



Catering
MEETINGS & PRIVATE EVENTS

THE UNIVERSITY CLUB
OF TORONTO

BREAKFAST BUFFETS

Prices quoted are per person

The Club Continental

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

18

Healthy Start

Orange Juice, Cranberry and Grapefruit Juice
Sliced Seasonal Fresh Fruit
Individual Granola Parfait, Fruit Compote, Honey Yogurt
Sliced Banana Bread
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Tea

18

English (Hot)

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

22

European

Orange Juice, Cranberry and Grapefruit Juice
Assorted Freshly Baked Croissants and Muffins
Butter, Jams and Marmalade
Sliced Seasonal Fresh Fruit
Assortment of Yogurts
Platter with Prosciutto and Mature Canadian Cheddar
Peeled Hard Boiled Eggs
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Herbal Tea

28

Breakfast and Break Enhancements

Omelet Station

Whole Egg or Egg White

Bacon, Ham, Chicken, Peppers, Mushrooms, Green Onions, Red Onions, Baby Spinach
Goat Cheese, Regular Cheddar, Aged Cheddar

Add: \$12 pp

Platters

Prices quoted are per platter (serves 10 people)

Sliced Seasonal Fresh Fruit Platter 80

Vegetable Crudite and Dip Platter 80

Smoked Salmon Platter with Cream Cheese, Dill, Bermuda Onions and Capers served with Rye Crostini 95

MEETING BREAKS

Prices quoted are per person

Power-Up

Homemade Protein Bars and Banana Bread

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas
10

Yogurt Bar

Plain, Low Fat and Greek Yogurts

Add Your Own:

Granola, Fruit Compote, Toasted Nuts, Seeds, Raisins, Honey, Seasonal Fruits
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas
16

Pick-Me-Up

Assortment of Mini Macaroons and Mini Short Bread Cookies

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal tea
12

Savoury

Selection of 3 Cheeses with Water Crackers and Apple Slices
Charcuterie Platter with Selection of Cured Meats and Cornichons
25

Nuts & Chips

Mixed Deluxe Nuts

Bits and Bites

Tortilla Chips with Guacamole Dip and Pico de Gallo

10

All Food & Beverage Prices are Subject to a 20% Facilities Fee (18% for UCT Members) and 13% HST

LUNCH SELECTIONS

Prices quoted are per person

Plated Prix Fixe

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

Organic Spring Mix with Blueberries, Toasted Pecans, Crumbled Goat Cheese and Balsamic Dressing (V)
Caesar Salad with Chorizo Lardons, Grana Padano and served with a Garlic Crostini
Red and Golden Beet and Goat Cheese Salad

Entrée

8 oz Flat Iron Steak with Caramelized Onions and Mushrooms
Chicken Breast filled with Aged Cheddar, Sundried Cranberries and Baby Spinach
Pan Seared Rainbow Trout with an Arugula, Pesto and Walnut Crust
Butternut Squash Ravioli with Scallions, Oven Dried Tomatoes and Baby Spinach tossed in Olive Oil (V)

Dessert

Milk Chocolate Crème Brulee
Maple Syrup Pudding
Lemon Tart
Fresh Berries with Honey Yogurt
Brie with Crackers and Grapes

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

45



All Food & Beverage Prices are Subject to a 20% Facilities Fee (18% for UCT Members) and 13% HST

LUNCH/DINNER BUFFET SELECTIONS

Prices quoted are per person and require a minimum of 12 people.

Add a surcharge of \$5 per person for dinner.

The Working Lunch—Hot Buffet

Soup du Jour

(Vegetarian on Request)

Salad

(Please Select Two)

Classic Caesar Salad

Organic Spring Salad with a Choice of Vinaigrettes and Garnish (V)

Carrot Salad with Toasted Walnuts, Dried Cranberries and Scallions (V)

Roasted Portobello Salad with Sundried Tomatoes and Lemon (V)

Bean Salad Trio with Cilantro, Lime, Chipotle, Roasted Corn, Peppers and Baby Arugula (V)

Curried Orzo Salad with Raisins, Pecans and Goat Cheese (V)

Entrées

(Please select Two or add \$5 per person for Three)

Soy-Glazed Salmon with Sesame Topping

Butter Chicken

Grilled and Sliced Baseball Steak with Sauteed Mushrooms

Butternut Squash Ravioli with Roasted Tomatoes, Baby Spinach and Sugar Snap Peas
in a White Wine Cream Sauce

Includes California Vegetables and Rice Pilaf (V)

Sweet Table

Fresh Seasonal Sliced Fruits

Assortment of Mini Tarts (Sour Cherry, Almond, Dark Chocolate Mousse)

Fresh Brewed Regular and Decaffeinated Coffee and Selection of Teas

45

(V) = Vegetarian

The Working Lunch—Cold Buffet

Salad

(Please Select Two)

Classic Caesar Salad

Organic Spring Salad with a Choice of Vinaigrettes and Garnish (V)

Carrot Salad with Toasted Walnuts, Dried Cranberries and Scallions (V)

Roasted Portobello Mushroom Salad with Sundried Tomatoes and Lemon (V)

Bean Salad Trio with Cilantro, Lime, Chipotle, Roasted Corn, Peppers and Baby Arugula (V)

Curried Orzo Salad with Raisins, Pecans and Goat Cheese (V)

Potato Salad with Grainy Mustard, Dill Pickles and Red Onion

Penne Pasta Salad with Black Olives, Sundried Tomatoes, Artichoke Hearts, Pesto and Bocconcini

Assorted Mini Sandwiches

(Please Select Four)

Roasted Chicken with Chipotle Mayo, Caramelized Onions and Baby Gem Lettuce

Smoked Salmon with Dill Cream Cheese, Shaved Red Onions and Fried Avocado

Grilled Portobello, Zucchini and Pepper with Garlic Aioli and Baby Spinach (V)

Open Face Steak Sandwich with Horseradish Aioli, Fried Shallots and Over Roasted Tomatoes

Roasted Eggplant, Goat Cheese, Roasted Peppers, Baby Arugula and Roasted Garlic Aioli (V)

Tuna Wrap with Cream Cheese, Shaved Cucumber, Organic Spring Greens

Dessert

Fresh Seasonal Sliced Fruits

Mini Tiramisu with Strawberries

Fresh Brewed Regular and Decaffeinated Coffee and Selection of Teas

40

Make Your Own Salad and Sandwich Buffet

Salad

Classic Caesar with all the Accompaniments and Garlic Croutons

Organic Spring Mix with Choice of Vinaigrettes and Garnishes

Mixed Bean Salad

Sandwiches

A selection of Breads, Wraps and Buns (gluten free available)

Black Forest Ham, Roasted Chicken Breast, Smoked Salmon, Tuna Salad, Egg Salad, Italian Cold Cuts, Smoked

Turkey Breast, Grilled and Marinated Vegetables

A selection of Mustards, Mayo, and Spreads

A selection of Sliced Onions, Sliced Tomatoes, Pickles and Condiments

A Selection of Domestic Cheeses

Dessert

Biscotti

Chocolate and Avocado mousse

Fresh Fruit

40

BUFFET SELECTIONS continued

Prices quoted are per person and require a minimum of 12 people unless stated otherwise.

Italiano Pasta Buffet

Classic Caesar Salad

Antipasto Platter: Marinated Zucchini, Peppers, Eggplant, Artichokes, Cured Meats, Olives and Bocconcini

Pastas

Penne, Fusilli, Farfelle, Gnocchi, Butternut Squash Ravioli

Sauces

Classic Tomato, Pesto, Mushroom Cream Sauce, Rose Sauce

Meats

Veal or Chicken Parmesan

Sides

Cheesy Garlic Bread, Bruschetta, Steamed Broccoli (V)

Dessert

Mini Tiramisu

Fresh Brewed Regular and De-caffeinated Coffee with a Selection of Teas

42

Grand Club Buffet

Requires a minimum of 40 people.

Baby Arugula with Sauteed Mushrooms, Feta, Sundried Tomatoes with a Red Wine Vinaigrette

Green and White Asparagus with a Lemon Olive Oil and Roasted Peppers

Smoked Salmon Platter with Shaved Red Onion, Whipped Dill Cream Cheese and Fried Capers

Grilled Vegetables with a Balsamic Glaze

Seafood Medley with Mussels, Scallops, Shrimp and Calamari with a Tarragon Cream Sauce

Brined and Grilled Chicken with Roasted Corn Salsa

Oven Roasted Maple Salmon with Sauteed Bok Choy and Pickled Ginger

Sauteed Beef with Onions & Peppers

Potato, Sweet Potato and Leek Pavé

Rice Pilaf

Dessert

Lemon Pavlova

Crepes (choice of filling: Banana, Apple, Pear, Strawberry)

Assorted Mini Desserts

Cheese Platter with Water Crackers and Grapes

Fresh Brewed Regular and De-caffeinated Coffee with a Selection of Teas

70

PLATED DINNER 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 at no charge)

Prices quoted are per person

APPETIZERS

Chilled Appetizers

Scallop Ceviche with Avocado, Chili Oil and Baby Greens 18

Paté en Croute (Duck and Rabbit) with Warm Toasts 18

Salmon Gravlax, Shaved Cucumber, Lemon Sesame Oil 16

Hot Appetizers

Truffle Scented Mushroom Risotto (V) 18

Pecan Crusted Goat Cheese with Warm Beets and Honey (V) 16

Grilled Calamari and Shrimp with Beurre Noisette, Red Onion, Tomato, Capers, Lemon and Jalapeno 18

Seared Pork Belly with Roasted Fingerling Potatoes, Apple Cider Drizzle and Blonde Frisee 18

Soups

Asparagus and Spinach (V) 12

Roasted Butternut Squash and Apple with Maple Foam (V) 12

Lobster Bisque with Seared Scallops 15

Roasted Pepper and Tomato with Goat Cheese (V) 12

Corn and Potato Chowder with Fennel 12

Salads

Organic Spring Mix with Blueberries, Toasted Pecans and Goat Cheese with a Balsamic Vinaigrette (V) 12

Heirloom Caprese Salad with Shaved Red Onions, Capers, Black Olives and Bocconcini (V) 14

Classic Caesar with all the Accompaniments 12

1/2 Lobster Salad with Roasted Corn, Avocado, Fried Tortilla and a Remoulade Market Price

Wedge Salad with Blue Cheese, Grilled Apples and Candied Pecans (V) 14

MID-COURSE \$6

Champagne Sorbet

Apple & Calvados Sorbet

Lemon Sorbet

Lavender Sorbet

ENTREES

Poultry

Capon Breast filled with Brie, Sundried Cranberries and Baby Spinach
with a Mango and Pink Peppercorn Sauce 30

Baked Chicken Breast with Mushroom and Onion Cream Sauce 28

Roasted Muscovy Duck Breast with a Chocolate Veal Sauce 38

Half Cornish Game Hen with a Red Wine Sauce 39

Buttermilk Fried Chicken with Jalapeno Corn Bread 29

Vegetarian

Truffle Scented Mushroom Risotto with Wild Rice 26

Roasted Cauliflower with Red Quinoa, Sugar Snap Peas and Shanghai Bok Choy 24

Butternut Squash Ravioli with Roasted Tomatoes, Scallions and Toasted Walnuts
tossed in a light Goat Cheese Cream Sauce 24

Butter "Chicken" Tofu with Basmati Rice 22

Pressed Eggplant, Zucchini, Roasted Pepper and Goat Cheese Lasagna (no noodles) 24

Angus Beef

Grilled New York Striploin with a Brandy and Green Peppercorn Sauce 38

Roasted Beef Tenderloin wrapped in Double Smoked Bacon with a Black Garlic Butter 42

Slow Roasted Prime Rib with an Herb Crust, House Made Yorkshire Pudding and Pan Juices 42

Beef Wellington with Mushrooms, Baby Spinach and a Port Sauce 46

Lamb

Rack of Lamb with a Grainy Mustard and Pistachio Crust served with a Stilton Barley Risotto 42

Rosemary Braised Lamb Shank with Buttermilk Whipped Potatoes 33

Fish and Seafood

Soy and Honey Glazed Salmon 35

Striped Bass with Black Olive and Tomato Relish, Fingerling Potatoes 36

Baked Salmon with Crab and Panko Topping and a Caper Beurre Blanc 35

Pan seared Arctic Char with a Walnut Crust and Mango and Papaya Salsa 36

Seared Peppercorn Ahi Tuna with Shiitake Mushrooms and an Arugula Pesto 42

DESSERTS 12

Maple Syrup Pudding

Lemon Pavlova

Poached Pear

Fresh Fruit Flan

Black Forest Cake

Sticky Toffee Pudding

Jack Daniels Pecan and Chocolate Chit Pie

Bailey's Crème Brulee

Molten Lava Cake with Chocolate Sauce

Lavender Panna Cotta

Homemade Apple Pie with Aged Cheddar Cheese or Vanilla Ice Cream

Individual Tiramisu

Medley of Sorbets in a Almond Vanilla Tuile

Medley of Ice Creams in an Almond Vanilla Tuile

Chocolate Fountain with Assorted Fruits and Treats for Dipping (min. 20 guests)

Luxury Assortment of Truffles \$2 per piece

Individual International Cheese Plate 18

Regular and decaffeinated Coffee and Selection of Teas 3



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RECEPTIONS

HORS D'OEUVRES

Prices quoted are per person unless stated otherwise.

For pre-dinner hors d'oeuvres, choose from Selection #1 at \$3.50 per item per person ,
Selection #2 at \$4.50 per item per person or Selection #3 at \$5.75 per item per person

Selection #1

COLD

Smoked Salmon Rice Paper Roll with Shiitake Mushrooms and Pickled Ginger

Roasted Tomato Compote and Marinated Bocconcini on Crustini (V)

Smoked Duck on Sweet Potato Chip with Blueberry Compote

Brie and Caramelized Onion and Thyme Tart (V)

HOT

Seared Beef on Crostini with Dill Sour Cream

Coconut Shrimp with Tangy Dipping Sauce

Curried Chicken Skewers with Mango Dipping Sauce

Mushroom Duxelle Tartlet (V)

28

Selection #2

COLD

Poached Shrimp Phyllo with Avocado

Caprese Skewers (V)

Smoked Chicken Rice Paper Roll

Black Rice Vegetarian Maki Rolls

HOT

Sundried Tomato and Feta Cheese Phyllo (V)

Aged Cheddar with Candied Onions on Naan (V)

Seared Scallop on Asian Spoon with Red Pepper Puree

Lamb Kabob

35

Selection #3

COLD

Foie Gras Torchon on Brioche Toast with Fig

Lobster Tart with Chives

Tuna Tartar on Potato Chip with Wasabi Tobiko

Beef and Blue Cheese Roll

HOT

Roasted Lamb Chop with Rosemary Dipping Sauce

Portobello and Roasted Pepper Slider on Brioche with Goat Cheese

Crab Fritter with a Spicy Mango Dipping Sauce

Asian Duck Skewer with Tangy Dipping Sauce

46

RECEPTION PLATTERS

Canadian and Imported Cheese Platter

(serves 10 people)

Selection of 3 Fine Cheeses with Baked Brie and fresh sliced Fresh Fruits and Nuts,
Water Crackers and French Baguette

260

Charcuterie Platter

(serves 10 people)

Selection of Cured Meats, Olives, Mustard and Pickled Vegetables with French Baguette

150

Oysters Platter

Selection of Three Canadian Oysters with Garnish

\$36 per dozen

Sushi Platter

Selection of Nigiri and Maki Rolls

\$20 per person

Sliced Seasonal Fresh Fruit Platter 80

(serves 10 people)

Vegetable Crudite and Dip Platter 80

(serves 10 people)



STATIONS

Prices quoted are per person unless stated otherwise.

Pasta and Risotto Station

Choose Your Own Pasta

Penne Rigate, Farfelle, Fusilli

Choose Your Own Sauce

Bison Bolognese, Four Cheese White Wine Cream Sauce, Pesto

Garnishes

Grana Padano, Ricotta, Chili Flakes, Chili Oil

Sides

Cheesy Garlic Bread

Vegetarian Risotto

30

Carving Stations

AAA Beef Tenderloin Carving Station 22

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

Smoked Salmon Carving Station 12

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

Seafood Station 28

Shrimp Cocktail, Digby Scallops, Calamari Provençal, Oysters

Roasted Leg of Lamb Carving Station 20

Australian Roasted Leg of Lamb with Pommery Mustard, Rosemary and Mint Sauces, served with Assorted Buns, Grilled Eggplant and Sweet Peppers

Dessert Stations

Chocolate Fountain—White and Dark 14

Profiteroles, Strawberries, Bananas, Pineapple and Biscotti for dipping

Mixed Petit Fours and Mini Desserts 14

BAR PRICING

Host Bar

Soft drinks and juices \$3 Perrier and Evian \$3.75

Beer—domestic \$7

Beer—imported \$8

The House Red Wine is an Italian Sangiovese for \$43

House White Wine is an Italian Soave for \$43

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 \$5

Liquor—deluxe brand \$6 and up

Sherry \$3

Brandy—Regular \$5.50

Brandy—Deluxe \$8.50-\$15.75

Liqueurs (range) \$5- \$5.75

Mocktails

Cucumber Cooler \$7.50

Ginger Breeze \$7.50

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 \$4

Perrier \$5

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. If you prefer a bar set up for 15 or less than a \$50 fee will apply.

The University Club of Toronto

Room & Equipment Rental—2020

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	\$55	\$65	\$10 per person	Double	-	8	-	-	-	-
Fitzgerald Room	\$120	\$155	\$28 per person	Double	2 of 10 people	18	-	40	-	-
President's Suite	\$175	\$250	\$28 per person	Double	3 of 8 people	20	15	60	-	-
Main Dining Room (MDR)	\$450	\$600	\$40 per person	\$1500	10 of 12 people	40	45	175	120	80
Main Lounge (ML)	\$450-\$700	\$600-\$850	\$40 per person	\$1500	-	-35	-40	150	120	60
Private Office	\$45	\$60								

*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 min. food spend of \$18 per person. The remainder of the day requires the above stated amount. All event holders are subject to the terms and conditions of the contract. Event Charges must go on the member account to receive the member discounted rates.

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 \$6500. Guests have access to all the rooms on the first and second floor and are guaranteed to be the only event on site.	\$2500	\$4500

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
Wall Washer Lights (4 Small)	\$50	\$60
Wall Washer Lights (Large)	\$25ea	\$30ea
High Top Cruiser Tables (4)	\$25 ea	\$25 ea
Gold Candelabras (various heights)	\$30-\$50	\$35-\$55
Gold Accented Charger Plates	\$3 ea	\$4 ea

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" wide rectangular tables which make up board room style tables. Additionally, the club has 8' x 18" classroom 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.

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

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ACCOMMODATION - Contact: Reception@UClubToronto.com

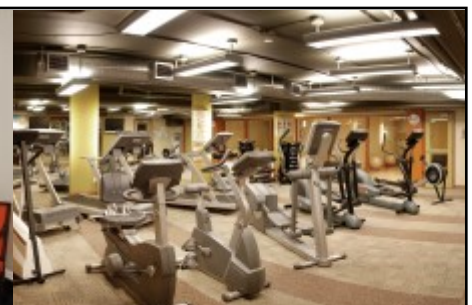
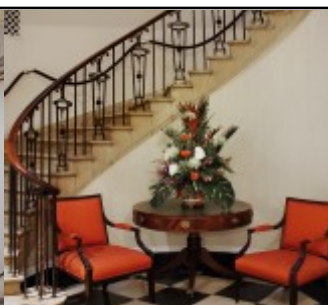
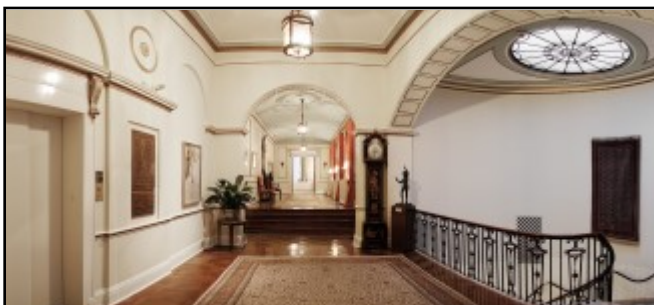
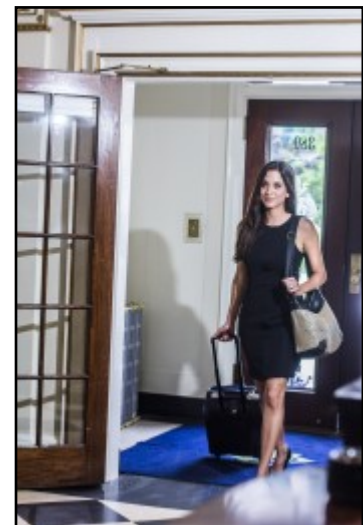
Event participants are welcome to enjoy our boutique guest rooms in the heart of downtown Toronto. All rooms have en-suite bathrooms, air-conditioning, individually regulated heating, and are equipped with cable television, clock radios, safes, irons and ironing board, beverage making facilities, direct-dial 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.

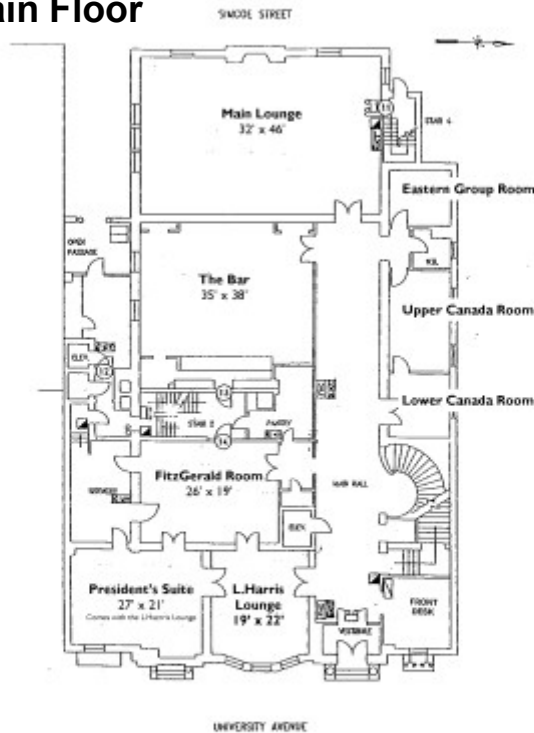
Room Type	Guest Room Rate*	Member Discounted Room Rate*
Queen or Twin	\$205	\$175
Junior King	\$235	\$205
King	\$250	\$225

Rates Subject to Applicable Taxes and Peak Period increases.



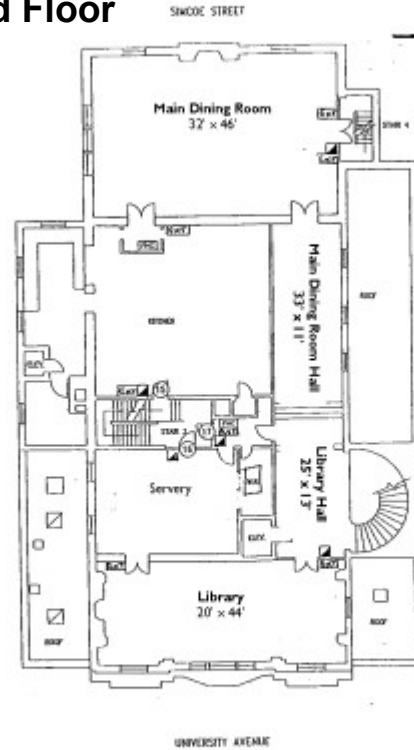
Floor Plans

Main Floor



Floor Plan—Second 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 at 380 University Ave. between Queen and Dundas.

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

Parking is available at the Impark Garage behind the club. See map. Street parking is also available on University Avenue outside of rush hours.

TERMS & CONDITIONS:

TAXES & FACILITY FEE: All charges and fees are subject to 13% HST. Food and Beverage are subject to 20% facility fee (18% for members) and the HST is calculated on the subtotal plus the facility fee.

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 \$6500 before taxes which is the equivalent of approximately 60 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+HST deposit to secure and confirm a function in the larger rooms. The deposit is non-refundable and may be paid by direct deposit or Cheque. All subsequent payments must be made via direct deposit 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 Simcoe 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

Events@UClubToronto.com

416-597-1336 x228

THE UNIVERSITY CLUB OF TORONTO

380 University Avenue

Toronto, Ontario

