

Ashbridges Bay Yacht Club is a versatile and picturesque venue, creating the perfect ambience for any event, formal or informal. We welcome non-members to enjoy our year round facilities for your catered event.

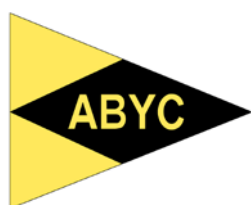
We have courteous and professional staff that will accommodate your every need, ensuring your event is an outstanding success.

We can help you plan your event from start to finish, from hors d'oeuvres to desserts, from business seminars to elegant wedding receptions, from décor to entertainment. Whatever your vision, we make it happen!

We have a spacious and bright dining room that overlooks the unique landscape of our private club. By night the room is candlelit with a view of twinkling lights over the water. We have an outdoor licensed patio with a fully equipped gazebo bar, versatile for BBQs and parties. Bay Belle is a lovely point on our property surrounded on three sides by water, and is the perfect spot for a cocktail reception or wedding ceremony.

The following pages represent our commitment to hospitality and quality of product and service. The menus are simply a guideline to give the prospective client a vision of what we can do. We are fully prepared to do French / Plate service upon request. Our menus are versatile and can be tailored to suit the requirements and the uniqueness of any function.

Questions and inquiries are welcome. Please email or call Melissa Beynon, in our Food and Beverage Department, at [foodandbeverage@abyc.on.ca](mailto:foodandbeverage@abyc.on.ca) or 416-698-4498 extension 22.



# *Catering and Functions*



## *Ashbridge's Bay Yacht Club*

30 Ashbridge's Bay Park Road, Toronto, Ontario, M4L 3W6  
foodandbeverage@abyc.on.ca (698 4498 Ext. 4)

*Breakfasts, Lunches, and Dinner Buffets*

*Seminar, Meeting and Workshop Facilities*

*Hors d'oeuvres and Cocktail Receptions*

*Weddings, Parties, Everything!*

*Let our Food and Beverage Team assist in planning your event.*

*Visit our website at [www.abyc.on.ca](http://www.abyc.on.ca) or arrange to visit us in person.*



## Cocktail/Appetizers

(Sold by the piece)

Bruschetta Crustini -	.55	Shrimp & Guacamole Crustini -	1.15
Herb Goat Cheese Crustini -	.65	Geisha Salmon Rolls -	.95
Sun Dried Tomato Crustini -	.75	Ind. Asian Noodle Salad –	1.95
Cucumber Cups -	.65	Cold Salad Rolls –	2.00
Deviled Eggs -	.45	Lamb Brochettes –	.75
Cajun Shrimp -	.75	Dragon Rolls – Ahi Tuna –	4.50 (10pc)
Thai Chicken Satay -	.75	California Rolls –	3.75 (10pc)
Marinated Beef Satay -	.75	Striploin Sliders –	2.50
Vegetable Pakoras -	.55	Kobe Beef Sliders –	3.50
Vegetable Spring Rolls	1.50	Soft Shell Crab Sliders –	3.50

## PLATTERS

Crudités Platter		24
Dip Platter w/flatbreads and Pita points	26	
Fresh Seasonal Fruit Platter	47	
Local Cheese Platter		30
Basic Deli Platter		27
Antipasto Platter		39
Basic Charcuterie Platter	42	
Gourmet Deli Platter		45
Gourmet Cheese Platter	55	
Norwegian Smoked Salmon Platter Sm	35	
Coho Smoked Salmon Sm	62	
Norwegian Smoked Salmon Platter Lg	100	
Coho Smoked Salmon Lg	155	
Sweet Squares Platter (60pc)	48	

\*\*Prices are based on estimated costs and may not accurately reflect the current market. All prices are subject to change without notice\*\*

\*\*All prices are net and are subject to all applicable taxes and gratuities\*\*

SANDWICH STATION

(Choose 2)

Roasted Chicken, Capicola, Montreal Smoked Meat, Mild Genoa Salami  
Assorted Fresh Baked Buns and Breads  
Regular and Dijon Mustard, Mayonnaise, Sliced Tomato, Sliced Onion, Lettuce

\$11.99 per person

DINNER BUFFET #1

Assorted Breads and Rolls, Crudités Platter

Salads (Choose 2)

House Salad, Tossed Green, Potato, Pasta

Starch (Choose 1)

Brown and Wild Rice Pilaf, Herb Roasted Baby Red Potatoes, Garlic Mashed

Vegetables (Choose 1)

Seasonal Steamed Medley, Fennel Roasted Medley, Grilled Medley

Pasta (Choose 1)

Penne, Fusilli, Bow Tie, Lasagna, Sauces – Tomato, Alfredo, Rose, Pesto

Entrée (Choose 2)

Herb Roasted or BBQ Style Chicken  
Herb Roasted or Maple Glazed Pork  
Marinated or Southwest Rubbed Flank Steak – rare > medium  
Market Fresh Local and Sustainable Fish Fillet

Desserts

Fruit Crumble  
OR  
Assorted Squares

Coffee and Tea

\$28.99 per person

Dinner Buffet #2

Assorted Breads and Rolls  
Crudités Platter  
Vegetable Antipasto Platter

Salads (Choose 2)

House Salad, Tossed Green, Potato, Pasta, Sesame Mandarin, Classic Greek

Starch (Choose 1)

Brown and Wild Rice Pilaf, Fried Rice, Herb Roasted Baby Red Potatoes,  
Garlic Mashed, Scalloped

Vegetables (Choose 1)

Seasonal Steamed Medley, Fennel Roasted Medley, Grilled Medley  
Stir Fry, Roasted Butternut Squash

Pasta (Choose 1)

Penne, Fusilli, Bow Tie, Lasagna  
Sauces – Tomato, Alfredo, Rose, Pesto

Entrée (Choose 2)

Herb Roasted or BBQ Style Chicken  
Herb Roasted or Maple Glazed Pork  
Marinated or Southwest Rubbed Flank Steak – rare > well  
Herb/Parmesan Roasted Striploin  
Honey Glazed Ham  
Market Fresh Local and Sustainable Fish Fillet

Desserts

Fruit Crumble, Fresh Fruit Platter  
OR  
Assorted Squares, Fresh Fruit Platter

Coffee and Tea

\$32.99 per person

Dinner Buffet #3

Assorted Breads and Rolls

Crudités Platter

Antipasto Platter

Smoked Salmon Platter

Salads (Choose 2)

House Salad, Tossed Green, Potato, Pasta, Sesame Mandarin,  
Classic Greek, Caesar, Asian Noodle

Starch (Choose 1)

Brown and Wild Rice Pilaf, Chicken Fried Rice,  
Herb Roasted Baby Red Potatoes, Garlic Mashed, Scalloped

Vegetables (Choose 1)

Seasonal Steamed Medley, Fennel Roasted Medley, Grilled Medley  
Stir Fry, Roasted Butternut Squash

Pasta (Choose 1)

Penne, Fusilli, Bow Tie, Lasagna  
Sauces – Tomato, Alfredo, Rose, Pesto

Entrée (Choose 2)

Herb Roasted or BBQ Style Chicken  
Herb Roasted or Maple Glazed Pork  
Herb/Parmesan Roasted Striploin  
Rosemary Rack of Lamb  
Market Fresh Local and Sustainable Fish Fillet

Desserts

Chocolate/Raspberry Bread Pudding, Blueberry Buckle,  
Dutch Apple Pie, Fresh Fruit Platter  
Coffee and Tea

\$45.99 per person

\*\* All prices are estimated and may change based on market and availability \*\*

## **Ashbridges Bay Yacht Club: Function Terms and Agreements**

### **Deposit**

A deposit is required to confirm the desired date. The basic deposit amount for 50 people or less is \$350.00. The deposit is non refundable. This document must be signed and received with the deposit.

### **Confirmation**

The client must confirm the final number of guests no later than 10 days prior to the function. The confirmed number of guests will be the minimum number invoiced. A.B.Y.C. cannot guarantee meals for any additional guests that have not been confirmed by the agreed date. Any such additional attendees will be charged to the final invoice. There will be a 20% surcharge for additions after the confirmation date. The hours of the function will be agreed upon in advance with the food and beverage department. Should the function extend further a last call will be asserted or an additional fee will be added.

### **Function Payment**

Balance of payment is required on or before the day of the function. Cheque, credit card or cash is accepted.

### **Room Rates**

Room rental for one morning or one afternoon is \$200.00. Room rental for one full day (morning and afternoon) is \$300.00. Evening rental is \$300.00. These rates include set up and take down as well as administrative fees. G.S.T. will be applied to all Room Rental Fees.

### **Price Changes**

All food and beverage prices are subject to change at any time. 8% P.S.T. will be applied to all food and non-alcoholic beverages. Alcoholic beverage prices will be charged 10% P.S.T. All food and beverage prices will be charged 5% G.S.T. and a minimum 15% gratuity will be charged on all food and beverage totals.

### **Service of Alcohol**

A.B.Y.C. reserves the right to refuse service of alcoholic beverage to anyone attending the function. If anyone under the legal drinking age, or any one who has been refused service continues to consume alcoholic beverages, the bar will be closed immediately. The bar hours will be prearranged or be at the discretion of the function supervisor. A minimum per adult guarantee of \$15.00 will be applied. The client is responsible for the difference between this amount and actual sales.

### **Lost and Stolen Damage Property**

When reserving a function the deposit required is for safety and security, losses and damages incurred to A.B.Y.C. The client is responsible for personal items that may be lost, stolen or damaged. We cannot provide a secure area to store any valuables or personal belongings.

### **Security**

The gate code will not be offered to non-members. The gate will be opened when guests press the intercom button at the gate upon arrival.

### **Specialty Cakes and Food**

A \$40.00 cake fee will apply when a special cake is brought into the club. A handling charge of \$1.50 per person will apply when a special cake is cut, plated and served individually by the club. Any cakes requiring refrigeration must be delivered by 3:00 p.m. on the day of the function. No other food can be brought in or removed from the premises. For French or plated service add 25% to the menu chosen.

### **Entertainment, A.V. Equipment, and Linen Rentals**

A.B.Y.C. must be advised of all entertainment and or audio/visual equipment requirements that are required of or provided by the client. Our projector is available for \$100. Microphone and P.A. system are for rent at a cost of \$50. Flip Charts are also available to rent for \$10. SOCAN fee is \$60.00. The Food and Beverage department will be happy to assist in the arranging of the above. A.B.Y.C. requires the right to control the volume and language of all music. All music must cease by 1:00am unless prior arrangements have been made with the food and beverage department. Photographers, Videographers, Entertainment and DJ's may be booked by the client holding the function

or the club can book for you upon request, with a service fee of 10%. An entertainment fee will be applied. Linens and P.A. are available at an additional charge.

\_\_\_\_\_/\_\_\_\_\_  
Function Date and Confirmation Date

\_\_\_\_\_  
Client

\_\_\_\_\_  
Signature