hour Island Event Tent
- ⇒ On-Site Coordinator
- ⇒ Ceremony Grounds
- ⇒ Bubbly Toast
- ⇒ 30 Minute Cocktail Reception
- ⇒ 3-Course Menu
- ⇒ Round Trip Boat Transfer
- ⇒ PA system for background music
- ⇒ Standard Bar Package
- ⇒ *From \$7500*

EVENT TENT

Perfect Location

Located on the south front grounds in an unspoiled setting and view. Features neutral décor, lush potted flowers, natural greenery and is filled with romantic sparkling lights. It's simply a perfect option for those wanting an outdoor wedding.

VENDOR ENHANCEMENTS

Add-Ons

- ⇒ Live Music - DJ or Musicians
- ⇒ Flowers / Décor
- ⇒ Photographer
- ⇒ Officiant
- ⇒ Wedding Cake

*Packages are subject to 18% gratuity and 13% tax where applicable

43° 37' 28" N, 79° 23' 13" W



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ISLAND YACHT CLUB MEGA PACKAGE

A GRAND CELEBRATION



PRIVATE BOAT TRANSFERS

Getting Here is Easy!

Private boats facilitate easy transport for your guests from the city to the island. It's a scenic 15min. ride offering multiple trips to and from the island during your event.

MEGA-WEDDING

All the Bells & Whistles

CEREMONY | COCKTAILS | DINING | RECEPTION

(starting at 50 guests up to 150)

VOWS @ THE CEREMONY GROUNDS This outdoor location is surrounded by nature right on the waters edge, its a stunning backdrop to say your I do's!

COCKTAIL RECEPTION ON THE GROUNDS & FRONT DECK Boasts a waterfront view while overlooking the grounds and the docks. It's a magical location for your cocktail reception.

DINING, SPEECHES, TOASTS IN THE CLUBHOUSE The modern architecture pairs warm wood tones, skylights and floor to ceiling glass windows. This uncompromised view gives you and your guests the feeling of being outdoors in nature while dining on 1st class cuisine. *Winner of: Ontario Association of Architects award of excellence in 2009.* (Outdoor Event Tent Area also an option)

DANCING IN THE COURTYARD As day turns into night, enjoy the fairy tale ambience of the flower laden courtyard under a canopy of lights. It's ideal for late night dance parties with its wrap around deck & lounge seating. It's filled with romantic string lighting to make your first dance sparkle.

From \$20,000

*Packages are subject to 18% gratuity and 13% tax where applicable



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ADD TO THE FUN

BUBBLY BAR

It's the perfect welcome cocktail. Fragrant and light bodied sparkling wine, displayed over ice with fruit juices and a selection of fresh berries

LAWN GAMES

We offer a wide variety of lawn games to play during the cocktail reception. Horseshoes, croquet, lawn darts, bocce ball, badminton, corn toss, giant jenga, spike ball, and more.

LATE NIGHT SNACKS

 Some options are.....

SLIDER BOARD & POUTINERIE mini burgers and yukon gold potatoes, traditional "crottes de fromage", and smothered in our homemade gravy
MAC AND CHEESE BAR mozzarella, marbled cheddar and brie - oven baked au gratin. Top with crispy bacon, chives, pulled pork and hot sauces
PIEROGIE STATION crispy bacon, sour cream, fresh chives and crushed red peppers

SWEET BOUTIQUE

CANDY BAR an arrangement of gummy candy, sour and soft candies, jelly beans, M&M's and mini chocolate bars, served in assorted vases

FIREPIT CAMPOUT

MAKE YOUR OWN SMORES graham crackers with chocolate & marshmallows
HOTDOGS 100% beef & vegan dogs, roasted over the fire with all the fixings

"Our wedding could not have been better! Such an amazing experience. The venue is beautiful. We couldn't be happier with The Island Yacht Club". Don & Michael





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CULINARY SAMPLES

FIRST RATE CATERING

The options are endless, choose from hors d'oeuvres selections, stationary displays, gourmet bbq's or 3 course sit down dinners. Our Chefs will create an exciting menu that is suited exclusively to your vision. The catering team combines the creative flair and artistic presentation that will surely "wow" your guests.

"Our guests were elated by the setting, the service and the high quality of the food" Becky & James

FIRST IMPRESSION

SPINACH SALAD baby spinach | beets | goat cheese | toasted walnuts

MARKET GREENS organic micro greens | shaved carrot | sweet tomato | cucumber | red onion | orange zest vinaigrette

PEAR AND MICROGREEN SALAD toasted walnuts | honey lemon drizzle

CRAB CAKES bed of greens | chili aioli | topped with pea sprouts

HAND MADE RAVIOLI roasted butternut squash | sage brown butter sauce

YUKON GOLD POTATO GNOCCHI San Marzano tomato sauce | red grape tomato | basil infused oil

MAIN ATTRACTION

PORK TENDERLOIN herb crusted | creamy potato puree | garnished with crispy shallots

10oz NEW YORK STRIPLOIN fingerling potatoes | wild mushroom peppercorn | red wine jus

BEEF SHORT RIBS Canadian AAA cut beef | slowly braised for hours | served on creamy vegetable polenta

ATLANTIC GRILLED SALMON lemon dill butter | saffron rice

PAN SEARED RED SNAPPER S mango and papaya salsa | saffron rice

CHICKEN SUPREME lemon and tarragon roasted chicken | creamy potato puree

PAN ROASTED PORTOBELLO STEAKS & WILD MUSHROOMS seasonal vegetables | creamy vegetable polenta | chimichurri | drizzled in pan gravy

ISRAELI COUS COUS jumbo pearl cous cous | grilled eggplant, zucchini, squash | tomato basil puree

SWEET ENDING

The catering team will create a selection of pastries and sweets to pair perfectly with the menu selected



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BEVERAGE SERVICE

*The service was so on point, the food was delicious and everyone's glasses were always topped up.
We didn't have to worry about a thing! Sara & Ben*

WINE SELECTION

We offer the finest quality wines made both locally and abroad. These selections will be included in your beverage package and be served table side throughout the dinner portion of the evening.

STANDARD BAR

BEER: PILSNER | LAGER

WINE: NIAGARA RED AND WHITE HOUSE BLENDS

SPIRITS: STOLI VODKA | CAPTAIN MORGAN'S RUM | WISER'S RYE | EL JIMADOR TEQUILA | BEEFEATER GIN | JOHNNIE

WALKER RED SCOTCH | JIM BEAM

SOFT DRINKS: JUICE + COKE | D. COKE | SPRITE | TONIC | SODA | GINGER ALE | ORANGE | CRANBERRY

PREMIUM BAR

CRAFT BEER: PILSNER | LAGER | ALE | IPA

WINE: PINOT GRIGIO | CHARDONNAY | CABERNET | SHIRAZ

SPIRITS: GREY GOOSE VODKA | HAVANA CLUB RUM | LOT 40 RYE | TROMBA TEQUILA | HENDRICKS GIN | JOHNNIE WALKER BLACK SCOTCH |

BULLEIT BOURBON / COCKTAILS: OLD FASHIONED | MANHATTAN | CAESAR | DARK & STORMY | MARGARITA

SOFT DRINKS: JUICE + COKE | D. COKE | SPRITE | TONIC | SODA | GINGER ALE | ORANGE | CRANBERRY LEMONADE | ICE TEA | GINGER BEER

TOMATO | LEMON | LIME | SIMPLE SYRUP

LIQUEURS: CAMPARI | APEROL | AMARETTO | TRIPLE SEC | SAMBUCA | PIMMS | KHALUA | VERMOUTH





It's Time to Start Your Planning

COME FOR A SITE VISIT | REQUEST A QUOTE

Contact: Michelle Clark | events@iyc.ca | 416-689-7606 | iyc.ca

