



YOUR PLACE FOR SHOWERS, REHEARSAL DINNERS,  
CEREMONIES AND RECEPTIONS

**WINDSOR**

9000 RIVERSIDE DR E  
WINDSOR, ON  
519-945-1863  
WWW.WINDSORYACHTCLUB.COM



**YACHT CLUB**

*The only thing we  
overlook is the water!*



## *EVENT MENU*

Food & Beverage Manager – Laura Wevers – Executive Chef – BJ Turnbull

## WINDSOR YACHT CLUB

*Your Place .... On the Water*

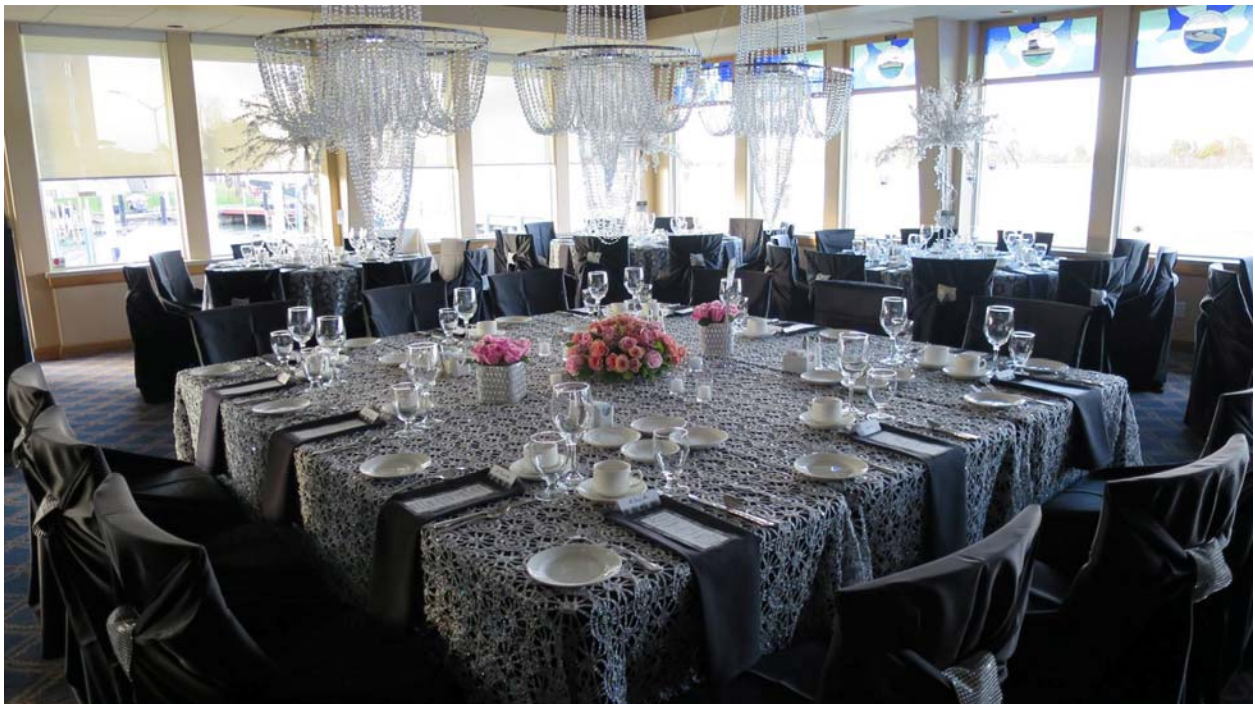
### Windsor & Essex County's Finest Event Dining Experience

Windsor Yacht Club is well known throughout Windsor & Essex County and has a long standing reputation for its fine dining experience and breathtaking views of Lake St. Clair and Peche Island.

From the fine variety of culinary options and varied menus offered by Windsor Yacht Club Executive Chef, to the experience and expertise of our Food & Beverage Manager, the Club stands alone as a leading venue for local events. Here at the Windsor Yacht Club, the only thing we overlook is the water.

Our superb catering menus offers an outstanding choice of culinary possibilities, for events ranging from business meetings in the Harbour Room, the St. Clair Room, or Spinnaker Room, to showers, birthday parties, and anniversaries in any combination of rooms. Best of all, a wedding at Windsor Yacht Club features a view that will leave guests breathless.

Together let our Executive Chef and our Food and Beverage Manager, help you design the perfect menu for your special event.



## **Breakfast Buffets**

**A Minimum of 40 people are required for Breakfast Buffets**

### **The Continental**

Chilled Fruit Juices, an assortment of oven baked Breakfast Pastries, Fruit Preserves and Butter.  
Freshly brewed Coffee, Decaffeinated Coffee and Tea.  
\$14.95

### **Commodores Continental**

Chilled Fruit Juices, an assortment of oven baked Breakfast Pastries, Fruit Preserves, Butter and Seasonal Fruit Platter.  
Freshly brewed Coffee, Decaffeinated Coffee and Tea.  
\$16.95

### **First Mates Breakfast**

Chilled Fruit Juices, an assortment of oven baked Pasties, Fruit Preserves and Butter. Scrambled Eggs, link Sausage, Bacon, Home fried Potatoes, Pancakes with Syrup and Seasonal Fruit Platter.  
Freshly brewed Coffee, Decaffeinated Coffee and Tea.  
\$22.95

### **The WYC Brunch**

Chilled Fruit Juices, an assortment of oven baked Pasties, Fruit Preserves and Butter. Scrambled Eggs, link Sausage, Bacon, Herb Roasted Chicken, Flash Fried Perch, Roasted Potatoes, Vegetables, Garden Salad with assorted Vinaigrettes, Penne Marinara and assorted Rolls and Butter.  
Freshly brewed Coffee, Decaffeinated Coffee and Tea.  
\$29.95

### **The Admiral's Brunch**

Chilled Fruit Juices, an assortment of oven baked Pasties, Fruit Preserves and Butter. Scrambled Eggs, link Sausage, Peameal Bacon, grilled Boneless Chicken Breast Chausseur, Atlantic Salmon with Herb Cream Sauce, Roasted Potatoes, Vegetables, Garden Salad with assorted Vinaigrettes, Caesar Salad, and assorted Rolls with Butter.  
Freshly brewed Coffee, Decaffeinated Coffee and Tea.  
\$35.95

Finger Toast & Syrup	\$4.95
Assorted Cereal & Milk	\$3.95
Buttermilk Pancakes & Syrup	\$4.95
Add Omelette Station	\$9.95
Muesli & Yogurt	\$4.95

**Prices are subject to 15% gratuity and 13% HST**

**All prices are subject to change within 30 days of the event due to changes in market prices**

**Refreshment Breaks**

Danishes and/or Muffins.....	\$24.00/dozen
Bagels and Cream Cheese.....	\$24.95/dozen
Bagels and Lox.....	\$34.95/dozen
Fresh Fruit Presentation.....	\$5.95/person
Cheese and Fruit presentation (Serves 25 people).....	\$75.95
Crudités and Herb Dip.....	\$4.95/person
Antipasto Platter.....	\$7.95/ person
Assortment of Tea Sandwiches.....	\$20.00/dozen
12" Assorted 3 Topping House Made Pizza.....	\$15.00/Pizza
Soup du Jour.....	\$4.95/person
Fresh Baked Cookies.....	\$18.00/dozen
Chocolate Brownies.....	\$24.00/dozen
Assortment of Finger Pastries.....	\$32.00/dozen
Coffee, Decaffeinated Coffee or Tea.....	\$14.00/per pot
Chilled Fruit Juices.....	\$15.00/pitcher
Pitcher of Pop.....	\$8.00/pitcher
Bottled Spring Water.....	\$1.95/bottle
Bottled Juice.....	\$2.50/bottle



## Lunch Buffets

**A Minimum of 40 people are required for Lunch Buffets**

### Deli Buffet

Garden Salad with assorted Vinaigrettes, Caesar Salad, Potato Salad, Fresh selections of Buns, Fresh Deli Meats to include Smoked Turkey Breast, Roast Sirloin of Beef, Genoa Salami, and Black Forest Ham. Assortment of Mustards, Mayonnaise, and assorted Mini Finger Pastries. Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$21.45

### The Harbour Lunch Buffet

Garden Salad with assorted Vinaigrettes, Caesar Salad, Pasta Salad, oven Roasted Herb Chicken, Baked Lasagna, Roasted Potatoes, Medley of Vegetables, a Fresh selections of Rolls and Butter, assorted Mini Finger Pastries.

Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$24.95

### The Spinnaker Lunch Buffet

Garden Salad with assorted Vinaigrettes, Caesar Salad, Pasta Salad, oven Roasted Herb Chicken, Baked Lasagna, Roasted Pork Loin with Caramelized Onion & Madeira Sauce, Roasted Potatoes, Medley of Vegetables, a Fresh selection of Rolls and Butter, assorted Mini Finger Pastries.

Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$28.95

### Mediterranean Buffet

Mixed Greens medley with Vinaigrette Dressings, Greek Salad with Feta Mediterranean style Dressing, marinated Tomato & Bocconcini Cheese, and Marinated Artichokes. Spinach & Cheese Lasagna, Chicken or Pork Souvlaki served with warm Pitas, Tzatziki Sauce & diced Tomatoes, Rice Pilaf, assorted Finger Pastries, and Seasonal Vegetables.

Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$34.95



## **Lunch Buffets**

**A Minimum of 40 people are required for Lunch Buffets**

### **The Express**

Selection of assorted Sandwiches and Wraps, Garden Salad with House Made Vinaigrette, Relish Platter and Fresh Crudities with Herb Dip and assorted Finger Pastries.

Freshly brewed Coffee, Decaffeinated Coffee and Tea

\$19.95

### **Windsor Yacht Club Open House**

Assorted Finger Sandwiches, Relish Tray, Fresh Crudities with Herb Dip, Spinach Dip served with warm Pita Chips, Fresh Fruit Platter and assorted Finger Pastries.

Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$22.95

### **Windsor Yacht Club Premium Open House**

Assorted Finger Sandwiches, Relish Tray, Fresh Crudities with Herb Dip, Spinach Dip served with warm Pita Chips, Domestic Cheese Platter with variety of Crackers, Chilled Prawns with Cocktail Sauce and Lemon Wedges, Fresh Fruit Platter and assorted Finger Pastries.

Freshly brewed Coffee, Decaffeinated Coffee and Tea.

\$29.95



**Prices are subject to 15% gratuity and 13% HST**

**All prices are subject to change within 30 days of the event due to changes in market prices**

## Plated Lunch Entrees

All lunch entrees are accompanied with Potato, Vegetable, Rolls and Butter, Coffee, Tea and Decaffeinated Coffee.

### Atlantic Salmon

Fresh Fillet of Atlantic Salmon brushed with a Hoisin Lacquer  
\$22.95

### Chicken Kiev

Lightly breaded Chicken Breast stuffed with Herb Compound Butter and topped with a Parmesan Cream Sauce  
\$20.95

### WYC Chicken Chasseur

Boneless Chicken Breast grilled and topped with Herbs, Tomatoes and Peppers  
\$22.95

### Stuffed Pork Loin

Boneless Pork Loin stuffed with mixed Mushroom Marmalade and glazed with a Savory Hoisin Sauce  
\$19.95

### Frittata

Savory combination of Eggs, Cream and Cheese filled with Chef's Choice of Spinach, Feta, Sundried Tomato or Ham, Broccoli, Cheddar or Chorizo, Mushroom, Onion.  
\$16.00

### Choice Menus:

Groups of 20 or less may order a choice menu off our regular Lunch Menu. Any group may also choose a choice of one to maximum of three entrees for their guests.

Final number for choice meals must be pre-selected three weeks in advance. Place cards must be provided noting selection (indicators) for each guest and a final number for each selection with a master list ten days prior to the event date.



**Multiple choice meals for groups over 20 are subject to an additional surcharge.**

**Prices are subject to 15% gratuity and 13% HST**

**All prices are subject to change within 30 days of the event due to changes in market prices**

## Hors D'oeuvres

All cold and hot Hors D'oeuvres must be ordered by the half dozen or one dozen of each selection.  
All items are priced per piece

### Cold Items

Smoked Salmon Mousseline.....	\$3.00
Chilled Tiger Prawns with Cocktail Sauce .....	\$3.00
Assorted Crostini with Goat Cheese, Black Olive Tapenade, Roasted Red Pepper Chutney	\$2.50
Crab Salad in Phyllo Cups.....	\$3.00

### Hot Items

Vegetable Spring Rolls .....	\$3.00
Mushroom Tarts.....	\$3.00
Spanakopita.....	\$3.00
Chicken and Mushroom Pot Stickers.....	\$3.00
Mini Chicken Wellingtons.....	\$4.00
Thai Chicken Satays brushed with Hoisin Glaze.....	\$3.00
Coconut Shrimp.....	\$3.25
Scallop Lollipops (Chorizo, Scallop & Olive).....	\$4.00
Crab or Shrimp Fritters.....	\$3.25
Beef Gorgonzola wrapped in Bacon.....	\$4.00
Blackened Beef Tenderloin Tips with Remoulade Dipping Sauce.....	\$4.00
Asian Pork Meatballs.....	\$3.00
Mini Quiche.....	\$2.50
Ahi Tuna on Wonton Crisps.....	\$3.50
Bacon wrapped Scallops.....	\$4.00

### Slider Selections

Cheeseburger Sliders .....	\$2.50
Shaved Beef Sliders .....	\$3.00
Pulled Pork Sliders .....	\$2.00
Seafood Sliders.....	\$3.00

**All Hot or Cold Hors D'oeuvres can be butler passed or stationed for events**

### Stationed Hors D'oeuvres

Admiral's Smoked Salmon Presentation served with Crostini's (min. 72 hrs notice).....	\$175.00
Servers Approximately 40 people	
Cheese Presentation (serves 25 people).....	\$75.00
Crudities with Herb Dip .....	\$4.95
Fresh Fruit Presentation.....	\$5.95

**Prices are subject to 15% gratuity and 13% HST**

**All prices are subject to change within 30 days of the event due to changes in market prices**



## **Plated Dinner Selections**

Plated dinner service consists of several courses all served individually Plated to each guest. A combination of Plated and Family Style is always a possibility also.

Plated meals are served with a starch selection, Chef's choice of Seasonal Vegetable and Rolls and Butter. The Salad selection and Dessert selections are individually priced and in addition to the Plated meal price.

### **Salad Selections**

#### **Fresh Baby Greens Bundle \$6.00**

Mixed Baby Greens, Julienne Vegetables wrapped with a Cucumber Slice with House Made Vinaigrette

#### **Classic Caesar Salad \$8.00**

Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese with House Made Dressing

#### **Spinach and Strawberries \$7.00**

Baby Spinach, Caramelized Pecans, sliced Strawberries with a Poppy Seed Vinaigrette

#### **Village Greek Salad \$8.00**

Crisp Romaine Lettuce, Kalamata Olives, Hot House Tomatoes, Peppers, Cucumbers, Red Onions and Feta Cheese with a Lemon Oregano Vinaigrette

### **Entrée Selection**

#### **Atlantic Salmon \$32.95**

Salmon Filet Slow roasted and kissed with a Hoisin Lacquer

#### **Herbed Chicken Supreme \$24.95**

Herb crusted Supreme Chicken Breast on a pond of Tomato Beurre Blanc

#### **WYC Stuffed Chicken Breast 24.95**

Boneless Breast of Chicken stuffed with Asparagus and Swiss Cheese topped with an Herb Cream Sauce

#### **Commodore's Stuffed Chicken Breast 26.95**

Boneless Breast of Chicken stuffed with a Mixed Mushroom Marmalade and Japanese Yams topped with a Lemongrass Hoisin Sauce

#### **Roasted Striploin of Beef 32.95**

Hand selected cut of Beef Striploin topped with a Wild Mushroom Forest Sauce

#### **Tenderloin of Beef 46.95**

Chargrilled Tenderloin of Beef seasoned with Cracked Pepper & Herbs and complimented with a Cabernet Red Wine Demi

#### **Prime Rib of Beef \$34.95**

8 oz cut of Prime Rib of Roast Beef, Au Jus and complemented with House Made Yorkshire Pudding

**Starch Selections**

Garlic Mashed, Roasted Red Bliss, Potato Croquettes, Dauphinoise Potato or Wild Rice Pilaf

Plated dinner selections include Chef's Choice of Seasonal Vegetables

**Dessert Selections**

**Tiramisu \$7.00**

House Made with whipped Mascarpone Cheese and Lady Finger Biscuits soaked in Kahlua Liqueur and Espresso Coffee

**Chocolate Molten Lava Cake \$7.00**

Dark Chocolate Cake with a White Chocolate Molten center

**Chocolate Mousse \$7.00**

Silky light and airy Chocolate dessert

**Fruit Filled Crepes \$7.00**

Tender Crepes filled with Fruit and topped with Whipped Cream

**Individual Cheesecake \$7.00**

Choice of Chocolate Swirl or New York Style with Fruit Coulis topping

Coffee, Tea and Decaffeinated Coffee served with Dessert



## **Family Style Selections**

**\$50.95/person**

Family Style service is Bowls and Platters brought to each table by the Server, guests may request replenishing and serve themselves from the Platters and Bowls.

Family Style meals are served with Rolls and Butter, choice of one Salad selection, one Pasta selection, one Sauce, Two choices of Entrée items, choice of one Starch, choice of one Dessert and includes Seasonal Vegetables (Chef's Choice Seasonal)

### **Salad Selections**

#### **Garden Fresh Salad**

Mixed Baby Greens, Julienne Vegetables with House Made Vinaigrette

#### **Classic Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese with House Made Dressing

#### **Spinach and Strawberries**

Baby Spinach, Caramelized Pecans, Strawberries with a Poppy Seed Vinaigrette

#### **Village Greek Salad**

Crisp Romaine Lettuce, Kalamata Olives, Hot House Tomatoes, Peppers, Cucumbers, Red Onions and Feta Cheese with a Lemon Oregano Vinaigrette

### **Pasta Selections**

Farfalle, Penne Rigate or Three Cheese Tortellini

### **Sauce Selections**

Creamy Alfredo, Bolognese, Blush Cream, Tomato Marinara and Alio Olio

### **Entrée Selection**

#### **WYC Chicken**

Boneless Chicken Breast Chasseur (Herbs, Tomatoes, Peppers and Garlic)

#### **Veal Marsala**

Milk Fed Veal Scaloppini with a Marsala Sauce

#### **Roast New York Striploin**

with a Wild Mushroom Forest Sauce

#### **Atlantic Salmon**

Salmon Filet Slow roasted and served with Hoisin Lacquer

#### **Fresh Perch**

Flash Fried Perch served with Tartar Sauce and Lemon Wedges

**Starch Selections**

Garlic Mashed, Roasted Red Bliss, Potato Croquettes, Wild Rice Pilaf

Family Style selections include Chef's Choice of Seasonal Vegetables

**Dessert Selection**

**Tiramisu**

House Made with whipped Mascarpone Cheese and Lady Finger Biscuits soaked in Kahlua Liqueur and Espresso Coffee

**Chocolate Molten Lava Cake**

Dark Chocolate Cake with a White Chocolate Molten center

**Chocolate Mousse**

Silky light and airy Chocolate dessert

**Fruit Filled Crepes**

Tender Crepes filled with Fruit and topped with Whip Cream

**Individual Cheesecake**

Choice of Chocolate Swirl or New York Style with Fruit Coulis topping

Coffee, Tea and Decaffeinated Coffee served with Dessert



**Dinner Buffet Selections** A Minimum of 50 people are required for Dinner Buffet selections

Fresh Rolls and Butter

Starters (Choice of 3 Salads)

Garden Fresh Salad with House Made Vinaigrette

Classic Caesar Salad

Seasonal Pasta Salad

Mediterranean Salad

Potato Salad

Caprese Salad

CHOOSE TWO HOT ENTREES AND CHOICE OF STARCH \$42.95

CHOOSE THREE HOT ENTREES AND CHOICE OF STARCH \$52.95

**HOT ENTRÉE SELECTIONS**

**WYC CHICKEN CHAUSSEUR**

Roasted Boneless Breast topped with Herbs, Tomatoes and Garlic

**HERB ROASTED CHICKEN**

Rubbed with Herbs de Provence and Slow Roasted

**CHICKEN KIEV**

Lightly Breaded Chicken Breast Stuffed with Herb Compound Butter Topped with Parmesan Cream Sauce

**ROAST NEW YORK STRIPLOIN**

English Cut with Wild Mushroom Forest Sauce

**FLASH FRIED PERCH**

Served with Lemon and Tartar Sauce

**ATLANTIC SALMON**

Salmon Filet Slow Roasted and served with Hoisin Lacquer

**PENNE WITH BOLOGNESE**

Penne Pasta with Savory Meat Sauce

**GRILLED VEGETABLE PENNE PASTA**

Penne Pasta with grilled Vegetable and Pesto Sauce

**THREE CHEESE TORTELLINI**

Three Cheese filled Tortellini with Garlic Cream Sauce

**Dinner Buffet Selections** A Minimum of 50 people are required for Dinner Buffet selections

**Starch Selections**

Garlic Mashed, Roasted Red Bliss, Potato Croquettes, Wild Rice Pilaf

Buffet Selections include Chef's Choice of Seasonal Vegetables

**DESSERT TABLE**

Finger Pastries and Cakes

Coffee, Decaffeinated Coffee and Tea

**ADDITIONAL CARVERY ITEMS**

**PRIME RIB AU JUS**

Served with a Beef Whiskey Jus and Yorkshire Pudding

\$15.50 per guest

**SLOW ROASTED LEG OF LAMB**

Ontario Leg of Lamb served with Au Natural Jus and Mint Sauce

\$12.95 per guest

**MAPLE GLAZED HAM**

Served with Select Artisan Mustard

\$9.95 per guest

**WYC Deluxe Barbeque Buffet**

Garden Salad with assorted Vinaigrettes, Coleslaw, Potato Salad, selection of Rolls and Butter.

Your Choice of one of the Following:

8 oz. Hamburger \$24.00/person

8 oz. Hamburger and Hot Dogs \$28.00

8 oz. Hamburger and Sausages \$30.00

Chicken on a Bun \$24.00

Chicken Souvlaki \$25.00

Pork Souvlaki \$25.00

Coffee, Tea and Decaffeinated Coffee

**Prices are subject to 15% gratuity and 13% HST**

**All prices are subject to change within 30 days of the event due to changes in market prices**

## 2017 Event Planning Guide

### Seating Capacity

We can accommodate up to 150 people using the combination of the Spinnaker, St. Clair and Harbour rooms. If your event is between 160 and 200 people we can accommodate using the entire Club during the months of June through September with special board approval.

### Prices

All prices are subject to change pending the availability of products and current market conditions. Prices do not include the 13% HST charge and 15% gratuity charge. Choice meals are subject to an additional surcharge.

### Room Charges include

Banquet rooms

Your colour choice of in stock linens

Skirting for head table, cake table, gift tables, buffet and pastry tables, entry tables and registration tables

Microphone and podium

Standard room set-up

Easels or Screen

Internet connection

### Additional equipment available

Wireless lapel Microphone..... \$35.00

Folding chairs for ceremonies (per chair depending on selection) ..... \$4.00-\$12.00

Risers for Bands and Entertainment ..... \$175.00

### Prices do not include

Flowers or centerpieces

Chair covers or specialty linens

Tent or chair rentals for ceremonies etc.

Audio visual equipment

The Food and Beverage Manager would be pleased to offer assistance in arranging the above. The use of a third party decorator must be coordinated with the Food and Beverage Manager

### Cake/Pastry Table Charge

A fee of \$1.50 per person is applied to any cake or Pastries brought in to the Club.

Delivery of cakes or Pastries from third parties must be made the day of the event and coordinated with the Food and Beverage Manager. The supplier must supply any boxes for the taking home of any items. The Windsor Yacht Club will not supply take out containers.

### Non-refundable deposit Policy

A deposit of \$500.00 for a non-member event is required within 10 days of booking a date.

If the event is cancelled less than 10 months prior to the event, the deposit is then forfeited.

### Sponsoring Policy

A member must sponsor a Club event, and the event is subject to all policies for non-member events.

If a perspective event does not have a sponsor the Food and Beverage Manager can request sponsorship from the list of members.

### **Policy regarding food being brought in to the Club**

In accordance with the Board of Health regulations, under normal circumstances clients will not be allowed to bring food or beverage on the premises.

Members or guests wishing to bring food or beverage of any kind to the Windsor Yacht Club must obtain prior approval from the Food and Beverage Manager.

In the circumstance that a member or guest wants to supply their own wine for tables, they must obtain a special occasions permit and a corkage fee of \$15.00/bottle will apply. The facility bar must also close while the wine is being served. All wine must be removed before the bar can reopen.

Management will be pleased to assist the member or non-member client with obtaining any specialty food or beverage which the member or guest wishes be brought on the premises. This measure will ensure the health and safety of our members and guests.

### **Terms and conditions**

Menu selections must be made 2 months prior to the event.

Final guarantee for events must be given 10 days prior to the event.

Choice meals are available with a maximum of 3 choices from our banquet menu. Final number for choice meals must be provided noting each number for the selection and a master list accompanied by place cards noting the selection for each guest with their name and an indicator 10 days prior to the event.

Choice meals are subject to an additional charge of 10% for groups over 20 people

Maximum group size for choice menus is 150 people.

Groups of 20 or less may order a choice menu from our regular Dining Room menu.

Final number for choice meals for events under 20 people must be pre-selected two weeks in advance. Place cards must be provided noting selection for each guest 5 days prior to the event accompanied with a master list.

All contract details must be finalized and confirmed 30 days prior to the event. A signed copy of the contract must be submitted to the office 15 days prior to the event. Final payment 100% in full is due the day of the event.

Food charges will be based on the confirmed final guarantee. Any additional meals will be added to the invoice.

Members and guests are subject to the rules, regulations and bylaws of the Club.

Members and guests understand that Windsor Yacht Club will not be responsible for any losses or injuries sustained by them as a result of the negligence of the Club's employees, agents or servants.

### **Available Rooms**

**Spinnaker Room** – Perfect for luncheons, buffets, and dance floor. Can accommodate up to 50 people for sit down meals.

**St. Clair Room** - Situated in the center of the Clubhouse, great for dinners, showers, weddings with a breathtaking view of Lake St. Clair and Peche Island. Can accommodate up to 70 people for a sit down meal.

**Harbour Room** – Overlooking the West Harbour perfect for intimate events, including a fireplace and bar. Can accommodate up to 60 people for a sit down meal.

All three rooms are used when hosting an event of 80 people and up to 150 people with a dance floor and bar.



## Banquet Wine List

### White Wines

Open Smooth White, Niagara \$20.95  
Jackson Triggs, Chardonnay, Niagara \$27.95  
Nederburg Sauvignon Blanc, South Africa \$35.00  
Lindemans Bin 85 Pinot Grigio, Australia \$35.00

### Red Wines

Open Smooth Red, Niagara \$20.95  
Jackson Triggs, Cabernet Franc \$27.05  
Wolfblass Cabernet Sauvignon \$35.00  
Lindemans Bin 99 Pinot Noir, Australia \$35.00

**In addition to the above selections, we also have several other Vintage and Consignment wines we would be happy to order for you. In order to ensure availability please select your wines 4 weeks in advance of your event. Wine selection and arrangements can be made with our Food and Beverage Manager.**

Prefer to bring your own wine? We would be happy to serve any wine purchased at the LCBO. A corkage fee applies and a special occasion's permit must be supplied by the client. While the wine is in service our bar must be closed.

**Corkage fees:** 750 ml bottle \$15.00/bottle  
1 litre bottle \$20.00/bottle  
1.5 litre bottle \$25.00/bottle

### Sparkling Wines

Toast your special occasion with a selection of our fine Champagne and Sparkling Wines.

Bright's Presidents Dry Sparkling, Canada \$30.00  
Blu Giovello Prosecco, Italy \$45.00



## Bar Services

40 oz standard well liquors	\$180.00/bottle
26 oz domestic liqueurs	\$110.00/bottle
40 oz imported liqueurs	\$210.00/bottle
Domestic Beer	\$4.60/bottle
Premium and Imported Beer	\$5.60/bottle

Punch – serves 50 people

Non Alcoholic Punch	\$55.00
Wine Punch	\$85.00 (Sangria not included)
Champagne Punch	\$100.00
Liquor Punch	\$110.00

The above are subject to 13% HST and 15% gratuity charge. Opening and closing inventories are taken and spirits are used determined by measurement to the nearest 1/10<sup>th</sup> of a bottle.

## Non-Alcoholic Beverages and Cash Bars

Non-alcoholic beverages

Bottled Water	\$1.95 each
Draft Pop	\$2.85 each
Juice glass	\$3.25 each
Juice by the pitcher	\$15.00 each
Pop by the pitcher	\$8.00 each
Chocolate Milk/White Milk	\$3.00 each
Coffee/Tea	\$2.50 each
Coffee/Tea by the Pot	\$14.00 each

## Cash Bar Prices

Minerals	\$3.50 each
Domestic Beer	\$4.60/bottle
Premium and Imported Beer	\$5.60/bottle
Well Drinks	\$4.75 each
House Wine by the glass	\$6.92 each

Note a setup fee of \$75.00 may be incurred for events with no substantial food services

## Club Directions

Windsor Yacht Club is located at 9000 Riverside Drive East in the City of Windsor. Our facility is situated at water's edge 400' from the main entrance.

### From the Windsor/Detroit Tunnel

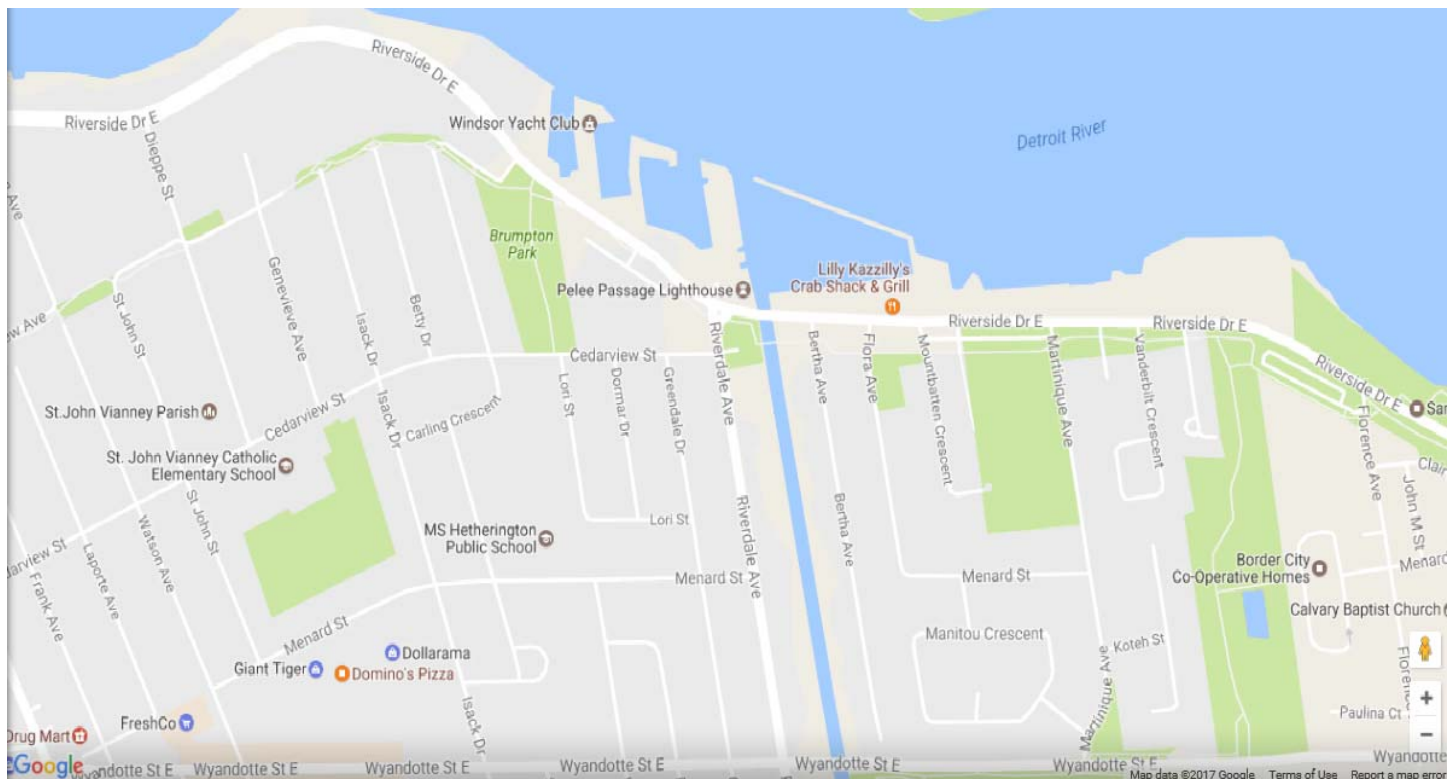
Turn right onto Park St. coming out of the tunnel. Turn left on Goyeau St. and continue north. Turn right onto Riverside Dr. and continue east for approximately 8 miles. The facility and parking lot are located on the left.

### From the Ambassador Bridge

Proceed south on Huron Church Rd. coming off the bridge to College Avenue to the end at Crawford Ave. to Riverside Dr. Turn right on Riverside Dr. and continue east for approximately 8 miles. The facility and parking lot are located on the left.

### From Hwy. 401 (Chatham/London)

Proceed east on the 401 until exit 21 (Essex Rd. 19/Manning Rd). Exit Hwy. 401 on Manning Rd. and turn right onto Manning Rd. Continue north on Manning Rd. for approximately 6 miles. Turn left onto Riverside Dr. E and continue east for approximately 2 miles. The facility and parking lot are located on the right.



Windsor Yacht Club Event Menu



**For further information about Windsor Yacht Club Events  
& A La Carte Event Menus contact  
Laura Wevers, Food & Beverage Manager,  
519-945-1863 Ext. 73 [manager@windsoryachtclub.com](mailto:manager@windsoryachtclub.com)**