



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

Congratulations on your engagement! We are truly excited about the possibility of being part of your special day at Britannia Yacht Club (BYC). Our unique location, overlooking the picturesque Ottawa River, coupled with exceptional customer service, sets the stage for a wedding experience like no other.

At BYC, we take pride in creating a personalized and unforgettable experience for each couple. Unlike standard wedding packages, we collaborate closely with you to build a customized plan that aligns seamlessly with your vision and budget. Our in-house chef and kitchen team are dedicated in providing exceptional catering services, allowing us to tailor the menu to your specific preferences.

Included in our facility rental are stunning spaces, including a beautiful outdoor venue for your ceremony steps away from the Ottawa River, and the breathtaking Upper Deck reception room available from 10AM to 1AM. The Upper Deck features a veranda with a stunning river view, ceiling décor draping, and ambient lighting. We provide all necessary amenities, like linens, chair covers, full-length tablecloths, dedicated staff for cake cutting, coffee and tea service, and non-alcoholic punch during the cocktail hour. Additional perks include free parking, WiFi, an easel for your seating chart, projector and screen, podium, microphone, and a day-of coordinator to ensure a stress-free celebration.

Our commitment to customization extends to your wedding planning process. We don't offer a standard wedding "package" but work with each couple to tailor a plan that suits their unique vision and budget. The Upper Deck itself boasts a fully stocked bar and elegant hardwood floors, providing ample space for you and your guests to dance the night away.

I, as your Sales Events Manager, will be with you every step of the way. I am available throughout the planning process and will ensure everything is prepared for your special day. As a bonus, we offer a day-of-coordinator, who will be on-site on your special day to coordinate set up and ensure a seamless ceremony. As well as a free tasting for the Bride and Groom, flexible timelines, and wedding planning advice and tools.

To provide you with a firsthand look at our venue, I am delighted to schedule a tour at your convenience. Please let us know your availability, and we will work around your schedule.

For available wedding dates, please contact me or visit our calendar on the website. Additionally, visit and like our weddings Facebook page for more pictures, news, and information.

I am enthusiastic about the opportunity to work with you and create lasting memories on your special day at BYC!

Best regards,

J Degrasse

JESSICA DEGRASSE
EVENTS MANAGER
BRITANNIA YACHT CLUB



RENTAL INFORMATION

ROOM:	CAPACITY:	RENTAL RATE:	INCLUDES:
SUNSET ROOM	40 Cocktail style reception 28 Sit down meal (Fridays or Sundays only during peak season May-October) *Please note, space for dancing depends on the number of guests*	\$2,000.00 + HST for 2024	<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) or on the front lawn• 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
UPPER DECK	150 Cocktail style reception 120 Sit down meal	\$4,000.00 + HST for 2024	<ul style="list-style-type: none">• All tables, chairs and place settings• Podium and microphone• Screen and projector• Coffee and tea service• Staffing (servers and bartenders)• Cake cutting

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	CANAPES 20 PIECES PER ORDER \$55.00	PREMIUM CANAPES 20 PIECES PER ORDER \$65.00
Cured Meat Platter with Pickled Vegetables \$120.00	Mini Spinach Quiche	Smoked Salmon and Cream Cheese Crostini
Three Dip Platter <i>With Hummus, Bruschetta and Tzatziki served with Pita Corners</i> \$120.00	Mini Quiche Loraine (Ham & Cheese)	Caprese Skewer with Cherry Tomato, Bocconcini, Basil Pesto and Balsamic Reduction
Seasonal Vegetables with Dip \$120.00	Mini Mushroom Arancini (Risotto Balls)	Garlic Escargot Brioche
Fresh Fruit Platter \$120.00	Spanakopita	Moroccan Beef Stuffed Phyllo
Shrimp with House-made Seafood Sauce \$120.00	Mini Vegetable Spring Rolls <i>Served with plum sauce</i>	Curry Chicken and Mango Stuffed Phyllo
Artisan Cheese Board \$120.00	Prosciutto, Brie and Apricot Crostini	Coconut Crusted Shrimp
Assorted Petit Fours Desserts \$130.00	Tomato Olive Bruschetta with Goat Cheese	Mini Beef Wellingtons
	Vegetable Samosas	

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 \$60 PER PERSON

SOUPS		SALADS	
\$10.00 PER PERSON PLATED MEAL IF YOU WISH TO ADD A SOUP OPTION TO YOUR BUFFET – PLEASE DON'T HESITATE TO ASK!		\$10.00 PER PERSON PLATED MEAL CHOICE OF TWO TO SERVE WITH YOUR BUFFET MEAL	
Roasted Pepper and Tomato Soup <i>With Goats' Cheese Crostini</i>		Spring Mix Salad <i>With Feta, Beets, Cucumber, Fresh Dill and Lemon Vinaigrette</i>	
Maple Roasted Butternut Squash <i>With Nutmeg Crème Fraiche</i>		Baby Spinach Salad <i>With Goats' Cheese, Red Onion, Seasonal Berries, Toasted Almonds and Poppyseed Dressing</i>	
Sweet Potato Curry Soup <i>With Coconut Milk and Cilantro</i>		Mixed Greens Salad <i>With Candied Walnuts, Goats' Cheese, Sundried Cranberries, Balsamic Vinaigrette</i>	
		Caesar Salad <i>Romaine Lettuce, Parmesan, Croutons, Bacon and Caesar Dressing</i>	

If another type of soup and/or salad is preferred, please don't hesitate to ask.

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	FOR BUFFET MEAL
Chicken Breast <i>Wild Mushroom & Herb Cream Sauce</i> \$45.00	Chicken Breast <i>Bruschetta Cream Sauce</i>
Herb-Panko Crusted Salmon Fillet <i>Lemon Dill Butter Sauce</i> \$47.00	Salmon Fillet <i>Lemon Tarragon Butter Sauce</i>
Chicken Breast <i>White Wine Mustard Cream Sauce</i> \$45.00	Beef Tenderloin Medallions <i>Red Wine Sauce</i>
Herb-Crusted Beef Tenderloin Medallions <i>Brandy-Green Peppercorn Sauce</i> \$50.00	Sausage and Broccolini Ravioli <i>Rosé Sauce</i>
	Mushroom Ravioli <i>Baby Spinach, Sundried Tomato, White Wine Cream and Parmesan</i>

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

SIDE DISH OPTIONS (CHOICE OF 1)	BUFFET MEAL
Herb Fingerling Roasted Potatoes	Each entrée and Buffet are accompanied by the Chef's choice of fresh seasonal market vegetables
Garlic Parmesan Mashed Potatoes	
Sweet Potato Mash	
Lemon Herb Rice Pilaf	

VEGETARIAN OPTIONS \$42.00	CHILDREN'S MEALS: (CHILDREN 12 AND UNDER) \$18.00
Mushroom Ravioli <i>Baby Spinach, Sundried Tomato, White Wine Cream and Parmesan</i>	Chicken Fingers and Fries
Chana Masala <i>Served Over Basmati Rice and Seasonal Vegetables</i>	Mini Cheese Pizza and Fries
Eggplant Parmesan Tower <i>With Seasonal Vegetables</i>	Mac n' Cheese with Warm Dinner Roll



BYC WINE LIST

RED	WHITE
Yellow Tail Shiraz \$40.00	Barefoot Pinot Grigio \$36.00
Angove Organic Cabernet Sauvignon \$42.00	Kim Crawford Sauvignon Blanc \$44.00
Tom Gore Cabernet Sauvignon \$44.00	Collavini Pinot Grigio \$38.00
Liberty School Cabernet Sauvignon \$46.00	J. Lohr Chardonnay \$44.00
Frescobaldi Castiglioni Chianti \$44.00	Oyster Bay Sauvignon Blanc \$44.00
Trivento Malbec \$40.00	Wolf Blass Chardonnay \$42.00
Wolf Blass Cabernet Merlot \$42.00	

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



DESSERTS

DESSERT SELECTIONS

INCLUDED FOR BUFFET / \$10.00 FOR PLATED DINNERS

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

Layers of Carrot Spice Cake baked with crushed pineapple and cream cheese frosting inside and out

Truffle Royale

Layers of dark and white truffle mousse on top of a rich Devil's Food Cake

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.

