



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 many options for you in the community 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. Reach out to us for a time to be scheduled.

We thank you for considering the Kingston Yacht Club. We wish you a memorable event.

Sincerely,

Matt White - General Manager
Kyle Reid - Head Chef
Maggie Hache - Head Bartender

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



Breakfast Menu

MINIMUM OF 10 PEOPLE

Continental - \$12 per person

Coffee, a variety of teas, fresh baked muffins/ assorted pastries

Lox and Bagel - \$18 per person

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

Breakfast sandwich - \$14 per person

Fried egg, Bacon, cheddar cheese, on an english muffin or bun, served with home fries

Coffee Break - \$14 per person

Coffee, variety of teas, juices and pops served with muffins / pastries and fresh fruit platter

Club Breakfast - \$16 per person

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

Breakfast Buffet - \$20 per person

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

18% Service Charge and HST are Not Included in Above Prices and will be applied in final invoice





Luncheon Menu

Assorted Sandwich Platter - \$12 per person

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

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

Box Lunch - \$18 per person

Minimum 6 orders

Choice of assorted sandwich with a granola bar – nut free available, piece of fruit – apple, orange, pear as well as canned pop, or bottled water

Please order 1 to 2 days in advance

Luncheon Buffet - \$24 per person

Minimum 12 orders (12-15 people 2 Sandwich options / 15-30 3 Sandwich Options)

Assorted sandwiches, feature soup or Salad, cookie platter with a coffee / tea station

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Barbecue

Minimum of 25 people

BBQ Menu at \$24 per 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 Menu at \$28 per 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

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Cold Hors D'oeuvres

All items within this section are available for pre-order only—2 dozen minimum per variety

Butterfly Shrimp - \$16 per dozen

Breaded butterfly shrimp served with cocktail sauce

Shrimp Cocktail - \$21 per dozen

Served with house-made vodka cocktail sauce

Smoked Salmon Canapés - \$33 per dozen

Smoked Atlantic salmon, lemon dill crème fraîche, capers served on crostini

Phyllo Spinach Rolls - \$20 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 - \$22 per dozen

Triple cream brie, house-made berry compote served on baguette

Roast Beef Canapés - \$24 per dozen

Local roast beef, horseradish crème fraîche, 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, sliced

Oysters on the Half Shell – Market Price \$3-\$4 each

House-made mignonette, fresh grated horseradish and citrus wedges – minimum order 50 pieces – ask about seasonal availability

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Hot Hors D'oeuvres

All items within this section are available for pre-order only—2 dozen minimum per variety

Jerk Shrimp Skewers - \$40 per dozen (two per skewer)

Spicy Jamaican jerk marinated, sweet cilantro pressed yoghurt

Asian Beef Skewers - \$35 per dozen

Marinated and grilled beef, sweet cilantro pressed yoghurt

Mini Crab Cakes - \$35 per dozen

Signature house-made crab cakes, lime chili aioli

Meatballs - \$22 per dozen

House made 10z meatballs with choice of plain, honey garlic, hot, honey hot, buffalo

Chicken Satay - \$34 per dozen

Marinated and grilled chicken breast, house-made peanut sauce

Wagyu Beef Wontons - \$20 per dozen

Crispy fried wontons, hoisin dipping sauce

Pork Souvlaki - \$34 per dozen

Marinated and grilled pork skewers, 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, house-made sweet chili sauce

Beef Sliders - \$40 per dozen

3oz Beef patties with aioli and mixed greens

Caramelized Onion Tartlets - \$25 per dozen

Caramelized onions and chevre (goat cheese)

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Platters

Small platters 10-15 people | large platter 15+ people

Artisanal Cheese - \$86 | \$168

Artisanal cheese sourced locally and from around the world, served with crackers, crostini, fresh fruit garnish and house-made cranberry chutney

Premium Cheese - \$68 | \$132

Premium Canadian and imported cheeses, served with crackers, crostini, fresh fruit garnish and house-made cranberry chutney

Charcuterie - \$67 | \$129

A selection of local artisanal cured meats served with house-made mustard, gherkins and crostini

Crudités - \$40 | \$67

Fresh, seasonal vegetables served with house-made ranch dip

Seasonal Fresh Fruit - \$43 | \$71

Assorted selection of fresh fruits

House-made Dips and Chips -

Choice of: Baba Ghanouj served with grilled pita \$33

Roasted Red Pepper Hummus served with grilled pita \$34

Salsa and Sour Cream served with crispy corn tortillas \$36

Chevre Pimento Dip served with assorted crackers \$58

Guacamole served with crispy corn and flour tortillas \$62

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Dinner Option 1

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 \$2.00 per person. 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.

Dinner options are available for a minimum of 20 people.

\$40 per person

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

- **Farm Gate Salad** – Chef selected seasonal greens and vegetables, honey dijon vinaigrette
- **Caesar Salad** – Crisp romaine, bacon, croutons, parmigiana reggiano, creamy caesar dressing
- **Spinach Salad** – Fresh baby spinach, dried cranberries, toasted pine nuts, vinaigrette
- **Coleslaw** – Shredded green cabbage, carrots, red onion, 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

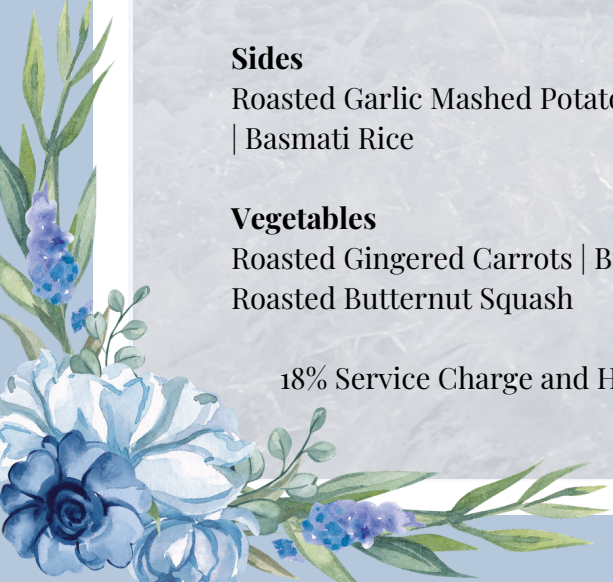
Sides

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

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Dinner Option 2

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 \$2.00 per person. 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.

\$49 per 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, extra virgin olive oil
- **Traditional Greek Salad** – Diced cucumbers, mixed bell peppers, red onion, kalamata olives, feta, red wine vinaigrette
- **Poached Pear and Spinach Salad** – Spinach, red wine poached pears, candied pecans, red onion, local blue cheese, 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
- **Roasted Pork Tenderloin** – Maple dijon crust
- **Chèvre and Roasted Red Pepper Stuffed Chicken Suprême** – Mixed herbs, white wine butter sauce
- **Chorizo, Manchego and Spinach Stuffed Chicken Suprême** – Smoked paprika tomato sauce
- **Vegetarian / Vegan Options** – Please inquire


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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Late Night Stations

Buffet Only

All sauces, condiments and toppings are prepared fresh by Chef Kyle and his team

Fries Bar - \$9 per person

Fries, ketchup and aioli

Sweet Potato Fries - \$9 per person

Smoked paprika aioli

Grilled Sausages or Hot Dogs - \$8 per person

Served on a bun with assortment of condiments

Thin Crust Pizza - \$12 per pizza

Pepperoni, Hawaiian, vegetarian, local cured meats or create your own

Poutine Bar - \$12 per person

House-cut fries, cheese curds and gravy

Bite Size Corn Dogs - \$23 per dozen

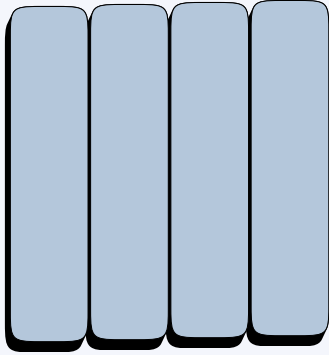
Made fresh with assorted mustards

Slider Bar - \$15 for 3 sliders

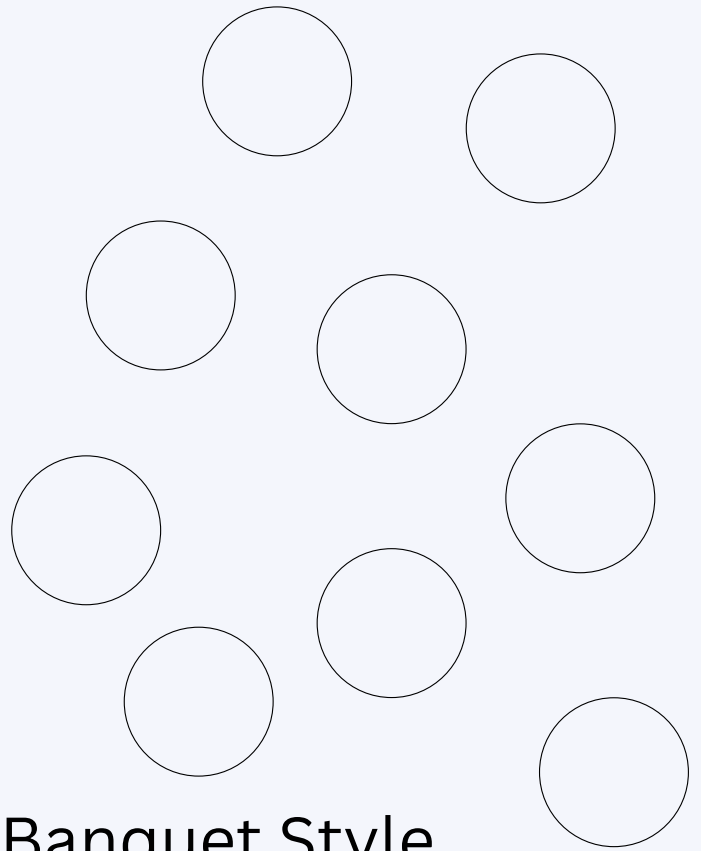
Choice of either beef, chicken, salmon or lamb sliders served with a variety of our creative house-made toppings

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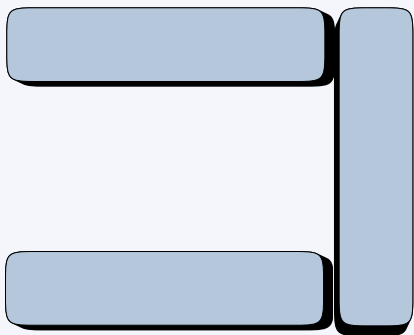




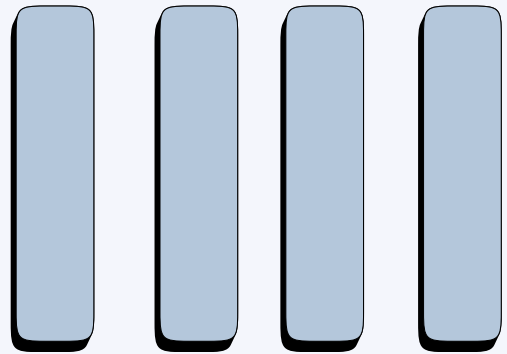
Boardroom Style



Banquet Style



U-Shape



Theater Style

