



Royal Victoria Yacht Club Banquet Package

Member Sponsored



UNIQUE IN EVERY WAY

The Royal Victoria Yacht Club is unique in every way. RVYC is the only facility along the waterfront of Cadboro Bay, and only minutes from downtown Victoria. The history is long and diverse, being the oldest yacht club in Western Canada, and the facility allows for outdoor wedding and event hosting on the south lawn. Our 24,000 sq. ft. Clubhouse has a newly renovated dining facility, three separate meeting rooms, and 200 sq. ft. of outdoor space. The RVYC is open year-round with an events team to cater to your every need whether it be a 110 person wedding or a small corporate meeting.

The Royal Victoria Yacht Club is the perfect venue for weddings, birthday parties, celebrations of life, bridal showers, anniversaries, reunions, holiday parties and more. We are happy to guide you every step of the way, with the suggestion of trusted vendors for flowers, decor, photography, music and more. We have no doubt we can provide you and your guests with a tailor-made experience that you really want and dream of.



CONTACT

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Food & Beverage Manager

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Robert Parson
Executive Chef

Royal Victoria Yacht Club
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INCLUDED WITH YOUR EVENT

You've got enough to think about when planning your event. Let us cross a few items off the list. These items are included with every event:

- Free parking
- 5' round tables or 8' banquet tables
- Table linens**
- Banquet chairs
- Digital music system
- Event Coordinator to facilitate event
- Set up of tables
- Tear down and clean up after event

***White table linens included. Custom colours may have an additional fee.*

Details on these inclusions are outlined in this package.



COCKTAIL PARTIES

Prices listed are per person. Minimum of 12 guests is required unless otherwise specified.
Prices do not include tax.

PLATTERS & BOARDS

FRESH FRUIT PLATTER	\$8.00	CRUSTLESS FINGER SANDWICHES	\$7.50
Seasonal Local & Imported Fruit		Assortment of fillings on Portofino Brioche Loaf	
CRUDITES	\$7.50	GOURMET SANDWICHES	\$10.00
Seasonal Local Vegetables with Parmesan Ranch Dip		Assortment of fillings on Pretzel Kaiser Baguettes & Wraps	
DIPS, BREADS, OILS & VINEGAR			\$7.50
Artichoke Dip, Hummus & Olive Tapenade. Filoncini, Baguette & Crispy Armenian Flat Bread			
Rosemary Scented Extra Virgin Olive Oil, Balsamic Vinegar			
CANADIAN CHEESE BOARD <i>(Minimum 20 People)</i>			\$10.00
Little Qualicum Cheeses, Okra, Champfleury, Saint Pauline, etc.			
ARTISAN CHEESE BOARD <i>(Minimum 20 People)</i>			\$10.50
Camembert, Roquefort, Jarlsberg, Limburger, Aged Cheddar, etc			
CHARCUTERIE BOARD			\$10.50
A selection of Cold Cut Meats & Salami, Cornichons, Pickles & Mustards			
SMOKED SALMON BOARD			\$12.00
Crostini, Capers, Red Onion, Whipped Dill Cream Cheese & Lemons			
BOULANGERIE PLATTER			\$12.00
A selection of Savoury Pastries & Baked Fayres. Sausage Rolls, Goats Cheese Tartlets, Quiche, Spanakopita			
ANTIPASTO PLATTER			\$9.50
Grilled Asparagus, Zucchini, Peppers, Red Onions & Aubergine. Pickled Onions, Spice Green Beans, Kalamata Olives. Chickpeas, Quinoa, Arugula, Balsamic Reduction & Extra Virgin Olive Oil			
DESSERT SQUARES			\$6.50
Nanaimo Bar, Carrot Cake, Butter Tart & Chocolates Brownies			
PETIT FOURS			\$11.50
Fruit Puree Sponges layered with Italian Buttercream. Belgian Chocolate Mini Gateaux, Passion Fruit Rolls			
TARTLETS			\$9.50
Pecan Butter Tarts, Lemon Meringue & Apple Crumble Betties			
GOURMET DESSERTS			\$17.00
Petit Fours, Tartlets & Squares			
MUFFINS & COFFEE <i>(Minimum 20 People)</i>			\$10.00
COOKIES & COFFEE <i>(Minimum 20 People)</i>			\$8.00
COFFEE & TEA SERVICE			\$5.50



CANAPES & HORS D'OEUVRES

HOT

SEAFOOD

Bacon Wrapped Scallops, Sherry Gastrique	\$33.00
Prawn & Vegetable Wonton Purse, Ginger Soy	\$33.00
Panko Nobashi Shrimp, Sauce Marie-Rose	\$33.00
Salmon & Dill Fishcakes, Lemon Gastrique	\$33.00

CARNE

Mini Quiche Lorraine	\$30.00
Chicken Satay Brochette, Peanut & Cilantro	\$30.00
Lamb & Cumin Brochette, Ginger Glaze	\$37.00
Prosciutto Wrapped Asparagus, Sherry Gastrique	\$29.00

VEGETARIAN

Falafel Sliders, Cilantro Salad, Raita	\$33.00
Vegetable Spring Rolls, Sweet Chili Plum Sauce	\$27.00
Bruschetta, Balsamic Reduction	\$27.00
Mini Tomato & Green Onion Quiche	\$28.00

COLD

SEAFOOD

Smoked Salmon, Dill Cream & Caper Crostini	\$33.00
Poached King Prawns, Sauce Marie-Rose	\$30.00
Halibut Ceviche, Cucumber Cups, Red Pepper Coulis	\$33.00
Tuna Tataki Sesame Cones, Ponzu Sauce, Pea Shoots	\$33.00

CARNE

Caprese & Prosciutto Skewers, Balsamic Reduction	\$32.00
Steak Tartare Crostini, Dijon, Crispy Shallot Chicken	\$34.00
Liver Parfait & Onion Marmalade Crostini Coronation	\$32.00
Chicken Cones, Arugula, Black Sesame	\$29.00

VEGETARIAN

Mozzarella, Olive, Sun Dried Tomato & Basil Skewers	\$29.00
Spinach Roulade, Garlic Cream Cheese, Romesco	\$30.00

Prices listed are per dozen. Minimum of 5 dozen order is required for each item under each category.

Prices do not include tax.

Please note, a service charge of 20% will automatically be added to non-member functions.

Prices are subject to change and can only be guaranteed for 60 days from date menu was received by client



BUFFET DINNERS

COMBINATION OPTIONS

2 Salads, 1 Entree, 1 Dessert	\$44.00
2 Salads, 2 Entrees, 1 Dessert	\$48.00
3 Salads, 3 Entrees, 1 Dessert	\$53.00
4 Salads, 3 Entrees, 2 Desserts	\$59.00

All Buffets come with one vegetable option.

Additional Vegetable Options \$4.00 per person.

Buffets include Warm Filoncini Bread Selection, Freshly Brewed Canterbury Coffee & Two Leaves and a Bud Teas.

SALAD OPTIONS

Mixed Greens with Poppy Seed Vinaigrette	Sun Dried Tomato & Pesto Penne Pasta Salad
Twice-Baked Potato Salad	Date Tabbouleh, Ginger Gastrique
Traditional Potato Salad	Spinach, Apple & Candied Pecans, Blue Cheese Dressing
Tomato & Bocconcini Caprese Salad	Hawaiian Rice Salad, Pineapple & Walnut Dressing
Lime & Cilantro Coleslaw	Greek Salad, Feta, Extra Virgin Olive Oil, Lemon & Fresh Oregano

ENTREE OPTIONS: Classic

COQ AU VIN

Chicken Legs & Thighs Slow Braised in Red Wine with Mushrooms, Bacon Lardons & Pearl Onions. Served with Thyme Rubbed Fingerling Potatoes

BEEF BOURGUIGNON

Beef Slow Braised in a Burgundy Wine with Mushrooms, Bacon Lardons & Pearl Onions. Served with Thyme Rubbed Fingerling Potatoes

ROASTED STRIPLOIN OF BEEF

Mushroom & Thyme Jus, Crispy Shallots, Horseradish Cream. Served with Herb Rubbed Fingerling Potatoes

WILD SOCKEYE SALMON

Local Salmon, Shrimp Bisque Butter Sauce. Served with Saffron Scented Basmati Rice & Spaghetti Squash

STUFFED PORK LOIN (PORCHETTA)

Pork Loin Stuffed with Artichoke, Sun Dried Tomato & Fig. Served with Oregano Rubbed Fingerling Potatoes

JAMBALAYA

Prawns, Andouille Sausage & Okra in a Rich Tomato Creole Stew. Served with Cajun Rice & Cornbread Muffins

HERB RUBBED ROAST CHICKEN

Served with Mushroom & Rosemary Risotto and Natural Jus

Prices are per person and do not include taxes or 20% service charge

Minimum of 30 Guests Required. Surcharge of \$5 per person will apply to all persons less than 30

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BUFFET DINNERS

ENTREE OPTIONS: Vegetarian

PENNE ROMESCO

Roasted Mediterranean Vegetables, Romesco Sauce, Parmesan Gratin. Served with Garlic Parmesan Toast

EGGPLANT ZAALOUK

Moroccan Stew of Tomatoes, Eggplant, Peppers, Cumin & Lemon. Served with Aromatic Couscous & Ginger Gastrique

GNOCCHI DOLCELATTE

Potato Gnocchi with a Dolcelatte Blue Cheese Sauce, Broccoli, Arugula and Concasse Tomatoes

LENTIL & CHICKPEA COCONUT CURRY

Mildly Spiced Tomato, Cilantro & Coconut Curry. Served with Mango Chutney, Naan Bread and Steamed Basmati Rice

ENTREE OPTIONS: Premium

DUCK CONFIT *Add \$7.00*

Duck Legs, Slowly Poached in Duck Fat with Blueberries & Cassis. Served with Dauphinoise Potatoes & Arugula

AROMATIC LAMB SHANKS *Add \$7.00*

Slow Braised with Tomatoes, Dates, Peppers & Aromatics. Served with Lemon, Cilantro & Toasted Almond Basmati Rice

CHEF CARVED ROAST BEEF *Add \$9.00*

Medium Rare Roasted Whole Strip-loin, Carved to Order. Served with Thyme Rubbed Fingerling Potatoes, Pan Jus & Horseradish

BARBECUE PORT RIBS *Add \$9.00*

Slow Braised in our own Honey Barbecue Sauce. Served with Twice-Baked Jackson Potatoes

BC BOUILLABAISSE *Add \$9.00*

Local BC Mussels, Clams, Prawns, Squid & Sockeye Salmon in a Rich Tomato, Fennel & Saffron Broth. Served with Garlic Rubbed, Grilled Filoncini Bread.

VEGETABLE OPTIONS

Roasted Root Vegetables, Maple Glaze

Buttered Carrots, Broccoli & Green Beans

Asparagus with Toasted Almonds

Buttered Corn on the Cob (*Seasonal*)

Trio of Butternut, Spaghetti & Acorn Squashes

Roasted Mediterranean Vegetables *Add \$5.00*

Cauliflower Cheese *Add \$5.00*

DESSERT OPTIONS

New York Cheesecake

Chocolate Symphony Cake

Tiramisu

Caramel Apple Betty

Peach Crumble

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LUNCH BUFFET

All Lunches include fresh brewed Canterbury Coffee plus a selection of Two Leaves and a Bud Tea

LIGHT LUNCH BUFFET

\$28.00

Bespoke Soup du Jour

Selection of Sandwiches & Wraps

Dessert Squares (*Nanaimo Bar, Carrot Cake, Butter Tart & Chocolate Brownie*)

LUNCH BUFFET

\$29.00

Bespoke Soup du Jour

Selection of Sandwiches & Wraps

Lemon & Poppy Seed Dressed Mixed Greens

Seasonal Fresh Fruit Platter

ENGLISH PICNIC BUFFET

\$31.00

Selection of Crustless Sandwiches

Potato Salad, Coleslaw & Mixed Greens

House Made Scones with Butter & Preserves

Eton Mess (*Strawberries, Whipped Cream & Meringue*)

NEAPOLITAN BUFFET

\$38.00

Roasted Mediterranean Vegetables, Penne Romesco & Parmesan Bake

Grilled Chicken & Baby Spinach Alfredo on Penne Pasta

Arugula & Mixed Green Salad, Tossed in Balsamic Vinaigrette

Garlic Parmesan Bread *or* Filoncini Bread with Olive Oil & Vinegar

Tiramisu *or* Chocolate Symphony Cake

THE DIXIE BUFFET

\$45.00

Honey Barbecue Pork Ribs

Southern Fried Buttermilk Chicken

Twice-Baked Potato Salad

Cilantro & Lime Coleslaw

Jalapeno & Cheddar Cornbread

Mississippi Mud Pie *or* Pecan Butter Tart

THE BAYSIDE BUFFET

\$43.00

Saffron Risotto with Local Prawns, Mussels & Clams. Sockeye Salmon with Citrus Beurre Blanc

Fingerling Potatoes & Grilled Asparagus

Lemon & Poppy Seed Dressed Mixed Greens

Chocolate Symphony Cake

THE BURGER BUFFET

Beef \$31.00 : Chicken \$30.00 : Salmon \$34.00 : Mixed \$35.00

All selections come with a Vegetarian Burger Option

Grilled Burgers with Cheddar

Toasted Brioche Bun

Lettuce, Tomatoes, Red Onions & Pickles

Twice-Baked Potato Salad

Dressed Mixed Greens

An Assortment of Sauces, Condiments and Relishes

Dessert Squares (*Nanaimo Bar, Carrot Cake, Butter Tart & Chocolate Brownie*)

Prices are per person and do not include taxes or 20% service charge

Minimum of 30 Guests Required. Surcharge of \$5 per person will apply to all persons less than 30.

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BESPOKE LUNCH BUFFET

STARTER OPTIONS: *Choice of:*

Lemon & Poppy Seed Dressed Mixed Greens
Soup du Jour
Garden Salad with Balsamic Vinaigrette

ENTREES OPTIONS

1 ENTREE

\$39.00

2 ENTREES

\$45.00

ROASTED PORK LOIN

Mushroom & Grainy Dijon Cream

SOCKEYE FRICASSEE

Local Salmon, Dill & Parsley Cream

SOUTHERN FRIED BUTTERMILK CHICKEN

Crispy Chicken, Honey Barbecue Sauce

CHICKPEA & LENTIL CURRY V

Aromatic, Lightly Spiced Coconut Milk Curry. Cilantro & Mango Chutney

EGGPLANT ZAALOUK V

Moroccan Stew of Tomatoes, Cumin & Eggplant

HONEY BARBECUE PORK RIBS *Add \$6.00*

Slow Braised Ribs, Honey Barbecue Sauce

ROASTED STRIPLOIN *Add \$9.00*

AAA Beef, Mushroom & Thyme Jus

ALL BUFFETS INCLUDE

Fingerling Potatoes or Steamed Basmati Rice
Fresh Seasonal Vegetables
Bread & Oils or Bread & Butter
Assorted Dessert Squares
(*Nanaimo Bar, Carrot Cake, Butter Tart & Chocolate Brownie*)

*Prices are per person and do not include taxes or 20% service charge
Minimum of 30 Guests Required. Surcharge of \$5 per person will apply to all persons less than 30.
Prices are subject to change and can only be guaranteed for 60 days from date menu was received by client*



WHITE & ROSÉ	6oz	9oz	BTL
LINDEMAN’S BIN 85 S.E. AUSTRALIA PINOT GRIGIO	6	10	23
CALIOPE FIGURE 8 OKANAGAN, BC VQA VIOGNIER, SAUVIGNON BLANC BLEND	7	11	26
PERRIN & FILS, LA VIEILLE FERME, ROSÉ SOUTHERN RHONE, FRANCE GRENACHE, SYRAH, MOURVEDRE	7	11	26
KIM CRAWFORD MARLBOROUGH, NEW ZEALAND SAUVIGNON BLANC	10	13	36
CHATEAU ST JEAN SONOMA CALIFORNIA CHARDONNAY	11	15	40
BURROWING OWL OKANAGAN, BC VQA CHARDONNAY	11	15	40
BURROWING OWL OKANAGAN, BC VQA SAUVIGNON BLANC	11	15	40
SANTA MARGHERITA VALDADIGE DOC, ITALY PINOT GRIGIO	11	15	40
TANTALUS OKANAGAN, BC VQA RIESLING	12	17	43
BURROWING OWL ROSÉ OKANAGAN, BC VQA CABERNET FRANC	13	18	48
PFAFFENHEIM PFAFF ALSACE, FRANCE GEWÜRZTRAMINER			40
JOSEPH DROUHIN VAUDON RESERVE CHABLIS AC, FRANCE CHARDONNAY			79

SPARKLING / CHAMPAGNE	5oz	BTL
FREIXENET CORDON NEGRO BRUT - 200ml CATALONIA, SPAIN WHITE BLEND		9
TANON “VILLA TERESA” FRIZZANTE ORGANIC PROSECCO DOC, ITALY GLERA	9	40
VEUVE CLICQUOT CHAMPAGNE, FRANCE CHARDONNAY		99

PRICES DO NOT INCLUDE APPLICABLE TAXES

48.4514° N, 123.2968° W

RED	6oz	9oz	BTL
LINDEMAN’S CAWARRA S.E. AUSTRALIA SHIRAZ, CABERNET SAUVIGNON	6	10	23
BODEGAS ALAMOS MENDOZA, ARGENTINA MALBEC	8	11	28
J. LOHR, SEVEN OAKS PASO ROBLES, CALIFORNIA CABERNET SAUVIGNON	13	18	48
BURROWING OWL OKANAGAN, BC VQA MERLOT	15	20	55
BLACK MARKET OKANAGAN, BC VQA SYRAH	17	23	60
CHAPOUTIER BILA HAUT LANGUEDOC-ROUSSILLON, FRANCE GRENACHE, SYRAH			39
MIGUEL TORRES, CELESTE CRIANZA RIBERA DEL DUERO, SPAIN TEMPRANILLO			49
MARCHESI ANTINORI, PEPPOLI CHIANTI CLASSICO, TUSCANY, ITALY SANGIOVESE			52
BURROWING OWL OKANAGAN, BC VQA PINOT NOIR			55
BURROWING OWL “ATHENE” OKANAGAN, BC VQA SYRAH, CABERNET SAUVIGNON			55
KLINKER BRICK OLD VINE LODI, CALIFORNIA ZINFANDEL			66
THE EDGE NAPA VALLEY, CALIFORNIA CABERNET SAUVIGNON			85
MARCHESE ANTINORI RISERVA, TENUTA “BABY TIG” TIGNANELLO TOSCANA IGT, ITALY SANGIOVESE, CABERNET SAUVIGNON			89

PRICES DO NOT INCLUDE APPLICABLE TAXES

2022 RATES

MAIN LOUNGE

Meetings & Seminars	\$425
Cocktail Parties	\$500
Dinner Parties (with Dining Room)	Up to 60 people \$650 Up to 110 people \$850

BOARD ROOM	Half Day \$200 Full Day \$350
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CHATHAM ROOM	Half Day \$150 Full Day \$250
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DISCOVERY ROOM	Half Day \$150 Full Day \$250
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CHATHAM & DISCOVERY ROOM	Half Day \$300 Full Day \$500
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GROUNDS	\$750
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A Food & Beverage Minimum may be in place during peak times

*Prices are subject to taxes
Members receive a member discount. Inquire within.*

*Room rates apply to standard setup.
Additional fees may be incurred on custom setups.*





MAIN LOUNGE

MEETINGS & SEMINARS \$425
CAPACITY 110 (Theatre seating)

COCKTAIL PARTIES \$500
CAPACITY 150

DINNER PARTIES
Up to 60 people \$650
Up to 110 people \$850
CAPACITY 110 (with Dining Room)

Main Lounge Food Service Minimum may be applied during peak times

*Prices are subject to taxes
Members receive a member discount. Inquire within.*

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BOARDROOM

HALF DAY RENTAL \$200

FULL DAY RENTAL \$350

CAPACITY 14

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.

Additional charges may apply for use of conference phone.

Prices are subject to taxes

Members receive a member discount. Inquire within.

Room rates apply to standard setup. Additional fees may be incurred on custom setups.



CHATHAM ROOM

HALF DAY RENTAL \$150

FULL DAY RENTAL \$250

CAPACITY 14

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.

Prices are subject to taxes

Members receive a member discount. Inquire within.

Room rates apply to standard setup. Additional fees may be incurred on custom setups.



DISCOVERY ROOM

HALF DAY RENTAL \$150

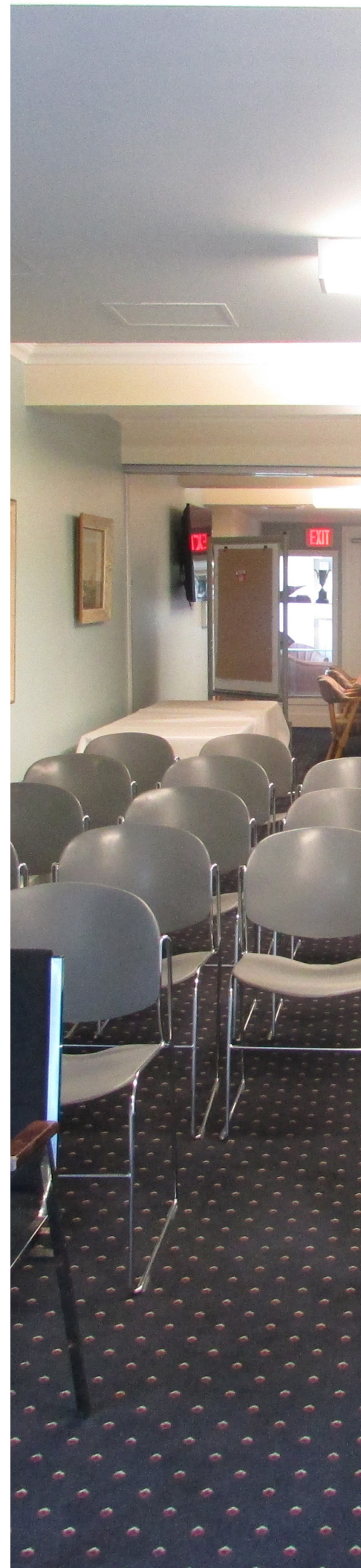
FULL DAY RENTAL \$250

CAPACITY 50

Includes theatre or classroom style set-up. No food or beverage service. When the Chartroom Bar is open, beverages may be taken to the room.

*Prices are subject to taxes
Members receive a member discount. Inquire within.*

*Room rates apply to standard setup.
Additional fees may be incurred on custom setups.*



CHATHAM & DISCOVERY ROOM

HALF DAY RENTAL \$300

FULL DAY RENTAL \$500

CAPACITY 100

Includes theatre or classroom style set-up. The partition wall is removed, opening the entire level into one room. Satellite bar and pre-function space available at an additional cost.



*Prices are subject to taxes
Members receive a member discount. Inquire within.*

*Room rates apply to standard setup.
Additional fees may be incurred on custom setups.*

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 on-site 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. 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 72 hours prior to 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 enough bar staff to attend to the number of participants. Additional dedicated bartenders are available for \$80.00 for each four-hour shift, with each additional hour rated at \$25.00 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 \$150.00 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 respon-sible 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 Cereony, RVYC can provide up to 96 white resin folding chairs. The rental cost is \$3.50 per chair plus tax and includes set up and tear down or \$2.00 plus tax if client sets up and tears 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

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 & PORCH?**
The room can be set up to a maximum of 110 guests for theatre-style, classroom or sit-down dinner functions. Maximum of 150 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.
- **ARE THERE ANY ADDITIONAL TAXES OR SURCHARGES THAT I SHOULD PLAN FOR?**
All food and beverage is 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).
- **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.

