Catering & Events Package



Welcome to the Kingston Yacht Club!

We are delighted to welcome you to our Cottage in the City, a lovely waterfront venue with incredible views of Lake Ontario and a spirited clubhouse to gather family, colleagues, and friends.

Our team is dedicated to sourcing local produce, meats, and products to create the following menu options. We understand each event must meet unique tastes and needs. The below catering menu should be viewed as a starting point to planning the perfect menu. We pride ourselves in creativity and flexibility when crafting food and drink menus for various events.

We offer spaces completely tailored to your event's needs. Our venue is versatile for reunions, birthdays, weddings, receptions, celebrations of life, corporate retreats, holiday parties, and more. Kingston Yacht Club combines timeless charm, exceptional service, and unparalleled views to create events your guests will never forget.

We encourage you to contact our team to arrange an in-person meeting and tour of the venue before your event. We welcome all questions, concerns, or enthusiasm to begin planning during this meeting or by email or phone call.

We thank you for considering the Kingston Yacht Club.

Sincerely,

Matt White ***General Manager***
Kyle Reid ***Head Chef***
Yvonne Moncur ***Bar Manager***

613-548-3052
manager@kingstonyachtclub.ca
bar@kingstonyachtclub.ca

KINGSTON YACHT CLUB CATERING

Breakfast Menu

Continental - $12 / person

Coffee, teas, fresh baked muffins, and assorted pastries.

Coffee Break - $14 / person

Coffee, teas, juices and pops served with muffins, pastries, and fresh fruit platter.

Breakfast Sandwich - $14 / person

Fried egg, bacon, cheddar cheese, on an English muffin or bun, and served with home fries.

Lox and Bagel - $18 / person

Smoked salmon, lemon dill cream cheese, red onions, capers, and served with home fries.

Club Breakfast - $17 / person

2 eggs any style with choice of bacon, sausage, or grilled tomatoes, and served with home fries and choice of toast

Breakfast Buffet - $22 / person

Scrambled eggs, bacon, sausage, home fries, toast, jam - please inquire for vegetarian options.

Minimum 10 person order.

18% gratuities and HST are not included in above prices
and will be applied on the final invoice. All prices subject to change.

KINGSTON YACHT CLUB CATERING

Luncheon Menu

Assorted Sandwich Platter - $12 / person
Minimum of 6 orders (6-10 people 2 choices / 10-30 people 3 choices)

Choice of:

- Turkey – cranberry mayo, mixed greens, onion, and tomato.
- Ham and Swiss – Dijon mayo, mixed greens, onion, and tomato.
- Egg Salad – mixed greens.
- Tuna Salad – mixed greens.
- Rare Roast Beef – horseradish crème fraîche, mixed greens, and onions.
- Curried Chicken Salad – mixed greens in a wrap.
- Hummus – grilled zucchini, eggplant, red peppers, and mixed greens.
- Turkey Club –chipotle aioli, bacon, cheddar, mixed greens, and tomato.

Served on a variety of fresh breads and wraps, gluten free options available.

Box Lunch - $18 / person
Minimum 6 orders

Choice of sandwich with a granola bar (nut free available),
pieces of fruit – apple, orange, pear, and a canned pop or bottled water.

Luncheon Buffet - $24 / person
Minimum 12 orders (12-15 people 2 choices/ 15-30 3 choices)

Assorted sandwiches of your choice, feature soup or salad, cookie platter with a coffee / tea station.

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KINGSTON YACHT CLUB CATERING

Barbeque Menu

BBQ - $24 / person

Choice of:
Homemade burger, Beyond meat burger, or beef hot dog.

Condiments include mustard, ketchup, relish, mayo, lettuce, tomatoes, and onions.

Choice of 2 sides:
Coleslaw, pasta salad, farm gate salad, and potato salad.

BBQ - $28 / person

Choice of:
Cheese burger, Beyond meat burger, or beef sausage.

Condiments include mustard, ketchup, relish, mayo, lettuce, tomatoes, onions, and smoked paprika aioli.

Choice of 3 sides:
Coleslaw, pasta salad, farm gate salad, potato salad, fries, and sweet fries.

Minimum 25 person order.

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KINGSTON YACHT CLUB CATERING

Cold Hors D'oeuvres

All items within this section are subject to two dozen minimum per variety.

Shrimp Cocktail - $22 per dozen
Served with cocktail sauce.

Smoked Salmon Canapés - $33 per dozen
Smoked Atlantic salmon, lemon dill crème fraîche, and capers served on crostini.

Phyllo Spinach Rolls - $22 per dozen
Phyllo wrapped with spinach and feta cheese.

Bruschetta Canapés - $20 per dozen
Ripe tomatoes, red onion, basil, and feta served on crostini.

Brie Canapés - $24 per dozen
Triple cream brie and house-made berry compote served on baguette.

Roast Beef Canapés - $26 per dozen
Local roast beef, horseradish crème fraîche, and pickled red onion.

Devilled Eggs - $18 per dozen
Classic devilled eggs.

Roasted Red Pepper Pinwheels - $24 per dozen
Roasted red peppers, herbed cream cheese, and spinach in a wrap, served sliced.

Oysters on the Half Shell – Market Price $3-$4 each
House-made mignonette, fresh grated horseradish, and citrus wedges.
*minimum order 50 pieces – inquire about seasonal availability

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KINGSTON YACHT CLUB CATERING

Hot Hors D'oeuvres

All items within this section are subject to two dozen minimum per variety.

Butterfly Shrimp -$26 per dozen
Breaded butterfly shrimp served with cocktail sauce.

Jerk Shrimp Skewers - $44 per dozen
Spicy Jamaican jerk marinated shrimp (two) and sweet cilantro pressed yoghurt.

Asian Beef Skewers - $37 per dozen
Marinated and grilled beef and sweet cilantro pressed yoghurt.

Mini Crab Cakes - $35 per dozen
Signature house-made crab cakes served with chili lime aioli.

Meatballs - $22 per dozen
House-made 1oz meatballs with choice of honey garlic, hot, honey hot, or buffalo.

Chicken Satay - $34 per dozen
Marinated and grilled chicken breast served with house-made peanut sauce.

Wagyu Beef Wontons - $20 per dozen
Crispy fried wontons served with hoisin dipping sauce.

Pork Souvlaki - $34 per dozen
Marinated and grilled pork skewers served with house-made tzatziki.

Seasonal Mini Quiche - $26 per dozen
Please inquire for current selections.

Vegetable Spring Rolls - $38 per dozen
Marinated vegetables wrapped in wonton served with sweet chili sauce.

Beef Sliders - $40 per dozen
30z Beef patties with aioli and mixed greens.

Caramelized Onion Tartlets - $25 per dozen
Caramelized onions and chevre.

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KINGSTON YACHT CLUB CATERING

Platters

Small platter 10-15 people | Large platter 16-? people

Artisanal Cheese - $88 | $170
Artisanal cheese sourced locally and from around the world, served with crackers, crostini, fresh fruit garnish, and house-made berry compote and red pepper jelly.

Premium Cheese - $70 | $134
Premium Canadian and imported cheeses, served with crackers, crostini, fresh fruit garnish, and house-made berry compote and red pepper jelly.

Charcuterie - $69 | $131
A selection of local artisanal cured meats served with antipasto spread, Dijon mustard, gherkins, and crostini.

Crudités - $42 | $69
Fresh, seasonal vegetables served with house-made ranch dip.

Seasonal Fresh Fruit - $45 | $73
Assorted selection of fresh fruits served with honey yoghurt.

House-made Dips and Chips
Choice of:
Baba Ghanouj served with grilled pita $34
Roasted Red Pepper Hummus served with grilled pita $36
Salsa and Sour Cream served with crispy corn tortillas $38
Chevre Pimento Dip served with assorted crackers $58
Guacamole served with crispy corn and flour tortillas $62

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KINGSTON YACHT CLUB CATERING

Dinner Option 1

Each dinner includes the choice of one appetizer, entrée, side and vegetable.
Each course is yours to customize and includes fresh bread or rolls, coffee and tea.

$42 / person

Appetizers - choice of 2 for 20-30 people, choice of 3 for 30+ people

- **Farm Gate Salad** – Chef selected seasonal greens and vegetables served with honey dijon vinaigrette.
- **Caesar Salad** – Crisp romaine, bacon, croutons, and parmigiano reggiano served with creamy Caesar dressing.
- **Spinach Salad** – Fresh baby spinach, dried cranberries, and toasted pine nuts served with vinaigrette.
- **Coleslaw** – Shredded green cabbage, carrots, and red onion served with creamy coleslaw dressing.
- **House-made Soup** – Chef's selection, based on current seasonal varieties.

Entrées

- **Whole Roasted Local Sirloin** – Pan jus and horseradish.
  Add individual Yorkshire Pudding $2.50 per person.
- **Herb and Garlic Roasted Chicken Breast** – Sundried tomato cream sauce.
- **Ham and Cheddar Chicken Supreme** – Brandied rosé sauce.
- **Maple and Ginger Glazed Atlantic Salmon**
- **Grilled Pork Chops** – Apple sage crème fraîche.
- **Beef or Vegetarian Lasagna**
- **Vegetarian / Vegan Options** – Please inquire for details.

Sides

Roasted Garlic Mashed Potatoes | Herbed Roasted Mini Red Potatoes | Sweet Potato Mash | Basmati Rice

Vegetables

Roasted Gingered Carrots | Buttered Brussel Sprouts | Turmeric Roasted Cauliflower | Roasted Butternut Squash

KYC offers a wide choice of menu options for both plated and buffet services. Prices listed are reflective of a plated dinner service. For buffet, add $5.00 per person. Dinner options are available for a minimum of 20 people.

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KINGSTON YACHT CLUB CATERING

Dinner Option 2

Each dinner includes the choice of one appetizer, entrée, side, and vegetable.
Each course is yours to customize and includes fresh bread or rolls, coffee and tea.

$51 / person

Appetizers - choice of 2 for 20-30 people, choice of 3 for 30+ people

- **Caprese Salad** – Heirloom tomatoes (seasonal), local buffalo mozzarella, basil, garlic, and extra virgin olive oil.
- **Traditional Greek Salad** – Diced cucumbers, mixed bell peppers, red onion, kalamata olives, feta, and red wine vinaigrette.
- **Poached Pear and Spinach Salad** – Spinach, red wine poached pears, candied pecans, red onion, local blue cheese, and white wine vinaigrette.
- **French Onion Soup** – Onion broth topped with crostini and gratinéed Gruyère cheese.
- **Clam Chowder** – Choice of New England or Manhattan style.

Entrées

- **Whole Roasted Black Angus Prime Rib** – Pan jus and horseradish.
  Add individual Yorkshire Pudding $2.50 per person.
- **Seasonal Seafood** – Please inquire for options.
- **Roasted Pork Tenderloin** – Maple dijon crust.
- **Chèvre and Roasted Red Pepper Stuffed Chicken Suprême** – Mixed herbs and white wine butter sauce.
- **Chorizo, Manchego, and Spinach Stuffed Chicken Suprême** – Smoked paprika tomato sauce.
- **Vegetarian / Vegan Options** – Please inquire for details.

Sides

Twice Baked Potatoes | Roasted Root Vegetable Medley | Classic French Lentil Pilaf | Celeriac Mash | Wild Rice Pilaf | Crème Fraîche Mashed Potatoes

Vegetables

Haricots Vert avec Beurre | Seasonal Locally Sourced Vegetables

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KINGSTON YACHT CLUB CATERING

Late Night Stations

Buffet Style Only
All sauces, condiments, and toppings are prepared fresh by Chef Kyle and his team.

Fries Bar - $9 / person
Fries served with ketchup and aioli.

Sweet Potato Fries - $9 / person
Sweet potato fries served with smoked paprika aioli.

Grilled Sausages or Hot Dogs - $9 / person
Served on a bun with assortment of condiments.

Thin Crust Pizza - $14 / pizza
Pepperoni, Hawaiian, vegetarian, local cured meats, or create your own.

Poutine Bar - $13 / person
House-cut fries served with cheese curds and gravy.

Bite Size Corn Dogs - $25 / dozen
Made fresh with assorted mustards.

Slider Bar - $16 for 3 sliders
Choice of either beef, chicken, salmon, or lamb sliders served with a variety of our creative house-made toppings.

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KINGSTON YACHT CLUB CATERING

Rental & Additional Fees

Non-Member Event Rental	$500
Member Sponsored Event Rental	$250

Rental fees include room booking, tables with linens, A/V equipment (Wi-Fi, microphone, sound system, projector) and support.

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Wine Corking Fee Per Bottle	$20
Cake Storage & Serving Fee	$20

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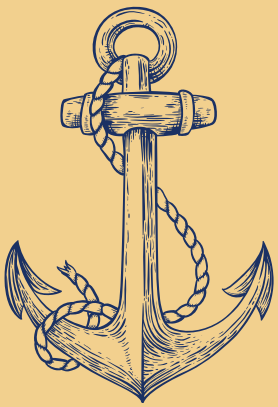
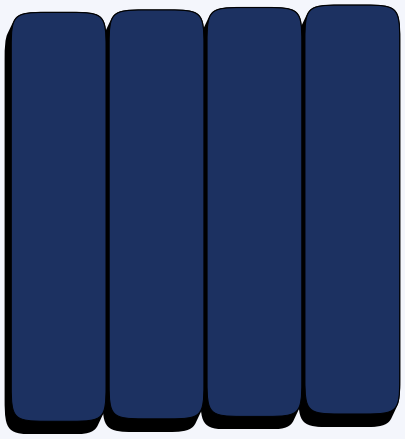
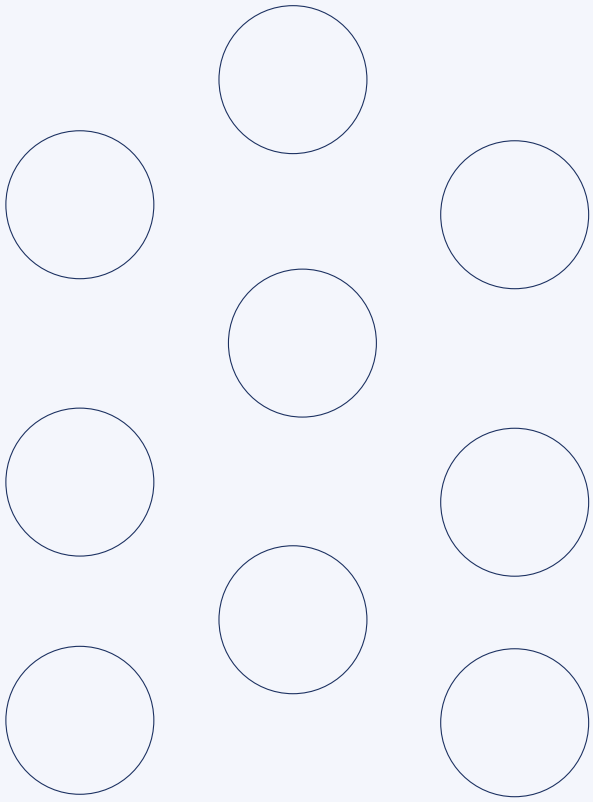




Boardroom Style



Banquet Style

U-Shape



Theater Style

