



Coming Up at UCT

October 15—Round Table Lunch

October 15—Elena Walch Wine

Tasting

October 18—UCT FALL GALA

October 21—Election Night in the Bar

October 22—Sports Pub Night

October 24—Wine Circle featuring Austrian Wines

November 1—Club Dinner

November 3—Wine Tour Outing to Niagara Region

November 17—Santa Claus Parade Brunch

November 19—Round Table Lunch

November 25—Annual Black Tie Dinner

November 29—Club Dinner feat. Pianist Leonard Glibert

December 4—Munk Debate Livestream in the Main Lounge

December 12—Fortified Wine Lunch

December 17—Yuletide Luncheon

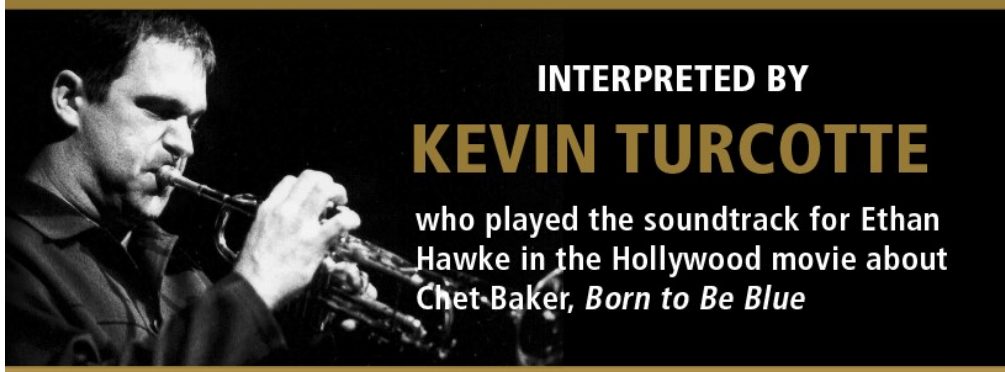
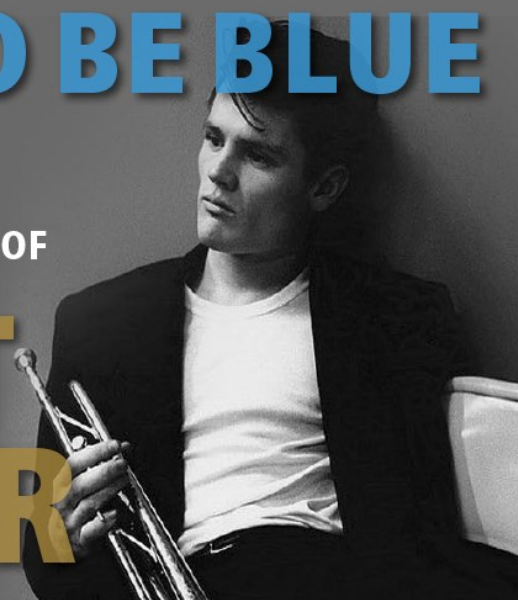
UNIVERSITY CLUB OF TORONTO FALL GALA

FRIDAY, OCTOBER 18, 6:30 PM

BORN TO BE BLUE

AN EVOCATION OF
THE INIMITABLE STYLE OF

CHET BAKER



INTERPRETED BY

KEVIN TURCOTTE

who played the soundtrack for Ethan Hawke in the Hollywood movie about Chet Baker, *Born to Be Blue*

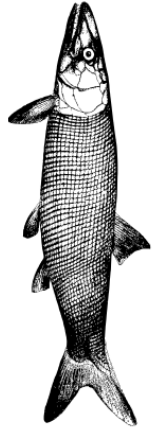
GALA

Champagne Reception with Hors d'oeuvres
3-Course Dinner with Wine
Fabulous Jazz Band
Attire: Black Tie or 50s Cool

Members \$165 • Non-Members \$180
(plus HST & Service)

RSVP by October 4th
rsvp@uclubtoronto.com

COMING UP FROM THE UCT KITCHEN IN OCTOBER



FISH & CHIP FRIDAYS & OCTOBERFEST SPECIALS

**SERVED IN THE BAR
& LIBRARY**



FOR LUNCH & DINNER

Round Table Luncheons

October 15, November 19
12 noon for 12:30 pm lunch

**Semi-and Retired members get together
in the Library
for camaraderie and collegial discussion**

Prix Fixe Menu \$23 pp



October 21—Election Night Viewing in the Bar



**Watch the results roll in
with fellow members
in the Bar.**

**Casual Buffet.
Drinks by Chit.**



OCTOBERFEST MENU



Appetizers

Fresh Baked Salted Pretzels with Beer Mustard

Steckerlfisch with Potato Pancakes

Entrees

Bratwurst Sausages with Bacon and Apple Sauerkraut

Lemon and Thyme Roasted Half Chicken
with Dijon and Black Pepper Spaetzle

Dessert

Apple Strudel with a Warm Custard

Coffee/Tea

\$30 for any 2 Courses

\$40 for 3 Courses



**SERVED IN THE BAR & LIBRARY
FOR LUNCH & DINNER - STARTING OCT. 7TH**

UCT Wine Circle—Thursday October 24th

Focus on Austria—7:00 pm



The Wine Circle is an opportunity for a casual get-together where members can taste a selection of fantastic bottles from a certain region or built around a specific theme, accompanied by lively discussion in the Bar and a prix fixe dinner together in the Library.

More Details to Come...



SPORTS PUB NIGHT

Tuesday, October 22nd, 2019

6:00 – 8:00 pm
in Sports Lounge

HOP to it
and RSVP
today!

\$12 per person. Includes Finger Foods, Darts, Foosball.
Drinks by Chit.

RSVP@UClubToronto.com

Livestream in the Main Lounge! \$15 incl. glass of wine/beer

MUNK DEBATE ON CAPITALISM

WEDNESDAY, DEC. 4, 2019



Yanis
Varoufakis



Katrina
vanden Heuvel

VS



Arthur
Brooks



David
Brooks

Capitalism

The capitalist system is broken. It's time to try something different.

✓ **PRO** Katrina vanden Heuvel, Yanis Varoufakis

✗ **CON** Arthur Brooks, David Brooks

You're Invited
to The University Club of Toronto

ANNUAL BLACK TIE DINNER

November 25, 2019

Cocktails 6:30 pm

Dinner 7:30 pm

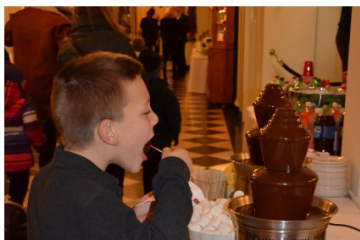
Toast to the Club: Brian Bellmore
Responder: Jeff Haylock

RSVP@UClubToronto.com
Dress Code: Black Tie/Formal

SANTA CLAUS

PARADE BRUNCH

SUNDAY NOV. 17



**BRING ALL YOUR FAMILY & FRIENDS
FOR THIS UCT ANNUAL TRADITION!**

Doors Open 11:30 am, Buffet Opens 12:00 noon

Adults \$48, Children 3-12 years \$30, Babies 2 yrs & under free
RSVP@UClubToronto.com to Book Your Table Today!

ELENA WALCH



Wines:

Pinot Grigio "Castle Ringberg"

Gewurztraminer "Kastelaz" (single vineyard)

Pinot Nero "Ludwig" (amazing Italian Pinot Noir!)

Lagrein

Lagrein Riserva

Beyond the Clouds (their top wine, white blend)

Members: \$25 All Inclusive for Tasting Only, \$110 all inclusive for Tasting and Dinner

Guests: \$35 All Inclusive for Tasting Only, \$125 all inclusive for Tasting and Dinner

Elena Walch is a leading Alto Adige wine estate, in family hands, and belongs to the elite in Italian wine production, with international success.

Encouraging quality and innovation, Elena Walch stood at the head of the Alto Adige quality revolution and has gained local and international esteem for her efforts. An architect by trade, Elena Walch married into one of the oldest and most significant wine families of the region and brought new, modern concepts to the traditional establishment. Now, the responsibility for the family business is being put into the hands of the daughters, Julia and Karoline Walch, already the fifth generation.

The **philosophy** of the estate is dedicated to its *terroir* – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. The firm belief that the quality of wine is created in the vineyard requires uncompromising work, taking into account the individuality of each vineyard. With 60 hectares in cultivation, including the two top vineyards *VIGNA Castel Ringberg* in Caldaro und *VIGNA Kastelaz* in Tramin, Elena Walch belongs to the most important protagonists of Alto Adige winemaking.

The **wines** show character, elegance and great personality, reflecting the most professional winemaking. The superb climatic conditions and the excellent location of the vineyards produce fresh and fruity white wines as well as concentrated and velvety red wines.

UCT Wine Trip to Niagara—Sunday, November 3rd, 2019

The University Club's 6th Annual Wine Tour is coming up fast - Sunday November 3rd! This year, we are returning to the Niagara Escarpment, and will be exploring the area around Jordan - we will be visiting four wineries, of which some will be familiar, but at least one will be a new discovery. We will be leaving the Club at 9:00am, and have a full day ahead of us, returning to the Club by 5:30/6:00pm. So far, the details are as follows, but we have always managed to work in some pleasant surprises.....



The Farm Winery:

We start our morning at The Farm, a family run winery that has supplied grapes for generations to Clos Jordanne, and more recently Domaine Queylus (which we visited two years ago in the company of Thomas Bachelder, and which has been one of the great finds of our tours). In addition, the Neudorf family have recently been producing estate wines under their own label, which they have supplied to numerous restaurants in the GTA and beyond; apart from this the only way to purchase their wines has been at their one day a year sale to members of their mailing list. We are fortunate that The Farm have agreed to take us on a tour of their winery led by their winemaker Kelly Mason, and to provide us with an opportunity to sample (and purchase) a variety of their wines.

Vineland Estates Winery and Restaurant:

For over thirty years, Vineland Estates Winery has elevated the wine and culinary experience in Niagara. We will be stopping for lunch at their renovated 1845 farmhouse restaurant, where we will enjoy a structured tasting with our lunch, overlooking rolling vineyards, the forests of the Niagara Escarpment and Lake Ontario and Toronto in the distance.

Cloudsley Cellars:

We have previously visited Cloudsley Cellars (in 2017), a boutique operation owned and run by Adam Lowy, with a transparent and minimalist approach, aiming to produce the finest representation of cool climate Pinot Noir and Chardonnay. When we last visited him, Adam had just produced his first series of Pinot Noirs, and had just harvested his first Chardonnay grapes; we will be tasting examples of both with him.

Flat Rock Cellars:

We conclude the day with a visit to Flat Rock Cellars, founded in 1999 on a spectacular piece of the Niagara Escarpment's Jordan Bench, and perched on a gently rolling slope studded with vines. Their 2017 vintage marks not only winemaker Dave Sheppard's 35th vintage in Niagara (37th in total) but also the beginning of a new and exciting chapter as he makes the move from Coyote's Run Winery, where he was the founding winemaker, since 2003. A perennial winner in the Decanter, InterVin, IWC, and National Wine Awards of Canada, Flat Rock collected over 18 major awards last year for their varietals, including 3 golds at the NWAC for their 2016 Pinot Noir, 2014 Gravity Pinot Noir, and 2011 Riddled Sparkling.

'Looking forward to seeing you on the 3rd - please let Jill at the Club know that you will be attending:
rsvp@universitycluboftoronto.com



Book your Holiday Party at UCT!

Holiday Menu 2019

Soups

Cream of Parsnip and Lemon Soup

Brandy Lobster Bisque

Salads

Roasted Butternut Squash with Pumpkin Seeds, Dried Cranberries and Wild Rice

Baby Spinach with Pomegranate, Crumbled Blue Cheese, Toasted Walnuts and a Sherry Vinaigrette

Hot Appetizers

Purple Kale and Red Quinoa with Oranges and 2 year old Aged Cheddar Cheese
with a Caramelized Shallot & Black pepper Dressing

Wild Mushroom Ravioli with Scallions, Oven Roasted Tomatoes and Baby Arugula tossed in a Goat Cheese Cream

Grilled Calamari and Shrimp with a Beurre Noisette, Tomatoes, Capers, Black Olives, Lemon and Jalapeno Peppers

Entrées

Free range Turkey Breast with Stuffing, Roasted Garlic Whipped Potatoes, Seasonal Vegetables
and Homemade Cranberry Sauce

Roasted New York Striploin with a Pommery Panko Crust and a Green Peppercorn Sauce,
served with a trio of Roasted Potatoes and Seasonal Vegetables

Pan Seared Halibut crusted with Basil and Pistachio with Corn and Potato Chowder

Cabernet Fettucine with Grilled Zucchini, Roasted Peppers, Tomatoes, Sugar Snap Peas tossed in Garlic Olive Oil

Desserts

Warm Sticky Toffee Pudding with Crème Anglaise and a Toffee Sauce

Christmas Sherry Trifle with a Red Wine Reduction

Brioche Bread and Butter Pudding with Crème Anglaise and Caramel Sauce



Contact Events@UClubToronto.com to book today!!