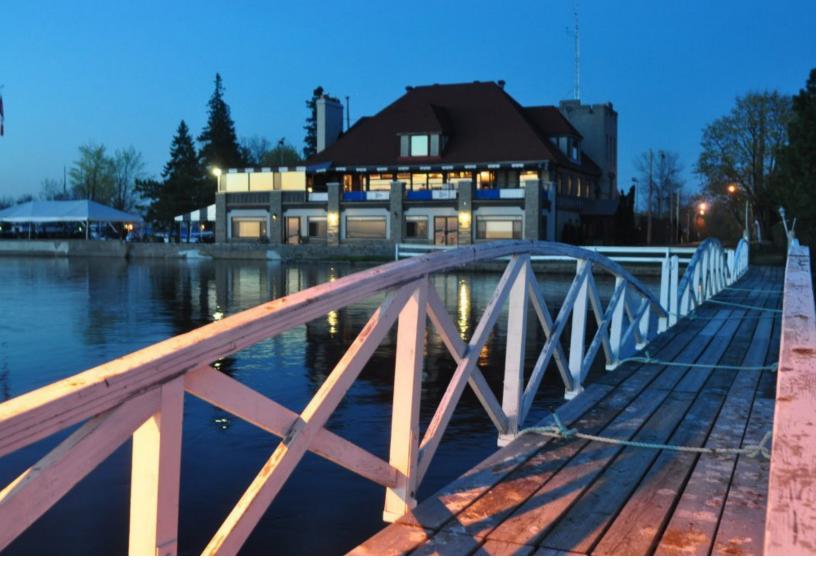


BRITANNIA YACHT CLUB

Corporate Events Information Package





RENTAL INFORMATION

ROOM:	RENTAL RATE:
UPPER DECK	\$1000.00 + HST Full Weekday Daytime
SUNSET ROOM	\$550.00 + HST Full Weekday Daytime
BRUCE NEUK	\$450.00 + HST Full Weekday Daytime
BOARDROOM	\$700.00 + HST Full Weekday Daytime
BREAKOUT ROOM	\$250.00 + 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

ROOM ROOM PHOTOS CAPACITY 120 people sit down style 140 people theatre style **UPPER DECK** 80 people half-rounds or lecture style **BOARDROOM** 12 people boardroom style 25 people sit down style 30 people theatre style **SUNSET ROOM** 15 people half rounds or lecture style 18 people boardroom style 20 people sit down 25 people theatre style **BRUCE NEUK** 10 people lecture style 15 people boardroom style



CORPORATE CATERING PACKAGES

PACKAGE + PRICE	INCLUDES
MORNING START-UP \$8.50/PERSON	 Assorted fresh muffins Fresh fruit Assorted pastries Assorted juices Ice water, tea and coffee service
MORNING REFRESHER \$6.00/PERSON	Refreshed beveragesWarmed croissantsAssorted artisan cheeses and preserves
FRESH LUNCH \$19.00/PERSON	 Assorted cold cut and salad sandwiches served on a fresh bun Mixed green salad with heritage blend, English cucumber, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing Seasonal vegetables with dip Assorted dessert squares
GOURMET FRESH LUNCH \$25.00/PERSON	 Gourmet artisan sandwiches including Italian cold cuts with Provolone and pickled eggplant, chicken breast, Havarti Pesto and Tomato and grilled salmon with dill, cream cheese, red onion and capers. Mixed green salad with heritage blend, English cucumber, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing Seasonal vegetables with dip Assorted dessert squares
FUSION LUNCH \$28.00/PERSON (MINIMUM OF 15 GUESTS)	 Asian inspired stir fry with seasonal market vegetables, Crispy chicken breast pieces and mixed with sweet and sour pineapple sauce served over seasoned rice Mixed green salad with heritage blend, English cucumber, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing Assorted dessert squares
PROFESSIONAL LUNCH \$35.00/PERSON (MINIMUM OF 25 GUESTS)	 Mixed green salad with heritage blend, English cucumber, cherry tomatoes, red onion, mixed peppers and maple balsamic dressing Salmon fillet in lemon tarragon sauce Boneless, skinless chicken breast with apple-cranberry chutney Seasonal market vegetables Roasted potatoes or rice pilaf Warm dinner rolls Assorted dessert squares
AFTERNOON PICK ME UP \$6.00/PERSON	Assorted cookies and afternoon treats Assorted soft drinks

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