



Britannia Yacht Club Corporate Event Information

A unique setting for your next Corporate
Event



Rental Rates:

Upper Deck: \$825.00 + HST Full Weekday Daytime or Evening

Sunset Room: \$425.00 + HST Full Weekday Daytime or Evening

Bruce Neuk: \$375.00 + HST Full Weekday Daytime

Boardroom: \$575.00 + HST Full Weekday Daytime

Breakout Rooms: \$225.00 + 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

Corporate Catering Packages

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

<p>Morning Start-up: \$8.50/ Person</p> <ul style="list-style-type: none"> • Assorted fresh muffins • Fresh fruit • Assorted turnovers and morning pastries • Assorted juices • Ice water, tea and coffee service 	<p>Morning Refresher: \$5.50/Person</p> <ul style="list-style-type: none"> • Refreshed beverages • Warmed croissants • Assorted artisan cheeses and preserves
<p>Fresh Lunch: \$18.00/Person</p> <ul style="list-style-type: none"> • Assorted cold cut and salad sandwiches served on ciabatta • Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing • Seasonal vegetables with dip • Decadent dessert squares 	<p>Gourmet Fresh Lunch \$23.00 per person</p> <ul style="list-style-type: none"> • Gourmet artisan sandwiches including steak and onion, chicken breast, brie and cranberry and grilled salmon with dill • Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing • Seasonal vegetables with dip • Decadent dessert squares
<p>Fusion Lunch \$25.00/Person (Minimum of 15 guests)</p> <ul style="list-style-type: none"> • Asian inspired stir fry with seasonal market vegetables, sliced chicken breast and mixed with thai sauce served over herbed rice • Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing • Decadent dessert squares 	<p>Professional Lunch: \$32.00/Person (Minimum of 25 guests)</p> <ul style="list-style-type: none"> • Mixed green salad with heritage blend, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing • Salmon fillet in lemon thyme sauce • Boneless, skinless chicken breast with white wine mushroom sauce • Seasonal market vegetables • Roasted potatoes • Warm dinner rolls • Decadent dessert
<p>Afternoon Pick me up: \$5.50/Person</p> <ul style="list-style-type: none"> • Assorted cookies and afternoon treats • Assorted soft drinks 	