



Britannia Yacht Club

Wedding Information Package

Character, charm and outstanding service
A beautiful and unique location for your special day

2777 Cassels Street, Ottawa, Ontario K2B 6N6

T: 613-828-5167

F: 613-828-5168

info@byc.ca www.byc.ca



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!

*Kimberley Stacey
Events Manager
Britannia Yacht Club*



Rental Information:

Room:	Capacity:	Rental Rate:	Includes:
Upper Deck:	120 Sit down meal 150 Cocktail style reception	\$3,000.00 + HST	<ul style="list-style-type: none">• Day-of wedding coordination by our Events Manager and staff• Hosting your ceremony outside under the marquee 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 service• Staffing (servers and bartenders)• Cake cutting
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*	\$1200.00 + 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 \$600.00. 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

Platters
Serve 20–30 People
Self-Serve

Cured meat platter with pickled
vegetables and condiments
\$115.00

Three Dip Platter
With Hummus, Bruchetta and
Artichoke Spinach served with
Pita Corners
\$115.00

Seasonal vegetables with dip
\$115.00

Fresh fruit platter
\$115.00

Shrimp with house-made
seafood sauce
\$115.00

Smoked salmon and cream
cheese platter
Served with pumpernickel on
the side
\$115.00

Artisan cheese board
\$115.00

Assorted Petit Fours Desserts
\$125.00

Canapes
20 pieces per order
\$55.00

Mini Quiche Assortment
Mini Arancini (Risotto Balls)

Spanakopita
Mini Vegetable Spring Rolls
served with plum sauce

Olive and Tomato Bruschetta
on Crostini with Balsamic
Reduction and Goats' Cheese

Mini Cheese Perogy with Sour
Cream Drizzle

Vegetable Samosas

Premium Canapes
20 pieces per order
\$65.00

Smoked Salmon and Cream
Cheese Crostini

Caprese skewer with cherry
tomato, bocconcini, basil and
balsamic reduction

Mushroom and Truffle Tulips

Moroccan Beef Stuffed Phyllo

Curry Chicken and Mango
Stuffed Phyllo

Coconut Crusted Shrimp

Mini Wellingtons



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

Dinner Menu

All plated meals are accompanied by assorted warm rolls, butter, coffee and tea

All buffets include two salads, two main courses and side dish of your choice with seasonal market vegetables and two desserts along with warm dinner rolls and tea & coffee for \$54 per person

Soups

\$9.00 per Person Plated Meal

If you wish to add a soup option to your buffet – please don't hesitate to ask!

Roasted Pepper and Tomato Soup
with Goats' Cheese Crostini

Roasted Butternut Squash and Apple
with Crème Fraiche

Potato and Cauliflower Chowder
With Crumbled Bacon and Chives

Curried Carrot and Ginger

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

Salads

\$9.00 per Person Plated Meal

Choice of Two to Serve With your Buffet Meal

Spring Mix salad
With Feta, Beets, Cucumber, Fresh Dill and Lemon Vinaigrette

Baby Spinach Salad
With Goats' Cheese, Red Onion, Seasonal Berries, Toasted Almonds and Balsamic Vinaigrette

Heritage Greens Salad
With Pecans, Red Onions, Apple, Cranberries and Apple Cider Dressing

Caesar Salad
Romaine Lettuce, Parmesan, Croutons, Bacon and Caesar Dressing

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

Please note for Plated Meals: 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



Entrées

Main Course Options for Plated Meal:

Chicken Breast
Wild Mushroom & Herb Cream Sauce \$44.00

Herb-Panko Crusted Salmon Fillet
Lemon Dill Butter Sauce \$44.00

Herb-Crusted Beef Tenderloin
Brandy-Green Peppercorn Sauce \$48.00

Mushroom Ravioli
Baby Spinach, Sundried Tomato, White Wine Cream
and Parmesan \$39.00

Sausage and Broccoli Ravioli
Rosé Sauce \$40.00

Main Course Options for Buffet Meal:

Chicken Breast
Bruschetta Cream Sauce

Salmon Fillet
Lemon Tarragon Butter Sauce

Beef Tenderloin
Red Wine Sauce

Pork Tenderloin
Apple-Cranberry Chutney

Sausage and Broccoli Ravioli
Rosé Sauce

Mushroom Ravioli
Baby Spinach, Sundried Tomato, White Wine Cream
and Parmesan

Vegetarian Lasagna
Garden Vegetables, Rosé Sauce, Ricotta Cheese

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

Side Dish Options: (Choice of 1)

Herb Roasted Potatoes

Garlic Parmesan Mashed Potatoes

Sweet Potato Mash

Herb Vegetable Multigrain Pilaf

Each entrée and Buffet are accompanied by the
Chef's choice of fresh seasonal market vegetables

Vegetarian Options:
\$39.00

Mushroom Ravioli
Baby Spinach, Sundried Tomato, White Wine Cream
and Parmesan

Chana Masala
Served Over Basmati Rice with Seasonal Vegetables

Eggplant Parmesan Tower
With Seasonal Vegetables

Children's Meals:
\$16.00

(Children 12 and under)

Chicken Fingers and Fries

Mini Cheese Pizza and Fries

BYC Wine List

White Wine:

Barefoot Pinot Grigio \$31.00
Lindeman Bin 65 Chardonnay \$31.00
Errazuriz Sauvignon Blanc \$36.00
Caposaldo Pinot Grigio \$35.00
Toasted Head Chardonnay \$40.00
Nobilo Sauvignon Blanc \$38.00

Red Wine:

Yellow Tail Shiraz \$33.00
JJ McWilliams Cabernet Merlot \$31.00
Liberty School Cabernet Sauvignon \$42.00
Loios Vinho \$31.00
Frescobaldi Castiglioni Chianti \$36.00

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





Dessert Selections – Included for Buffet / \$9.00 for Plated Dinners

Lemon Mousse Cake

Layers of lemon mousse and tangy housemade lemon curd surrounded by layers of light white sponge cake and finished with white chocolate curls and shaved white chocolate

Red Velvet

Moist buttermilk cake, with a touch of chocolate, is layered with a smooth homemade cream cheese icing. Finished with cream cheese icing and red chocolate discs.

Carrot Cake

Carrots, raisins, toasted coconut, chopped walnuts, and spices all contribute to our incredibly flavourful and moist carrot cake. Layered and covered with our famous cream cheese icing and toasted sweet coconut

Truffle Royale

A chocoholic's dream! A layer of milk chocolate truffle and a layer of white chocolate truffle sit atop a layer of rich devil's food cake. Decorated with a dark chocolate coating and waves of white chocolate swirls.

Chocolate Fudge

This chocolate lover's delight combines layers of chocolate fudge cake with layers of chocolate devil's food cake. More smooth chocolate fudge ices the cake while a darker chocolate ganache delicately covers the top.

Mixed Fruit Torte

Tiers of moist vanilla sponge cake are separated by tantalizing fresh fruit pieces surrounded by 35% fresh whipped cream. More fruit is then artistically arranged by hand on top to create this unparalleled fruit torte.

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

*****You are also welcome to serve your wedding cake for dessert if you wish or provide your own homemade or professional bakery dessert – There is no cake cutting fee at BYC*****

