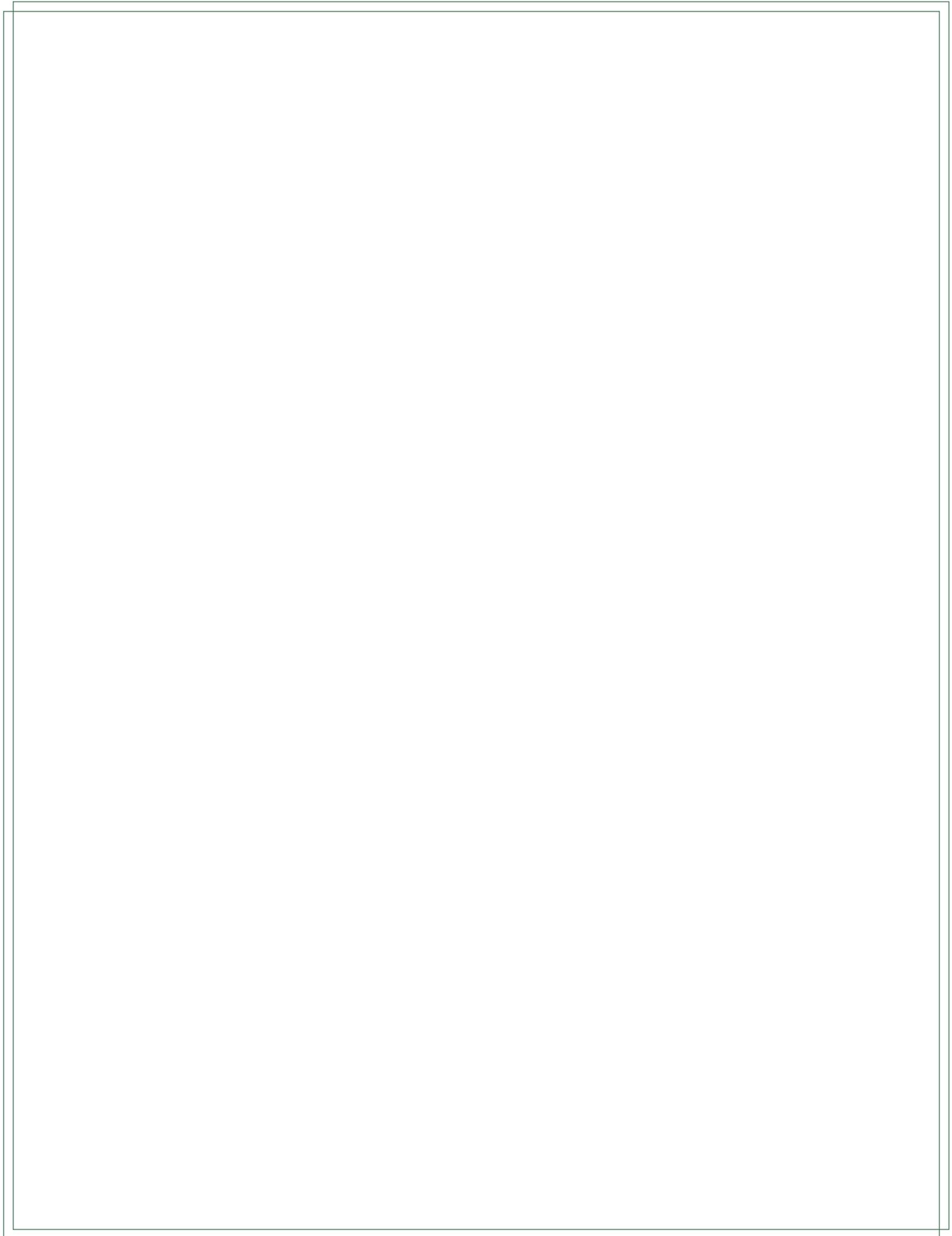




# WEDDINGS



# The University Club of Toronto

is situated in the heart of downtown Toronto. The vibrant city towering over the historic 1929 building is in stark contrast to the elegant and exclusive interior of the Club.

Multiple spaces inside the building create the perfect backdrop for an intimate and classic celebration.

Twelve convenient suites are available for out-of-town guests.

Let us put your mind at ease...

Our in-house events team would be happy to answer any questions you may have.

Simply contact [weddings@uclubtoronto.com](mailto:weddings@uclubtoronto.com).



# CONGRATULATIONS ON YOUR ENGAGEMENT!

We are delighted that you are considering celebrating your wedding at The University Club of Toronto.

The Club's beautiful event spaces are the perfect canvas for your dream wedding.

# ELEGANT EVENT SPACES

The Club boasts multiple unique event spaces to host your ceremony and reception.

Fees are inclusive of venue rental, tables, chairs, cutlery, crockery, glassware, standard white linen and service staff.

SATURDAY		
VENUE	FULL DAY 12PM - 12AM	FOOD AND BEVERAGE MINIMUM
LIBRARY + BALLROOM	9,500	7,900
FULL VENUE BUY OUT	15,000	7,900
MONDAY - FRIDAY & SUNDAY		
MAIN LOUNGE	4,750	7,900
LIBRARY	5,950	7,900
BALLROOM	5,150	7,900
LIBRARY + BALLROOM	8,950	7,900
FULL VENUE BUY OUT	10,750	7,900

**PLEASE NOTE:** Holidays are subject to additional labour charges. A 20% discount is available on room rentals from December to April, with the exception of December 23 to January 2.





## **LET'S TALK FOOD**

Choose the perfect meal from our seasonal menu options deliciously curated by Executive Chef Douglas Walker.

We have a wide variety of wine and spirits to be paired with your meal.

# HORS D'OEUVRES

Menus may change seasonally to ensure ingredients are fresh and sourced locally where possible.  
Pricing is per piece. Complete pricing of your unique menu selections will be prepared by our events department.

## MEAT & SEAFOOD | 7

Smoked trout with blini, fried caper and crème fraîche  
Southwest chicken slider, goat cheese, avocado mousse  
Chorizo and shallot tortilla crisps  
Crab fritter with mango chili sauce  
Buttermilk fried oyster, wasabi tobiko  
Cajun shrimp cucumber bite  
Seared scallop with roasted pepper sauce  
Duck prosciutto, mascarpone, fig on grilled crostini  
Filet mignon wrapped in bacon bite  
Beef tartare, Belgian endive

## VEGETARIAN | 6

Compressed watermelon with feta and mint  
Pear, blue cheese and walnut crostini  
Mushroom arancini  
Wonton bites, shiitake mushroom, carrots and red cabbage slaw  
Mushroom duxelle quiche  
Grilled polenta cake, roasted pepper salsa  
Jalapeño potato latkes, horseradish crema  
Sundried tomato, feta cheese, spinach phyllo cup  
Blueberry goat cheese flatbread  
Whipped goat cheese, confit tomato, black olive tapenade tart  
Gougeres-gruyere cheese

## VEGAN | 6

Vegan cheese and spinach spanokipita  
Roasted butternut squash and apple shot  
Golden beet and ginger shot  
Rice paper rolls (cabbage, carrot, scallion, pickled ginger, soya sauce, red onion)  
Spinach artichoke stuffed mushrooms  
Lentil stuffed mini peppers  
Spicy black bean balls

# APPETIZERS

## MEAT | 30

Trio of crab cakes with chipotle drizzle  
Game terrine with buttered and toasted brioche, lingonberry jam  
Grilled quail with soft polenta and roasted brussels sprouts  
Shrimp cocktail with tangy dipping sauce  
Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini  
Scallop ceviche with avocado mousse, roasted pepper, and chili oil  
Wagyu sliders, pickle, tomato jam, aged cheddar  
Beef tartare, shallot jam, grainy mustard

## VEGETARIAN | 25

Forest mushroom and ricotta raviolo, charred grape tomatoes, scallion, extra virgin olive oil  
Duo of carrots, roasted honey carrots, carrot puree, toasted walnuts, walnut oil  
Organic spring salad with goat cheese, candied pecans, scallions, balsamic dressing  
Three cheese cannelloni, rose sauce, Grana Padano  
Blonde frisée, strawberry vinaigrette, farro, mint, shaved fennel, red onion  
Beetroot and goat cheese terrine  
Burrata salad

## SOUPS | 18

Lobster bisque  
Roasted pepper and tomato  
Butternut squash and apple with maple foam  
Minestrone  
Roasted leek and potato

# MAIN COURSES

## LAND & AIR | 77

Slow roasted herb prime rib  
48-hour brined chicken royale filled with aged cheddar cheese, dried cherries, baby spinach  
Chicken ballotine with pistachios  
Pan-seared Muscovy duck breast with orange glaze  
Grilled 30-day aged New York striploin with green peppercorn and brandy sauce  
Rosemary braised lamb shank  
Roasted rack of lamb with dijon honey sunflower seed crust

## OCEAN | 69

Oven roasted pistachio crusted halibut  
Seared big eye ahi tuna with peppercorn crust  
Seared salmon with dijon crust and almonds  
Seared diver scallops with potato corn chowder  
Branzino with black olive, tomato, caper, lemon relish

## EARTH | 50

Orecchiette pasta with sundried tomatoes, black olives, pesto and burrata  
Caramelized leek tart with fresh herbs  
Mushroom wellington with baby spinach, gruyere cheese  
Cauliflower steak, saffron cauliflower sauce, grilled asparagus, forest mushrooms (v)  
Chickpea and zucchini curry with basmati rice (v)

## SIDE COMPLIMENTS

All dishes are served with seasonal vegetables and choice of starch (roasted garlic whipped potatoes or roasted herb fingerling potatoes) or wild rice.



## INTERMEZZO

### SORBETS | 7

Champagne sorbet  
Lime sorbet with tequila  
Lemon sorbet with vodka  
(non-alcoholic option available)

## DESSERTS

### CAKES & PASTRIES | 22

Blueberry lemon meringue tart  
Lavender panna cotta  
Maple syrup crème brulee  
Chocolate pots de crème  
Chocolate gateau with buttercream filling and chocolate ganache  
Strawberry shortcake  
Sticky toffee pudding with vanilla ice cream  
Chocolate swirl cheesecake

### ICE CREAMS & SORBETS | 18

Salted caramel, strawberry, chocolate, vanilla bean, lemon, mango, raspberry, passionfruit

# KIDS MENU

AGE 12 & UNDER | 30

## APPETIZER

Spring rolls with plum sauce  
Caesar salad

## MAIN

Chicken fingers and fries  
Pepperoni pizza  
Mac and cheese

## DESSERT

Chocolate brownie with ice cream

# LATE NIGHT

Priced per person unless otherwise noted.

## SAVORY

Poutine | 7  
Waygu beef slider | 7  
Potato and cheddar perogies | 8  
French fries with dipping sauces | 5  
Mini beer battered fish and chips | 15  
Lobster mac and cheese | 18  
Vegetarian or meat pizza (12 slices) | 30

## SWEET

Candy station - 0-50 guests | 500  
Candy station - 50-100 guests | 1000  
Assorted mini desserts | 8



## BAR & CONSUMPTION

All beverages are charged based on consumption.  
Bar is customizable; selection of liquor and wine.  
Holidays are subject to an additional labour charge.  
In-house Sommelier is available to curate wine selections.  
A corkage fee of 35 will be applied  
per 750ml bottle of outside wine.

Please inquire for a complete bar list. Our Events team  
would be happy to provide an estimate based on your  
preferred beverage selection.

# ACCOMMODATIONS

12 GUEST SUITES AVAILABLE				
	TWIN (1)	QUEEN (7)	JR KING (2)	KING (2)
UCT MEMBER RATE	250	250	275	300
RECIPROCAL / GUEST RATE	310	310	335	360

Subject to change. Rates are subject to applicable taxes (13% HST, 6% MAT).  
Discount of 10% when booking all 12 rooms.

## CANCELLATION POLICY

There is a strict cancellation policy on all overnight rooms. Guests may cancel their reservation up to 24 hours prior to the scheduled check in time (3 PM) on the day of arrival without penalty. Guests should notify the club via email or phone and ensure to obtain the cancellation number provided by Club personnel to validate your cancellation.

Cancellations made within 24 hours of the scheduled arrival date will be subject to a charge equivalent to one night's room rate plus tax. No shows will also be charged for one night's room rate plus tax.

For group bookings, no fee will be charged if the reservation is cancelled or modified up to 60 days before the date of arrival. If cancelled or modified later, or in the case of no-shows, 90% of the reservation will be charged.



# IN-HOUSE RENTALS

Dance Floor (Ballroom only)	450
Piano	500
Charger Plate(s) - Gold Plated	4 EACH
Cocktail Table(s)	40 EACH
Wooden Easel(s)	30 EACH
Gold Candelabras	40 EACH

## AUDIO / VISUAL

### Ballroom

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Surround Sound Package	500
- comes with one wireless microphone	
Installed Screen and Projector Package	500
- comes with HDMI cable to patch in	
Combined Sound and Screen / Projector Package	750

### Staging & Soft Goods

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8×8 stage, 8" height with skirting	1450
12×8 stage, 8" height with skirting	1850
Any size stage is available	PLEASE CALL
Pipe and drape (black, grey, and white available)	PLEASE CALL
*stage pricing includes delivery, setup, and teardown	

### Lighting Options

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Stage wash lighting (2 led lekos, 2 stands, controller)	400
LED uplighting (8 fixtures, status colour)	320
Intelligent moving head fixtures	PLEASE CALL
*additional technician required based on package	

### Technician Rates

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Audio visual technician (half day - up to 5 hours)	400
Audio visual techan(full day - up to 10 hours)	800
*each additional hour will be billed at \$100/hr	

All a la carte pricing is per room, per day.

EJSE is the official in-house audio/visual supplier for The University Club of Toronto. Any hiring of outside AV providers will be subject to a \$750 buyout fee. Please inquire about any sound, lighting and/or video needs not outlined here.

CONTACT EJSE

(647) 361-6042 | [info@ejsestudio.com](mailto:info@ejsestudio.com) | [www.ejsestudio.com](http://www.ejsestudio.com)



# PREFERRED VENDORS

## COORDINATORS

Planned by Pippa  
pippa@plannedbypippa.com  
www.plannedbypippa.com

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## AUDIO/VISUAL/DJ

EJ Entertainment  
Richard Beer  
rich@ejentertainment.net

## RENTALS

Element Event Solutions  
Lee Ann Tait  
ltait@elementevents.com  
www.elementeventscanada.com

## FLORIST

MacRose Design Co.  
Emily MacLellan  
hello@macrose.design.com  
www.macrose.design.com

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## PHOTOGRAPHER

Darlene Webb  
darlene@djwebbphotography.com  
www.djwebbphotography.com

## PIANIST

Alisa Gayle-Deutsch  
Please inquire with a member of our  
Events team to book.



