



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.



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

2026

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	\$9,900	\$8,500
FULL VENUE BUY OUT	\$18,000	\$8,500
MONDAY - FRIDAY & SUNDAY		
LIBRARY	\$6,500	\$8,500
BALLROOM	\$6,500	\$8,500
LIBRARY + BALLROOM	\$8,900	\$8,500
FULL VENUE BUY OUT	\$13,000	\$8,500

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
Fig and blue cheese puff pastry
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
Risotto cake bite, forest mushrooms, fontina cheese

APPETIZERS

MEAT | 30

Trio of crab cakes with chipotle drizzle
Lamb chop, potato dauphinoise, asparagus spears, rosemary jus
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
Crab brûlée, gruyere cheese topping
Wagyu sliders, pickle, tomato jam, aged cheddar
Beef short rib, potato gnocchi, goat cheese cream sauce, blistered tomatoes

VEGETARIAN | 25

Forest mushroom and ricotta raviolo, charred grape tomatoes, scallion, extra virgin olive oil
Tomato tartare, tomato water, basil oil, fresh basil, avocado crema
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
Beet napoleon, parmesan crisp, goat cheese, toasted walnuts, pink grapefruit
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 with aged cheddar cheese, dried cherries, baby spinach
Berkshire pork tenderloin, maple mustard glaze
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
Miso black cod, shanghai bok choy, shiitake mushrooms

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 brûlée
Chocolate pots de crème
Chocolate gâteau 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
Wagyu 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

PREFERRED VENDORS

COORDINATOR

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

OFFICIANT

Bow Tied with Love Events
Heather & Matthew MacArthur
www.bowtiedwithlove.ca

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@macrosedesign.com
www.macrosedesign.com

PHOTOGRAPHER

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

PIANIST

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



