



THE UNIVERSITY CLUB OF TORONTO

Catering



MEETINGS & PRIVATE EVENTS

380 University Avenue, Toronto, ON M5G 1R6 416.597.1336
www.universitycluboftoronto.com

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

\$24

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

\$24

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

\$29

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

\$35

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: \$16 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

\$14

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

\$21

Pick-Me-Up

Assortment of Mini Macaroons and Mini Short Bread Cookies

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

\$16

Savoury

Selection of 3 Cheeses with Water Crackers and Apple Slices

Charcuterie Platter with Selection of Cured Meats and Cornichons

\$34

Nuts & Chips

Mixed Deluxe Nuts

Bits and Bites

Tortilla Chips with Guacamole Dip and Pico de Gallo

\$14

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 the same appetizer, entrée and dessert unless you wish to pay extra for choice below.
For choice of another entrée, add \$5 per person (up to two, plus a vegetarian option)

Appetizer

Soup du Jour

Organic Spring Mix with shaved Pear, toasted Pecans, aged Cheddar Cheese and Champagne Dressing (V)

Caprese Salad with Bocconcini

Bacon, Leek and Tomato Risotto

Entrée

8 oz Flat Iron Steak with Blue Cheese Crumble

Brined Chicken Breast filled with Mushroom Duxelle wrapped in Prosciutto

Pan-seared Branzino with Grape Tomato and Black Olive Relish

Udon Noodles with Peppers, Bean Sprouts, Scallions, Snow Peas tossed in a Curry Sauce (V)

Dessert

Orange Grand Marnier Crème Brulee

Maple Syrup Pudding

Lemon Blueberry Meringue Tart

Fresh Berries with Honey Yogurt

Brie with Crackers and Grapes

Fresh brewed Regular and Decaf Coffee
and a selection of Herbal Teas

\$50



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LUNCH 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 any Two of the following)

Club Caesar Salad

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

Wild Rice Salad with dried Cranberries, Scallions, toasted sliced Almonds (V)

Greek Salad with Feta Cheese and Greek Dressing

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

Farro Salad with Apple, Parmesan Cheese, Basil, Parley and Pecans (V)

Entrées

(Please select any two or add \$5 per person for three selections)

Oven roasted Maple Salmon

Stewed Chicken with Mushrooms, Pearl Onions, Bacon, French Beans

Crispy Beef with Onions, Peppers, Chilis, Sugar Snap Peas tossed in Szechuan Sauce

Cheese and Spinach Tortellini with Roasted Peppers, grilled Zucchini and Snow Peas

in a Rosé Sauce

Includes Seasonal Vegetables and your grain of choice:

farro, quinoa, orzo, basmati rice, brown rice (V)

Sweet Table

Fresh Seasonal Sliced Fruits

Assortment of Mini Tarts

Freshly Brewed Regular and Decaf Coffee and Selection of Teas

\$60

(V) = Vegetarian

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 Dinner—Hot Buffet

Soup du Jour

(Vegetarian on Request)

Salad

(Please Select any two)

Club Caesar Salad

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

Baby Kale with toasted Sunflower Seeds, Feta Cheese, Shaved Beets (V)

Caprese Salad with Bocconcini, Black Olives, shaved Red Onions and Basil (V)

Baby Beet Salad with toasted Walnuts, Goat Cheese and Baby Arugula (V)

Sesame Soba Noodle Salad with shaved Radishes, Avocado, Scallions, (V)

Entrées

(Please select any two or add \$5 per person for three selections)

Arctic Char Fillet with Arugula Pesto and shaved Almonds

Roast Beef with fresh Horseradish

Chicken Tikka Marasla

Roasted Squash Risotto with Sugar Snap Peas (V)

Includes Seasonal Vegetables and your grain of choice (farro, quinoa, orzo, basmati rice, brown rice) (V)

Sweet Table

Fresh Seasonal Sliced Fruits

Selection of sliced Cheesecakes

Freshly Brewed Regular and Decaf Coffee and Selection of Teas

\$80

(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)

Club Caesar Salad with all of the accompaniments (V)

Forest Mushroom Salad with Scallions, toasted Pine Nuts and Baby Arugula (V)

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

Tabbouleh (V)

Fusilli with grilled Zucchini, grilled Peppers, blistered Tomatoes, Pesto, Grana Padano

Assorted Mini Sandwiches

(Please select any four)

Chicken Salad with Walnuts, Grapes, Celery, Baby Gem Lettuce

Smoked Salmon with Dill Cream Cheese, Shaved Red Onions and Capers

Coleslaw and Cheese Melt with Baby Arugula (V)

Buffalo Chicken Caesar Wrap

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

Avocado Club Sandwich with roasted Garlic Aioli (V)

Tuna Melt with Shaved Cucumber, Organic Spring Greens

Dessert

Fresh Seasonal Sliced Fruits

Assorted Tarts

Freshly Brewed Regular and Decaf Coffee and Selection of Teas

\$55

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, Rosé Sauce

Meats

Veal or Chicken Parmesan

Sides

Cheesy Garlic Bread, Bruschetta, Steamed Broccoli (V)

Dessert

Mini Tiramisu

Fresh Brewed Regular and Decaf Coffee with a Selection of Teas

\$55

Grand Club Buffet

Requires a minimum of 40 people.

Baby Gem Caesar salad with all of the accompaniments

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 and Marinated vegetables

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

Brined and Grilled Chicken Supreme

Soya and Honey glazed Atlantic Salmon

Roasted Beef Striploin sliced

Blue Cheese Whipped Potatoes

Warm Wild Rice Salad

Dessert

Decadent Chocolate Cake

Crepe station (choice of filling: Banana, Apple, Pear, Strawberry)

Assorted Mini Desserts

Cheese Platter with Water Crackers and Grapes

Fresh Brewed Regular and Decaf Coffee with a Selection of Teas

\$120

PLATED DINNER SELECTIONS

Pre-select the same appetizer, entrée and dessert unless you wish to pay extra for choice below.

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

Prices quoted are per person

APPETIZERS

Chilled Appetizers

Jumbo shrimp Cocktail with Tangy dipping sauce \$20

Duck and Rabbit Terrine with Buttered Toasts and Plum Jam \$18

Vodka Smoked Salmon with shaved Onion, Capers, Egg Whites toasted Rye Bread \$16

Hot Appetizers

Beet Risotto (V) \$20

Grilled Quail with aged Cheddar, soft Polenta and Brussels Sprouts \$20

Trio of Crab Cakes with Baby Green Salad with fried Avocado \$18

Braised Short Rib with roasted King Oyster Mushrooms and Celeriac Puree with Veal Reduction \$24

Soups

Curried Cauliflower Purée with Arugula Pesto drizzle (V) \$12

Lobster Bisque with Seared Bay Scallops \$15

Roasted Parsnip and Lemon with fried Parsnip (V) \$12

Roasted Carrot and Ginger \$12

Salads

Radicchio and Belgian Endive Salad with dried Cherries, Scallions with a Maple Pommery Dressing (V) \$14

Shaved Beet and Blonde Frisée salad with toasted Goat Cheese with Pecans \$16

Club Caesar with all the accompaniments \$16

Wedge Salad with Blue Cheese, Grilled Apples and toasted Walnuts (V) \$15

MID-COURSE \$6

Champagne Sorbet

Lemon Sorbet

Lavender Sorbet

ENTREES

Pre-select the same appetizer, entrée and dessert unless you wish to pay extra for choice below.
For choice of another entrée, add \$5 per person (up to two, plus a vegetarian option)

Poultry

- Capon breast wrapped in proscuitto 33
- Turkey breast filled with traditional stuffing 32
- Roasted Chinese 5 spice Muscovy Duck Breast 38
- Half Cornish Game Hen filled with mushroom and leeks 41
- Grilled and marinated lemon and pommery 1/2 chicken 32

Vegetarian

- Beet Risotto with Grana Padano 26
- 1/4 Roasted Butternut Squash with Red Quinoa, grilled Tofu, toasted Walnuts 26
- Cheese and Spinach Tortellini with roasted Peppers, Leeks, blistered Tomatoes tossed in a Rosé Sauce 27
- Vegetarian Lasagna 25

Angus Beef

- Slow Roasted Prime Rib with an Herb Crust, House Made Yorkshire Pudding 48
- Pan-seared New York Striploin with crumbled Blue Cheese 40
- Roasted Beef Tenderloin roulade filled with Mushrooms, Spinach and Cheese 44
- Beef Wellington with Mushrooms and fresh thyme 50

Lamb

- Roasted Rack of Lamb with a Dijon and Honey Sunflower Seed Crust 45
- Roasted Leg of Lamb filled with Goat Cheese, Pine Nuts, and Spinach 38

Fish and Seafood

- Maple and Chipotle Glazed Salmon 37
- Pan seared Branzino with Capers, blistered Tomatoes, Anchovies, Lemon and Olive Oil 38
- Salmon Roulade with Cream Cheese and Leek filling 38
- Pan seared Arctic Char with Dijon and Walnut crust 38
- Seared Sesame Ahi Tuna with Shanghai Bok Choy, Water Chestnuts and Pickled Ginger 42

DESSERTS \$12

Lemon Pavlova

Fresh Fruit Flan

Black Forest Cake

Chocolate Raspberry Tart

Jack Daniels Pecan and Chocolate Chip Pie

Grand Marnier Crème Brulée

Molten Lava Cake with Chocolate Sauce

Chocolate and Orange Panna Cotta

Individual Tiramisu

Milk and White Chocolate Mousse with Salted Bark with Crushed Cookie

Medley of Sorbets in a Almond Vanilla Tuile

Medley of Ice Creams in an Almond Vanilla Tuile

Luxury Assortment of Truffles \$4 per piece

Individual International Cheese Plate \$18

3 types of cheese

Regular and decaf Coffee and Selection of Teas \$3



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

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

Shrimp Rice Paper Roll with Shaved Vegetables and Pickled Ginger

Pear, Blue Cheese and Walnut Crostini (V)

Grilled Cheese with Caramelized Onion (V)

Mini Meatballs in a tangy barbecue sauce

HOT

Seared Beef on Crostini with Dill Sour Cream

Louisiana Crab Cake

Grilled Cheese with Caramelized Onion

Mushroom Duxelle Quiche (V)

\$35

Selection #2

COLD

Poached Shrimp Phyllo with Avocado Mousse

Caprese Skewers (V)

Jerk Chicken Lettuce wraps

Compressed Watermelon with Basil and Mint (V)

HOT

Golden Beet and Ginger Shooter (V)

Buttermilk fried Chicken Slider with Sriracha Aioli

Lamb Kabob with Mint and Cumin Yogurt

Pepper and Goat Cheese Arancini Balls (V)

\$47

Selection #3

COLD

Seared Duck Breast on Potato Chip with candied Ginger

Tuna Tartar on Potato Chip with Wasabi Tobiko

Mushroom Bruschetta with Goat Cheese (V)

Beef Tartar on Crostini with Remoulade

HOT

Grilled Lamb Chop with Black Olive Tapenade

Filet Mignon wrapped in Bacon Bite

Sweet Potato and Maple Empanada (V)

Shrimp Dumpling

\$60

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

\$170

Sushi Platter (10 pieces)

Selection of Nigiri and Maki Rolls

\$30 per person

Sliced Seasonal Fresh Fruit Platter 90

(serves 10 people)

Vegetable Crudite and Dip Platter 90

(serves 10 people)



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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

\$55

Carving Stations

AAA Beef Tenderloin Carving Station \$50

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

Smoked Salmon Carving Station \$25

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

Seafood Station \$55

Shrimp Cocktail, Digby Scallops, Calamari Provencal, Oysters

Roasted Leg of Lamb Carving Station \$37

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 \$22

Profiteroles, Strawberries, Bananas, Pineapple and Biscotti for dipping

Mixed Petit Fours and Mini Desserts \$18

BAR PRICING

Host Bar

Soft drinks and juices \$3.50 Perrier and Evian \$4

Beer—domestic \$7

Beer—imported \$8-\$9

The House Red Wine is an Italian Sangiovese for \$45

House White Wine is an Italian Soave for \$45

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 \$5.50

Liquor—deluxe brand \$7.50 and up

Sherry \$3 and up

Brandy—Regular \$5.50

Brandy—Deluxe \$8.50-\$18

Liqueurs (range) \$5- \$8.50

Mocktails

Cucumber Cooler \$7.50

Ginger Breeze \$7.50

Punch—available upon request

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 \$5

Perrier \$6

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.

<u>Weekend Venue Fee:</u>	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

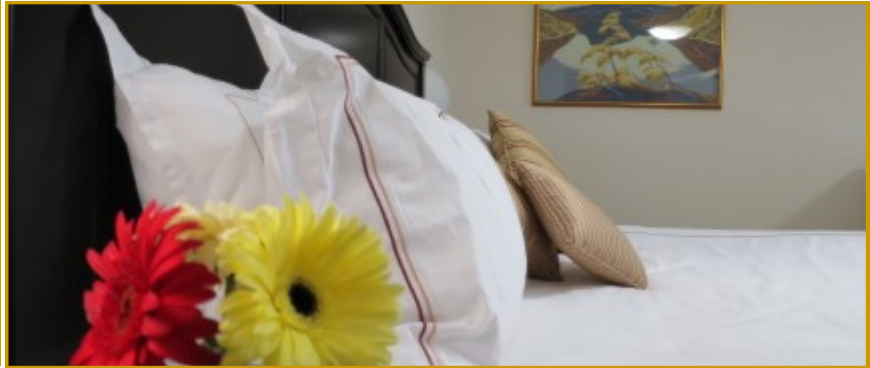
Linens, Tables and Chairs

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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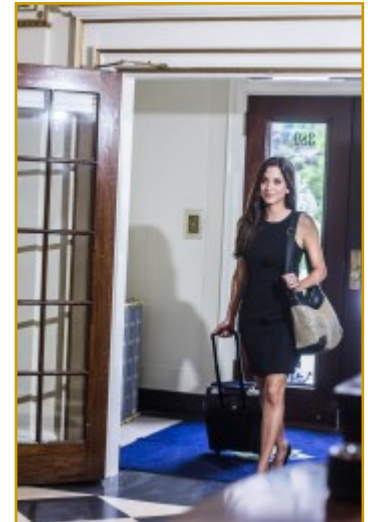


ACCOMMODATION Contact: Reception@UClubToronto.com

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.

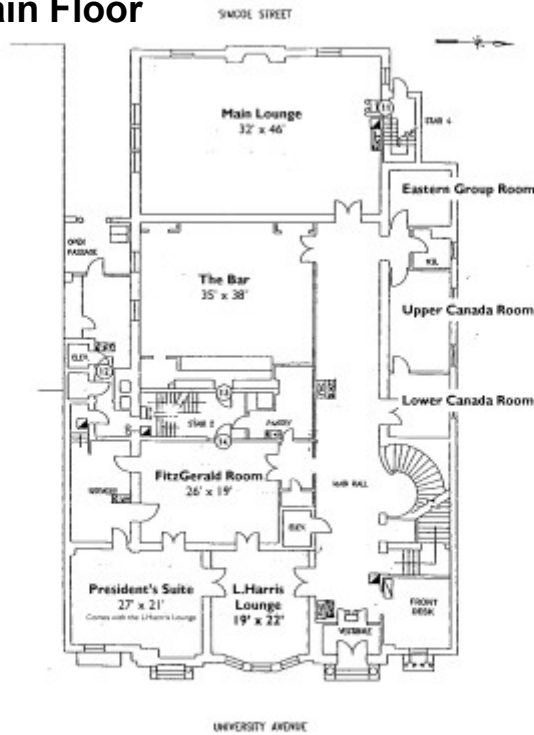
There are King, Junior King, Queen and Twin rooms available. Please enquire with our front desk for current rates for the dates of your stay.

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.



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 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

