



2018 Season

Welcome to Kingston Yacht Club!

We would like to thank you for considering the KYC as the venue for your event. We know there are lots of options for you and we appreciate the opportunity.

The information that follows includes many choices. We source, where possible, the freshest local produce, meats and products for all of our menu options. Please know that these options are a starting point for discussion. The KYC Team understands that every event is unique and yours should be customized in a manner that addresses all your tastes and needs.

The following options are meant to be offered in a table-service format. We can also offer many of the following options in buffet style. The prices listed are a guideline. Once we know exactly what you are looking for, a formal quote will be presented to you.

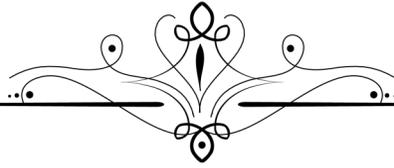
In the interim, please send along or call with any questions. If you would like, an on-site and in-person meeting along with a facility tour can be arranged. Just let me know and a time will be scheduled.

Again, I thank you for considering the Kingston Yacht Club. We wish you a memorable event, whether at KYC or elsewhere.

Sincerely,

Greg McNab – General Manager
Neil Seguin – Executive Chef

613-548-3052
manager@kingstonyachtclub.ca



Cocktail Reception Selections

Platters

Artisanal Cheese

artisanal cheese sourced locally and from around the world,
served with crackers, crostini, grapes and
house-made cranberry chutney
\$62.95 small/\$119.95 large

Premium Cheese

premium Canadian and imported cheeses,
served with crackers, crostini, grapes and
house-made cranberry chutney
\$42.95 small/\$79.95 large

Crudités

fresh, seasonal vegetables
served with house-made ranch dip
\$23.95 small/\$44.95 large

Seasonal Fresh Fruit

assorted selection of fresh fruits
\$24.95 small/\$48.95 large

Charcuterie

a selection of local artisanal cured meats
served with house-made mostarda,
gherkins & crostini
\$48.95 small/\$92.95 large

House-Made Dips & Chips

\$16.95 small/\$29.95 large

Tortillas

served with salsa and sour cream

Roasted Red Pepper Hummus

served with grilled pita

Black Olive Tapenade

served with assorted crackers

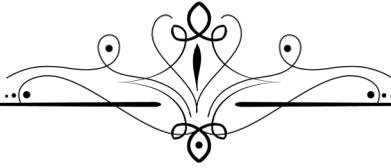
Baba Ghanouj

served with grilled pita

Guacamole

served with tortillas

*Kingston Yacht Club strives to source fresh, local produce and products for its menus.
Our suppliers include: Enright Cattle Company, Wallace Beef, Lyons Family Farms, Wendy's
Mobile Market, Patchwork Gardens, Seed to Sausage, Pasta Genova, and Pan Chanco Bakery*



Cocktail Reception Selections

Cold hors D'Oeuvres

Shrimp Cocktail

served with house-made vodka cocktail sauce
\$35.95 per two dozen

Smoked Salmon Canapés

smoked Atlantic salmon,
lemon dill crème fraîche, pickled red onion
served on crostini
\$28.95 per dozen

Poseidon Eggs

devilled eggs with smoked salmon and dill
\$25.95 per dozen

Prosciutto & Chevre Canapés

prosciutto, chèvre,
balsamic macerated strawberries
served on crostini
\$25.95 per dozen

Bruschetta Canapés

ripe tomatoes, red onion, basil & olive oil & feta
served on grilled baguette
\$19.95 per dozen

Brie Canapés

triple cream brie,
house-made cranberry chutney
served on baguette
\$23.95 per dozen

Roast Beef Canapés

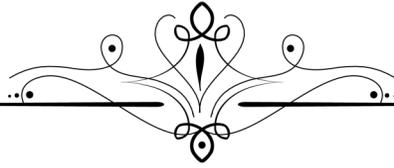
local roast beef,
horseradish crème fraîche, pickled red onion
served on crostini
\$21.95 per dozen

Devilled Eggs

classic devilled eggs
\$19.95 per dozen

Roasted Red Pepper Pinwheels

roasted red peppers, herbed cream cheese,
in a wrap, sliced
\$19.95 per dozen



Cocktail Reception Selections

Hot hors D'Oeuvres

S.S Shrimp Skewers

marinated and grilled shrimp
chipotle pineapple dipping sauce
\$35.95 per dozen
(two per skewer)

Pork Souvlaki

marinated and grilled pork
house-made tzatziki
\$28.95 per dozen

Asian Beef Skewers

marinated and grilled beef
sweet cilantro pressed yoghurt
\$29.95 per dozen

Sesame Shrimp Toasts

shrimp mousse on crispy bread crusted
with sesame seeds and fried
house-made sweet chili sauce
\$21.95 per dozen

Scallops on Pancetta

seared scallops on crispy pancetta
lemongrass infused butter
\$29.95 per dozen

Seasonal Mini Quiche

please inquire for current selections
\$21.95 per dozen

Mini Crab Cakes

signature, house-made crab cakes
lime chili aioli
\$29.95 per dozen

Vegetable Spring Rolls

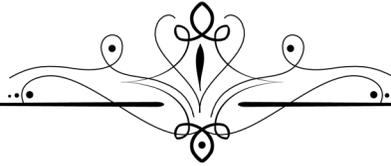
marinated vegetables wrapped in wonton
house-made sweet chili sauce
\$21.95 per dozen

Chicken Satay

marinated and grilled chicken breast
house-made peanut sauce
\$28.95 per dozen

Caramelized Onion Tartlets

caramelized onions and chèvre
\$21.95 per dozen



Luncheon Menu

Assorted Sandwich Platter

\$12.95 per sandwich
served on a variety of breads and wraps
choice of up to five of the following

Turkey and Cranberry Chutney

Ham & Swiss with Dijon

Egg Salad

Tuna Salad

(traditional or Asian inspired)

Curried Chicken Salad

Grilled Vegetable and Hummus

House-Made Soup

\$6.95 per person
Chef's selection, based on current seasonal varieties

add any platter, salad or dessert to your lunch

KYC Kettle Chips

\$2.95 per person
please inquire about seasonings

Pastry Platter

\$9.95 per person
Pan Chancho and house-made pastries

Breakfast Packages

Coffee / Tea

\$2.95 per person
coffee, variety of teas

Continental

\$7.95 per person
coffee, variety of teas
fresh baked muffins/pastries

Coffee Break

\$12.95 per person
coffee, variety of teas, juices and pops
served with muffins/pastries
and fresh fruit



Kingston Yacht Club Dinner Menu

Kingston Yacht Club is pleased to offer a wide choice of menu options for both plated and buffet services.

Each prix fixe dinner includes the choice of one of each appetizer, entrée, starch and vegetable side.

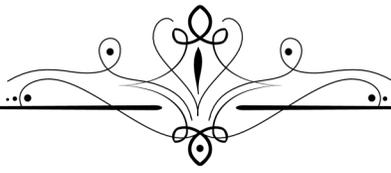
Every course including appetizers, sides and desserts is yours to customize.

Our menu selections are divided into premium and standard offerings to give our guests the ability of tailoring their dinner to a budget.

All dinner options include fresh bread or rolls, coffee and tea.

prices listed are reflective of a plated dinner service
please add \$2.00 per person for buffet
\$2.00 per person for each additional entrée dish ordered





Starboard Prix Fixe Dinner Menu \$45 per person

Appetizer

Caprese Salad

heirloom tomatoes (seasonal), local buffalo mozzarella, basil, garlic, extra virgin olive oil

Traditional Greek Salad

diced cucumbers, mixed bell peppers, red onion, Kalamata olives, feta, red wine vinaigrette

Nicoise Salad

green beans, niçoise olives, heirloom tomatoes, hard-boiled egg anchovy vinaigrette

Poached Pear & Spinach Salad

spinach, red wine poached pears, candied pecans, local bleu cheese, white wine vinaigrette

French Onion Soup

onion broth topped with crostini and gratinéed Gruyère cheese

Entrée

Whole Roasted Black Angus Prime Rib

pan jus and horseradish
add individual Yorkshire Pudding \$2.50 per person

Seasonal Seafood

sustainable, Ocean Wise; please inquire about current selections

Roasted Pork Tenderloin

maple Dijon crust

Chèvre & Roasted Red Pepper Stuffed Chicken Suprême

fine herb, white wine butter sauce

Chorizo, Thiago & Spinach Stuffed Chicken Suprême

smoked paprika tomato sauce

Vegetarian / Vegan Options

please inquire - Chef will be more than happy to work with your dietary requirements

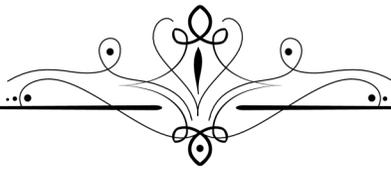
Starch

Twice Baked Potatoes | Roasted Root Vegetable Medley | Classic French Lentil Pilaf

Celeriac Mash | Wild Rice Pilaf

Vegetable

Vegetarian Ratatouille | Seasonal Locally Sourced Vegetables



Port Prix Fixe Menu \$38 per person

Appetizer

Farm Gate Salad

Chef selected seasonal greens & vegetables, honey Dijon vinaigrette

Caesar Salad

crisp romaine, bacon, croutons, parmigiano Reggiano, creamy Caesar dressing

Spinach Salad

fresh baby spinach, dried cranberries, toasted pine nuts, red vine vinaigrette

Coleslaw

shredded green cabbage, carrots, red onion, creamy coleslaw dressing

House-Made Soup

Chef's selection, based on current seasonal varieties

Entrée

Whole Roasted Local Sirloin

pan jus and horseradish
add individual Yorkshire Pudding \$2.50 per person

Herb & Garlic Roasted Chicken Breast

sundried tomato cream sauce

Maple and Ginger Glazed Atlantic Salmon

Whole Roasted Pork Loin

white wine mushroom cream sauce

Beef or Vegetarian Lasagna

Vegetarian / Vegan Options

Please inquire - Chef and our team will be more than happy to work with your dietary requirements

Starch

Roasted Garlic Mashed Potatoes | Herb Roasted Mini Red Potatoes

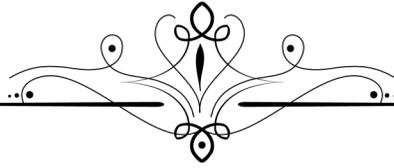
Basmati Rice | Sweet Potato Mash

Vegetable

Roasted Gingered Carrots | Buttered Brussel Sprouts | Turmeric Roasted Cauliflower

Roasted Butternut Squash | Haricots Vert Sautéed in Butter

prices listed are reflective of a plated dinner service
please add \$2.00 per person for buffet
\$2.00 per person for each additional entrée dish ordered



Dessert Selections

Assorted Dainties

\$5.95 per person
freshly made cakes and squares

Chocolate Covered Strawberries

market price, seasonal

Crème Brûlée

\$8.95 per person
classic vanilla bean or many other creative options

Fresh Fruit Tarts

\$6.95 per person
seasonal, local fruits

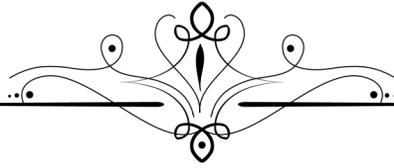
Cheesecake

\$8.95
many delicious options available

Dark Chocolate & Espresso Torte

\$8.95
served with ginger marmalade

all prices **include** 13% HST and a 15% service charge
prices will be guaranteed 30 days prior to your event
613-548-3052 manager@kingstonyachtclub.ca



Late Night Stations

Poutine Bar

\$15.95 per person
house-cut frites, cheese curds and gravy

Frites Bar

\$9.95 per person
house-cut frites, ketchup and aioli

Sweet Potato Fries

\$9.95 per person
smoked paprika aioli

Slider Bar

\$21.95 per person (3 pieces)
choice of either beef, chicken, salmon or lamb sliders
served with variety of our creative house-made toppings

Grilled Sausages and Hot Dogs

\$11.95 per person
served on a bun with assortment of condiments

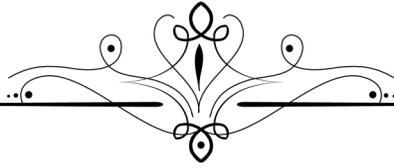
Thin Crust Pizza

\$14.95 per pizza
pepperoni, Hawaiian, vegetarian, local cured meats
or create your own

Bite Size Corn Dogs

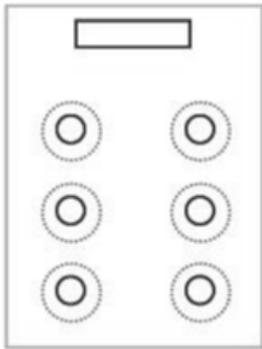
\$19.95 per dozen
made fresh with assorted mustards

all sauces, condiments and toppings are prepared fresh by Chef Neil and his Team

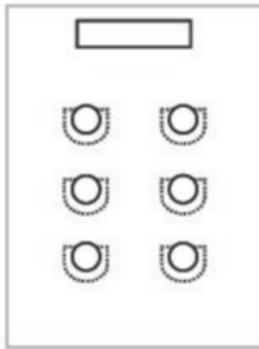


PARTRIDGE ROOM

Layout Options and Capacities



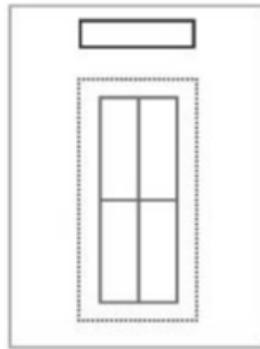
Banquet Style
120 people



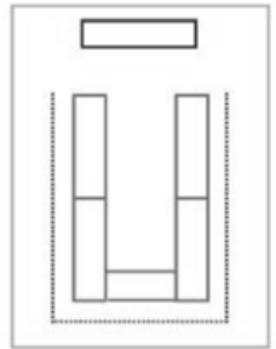
Cabaret Style
84 people



Theatre Style
120 people



Boardroom Style
26 people



U-Shape Style
24 people

Stand-Up / Cocktail Reception capacity is 140 people

Audio Visual and Equipment	Rate
White Linens & Napkins	complimentary
Podium	complimentary
Microphone	\$25
Lapel Microphone	\$35
Projector	\$35
Screen	\$10
4pc Audio Visual Package Bundle	\$80