



# 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!

*Kimberley Stacey  
Events Manager  
Britannia Yacht Club*



# Rental Information:

Room:	Capacity:	Rental Rate:	Includes:
Upper Deck:	120 Sit down meal 150 Cocktail style reception	\$2900.00 + 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 marquee 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 service</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*	\$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 \$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

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

Canapes  
20 pieces per order  
\$55.00

Mini quiche assortment  
Mini Arancini (Risotto Balls)

Spanakopita  
Mini 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

Fig and Goat Cheese Tartlet

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 \$52 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  
with Maple Crème Fraiche

Potato and Cauliflower Chowder

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, candied walnuts and sweet onion dressing

Baby Spinach Salad  
With goats' cheese, red onion, seasonal berries,  
toasted almonds and balsamic vinaigrette

Heritage Greens Salad  
With Pecan, 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 \$43.00

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

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

Pork Loin  
Apple-Cranberry Chutney \$42.00

Mushroom Ravioli  
Baby Spinach, Sundried Tomato, White Wine Cream  
and Parmesan \$38.00

Sausage Ravioli  
Rosé Sauce, Sausage and Broccolini \$39.00

## Main Course Options for Buffet Meal:

Chicken Breast  
Bruschetta Cream Sauce

Salmon Fillet  
Lemon Tarragon Cream Sauce

Beef Tenderloin  
Red Wine Gravy

Pork Tenderloin  
Apple-Cranberry Chutney

Sausage Ravioli  
Rosé Sauce, Sausage and Broccolini

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

Spanish Rice

Herb Vegetable Multigrain Pilaf

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

Vegetarian Options:  
\$38.00

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

Chana Masala

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\*\****

