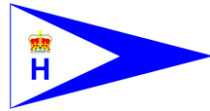


T H E
R O Y A L H A M I L T O N Y A C H T C L U B

At the Foot of Mac Nab Street North, Hamilton Ontario



W E D D I N G S

2 0 1 0



Whether your occasion is an intimate ceremony with close family and friends and an elegant dinner or splendid gathering on our spacious green followed by a lavish reception, we will help you achieve the very best for your special day.

WE ARE HAPPY TO ASSIST YOU IN ORGANIZING ESSENTIAL DETAILS TO ENSURE EACH STEP LEADING TO THE AISLE IS WITH YOUR VISION IN MIND.

LOOKING TO HOST A SHOWER OR PRE-WEDDING LUNCHEON?
THE FOLLOWING ARE SUGGESTIONS TO HELP TAKE SOME OF THE GUESSWORK OUT OF MENU PLANNING AND ARRANGEMENTS FOR YOUR SPECIAL GUESTS.

LUNCHEON BUFFET SERVICE

A leisurely buffet offers a little more variety and relaxed style to put all at ease.

Option A

Rolls with creamery butter
Chef's Soup Creation
Mixed Greens Salad with assorted dressings
Chicken Breast in a Roasted Red Pepper & Tomato Sauce
Steamed Vegetables & Herb Roasted Potatoes
Pasta Primavera in Alfredo Sauce
Decadent Sweet Petites
International Cheese & Fruit Display
Coffee, Tea and Decaffeinated Coffee
\$25.00 per person

Option B

Rolls with creamery butter
Traditional Caesar Salad
Greek Style Rotini Pasta Salad
Mixed Greens Salad with assorted dressings
Chicken & Mushroom Crepes in Tarragon Cream
Steamed Vegetables & Wild Rice Provencal
Fillets of Salmon with Smoked Tomato Concasse
Decadent Sweet Petites
International Cheese & Fruit Display
Coffee, Tea and Decaffeinated Coffee
\$29.00 per person

Option C

Rolls with creamery butter
Anipasto Platter
Glass Noodle Salad with Soy Infused Vegetables
Mixed Greens Salad with assorted dressings
Seafood Vol Au Vent with Dill Cream
Steamed Vegetables & Wild Rice Provencal
Sun-Dried Tomato Stuffed Chicken Breast
Lemon Mousse Torte, Key Lime Pie & Chocolate Hazelnut Tart
International Cheese & Fruit Display
Coffee, Tea and Decaffeinated Coffee
\$32.00 per person

All prices indicated are subject to 15% gratuity, 8% PST and 5% GST



THE FOLLOWING ARE SUGGESTIONS TO HELP TAKE SOME OF THE GUESSWORK
OUT OF MENU PLANNING AND ARRANGEMENTS FOR YOUR SPECIAL GUESTS.

LUNCHEON PLATED SERVICE

*A set menu can assist in ensuring the festivities go
according to plan and allow for a more formal degree of elegance.*

Option 1

Bakery Basket with creamery butter
Chef's Mixed Greens with Fresh Fruit & Tangerine Balsamic Vinaigrette
Three Cheese House Made Manicotti with Smoked Tomato Concasse
Medley of Steamed Vegetables
White Chocolate & Lemon Mousse Torte
Coffee, Tea and Decaffeinated Coffee
\$20.00 per person

Option 2

Bakery Basket with creamery butter
Seared Leek & Lemon Soup En Croute
Chicken & Mushroom Crepes in Tarragon Cream
Steamed Vegetables & Wild Rice Provencal
Chocolate & Strawberry Mousse Torte
Coffee, Tea and Decaffeinated Coffee
\$23.00 per person

Option 3

Bakery Basket with Creamery Butter
Spinach Salad with Brie, Candied Walnuts & Fig Balsamic
Baked Salmon with Lemon Dill Cream
Steamed Vegetables & Wild Rice Provencal
Chocolate Hazelnut Tart
Coffee, Tea and Decaffeinated Coffee
\$25.00 per person



Option 4

Bakery Basket with Creamery Butter
Wild Mushroom & Tarragon Soup
Seafood Wellington with Hollandaise
Steamed Vegetables & Wild Rice Provencal
Ice Cream Crepe with Warm Fruit Compote
Coffee, Tea and Decaffeinated Coffee
\$26.00 per person

For any plated menu:

International Cheese & Fruit Plate (1 per table) –additional \$3.00 per person

All prices indicated are subject to 15% gratuity, 8% PST and 5% GST

ADDITIONAL LUNCHEON BUFFETS

A leisurely buffet offers a little more variety and relaxed style to put all at ease without sacrificing service or elegance. Minimum of 40 persons required.

Option D

Rolls with creamery butter
Chef's Soup Creation
Mixed Greens Salad with assorted dressings
Marinated Mushroom Salad
Spinach Salad with Mandarin, Slivered Almonds
Chicken Breast in a Roasted Red Pepper & Tomato Sauce
Steamed Vegetables & Herb Roasted Potatoes with Kosher Salt
Pasta Primavera in a Lemon & Basil Cream
Dessert display of Sliced Fruit & International Cheese,
Lemon Mousse Torte, Chocolate Truffle Torte
Coffee, Tea and Decaffeinated Coffee
\$27.00 per person

Option E

Rolls with creamery butter
Seafood Chowder
Mixed Greens Salad with assorted dressings
Roast Red Peppers and Leek Salad
Spinach Salad with Brie, Sliced Peaches in Fig Balsamic
Carved Baron of Beef au Jus
Seafood Medley in Harmony Cream
Steamed Vegetables & Herb Roasted Potatoes with Kosher Salt
Pasta Puttanesca- olives, capers and tomato
Dessert display of Sliced Fruit & International Cheese,
Triple Chocolate Mousse Torte, Chocolate dipped Strawberry Tree
Key Lime Pie, Pecan Pie
Coffee, Tea and Decaffeinated Coffee
\$32.00 per person

Option F

Rolls with creamery butter
Chilled Shrimp Display with Cocktail Sauce
Mixed Greens Salad with assorted dressings
Antipasto Display, Three Bean Salad,
Traditional Caesar Salad
Fillets of Maple & Citrus Glazed Salmon with Smoked Tomato Puree
Chicken Breast stuffed with Spinach & Chevre
Steamed Vegetables & Herb Roasted Potatoes with Kosher Salt
Pasta Primavera in a Lemon & Basil Cream
Dessert display of Sliced Fruit & International Cheese,
Assorted Tortes & Cheesecakes, Ice Cream Crepe Station
Coffee, Tea and Decaffeinated Coffee
\$36.00 per person

All prices indicated are subject to 15% gratuity, 8% PST and 5% GST



SUGGESTED PLATED DINNER SERVICE

A set menu can assist in ensuring the festivities go according to plan and allow for a more formal degree of elegance.

Option 1

Bakery Basket with creamery butter
Wild Mushroom & Tarragon Soup
Tossed Greens with Brandied Pear and Chevre
Roast Breast of Chicken with Lemon & Rosemary
Roasted Baby Potatoes and Medley of Steamed Vegetables
Ice Cream Crepes with Warm Fruit Compote
Coffee, Tea and Decaffeinated Coffee
\$35.00 per person

Option 2

Bakery Basket with creamery butter
Sesame Chicken Consommé with Glass Noodles
Seared Leek & Candied Maple Onion in Puff Pastry
Pistachio Crusted Baked Atlantic Salmon with Peppered Lemon Cream
Medley of Steamed Vegetables & Wild Rice Provencal
Chocolate & Strawberry Mousse Torte
Coffee, Tea and Decaffeinated Coffee
\$37.00 per person

Option 3

Bakery Basket with Creamery Butter
Lobster Bisque with Red Caviar & Crème Fraîche
Spinach Salad with Brie, Candied Walnuts & Fig Balsamic
Sliced Tenderloin of Pork with Shiitake Mushroom & Cabernet Onion Ragout
Medley of Steamed Vegetables & Roasted Baby Potatoes
Baked Rum & Banana in Phyllo with French Vanilla Ice Cream
Coffee, Tea and Decaffeinated Coffee
\$40.00 per person

Option 4

Bakery Basket with Creamery Butter
Shrimp "Martini" Cocktail
Baby Corn Cakes with Wilted Greens
Seared Beef Tenderloin with Roasted Garlic & Blueberry Demi Glace
Medley Steamed Vegetables & Roasted Baby Potatoes
Chocolate Pot Au Creme with Lemon Biscotti
Coffee, Tea and Decaffeinated Coffee
\$44.00 per person

For any plated menu:

International Cheese & Fruit Plate (1 per table) –additional \$3.00 per person

All prices indicated are subject to 15% gratuity, 8% PST and 5% GST



PREMIUM PACKAGES

Minimum of 50 persons

Let us assist in your day and these packages will eliminate a number of details from your planning
From chair covers, linen colours and centrepieces, a venue for your ceremony and reception – to your special menu
Reception fare and beverages, wines and dancing- these special packages will let you enjoy the day and we will manage the rest!



TRADITIONAL

Reception with Selected Stationary Food Displays

International Cheese & Fruit with Carr's Water Crackers, Vegetable Crudites with Dips & Passed Sliced Bruschetta
Sweet Fizz Non Alcoholic Punch
Sweet Fizz Wine or Rum Punch

Plated Dinner with Wine Service

Select a Soup

Chilled Cucumber Soup- Seafood Chowder- Tomato & Basil Bisque- Minestrone-
Tortellini & Spinach Soup- Wild Mushroom Veloute

&

Select a Salad

Tossed Greens with Tangerine Balsamic Vinaigrette-Traditional Caesar Salad
Spinach Salad with Fresh Fruit & Chevre- Slivered Pear and Hazelnut Salad- Classic Tomato & Bocconcini Dressed in Olive Oil

Or Choose a Premium Appetizer

Mushroom Duxelle in Puff Pastry- Shrimp Cocktail Martini- Seared Scallops on Wilted Greens-
Seared Root Vegetables with Balsamic Glaze- Mini Crab Cakes with Fruit Salsa

Select an Entree

Chicken Supreme with Spinach, Feta and Basil in Honey Glaze- Baked Atlantic Salmon with Smoked Tomato Concasse
Medallions of Beef with Caramelized Onion & Leek- Seafood Medley in Puff Pastry with Tarragon Cream
Breast of Chicken with Mushroom Ragout- Baked Tilapia with Lemon Dill Cream

*Entrees served with Medley of Freshest Vegetables and choice of: Rice Pilaf, Wild Rice with Slivered Almond,
Oven Roasted Red Jacket Potato, Roast Garlic & Truffle Mashed Potato, Rosemary Potato Pave*

Select a Dessert

Lemon Mousse Torte with Fruit Coulis- Baked Banana in Phyllo with French Vanilla Ice Cream-
Ice Cream Crepes with Warm Fruit Compote & Whipped Cream, Chocolate & Hazelnut Tart- Peanut Butter Truffle Torte-
New York Cheesecake with Fruit Puree
Colombian Coffee, Decaf and Selection of Teas

3 Hour Post Dinner Bar Service Including

Domestic Beer, Premium Well Shots-Mixed Drinks, House Red and White Wine
Assorted Soft Drinks

Late Night Sweets Table with Coffee Service

\$74.95

per person, plus taxes and gratuity



Reception with Selected Food Displays & Passed Hors D'oeuvres

International Cheese & Fruit with Carr's Water Crackers, Vegetable Crudites with Dips
Assorted Passed Hot & Cold Hors D'oeuvres
Sweet Fizz Non Alcoholic Punch

1 hour Bar Service including:

Domestic Beer, Premium Well Shots-Mixed Drinks, Assorted Soft Drinks, House Red and White Wine

Plated Dinner with Wine Service

Antipasto Platter per table

Marinated Peppers, Vegetables, Salami, Cheese, Fresh Basil & Tomato

Select a Soup

Chilled Cucumber Soup- Seafood Chowder- Tomato & Basil Bisque- Minestrone-
Tortellini & Spinach Soup- Wild Mushroom Veloute

&

Choose a Premium Appetizer

Lobster Bisque- Smoked Salmon with Toast Points & Herbed Cream Cheese
Mushroom Duxelle in Puff Pastry- Shrimp Cocktail Martini- Seared Scallops on Wilted Greens-
Seared Root Vegetables with Balsamic Glaze- Mini Crab Cakes with Fruit Salsa

Bubbly Toast & Sorbet Course

Select an Entree

Chicken Oscar Supreme topped with Shredded Lobster & Crab in Hollandaise- Prime Rib Au Jus with Yorkshire Pudding-
Baked Pistachio Crusted Atlantic Salmon with Chive Cream
Beef Tenderloin with Shiitake & Oyster Mushrooms in Cabernet Demi Glaze- Seared Halibut with Garlic Butter Shrimp
Breast of Chicken with Provolone & Prosciutto - Carved Roast Leg of Lamb with Rosemary Mint Jus

Entrees served with Medley of Freshest Vegetables and choice of : Rice Pilaf, Wild Rice with Slivered Almond,
Oven Roasted Red Jacket Potato, Roast Garlic & Truffle Mashed Potato, Rosemary Potato Pave

Select a Dessert

Lemon Mousse Torte with Fruit Coulis- Baked Banana in Phyllo with French Vanilla Ice Cream-
Ice Cream Crepes with Warm Fruit Compote & Whipped Cream, Chocolate & Hazelnut Tart- Peanut Butter Truffle Torte-
Poached Pear with Chantilly Cream- Chocolate Pot Au Crème with Lemon Biscotti

Colombian Coffee, Decaf and Selection of Teas

3 Hour Post Dinner Bar Service Including

Domestic Beer, Premium Well Shots-Mixed Drinks, House Red and White Wine
Assorted Soft Drinks

Late Night Snacks & Sweets Table with Coffee Service

\$89.95

per person, plus taxes and gratuity

CEREMONIES



*Whether it's Summer or Winter,
we have a waterside location that is second to none.*

*If needed, we use the services of several ordained professionals,
ministers and clergy from the area- we'd be pleased to offer
suggestions as well as provide any additional props,
floral needs or decor.*

*If you are seeking to host your ceremony with us, we have a
sprawling lawn next to the water where magical Spring, Summer
and Fall weddings are gently serenaded by the sounds of the Bay,
under our beautiful birch tree or near our garden.*

*If you are concerned about weather, we also have a covered patio
adjacent to the Club, offering shelter without sacrificing the view.
If the weather is chillier or the time of year is not conducive to an
outdoor wedding, we have the wonderful Evergreen Room which
can comfortably accommodate your special moments.*

*We have a number of talented ceremonial musicians from classical
guitarists to string or jazz duos and trios, keyboardists and many
more- let us know if we can help in this area.*

A Lawn Ceremony is available starting at just \$7.00 per person, plus taxes

WEDDING PLANNING PAGE



*Our Event team has created a guide to assist in planning your special day.
This checklist should assist in identifying details and decisions to ensure everything is considered and how we can help.*

Wedding date(s) desired: _____

Minister/Clergy- We have one: _____ Selected or secured: _____ We are seeking one: _____
Venue desired for Ceremony: _____ Outdoor (if date applicable): _____
Religious Ceremony or Civil Ceremony: _____
Desired/ selected time for Ceremony: _____ Reception Start time: _____ End Time: _____
Expected number of invitees: _____ Children: _____
Desired date to send invitations: _____
Budget per person, if set: _____

Menu Options

Lunch _____ Brunch _____ Dinner _____ Stand-Up Reception: _____
Choose from options _____ Package _____ Build our menu: _____
Will be providing for guests: All beverages _____ Cocktail hour only _____
Including wine with meal only _____ Wine Selections _____
Guests to pay for own beverages _____
We wish to pay for all guests' beverages throughout event _____ Undecided _____

For Your Reception

Formal: _____ Semi-Formal: _____ Casual: _____
Guest Book Table: _____ Gift Table: _____ Easels for Photo-boards, etc.: _____
Require Head Table: _____ for _____ people.
Would like tables of 8 _____ or 10 _____ for guests. We will create a seating plan: _____
Dancing to follow: _____ No dance: _____

Regarding the Event

Colour Scheme or Desired Theme: _____
Decorating yourselves: _____ Using a Decorator: _____ Needing a Decorator: _____
Providing your own Flowers: _____ Using a Florist: _____ Require a Florist: _____
Providing a Wedding Cake: _____ Require a Wedding Cake: _____
Size/ Style: _____

Providing Entertainment: _____ DJ: _____ Need DJ: _____ Favourite Song: _____
Need other entertainment (please specify): _____
Providing a photographer _____ Need a photographer _____ Time frame for photos: _____



WEDDING PLANNING PAGE

Other items to consider:

Processional Song Selection: _____

First Dance/Waltz: _____

Audiovisual arrangements: Mic___ Podium___ Staging___ Additional Lighting ___

Projection Screen___ LCD Projector___ TV/ DVD/VCR ___

Children attending: _____ Ages: _____

Children's meals: _____ Hi Chair/ Boosters: _____

Questions you'd like to ask:

NOTES ON DISCUSSIONS

Things you simply cannot do without:

Any special menu considerations or requirements for you or your guests:

How can RHYC help make your day amazing?