



CATERING PACKAGE

Royal Victoria Yacht Club

ABOUT US

The Royal Victoria Yacht Club is an exclusive venue offering exceptional catering and personalized service. As the oldest yacht club in Western Canada, RVMC specializes in tailor-made events, from weddings to intimate corporate meetings. The renovated clubhouse boasts versatile spaces, and our dedicated service team ensure a personalized touch. Let us elevate your event in a truly unique setting!





WHY CHOOSE RVYC FOR YOUR EVENT?

Hosting an event can be overwhelming, but at RVYC, we're here to make it easier. With every event, we include essential services to ensure everything runs smoothly so that you can focus on your special occasion. You'll have access to the following:

- Free parking in our upper main lot
- 5' round tables or 8' banquet tables
- Table linens*
- Banquet chairs
- Digital music system
- Dedicated events team to execute your special event
- Set up of tables

*(Custom table linen colours available for an additional fee.)



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BREAKFAST

Welcome Aboard – \$ 11.00 per person

Freshly baked muffins, croissants, and Danish, whipped butter and preserves
Served with coffee & tea

Run to the Dock to go - \$13.00 per person

Freshly made breakfast sandwich
Served with coffee, tea to go station

(Groups of 25 or More)

Set Sail Breakfast Buffet - \$27.00 per person

Chive scrambled eggs, sausage, bacon, hand cut hashbrowns, fresh fruit platter
Served with coffee, tea, apple & orange juices

Spinnaker Buffet - \$35.00 per person

Scrambled eggs, salsa, green onion, diced peppers, red onion, cilantro, roasted mushrooms, shredded cheddar, bacon, hashbrowns, fresh fruit platter, croissants, Danishes with jams and preserves
Served with coffee, tea, and juices

Enhancements per person

- Freshly baked muffins, croissants, and Danish, with jam and preserves - \$5
- Granola & yogurt - \$6
- Seasonal fresh fruit – \$8
- Traditional eggs Benedict / smoked salmon eggs Benedict - \$12
- Steel cut oats - \$6
 - Dried fruit, slivered almonds, brown sugar
- Smoked salmon, bagels, cream cheese capers pickled onions - \$9
- Fresh orange and apple Juices – \$3
- Waffle station – \$8
 - Whipped butter, fresh cream, house compote and maple syrup

**All prices do not include applicable taxes, service charges, or fees. Pricing is guaranteed for 60 days.
This package and its pricing may be amended from time to time.**



BREAKS: MORNING & AFTERNOON

By Dozen (minimum 15 people)

- Muffins \$18 / dozen
- Pastries: Croissants/Danish \$20 / dozen
Above items served with whipped butter and jam
- Cookies - \$20

Platters (minimum 15 people)

- Cool dips, crudite and corn chips – \$15 pp
Fresh cut carrots, celery, broccoli and cauliflower (may be substituted due to seasonal availability), freshly fried corn chips, ranch dressing, hummus, sour cream, and pico de gallo
- Artisan meat board – \$24 pp
Pickles, mustards, crackers and crostini
- Local and worldly cheese board – \$25 pp

Small Gatherings (minimum 25 people)

- Sandwich Platter – \$16 pp
Assortment of Chef's selection finger sandwiches
- Warm pretzels, creamy cheese sauce, dill pickle ranch dip and maple mustard – \$9 pp
- House kettle chips, house dip, hummus and guacamole - \$5 pp
- Tortilla chips & salsa – \$6 pp
- Assorted Gummy/Candy Display - \$6 pp (must know about order 2 weeks in advance)
- Sweet and Salty: \$19 pp
Freshly baked cookies, fresh cut fruit, kettle chips

Apres Sail Nosh \$40 (minimum 25 people - not sold as a meal)

- Vegetarian Chili
- Shaved beef sliders, caramelized onion mayo
- Thick cut fries and gravy
- Cookies

Hot Beverages

- Coffee and Tea Service \$6 pp

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LUNCH

(Groups of 12-25 - Groups under 14 can move to Dining Room for lunch)

To Go Lunch Box - \$17 per person

- Water, your choice from below sandwich, chips, cookie
- Choose 1 sandwich filling only: slow roasted turkey, ham, or egg salad

Light Side Luncheon - \$18 per person

- House made Chef's soup selection along with 1 composed salad
- Freshly baked cookies, includes coffee & tea

Village Stroll Luncheon - \$29 per person

- House made seasonal soup, mixed green salad
- Chef's house made sandwich selection, cookies, coffee & tea

Plated Working Light Luncheon - \$32 per person

- Chef's composed salad
- Roast chicken breast or salmon, herb and garlic cream sauce
- Chef's selection starch and vegetables
- Seasonal cut fruit bowl, cookies, includes coffee & tea

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MAIN MAST LUNCH DISPLAY

Chef's Choice Seasonal Vegetables - \$48 per person

• bread and butter • 2 composed salads • 1 pasta dish • 1 main dish • 1 starch dish • 1 dessert • coffee & tea station

Salad Choices

- Garden greens, carrot, cucumber, gem tomatoes, shaved root vegetables, ranch and citrus dressings
- Greek, gem tomato, cucumber, red onion, sun dried olives, orzo, crumbled feta, red wine-oregano vinaigrette
- German style nugget potato, local bacon, grainy mustard vinaigrette, caramelized onion, scallion, and parsley

Pasta Choices

- Roasted mediterranean vegetables, rustic tomato sauce, baked with parmesan cavatappi
- Pesto penne, sun dried tomato, roasted bell pepper, eggplant, zucchini, arugula, basil, and shaved parmesan
- Wild mushroom farfalle, roasted garlic, soft herb cream sauce, red onion, spinach, and parmesan

Main Choices

- Lemon Grass Chicken Thighs, Nuoc Nam, Thai Basil
- Herb Crusted Chicken Breast, Roasted Mushroom Cream
- BC Salmon, Sweet Pea Puree
- Roasted Pork Loin, Calvados Jus, Apple Sauce
- BC Waters Cod, Lemon and Herb Cream
- Carved Alberta Inside Round, Natural Pan Red Wine Jus

Starches Choices

- Roast Garlic and Thyme Potatoes
- Creamy Mashed Potatoes
- Wild Prairies Rice
- Coconut Basmati Rice

Dessert Choices

- Cookies and squares
- Fresh Fruit platter
- Chocolate Brownie Bites GF, DF
- Mixed Fruit Crumble, Fresh Cream

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CANAPES

Cold Canapes - \$48/dz

- Smoked Salmon Crostini, Shallot And Sweet Pea Aioli
- Heirloom Tomato Bruschetta, Pecorino, Glazed Balsamic
- Chili-Lime Poached Prawn
- Crisp Bacon and Roasted Squash Bruschetta, Fresh Herbs, Maple-Balsamic Glaze
- BC Tuna Poke, Avocado, Sweet Pea, Citrus, Sesame
- Grandma's Recipe Ham, Pretzel Bun, Grainy Mustard, Arugula

Hot Canapes - \$48/dz

- Tandoori Chicken skewer, Raita
- Forest Mushroom Arancini, Vine Ripened Tomato Sauce, Parsley, Shaved Parmesan
- Shaved Beef Crostini, Red Wine Fig Caramelized Onions, Aioli
- Bacon Wrapped Scallops
- Lemon Grass Chicken Skewers, Nuoc Nam Sauce
- Slow Roasted Pork Brochette, Chimi Churri

Commodores Choice Canapes

- Port Glazed Lamb Lollipops cooked MR - \$68/dzn
- Fresh Shucked Oysters, Red Wine, and Shallot Mignonette - \$60/dzn
- Northern Divine Caviar, Buttermilk Blini, Cooked Egg, Chives - \$85/dzn

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DINNER DISPLAYS

All Dinner Displays come with Chef's choice Seasonal Vegetables

The Yacht Club Preferred Buffet \$53.00 per person

- Warm Ciabatta and whipped butter
- Garden greens (carrots, gem tomatoes, English cucumber, rainbow radishes and house dressings)
- Choose 1 salad or soup
- Choose 1 pasta
- Choose 1 starch
- Choose 1 protein
- Assorted Mini Dessert Display (tarts, squares and cookies)

The Beach Drive \$65.00 per person

- Warm ciabatta and whipped butter
- Garden Greens/Seasonal Vegetables (carrots, gem tomatoes, English cucumber, rainbow radishes and house dressings)
- Choose 2 salads
- Choose 1 starch
- Choose 1 pasta
- Choose 2 proteins
- Mixed Fruit Crumble with fresh cream and assorted mini dessert display (tarts, squares and cookies)

The Cattle Point \$87.00 per person

- Warm ciabatta and whipped butter
- Crispy and soft bread display, hummus, orange and olive tapenade, spiced spinach and cream cheese
- Grilled marinated vegetables, Olives, pickles
- Charcuterie and cheese board
- Pickles, mustards, seed crackers and salt and pepper crostini
- Choose 3 salads
- Choose 1 starch
- Choose 2 pastas
- Choose 3 proteins
- Choose 1 dessert
- Classic cheesecake, brandy cherry reduction, Fresh chopped fruit platter, assorted mini dessert display (tarts, squares and cookies)





For Dinner Displays please choose from the below:

Salad Selections

- Hearts of romaine, pecorino cheese, crisp bacon, country croutons, with creamy Caesar dressing
- Power kale salad, quinoa, apple cider emulsion
- New potato salad, sweet peas, kale and red onion, crisp bacon, grainy mustard
- Greek salad, crisp romaine, with oregano dressing
- Quinoa and chipotle roasted corn salad, with tequila lime vinaigrette
- Beet, goat cheese and arugula salad, with dijon-balsamic dressing
- Spinach, feta, red onion and sunflower seed salad, with lemon-thyme vinaigrette
- Heirloom tomato caprese, fior de latte, arugula, basil, shaved bermuda onion, honey truffle and balsamic emulsion
- Broccoli, orange, toasted almond, crisp kale, with honey ginger dressing

Soup Selections – can also be substituted for a salad

- Roasted mushroom veloute (can be made DF)
- Sweet corn and potato chowder, scallion-chardonnay sour cream
- RVCY chowder, rich cream base, parsley and chive oil
- Classic minestrone
- Maple roasted butternut squash, puree, lemon grass crème fraiche
- Curried coconut carrot, lentil and chickpea
- White wine, tomato bisque, parmesan crouton
- Potato and leek, chives

Starches – choose 1

- Crushed new potatoes
- Roasted garlic whipped potato
- Honey roasted squash puree
- Herb roasted fingerling potatoes
- Wild rice and fresh herbs

Pasta Items

- Parmesan Cheese Baked Penne Arrabbiata
- Three cheese baked cavatappi rose
- Quattro Fromaggio cavitappi' n cheese, buttered panko crust

Please choose a main course & dessert to complete your buffet:

Main Course Items

- Sliced inside round, red wine and thyme jus
- Lemon roasted BC salmon, chardonnay, dill and fennel cream
- Herb roasted chicken breast, caramelized onion and mushroom velouté
- Maple mustard pork loin, whiskey apple chutney, grainy mustard jus
- BC rock fish, red pepper and onion escabeche
- Roasted BC ling cod, citrus and soy glaze
- Vegetarian green lentil casserole, cherry tomatoes, heirloom carrots, mushrooms
- Tofu and mushroom stir fry, with jasmine rice

Desserts – Choose 1

- Lemon mousse, lemon curd, maple-vanilla sable, mixed berry coulis, fresh cream
- Classic cheesecake, brandy cherry reduction
- Dark chocolate cake, fresh cream
- Bread pudding, maple-rye caramel, spiced pecan crumble
- Dark chocolate mousse, coffee cream, candied orange, toasted cashew

Wedding cake cutting fee \$3 per person

Elevated Main Course Items - priced by the person to be added to buffet price

- Alberta beef tenderloin, red wine jus – add \$15 pp
- Prawn and scallop risotto – add \$12 pp
- Thyme and claret braised short rib, natural pan reduction – add \$11 pp
- Braised pork belly, sweet soy and garlic add \$12 pp
- Roasted ling cod, peppered mushrooms, chimichurri add \$12 pp
- Roasted chicken, pacific wild mushroom blend with gnocchi and red wine jus add \$12 pp
- Pacific waters cod, roasted fennel, and confit cherry tomatoes topped with a citrus beurre blanc roasted BC salmon with orange, tarragon coconut cream add \$12 pp

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DINNER TABLE ADD ONS

Attendant included, must be ordered with a full buffet meal as an add on only

Herb Roasted Inside Round - \$17 per person

- Red wine jus, horseradish, local mustard

Roast BC Farms Ham - \$24 per person

- Apple chutney, mustard jus

Herb and Cracked Pepper Roast Turkey Roulade -\$25 per person

- Stuffing, cranberry sauce, gravy

Whole Roasted Garlic and Herb Crusted Striploin - \$29 per person

- Cheddar chive biscuits, creamy mushroom peppercorn sauce

Cedar Plank Roasted BC Salmon - \$30 per person

- Maple-soy glaze, citrus slices, fresh dill

Mustard and Thyme Crusted Slow Roasted AAA Prime Rib - \$40 per person

- Jus, Yorkshire pudding

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DINNER PLATED A LA CARTE

A la Carte 3 – Starting at \$65

A la Carte 4 – Starting at \$78

A la Carte 5 course - \$250 Chef consultation required

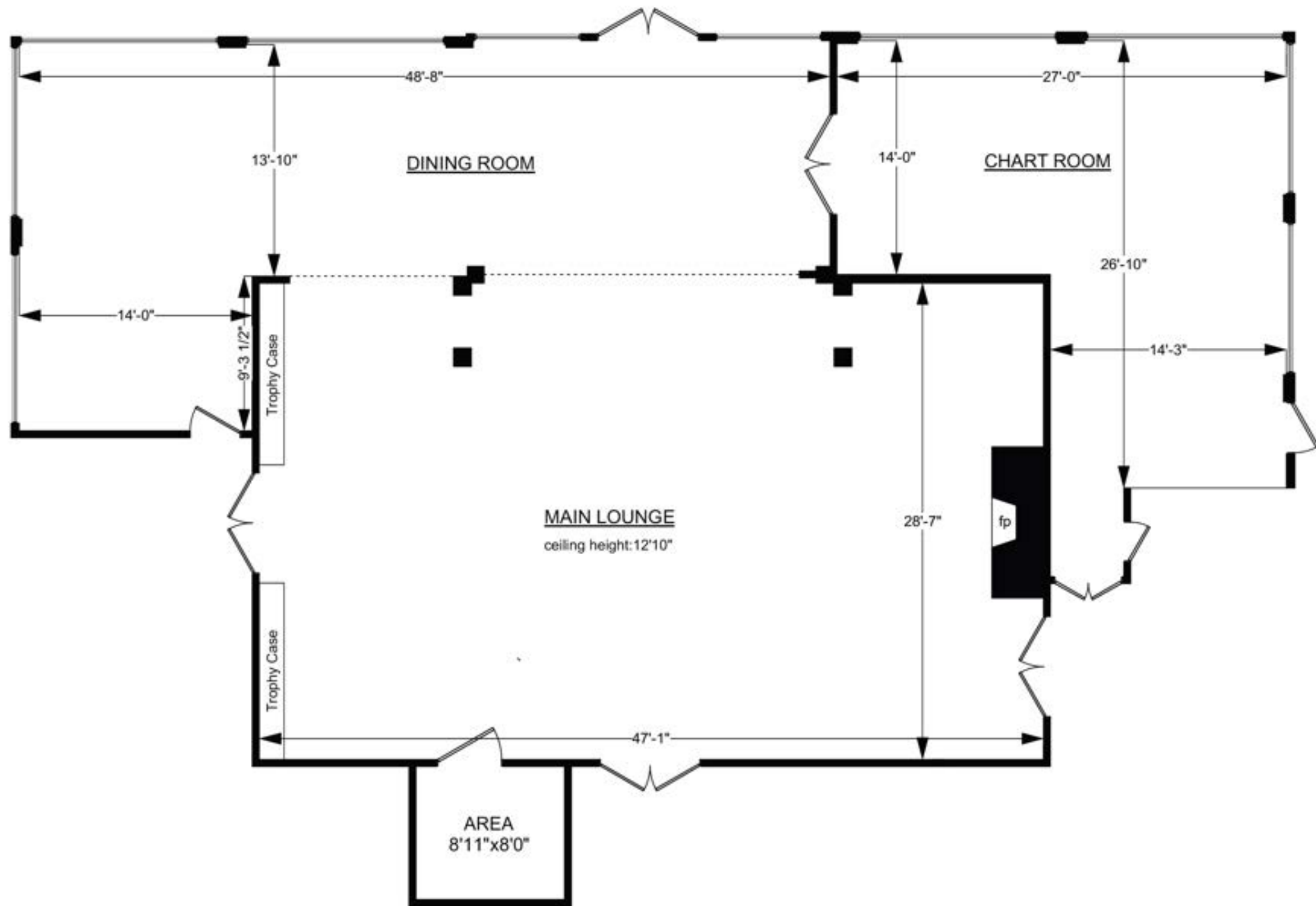
All Custom Changes to Menus Incur Surcharges



EVENTS

FLOOR PLANS

MAIN LOUNGE & DINING ROOM



Pricing	Half Day	Full Day
Main Lounge	\$ 500	\$ 750
Dining Room	N/A	\$ 550

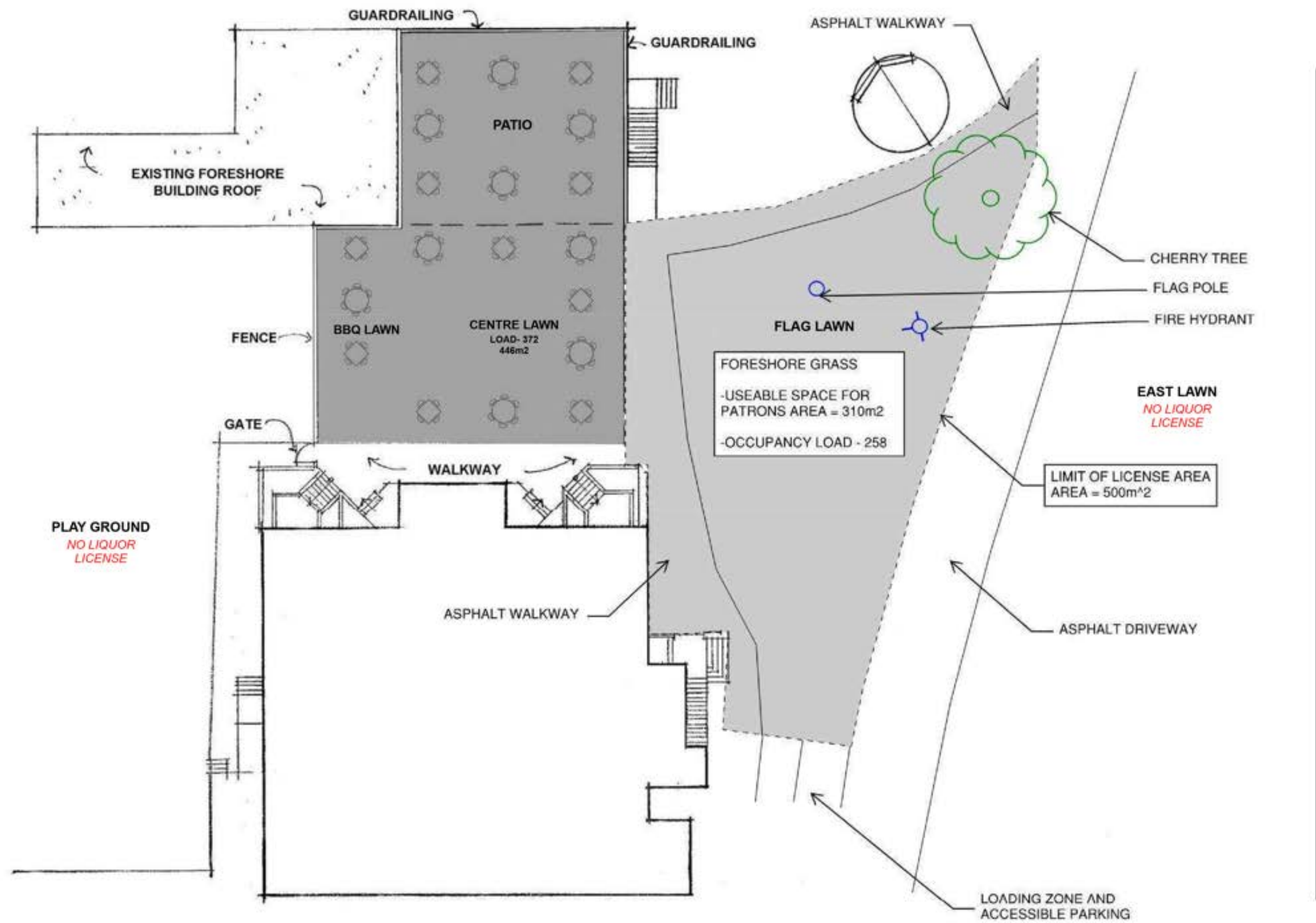
Main Lounge (No Food)	Seated	Standing	Mixed
Regatta (Rectangle Seating)	120	120	120
Round Tables	80		
Round Tables with Screen	50		
Round Tables with DJ and Dance	32		60
Classroom	32		
Classroom with working areas	24		

Main Lounge (With Food)	Seated	Standing	Mixed
Regatta (Rectangle Seating)	80		80
Round Tables	70		
Round Tables with Screen	50		
Round Tables with DJ and Dance	32		
Classroom	24		
Classroom with working areas	24		

Main Lounge & Dining Room	Seated	Standing	Mixed
Regatta (Rectangle Seating)	120		
Round Tables	100		
Round Tables with Screen	50		
Round Tables with DJ and Dance	100		
Classroom	N/A		
Classroom with working areas	N/A		

Dining Room	Seated	
Regatta (Rectangle Seating)	24	

BBQ LAWN, CENTRE LAWN, FLAG LAWN, PATIO & EAST LAWN



BBQ Lawn	Seated
Regatta (Rectangle Seating)	32
Round Tables	32

Centre Lawn	Seated
Regatta (Rectangle Seating)	32
Round Tables	32

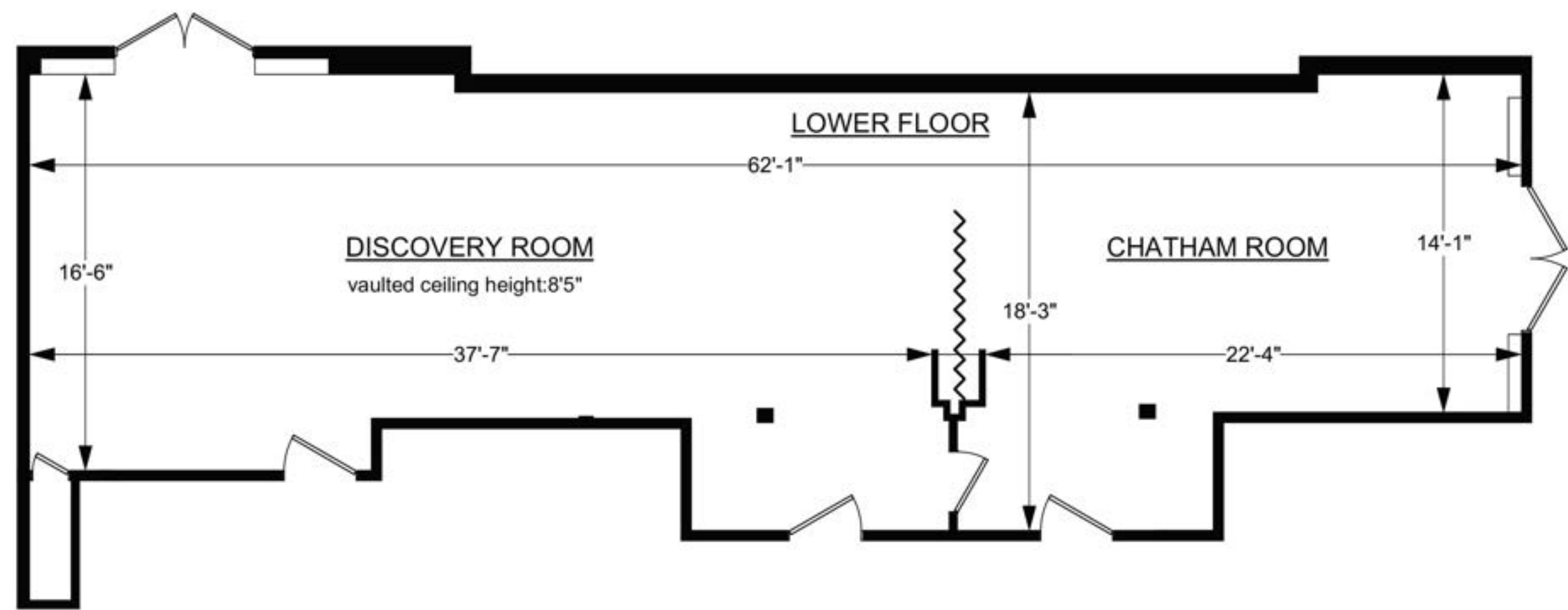
Flag Lawn	Seated
Round Tables	120
Cocktail Tables	120

Patio	Seated
Regatta (Rectangle Seating)	80
Round Tables	56

East Lawn	Seated
Wedding Set Up	94 chairs

Pricing	Half Day	Full Day
BBQ Lawn	N/A	\$ 350
Centre Lawn	N/A	\$ 350
Flag Lawn	N/A	\$ 500
Patio	N/A	\$ 2,500
East Lawn	N/A	\$ 1,500

DISCOVERY ROOM & CHATHAM ROOM



Discovery Room	Seated
Round Tables	24
Classroom	32

Chatham Room	Seated
Board Table Set Up	20

Pricing	Half Day	Full Day
Discovery Room	N/A	\$ 350
Chatham Room	N/A	\$ 350



BOARDROOM



Includes LCD screen, wifi and conference phone. No food or beverage service. When the Chartroom Bar is open, beverages may be taken to the room.

Boardroom		Seated	
Capacity		12	

Pricing	Half Day	Full Day
Boardroom	\$150	\$ 250

BOOKING POLICY

FACILITIES & BOOKINGS

Clubhouse facilities may be rented for private functions for non-members or reciprocal members, provided they have a member-sponsor or be from a reciprocal club. A deposit is due at time of booking as well as a sponsor letter from the sponsoring RVYC Club member. RVYC is the exclusive supplier of all food & beverage for onsite functions with the exception of wedding cakes. The Chartroom Bar is strictly a member-only area at all times. Guests are permitted in designated function areas only, unless accompanied by a member. In accordance with Health & Safety Regulations, RVYC prohibits guests from removing any food or beverage products after a function.

All menu planning, service style, price agreements and invoicing for these services are to be negotiated directly with the Events Coordinator. The Clubhouse is a 100% smoke-free environment.

EVENT GUARANTEES

RVYC requires a menu choice and an approximate number of guests 14 days prior to the date of the function with a final guaranteed number confirmed three business days (72 hours) prior to the event, with 50% of the total balance payable due at this time.

Billing will be based on guaranteed or actual number of guests served, whichever is greater. In the event a guarantee is not received, billing will be based on the original estimated amount or the actual number of guests served, whichever is greater.

Food services for the Club are arranged with the Events Coordinator. Menus can be customized to suit the needs of the client. Prices will be guaranteed 60 days prior to the function date.

ALLERGIES

In the event that any guests have food allergies, please inform us of necessary service details such as names of the guests and nature of their allergies, at least 7 days prior to the event. This will allow us to take the necessary precautions when preparing their food.



BAR SERVICE

The Royal Victoria Yacht Club reserves the right to refuse service to persons judged to be under age without ID and to persons who appear intoxicated. Any liquor or non-alcoholic beverage (i.e. punches) requirements must be arranged with the Events Coordinator at least two weeks prior to the date of function.

RVYC will supply bar staff to attend to the number of participants. Additional dedicated bartenders are available for \$100.00 for each four-hour shift, with each additional hour rated at \$50.00 per hour, per bartender.

Special wine orders can be accommodated. Pricing is subject to a corkage fee. Any special order wines that are not consumed must be purchased and removed from the Clubhouse after the function. Homemade wines are strictly prohibited.

ADDITIONAL INFORMATION

Parking is available for non-members in the upper parking lot only. Parking cannot be guaranteed. The lower lot is reserved for members only. The use of any type of confetti is not permitted in the Clubhouse or anywhere on Club property. There will be an added fee of \$200.00 for any cleanup that may be required when using confetti indoors. Bubbles may only be used outdoors.

The use of sparklers is not permitted indoors. Helium filled balloons must have long ribbons to enable us to retrieve them in the event they float to the ceiling.

The Club does not accept responsibility for loss or damage sustained by members or their guests. Any damage to Club property will be the responsibility of the host-member or member-sponsor.

Members and guests at the Royal Victoria Yacht Club are required to adhere to the regulations and policies of the Club. The host-member or member-sponsor are responsible for the conduct of their guests and are to ensure guests adhere to all applicable house rules and room occupancy limits. The host-member or member-sponsor is accountable should the convener default and will be held responsible for any non-payment of account.

The Royal Victoria Yacht Club does not permit the Club's name to be used in public advertising or announcements such as radio, newspapers, flyers, posters, social media, etc. As well, all artwork or any other use of the Club's image or brand must be approved both initially and at the final design stage by RVYC's management. Failure to observe these policies may result in cancellation of your function.



INCLUSIONS

TABLE LINENS

Rental rates include setup of tables, linens, breakdown and cleanup after function. RVYC provides 5’ round tables or 8’ banquet tables and chairs. For an outdoor Event or Ceremony, RVYC can provide up to 90 white resin folding chairs. The rental cost is \$3.50 per chair plus tax and includes set up and tear down. All rentals of additional decor are the responsibility of the client.

White table linens and napkins are included in the rental cost. A variety of other napkin colours are also available upon request. Any additional linen requirements, including coloured table skirts or coloured table cloths, may be subject to an additional fee.

MUSIC & AUDIO VISUAL EQUIPMENT

Bands and disc jockeys are welcome for functions and are to be pre-arranged by convenor. The Events Coordinator would be pleased to provide the client with a list of suggestions. It is the responsibility of the convenor to inform the DJ or band leader that they are required to contact the Events Coordinator not less than one week prior to function to make any set-up arrangements. The Club’s digital music system is available for use at no cost.

The following Club equipment is available for rent:

Digital Projector & fixed screen \$150.00 - Podium & Microphone \$100

Portable sound system for wedding ceremonies and dancing \$200.00

The Club does not supply flipchart paper, or dry erase pens or markers.

Should anything be lost, misplaced, or damaged, the cost of replacing and/or repairing will be charged to the convenor.

ENTANDEM

Entandem requires users of music to obtain licence to perform, or authorize others to perform copyright music in public. To ensure that the appropriate licence is in place, the policy of the Royal Victoria Yacht Club is to collect and remit that required licence fee to Entandem.

With dancing: ENTANDEM for 1-100 persons \$62.64

ENTANDEM for 101-300 persons \$90.12

Without dancing: ENTANDEM for 1-100 persons \$31

ENTANDEM for 101-300 persons \$45.02

Please note that the use of copyright music without a valid Entandem licence may lead to legal action for copyright infringement under the Copyright Act of Canada.

FAQ

What is the maximum number of guests in the main lounge?

The room can be set up to a maximum of 90-95 guests for theatre-style, classroom or sit-down dinner functions. Maximum of 120 guests for stand-up cocktail functions.

Can we supply our own food and/or beverage?

RVYC is the exclusive supplier of all food and beverages for onsite functions with the exception of wedding cakes. A plating fee of \$1.50/plate will apply.

What if I want to make changes to our menu?

All changes to menu items or to any aspect of the original contract, including changes to any fee, will be documented and must be authorized in writing by the event organizer.

Are there any additional taxes or surcharges that I should plan for?

All food and beverages are subject to a 20% service charge. Additionally, all food, beverage and service charges are subject to 5% GST. 10% PST is charged on alcohol.

Can we have live music for the ceremony and reception or dance?

Yes, live music is permitted until 10pm outdoors, or until Midnight in the Main Lounge. Entandem fees will apply (refer to previous page). We do ask that volume is managed in a respectful manner to other guests and our neighbours.

What is an Entandem fee?

Entandem is a joint venture between RE: SOUND and SOCAN, created to simplify the licensing process so you can play all the music you want legally and ethically, ensuring that those who made the music are compensated.

Does the Royal Victoria Yacht Club provide decorations?

RVYC does not own any decor. Our Events Coordinator would be happy to recommend local professional decorators who are familiar with our unique space. Ask our Events Coordinator for ideas on what has worked well in the past.

What is your cancellation policy?

We understand that everything may not always go as planned and unforeseen circumstances may force you to cancel your event. Should you need to cancel, you will forfeit all deposits paid unless the room can be re-booked.

How do we secure our function date?

A minimum non-refundable deposit of \$500.00 is required for functions up to 50 people and \$800.00 for functions over 50 people. This must be received with a signed agreement to confirm your function date.





CONTACT US

Phone: 250-592-2441

Email: events@rvyc.ca