



Catering

AT

THE UNIVERSITY CLUB
OF TORONTO



MEETINGS & PRIVATE EVENTS

The University Club of Toronto

Room & Equipment Rental—2019

Rooms Rates*	Members with min. F&B spends	Guests with min. F&B spend	Minimum F&B Spend*	Room Rate without min. F&B spend	Rounds	Board-room	U-Shape	Reception	Theatre Style**	Class-room
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	-	-
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

*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 \$15 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.	\$1,850	\$2,500

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
Cruiser Tables	\$25	\$25
Wall Washer Lights (4 Small)	\$50	\$60
Wall Washer Lights (Large)	\$25ea	\$30ea

Linens, Tables and Chairs

The Club's tables include 60" rounds (which seat up to 8 people), 72" rounds (which seat up to 12 people), 5' x 30" and 6' x 30" and 8' x 30" w rectangular tables which make up board room style tables. 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.

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

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

Breakfast

The Club Continental Breakfast

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

15

English Hot Breakfast

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

20

Healthy and Light

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

17

MEETING BREAKS

Morning Break

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

9

Afternoon Break

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

9

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO 20% FACILITIES FEE (15% FOR UCT MEMBERS) AND 13% HST.

Prix Fixe Lunch Selections

Table D'Hôte Lunch Selections

Pre-select one appetizer, one entrée and one dessert.

For choice of entrée, add \$5 per person per additional entrée (up to two plus a vegetarian option)

Appetizer

Soup du Jour

Market Green Salad with House Dressing **(V)**

Classic Caesar Salad

Entrée

7 oz Grilled Black Angus Striploin of Beef Café de Paris

Breast of Free Range Chicken Chasseur

Poached Fillet of Atlantic Salmon with a Champagne Beurre Blanc

Striped Bauletti Pasta with Butternut Squash in a Cream Mushroom Sage & Parmesan Sauce **(V)**

Dessert

Apple Pie with Ice Cream

Vanilla Crème Caramel

Chocolate Raspberry Tartufo

Lemon Meringue Pie

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

40

Vegetarian Entrées

Eggplant Parmigiana

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)

20

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Lunch Buffet Selections

Prices are quoted per person and require a minimum of 12 people. Add a surcharge of \$3 per person for dinner.

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

Classic Caesar Salad

Quinoa Salad with Dill, Feta and Shredded Zucchini

Mixed Greens with a Choice of Vinaigrettes and Garnish

Build your own Cobb Salad: Julienned Turkey, Cheddar, Carrot, Cucumber,
Cherry Tomatoes, Sweet Peppers

The Working Lunch—Hot Buffet

Soup du Jour (Vegetarian on Request)

Entrées: (Choice of two entrees from the following 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 Piccata—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

39

The Working Lunch—Cold Buffet

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

35

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Buffet Selections continued

Prices are quoted per person and require a minimum of 40 people

Lunch or Dinner

Spanish Buffet

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

40

Grand Club Buffet

Green Asparagus in Vinaigrette **(V)**

Garnished Vodka Smoked Salmon

Caesar Salad with Feta Cheese, Grilled Peppers and Mediterranean Olives

Grilled Vegetables with Balsamic Vinaigrette **(V)**

Roasted Herbed Vine Tomatoes **(V)**

Seafood Medley (Shrimps, Scallops and Calamari) in a White Wine and Clam Juice Sauce

Grilled Boneless Chicken with Extra Virgin Olive Oil and Sundried Tomatoes

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

60

Hors D'oeuvres

Pre-Dinner Hors d'oeuvres Selections Customize your pre-dinner canapés from Selection #1 at \$3.25 per item per person or Selection #2 at \$3.75 per item per person from the Cocktail Menus listed further in this Private Event Package (p.10).

Plated 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 on the night of add \$5.00 per entrée per person OR advise a week prior to your event how many of each entrée. Two entrees and a vegetarian option maximum. All Entrees are accompanied by a fresh medley of Seasonal Vegetables

APPETIZERS

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 12

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

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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, Serrano Ham and Melon drizzled with Avocado Oil	11

Mid-Course

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



ENTREES

Poultry

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 & Sundried Tomato Beurre Blanc	28

Vegetarian

Eggplant Parmigiana	20
Spring Vegetable Curry and Goat Cheese Tart	20
Spaghetti Primavera	20
Wild Mushroom, Spinach and Asparagus Risotto	20
Cast Iron Skillet Vegetarian Frittata (Potatoes, Tomatoes, Onions, Bell Peppers, Broccoli Florets)	20

Pork

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 Duos

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

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Angus Beef

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

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

Grilled Spicy Tuna with Ginger and Pineapple Salsa	34
Seasonal Choice of Pickerel or Halibut* with a Duglère 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, as available in the market*

DESSERTS 11

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	
Chocolate Fountain with Strawberries, Pineapples, Marshmallows and Brownies (min. 20 guests)	
Luxury Assortment of Truffles	2 per piece
Individual International Cheese Plate	16
Regular and decaffeinated Coffee and Selection of Teas	2

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Hors d'oeuvres /Cocktail Selections

Pre-Dinner Hors d'oeuvres Selections

Customize your pre-dinner canapés from Selection #1 at \$3.25 per item per person or Selection #2 at \$3.75 per item per person from the Cocktail Menus listed below.

Prices are quoted per person.

Selection #1 Hors d'oeuvres

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 (V)
Deville Egg Mimosa Niçoise (Tuna, Olive, Tomatoes)

HOT

Goat Cheese and Zucchini Mini Tartlet (V)
Coconut Shrimp
Mini Beef Wellington
Vietnamese Chicken Spring Roll

25

Selection #2 Hors d'oeuvres

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 (V)

HOT

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

29

Canadian and Imported Cheese Table

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

20

(V) = Vegetarian

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Nuts & Chips (V)

Mixed Deluxe Nuts

Bits and Bites

Tortilla Chips with Guacamole Dip

6.50

Food Stations

Prices are quoted per person and require a minimum of 50 people.

Mediterranean Tapas Table (V)

Baba Ganoush, 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 Pumpnickel Rounds

Seafood Station

Sauteed Shrimp, Digby Scallops, Calamari Provencal

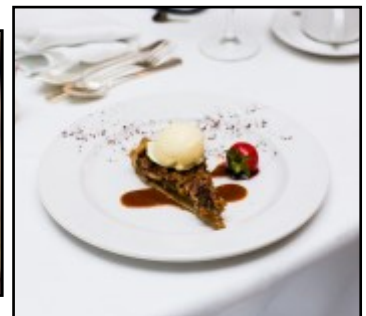
Roasted Leg of Lamb with Rosemary and Mint

Chocolate Fountain—White and Dark

Profiteroles, Strawberries, Bananas, Pineapple and Brownies for dipping

Regular and De-caffeinated Coffee and Selection of Teas

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Bar Pricing

Host Bar

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

House White Wine is an Italian Soave for \$40

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@UClubToronto.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 \$10

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 license.

Passing Wine

If you wish to have trayed glasses of wine passed at your event, a fee of \$35 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.

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ACCOMMODATION - Contact: Reception@UClubToronto.com

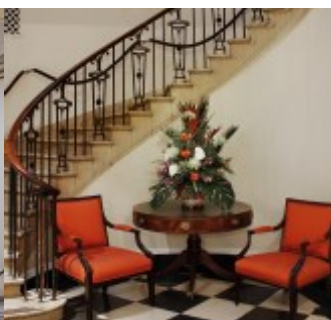
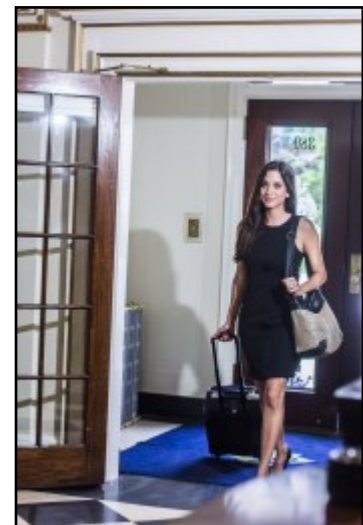
Event participants are welcome to enjoy our boutique guest rooms in the heart of downtown Toronto. All rooms have en-suite bathrooms, air-conditioning, individually regulated heating, and are equipped with cable television, clock radios, safes, irons and ironing board, beverage making facilities, direct-dial 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. Guest rooms are available throughout the year, but a special rate will be imposed during peak periods in Toronto. Monthly and repeat stay packages available.

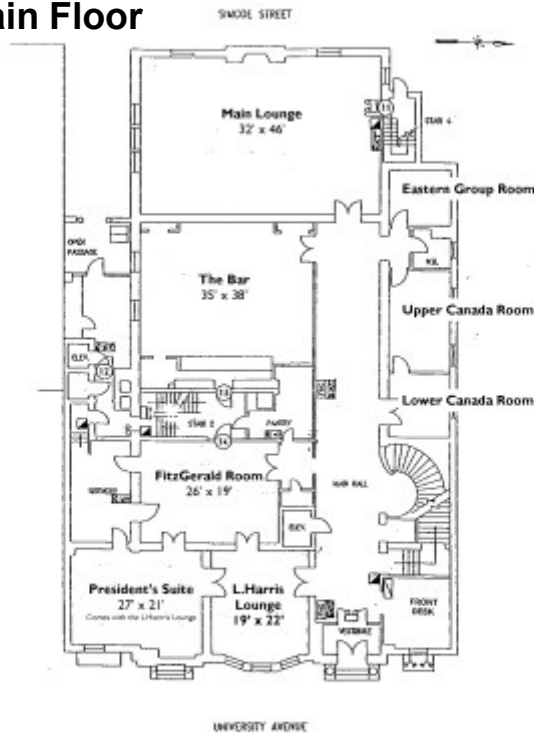
Room Type	Guest Room Rate*	Member Discounted Room Rate*
Queen or Twin	\$190	\$160
Junior King	\$220	\$190
King	\$235	\$205

Rates Subject to 13% HST & 4% Municipal Accommodation Tax



Floor Plans

Main Floor



Second Floor



Please see our virtual tour on our website www.universitycluboftoronto.com —Click the "Private Events" tab on the right hand side then click "Function Rooms" which provides a 360° turn of each room.



Parking and Directions

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.

TERMS & CONDITIONS:

TAXES & FACILITY FEE: All charges and fees are subject to 13% HST. Food and Beverage are subject to 20% facility charge (15% for members) 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 organized 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 a condensed copy is available on the website under Club Courtesies. The organization or individual holding the event is responsible for ensuring that their guests comply with House Rules.

PARKING & DIRECTIONS: There is public parking available behind the club on Sincoe Street and St. Patrick St. Please visit our website www.universitycluboftoronto.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.





Contact Us

Danielle Bastien
Events Coordinator

Events@UClubToronto.com
416-597-1336 x228

THE UNIVERSITY CLUB OF TORONTO
380 University Avenue
Toronto, Ontario

