

Royal Nova Scotia Yacht Squadron & Saraguay House

Catering Your Day Your Way



The Royal Nova Scotia Yacht Squadron and **Saraguay House** are located on Halifax's Northwest Arm boasting panoramic vistas over the grounds and waterfront. Accessible by both land and sea, the RNSYS/Saraguay House have been the site of both small intimate gatherings and large soirees.

The Saraguay House has three private rooms available to suit your needs, The Main Level, The Terrace Room and, The McInnes Room. The Squadron Clubhouse also has three beautiful rooms: Commodores' Room, Chart Room and the Dining Room.

Let the sounds of the sea and gentle sway of the masts be the perfect backdrop for your "all in one place" wedding or special event.

Cocktail Receptions

Crudités \$2.95 pp

Fresh garden vegetables with dip

Deli tray \$3.95 pp

Sliced ham, salami, pepperoni/honey mustard,
Assorted pickles and condiments

Sweet tray \$18.00 per dz

Assorted cookies, pastries & squares

Seasonal fruit tray \$2.75 pp

Served with yogurt

Cheese board \$3.75 pp

Assorted world cheeses with grapes and crackers

Maritime mussel bar \$3.95 pp

Quantity of 2lb/person

Dips and noshes \$2.95 pp

Hummus, bruschetta,
spinach & herb
roasted onion

tapenade and warm artichoke dips
with pita wedges
bread slices and crackers

Chocolate fountain \$3.75 pp

Seasonal fruit, pound cake
and marshmallows

White cheese and wine fondue \$3.75 pp

Gruyere and swiss cheese with
french bread cubes and apple slices

RNSYS ~ 376 Purcell's Cove Rd. Halifax, NS B3P 1C7

Squadron Clubhouse: (902) 477-5653 • Fax: (902) 477-6298 • www.rnsys.com

Special Occasions 2010

Royal Nova Scotia Yacht Squadron & Saraguay House



Chilled hors d'oeuvres per dozen

- Smoked salmon in pastry fishkins \$22
- Asian crab salad \$18
- Vegetable spring rolls \$17
- Asparagus roulade \$16
- Rare beef crostini \$16
- Blue cheese walnut canapes \$16
- Finger sandwiches \$16
- Chilled shrimp & cocktail sauce \$22
- Lobster salad in pastry shell \$22
- Devilled egg halves \$15
- Prosciutto ham with melon \$16
- Tomato, basil & goat cheese tartlet \$17
- Thai beef skewers \$16

Hot hors d'oeuvres per dozen

- Mango thai chicken \$17
- Peanut chicken satay \$17
- Bacon wrapped scallops \$22
- Mushroom turnovers \$16
- Steak and pepper skewer \$17
- BBQ meatballs \$16
- Spanikopita \$17
- Coconut shrimp \$24
- Sausage rolls \$16
- Assorted mini quiche \$16
- Brie & hot pepper jelly on baguette \$16
- Parmesan risotto croquettes \$17
- Vegetable samosas \$17

Side of Atlantic smoked salmon \$135

- (serves 20-25 guests)
- Served with cream cheese, red onion, lemon, capers, & rye toast

Warm camembert wheel \$65

- (serves 20-25 guests)
- Topped with raspberry jalapeno compote and served with a cracker basket

Decadent dessert buffet \$8.95 pp

- Wow your guests with a late night dessert buffet!
- Selections include chocolate cadillac cheesecake, belgian chocolate mousse torte, colossal carrot cake with cream cheese icing, sweet miniatures, chocolate dipped strawberries & New York style cheesecake with assorted fruit compote

“Our carving station” (25 person minimum)

- An elegant touch for any occasion, manned by a uniformed chef
- Served with rolls, pickles and appropriate condiments

Roasted hip of beef, loin of pork or leg of lamb \$6.00 pp

Beef tenderloin \$8.50 pp

Baked honey glazed ham \$6.00 pp

Roast turkey breast \$7.00 pp

*For more information or to book your event please contact us at 902-477-5653
or email us at mrudden@rnsys.com • www.rnsys.com*

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Plated Dinner Suggestions

All plated dinners are served with choice of potato (roasted, mashed or parsley boiled), or rice pilaf, Chef's choice seasonal vegetables, choice of dessert, rolls & butter, freshly brewed coffee or tea

Appetizers

Mesclin greens salad, caesar or spinach salad or roasted squash soup

Additional Options:

Wild mushroom ragout in pastry shell ~ add \$3.95

Crusted baked brie ~ add \$2.95

North eastern seafood chowder ~ add \$2.95

Main Entrees

Haddock poached in lobster sauce \$34.95

Salmon wellington \$34.95

Oven poached atlantic salmon \$34.95

Prime rib with yorkshire pudding \$38.95

Roast tenderloin with bearnaise \$41.95

Cranberry, orange glazed roast loin of pork \$34.95

Traditional roast turkey with savoury stuffing \$34.95

Chicken breast supreme \$34.95

Bacon wrapped chicken kiev 34.95

Chicken forrestiere \$34.95

Desserts

Chocolate truffle torte, Belgian chocolate mousse torte

Mango crème brule, New York style cheesecake with mixed berry compote

Acadian apple crisp with butterscotch sauce, Colossal carrot cake with cream cheese icing

Blueberry cobbler, Strawberry shortcake (seasonal),

Mango mousse (sugar free), Fresh fruit medley

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Catering Overview

Room Rental Rates

Clubhouse: The Chartroom: \$50.00 The Commodore Room: \$100.00, The Dining Room:\$100.00

Saraguay House: The McInnes Room: \$100.00, the Terrace Room: \$500.00, the Main Level Dining Room & Lounge: \$1000.00 (Main Level/Terrace Room combined \$1350). A fee of \$250.00 ceremony site fee will apply if a marriage ceremony is held on RNSYS property.

Guarantee ~ Function details and menu selection must be received at least one week before the function to ensure availability, proper staffing and co-ordination of your function. The Club must be notified of the guaranteed number of guests to be served three business days in advance of the function. If no notice is given, the estimated number of guests at the time of 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 and Saraguay House and must supply all food and beverage. Under no circumstances will clients be permitted to remove food and beverages from the premises in accordance with City and Provincial Health regulations.

Cancellations ~ 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 prior to its commencement date, the Client shall forfeit all deposits and be liable for any other expenses and ancillary services, which the RNSYS might incur.

Deposits & Payments ~ The convener is required to make a deposit at the time of confirmation of the function contract. Thirty (30) days prior to the event 50% of the estimated function cost is payable and an imprint of a valid credit card is required. All special occasion events are to be paid in full seven (7) business days prior to the event and any necessary adjustments to the final invoice to be settled within three (3) working days following the event. Interest charges of 2% per month will be applied to unpaid balances.

Menu ~ Whether you choose from our suggested menus or create a custom bill of fare, please finalize your decision with the event coordinator as early as possible (minimum one week) prior to your function. Advise our event coordinator prior to the event of any special dietary considerations or allergies to ensure a safe and enjoyable event for all your guests. All food and beverage purchases are subject to a fifteen percent (15%) Service Charge, plus thirteen per cent (13%) HST.

Beverages ~ The RNSYS supports the responsible service and consumption of alcoholic beverages in the 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 Club.

Last call to the bar will be at 12:15 am. The bar will close no later than 12:30 am. The last dance will be no later than 1:00 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 with no dancing \$40.13 to over 101 to 300 guests with dancing \$59.17.

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