

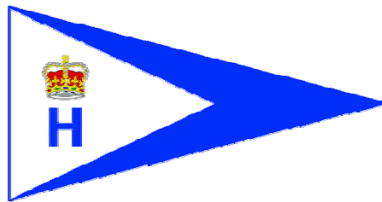
The
ROYAL
HAMILTON
YACHT CLUB

(Established 1888) Inc.

FOOT OF MACNAB ST. NORTH - HAMILTON - ON - L8L 1H1

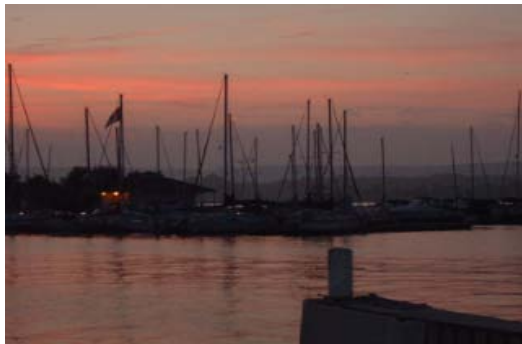
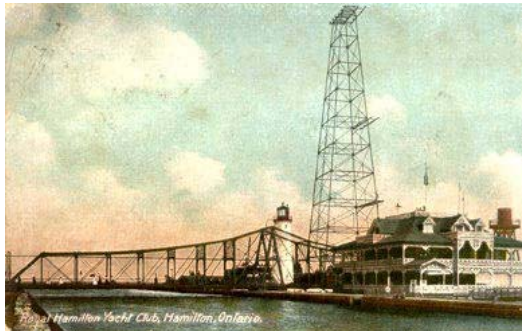
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www.rhyc.on.ca



2009 - 2010

MEETINGS, EVENTS & CATERING



At the Royal Hamilton Yacht Club, we have stood for quality food and beverage service in a warm and comfortable Club atmosphere for over a hundred and twenty years. It's a feeling we convey and a promise we've made, that has stood the test of time and continues today in the friendly spirit on which this Club was founded.

We have offered our services to members and their friends throughout our history and whether you are seeking a venue for a family get together, a casual gathering for the office or a special reception and dinner for a wedding, corporate affair or anniversary- we will exceed your expectations and satisfy your budgetary needs as well.

We are a year round facility offering an exceptional summer waterfront experience or the charm of a cosy winter getaway next to the lake.

For additional information on our products and services, contact our General Manager to discuss your event needs.



THE FULL DAY MEETING PACKAGE

Spend time on your agenda, not on your menu!
This package is ideally suited to ensure your timelines are kept
and that your group's bodies and minds are equally nourished!

Set up as theatre, ½ rounds, rounds of 8 or 10, boardroom or classroom style.
Water Service throughout the day

CONTINENTAL BREAKFAST

Colombian Coffee, Decaffeinated Coffee, Selection of Teas, Assorted Chilled Juices,
Warm Breakfast Pastries and Fresh Sliced Fruit

MORNING COFFEE BREAK

LUNCH BUFFET

Chef's Hearty Soup of the Day,
Tossed Greens with Assorted Dressings
Assorted Sandwiches & Wraps with Pickles, Condiments and Accompaniments
Sweets & Squares Display
Assorted Soft Drinks

AFTERNOON COFFEE & COOKIE BREAK

Use of Audio Visual Supplies*
Room Rental included!

\$26.95 per person

based on minimum 12 people or more

Upgrade to a Hot Breakfast Buffet for just \$5.00 per person more!

Prices subject to gratuity and taxes

*Based on availability, LCD projector not included with this offer

BREAKFAST AND BREAKS

A great way to start any day- our fresh breakfast buffets will satisfy that morning craving or pick your own selection of offerings to create your own display. For groups of 10 or more.

CLASSIC CONTINENTAL

Assorted Juices

Assorted Breakfast Pastries with butter and preserves, Individual Yoghurt,

Sliced Fruit and Seasonal Berries

Coffee, Tea and Decaffeinated Coffee

\$9.95 per person

HOMESTYLE

Assorted Juices

Assorted Breakfast Pastries with butter and preserves

Sliced Fruit and Seasonal Berries

Scrambled Eggs, Smoked Sausage and Bacon, Hash Browned Potatoes

Coffee, Tea and Decaffeinated Coffee

\$11.95 per person

COMMODORE'S BREAKFAST

Assorted Juices

Assorted Breakfast Pastries with butter and preserves, Sliced Fruit and Seasonal Berries

Eggs Benedict- made with Fresh sliced Ham, house made Hollandaise, Hash Browned Potatoes

Coffee, Tea and Decaffeinated Coffee

\$14.95 per person

BREAK SELECTIONS (MIN 10 PERSONS)

Coffee	\$14.00/ pot (8 persons)	Muffins	\$1.50 per person
Juices	\$2.50 per person	Asst Pastries	\$2.50 per person
Soft Drinks	\$2.25 per person	Sliced Fruit	\$2.50 per person
Whole Fruit	\$1.25 per person	Bagels with Cream Cheese	\$2.50 per person
Cookies	\$1.50 per person		

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

BUFFET LUNCH 1

Get-togethers and meetings made special with time, quality and value in mind.
For groups of 10 or more.

THE CLASSIC

Rolls with creamery butter
Chef's Soup Creation
Selection of Sandwiches on White & Whole Wheat Breads
Including Egg Salad, Tuna Salad, Turkey, Roast Beef, Ham & Cheese, Veggie
Sliced Fruit Display & Sweet Petites
Coffee, Tea and Decaffeinated Coffee

\$13.95 per person

WRAP IT UP

Rolls with creamery butter
Chef's Soup Creation
Mixed Greens Salad with Assorted Dressings
Selection of Wraps and Sandwiches including Tuna Salad, Roast Chicken, Sliced Roast Beef, Grilled Vegetable
Assorted Pickles and Condiments
Sliced Fruit and Seasonal Berries
Sweet Petites
Coffee, Tea and Decaffeinated Coffee

\$15.95 per person

DELI- LICIOUS

Rolls with creamery butter
Chef's Soup Creation
Greens Salad with assorted dressings, Greek Pasta Salad
Assorted Breads, Kaisers and Croissants
Selection of Sliced Meats (Turkey, Roast Beef, Ham)
Selection of Sandwich Fillers (Egg Salad, Tuna, Roast Chicken Salad)
Sliced Tomato, Onion, Pickles, Lettuce, Cheddar
Garnish display of olives, pickled vegetables
Sweet Petites & Sliced Fruit and Seasonal Berries
Coffee, Tea and Decaffeinated Coffee

\$17.95 per person

Prices include soft drinks- 1 per person.
All prices indicated are subject to 15% gratuity, 8% PST and 5% GST

BUFFET LUNCH 2

Our hot entrée buffet selections are just perfect to appease any group or gathering. For groups of 12 or more.

OPTION A

Rolls with creamery butter
Chef's Soup Creation
Chef's Own Vegetarian Lasagne
Garlic Baguette, Caesar Salad
Sweet Petites & Sliced Fruit Display
Coffee, Tea and Decaffeinated Coffee

\$15.95 per person

OPTION B

Rolls with creamery butter
Chef's Seafood Chowder
Mixed Greens Salad with assorted dressings
Baked Catch- with a Dill Cream
Pasta Puttanesca
Steamed Vegetables & Wild Rice
Sweet Petites & Sliced Fruit Display
Coffee, Tea and Decaffeinated Coffee

\$17.95 per person

OPTION C

Rolls with creamery butter
Asian Style Vegetable Soup
Tossed Salad with Roasted Peppers in Lime Vinaigrette
Chicken and Mushroom Tarragon Crepes, Medley of Vegetables and Wild Rice
Pasta Primavera in Tomato Sauce
Assorted Fruit Tarts and Sliced Fruit Display
Coffee, Tea and Decaffeinated Coffee

\$18.95 per person

SHELLBACK

Rolls with creamery butter
Chef's Soup Creation
Mixed Greens Salad with assorted dressings
Stuffed Chicken Breast in a Red Pepper and Tomato Sauce
Steamed Vegetables & Garlic Roasted Potatoes, Pasta Primavera
Home baked Apple or Bumbleberry Pie
Coffee, Tea and Decaffeinated Coffee

\$19.95 per person

Prices include soft drinks- 1 per person.

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

PLATED LUNCH

Our plated served lunch selections are sure to please. For groups of 10 or more.

All Plated Menus include the following:

*Rolls with creamery butter
Coffee, Tea and Decaffeinated Coffee*

OPTION 1

*Rolls with Creamery Butter
Chefs Soup Creation
Chicken & Mushroom Tarragon Crepes with Wild Rice and Medley of Vegetables
Warm Apple Crumble Pie
Coffee, Tea and Decaffeinated Coffee*

\$16.95 per person

OPTION 2

*Rolls with Creamery Butter
Seasonal Vegetable Soup **or** Tossed Greens with Balsamic Vinaigrette
Roasted Breast of Chicken with Rosemary Jus
Rice Pilaf and Steamed Fresh Vegetables
Chocolate Mousse Torte
Coffee, Tea and Decaffeinated Coffee*

\$18.95 per person

OPTION 3

*Rolls with creamery butter
Seafood Chowder or Tossed Greens with Balsamic Vinaigrette
Fillet of Maple Glazed Salmon
Steamed Seasonal Vegetables and Wild Rice
Lemon Mousse Torte
Coffee, Tea and Decaffeinated Coffee*

\$20.95 per person

OPTION 4

*Rolls with creamery butter
Seasonal Vegetable Soup or Tossed Greens with Balsamic Vinaigrette
6oz. Steak with Mushrooms and Onions au jus
Herb roasted potatoes and Steamed Seasonal Vegetables
Ice Cream Crepes with Warm Fruit
Coffee, Tea and Decaffeinated Coffee*

\$22.95 per person

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

DINNER BUFFET

Casual elegance is assured with any of our fine displays for you and your guests.

For groups of 15 or more.

OPTION A

Rolls with creamery butter

Chef's Soup Creation

Trio of Salads (Mixed Greens, Pasta and Potato)

Roasted Breast of Chicken Stuffed with Mushrooms and served with Rosemary Jus

Pasta Primavera

Oven Roasted Potatoes & Steamed Fresh Vegetables

Assorted Tarts, Cheesecake and Pies

Coffee, Tea and Decaffeinated Coffee

\$ 25.00 per person

OPTION B

Rolls with creamery butter

Chef's Seafood Chowder

Trio of Salads (Caesar, Mixed Greens, and Pasta)

Fillets of Salmon in an Orange Ginger Glaze, Pasta Primavera

Wild Rice with Spring Onion & Steamed Fresh Vegetables

Apple or Blueberry Crumble with Fresh Whipped Cream

Coffee, Tea and Decaffeinated Coffee

\$ 28.00 per person

OPTION C

Rolls with creamery butter

Chef's Soup Creation

Trio of Salads (Mixed Greens, Rice Noodle and Cucumber Dill), Selection of Pickled Condiments

Seafood Medley in Herbed Cream with Puff Pastry Crust

Spicy Sausage Penne in Tomato Sauce

Wild Rice with Spring Onion & Steamed Fresh Vegetables

International Cheese & Fruit Display

New York Cheesecake with Raspberry Puree

Coffee, Tea and Decaffeinated Coffee

\$ 31.00 per person

OPTION D

Rolls with creamery butter

Five Salad Display - Tossed Greens, Greek Rotini Salad, Potato Salad, Cole Slaw, Caesar Salad

Pasta Creation in a Rosé or Tomato Sauce

Roasted Herbed Potatoes & Steamed Fresh Vegetables

And two of the following hot entrées:

Roast of Beef with Seasoned Jus, Breast of Chicken Stuffed with Herbed Goat Cheese,

Fillets of Salmon in a Dill Cream, Stuffed Roast of Pork Florentine or Seafood Newburg

Decadent Dessert Display of Cheesecakes, Tortes and Pies

Coffee, Tea and Decaffeinated Coffee

\$ 39.00 per person

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

DINNER PLATED

Fine service will accompany a fine meal. Sit back and let us take care of you and your guests.
You select the 3 or more courses you want to suit taste and budget. * For groups of 12 or more.

SOUP STARTERS

Chef's Choice Soup Creation	\$4.25	Seafood Chowder	\$5.50
Consommé (Beef or Chicken)	\$4.00	Thai Noodle Soup	\$4.50
Curried Vegetable Soup	\$4.50	Red Pepper & Tomato Soup	\$4.50
Spicy Black Bean and Lime Soup	\$4.50	Mushroom Tarragon Soup	\$4.00

SALAD STARTERS

Chef's Tossed Greens	\$4.75	Caesar Salad	\$6.00
Greek Salad	\$6.50	Spinach Salad	\$6.50
Club Salad with Fruit & Brie	\$9.00	Cobb Salad	\$10.00
Tomato & Cucumber Salad	\$8.00	Hazelnut, Pear and Roquefort Salad	\$10.00

SPECIAL APPETIZERS

Trio of Seared Scallops in Lime	\$9.00	Jumbo Shrimp Cocktail	\$9.00
Prosciutto & Bocconcini	\$9.00	Mushroom Duxelle in Puff Pastry	\$6.00
Baked Brie with Raspberry	\$8.00	Smoked Salmon & Toast Points	\$8.00
Bruschetta	\$6.00	Spanokopita	\$7.00

ENTRÉES

Seafood Vol-au-vent

*Morsels of Scallops, Shrimp, Salmon and Whitefish in a creamy
Lemon Béchamel enveloped in a puff pastry shell*
\$16.00

Chicken Oscar

*Breast of Chicken topped with Lobster meat
and covered in Béarnaise*
\$19.00

Madagascar Beef Tenderloin

*6 oz filet of Grade AAA Tenderloin
Served with a Madagascar peppercorn demi-glace*
\$22.00

Prime Rib of Beef

*Tender Grade AAA Prime Rib served au jus
Accompanied by Yorkshire pudding*
\$22.00

Orange Maple Salmon

*Fillet of Atlantic Salmon dressed with
a tangy orange and maple glaze*
\$18.00

Chèvre Chicken

*Breast of Chicken stuffed with herbed goat cheese
With a roasted red pepper ragout*
\$15.00

Baked House Smoked Salmon

*A house-smoked fillet of Atlantic Salmon with
a tomato concassé*
\$18.00

Medallions of Pork Tenderloin

*Delicious Pork Tenderloin stuffed with apricot, raisins and apple
compote, medallion style, dressed in curried cider glaze*
\$17.00

*All entrees are accompanied by starch and medley of steamed vegetables.
Starch options: Wild Rice Pilaf, Oven Roasted Rosemary Potatoes, Roast Garlic
Mashed Potato, and Scalloped Potato Pâvé

DESSERTS

Apple, Bumbleberry or Lemon Pie	\$4.50
Cran-Apple Crumble & Vanilla Ice Cream	\$5.00
Blueberry Lemon Torte	\$6.00
Double Chocolate Tart	\$6.00
NY Cheesecake with Fruit Coulis	\$5.50
Peanut Butter Truffle Torte	\$6.00
Apple Banana Wrap with Ice Cream	\$6.00
Ice Cream Crepes with Warm Fruit	\$6.00

Coffee, Tea and Decaffeinated Coffee is included in menu pricing for Plated Dinner Selections

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

REMARKABLE RECEPTIONS

Whether you prefer to have guest mill about and choose from an assortment of displayed fare or to have our service team bring our temptations to you, we are happy to provide the style of reception that suits your event.

CANAPÉS & HORS D'OEUVRES

Priced by the dozen

Smoked Salmon on Cucumber Round	\$19.00	Bacon Wrapped Scallops	\$20.00
Mini Bruschetta	\$14.00	Pate on Toast Points with Cumberland Glaze	\$15.00
Cheddar Bubbles	\$17.00	Jalapeno Cheddar Beignettes	\$17.00
Breaded Shrimp	\$18.00	Chilled Jumbo Shrimp	\$22.00
Mini Spring Rolls with Thai Sauce	\$15.00	Mini Egg Rolls with Plum Sauce	\$15.00
Spanokopita	\$16.00	Stuffed Mushrooms	\$14.00
Herb Cheese Stuffed Tomatoes	\$16.00	Spanish Meatballs	\$14.00
Sausage Rolls	\$16.00	Smoked Salmon Pinwheels	\$18.00
Chicken or Pork Satay	\$18.00	Mini Teriyaki Beef Bites	\$17.00

DISPLAYS

Priced per person

Minimum may apply

\$7.00 Minimum 30 people

International Cheese & Fruit

A selection of domestic and imported Cheese with sliced tropical and local fruit. Accompanied by Carr's Crackers.

\$6.00

Fruit Display

The freshest in local and tropical fruit sliced and displayed beautifully, accompanied by a yogurt dip

\$3.50

Deli Display

An assortment of sliced meats, cheese, pickles and such

Accompanied by assorted crackers

\$9.00

Smoked Salmon

Fanned display of award winning Atlantic Smoked salmon, with lemon, capers and onions, herbed cream cheese and toast points

\$7.00

Crudité Display

Freshest chopped vegetables displayed

With Ranch Dressing dip

\$3.50

Decadent Dessert Display

Cookies, Tarts, Tortes, Cheesecake, Mousse

Coffee, Tea and Decaf

Chilled Dilled Salmon

Whole side of poached and chilled Atlantic Salmon

Accompanied by Cucumber Slices and Lemon Dill Sour Cream, Slivered Onions and Crackers

\$6.00

Baked House Smoked Salmon

A house- smoked side of Atlantic Salmon with a tomato concassé, crackers and toast points

\$6.00

Baron of Carved Beef

Chef attended Carving of slow cooked Roast of beef with all the fixings- Kaisers, mustards and condiments, onions, tomatoes and of course horseradish

\$12.00 Minimum 40 people

Baked Brie

A Large wheel of French Brie, topped with chopped nuts, wrapped in pastry and baked until smooth

Dressed with a secret Cranberry and Fruit Compote Accompanied by Toast Points and Crackers

Irresistible!

\$8.00 Minimum 40 people

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

RECEPTIONS MADE EASY

Minimum 20 persons

If your event requires a bit more mingling
and less formality than that of a sit down meal,
then a cocktail reception must be just what you're looking for.
Always fun and a great for socializing.

"THE AFTER 5"

INTERNATIONAL CHEESE & FRUIT DISPLAY
WITH SLICED BAGUETTE, GOURMET WATER CRACKERS

VEGETABLE CRUDITÉ WITH ASSORTED DIPS

SELECTION OF COCKTAIL SANDWICHES, WRAPS
WITH PICKLED GARNISHES

SWEET PETITES ASSORTMENT

COFFEE, TEA AND DECAFFEINATED COFFEE

\$14.95 PER PERSON

"THE AFTER 6"

GLASS OF SPARKLING WINE PER PERSON ON ARRIVAL

INTERNATIONAL CHEESE & FRUIT DISPLAY
WITH SLICED BAGUETTE, GOURMET WATER CRACKERS

SMOKED SALMON DISPLAY
WITH FRESH LEMON, CAPERS, HERBED CREAM CHEESE
AND TOAST POINTS

PASSED CANAPÉS & HORS D'OEUVRES
(APPROX 3 PER PERSON, TOTAL)
SPANISH MEATBALLS IN ZESTY TOMATO SAUCE
GRAPE TOMATOES WITH PEPPERED CHÈVRE
HOT COCONUT SHRIMP WITH CURRIED MAYO
CHICKEN SATAYS
PROSCIUTTO & MELON
SPANOKOPITA
BRUSCHETTA ROUNDS

COFFEE, TEA AND DECAFFEINATED COFFEE

\$24.95 PER PERSON

"THE AFTER 7"

GLASS OF SPARKLING WINE PER PERSON ON ARRIVAL

INTERNATIONAL CHEESE & FRUIT DISPLAY
WITH SLICED BAGUETTE, GOURMET WATER CRACKERS

SMOKED SALMON & CHILLED SHRIMP DISPLAY
WITH FRESH LEMON, CAPERS, HERBED CREAM CHEESE,
COCKTAIL SAUCE AND TOAST POINTS

BAKED BRIE IN PASTRY
WITH CRANBERRY APPLE COMPOTE

HERBED PATE
WITH CUMBERLAND SAUCE AND TOAST POINTS

GLASS OF RED OR WHITE WINE PER PERSON

PASSED CANAPÉS & HORS D'OEUVRES
(APPROX 5 PER PERSON, TOTAL)
SPANISH MEATBALLS IN ZESTY TOMATO SAUCE
GRAPE TOMATOES WITH PEPPERED CHÈVRE
HOT COCONUT SHRIMP WITH CURRIED MAYO
MINI EGG ROLLS
CHICKEN SATAYS
MINI VEGETABLE SAMOSAS
PROSCIUTTO & MELON
TERIYAKI BEEF BITES
MINI SPRING ROLLS
SPANOKOPITA
BRUSCHETTA ROUNDS

SWEET PETITES ASSORTMENT
CHOCOLATE DIPPED STRAWBERRIES

COFFEE, TEA AND DECAFFEINATED COFFEE

\$29.95 PER PERSON

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

BEVERAGES

Draught Beer

Altbier Dark - Keith's - Keith's Red - Stella Atois – Steam Whistle

Bottled Beer

Domestic Brands- includes Labatt Blue, Labatt Light, Canadian, Molson Light, Budweiser, Export, Coors Light, Kokanee	\$3.85
Premium Brands- includes Moosehead, Sleeman Honey Brown, Sleeman Dark, Cream Ale or Clear	\$4.35
Import Brands- includes Corona, Stella Artois, Heineken, Becks	\$5.25
Premium Import Can- includes Kilkenny, Guinness	\$6.25

Spirits

Well Brands –(min 1 oz) \$4.20

Smirnoff Vodka, Captain Morgan Dark Rum, Bacardi Light Rum, Beefeater Gin, Canadian Club Rye, Ballantine's Scotch

Premium Spirits - (min 1 oz) \$4.75 Deluxe Spirits - (min 1 oz) \$5.50

Cocktails- \$5.50 Deluxe Cocktails - \$7.50 Coolers - \$5.50

Wine

Premium White

Two Oceans Sauvignon Blanc Lindeman Bin 65 Chardonnay
5 oz glass \$5.25

Premium Red

Two Oceans Cabernet Merlot Lindeman Cawarra Shiraz Cabernet
5 oz glass \$5.25

Bottled Selections

Your Event Coordinator would be pleased to furnish a list of available regional and wine varietals for your consideration

All prices subject to gratuity and applicable taxes
Prices are subject to change without notice.

ROOMS AND SPACES

With an area or room to suit your needs, whether for a party, meeting or gathering- we can assist in your planning to ensure your expectations are met.

Please note – all room and set up fees are subject to 5% GST

All room fees are indicative of required space during operating hours.

Fees may be adjusted for times outside regular operating hours of 10 am to 10 pm everyday.

Room fees will include the use of the following AV materials on first come first served basis at no charge:

Projection screen 5' x 5', 1x Flipchart with markers, Overhead Projector, Carousel Slide Projector, In-House Sound System*, Portable PA System, TV, VCR/ DVD Player

Other Audiovisual materials may be sourced and acquired for standard fees.

<i>Area</i>	<i>Configuration</i>	<i>Max Occupancy</i>	<i>Member Rate</i>	<i>Non- member</i>
BOARDROOM				
Half Day	Boardroom	12 people	\$ 25.00	\$ 50.00
Full Day	Boardroom	12 people	\$ 50.00	\$100.00
COMMODORE'S ROOM				
Half Day	Boardroom	24 people	\$50.00	\$100.00
Full Day	Boardroom	24 people	\$100.00	\$200.00
EVERGREEN ROOM*				
Up to 8 hrs	Theatre	120 people	\$100.00	\$250.00
(Less than 4 hrs Is half rate)	U- Shape	27 people	\$150.00	\$250.00
	Hollow Square	35 people	\$ 150.00	\$250.00
	½ rounds	50 people	\$150.00	\$250.00
	Rounds of 8/10 (with Head table)	100 people	\$100.00	\$250.00
	Military Seating (long tables)	120 people	\$150.00	\$300.00
PATIO				
	Theatre	120 people	\$ 100.00	\$250.00
	½ rounds	50 people	\$100.00	\$200.00
	Rounds of 8 (with Head table)	64 people	\$ 200.00	\$400.00
LAWN				
	Theatre/ Wedding procession		\$4.00 per person	\$6.00 per person
	A set up fee of \$75.00 plus GST will also apply			

For additional details on rooms and spaces, contact the General Manager.

THE ROYAL HAMILTON YACHT CLUB

EVENT TERMS AND CONDITIONS

1. THE CLUB DOES NOT HAVE A STRICT DRESS CODE, HOWEVER WE DO REQUEST DISCRETION FROM THE HOST ON THE ATTIRE OF THEIR GUESTS.
2. A FINAL GUARANTEED NUMBER OF ATTENDEES FOR A FUNCTION OR EVENT IS REQUIRED 72 HOURS PRIOR TO THE EVENT. YOU WILL BE BILLED THE GUARANTEED NUMBER OR ACTUAL ATTENDANCE, WHICHEVER IS HIGHER.
3. MOST EVENTS OR FUNCTIONS REQUIRE A \$300.00 DEPOSIT TO SECURE THE DATE. THIS DEPOSIT IS NON REFUNDABLE WITHIN 7 DAYS OF THE EVENT. IF A CANCELLATION IS PRIOR TO THIS 7 DAY ADVANCE OF THE EVENT, WE WILL REFUND YOUR DEPOSIT MINUS A \$50 ADMIN CHARGE.
4. BALANCE PAYMENT OF EVENT IS REQUIRED ONE WEEK IN ADVANCE OF THE EVENT, BASED ON ESTIMATED OR GUARANTEED NUMBERS.
5. WEDDINGS REQUIRE A \$500.00 DEPOSIT, NON REFUNDABLE SHOULD A CANCELLATION OCCUR 90 DAYS IN ADVANCE OF EVENT.
6. ANY SUPPORT MATERIALS, EQUIPMENT OR SUPPLIES FOR A MEETING, EVENT OR FUNCTION ARE THE RESPONSIBILITY OF THE EXHIBITOR OR CONVENOR. ALL DELIVERIES MUST BE PRE-ARRANGED WITH OUR CATERING OFFICE. THE CLUB IS NOT RESPONSIBLE FOR AND LOST OR DAMAGED ARTICLES. WE WILL ACCEPT PRE-ARRANGED DELIVERIES OR SHIPMENTS ON BEHALF OF AN EVENT, ONLY WHEN SUFFICIENT SPACE IS AVAILABLE.
7. FOOD AND BEVERAGES MAY ONLY BE PURCHASED THROUGH THE CLUB. NO OUTSIDE CATERING, FOOD OR BEVERAGES MAY BE SUPPLIED BY ANYONE FOR AN EVENT OTHER THAN RHYC.
8. BEVERAGES WILL BE SERVED IN STRICT COMPLIANCE WITH REQUIREMENTS OF THE LIQUOR CONTROL ACT OF ONTARIO, THE SMART SERVE PROGRAM AND OUR OWN RESPONSIBLE BEVERAGE SERVICE POLICY (A COPY OF WHICH WILL BE FURNISHED TO ALL CONVENORS).
9. NO OUTSIDE ALCOHOLIC OR BEVERAGES WILL BE PERMITTED TO COME INTO THE CLUB OR ANY OF ITS SERVICE AREAS. THIS INCLUDES, BUT IS CERTAINLY NOT LIMITED TO DONATIONS OR GIFTS.
10. PRICES QUOTED ARE GUARANTEED FOR 60 DAYS ONLY AND SUBJECT TO CHANGE THEREAFTER. ALL FOOD AND BEVERAGE PRICES INDICATED ARE SUBJECT TO APPLICABLE GST, PST AND 15% GRATUITY.
11. TYPES AND TIMES OF ENTERTAINMENT ARE GOVERNED BY STANDARD REGULATIONS. CLUB APPROVAL IS REQUIRED FOR ANY AND ALL ENTERTAINMENT PLANNED FOR AN EVENT. A SOCAN FEE WILL BE CHARGED WHEN ENTERTAINMENT IS BOOKED.
12. ANY AND ALL DECORATION, STAGING OR AUDIOVISUAL EQUIPMENT MUST CONFORM TO LOCAL FIRE REGULATIONS. SET UP AND LOAD INS MUST BE ARRANGED AND CONFIRMED WITH THE CATERING OFFICE.
13. WE RESERVE THE RIGHT TO CHANGE TO IMPROVE, AMEND, OR SUSPEND THE SERVICE ON THE SITE AT ANY TIME WITHOUT NOTICE TO YOU.
14. AMENDMENTS TO TERMS AND CONDITIONS- WILL BE WITHIN OUR RIGHTS TO ALTER AT ANY TIME WITH IMMEDIATE EFFECT BY PLACING SUCH AMENDMENTS IN WRITING ON THE SITE.
15. WE COMPLY WITH ALL PRIVACY REGULATION IN EFFECT FOR CANADA.
16. WE HEREBY EXECUTE TO THE FULLEST EXTENT PERMITTED BY LAW ANY LIABILITY OF WHATSOEVER NATURE ARISING DIRECTLY OR INDIRECTLY AS A RESULT OF YOUR USE OF THE SITE.
17. THESE TERMS AND CONDITIONS CONSTITUTE THE ENTIRE AGREEMENT BETWEEN YOU, THE CLIENT AND WE THE VENUE, IN RELATION TO ACCESS TO THE SITE SUPERSEDE ANY PREVIOUS AGREEMENT OR UNDERSTANDING AND MAY NOT BE VARIED EXCEPT IN WRITING BY US. ALL OTHER TERMS AND CONDITIONS, EXPRESSED OR IMPLIED BY STATUTE OR OTHERWISE, ARE EXCLUDED TO THE FULLEST EXTENT OF THE LAW.