



# CORPORATE EVENTS

# ROOM RENTAL

MONDAY - FRIDAY					
VENUE	CAPACITY SEATED	CAPACITY STANDING	HALF DAY	FULL DAY	MINIMUM SPEND
EASTERN, UPPER, LOWER	6-8	-	60	70	0
PRESIDENT'S SUITE	22	30	500	600	50
FITZGERALD	18	20	400	500	65
MAIN LOUNGE	60	100	1,800	2,200	65
LIBRARY	40	75	2,000	2,500	65
LIBRARY ANNEX	22	30	500	600	65
BALLROOM	120	160	1,800	2,200	70
FULL VENUE BUYOUT	-	-	5,800	8,500	80
SATURDAY - SUNDAY					
MAIN LOUNGE	-	-	2,300	3,500	7,900
LIBRARY	-	-	3,300	5,000	7,900
BALLROOM	-	-	2,800	4,500	7,900
FULL VENUE BUYOUT	-	-	8,500	10,500	7,900

PLEASE NOTE: Holidays are subject to additional labour charges.

Full venue buyouts exclude the main floor bar.

A half day is defined as 8:00am to 4:00pm or from 5:00pm to 11:00pm.

A full day is defined as 8:00am to 11:00pm.

Weekday minimum spend is per person.

Members receive 20% off room rentals.



# BREAKFAST BUFFETS

Priced per person.

All breakfast selections include Mos Mos coffee, tea, seasonal fruit (whole fruits, locally-sourced apples, pears, and clementines) and fresh juices.

## **Fresh Start | 32**

Assorted freshly baked croissants and muffins  
Butter, jams and marmalade  
Individual granola parfait, fruit compote, honey yogurt  
Sliced chocolate chip banana bread

## **Hot English Breakfast | 36**

Assorted freshly baked croissants and muffins  
Butter, jams and marmalade  
Scrambled eggs, home-fried potatoes, thick cut bacon, turkey sausages and baked beans

## **Breakfast Sandwiches | 26**

Minimum requirement of 12 people.

Your choice of English muffin, bagel, croissant or gluten-free bread

Select three (3) from the list below:

Smoked salmon, cream cheese, capers, and red onion  
Arugula, egg, aged cheddar, tomato, and bacon  
Ham, arugula, mozzarella, and tomato  
Hashbrown, avocado, tomato, and arugula (VG)  
Bacon, lettuce, and tomato

# MEETING BREAKS

Priced per person.

## **AM Break | 20**

Homemade protein balls, granola bars and pan de café, fresh fruit

Freshly brewed regular and decaffeinated Mos Mos coffee and selection of herbal teas

## **PM Break | 18**

Chef's assorted selections of sweet and savory puff pastry pinwheels and galettes

Mini shortbread cookies, biscotti, and fresh fruit

Freshly brewed regular and decaffeinated Mos Mos coffee and selection of herbal teas

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.

# LUNCH SELECTIONS

Priced per person.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan options available upon request.

Served with freshly brewed regular and decaffeinated Mos Mos coffee and a selection of herbal teas

## EXPRESS LUNCH | 45

### Chef's choice of:

Soup du jour (V)

Salad

Sandwich

## PRIX FIXE LUNCH | 70

An additional choice per course is available at \$5 per person.

The club can offer up to two (2) entrée choices, plus a vegetarian option.

### Appetizer

Soup du jour (V)

Baby arugula salad, fig, goat cheese, candied pecans, balsamic dressing (V)

Caprese salad with bocconcini (V)

Beef tartare, quail egg, grilled baguette, remoulade

### Entrée

Miso cod, pearl cous cous, pepper, red onion, parsley, grape tomatoes

48-hour chicken supreme and truffle farce with forest mushroom jus

Cheese tortellini, grape tomatoes, forest mushrooms, baby spinach, rosé sauce (V)

Steak frites, 6 oz New York striploin, green peppercorn sauce

### Dessert

Berry and cream tarte

Maple syrup pudding

Chocolate raspberry tart

Black forest cake

Trio of sorbets (VG)

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# LUNCH BUFFET SELECTIONS

Priced per person.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan options available upon request.

Served with freshly brewed regular and decaffeinated Mos Mos coffee and a selection of herbal teas

## COLD WORKING LUNCH BUFFET | 70

### Salads

Please select two of the following:

Organic spring salad with a choice of vinaigrette and garnish (VG) (GF)

Club caesar salad with house cured and smoked bacon, grana padano

Bean salad trio with cilantro, lime, chipotle, roasted corn, pepper (VG) (GF)

Fingerling potato salad, red onion, dill pickle, grainy mustard (V)

Waldorf salad with apples, red grapes, toasted pecans, aged cheddar, celery and honey lemon dressing (V) (GF)

### Assorted Mini Sandwiches

Please select any four:

Chicken salad with walnuts, grapes, celery, baby gem lettuce on a brioche bun

Smoked salmon with dill cream cheese, shaved red onions, and capers on rye

Buttermilk chicken slider with pickles and coleslaw on a brioche bun

Open face chimichurri flank steak sandwich with horseradish aioli, caramelized shallots and oven roasted tomatoes on grilled baguette

Chickpea salad, red cabbage coleslaw with tahini in a wrap (V)

Grilled zucchini, pepper, eggplant and pesto, baby arugula on focaccia (V)

Prosciutto, tomato, halloumi, grilled eggplant, baby spinach on focaccia

### Sweet Table

Seasonal fruit

Assortment of squares, fruit pastries, brownies, and cookies

## HOT WORKING LUNCH BUFFET | 70

### Soup du jour

Vegetarian upon request

### Salads

Please select two of the following:

Organic spring salad with a choice of vinaigrette and garnish (VG) (GF)

Club caesar salad with house cured and smoked bacon, grana padano

Greek salad with feta cheese and Greek dressing (V) (GF)

Grilled vegetable salad with a caramelized shallot dressing (V)

Mediterranean crunch salad with garbanzo beans, cucumber, broccoli, grape tomatoes, chopped kale, red onion, kalamata olives with red wine-thyme vinaigrette (VG) (GF)

### Entrées

Please select any two or add a third option at \$5 person

Ginger and soya glazed salmon

Slow roasted herbed beef with fresh horseradish and gravy

Pan roasted lemon and caper halibut

Chicken picatta with white wine, lemon, capers, and fresh parsley

Spinach and ricotta cannelloni with a rosé sauce (V)

Buffets include seasonal vegetables and your choice of one grain:

Farro | Quinoa | Orzo | Basmati rice | Brown rice

### Sweet Table

Seasonal fruit

Assortment of squares, fruit pastries, brownies, and cookies

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# RECEPTIONS

## HORS D'OEUVRES

Priced per piece, unless otherwise stated.

### Vegetarian | 5

Compressed watermelon with feta and mint  
Pear, blue cheese and walnut crostini  
Mushroom arancini  
Wonton bites, shiitake mushroom, slaw  
Mushroom duxelles quiche  
Veggie BLT (beet, arugula, tomato) with herb goat cheese on a slider bun  
Jalapeño potato latkes, horseradish crema  
Blueberry goat cheese flatbread  
Whipped goat cheese, confit tomato, black olive tapenade tart  
Gougeres-gruyere cheese

### Vegan | 5

Vegan cheese and spinach spanokipita  
Roasted butternut squash and apple shot  
Vegan rice paper rolls  
Spinach artichoke stuffed mushrooms  
Spicy black bean "meat"balls

### Meat | 7

Mini meatballs in a Jack Daniel's barbecue sauce  
Seared beef on crostini with dill sour cream  
Buttermilk fried chicken slider with sriracha aioli  
Wagyu beef sliders, brie cheese and forest mushrooms  
Lamb kabob with mint and cumin yogurt  
Duck confit and lingonberry jam on a sweet potato chip  
Bacon wrapped filet mignon bite

### Fish & Seafood | 7

Smoked salmon rice paper roll with shaved vegetables and pickled ginger  
Louisiana crab cake with sriracha aioli  
Buttermilk fried oyster  
Tuna tartare on potato chip with wasabi tobiko  
Shrimp dumpling  
Smoked trout with capers and crème fraîche  
Seared diver scallop with roasted red pepper purée  
Cajun shrimp cucumber bite

## PLATTERS

### Canadian and Imported Cheese Platter | 180

Serves 10 people

Chef's selection of three fine cheeses with baked brie, fresh sliced fruits, nuts, water crackers, and French baguette

### Charcuterie Platter | 180

Serves 10 people

Chef's selection of cured meats, olives, mustard and pickled vegetables with French baguette

### Sliced Seasonal Fruit Platter | 150

Serves 10 people

### Vegetable Crudité and Dip Platter | 130

Serves 10 people

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.





# DINNER BUFFET SELECTIONS

Priced per person. Minimum of 12 people required.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan options available upon request.

Served with freshly brewed regular and decaffeinated Mos Mos coffee and a selection of herbal teas.

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## Soup du jour

Vegetarian upon request

## Salads

Please select two of the following:

Club caesar salad with house cured and smoked bacon, grana padano

Organic spring salad with choice of vinaigrette and garnish (VG) (GF)

Caprese salad with bocconcini, black olives, shaved red onions, and basil (V) (GF)

Fusilli pasta salad with mixed vegetables and sundried tomato dressing (V)

Cous cous with diced cucumber, tomato, olives, feta cheese & citrus vinaigrette (V)

## Entrées

Please select any two or add a third option at \$5 person

Salmon filet with dijon and shaved almonds (GF)

Roast beef with fresh horseradish (GF)

Chicken scaloppini with white wine mushroom sauce (GF)

Butter chicken with naan

Mushroom risotto with scallions and grape tomatoes (V)

Shepherd's pie with yukon gold mashed potatoes and aged cheddar

Eggplant parmesan with marinara sauce (V)

Buffets include seasonal vegetables

and your choice of one grain:

Farro | Quinoa | Orzo | Basmati rice | Brown rice

## Sweet Table

Seasonal fruit

Assortment of squares, fruit pastries,  
brownies, and cookies

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.

# PLATED DINNER SELECTIONS

Priced per person. Pre-select the same appetizer, entrée, and dessert.  
An additional choice per course is available at \$5 per person. The club can offer up to two (2) entrée choices, plus a vegetarian option.

## APPETIZERS

### Chilled Appetizers

Tuna tartare, wasabi, wontons, quail egg | 22  
Brie and caramelized onion tart (V) | 18

### Hot Appetizers

Orecchiette, roasted peppers, leeks, baby spinach tossed  
in a pomodoro sauce (V) | 26  
Crab cakes with mango salsa | 26

### Soups

Tomato and basil with fresh basil oil (VG) | 14  
Lobster bisque with seared bay scallops | 17  
Butternut squash and apple (VG) | 14

### Salads

Wedge salad, bacon, candied pecans, roasted grape  
tomatoes, buttermilk dressing | 18  
Nicoise salad with French beans, olives, caper berries,  
egg (V) | 20  
Baby spinach salad, feta, strawberries, roasted walnuts,  
walnut dressing (V) | 18

## DESSERTS | 15

Lemon and blueberry tart  
Fresh fruit flan  
Double layer decadent chocolate cake  
Bailey's crème brûlée  
Tiramisu  
Trio of sorbets (VG)

## ENTRÉES

### Vegetarian

Sweet potato medallions, marinated tofu,  
asparagus, celery root purée (VG) (GF) | 28  
Butternut squash agnolotti, toasted walnuts,  
baby spinach, tossed in brown butter | 27  
Mushroom stack with grilled asparagus  
and marinated peppers (VG) (GF) | 26

### Poultry

served with sweet potato purée, sugar snap peas,  
grilled peppers, and brussels sprouts  
Capon breast filled with goat cheese,  
spinach, and dried apricots (GF) | 36  
Duck à l'orange (GF) | 42  
Turkey breast medallions filled with stuffing | 44  
Roasted piri-piri chicken | 37

### Angus Beef

served with garlic whipped mashed potatoes, asparagus,  
baby peppers, and heirloom carrots  
Slow roasted prime rib with a herb  
crust, fresh horseradish (GF) | 52  
Grilled New York striploin with sauteed  
forest mushrooms (GF) | 48  
Beef Wellington with prosciutto, mushrooms  
and fresh thyme | 58

### Lamb

served with smashed potatoes, beets, French beans, and broccolini  
Rack of lamb with sunflower dijon honey crust | 52  
Pan-seared lamb loin with chimichurri sauce (GF) | 45

### Fish & Seafood

served with cous cous, zucchini, grape tomatoes, and peppers  
Lemon and black pepper salmon (GF) | 39  
Brown butter branzino with capers and grape tomatoes  
(GF) | 47  
Miso glazed cod | 45  
Halibut filet with cashew crust (GF) | 50

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# 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.

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# AUDIO / VISUAL

All bookings for A/V are to be made directly with EJSE.

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)

### MAIN DINING ROOM

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

### MAIN LOUNGE

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

### PRESIDENT'S SUITE | FITZGERALD | UPPER CANADA

TV SCREEN PACKAGE	650
- 65" tv on rolling cart with hdmi cable	

All packages above include an EJSE technician at the start of your event to get you setup, connected and running. Dedicated technicians are available at an additional cost. All prices are per room, per day.

#### COMMON ADDITIONS TO THE ABOVE PACKAGE

Bose videobar for connection to video conferencing platform of your choice | 250  
U-Shape table power distribution (8 power bars) | 80



# AUDIO / VISUAL

## PRESENTATION PACKAGE

AVAILABLE IN MAIN DINING OR MAIN LOUNGE	1750
- 1 installed screen and projector	
- patch into installed 70 volt surround sound	
- 1 video switcher	
- 1 presentation laptop	
- 1 perfect cue slide advancer	
- 2 wireless microphones	
- 1 technician for up to 5 hours	
* add an additional presentation laptop	150
* add an additional microphone	100
* each additional hour	100

## HYBRID MEETING STREAMING PACKAGE

AVAILABLE IN MAIN DINING OR MAIN LOUNGE	2750
- 1 installed screen and projector	
- patch into installed 70 volt surround sound	
- 1 video switcher	
- 1 presentation laptop	
- 1 perfect cue slide advancer	
- 2 wireless microphones	
- Streaming laptop with audio & video capture	
- ptz camera with stand and controller	
- streamed to video platform of choice: zoom or vimeo can be provided by ejse	
- 1 technician for up to 5 hours	

## TECHNICIAN RATES

Audio visual technician (half day - up to 5 hours)	400
Audio visual technician (full day - up to 10 hours)	800

\*each additional hour will be billed at \$100/hr

## IN-HOUSE RENTALS

Members receive 20% discount on all rentals

High top cruiser tables	40
Gold candelabras	40
Gold accent charger plates	4
Flip chart / white board	75
Easel	20
Pads of paper and pens	5











The University Club of Toronto