University Club of Toronto Private Functions 2017

A tradition of excellence for more than 100 years

The perfect down-town venue for a

Luncheon, Birthday Party, Business Conference, Dinner, Breakfast Meeting, Fundraiser and more

Ambiance, Service & Fine Cuisine

In a welcome retreat from the outside world

The University Club of Toronto

Room & Equipment Rental—2017

Room Rate*	Members With minimum food and beverage spend	Guests With minimum food and beverage spend	Minimum Food & Beverage Spend*	Room Rate Without minimum spend	Rounds	Board-room	U-Shape	Reception	Theatre Style**	Classroom
					CAPACITY					
Eastern Group Room	**$40**	**$55**	-	-	6	-	-	-	-	-
Upper Canada Room	**$45**	**$65**	$10 per person	$125	-	8	-	-	-	-
Fitzgerald Room	**$100**	**$135**	$20 per person	$225	2 of 10 people	18	-	40	-	-
President's Suite	**$125**	**$165**	$20 per person	$325	3 of 8 people	20	15	75	-	-
Library	**$350**	**$500**	$35 per person	$1500	4 of 12 people	30	-	100	80	35-50
Main Dining Room (MDR)	**$350**	**$500**	$35 per person	$1500	10 of 12 people	40	45	150	120	80
Main Lounge (ML)	**$350-$600**	**$500-$750**	$35 per person	$1500	-	-	-	175	120	80
Sports Lounge	**$95**	**$150**	$20 per person	n/a	-	-	-	25	-	-

*NOTES: The room rental rates are based on Monday to Friday usage for a day or evening period. If both are used, there will be two room charges. On Saturday or Sunday the weekend opening fee will apply– see below. The breakfast period requires a minimum food spend of $14.00 per person. The remainder of the day requires the above stated amount. All event holders are subject to the terms and conditions affixed to the contract. Member must be in attendance to receive member rate.

Weekend Venue Fee:	**Member Rate**	**Guest Rate**
The Club opens for Wedding Celebrations, Alumni Events and other social occasions on weekends with a minimum food and beverage spend of $4,500. Guests have access to all the rooms on the first and second floor and are guaranteed to be the only event on site.	$1,750	$2,250

Equipment	**Member**	**Guest**
Podium Only	$20	$30
AV Technical support	Variable depending on requirements	
Projector Screen	$50	$60
LCD Projector	$100	$150
Laptop Computer	$75	$100
Laptop Speakers	$40	$50
Lapel/Wireless microphones	$50	$60
50" LCD/Plasma TV & DVD	$75	$100
P/A System with podium & 1 wired Mic	$60	$75
Conference Phone	$50	$60
Conference phone & external speakers	$100	$120
Hardwire internet connect	$50	$50
Flip Chart/White Board	$10	$20
Easel	No Charge	No Charge
Sound System with CD changer	$80	$100
Pads of Paper & Pens	$3.00 each	$3.50 each
Classroom Tables	$12 each	$15 each

380 University Avenue, Toronto, Ontario M5G 1R6
Phone: 416-597-1336 Fax: 416-597-2994
Email: events@universityclubofotoronto.com website: www.universityclubofotoronto.com

Breakfast

The Club Continental Breakfast @ $15.00 per person

Orange Juice
Assorted Freshly Baked Croissants and Muffins and Pastries
Sweet Butter, Jams and Marmalade
Sliced Seasonal Fruit and Berries
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Tea

English Hot Breakfast @ $20.00 per person

Orange Juice, Cranberry and Grapefruit Juice
Assorted Freshly Baked Croissants and Muffins and Pastries
Sweet Butter, Jams and Marmalade
Scrambled Eggs, Home Fried Potatoes, Canadian Bacon and Turkey Sausages
Sliced Seasonal Fresh Fruit, Jams and Marmalade
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Tea

Healthy and Light @ $17.00 per person

Orange Juice, Cranberry and Grapefruit Juice
An assortment of Low Fat Yogurts
Sliced Seasonal Fresh Fruit and Berries
Muesli Cereal and Bran Muffins
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Tea

Meeting Breaks

Morning Break @ $9 Per Person

A basket of Assorted Mini Danish Bites
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Afternoon Break @ $9 Per person

Assortment of Mini Macaroons and Fresh Baked Cookies
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal tea

Sliced Seasonal Fresh Fruit and Berries @ $70.00 platter

For up to 8-12 people

Prix Fixe Lunch Selections

Table D'Hôte Lunch Selections @ $40.00 per person

Pre-select one appetizer, one entrée and one dessert. If you wish to give a choice of entrée, add $5 per person per additional entrée

Appetizer
Soup du Jour
Or
Market Green Salad with House Dressing ***(V)***
Or
Classic Caesar Salad

Entrée
7 oz Grilled Black Angus Striploin of Beef Café de Paris
Or
Breast of Free Range Chicken Chasseur
Or
Poached Fillet of Atlantic Salmon with a Champagne Beurre Blanc
Or
Striped Bauletti Pasta with Butternut Squash in a Cream Mushroom Sage and Parmesan Sauce **(V)**

Dessert
Apple Pie with Ice Cream
Or
Vanilla Crème Caramel
Or
Chocolate Raspberry Tartufo
Or
Lemon Meringue Pie

Fresh brewed Regular and de-caffeinated Coffee and a selection of Herbal Teas

Vegetarian Entrées

Eggplant Parmagiana

Spring Vegetable Curry and Goat Cheese Tart

Spaghetti Primavera

Wild Mushroom, Spinach and Asparagus Risotto

Cast Iron Skillet Vegetarian Frittata (Potatoes, Tomatoes, Onions, Bell Peppers, Broccoli Florets)

All priced at $20 per serving

Buffet Selections (minimum 12 attendees)

Both the Hot and the Cold Buffet options include a choice of two salads from the following:

Choice of Two Salads:

- Classic Caesar Salad,
- Quinoa Salad with Dill, Feta and Shredded Zucchini,
- Mixed Greens with a Choice of Vinaigrettes and Garnish
- Build a own Cobb Salad –Julienned Turkey, Cheddar, Carrot, Cucumber, Cherry Tomatoes, Sweet Peppers

The Working Lunch—Hot Buffet @ $39 per person

Soup du Jour (Vegetarian on Request) and **Salads** (as above)

Entrée: **(CHOOSE ANY 2 OF THE FOLLOWING ENTREES, or add $5 if you want 3 choices instead of 2)**

- Pan Seared Atlantic Salmon topped with a Sweet Honey Dijon Glaze
- Ravioli stuffed with Mushrooms tossed in a Marsala Cream Sauce **(V)**
- Home made Beef Meatballs, pan-fried and braised in a Basil Marinara
- Chicken Piccatta—Chicken Breast marinated in Lemon with Capers
- Choice of Rice Pilaf *or* Roasted Mini Potatoes

Sweet Table:

- Fresh Seasonal Sliced Fruits
- Assortment of Mini Tarts (Sour Cherry, Almond, Dark Chocolate Mousse), Mini Cup Cakes
- Fresh Brewed Regular and Decaffeinated Coffee and Selection of Teas

To serve the above menu as a dinner—$42

The Working Lunch—Cold Buffet @ $33.00 per person

Salad Selection—As Above

Assorted Tray of Mediterranean Mini Sandwiches:

- Grilled Chicken with Caramelized Spanish Onion and Mushrooms
- Chipotle Turkey, Bacon and Cheddar Wrap
- Thai Shrimp Sliders
- Smoked Salmon, Avocado and Hard Boiled Egg
- Roasted Beef 'Cubano'
- Eggplant, Tomato, Feta Cheese with a Garlic Aioli **(V)**
- Brie and Sliced, Grilled Apple sprinkled with Maple Syrup **(V)**

Dessert:

- Homemade Brownies with a Dark Chocolate Ganache and Strawberries
- Fresh Brewed Regular and Decaffeinated Coffee and Selection of Teas

To serve the above menu as a dinner—$35

(V) = Vegetarian -

Lunch or Dinner Spanish Buffet @ $40.00 per person

Chilled Gazpacho Andalouse **(V)**
Salad Royale (Brunoise of Carrots, Celery, Peppers and Chickpeas)
with a Black Olive and Extra Virgin Olive Oil Dressing **(V)**
Prosciutto Ham with Sliced Melon
Pequillo Peppers stuffed with Shrimp and Spanish Chorizo
Shrimp al Ajillo (Shrimp sautéed with Garlic, Almonds, Parsley and Lemon)
Mussels in a Tomato Saffron Broth
Paella Barcelona (Chicken with Sweet Pepper, Onion and Saffron Rice)

Desserts:
Layered Hazelnut Meringue
Manchego Cheese with Water Crackers and Grapes
Fresh Brewed Regular and

Decaffeinated Coffee and

Selection of Teas

(minimum 25 persons)

Grand Club Buffet @ $60.00 per person (minimum 40 persons)
Green Asparagus in Vinaigrette
Garnished Vodka Smoked Salmon
Caesar Salad with Feta Cheese, Grilled Peppers and Mediterranean Olives
Grilled Vegetables with Balsamic Vinaigrette
Roasted Herbed Vine Tomatoes
Seafood Medley (Shrimps, Scallops and Calamari) in a White Wine and Clam Juice Sauce
Grilled Boneless Chicken with Extra Virgin Olive Oil and Sundried Toma-
toes
Sautéed Beef Tenderloin with Rosemary mini Potatoes
Poached Fillet of Atlantic Salmon Provençal

Desserts:
Chocolate Raspberry Cake and Fresh Berries
Tiramisu
Assorted Mini Desserts
French Brie with Water Crackers and Grapes
Fresh Brewed Regular and De-caffeinated Coffee with a Selection of Teas

Hors D'oeuvres

Pre-Dinner Hors d'oeuvres Selections Customize your pre-dinner canapés from Selection #1 at $3.00 per item per person or Selection #2 at $3.50 per item per person from the Cocktail Menus listed further in this Private Event Package (p.10). All hors d'oeuvres are ordered in quantities of a dozen.

Dinner Selections

Pre-select one or two course appetizer, one entrée and one dessert for all participants. If you wish to have a choice of entrée add $5.00 per entrée per person OR advise ahead of time how many wish to have one entrée and how many the alternative. Two entrees and a vegetarian option maximum. All Entrees are accompanied by a fresh medley of Seasonal Vegetables

Chilled Appetizers

Vodka Smoked Salmon with Capers, Bermuda Onions and Fresh Dill $14

Jumbo Shrimp cooked in a Chili and Beer Cocktail Sauce $14

Beef Tenderloin Carpaccio with Shaved Parmesan and Arugula $17

Hot Appetizers

Panko Crusted Bay of Digby Scallops with a Aioli Sauce $18

Louisiana Crab Cakes with a Corn Salsa $13

Oriental Vegetable Strudel with a Pineapple Salsa **(V)** $11

Vine Ripened Tomatoes filled with fine Goat Cheese, Parmesan Crisps and a Bacon dressing $121

Soups

CHILLED

Chilled Gazpacho with Avocado and Watermelon **(V)**	$8
Chilled Vichyssoise with Stilton Crostini **(V)**	$8
Chilled Strawberry and Melon Champagne Soup **(V)**	$9

HOT

Curried Lentil Soup	$7
Carrot, Orange and Ginger Bisque with a Fleurons Garnish **(V)**	$7
Butternut Squash Soup with Pancetta and Sage	$7
Clear Wild Mushroom Soup	$8
Vodka infused Tomato Bisque	$7
Scallop, Chive and Mushroom Bisque en Crôute	$13
Curried Spinach Soup with Garlic Croutons	$7
Velvet Lobster Bisque with Brandy and Truffle Oil	$10
Chicken and Vegetable Minestrone	$8

Salads

Baby Mesclun Greens with Stilton and Roasted Pine Nuts served with a Herb Vinaigrette **(V)**	$9
Hot House Tomatoes, Arugula & Grilled Portobello Mushrooms / Balsamic Vinaigrette **(V)**	$10
Fresh Grilled Tuna on Niçoise Salad—Olives, Cherry Tomatoes, Cucumbers, Green Beans, Lettuce and Potatoes	$16
Sautéed Shrimp with Bell Peppers on a bed of Baby Greens with a Raspberry Vinaigrette	$14
Boston Bibb Salad with Crispy Pancetta, Seranno Ham and Melon drizzled with Avocado Oil	$11

Mid-Course

Champagne Sorbet	$4
Apple & Calvados Sorbet	$4
Lemon Sorbet	$4
Lavender Sorbet	$4

Poultry Entrées

Grilled Breast of Free Range Chicken with a Papaya Mango Salsa	$28
Cornish Hen filled with Wild Rice, served with Sautéed Mushrooms and a Sour Cherry Jus	$32
Roasted Half Brome Lake Duck with an Orange Ginger Sauce	$39
Pan-seared Roast Chicken Breast filled with Goat Cheese and Sun-dried Tomato Beurre Blanc	$28

(V) = Vegetarian

Dinner Selections

Pre-select one or two course appetizer, one entrée and one dessert for all participants. If you wish to have a choice of entrée add $5.00 per entrée per person OR advise ahead of time how many wish to have one entrée and how many the alternative. Two entrees and a vegetarian option maximum. All Entrees are accompanied by a fresh medley of Seasonal Vegetables

Pork Entrées

Pan Seared Tenderloin Medallions served with an Apple Calvados Sauce $27

Roasted Pork Loin stuffed with Dried Apricots and Cranberries glazed with a Maple Mustard "au jus" $28

Exotic Duo Entrées

Duck Magret and Duck Confit with Quebec Maple Syrup and Canadian Whisky $34

Roasted AAA Angus Beef Tenderloin and a Crab Cake with a Black Bean Sauce $40

Angus Beef Entrées

Black Angus Beef Tenderloin Wellington Casa dos Vinhos Madiera Sauce $39

Roasted Rib of Beef with Yorkshire Pudding and Natural Jus $39

Grilled Angus AAA Filet Mignon with Bearnaise Sauce $41

Roasted Angus AAA Striploin with Peppercorn Sauce $ 37

Lamb Entrées

Dijon Mustard and Herb Crusted Rack of Lamb with Grilled Vegetables, Rosemary and Mint Essence $37

Baked Lamb Loin Strudel with a Tapenade and Balsamic Glaze $37

Fish and Seafood Entrées—as available in the market

Grilled Spicy Tuna with Ginger and Pineapple Salsa $34

Seasonal Choice of Pickerel or Halibut* with a Duglèré Sauce $34

Poached Atlantic Salmon Fillet with a White Wine & Lemon Beurre Blanc $29

Grilled Fillet of Arctic Char with Pimento and Lemon Crust and Arugula Pesto Sauce $29

** Halibut at market price*

Desserts

All priced at $10 per serving unless otherwise noted

Chocolate Layer Raspberry Mousse Cake with a Raspberry Coulis

Seasonal Berries Fruit Flan

Bourbon Pecan Pie with French Vanilla Ice Cream

Medley of Sorbets served in a Vanilla Almond Tulip with Fresh Berries

Baileys Liqueur Cheese Cake served with a Caramel Sauce

Apple Mille Feuilles with a Warm Maple Syrup

Apple Pie served either a la mode or with a slice of Cheddar Cheese

Vanilla Bourbon or Grand Marnier Crème Caramel

Grand Marnier Crème Brulée

Strawberry Frangipane Tart

Mini Dessert and Petit Fours Selection

Luxury Assortment of Truffles $2 ea

Chocolate Fountain with Strawberries, Pineapples, Marshmallows and Brownies $10 (minimum 20 guests)

Individual International Cheese Plate $16

Regular and decaffeinated Coffee

and Selection of Teas $2

Hors d'oeuvres /Cocktail Selections

Selection #1 Hors d'oeuvres $25 per person

COLD

Bruschetta, Crab and Tropical Fruit Pesto
Smoked Salmon, Avocado Mousse in a Pretzel Bite
Goat Cheese and Sour Cherries in a Red Beet Basket
Devilled Egg Mimosa Niçoise (Tuna, Olive, Tomatoes)

HOT

Goat Cheese and Zucchini Mini Tarlet
Coconut Shrimp
Mini Beef Wellington
Vietnamese Chicken Spring Roll

Selection #2 Hors d'oeuvres $29.00 per person

COLD

Smoked Salmon on Mustard Chive and Dill Butter Toast
Watermelon, Prosciutto, Bocconcini Skewer
Garlic Shrimp and Chorizo
Wild Mushrooms Ragout on Crispy Baguette with Manchego

HOT

Vegetable Spring Roll
Mini Shepherd's Pie
Beef Bambino
Mini Salmon Wellington

Selection #3 Japanese Sushi Assortment $18.00 per person

A selection of Nigri and Maki Sushi

Selection #4 Canadian and Imported Cheese Table $20.00 per person

Oka, Stilton, Aged Cheddar, French Chevre, Baked Brie plus three additional Market Fresh Cheese Selections with sliced Fresh Fruits, Water Crackers and French Baguette

Selection #5 Nuts & Chips (V) $4.50 per person

Mixed Deluxe Nuts
Bits and Bites
Tortilla Chips with Guacamole Dip

(V) = Vegetarian

Hors d'oeuvres/Cocktail Selections

continued...

Selection #6 Food Stations $62.00 per person (Minimum of 50 people)
Includes all of the following:

Mediterranean Tapas Table

Baba Gannoush, Hummus, Grape Leaves and Feta Cheese garnished with Cucumber and Carrot Wedges with Grilled Pita Chips

Beef Tenderloin Carving Station

Marinated Angus Beef Tenderloin with Horseradish Cream, Blue Cheese and Sliced French Baguette

Smoked Salmon Carving Station

With Capers, Onions, Cream Cheese, Lemon Wedges and Pumpernickel Rounds

Seafood Station

Sauteed Shrimp, Digby Scallops, Calamari Provencal

Roasted Leg of Lamb with Rosemary and Mint

Chocolate Fountain—White and Dark

Profiteroles, Strawberries, Bananas, Pineapple and Brownies for dipping

Regular and De-caffeinated Coffee and Selection of Teas

Bar Pricing

Host Bar

Price Guide (HST & facilities fee extra)

Soft drinks and juices	$2.75	Perrier and Evian	$3.50
Beer—domestic	$6.50		
Beer—imported	$7.25		

The House Red Wine is an Italian Sangiovese for $40 and the House White Wine is an Italian Soave for $340

As the list of all the wines available for private functions is constantly changing, the most up to date information can be obtained from events@universitycluboftoronto.com

The Club charges by the ounce of consumption. The standard pour for Gin, Rye, Scotch, Vodka or Rum is 1.25 oz, however, if you prefer you can request that pours be restricted to 1oz as they are on cash bars

Price per ounce for Gin, Rum, Rye, Scotch and Vodka

Liquor—Standard bar brand	$4.50
Liquor—deluxe brand	$6-$10
Sherry	$2.75
Brandy—Regular	$5.50
Brandy—Deluxe	$8.50-$15.75
Liqueurs (range)	$4.50- $5.75

Cash Bar

For those events which require a cash bar, the host must supply a ticket seller and a cash float. The Club's house rules do not permit Club staff to handle cash or to sell tickets, however we can provide the tickets and the bar. You should sell tickets at the following prices in order to cover your costs:

Soft drinks and Juices	$3.75
Perrier	$4.50
Beer, Liquor & House wine	$9.00

The bar sales will be charged to the event holder and the proceeds of the cash bar are to be taken away by the host and used to help offset costs charged when the account is tendered. No cash is to be left at the Club. An event holder may not add any amount to these ticket prices otherwise they are required to obtain their own liquor licence.

Passing Wine

If you wish to have trayed glasses of wine passed at your event, a fee of $25.00 per bar/waiter per hour, minimum of 4 hours will apply

Drink Orders

For events of 15 persons and under, a waiter will take drink orders rather than having a bar set up in the room

ACCOMMODATIONS - **Contact:** frontdesk@universitycluboftoronto.com

Event participants are welcome to enjoy our boutique guest rooms in the heart of downtown Toronto. All rooms have en-suite bathrooms, air-conditioning, individually regulated heating, and are equipped with cable television, clock radios, safes, irons and ironing board, beverage making facilities, direct-dial long distance and high-speed internet, both wired and wireless. Fridges are also available within each room.

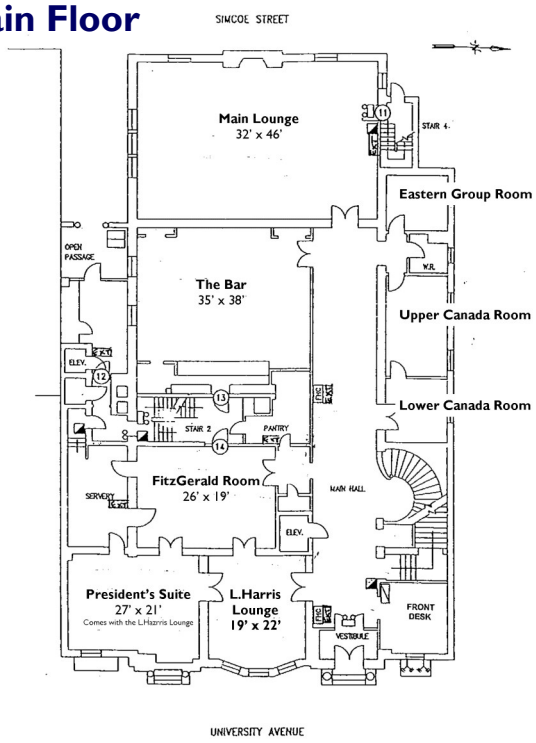
Guests aged 12+ are invited to use the fitness centre, steam room, squash court and the option to enjoy meals in our dining room facilities weekdays.

Continental breakfast included on weekends. Guest rooms are available throughout the year, but a special rate will be imposed for non-members during peak black-out periods in Toronto. Monthly and repeat stay packages available.

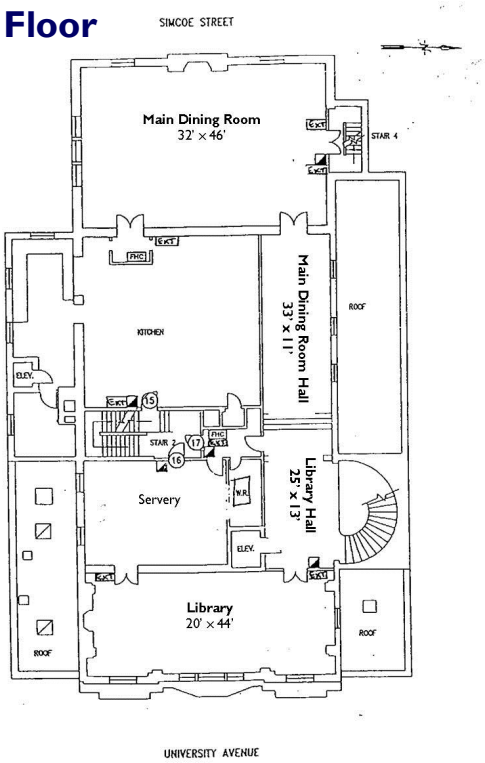
Room Type	Guest Room Rate*	Member Discounted Room Rate*
Queen or Twin	$172	$148
Junior King	$197	$173
King	$222	$193

Floor Plans

Main Floor



Second Floor



Please see our virtual tour on the www.universityclubofotoronto.com website home page—left hand side tab which provides a 360° turn of each room as you click on the floor and room you wish to view.

The Main Dining Room above & MDR Hall below

The Library above & Library Hall below

The President's Suite which seats 24 people comprises the President's Dining Room (above) and the Lawren Harris Lounge (below)

The FitzGerald Room (above) seats 24 people
The Upper Canada Room (below) seats 8 people

Parking and Directions to reach the University Club

The University Club of Toronto is located in the heart of the downtown area, 40 minutes from Pearson airport in regular traffic, or 25 minutes in off-peak hours; a 12 minute drive from Billy Bishop Airport at off-peak hours.

The closest subway stations are St. Patrick and Osgoode stations.

Linens, Tables and Chairs

The Club's tables include 60" rounds (which seat up to 8 people), 72" rounds (which seat 12 or 13 at the outside), 5' x 30" and 6' x 30" and 8' x 30" which make up board room style tables for up to 30 people. The cost of these tables are included in the room rental fee.

The Club's linens are white damask and are included in the room rental, but other options are available upon request.

Table toppers in diaphanous Burgundy or Victorian Green/Gold are available for the round tables @ $4.50 rental each. And solid Burgundy cloths or napkins can be rented—we would advise cost once we know what quantities are required.

Similarly, we can also offer different types of chairs for an extra rental fee—please enquire about rates for gold Chiavari chairs.

High-top Cruiser tables are also available for rent @$25 each.

Class room tables (narrow long tables) are available at $25 each

TERMS & CONDITIONS:

TAXES & SERVICE CHARGE: All charges and fees are subject to 13% HST. Food and Beverage are subject to 15% facility charge and the HST is calculated on the subtotal plus the facility charge.

MENU CHOICES: Are to be made no later than 10 days prior to your event along with an accurate assessment of expected numbers. Additional meals requested at the event by vegetarians or by individuals who wish to have a different meal served than the one organised in advance, will be charged to the event holder. If you do not wish to give your guests the option of being served an alternative meal, please make your wishes known on the contract before you sign it back.

FINAL NUMBER: Must be confirmed at least two business days prior to your event.

SPEECHES: Speeches are to be scheduled to take place either before the meal and/or once dessert has been served to avoid compromising the food quality and/or interrupting the flow of service from the kitchen.

CHANGE OF LOCATION: The Club reserves the right to change the room the event is to be held in if numbers change substantially from original expectations or due to a situation beyond the control of the University Club of Toronto.

DRESS CODE: Business attire or smart business casual.

WEEKEND OPENING: The Club will open for an event on the weekend for a minimum food and beverage purchase of $4,500 before taxes which is the equivalent of approximately 50 people for a dinner.

CANCELLATION POLICY: Any function cancelled within two business days of the event will be charged in full. Weekend functions are subject to a cancellation penalty fee of the non-refundable deposit and, if within 6 weeks of the event, the estimated Food & Room Rental revenues as set out on the contract.

NON-REFUNDABLE DEPOSIT: Any event charged a non-refundable deposit will forfeit the deposit if the event is cancelled once confirmed.

PAYMENT: All private function invoices are due upon receipt. A 1.5 % late penalty per month will apply for overdue accounts past 30 days; Members & Guests must pay a $1000.00 deposit to secure and confirm a function in the larger rooms. The deposit is non-refundable and may be paid by direct deposit, VISA or MasterCard. All subsequent payments must be made via EFT or cheque.

LOSS & DAMAGE: The University Club of Toronto cannot assume responsibility for the damage or loss of any merchandise or articles left by a function holder in the Club prior to, during or following an event. Any organization, member, or guest holding a function will be held responsible for any damage or destruction of Club property and will be liable for the costs of repair or replacement. Organizations hosting events are responsible for their participants and their suppliers to the event. The Club does not handle cash and as such cannot assume responsibility for any cash, monetary gifts or cash bars funds left at the club.

HOUSE RULES: All guests visiting the Club must comply with the Club's House Rules and Alcohol Policy. A copy can be obtained from the Front Desk or from the Club's web-site. The organisation or individual holding the event is responsible for ensuring that their guests comply with House Rules.

PARKING & DIRECTIONS: There is public parking available directly across the street from the Club on Armoury. Please visit our website www.universityclubofoftoronto.com to view the nearest parking facilities & directions to the Club.

LIQUOR & WINES: The Club serves alcoholic beverages only in accordance with the provisions of the AGCO. Please be responsible…do not drink & drive! The Front Desk will be happy to arrange Taxis or Limousines.

BEVERAGE PRICING: Please note that prices from the LCBO fluctuate during the month and any increases will be passed on to the function.

Notes

Some feedback from our clients

"The lunch was amazing and the staff were very pleasant and courteous"
Joseph O'Neill, Director, North American Leisure, Tourism Toronto Visitor Association

"I found the entire building quite spectacular. Its regal feeling and elegance were everywhere and I very much enjoyed being a guest" **Daniel W. O'Connor, United States Marine Corps**

"Comfortable, well-appointed accommodation with all the affinities and courtesies of the attentive staff and warm surrounds—close to the subway, MaRS, the ROM, Bay Street, Queen's Park, universities and theatre district"
The Honourable Senator Hugh D. Segal, CM

"I was thoroughly charmed by the Club and its staff"
Grant McCracken, Massachusetts Institute of Technology

"Houses an impressive art collection featuring the Group of Seven"
Matthew Teitelbaum, CEO Art Gallery of Ontario

"The University Club is an integral part of my working day which always starts with a great workout in the well-appointed fitness centre and often includes an excellent (and healthy) lunch with clients in the beautiful Library Room"
Alister Campbell, CEO The Guarantee Company of North America

The University Club of Toronto—a jewel in the heart of the city