



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

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 for eight hours (excluding bartenders, which are charged at \$55 an hour).

SATURDAY		
VENUE	FULL DAY 12PM - 12AM	FOOD AND BEVERAGE MINIMUM
MAIN DINING ROOM	\$4,950	\$7,150
LIBRARY + MAIN DINING ROOM	\$8,250	\$7,150
FULL VENUE BUY OUT	\$13,200	\$7,150
MONDAY - FRIDAY & SUNDAY		
MAIN LOUNGE	\$3,850	\$7,150
LIBRARY	\$4,950	
MAIN DINING ROOM	\$4,400	\$7,150
LIBRARY + MAIN DINING ROOM	\$7,700	\$7,150
FULL VENUE BUY OUT	\$9,350	\$7,150

PLEASE NOTE: Holidays are subject to additional labour charges.

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.

Vegan options available upon request.

Complete pricing of your unique menu selections will be prepared by our events department.

MEAT & SEAFOOD

\$6 per piece

Salmon gravlax with blini, fried caper and crème fraîche

Buttermilk chicken slider

Asparagus wrapped in prosciutto with balsamic drizzle

Crab fritter with sriracha aioli

Lamb kabob with mint and cumin yogurt

Shrimp dumpling with sweet and sour sauce

Seared scallop with roasted pepper sauce

Smoked duck on sweet potato chip with blueberry compote

Filet mignon wrapped in bacon

Foie gras tourchon on toasted brioche with lingonberry jam

VEGETARIAN

\$5 per piece

Compressed watermelon with feta and mint

Pear, blue cheese and walnut crostini

Pepper and goat cheese arancini

Potato latka cup with whipped goat cheese

Mushroom duxelle quiche

Grilled cheese with brie, caramelized onions, tomato chutney

Vegetarian rice paper roll with sweet and sour dipping sauce

Tomato and avocado toast

Mushroom cap with beets and goat cheese

Golden beet and ginger shooter

Gougeres-gruyere cheese

APPETIZERS

MEAT

\$27 per person

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

SALADS

\$23 per person

Forest mushroom and wild rice risotto

Wedge salad with club bacon, grape tomatoes, blue cheese, and toasted walnuts

Shaved golden and red beet root salad with toasted goat cheese

Organic spring salad with candied pecans, blueberries, crumbled goat cheese, and balsamic dressing

Classic caesar salad with club bacon, shaved Grana Padano, and garlic crostini

Green and white asparagus salad with sundried tomatoes

Burrata salad

SOUPS

\$18 per person

Italian wedding soup

Lobster bisque

Roasted butternut squash and apple with maple foam

Parsnip and lemon with parsnip chips

Roasted carrot, ginger and orange

MAIN COURSES

LAND & AIR

\$75 per person

Slow roasted herb prime rib

48 hour brined chicken supreme filled with aged cheddar cheese, dried cherries, and baby spinach

Five-spice rubbed duck breast

Grilled 30-day aged New York striploin

Black angus beef tenderloin

Rosemary braised lamb shank

Roasted rack of lamb with herb dijon honey crust

OCEAN

\$63 per person

Roasted halibut with pistachio crust

Ahi tuna with a peppercorn crust

Grilled salmon with crab topping

Diver scallops

Arctic char

EARTH

\$45 per person

Beet risotto with scallions and Grana Padano

Quarter roasted butternut squash with red quinoa, grilled tofu, and walnuts

Pressed grilled and marinated eggplant, zucchini, pepper, and goat cheese lasanga

Mushroom ravioli with scallions, tomatoes, goat cheese cream sauce

SIDE COMPLIMENTS

All selections include seasonal vegetables with your choice of starch (roasted garlic whipped potatoes and roasted herb fingerling potatoes) or grain (mushroom risotto, rice pilaf, wild rice)

DESSERTS

CAKES & PASTRIES

\$22 per person

Raspberry and lemon paulova

Chocolate and orange panna cotta

Chai tea crème brulee

Orange crème caramel

Chocolate gateau with buttercream filling and chocolate ganache

Strawberry shortcake

Apple tarte tatin

ICE CREAMS & SORBETS

\$18 per person

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

KIDS MENU

AGE 12 & UNDER

6oz New York striploin with mashed potatoes \$22

Mac and cheese \$14

Pepperoni pizza \$15

Chicken fingers and fries \$14

LATE NIGHT

Priced per 10 people

SAVORY

Flatbreads - \$25 veggie or \$35 meat

Louisiana buttermilk chicken sliders \$50

Poutine \$30 - add protein for extra \$15

Fries \$22

Waygu beef slider \$60

Spicy mac and cheese \$35

Popcorn chicken \$30

Quesadilla - veggie \$35 or chicken \$45

SWEET

Candy station \$30

Candied or flavoured popcorn \$20

Chocolate fountain \$40

S'mores \$25

BAR & CONSUMPTION

BARTENDER

\$55 per person, per hour

All beverages are charged based on consumption.

Bar is customizable; selection of liquor and wine

Inquire for estimate based on preference.

In-house Sommelier is available to curate wine selections.

BAR PRICING

Beer

Beer (Domestic)	8.00
Mill Street Organic	10.00
Guinness	10.00
Becks	10.00
Stella	10.00
Specialty	10.00
Heineken	10.00
Steam Whistle	10.00
Upper Canada	8.00
Non-Alcoholic Beer	8.00

Aperitifs

Campari	7.00
Dubonnet (Red & White)	6.00
Martini White - Dry	6.00
Martini Rossi - Sweet Vermouth	6.00

Cocktails

Martini - Regular	12.00
Negroni - Pre-mixed	12.00
Mixed Cocktails - 2 Liquors +	15.00

Bourbon & Mash

Jack Daniel's	7.50
Maker's Mark Kentucky Bourbon	9.38
Woodford Reserve Distiller's Select	9.40
Wild Turkey 81 Proof Kentucky Bourbon	7.50

Brandy / Cognac / Armagnac

Napoleon VSOP - Bar	7.50
Calvados	9.50
de Montal VSOP Armagnac	9.50

Courvoisier VSOP	13.00
Maxime Trijol XO Cognac	15.00
Remy Martin VSOP	13.00
Hine VSOP Cognac	12.00
Hine Rare Cognac	13.00

Gin

Gordons-Bar 40oz	7.50
Beefeater	7.50
Bombay Sapphire	7.50
Tanqueray	7.50
Hendricks	9.00
Ungava Canadian Gin	8.50

Irish Whiskey

Bushmills	9.38
Jameson	8.50
Red Breast 12 Year	13.00
Tullamore Dew	7.00

Rum

Mount Gay	7.50
Appleton Estate Rare Dark Rum 12 Year	
Bacardi White	8.50
Sailor Jerry Spiced Navy Rum	7.50

Canadian Rye Whisky

Seagrams VO	7.50
Crown Royal	7.50
Pike Creek Double Barreled Canadian	9.40
Proof	9.40
Spicebox	9.40
Wisers Special Blend	7.50

BAR PRICING

Canadian Rye Whisky

Lot 40 Single Copper Pot	9.40
Nutty Bar Whiskey	9.40

Scotch

Teachers	6.88
Ardbeg 10 Year Islay	17.50
Ballantines	7.50
Ballantines 17 Year	17.50
Balvenie 12 Year	22.50
Bells	7.50
Dewars White	7.50
Famous Grouse	7.50
J&B Rare	7.50
Johnny Walker Red	7.50
Auchentoshan 12 Year	12.50
Chivas Regal 12 Year	12.50
Dalwhinnie 15 Year	18.75
Glenfiddich 12 Year	13.75
Glenlivet 12 Year	12.50
Glenmorangie Original Single Malt	13.75
Johnny Walker Black 12 Year	12.50
Lagavulin - 16 Year	22.50
Laphroaig 10 Year	17.50
Highland Park 18 Year	28.75
Macallan 12 Year Double Cask	22.50
Talisker 10 Year	17.50
Oban 14 Year	20.00

Vodka

Tito's	7.50
Belvedere Vodka	9.50
Grey Goose	9.50
Iceberg	7.50
Smirnoff	7.50

Tequila

Espolon/Sauza	8.75
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Sherry

Harveys Bristol Cream	6.00
Dry Sack	6.00
Gonzalez Tio Pepe	6.00
Del Duque Very Old Amontillado	11.00
Gonzalez Byass Elegante Cream	6.00
Lustau Jarana Solera Light Fino Sherry	6.00
Juncal Manzanilla	6.00
Burdon Manzanilla	6.00
Lustau Manzanilla Papirusa Very Dry	10.00
La Guita Manzanilla Very Dry	6.00
Deliciosa en Rama Manzanilla	8.00
El Maestro Sierra Oloroso 15 Year	6.00
Gonzalez Byass Med Dry Oloroso Nutty Solera	6.00
Osborne Santa Maria	6.00
Lustau Palo Cortado Peninsula	14.00
Lustau Almacenista Fino desl Puerto Obregon	6.00
Noe Ximenez Special Old	14.00

Liquers

Absinthe	15.00
Amaretto	10.00
Berentzon Apfelnkorn	10.00
Anisette	10.00
Apricot Brandy	10.00
Baileys	10.00
Chambord Royale	12.00
Chartreuse	12.00
Creme de Cacao Dark	10.00
Creme de Cassis	10.00
Elderflower - St.Germain	8.50
King's Ginger Liqueur	9.50
Galliano Vanilla	7.00

BAR PRICING

Liquers

Goldschlager	7.50
Frangelico	7.50
Irish Mist (13oz)	7.50
Jagermeister	7.50
Kahlua	7.50
Limoncello	7.50
Lychee Liqueur	7.50
Maraschino Excelsior	7.50
Melon Liqueur	7.50
Peach Schnapps	7.50

Pimms

Southern Comfort	7.50
Benedictine	7.50
Cointreau	7.50
Drambuie	8.75
Grand Marnier	8.75

Pernod

7.50

Prices are subject to change based on fluctuations from the LCBO.
Prices subject to a facilities charge and HST.

ACCOMMODATIONS

12 GUEST SUITES AVAILABLE				
	TWIN (1)	QUEEN (7)	JR KING (2)	KING (2)
UCT MEMBER RATE	225	225	250	275
RECIPROCAL / GUEST RATE	275	275	285	300

Rates are subject to applicable taxes (13% HST, 6% MAT).

Discount of 10% on stays of 10 days in any calendar month or when booking all 12 rooms.

Maximum two rooms per member per night at member rate.

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.

DON'T FORGET

We encourage you to consider hiring a wedding coordinator to help with all the finer details and planning for your big day.

A list of preferred vendors is available upon request.

All prices are subject to change.



THE UNIVERSITY CLUB OF
TORONTO

PREFERRED VENDORS

COORDINATORS

MacRose Design Co.
hello@macrosestdesign.com
www.macrosestdesign.com

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

Alexandra Cugini
hello@weddingsbyalexandra.ca
www.weddingsbyalexandra.ca

AUDIO/VISUAL/DJ

EJ Entertainment
Richard Beer
rich@ejentertainment.net

RENTALS

Event Rental Group
Leeann Tait
leeann@eventrentalgroup.com
www.eventrentalgroup.com

FLORIST

Evy Rose Design
Evy Rose
hello@evyrostedesign.com
www.evyrostedesign.com
