

ROOM RENTAL

MONDAY - FRIDAY					
VENUE	CAPACITY SEATED	CAPACITY STANDING	HALF DAY	FULL DAY	MINIMUM (PER PERSON)
EASTERN, UPPER, LOWER CANADA	8	-	60	70	0
PRESIDENTIAL SUITE	22	40	500	600	50
MAIN LOUNGE	60	90	1,800	2,200	65
LIBRARY	40	90	2,000	2,500	65
LIBRARY ANNEX	22	40	500	600	65
MAIN DINING ROOM	110	150	1,800	2,200	70
FULL VENUE BUYOUT	-	-	5,800	8,500	80
SATURDAY - SUNDAY					
MAIN LOUNGE	-	-	2,300	3,500	65
LIBRARY	-	-	3,300	5,000	80
MAIN DINING ROOM	-	-	2,800	4,500	85
FULL VENUE BUYOUT	-	-	8,500	10,500	95

PLEASE NOTE: Holidays are subject to additional labour charges.

BREAKFAST BUFFETS

Priced per person.

The Club Continental

Orange, cranberry and grapefruit juices
Assorted freshly baked croissants, muffins, and cinnamon buns
Butter, jams and marmalade
Sliced seasonal fresh fruits
Freshly brewed regular and decaffeinated coffee and a selection of herbal teas

32

Healthy Start

Orange, cranberry and grapefruit juices
Sliced seasonal fresh fruits
Individual granola parfait, fruit compote, honey yogurt
Sliced banana bread
Freshly brewed regular and decaffeinated coffee and a selection of herbal teas

35

Hot English Breakfast

Orange, cranberry and grapefruit juices
Assorted freshly baked croissants and muffins
Butter, jams and marmalade
Scrambled eggs, home fried potatoes, thick cut bacon and turkey sausages
Sliced seasonal fresh fruits
Freshly brewed regular and decaffeinated coffee and a selection of herbal teas

40

European

Orange, cranberry, and grapefruit juices
Assorted freshly baked croissants, muffins and cinnamon buns
Butter, jams, and marmalade
Sliced seasonal fresh fruits
Assorted yogurts
Platter with prosciutto and French brie cheese
Peeled, hard boiled eggs
Freshly brewed regular and decaffeinated coffee and a selection of herbal teas

47

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.

BREAKFAST ENHANCEMENTS

Omelette Station

Whole egg and egg whites, bacon, ham, chicken, peppers, mushrooms, green onions, red onions, baby spinach, goat cheese, regular cheddar, aged cheddar

22

Platters

Serves 10 people

Sliced Seasonal Fresh Fruit Platter

115

Vegetable Crudite and Dip Platter

115

Smoked Salmon Platter

Cream cheese, dill, bermuda onions, and capers served with rye crostini

110

MEETING BREAKS

Priced per person unless otherwise noted.

Power - AM BREAK

Homemade protein bars and banana bread

Freshly brewed regular and decaffeinated
coffee and selection of herbal teas

20

Savoury

Cheese and charcuterie platter with
selection of three cheeses, cured meats,
cornichons, crackers, and apple slices

70 (serves 10)

Pick Me Up - PM BREAK

Assortment of mini macaroons

Mini shortbread cookies and biscotti

Freshly brewed regular and decaffeinated
coffee and selection of herbal teas

18

Nuts & Chips

Mixed deluxe nuts

Bits and bites

Tortilla chips with guacamole dip
and pico de gallo

30 (serves 10)

*PLEASE NOTE: Freshly brewed regular and decaffeinated coffee and selection of herbal teas
can be made available all day for 5.50 per person.*

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.

LUNCH SELECTIONS

Priced per person. (V) Vegetarian. Vegan options available upon request.

*Pre-select the same appetizer, entrée, and dessert for each guest.
An additional choice of entrée is available for an additional 5.00 per person.
The club can offer up to two entrée choices, plus a vegetarian option.*

APPETIZER

Soup du jour

Organic spring mix with poached apple, blueberries, goat cheese and balsamic dressing (V)

Caprese salad with bocconcini

Risotto with forest mushrooms, grape tomatoes and scallions

ENTRÉE

served with fingerling potatoes, roasted baby peppers, and asparagus

8oz flank steak marinated with fresh herbs

Brined chicken breast filled with mushroom duxelle wrapped in prosciutto

Rainbow trout with garlic bread crumb crust

Mushroom stack with grilled green and white asparagus and roasted pepper

DESSERT

Orange Grand Marnier creme brulée

Maple syrup pudding

Lemon blueberry meringue tart

Fresh berries with honey yogurt

Brie with crackers and grapes

Trio of sorbets

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

70

All food & beverage prices are subject to a 20% facilities fee (18% for UCT Members) and 13% HST.

LUNCH BUFFET SELECTIONS

*Priced per person. Minimum requirement of 12 people.
(V) Vegetarian. Vegan options available upon request.*

The Cold Working Lunch Buffet

Salad

Please select two of the following

- Organic spring salad with a choice of vinaigrette and garnish (V)
- Club caesar salad with house cured and smoked bacon
- Forest mushroom, asparagus, french beans, scallions and toasted pine nuts (V)
- Bean salad trio with cilantro, lime, chipotle, roasted corn and pepper (V)
- Curried orzo, sultana raisins, peppers and scallions (V)
- Fingerling potato salad, red onion, dill pickle and grainy mustard

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
- Roasted portobello mushroom with red pepper, goat cheese and baby arugula (V)
- Buttermilk chicken slider with pickles and coleslaw
- Open face steak sandwich with horseradish aioli, caramelized shallots and oven roasted tomatoes
- Deep fried tofu, fontina cheese, tomato and avocado (V)
- Shrimp salad with capers, celery and remoulade

Sweet Table

- Sliced seasonal fresh fruit
- Assortment of mini tarts, brownies and squares

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

LUNCH BUFFET SELECTIONS

(Continued)

The Hot Working Lunch Buffet

Soup de jour

Vegetarian upon request

Salad

Please select two of the following

Club caesar salad with house cured and smoked bacon

Organic spring salad with a choice of vinaigrette and garnish (V)

Niçoise salad with french beans, caper berries, olives, boiled egg and grape tomatoes (V)

Greek salad with feta cheese and Greek dressing

Bean salad trio with cilantro, lime, chipotle, roasted corn, peppers, and baby arugula

Baby beet salad with goat cheese, baby arugula, pickled red onions and toasted walnuts (V)

Entrée

Please select any two or add 5.00 per person for three entrées

Dijon and almond crusted salmon

Stewed chicken with mushrooms, pearl onions, bacon, French beans

Beef short ribs with pearl onions and red wine glaze

Spinach and ricotta cannelloni with a rose sauce

Buffets include seasonal vegetables and your choice of one grain:

Farro | Quinoa | Orzo | Basmati rice | Brown rice

Sweet Table

Sliced seasonal fresh fruit

Assortment of mini tarts and pastries, brownies and squares

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

DINNER BUFFET SELECTIONS

*Priced per person. Minimum of 12 people required.
(V) Vegetarian. Vegan options available upon request.*

Soup de jour

Vegetarian or vegan upon request

Salad

Please select two of the following

- Club caesar salad with house cured and smoked bacon
- Organic spring salad with choice of vinaigrette and garnish (V)
- Sautéed forest mushrooms with goat cheese and baby gem (V)
- Caprese salad with bocconcini, black olives, shaved red onions, and basil (V)
- Roasted sweet potato with quinoa, baby kale and fried tofu (V)
- Penne with black olives, roasted peppers, baby spinach and grana padano (V)

Entrée

*Please select any two (2) or if you wish to offer three (3) entrées an
additional 5.00 will be added to the cost per person*

- Salmon fillet with dijon and shaved almonds
- Roast beef with fresh horseradish
- Butter chicken with naan bread
- Mushroom risotto with scallions and grape tomatoes (V)

Buffets include seasonal vegetables and your choice of one grain:

Farro | Quinoa | Orzo | Basmati rice | Brown rice

Sweet Table

- Sliced seasonal fresh fruit
- Selection of sliced cheesecakes and loaves

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

100

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BUILD A BURGER BUFFET

Priced per person. Minimum of 40 persons required. Offered for lunch or dinner service.

Patties

Chuck and brisket

Salmon

Southwestern chicken

Mushroom and lentil

Garnishes

Tomato

Lettuce

Sliced onion

Pickle

Cheddar

Buns

Brioche

Everything seasoning

Sauces

Chipotle mayo

Not so secret sauce

Roasted garlic mayo

Caramelized onion mayo

Sides

Potatoe salad, macaroni salad, french fries

70

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ITALIANO PASTA BUFFET

Priced per person. Minimum of 40 persons required. Offered for lunch or dinner service.

Salad

Club caesar salad with house cured and smoked bacon

Antipasto Platter

Marinated zucchini, peppers, eggplant, artichokes, cured meats, olives, and bocconcini

Pastas

Penne, fusilli, mushroom ravioli

Sauces

Classic tomato, pesto, mushroom cream sauce, rosé sauce

Meats

Veal or chicken parmesan

Sides

Cheesy garlic bread, bruschetta, steamed broccoli

Desserts

Mini tiramisu with berries

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

75

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GRAND CLUB BUFFET

A minimum of 40 persons required. Offered for lunch or dinner service.

Baby gem caesar salad with all of the accompaniments
Green and white asparagus with 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, and calamari with a tarragon cream sauce
Brined and grilled chicken supreme
Soya and honey glazed Atlantic salmon
Grainy mustard and panko crusted striploin
Roasted garlic whipped potatoes
Farro and pea salad with cucumber, mint, feta cheese and lemon dressing

Desserts

Decadent chocolate cake
Crêpe platter (with one filling: banana, apple, pear or strawberry)
Assorted mini desserts, brownies and squares
Cheese platters with crackers and grapes

Served with freshly brewed regular and decaffeinated coffee and a selection of herbal teas

145

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PLATED DINNER SELECTIONS

Priced per person.

Pre-select the same appetizer, entrée, and dessert. An additional choice per course is available for 5.00 per person.

The club can offer up to two entrée choices, plus a vegetarian option.

APPETIZERS

Chilled Appetizers

Jumbo shrimp cocktail with classic cocktail sauce - 22

Duck and rabbit terrine with buttered toasts and plum jam - 22

Vodka smoked salmon with shaved onion, capers, egg whites on toasted rye bread - 18

Hot Appetizers

Forest mushroom risotto (V) - 24

Grilled quail with aged cheddar, soft polenta, brussel sprouts - 26

Trio of crab cakes with baby green salad with fried avocado - 22

Braised short rib with roasted king oyster mushrooms and celeriac purée with veal reduction - 26

Soups

Tomato and basil with fresh basil oil - 14

Lobster bisque with seared bay scallops - 17

Roasted potato and leek (V) - 14

Roasted squash and coconut - 14

Salads

Baby spinach, scallions, clementines, scallions toasted sliced almonds, poppy seed dressing (V) - 18

Shaved beet and blonde frisée with toasted goat cheese and candied pecans - 20

Club caesar salad with house cured and smoked bacon - 18

Asparagus, French green bean and mushroom salad with beet goat cheese (V) - 20

Intermezzo

Champagne sorbet - 8

Lemon sorbet - 8

Lavender sorbet - 8

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ENTRÉES

Priced per person.

An additional choice of entrée is available for an additional 5.00 per person.

The club can offer up to two entrée choices, plus a vegetarian option.

Vegetarian

Beet risotto with Grana Padano - 28

Roasted butternut squash with red quinoa, grilled tofu, toasted walnuts - 28

Cheese and spinach tortellini with roasted red peppers, leeks, blistered tomatoes, tossed in a rosé sauce - 27

Mushroom stack with grilled asparagus and marinated peppers - 26

Poultry

served with sweet potato purée, sugar snap peas, grilled peppers, and brussels sprouts

Capon breast wrapped in prosciutto - 36

Roasted five-spice Muscovy duck breast - 42

Half cornish game hen filled with mushroom and leeks - 44

Grilled half chicken with marinated lemon and pommery - 37

Angus Beef

served with garlic whipped mashed potatoes, asparagus, baby peppers, and heirloom carrots

Slow roasted prime rib with a herb crust, house made Yorkshire pudding - 52

Grilled New York striploin with black garlic compound butter - 48

Beef Wellington with mushrooms and fresh thyme - 58

Lamb

served with smashed potatoes, beets, French beans, and broccolini

Roasted rack of lamb with fresh herb crust - 52

Roasted leg of lamb filled with goat cheese, pine nuts, and spinach - 45

Fish and Seafood

served with Israeli cous cous, zucchini, grape tomatoes, and peppers

Soya and ginger glazed salmon - 39

Pan-seared branzino with capers, blistered tomatoes, anchovies, lemon, and olive oil - 42

Salmon roulade with cream cheese and leek filling - 42

Pan-seared and pistachio crusted halibut - 50

Seared sesame ahi tuna with shanghai bok choy and water chestnuts - 60

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(Continued)

Desserts - 15

Lemon pavlova

Fresh fruit flan

Black forest cake

Chocolate raspberry tart

Jack Daniel pecan and chocolate chip pie

Grand Marnier crème brûlée

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 an almond vanilla tuile

Medley of ice creams in an almond vanilla tuile

Luxury Assortment of Truffles - 6

Two pieces per order

International Cheese Plate - 28

Three types of cheeses

Coffee & Tea - 3

Freshly brewed regular and decaffeinated coffee and selection of teas

RECEPTIONS

Hors d'Oeuvres

Prices are quoted per person unless otherwise stated

Vegetarian

5.00 per piece

Pear, blue cheese and walnut crostini
Grilled cheese with caramelized onion
Caprese skewers
Vegetarian spring rolls with plum sauce
Compressed watermelon with mint and balsamic reduction
Golden beet and ginger shooter
Red pepper and goat cheese arancini
Mushroom bruschetta with goat cheese
Sweet potato and maple empanada
Mushroom duxelle quiche

Meat

7.00 per piece

Mini meatballs in a house made Jack Daniels barbecue sauce
Seared beef on crostini with dill sour cream
Jerk chicken lettuce wraps
Buttermilk fried chicken slider and sriracha aioli
Beef sliders with aged cheddar and double smoked bacon
Lamb kabob with mint and cumin yogurt
Seared duck breast on potato chip with candied ginger
Grilled lamb chop with black olive tapenade
Bacon wrapped filet mignon bite

Fish & Seafood

7.50 per piece

Smoked salmon rice paper roll with shaved vegetables and pickled ginger
Louisiana crab cake
Poached shrimp phyllo with avocado mousse
Tuna tartar on potato chip with wasabi tobiko
Shrimp dumpling
Sesame crusted salmon skewer
Seared diver scallop with roasted red pepper puree
Scallop ceviche

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RECEPTION PLATTERS

Canadian and Imported Cheese Platter

Serves 10 people

Chef's selection of three fine cheeses with baked brie and fresh sliced fruits and nuts,
water crackers, and French baguette

280

Charcuterie Platter

Serves 10 people

Chef's selection of cured meats, olives, mustard and pickled vegetables with French baguette

190

Sushi Platter

30 pieces

Assortment of nigiri and maki rolls

90

Sliced Seasonal Fruit Platter

Serves 10 people

120

Vegetable Crudit  and Dip Platter

Serves 10 people

110

STATIONS

Priced per person unless otherwise stated.

CARVING STATIONS

AAA Beef Tenderloin Carving Station

Marinated Canadian Angus beef tenderloin with horseradish cream,
blue cheese, and sliced French baguette

75

Smoked Salmon Station

Presented with capers, onions, cream cheese, lemon wedges, and pumpernickel rounds

60

Seafood Station

Shrimp cocktail, digby scallops, calamari provencal, oysters

120

Roasted Leg of Lamb Carving Station

Australian roasted leg of lamb with pommery mustard, rosemary and mint sauces,
served with assorted buns, grilled eggplant and sweet peppers

80

DESSERT STATIONS

Chocolate Fountain - White and Dark

Profiteroles, strawberries, bananas, pineapple, and biscotti for dipping

40

Mixed Petit Fours and Mini Desserts

30

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ACCOMMODATION

12 GUEST SUITES AVAILABLE				
	TWIN (1)	QUEEN (7)	JR KING (2)	KING (2)
MEMBER RATE	225	225	250	275
GUEST RATE	275	275	285	300

Rates are subject to applicable taxes (13% HST, 6% MAT).

Discount of 10% on stays of 10 days in any calendar month or when booking all 12 rooms.

Maximum two rooms per member per night at member rate.

CANCELLATION POLICY

There is a strict cancellation policy on all overnight rooms. Guests may cancel their reservation up to 24 hours prior to the scheduled check in time (3 PM) on the day of arrival without penalty. Guests should notify the club via email or phone and ensure to obtain the cancellation number provided by Club personnel to validate your cancellation. Cancellations made within 24 hours of the scheduled arrival date will be subject to a charge equivalent to one night's room rate plus tax. No shows will also be charged for one night's room rate plus tax.

For group bookings, no fee will be charged if the reservation is cancelled or modified up to 60 days before the date of arrival. If cancelled or modified later, or in the case of no-shows, 90% of the reservation will be charged.

EQUIPMENT RENTALS

Members receive 20% discount on all rentals

High Top Cruiser Tables (4)	40	Flip Chart / White Board	75
Gold Candelabras	40	Easel	20
Gold Accent Charger Plates	4	Pads of Paper & Pens	5

SEE NEXT TWO PAGES FOR AUDIO / VISUAL RENTALS PROVIDED BY OUR IN-HOUSE SUPPLIER EJSE.

AUDIO / VISUAL

MAIN DINING ROOM

SURROUND SOUND PACKAGE	500
- COMES WITH ONE WIRELESS MICROPHONE	
INSTALLED SCREEN AND PROJECTOR PACKAGE	500
- COMES WITH HDMI CABLE TO PATCH IN	
COMBINED SOUND AND SCREEN / PROJECTOR PACKAGE	750

MAIN LOUNGE

SURROUND SOUND PACKAGE	500
- COMES WITH ONE WIRELESS MICROPHONE	
INSTALLED SCREEN AND PROJECTOR PACKAGE	500
- COMES WITH HDMI CABLE TO PATCH IN	
COMBINED SOUND AND SCREEN / PROJECTOR PACKAGE	750

PRESIDENT'S SUITE | FITZGERALD | UPPER CANADA

TV SCREEN PACKAGE	650
- 65" TV ON ROLLING CART WITH HDMI CABLE	

All packages above include an E/SE technician at the start of your event to get you setup, connected and running. Dedicated technicians are available at an additional cost. All prices are per room, per day.

COMMON ADDITIONS TO THE ABOVE PACKAGE

Bose videobar for connection to video conferencing platform of your choice - \$250
U-Shape table power distribution (8 power bars) - \$80

PRESENTATION PACKAGE

AVAILABLE IN MAIN DINING OR MAIN LOUNGE	1750
- 1 INSTALLED SCREEN AND PROJECTOR	
- PATCH INTO INSTALLED 70 VOLT SURROUND SOUND	
- 1 VIDEO SWITCHER	
- 1 PRESENTATION LAPTOP	
- 1 PERFECT CUE SLIDE ADVANCER	
- 2 WIRELESS MICROPHONES	
- 1 TECHNICIAN FOR UP TO 5 HOURS	
* ADD AN ADDITIONAL PRESENTATION LAPTOP	150
* ADD AN ADDITIONAL MICROPHONE	100
* EACH ADDITIONAL HOUR	100

AUDIO / VISUAL

HYBRID MEETING STREAMING PACKAGE

AVAILABLE IN MAIN DINING OR MAIN LOUNGE	2750
- 1 INSTALLED SCREEN AND PROJECTOR	
- PATCH INTO INSTALLED 70 VOLT SURROUND SOUND	
- 1 VIDEO SWITCHER	
- 1 PRESENTATION LAPTOP	
- 1 PERFECT CUE SLIDE ADVANCER	
- 2 WIRELESS MICROPHONES	
- STREAMING LAPTOP WITH AUDIO & VIDEO CAPTURE	
- PTZ CAMERA WITH STAND AND CONTROLLER	
- STREAMED TO VIDEO PLATFORM OF CHOICE: ZOOM OR VIMEO CAN BE PROVIDED BY EJSE	
- 1 TECHNICIAN FOR UP TO 5 HOURS	

MEETING ESSENTIALS

FLIP CHART (PAPER AND MARKERS INCLUDED)	75
PRESENTATION LAPTOP	150
POWERPOINT PRESENTATION REMOTE	100
USB CONFERENCE PHONE	125

STAGING & SOFT GOODS

8x8 STAGE, 8" HEIGHT WITH SKIRTING	1450
12x8 STAGE, 8" HEIGHT WITH SKIRTING	1850
ANY SIZE STAGE IS AVAILABLE	PLEASE CALL
PIPE AND DRAPE (BLACK, GREY, AND WHITE AVAILABLE)	PLEASE CALL

* STAGE PRICING INCLUDES DELIVERY, SETUP, AND TEARDOWN

LIGHTING OPTIONS

STAGE WASH LIGHTING (2 LED LEKOS, 2 STANDS, CONTROLLER)	400
LED UPLIGHTING (8 FIXTURES, STATUS COLOUR)	320
INTELLIGENT MOVING HEAD FIXTURES	PLEASE CALL

* ADDITIONAL TECHNICIAN REQUIRED BASED ON PACKAGE

TECHNICIAN RATES

AUDIO VISUAL TECHNICIAN (HALF DAY - UP TO 5 HOURS)	400
AUDIO VISUAL TECHAN(FULL DAY - UP TO 10 HOURS)	800

* EACH ADDITIONAL HOUR WILL BE BILLED AT \$100/HR

All a la carte pricing is per room, per day.

EJSE is the official in-house audio/visual supplier for The University Club of Toronto.

Any hiring of outside AV providers will be subject to a \$750 buyout fee. Please inquire about any sound, lighting and/or video needs not outlined here.

CONTACT EJSE

(647) 361-6042 | info@ejsestudio.com | www.ejsestudio.com

WINE LIST

Red

JP Azeitao, Portugal, 2018	55
Plan Pegau, France, NV	71
Farnese Sangiovese, Italy, 2021	55
Sterling Vintner's Merlot, California, USA, NV	55
La Colombina Palpito, Tuscany, Italy, 2019	82
JJ Vincent Chateau Fuisse Julienas, Bordeaux, France, 2019	105
Hunter's Pinot Noir, Marlborough, New Zealand, 2020	75
Tornatore Etna Rosso, Sicily, Italy, 2018	98
Henry of Pelham Cabernet Merlot Meritage, Niagara, Ontario, NV	55
Thomas Bachelder les Village Gamay, Niagara, Ontario, 2020	67
Rosemount Diamond Label Shiraz, South Eastern, Australia, 2010	55
Beringer Founders Estate Cabernet Sauvignon, Sonoma, California, NV	55
Firestone Cabernet Sauvignon, Santa Barbara, California, NV	58
Montes Classic Cabernet Sauvignon, Chile, NV	55
Southbrook Framboise, Niagara, Ontario, NV	52
Guido Porro Gianetto, Barolo, Piedmont, Italy, 2017	230
Bodegas Salentein Callia, Malbec, Argentina, 2021	56
Pearce Predhomme, Cinsault Syrah, Stellenbosch, South Africa, 2018	75
Chateau Hauchat, Bordeaux, France, 2018	59

White

William Fevre, Chablis Champs Royaux, Chablis, France, 2018	102
Hunter's, Sauvignon Blanc, Marlborough, New Zealand, 2021	69
Louis Jadot, Bourgogne Chardonnay, Burgundy, France, 2021	90
Folonari, Soave, Veneto, Italy, 2012	55
Loios White or Alandra White, Portugal, 2017	55
Château Haut-Grelot, Sauvignon Sémillon, Bordeaux, France, 2017	63
Butterfield, Bourgogne Blanc, Burgundy, France, 2020	137
Michel Gassier Nostre Pais Blanc Costieres de Nimes, Rhone Valley, France, 2017	74
Henri Bourgeois les Baronnes Sancerre, Loire Valley, France, 2020	106

WINE LIST

White

Colinas do Douro Rabigato, Douro Branco, Douro, Portugal, 2016	82
Tessari, Soave Classico, Douro, Veneto, Italy, 2017	75
Creeside Iconoclast, Sauvignon Blanc Semillon, Niagara, Ontario, 2020	63
Henry of Pelham, Pinot Grigio, Niagara, Ontario, NV	55
Flat Rock, Nadja's Vineyard Riesling, Niagara, Ontario, 2017	66
Cave Spring Vineyards, Estate Riesling, Niagara, Ontario, NV	55
Jean Luc Colombo, Rosé Cape Bleue, Provence, France, 2018	66
Cathedral Cellar, Chardonnay, South Africa, NV	55
Bodegas Casal de Arman, 7 Cupos Ribeiro Blanco, Ribeiro, Spain, 2017	82
Beringer, Chardonnay, Napa Valley, California, NV	75
Badenhorst Secateurs, Chenin Blanc, South Africa, 2017	69

Sparkling - Champagne

Codorniu, Brut Clasico, Cava, Spain, NV	55
Luquet Crémant de Bourgogne, Burgandy, France, NV	96
Villa Sandi, Prosecco DOC, Veneto, Italy, NV	55
Veuve Clicquot, Brut Champagne, Champagne, France, NV	200
Pol Roger, Champagne, Champagne, France, NV	218
Moët & Chandon, Imperial Brut, Champagne, France, NV	213

Prices are subject to change based on fluctuations from the LCBO.

Prices subject to a facilities charge and HST.

If you wish to bring your own wine, you can do so on the day of the event for a corkage fee of \$25 + HST per 750ml bottle.

BAR PRICING

Beer

Beer (Domestic)	8.00
Mill Street Organic	10.00
Guinness	10.00
Becks	10.00
Stella	10.00
Specialty	10.00
Heineken	10.00
Steam Whistle	10.00
Upper Canada	8.00
Non-Alcoholic Beer	8.00

Aperitifs

Campari	7.00
Dubonnet (Red & White)	6.00
Martini White - Dry	6.00
Martini Rossi - Sweet Vermouth	6.00

Cocktails

Martini - Regular	12.00
Negroni - Pre-mixed	12.00
Mixed Cocktails - 2 Liquors +	15.00

Bourbon & Mash

Jack Daniel's	7.50
Maker's Mark Kentucky Bourbon	9.38
Woodford Reserve Distiller's Select	9.40
Wild Turkey 81 Proof Kentucky Bourbon	7.50

Brandy / Cognac / Armagnac

Napoleon VSOP - Bar	7.50
Calvados	9.50
de Montal VSOP Armagnac	9.50

Courvoisier VSOP	13.00
Maxime Trijol XO Cognac	15.00
Remy Martin VSOP	13.00
Hine VSOP Cognac	12.00
Hine Rare Cognac	13.00

Gin

Gordons-Bar 40oz	7.50
Beefeater	7.50
Bombay Sapphire	7.50
Tanqueray	7.50
Hendricks	9.00
Ungava Canadian Gin	8.50

Irish Whiskey

Bushmills	9.38
Jameson	8.50
Red Breast 12 Year	13.00
Tullamore Dew	7.00

Rum

Mount Gay	7.50
Appleton Estate Rare Dark Rum 12 Year	
Bacardi White	8.50
Sailor Jerry Spiced Navy Rum	7.50

Canadian Rye Whisky

Seagrams VO	7.50
Crown Royal	7.50
Pike Creek Double Barreled Canadian	9.40
Proof	9.40
Spicebox	9.40
Wisers Special Blend	7.50

BAR PRICING

Canadian Rye Whisky

Lot 40 Single Copper Pot	9.40
Nutty Bar Whiskey	9.40

Scotch

Teachers	6.88
Ardbeg 10 Year Islay	17.50
Ballantines	7.50
Ballantines 17 Year	17.50
Balvenie 12 Year	22.50
Bells	7.50
Dewars White	7.50
Famous Grouse	7.50
J&B Rare	7.50
Johnny Walker Red	7.50
Auchentoshan 12 Year	12.50
Chivas Regal 12 Year	12.50
Dalwhinnie 15 Year	18.75
Glenfiddich 12 Year	13.75
Glenlivet 12 Year	12.50
Glenmorangie Original Single Malt	13.75
Johnny Walker Black 12 Year	12.50
Lagavulin - 16 Year	22.50
Laphroaig 10 Year	17.50
Highland Park 18 Year	28.75
Macallan 12 Year Double Cask	22.50
Talisker 10 Year	17.50
Oban 14 Year	20.00

Vodka

Tito's	7.50
Belvedere Vodka	9.50
Grey Goose	9.50
Iceberg	7.50
Smirnoff	7.50

Tequila

Espolon/Sauza	8.75
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Sherry

Harveys Bristol Cream	6.00
Dry Sack	6.00
Gonzalez Tio Pepe	6.00
Del Duque Very Old Amontillado	11.00
Gonzalez Byass Elegante Cream	6.00
Lustau Jarana Solera Light Fino Sherry	6.00
Juncal Manzanilla	6.00
Burdon Manzanilla	6.00
Lustau Manzanilla Papirusa Very Dry	10.00
La Guita Manzanilla Very Dry	6.00
Deliciosa en Rama Manzanilla	8.00
El Maestro Sierra Oloroso 15 Year	6.00
Gonzalez Byass Med Dry Oloroso Nutty	
Solera	6.00
Osborne Santa Maria	6.00
Lustau Palo Cortado Peninsula	14.00
Lustau Almacenista Fino desl Puerto	
Obregon	6.00
Noe Ximenez Special Old	14.00

Liquers

Absinthe	15.00
Amaretto	10.00
Berentzon Apfelkorn	10.00
Anisette	10.00
Apricot Brandy	10.00
Baileys	10.00
Chambord Royale	12.00
Chartreuse	12.00
Creme de Cacao Dark	10.00
Creme de Cassis	10.00
Elderflower - St.Germain	8.50
King's Ginger Liqueur	9.50
Galliano Vanilla	7.00

BAR PRICING

Liquers

Goldschlager	7.50
Frangelico	7.50
Irish Mist (13oz)	7.50
Jagermeister	7.50
Kahlua	7.50
Limoncello	7.50
Lychee Liqueur	7.50
Maraschino Excelsior	7.50
Melon Liqueur	7.50
Peach Schnapps	7.50

Pimms

Southern Comfort	7.50
Benedictine	7.50
Cointreau	7.50
Drambuie	8.75
Grand Marnier	8.75

Pernod	7.50
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Prices are subject to change based on fluctuations from the LCBO.
Prices subject to a facilities charge and HST.

PARTNERS

The University Club of Toronto is proud to partner with the following preferred vendors...

Coffee provided by:



Audio / visual services provided by:



