RNSYS FUNCTION BROCHURE



Royal Nova Scotia Yacht Squadron 2372 &2308 Purcell's Cove Road (902) 483-6617 functionmanager@rnsvs.com

BOOKING AT THE SARAGUAY HOUSE

- Venue Rental \$1250 + hst. Granting you exclusive use of the property on the day of your event.
- **Catering Services** Range from \$44 ++ up to 60++ per person for a three-course meal of an appetizer, entree and dessert + tea and coffee. ++ refers to gratuity (15%) and hst (15%). Children under 10 years of age receive kid-friendly meals at \$15++.
- **Deposit** \$625 to secure your date. Your deposit is allocated towards the total for your event.
- **Staff** Service staff will be provided for your function at no added cost, including set-up staff, an on-duty supervisor, bartenders if applicable and support staff.
- Venue Access 9 am the morning of your event to 1:00 am the following day for a total of 16 hours. Decor setup and tear-down takes place during these hours on the date of the function. If available, the RNSYS may grant early access to the venue for set-up.
- **Equipment** Items covered by the rental fee include, tables, chairs, table linens, glassware, tableware, podium, projector, microphone and signing table.
- **Booking Your Viewing** A site inspection can be arranged. Appointments are 30 minutes and include a full tour of the venue and grounds with the Function Manager.



HORS D'OEUVRES

By the dozen

Bacon-wrapped scallops (gf)	\$32++
Chilled shrimp and cocktail sauce (gf)	\$32++
Coconut shrimp	\$32++
Sweet chili chicken satay (gf)	\$24++
Steak and pepper skewers (gf)	$\$_{23}^{-+}$
Proscuitto wrapped asparagus (gf)	\$24++
BBQ meatballs	\$20++
Mini caprese skewers (gf) (vgp)	\$22++
Vegetable spring rolls (gf)	\$20++
Spanikopita (v)(gf)(vgp)	\$20 ⁺⁺
Brie & hot pepper jelly on baguette (v)	\$22++
Parmesan risotto croquettes (v)	\$20++
Tomato bruschetta (v)	\$22++
Tomato, basil & goat cheese tartlet (v)	$\tilde{\$}_{22}^{}$
Assorted finger sandwiches (vp)	\$20++

PLATTERS

Gourmet cheese and cracker board (v)	\$6++ PER PERSON
Crudités with ranch dip	\$6++ PER PERSON \$6++ PER PERSON \$6++PER PERSON
Nacho chips, crisp pita bread, salsa and sour cream	\$6++PER PERSON

Side of Atlantic smoked salmon *Serves 25-30 guests Served with cream cheese, capers, red onion and lemon	\$180++
Warm Camembert wheel *Serves 25- 30 guests (v) Served with toasted almonds and raspberry coulis	\$90++

SNACKS

Poutine, sliders, or a nacho platter with warm cheese sauce.

\$4++ PER PERSON

Available in an assortment or one selection.



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BAR MENU

Domestic Beer N.S. Craft Beer Well Shot Cider Coolers House Wines Pop Juice

\$5.25⁺⁺ \$8⁺⁺ \$5.25⁺⁺ \$8.50⁺⁺ \$7⁺⁺ \$8.50⁺⁺ \$3⁺⁺ \$2.50⁺⁺





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PLATED DINNERS

Please select three courses

Appetizers- choice of one

Mesclun Greens, Caesar Salad or Roasted Squash Soup

Entrees- up to two choices

Baked Halibut with Seasonal Salsa	\$54++
Baked Seasoned Haddock with Hollandaise Sauce or Seasonal Salsa	\$44++
Seasoned Rubbed Baked Atlantic Salmon	\$50++
Roast Prime Rib with Yorkshire Pudding 양 Demi Glaze	\$60++
Cranberry 양 Orange Glazed Roast Loin of Pork	\$46++
Traditional Roast Turkey with Savory Stuffing	\$46++
Quinoa with Grilled & Skewered Vegetables	\$41++
Bacon-Wrapped Stuffed Chicken Supreme with Mushroom Sauce	\$52++
Inside Round Roast Beef with Demi Glaze	\$50++

Sides

All entrees are served with Chef 's seasonal vegetable medley, rolls & butter, (v) (vgp) (gfp) with your choice of roasted baby red potato, mashed potato or rice pilaf.

Desserts Tripe Chocolate Mousse Torte Acadian Apple Crisp Strawberry Shortcake

> All plated dinners include freshly brewed coffee or tea. Vegan & Gluten Free options available upon request.



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BUFFET DINNERS

Please select three courses

Appetizers- choice of one

Mesclun Greens or Caesar Salad

Entrees- up to two choices

Baked Halibut with Seasonal Salsa	\$54++
Baked Seasoned Haddock with Hollandaise Sauce or Seasonal Salsa	\$44++
Seasoned Rubbed Baked Atlantic Salmon	\$50++
Roast Prime Rib with Yorkshire Pudding & Demi Glaze	\$60++
Cranberry & Orange Glazed Roast Loin of Pork	\$46++
Traditional Roast Turkey with Savory Stuffing	\$46++
Quinoa with Grilled 양 Skewered Vegetables	\$41++
Bacon-Wrapped Stuffed Chicken Supreme with Mushroom Sauce	\$52++
Inside Round Roast Beef with Demi Glaze	\$50++

Sides

All entrees are served with Chef 's seasonal vegetable medley, rolls & butter, (v) (vgp) (gfp) with your choice of roasted baby red potato, mashed potato or rice pilaf.

Desserts

Mixed Berry Trifle Acadian Apple Crisp Strawberry Shortcake

> All buffet items are prepared in 50/50 portions unless requested otherwise. Charge per-person is based on the higher priced entrée of choice. Coffee & or tea is \$2.50++ per-person. Vegan & Gluten Free options available upon request



OVERVIEW & POLICY

Guarantee ~ Function details and menu selection must be received at least three weeks before the function to ensure availability, dietary considerations, proper staffing, and coordination of your function. Royal Nova Scotia Yacht Squadron (RNSYS) must be notified of the guaranteed number of guests to be served seven (7) business days in advance of the function. If no notice is given, the estimated number of guests at the time of the reservation will be taken as a guaranteed number for billing. The client will be billed for the guaranteed number of guests or the actual number of guests in attendance whichever is greater. The Club does not assume responsibility to provide food service for more than 5% above of the guaranteed number.

Catering ~ The RNSYS is the exclusive caterer to the Clubhouse, Spar Loft and Saraguay House and must supply all food and beverage. Some specialty items ordered outside of the RNSYS may be considered at a per-person charge, apart from sweets/desserts (including cake, cupcakes, and donuts), no additional charge will be applied. Under no circumstances will clients be permitted to remove food and beverages from the premises after the event in accordance with City and Provincial Health regulations. All food and beverage purchases are subject to a fifteen percent (15%) Service Charge, plus fifteen percent (15%) HST. A complimentary tasting is included with each wedding booking. Tastings must be booked two weeks before the desired tasting date, along with choosing two (2) proteins.

Cancellations \sim In the event, the Client cancels the Agreement after the confirmation deposit has been received the deposit shall be forfeited by the Client to the RNSYS. In the event the Client cancels the Agreement with less than thirty (30) days remaining before its commencement date, the Client shall forfeit all deposits and be liable for any other expenses that the RNSYS might have incurred. The RNSYS reserves the right to cancel, amend or reschedule an event at any time for circumstances outside of our control that may cause the safety of staff and guests to be at risk or otherwise compromise our ability to operationally execute the event as planned. Such a circumstance could include but is not limited to a severe weather event (e.g., Hurricane, major snowstorm etc.), fire, flood, power or water supply disruption, major equipment failure, fire suppression systems etc. In such a situation where the ability to host the event is compromised and should any alternate arrangements or rescheduling of dates not be possible, the deposit paid by the client would be refunded in full.

Deposits & Payments ~ The Client is required to make a \$625 non-refundable deposit at the time of Function booking. Prices guaranteed for ninety (90) days from the date of confirmation, are subject to 15% HST and a 15% gratuity charge. Charges will apply for any ancillary services. 50% of the estimated function cost for all events must be paid in full thirty (30) business days before the event. 100% of the estimated function cost for all events must be paid in full seven (7) business days before the event. Failure to do so will result in the cancellation of the event. Any necessary adjustments to the final invoice are to be settled within five (5) business days following the event. Interest charges of 2% per month will be applied to unpaid balances. An imprint of a valid credit card and a picture of the booking client's Government-issued photo ID.

Beverages ~ The RNSYS supports the responsible service and consumption of alcoholic beverages in compliance with the regulations of the Nova Scotia Alcohol and Gaming Authority. The Club reserves the right to discontinue the service to patrons who violate the principles of responsible alcohol consumption. All beverages to be served in licensed (NSLC) function rooms must be provided by the RNSYS. Licensed areas on the property including inside the venue and on the lower terrace (back deck). An outside bar can be set up on the terrace for \$200. The inside bars x 2 would remain included in the venue rental cost. Only one bar will be open at a time. A \$20 per item corkage fee will be applied to the client's account for special ordered items and if alcoholic beverages are discovered in violation of the Nova Scotia liquor regulations. The last call to the bar will be at 12:30 am. The bar will close no later than 12:45 am.

Please note: A **SOCAN fee applies** (Society of Composers, Authors and Music Publishers of Canada). The amount depends on the number of guests and if there is dancing or not. Fees are from under 100 guests \$44.13 to over 101 to 300 is \$63.49. A Resound fee applies (Performer), the amount depends on the number of guests and if there is dancing or not. Fees are from under 100 guests \$18.51 to over 101 to 300 guests \$26.63.



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