

The ROYAL HAMILTON YACHT CLUB

(Established 1888) Inc.



At The Royal Hamilton Yacht Club, we have stood for quality food and beverage service in a warm and comfortable Club atmosphere for a hundred and twenty-seven years!

It is a feeling we convey and a promise we have made, that has stood the test of time. These continue today in the friendly spirit on which this Club was founded.

We have offered our services to members and their friends throughout our history. Whether you are seeking a venue for a family get together, a casual gathering for the office, a special reception, dinner for a wedding, corporate affair or anniversary, we will strive to exceed your expectations and satisfy your budgetary needs.

We are a year round facility offering an exceptional summer waterfront experience or a charming, cozy winter getaway by the lake.

CORPORATE FUNCTIONS

Spend time on your agenda, not on your menu. Our packages are ideally suited to ensure your time lines are kept, and that your group's bodies and minds are equally nourished.

THE FULL DAY MEETING PACKAGE

CONTINENTAL BREAKFAST

Warm Breakfast Pastries, and Sliced Fruit Display
Assorted Juices, Coffee, Decaf, Tea

MORNING COFFEE BREAK

LUNCH BUFFET

Chef's Hearty Soup of the Day
Tossed Greens with Dressings
Assorted Sandwiches and Wraps
Sweets and Squares Display
Soft Drinks

AFTERNOON COFFEE & COOKIE BREAK

\$30.45 per person

Based on minimum 12 people or more
Upgrade to a Hot Breakfast Buffet for just \$5.00 per person

Use of audio visual supplies. Room rental included.
LCD projector \$25.00

BREAKFAST PACKAGES

CLASSIC CONTINENTAL

Breakfast Pastries with Butter and Preserves
Individual Yogurt, Sliced Fruit Display
Assorted Juices, Coffee, Decaf, Tea
\$14.45 per person

HOME STYLE

Assorted Breakfast Pastries with Butter and Preserves
Scrambled Eggs, Smoked Sausage, and Bacon
Hash Browned Potatoes
Sliced Fruit Display
Assorted Juices, Coffee, Decaf, Tea
\$16.45 per person

COMMODORE'S BREAKFAST

Breakfast Pastries with Butter and Preserves
Eggs Benedict with Black Forest Ham, French Toast,
Home Fries, Bacon, and house made Hollandaise
Sliced Fruit Display
Assorted Juices, Coffee, Decaf, Tea
\$19.45 per person

BREAK SELECTIONS

Coffee	\$16.00/ pot (8 persons)
Juices	\$2.75 per person
Soft Drinks	\$1.95 per person
Whole Fruit	\$3.00 per person

Muffins or Cookies	\$2.00 per person
Assorted Pastries	\$3.00 per person
Sliced Fruit	\$3.00 per person
Bagels with Cream Cheese	\$3.00 per person

Prices subject to 15% gratuity and 13% tax

BUFFET LUNCHEONS

Your gatherings and meetings will be made special with time, quality, and value in mind. For groups of 10 or more.

WRAP IT UP

Chef's Soup Creation
Mixed Greens Salad with Assorted Dressings
Selection of Sandwiches (Tuna Salad, Roast Chicken Salad, Egg Salad, and Grilled Vegetable)
Sliced Fruit Display and Sweet Petites
Coffee, Decaf, Tea
\$17.45 per person

DELI- LICIOUS

Chef's Soup Creation
Mixed Greens Salad with Assorted Dressings, and Greek Pasta Salad
Selection of Deli Sandwiches on a Variety of Artisan Breads
(Smoked Turkey Breast, Capicola Ham and Genoa Salami, Corned Beef and Swiss, Grilled Vegetable)
Sliced Fruit Display and Sweet Petites
Coffee, Decaf, Tea
\$20.45 per person

BROAD REACH

Rolls with Creamery Butter
Chef's Soup Creation
Mixed Greens Salad with Assorted Dressings
8oz Stuffed Chicken Supreme topped with Red Pepper Cream
Green Beans
Roasted Mini Red Potatoes
Home Baked Apple Pie
Coffee, Decaf, Tea
\$25.45 per person

Prices subject to 15% gratuity and 13% tax

PLATED LUNCHES

Our plated lunch selections are sure to please. For a group of any size.

STARBOARD

Rolls with Creamery Butter
Chef's Soup Creation
Chicken Supreme Topped in Sweetened Red Pepper Cream
Green French Beans
Roasted Mini Red Potatoes
New York Cheesecake
Coffee, Decaf, Tea
\$22.45 per person

WHEELHOUSE

Rolls with Creamery Butter
Chef's Soup Creation
Spinach Salad with Cranberries, Slivered Almonds, and Chèvre
Honey Glazed Pork Loin Topped with Apple Chutney
Green French Beans
Oven-Roasted Potatoes
Pecan Pie
Coffee, Decaf, Tea
\$24.45 per person

FLAGSHIP

Rolls with Creamery Butter
Chef's Soup Creation
Spring Mix Salad Tossed in Rice Vinegar, Topped with Goat Cheese and Balsamic Reduction
Maple Glazed Salmon Fillet
Green French Beans with Sweetened Red Peppers
Mini Red Potatoes Tossed in Rice Vinegar and Grainy Dijon Mustard
Cheesecake
Coffee, Decaf, Tea
\$26.45 per person

Prices subject to 15% gratuity and 13% tax

BUFFET DINNER PACKAGES

Casual elegance is assured with any of our fine dinner displays for you and your guests. For groups of 20 or more.

SPINNAKER

Rolls with Creamery Butter
Chef's Soup Creation
Caesar, Mixed Greens, Pasta Salad
Maple Glazed Salmon
Rice Pilaf and Green French Beans with Sweetened Red Pepper
Key Lime Pie
Coffee, Decaf, Tea
\$ 27.45 per person

GALLEY

Rolls with Creamery Butter
Chef's Soup Creation
Caesar, Mixed Greens, Pasta Salad
Goats Cheese and Spinach Stuffed Chicken Topped with Red Pepper and Sherry Cream
Steamed Vegetable Medley
Garlic Mashed Potatoes
Cheesecake
Coffee, Decaf, Tea
\$ 30.45 per person

MIZZEN MAST

Rolls with Creamery Butter
Chef's Soup Creation
Caesar and Spinach Salad
Carved Prime Rib with Au Jus
Balsamic Glazed and Grilled Vegetable Medley
Garlic Mashed Potatoes
New York Cheesecake with Fruit Coulis
Coffee, Decaf, Tea
\$ 43.45 per person

Prices subject to 15% gratuity and 13% tax

PLATED DINNERS

Select three or more courses you want to suit your taste and budget. For a group of 15 or more.

FORE DECK

Rolls with Creamery Butter
Chef's Soup Creation
Heritage Greens Tossed in Balsamic, Topped with Chèvre
Rosenborg-Crusted 8oz Top Sirloin Steak
Green French Beans with Roasted Red Pepper
Oven-Roasted Potatoes
Cherry Cheesecake
Coffee, Decaf, Tea
\$33.45 per person

ASHORE

Rolls with Creamery Butter
Heritage Greens with Balsamic Reduction and Chèvre
Honey-Glazed Chorizo-Stuffed Pork Loin Topped with Warm Apple Chutney
Grilled Vegetable Medley
Garlic Mashed Potatoes
Blueberry Cheesecake
Coffee, Decaf, Tea
\$32.45 per person

DOCK LINE

Rolls with Creamery Butter
Wild Mushroom and Truffle Soup
Heritage Greens with Dried Cranberry, Slivered Almonds, and Chèvre
8oz Chicken Supreme Stuffed with Prosciutto, Brie, Roasted Garlic, and Spinach
Steamed Vegetable Medley
Garlic Mashed Potatoes
Cheesecake
Coffee, Decaf, Tea
\$37.45 per person

MAIN SAIL

Rolls with Creamery Butter
Roasted Red Pepper and Tomato Bisque
Buffalo Mozzarella Salad with Basil Oil and Balsamic Reduction
Grilled Maple Glazed Salmon Filet
Green French Beans
Mini Red Potatoes Tossed in Rice Vinegar and Grainy Dijon
Chocolate Raspberry Tartufo
Coffee, Decaf, Tea
\$42.45 per person

Prices subject to 15% gratuity and 13% tax

ROOM RENTALS

With a room to suit your needs, whether for a party, meeting or gathering, we can assist in your planning to ensure your expectations are met. Prices listed are for bookings four hours or less in duration. Add 15% for each extra hour.

AREA	CONFIGURATION	MAX OCCUPANCY	MEMBER	NON-MEMBER
BOARDROOM	Boardroom	10 -12 people	\$50.00	\$100.00
COMMODORE'S ROOM	Boardroom	20 people	\$100.00	\$200.00
EVERGREEN ROOM	Rounds of 4	32 people	\$100.00	\$200.00
CHAMPION'S ROOM	Theatre	140 people	\$150.00	\$250.00
	Squares of 4 (with Head Table)	74 people	\$150.00	\$250.00
	Rectangles of 6 or 8 (with Head Table)	100 people	\$150.00	\$250.00
	Military Seating	140 people	\$150.00	\$250.00
	Rounds of 10 (with Head Table)	120 people	\$300.00	\$400.00
ENTIRE CLUB	Variety	200 people	\$500.00	\$750.00
PATIO	Theatre	140 people	\$100.00	\$250.00
	Rounds of 10 (with Head Table)	120 people	\$300.00	\$400.00
LAWN	Theatre/ Wedding procession A set up fee of \$75.00 plus HST will also apply		\$4.00 pp	\$6.00 pp
ADDITIONAL CHARGES	Projector Rental		\$25.00	
	PA System		\$75.00	
	Additional Décor (priced per set up)		\$50.00	<i>*Additional Charges May Apply</i>
	Wedding Arch		\$25.00	

All room and set up fees are subject to 13% tax

Rental will include the use of the following AV materials on first come first served basis at no charge: Projection screen 5' x 5', 1x flipchart with markers
In-house sound system, TV, VCR/ DVD player. Projector rental for presentations \$25.00

SPECIAL EVENTS & RECEPTIONS

If your event requires a bit more mingling and less formality than that of a sit down meal, then a cocktail reception must be just what you are looking for.

CANAPÉS & HORS D'OEUVRES Priced by the dozen

Smoked Salmon Rolled with Chèvre	\$23.00	Bacon Wrapped Scallops	\$26.00
Mini Bruschetta on Herbed Crostini	\$14.00	Mini Crab Cakes with Chipotle Aioli	\$20.00
Pulled Pork Sliders	\$24.00	Chilled Shrimp with Cocktail Sauce	\$21.00
Tempura Battered Shrimp	\$21.00	Mini Spring Rolls with Thai Sauce	\$17.00
Crab Stuffed Mushroom	\$22.00	Spanakopita with Tzatziki	\$18.00
Angus Beef Sliders	\$24.00	Marinated Chicken Skewers	\$20.00
Marinated Beef Skewers	\$22.00		

DISPLAYS & LATE NIGHT BUFFET Priced per person. Minimum 30 people

International Cheese Display

A Selection of Domestic and Imported Cheese Served with Crostini and Assorted Gourmet Crackers

\$7.00

Fruit Display

The Freshest in Local and Tropical Fruit Sliced and Displayed Beautifully. Accompanied by a Yogurt Dip

\$7.00

Antipasto Display

An Assortment of Cured Meats and Pickled Vegetables with Aged Cheddar Accompanied by Assorted Gourmet Crackers

\$7.00

Poutine Station

Build –your-own Poutine with Fresh Cut Fries, Beef Gravy and Cheese Curds

\$6 *Add Bacon-\$1, Add Pulled Pork-\$2

Coffee and Tea Station

Regular and Decaffeinated Coffee, A Selection of Regular and Herbal Tea

\$2.50

Non-Alcoholic Punch Bowl

Tangy Fruit Punch Garnished with Citrus Fruit

\$3.00

Deli Sandwich Display

Assorted Sandwiches and Wraps (Ham, Smoked Turkey, Salami, Roast Beef, Grilled Vegetable) Served on Artisan Breads

\$8.00

Crudité Display

Fresh Chopped Vegetables Displayed with Blue Cheese Dip

\$5.00

Flatbread Pizza

Choose from: Meatlover's, Pesto & Grilled Vegetable with Goats Cheese, BBQ Chicken with Onion & Jalapeño, Margherita with Buffalo Mozzarella, Grape Tomato & Fresh Basil

\$11 per pizza

Bread Dip

Black Olive Tapenade, Hummus, Artichoke and Asiago Dip Served with Artisan Flatbreads and Herbed Crostini

\$6.00

Sweet Petite Dessert Display

Chocolate Brownie, Butter Tart, Nanaimo Bar & Carrot Cake

\$6.00

Prices subject to 15% gratuity and 13% tax

BAR PACKAGES

Our wedding venue is fully licensed (with a catering endorsement liquor license), and our bar and beverage service is sure to please any crowd. We offer a wonderful selection of VQA and internationally renowned wines, as well as domestic and imported beers. Our bar staff are skilled in making signature cocktails that will be a hit with your guests!

BASIC BAR PACKAGE

Soft Drinks & Juices
House Well Liquor & Mixed Drinks
Domestic Bottled and Draught Beer
6 oz House Red & White Wine
House Red & White (*one bottle of each per table during dinner service*)
\$35.95 per person

PREMIUM BAR PACKAGE

Soft Drinks & Juices
Premium Well Liquor & Mixed Drinks
Premium Bottled and Draught Beer
6 oz House Red & White Wine
House Red & White (*one bottle of each per table during dinner service*)
\$39.95 per person

PLATINUM BAR PACKAGE

Sparkling Wine Upon Arrival
Soft Drinks & Juices
Premium Well Liquor & Mixed Drinks
Premium Bottled and Draught Beer
6 oz House Red & White Wine
House Red & White (*two bottles of each per table during dinner service*)
\$44.95 per person

Bar Packages include up to 8 hours of service.

A list of beer, wine and liquor selections can be received upon request.

Prices subject to 15% gratuity and 13% taxes