

# EVENTS

## WINDSOR YACHT CLUB









# Welcome to 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's 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 menu 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.





# BUFFETS

## Breakfast Buffets

Minimum of 25 people, priced per person

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### **The Continental: \$27**

Chilled Fruit Juices, Baked Croissants, Assorted Muffins, Banana Bread, Fruit Preserves, Butter, Fresh Fruit Display. Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

### **Commodore's Breakfast: \$40**

Chilled Fruit Juices, Baked Croissants, Assorted Muffins, Banana Bread, Fruit Preserves, Butter, Fresh Fruit Display, Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Home Fries. Freshly Brewed Coffee, Decaffeinated Coffee & Tea

## Brunch Buffets

Minimum of 50 people, priced per person

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### **The Admiral's Brunch: \$60**

Chilled Fruit Juices, Baked Croissants, Assorted Muffins, Banana Bread, & Dinner Rolls.

Fruit Preserves, Butter, Fresh Fruit Display, Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Rosemary Roasted Potatoes.

Penne Pasta with Bolognese Sauce (or Tomato Basil Sauce)

Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

### **Choice of One Entrée**

Roast Chicken with a Red Wine Sauce

- Oven Baked Salmon with a Basil Cream Sauce
- Roast Pork Loin with a Dijon Sauce

Dessert: Assorted Pastries



# BUFFETS

## Cold Lunch Buffet

Minimum of 25 people. Priced per person

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### WYC Deli Lunch: \$35

(Choice of 2 Cold Items, 4 Sandwiches and 1 Dessert)

#### Cold selection (Choose 2 selections)

- Tomato, Red Onion, Feta Cheese with Herb Vinaigrette
- Potato salad
- Beet, Orange, Spinach Salad
- Coleslaw
- Zucchini & Red Pepper Salad
- Caesar Salad
- Cucumber & Dill Salad
- Village Salad (Tomato, Cucumber, Red Onion, Peppers)
- Pasta Salad

#### Deli Style Sandwiches (Choose 4 selections):

- Deli Style Corned Beef on Rye Bread with Sauerkraut, Swiss Cheese, Dijon Mustard
- Black Forest Ham with Havarti with Arugula on a Croissant
- Italian Cold Cuts with Lettuce, Tomato & Asiago on a Soft Sub Bun
- Roast Beef on a Brioche Bun with Creamy Horseradish Aioli
- Maple Pecan Chicken Salad Wrap
- Turkey Club with Cheddar, Bacon, Tomato & Lettuce
- Grilled Vegetable with Balsamic on a Ciabatta
- Tuna Salad on a Croissant with Lettuce

#### Desserts (Choose 1 selection):

- Fresh Fruit Display
- Assorted Pastries
- Chocolate Mousse
- New York Cheesecake with Raspberry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

## Hot Lunch Buffet

Minimum of 25 people. Priced per person

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### Choice of the following: \$42

#### Salad Display

- Assorted Dinner Rolls with whipped Butter
- Fresh Baby Greens with Tomato & Cucumber Garnish & Two Dressings
- Beet & Orange Spinach Salad

#### Hot Buffet:

- Rosemary Roasted Potatoes
- Chefs Choice Seasonal Vegetables
- Penne Pasta with Bolognese Sauce or Tomato Basil (One Selection Only)
- Roasted Chicken Breast with a Pesto Cream Sauce

#### Desserts

- Assorted Pastries to include Mini cheesecake
- Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

(Please contact us for any additional items. We can discuss to customize your menu.)

## Refreshment Breaks

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Assortment of Breakfast Pastries per dozen	\$46
Fresh baked cookies per dozen	\$38
Assorted Pastries per dozen	\$48
Chilled fruit juices per pitcher	\$22
Freshly brewed coffee, decaffeinated coffee and tea per pot	\$24





# ENTREES

## Plated Lunch Entrees

Minimum of 25 people, priced per person.

All plated lunch menu served with a selection of freshly baked bread rolls with butter. Price Includes your Choice of Soup or Salad, One Starch & Seasonal Vegetables, Main Entrée, & Dessert

### Soups

- Cream Of Mushroom
- Italian Egg Drop
- Minestrone
- Butternut Squash
- Potato & Leek Soup

### Salads

- Fresh Baby Greens
- Garnished with Grape Tomatoes, Cucumber, tossed with your Choice of Homemade Dressing (Choose One Salad Dressing – Herb Vinaigrette, Honey Orange Vinaigrette, or Balsamic Vinaigrette)
- Caesar Salad  
Herb & Garlic Croutons, Applewood Smoked Bacon, Shredded Asiago Cheese

### Salad Enhancement Options

- Beet & Goat Cheese Tossed with Fresh Arugula in Our Honey Orange Vinaigrette \$5
- Greek Salad with Romaine Lettuce, Feta Cheese, Grape Tomatoes, Cucumber, Green Peppers in Greek Dressing \$5

### Starch Options

- Roasted Garlic Mashed Potato
- Rice Pilaf
- Rosemary Roasted Potatoes

### Starch Enhancement Options

- Dauphinoise Potato \$4
- Vegetable Risotto \$4



# ENTREES

## Main Entrée

- Grilled Chicken Breast with a Sun-Dried Tomato & Mushroom Cream Sauce \$50
- Chicken Breast with a Roasted Red Pepper Basil Coulis \$50
- Hoisin Ginger & Orange Glazed Salmon Fillet \$52
- Herb Roast Pork Loin with a Dijon Jus \$45
- Roast Striploin of Beef with Red Wine Jus \$55
- Homemade Baked Beef Lasagna \$45
- Beef Tenderloin Tips with Mushrooms & Peppers M.P.
- Lightly Dusted Perch Flash Fried served with Lemon & Tartar \$55

## Main Vegetarian Options

- Gnocchi in a Four Cheese Cream Sauce \$40
- Stir Fry Vegetables with a Red Curry Coconut Sauce served with Basmati Rice \$36
- Stuffed Portobello Mushroom with Ratatouille presented over Quinoa with Tomato Basil Sauce \$45
- Vegetable Risotto \$42

## Desserts (Select one Option)

- New York Cheesecake with Raspberry Coulis
- Chocolate Mousse with Berry
- Peach Melba
- Platter of Pastries Per Table

Freshly Brewed Coffee, Decaffeinated Coffee & Tea







# Hors d'Oeuvres

Minimum two dozen per selection.  
All Hot and Cold items are priced per dozen

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## COLD ITEMS

Caprese Brochettes	\$36
Almond Dijon Chicken Satays	\$50
Poached Shrimp with Cocktail Sauce	\$56
Smoked Salmon Canapes	\$60
Prosciutto, Brie & Fig Compote Canapes	\$52
Seared Ahi Tuna Canape with Wasabi Aioli	\$48
Smoked Duck breast Canape with Goat Cheese	\$52

## HOT ITEMS

Mini Beef Sliders with Bourbon Braised Onions	\$46
Bacon Wrapped Scallops Drizzled with Garlic Butter	\$60
Blackened Beef Tips with Roasted Garlic Aioli	\$65
Shrimp Sauteed with a Mild Coconut Red Curry Sauce	\$58
Vegetable Spring Roll with our Thai Dipping Sauce	\$40
Wagyu Beef Gyoza with BBQ Sauce	\$40
Chicken Satays with Peanut Sauce	\$52
Arancini Tomato & Cheese with Tomato Basil Sauce	\$40

# Specialty Stations

Minimum 25 People, priced per person

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<b>Poutine Bar</b>	\$14
French Fries, Cheese Curds, Gravy, Bacon Lardons, Caramelized Onions	
<b>Thin Crust Pizza</b>	\$12
Based on 4 Slices Per Person, Four Cheese, Pepperoni & Mushroom, Hawaiian, Vegetarian	
<b>Nacho Bar</b>	\$19
Tri Coloured Corn Tortilla Chips, Tex Mex Seasoned Beef, Cilantro & Lime Seasoned Chicken, Scallions, Shredded Cheese, Salsa, Guacamole & Sour Cream	





# Cocktail Reception

Platters & Displays Serve 25 People

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Smoked Salmon Display Artfully Presented with Crostini, Red Onions, Capers & Crème Fraiche	\$200
Standard Cheese Tray A Variety of Domestic Cheeses presented with Fresh fruit Garnish & Assorted Crackers	\$240
Premium Cheese Tray Premium & Domestic Cheeses with Fresh Fruit Garnish & Assorted Crackers	\$335
Charcuterie Display Cured Meats & Assorted Deli Meats presented with Artisanal Breads & Crackers	\$335
Charcuterie & Cheese Display Cured Meats & Cheeses presented with Fresh Fruit Garnish with Artisanal Breads & Crackers	\$420
Crudité & Dip A Variety of Fresh Cut Vegetables with Ranch Dip	\$130
Fresh Fruit Presentation Seasonal Fresh Fruit Presentation	\$200
Roasted Vegetable Antipasto Platter Roasted Eggplant, Roasted Zucchini, Roasted Red Peppers, Olives, Marinated Artichokes	\$160

# Carving Station

Minimum 25 People, priced per person

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Whole Roasted Striploin With Red Wine Jus, Horseradish & Demi Rolls	\$35
Maple Glazed Bone-in Ham With Prepared & Dijon Mustard	\$24
Slow Roasted Prime Rib of Beef With Red Wine Jus, Horseradish & Demi Rolls	M.P.



# Plated Dinners Menu

Dinner Options Includes Choice of 1 Soup or 1 Salad, Main Entrée, Choice of 1 Starch, Our Seasonal Vegetable Medley, Choice of 1 Dessert. Rolls & Butter Coffee, Tea, Decaf are included.

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## Soups

- Roasted Red Pepper Bisque
- Cream of Spinach with Roasted Garlic
- Minestrone
- Italian Egg Drop

## Salads

- Fresh Baby Greens  
Garnished with Grape Tomatoes, Cucumber,  
tossed with your Choice of Homemade Dressing.  
Choose One Salad Dressing – Herb Vinaigrette,  
Honey Orange Vinaigrette, or Balsamic  
Vinaigrette
- Caesar Salad  
Herb & Garlic Croutons, Applewood  
Smoked Bacon, Shredded Asiago Cheese

## Salad Enhancement Options

- Sun Dried Cranberry & Mandarin Oranges with  
Fresh Garden Greens Honey Orange Vinaigrette,  
Garnished with Toasted Almonds \$3
- Beet & Goat Cheese Tossed with Fresh Arugula  
in Our White Balsamic Vinaigrette \$5

## Starch Options

- Roasted Garlic Mashed Potato
- Rice Pilaf
- Rosemary Roasted Potatoes
- Parsley & Buttered Steamed Yukon Gold  
Potatoes

## Starch Enhancement Options

- Dauphinoise Potato \$4
- Vegetable Risotto \$4

## Desserts

- Chocolate Mousse Tower
- Baileys Chocolate Pate with Fresh Berries &  
Sauce Anglaise
- New York Cheesecake with Raspberry Coulis
- Crème Brule

## Beef Entrée:

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|--|------|
| Prime Rib of Beef  | M.P. |
| Slow Roasted & served<br>with Roasted Garlic Red Wine Jus    |      |
| • 10 oz Angus New York Striploin                             | \$82 |
| Grilled to Medium, Port Wine Jus                             |      |
| • Filet Mignon   | M.P. |
| Char Grilled to Medium, Roasted Cippolini<br>& Port Wine Jus |      |

## Chicken Entrée

- |   |      |
|---|------|
| • Chicken Supreme   | \$65 |
| Basil Cream Sauce with Toasted Pistachio's  |      |
| • Tuscan Chicken Breast   | \$62 |
| Stuffed with Roasted Red Peppers, Baby<br>Spinach, Asiago Cheese Kissed with a Vodka<br>Blush Sauce |      |
| • Chicken Coq Au Vin  | \$60 |
| Chicken Breast with a Bacon, Mushroom<br>& Onions in a Red Wine Sauce                               |      |

## Pork Entrée

- |                                   |      |
|-----------------------------------|------|
| • Frenched Pork Chop              | \$56 |
| Char Grilled, Red Onion Marmalade |      |
| • Pork Tenderloin Medallions      | \$56 |
| Pan Seared, Wild Mushroom Sauce   |      |

## Seafood Entrée

- |                                  |      |
|----------------------------------|------|
| • Salmon Fillet                  | \$64 |
| Baked, Tarragon Cream Sauce      |      |
| • Cod Fillet                     | \$68 |
| Sesame Almond Crust, Ratatouille |      |

## Vegetarian Entrée

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|---|------|
| • Portobello Mushroom (Vegan)                           | \$50 |
| Stuffed with Ratatouille, Quinoa,<br>Tomato Basil Sauce |      |
| • Fresh Vegetable Risotto                               | \$49 |
| Fresh Seasonal vegetable with Arborio Rice              |      |



# WYC Dinner

## Buffet \$70

Minimum of 25 people, priced per person

Buffet includes a selection of Dinner Rolls, Butter, Coffee, Tea, & Decaf, Fresh Fruit Display. Choice of 2 Salads, 2 Hot Main Entrées, 1 Starch Option, Chefs Seasonal Vegetables, Dessert.

### Salads

- Caesar Salad
- Fresh Seasonal Greens with Grape Tomatoes, Cucumber, Spiral Carrots & Two Dressings
- Caprese Salad
- Tomato & Red Onion with Blue Cheese Salad
- Cucumber Salad
- Tomato Balsamic Salad
- Village Salad (Tomato, Cucumber, Red Onion, Peppers)
- Pasta Salad
- Kale & Brussel Sprout Salad
- Carrot Raisin Salad

### Hot Mains

- Chicken Breast with Mushroom Sauce
- Roast Pork Loin with Dijon Sauce
- Eggplant Parmesan
- Salmon Fillet with a Basil Cream Sauce
- Roast Striploin with Roasted Garlic Jus
- Chicken Breast with Sautéed Spinach, Roasted Red Peppers, Asiago Cream Sauce
- Meat Lasagna
- Spinach & Cheese Cannelloni
- Flash Fried Perch with Tartar & Lemon Sauce
- Chicken Parmesan

### Starch

- Roasted Garlic Mashed
- Rice Pilaf
- Roasted Sweet Potatoes
- Rosemary & Garlic Roasted Yukon Gold Potatoes
- Mashed Sweet Potatoes
- Buttered & Parsley Mini Yukon Gold Potato
- Seasonal Vegetable Medley:

### Desserts:

- Assorted Pastries Including Cheesecake





# 2026 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 17% gratuity charge.

## Room charges

Single room (each)	\$300.00
Full Facility	\$2,500.00
Patio Ceremony	\$500.00

## 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

## Prices do not include

- Flowers or centerpieces
- Chair covers or specialty linens
- Tent or chair rentals for ceremonies etc.
- Audio visual equipment

The Food & 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 & Beverage Manager.

## Cake/pastry table charge

A fee of \$2.50 per person is applied to any cake, Pastries or sweet/evening table items brought into 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 \$1,000.00 for a non-member event is required upon booking. 100% of the total of food cost

is due 7 days prior to the event. The remainder of the event balance is due the day of the event. If the event is cancelled less than 18 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 prospective event does not have a sponsor the Food & Beverage Manager can request sponsorship from the list of members.

## Policy regarding food being brought into 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 & 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

1. Menu selections must be made 2 months prior to the event.
2. Final guarantee for events must be given 7 days prior to the event.
3. 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 7 days prior to the event.
4. Groups of 20 or less may order a choice menu from our regular Dining Room menu.
5. 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.



6. Food charges will be based on the confirmed final guarantee. Any additional meals will be added to the invoice.
7. Members and guests are subject to the rules, regulations and bylaws of the Club.
8. 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 130 people with a dance floor and bar.

An event of 150 – 200 people with dance floor can be accommodated with a full facility rental.

## Banquet wine list

### White wines

Jackson Triggs, Chardonnay, Niagara	\$32.00
Santa Margherita, Pinot Grigio, Italy	\$44.00
Kim Crawford, Sauvignon Blanc, New Zealand	\$44.00

### Red wines

Jackson Triggs, Cabernet Franc, Niagara	\$32.00
Kim Crawford, Pinot Noir, New Zealand	\$46.00

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 & 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/bottle

750 ml bottle	\$15.00
1 litre bottle	\$20.00
1.5 litre bottle	\$25.00

## Sparkling Wines

Toast your special occasion with a selection of our fine Champagne and sparkling wines.

Inniskillin Sparkling Cuve	\$38.00
Prosecco Ruffino, Italy	\$45.00

### Bar Services /bottle

40 oz. Standard Well Liquors	\$230.00
26 oz. Domestic Liqueurs	\$140.00
40 oz. Imported Liqueurs	\$250.00
Domestic beer	\$7.75
Premium and Imported Beer	\$8.75

Punch – serves 50

Non-Alcoholic Punch	\$90.00
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### Cash Bar Prices

Minerals/each	\$4.00
Domestic Beer/bottle	\$7.75
Premium and imported beer/bottle	\$8.75
Well drink/each	\$7.50
House wine, by the glass 6 oz./each	\$8.75

Note: a setup fee of \$125.00 may be incurred for events with a Cash or Host Bar only, no substantial food services.

## Non-Alcoholic Beverages

Draft pop/each	\$3.25
Juice glass/each	\$4.00
Juice by the pitcher/each	\$24.00
Pop by the pitcher/each	\$14.00
Chocolate milk/white milk/each	\$4.00
Coffee/tea by the pot/each	\$24.00

The above are subject to 13% HST and 17% gratuity charge. Opening and closing inventories are taken and spirits are used determined by measurement to the nearest 1/10th of a bottle.



# Directions to the Club

The Windsor Yacht Club is located at 9000 Riverside Drive East in the City of Windsor. Our Club facility is situated at water's edge, 120 metres (400 ft) from the main entrance on Riverside Drive.

## 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.

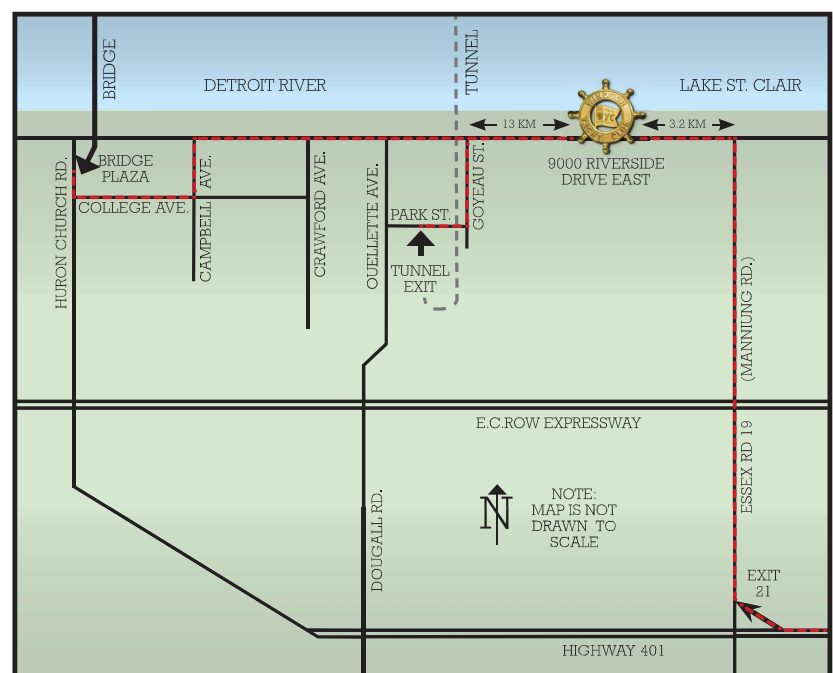
## From the Ambassador Bridge

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.

Area map (Not drawn to scale)









Discover uniquely  
memorable experiences  
at one of the area's  
best-loved boating  
and social clubs

Our spectacular waterfront location is  
perfect for weddings, family gatherings  
and corporate events. Our event planning  
and catering staff will help you make it an  
effortless and memorable experience.



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