

# CATERING PACKAGE

**Contact:** Deanna J. Cumming, Events Coordinator  
905-278-7911 ext.230  
[catering@pcyc.net](mailto:catering@pcyc.net)



## PORT CREDIT YACHT CLUB

115 Lakefront Promenade, Mississauga, ON L5E 3G6  
[www.pcy.net](http://www.pcy.net)

## CATERING INFORMATION

Menus can be selected from our Catering Package or we will be happy to create a custom gourmet menu tailored to fit your needs. Your menu selections must be submitted to the catering department at least **2 weeks** in advance of the function date. All prices are subject to change.

The catering department must be notified of the number of guests to be served **72 hours prior** to the event. The original expected attendance will be prepared and charged should the catering department not receive a guarantee.

All functions require a **10% deposit** with the signed contract (Banquet Event Order) in order to guarantee the function date reservation. Payment in full is required prior to function with any balance outstanding to be paid within seven days of the event. If a function is cancelled (30) days or less prior to the event, a cancellation fee will apply whereby all deposits will be non-refundable and subject to food costs.

Food and beverage prices are net and subject to applicable taxes and service charges.

Effective **JANUARY 1<sup>ST</sup> 2010**, PCYC will be a **CASH FREE** environment. We do accept Visa, MasterCard, American Express, Debit and Certified Cheques.

## FUNCTION ROOM RENTAL RATES

Meeting Room Name	Active Host Member Rate	Member Sponsored Rate only
Board Room	\$125	\$175
Flagship Lounge	\$125	\$175
Lakeshore A,B,C +Patio	\$300 +\$50	\$400 +\$50
Lakeshore A, B (or B, C)	\$200	\$300
Lakeshore A, C	\$75	\$125
Lakeshore B	\$125	\$175
Patio	\$125	\$175

There is no Room Rental charge for Club Events or meetings of Club Committees or groups.

## EQUIPMENT RENTALS

Equipment rental can be provided by Port Credit Yacht Club for a minimal fee.

The following is a list of services and equipment for your consideration.

Audio Visual Equipments	Daily Rates
Easel	\$10
Podium & Microphone	\$35
Projector (Slide or Overhead)	\$25
Screen	\$20
TV/ VCR	\$40
Fax per page	\$2.25
Photocopy per page	\$0.30
Flip Chart	\$20.00
Ceremony Chairs	\$3
Cake Cutting per slice	\$0.60
Wedding Arbor	\$40
Chair Sashes	\$2.50

# BREAKFAST MENU

## **EARLY RISER**

**\$6**

*MINIMUM 10 PEOPLE*

BASKET OF FRESHLY BAKED MUFFINS  
SELECTION OF JUICES, COFFEE AND TEA

## **CONTINENTAL**

**\$11**

*MINIMUM 10 PEOPLE*

FRESHLY BAKED CROISSANTS, DANISHES AND MUFFINS, FRESH FRUIT  
SELECTION OF JUICES, COFFEE AND TEA

## **PCYC AMERICAN**

**\$15**

*MINIMUM 20 PEOPLE*

SCRAMBLED FREE RANGE EGGS, SAUSAGE, BACON, HOME FRIES,  
FRESHLY BAKED CROISSANTS, MUFFINS AND DANISHES, FRESH FRUIT PLATTER,  
SELECTION OF JUICES, COFFEE AND TEA

**THE ABOVE PACKAGES ARE BILLED ON A PER PERSON BASIS**

## **BY THE DOZENS**

<b>DANISHES</b>	<b>\$20</b>
<b>MUFFINS</b>	<b>\$21</b>
<b>CROISSANTS</b>	<b>\$23</b>
<b>ASSORTED COOKIES</b>	<b>\$12</b>

# LUNCH MENU

## ASSORTED SANDWICHES

**\$15**

*MINIMUM 10 PEOPLE*

HONEY BAKED HAM  
CHICKEN WALDORF  
DUCK CONFIT APPLE BUTTER  
ALBACORE FLAKED WHITE TUNA  
MADRAS CURRIED EGG SALAD  
SMOKED TURKEY WITH CRANBERRY MAYO  
LOBSTER & CRAB ROLL

*SERVED WITH:*

GARDEN SALAD AND FRESH FRUIT  
COFFEE AND TEA

## HOT LUNCH

*Minimum 20 people*

CHOICE OF ONE SOUP, ONE SALAD, ONE ENTRÉE AND ONE DESSERT

### SOUPS

BLACK BEAN & SWEET CORN CHOWDER  
ROASTED BUTTERNUT SQUASH WITH CINNAMON CRÈME FRAICHE  
VIDALIA ONION BROTH

### SALADS

HEARTS OF ROMAINE, HERB CROUTONS AND CAESAR DRESSING  
MESCLUN SALAD WITH GRAPE TOMATO AND BALSAMIC DRESSING  
BABY SPINACH, ROAST PEAR AND BENEDICTINE BLUE CHEESE

### ENTRÉES

HOUSE BRINED ROASTED PORK LOIN IN VIDALIA ONION SAUCE	\$20
POACHED SALMON WITH TOMATO LEMON GRASS SAUCE	\$18
ZUCCHINI PAPPARDELLE WITH ROAST GARLIC AND LEMON SAUCE	\$16
MAPLE AND GRAINY MUSTARD CHICKEN	\$19

*SEASONAL VEGETABLES AND POTATOES OR RICE*

### DESSERTS

WHISKEY CHOCOLATE CAKE WITH RASPBERRY SAUCE  
CHEESE CAKE WITH LEMON BLUEBERRY COMPOTE

COFFEE AND TEA

**THE ABOVE PACKAGES ARE BILLED ON A PER PERSON BASIS**

**ALL ABOVE PRICING IS SUBJECT TO APPLICABLE TAXES AND SERVICE CHARGES.**

# PLATED SERVICE

*Minimum 30 people*

CHOICE OF ONE SOUP, ONE SALAD, ONE ENTRÉE AND ONE DESSERT

## SOUPS

VIDALIA ONION BROTH  
SPLIT PEA AND ST. JACOB'S HAM  
TOMATO BISQUE WITH BASIL RAVIOLI

## SALADS

HEIRLOOM TOMATO, ARUGULA AND AVOCADO WITH CILANTRO VINAIGRETTE  
BABY SPINACH, CANDIED WALNUTS AND ROASTED PEAR IN BLUE CHEESE DRESSING  
ROMAINE HEARTS WITH HERB CROUTONS, PARMESAN CRISP AND CAESAR DRESSING  
BEET CARPACCIO WITH SHAVED GOUDA AND CITRUS VINAIGRETTE

## ENTRÉES

POACHED SALMON WITH TOMATO LEMON GRASS SAUCE	\$29
7OZ BEEF TENDERLOIN WITH MADEIRA JUS	\$38
SESAME CRUSTED SALMON WITH ASIAN GREENS, CASHEWS & PINEAPPLE	\$33
HOUSE BRINED ROASTED PORK LOIN IN VIDALIA ONION SAUCE	\$30
TIAN OF GRILLED PORTOBELLO, GOAT CHEESE AND ROASTED RED PEPPERS	\$22
MAPLE AND GRAINY MUSTARD CHICKEN	\$26

## DESSERTS

CLASSIC CHEESECAKE WITH LEMON BLUEBERRY COMPOTE  
DEVIL'S CHOCOLATE CAKE WITH RASPBERRY PAINT  
IN HOUSE TIRAMISU IN A MARTINI GLASS

COFFEE AND TEA

**THE ABOVE PACKAGE IS BILLED ON A PER PERSON BASIS**

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# BBQ MENU

*Minimum 30 people*

## **SALADS**

***CHOICE OF TWO OPTIONS***

BLT SALAD  
BLACK BEAN SALAD  
GREEN SALAD  
POTATO AND DILL SALAD  
TOMATO AND ROAST CORN SALAD

## **ENTRÉES**

***MAXIMUM OF TWO OPTIONS***

MARINATED CHICKEN KABOB	\$28
GRILLED SALMON FILETS	\$27
CENTRE CUT PORK CHOPS	\$29
½ RACK PORK RIBS	\$31
7OZ STRIPLOIN STEAK	\$36

## **DESSERTS**

FRESH FRUIT  
STRAWBERRY TRIFLE

COFFEE AND TEA

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# HORS D'OEUVRES

## BY THE DOZENS

### *COLD SELECTIONS*

ROAST BEEF TENDERLOIN WITH REMOULADE	\$34
GRILLED CHICKEN WALDORF WITH SUN DRIED CHERRIES	\$27
ASSORTED VEGETARIAN SUSHI WITH TRADITIONAL GARNISH	\$32
IN HOUSE GRAVLAX WITH SWEET PEA BLINI AND CHIVE CRÈME FRAICHE	\$27
TOMATO SHOOTER WITH MATANE SHRIMP	\$26

### *HOT SELECTIONS*

TANDOORI CHICKEN SKEWERS AND MINT RAITTA	\$26
CRISPY VEGETABLE SPRING ROLLS WITH VIETNAMESE DIPPING SAUCE	\$24
MAPLE CURED SALMON LOLLIPOPS	\$27
SPICED VEGETABLE SAMOSAS AND TAMARIND DIPPING SAUCE	\$30
WILD MUSHROOM AND GOAT CHEESE TARTLETS	\$29

ALL ABOVE PRICING IS SUBJECT TO APPLICABLE TAXES AND SERVICE CHARGES.

# PLATTERS

THE FOLLOWING SELECTIONS ARE BASED ON 20-25 PEOPLE PER PLATTER UNLESS OTHERWISE NOTED

<b>PATE BOARD</b> <i>IN HOUSE CHICKEN LIVER MOUSSE, ST. JACOBS HAM HOCKS TERRINE, PROSCUITTO AND BRESOLA WITH TRADITIONAL GARNISHES AND MUSTARDS</i>	<b>\$180</b>
<b>IMPORTED CHEESE BOARD</b> <i>SERVED WITH AN ASSORTMENT OF CRACKERS</i>	<b>\$225</b>
<b>PEEL AND EAT SHRIMP</b> <i>100 POACHED BLACK TIGER SHRIMPS WITH HOUSE COCKTAIL SAUCE</i>	<b>\$325</b>
<b>SEASONAL VEGETABLE BOARD</b> <i>WITH DILL CRÈME FRAICHE</i>	<b>\$75</b>
<b>SEASONAL FRUIT BOARD</b>	<b>\$180</b>
<b>CHOCOLATE DIPPED STRAWBERRIES (24 PCS)</b>	<b>\$50</b>
<b>SMOKED SALMON BOARD</b> <i>WITH PICKLED RED ONIONS AND CAPERS</i>	<b>\$240</b>

ALL ABOVE PRICING IS SUBJECT TO APPLICABLE TAXES AND SERVICE CHARGES.

# BANQUET BAR PRICES

## HOST BAR

For groups of less than 50, a bartender fee of \$16.00 per hour (minimum 4 hours) will be added.

Regular Brands	\$4.25
Premium Brands	\$5.25
Deluxe Brands	\$6.25
Liqueurs	\$6.00
House Wine	\$6.00
Domestic Beer	\$3.75
Imported Beer	\$4.85
Soft Drinks	\$1.50
Juices	\$2.00

## CASH BAR

A Bartending Fee of \$16.00 per hour (minimum 4 hours) is applicable if bar sales are less than \$450.00.

Bar Brands	\$4.25
Premium Brands	\$5.25
Deluxe Brands	\$6.25
Liqueurs	\$6.00
House Wine	\$6.00
Domestic Beer	\$3.75
Imported Beer	\$4.85
Coolers	\$5.00
Draught Beer	\$4.75 <sup>20 oz</sup>
Soft Drinks	\$2.00
Juices	\$2.75
Bottled Water	\$2.25
Perrier	\$2.70
San Pellegrino	\$5.25

## ALCOHOLIC AND NON ALCOHOLIC PUNCHES – SERVES 45

Sparkling Champagne	\$110.00
Spiked	\$95.00
Non Alcoholic	\$65.00

## BANQUET WINES

Please consult PCYC current wine list.

**ALL ABOVE PRICING IS SUBJECT TO APPLICABLE TAXES AND SERVICE CHARGES.**

# BEVERAGE PACKAGES

## Bronze Package

Rum Punch

Two Bottles of House Wine (per table of 8)

**\$13 pp**

## Silver Package

Rum or Sparkling Wine Punch

Two Bottles of House Wine (per table of 8)

Champagne for Toasting (1 Glass per person)

**\$19 pp**

## Gold Package

Rum or Sparkling Wine punch

Two Bottles of House Wine (per table of 8)

Champagne for Toasting (1 Glass per person)

Four Hours of Host Bar (standard brands)

**\$30 pp**

## Platinum Package

Rum or Sparkling Wine Punch

Shooters Table with Reception Brandy, Kahlua, and Bailey's Irish Cream (one per Person)

Two Bottles of House Wine (per table of 8)

Champagne for Toasting (1 glass per person)

Four Hours of Host Bar (standard brands)

**\$39 pp**

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# DIRECTIONS TO PORT CREDIT YACHT CLUB

## FROM THE WEST

Exit the QEW at Cawthra Road, head South until you reach Lakeshore Road.

Turn left (East towards Toronto) for about 1 km. Just after a Tim Horton's Coffee Shop on your right turn right at the light onto Lakefront Promenade.

Follow the road for about 1.5km and the entrance to our Club is on your left.

## FROM THE EAST

Exit the QEW at Dixie Road, head South until you reach Lakeshore Road.

Turn right (West away from Toronto) for about 2 km. Just before a Tim Horton's Coffee Shop on your left turn left at the light onto Lakefront Promenade.

Follow the road for about 1.5km and the entrance to our Club is on your left.

At the gate please press the intercom button and request entrance.

If you get lost just call 905 278 5578.

**Visitor parking is complimentary.**

