

Royal Nova Scotia Yacht Squadron & Saraguay House

Buffet Dinner Suggestions

(25 person minimum)

"The Saraguay"

Salads

Please select three (3) of the following

Mesclin Greens, Classic Caesar, Greek,
Tri-Colour Pasta, Three Bean,
Spinach, Home Style Potato,
Asian Noodle, Creamy Coleslaw

Sides

Please select three (3) of the following

Roast, mashed or parsley boiled potatoes, Rice pilaf, Sauteed green beans
Honey glazed carrots and parsnips
Vegetable medley steamed broccoli and cauliflower, Mediterranean roasted vegetables

Entrees

Please select two (2) of the following

Chicken breast with lemon and herb
Chicken in mushroom wine sauce
Roast turkey with savoury stuffing
Lemon peppered baked haddock
Seafood au gratin, beef bourguignon
Roast hip of beef au jus
Orange and ginger glazed roast loin of pork
Honey glazed ham, Baked vegetable rotini
Vegetarian au gratin

Upgrade with the following options \$4.95 pp

Oven poached salmon with dill cream sauce,
Lobster newburg, Stuffed chicken breast florentine,
Prime rib au jus

Desserts

Please select three (3) of the following

Acadian apple crisp with butterscotch sauce
Blueberry cobbler (seasonal)
Colossal carrot cake with cream cheese icing
Lemon cream cake
Belgian chocolate mousse torte
Assorted sweets and squares
Strawberry rhubarb tart, Sweet miniatures

\$34.95 pp



Special Occasions 2010

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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Buffet Selections Continued

“The Squadron Traditional”

Mesclin greens, Classic caesar, Spinach
Tri-colour pasta & creamy coleslaw
North eastern seafood chowder
Assorted cheese & fruit board
Roast hip of beef au jus
Carved roast turkey, Honey glazed ham
Roast potatoes, Rice pilaf
Medley of steamed vegetables
Fresh baked rolls & butter
Assorted delectable desserts
Coffee & tea service

\$34.95 pp

“Classic Steak BBQ Buffet”

Maritime mussel bar
Classic caesar salad, Tri-colour pasta
Creamy coleslaw

Cooked to order:

8 oz. ultra trimmed New York strip loin steak
Baked potatoes, Sauteed mushrooms and onions
Fresh fruit shortcake and annapolis apple crisp
Rolls/butter, Tea & coffee

\$34.95 pp

“Terrace BBQ Buffet”

Cheese & cracker board
Spinach salad royale
Classic cafe salad
Herb and lemon seasoned chicken breast
Spice rubbed salmon
Mediterranean grilled vegetables
Roasted potatoes
New York style cheesecake with mixed berry compote and sweet miniatures,
Rolls/butter, tea & coffee

\$33.95 pp

“Maritime Mussel Bar”

\$3.00pp

“Summertime Buffet”

BBQ 6oz burgers, veggie burgers, italian sausage
Home style potato salad, creamy coleslaw, nacho chips & salsa
Assorted condiments, Chef's sweet tray

\$19.95 pp



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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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