



# 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, RYVC 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**

- Mixed greens, cherry tomato, heirloom carrot, with maple shallot vinaigrette
- 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



# CONTACT US

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