



WEDDINGS

# The University Club of Toronto

*is situated in the heart of Downtown Toronto. The vibrant city towering over the historic 1929 building is in stark contrast to the elegant and exclusive interior of the Club.*

*Multiple spaces inside the building create the perfect backdrop for an intimate and classic celebration.*

*Eight convenient suites are available for out-of-town guests.*





CONGRATULATIONS ON YOUR ENGAGEMENT!

*We are delighted that you are considering celebrating your wedding at The University Club of Toronto.*

*The Club's beautiful event spaces are the perfect canvas for your dream wedding.*

# ELEGANT EVENT SPACES

*The Club boasts multiple unique event spaces to host your ceremony and reception.*

SATURDAY		
VENUE	FULL DAY 12PM - 12AM	FOOD AND BEVERAGE MINIMUM
MAIN LOUNGE	\$3,500	\$6,500
LIBRARY	\$5,000	
MAIN DINING ROOM	\$4,500	\$6,500
LIBRARY + MAIN DINING ROOM	\$7,500	\$6,500
FULL VENUE BUY OUT	\$12,000	\$6,500
FRIDAY & SUNDAY		
MAIN LOUNGE	\$3,500	\$6,500
LIBRARY	\$4,500	
MAIN DINING ROOM	\$4,000	\$6,500
LIBRARY + MAIN DINING ROOM	\$7,000	\$6,500
FULL VENUE BUY OUT	\$8,500	\$6,500



## LET'S TALK FOOD

Choose the perfect meal from our seasonal menu options deliciously curated by Executive Chef Doug Walker.

We have a wide variety of wine and spirits to be paired with your meal.

Please inquire about our full food and beverage options.

Food and beverage pricing starts at a minimum of \$6500.

# HORS D'OEUVRES

*Menus do change seasonally to ensure the freshest of ingredients.  
Full pricing of your unique menu selections will be offered by our events department.*

## **MEAT & SEAFOOD:**

***\$5 per piece***

*Salmon Gravlax with blini, fried caper and crème fraîche*

*Buttermilk Chicken Slider*

*Asparagus wrapped in Prosciutto with balsamic drizzle*

*Crab Fritter with siracha aioli*

*Lamb Kabob with mint and cumin yogurt*

*Shrimp Dumpling with sweet and sour sauce*

*Seared Scallop on Asian spoons with roasted pepper sauce*

*Smoked Duck on sweet potato chip with blueberry compote*

*Filet Mignon wrapped in bacon bite*

*Foie Gras Tourchon on toasted brioche with lingonberry jam*

## **VEGETARIAN:**

***\$4 per piece***

*Compressed Watermelon with feta and mint*

*Pear, blue cheese and walnut crostini*

*Pepper and Goat Cheese arancini*

*Potato Latka cup with whipped goat cheese*

*Mushroom Duxelle Quiche*

*Grilled Cheese with brie, caramelized onions, tomato chutney*

*Vegetarian Rice paper roll with sweet and sour dipping sauce*

*Tomato and Avocado toast*

*Mushroom cap with beets and goat cheese*

*Golden Beet and ginger shooter*

*Gougeres-gruyere cheese*

# APPETIZERS

## MEAT:

**\$25**

*Trio of Crab Cakes with chipotle drizzle*

*Game Terrine with buttered and toasted brioche, lingonberry jam*

*Grilled Quail with soft polenta and roasted Brussel sprouts*

*Shrimp Cocktail with tangy dipping sauce*

*Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bococini*

*Scallop Ceviche with avocado mousse with roasted pepper and chili oil*

*Wagyu sliders, pickle, tomato jam, aged cheddar*

*Beef Tartare, shallot jam, grainy mustard*

## VEGETARIAN:

**\$20**

*Forest Mushroom and wild rice risotto*

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

*Shaved golden and red beet root salad with toasted goat cheese*

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

*Classic Caesar salad with club bacon, shaved grana Padano and garlic crostini*

*Green and white Asparagus salad with sundried tomatoes*

*Burrata salad*

## SOUPS:

**\$15**

*Italian Wedding Soup*

*Lobster Bisque*

*Roasted Butternut Squash and apple with maple foam*

*Parsnip and Lemon with parsnip chips*

*Roasted Carrot, ginger and orange*

# MAIN COURSES

## **LAND & AIR:**

**\$65**

*Slow Roasted Herb Prime Rib*

*48 hour Brined Chicken Supreme filled with Aged Cheddar cheese, dried cherries and baby spinach*

*Chinese 5 spiced Rubbed Duck Breast*

*Grilled 30 day aged New York Striploin*

*Rosemary Braised Lamb Shank*

*Roasted Rack of Lamb with herb Dijon honey crust*

## **OCEAN:**

**\$55**

*Roasted Halibut with pistachio crust*

*Ahi Tuna with a peppercorn crust*

*Grilled Salmon with crab topping*

*Diver Scallops*

*Arctic Char*

## **EARTH:**

**\$40**

*Beet Risotto with scallions and Grana Padano*

*¼ roasted Butternut Squash with red quinoa , grilled tofu and walnuts*

*Pressed Grilled and Marinated Eggplant, zucchini, pepper and goat cheese lasanga*

*Mushroom Raviloi with scallions, tomatoes, goat cheese cream sauce*

## **SIDE COMPLIMENTS:**

*Seasonal Vegetables*

*Roasted garlic whipped potatoes*

*Roasted herb fingerling potatoes*

*Mushroom Risotto*

*Rice Pilaf*

*Wild Rice*

# DESSERTS

## **CAKES & PASTRIES:**

**\$18**

*Raspberry and Lemon paulova*

*Chocolate and Orange panna cotta*

*Chai tea Crème Brulee*

*Orange Crème Caramel*

*Chocolate Gateau with buttercream filling and chocolate ganache*

*Strawberry Shortcake*

*Apple Tart Tatin*

## **ICE CREAMS & SORBETS:**

**\$15**

*Salted Caramel, Strawberry, Chocolate, Vanilla bean*

*Lemon, Mango, Raspberry, Passionfruit*





## DON'T FORGET

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

*All prices are subject to change without prior notice.*

*Accommodation available at the Club*