



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.

Twelve convenient suites are available for out-of-town guests.

Let us put your mind at ease...

Our in-house events team would be happy to answer any questions you may have.

Simply contact [weddings@uclubtoronto.com](mailto:weddings@uclubtoronto.com).



# 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

2026

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

Fees are inclusive of venue rental, tables, chairs, cutlery, crockery, glassware, standard white linen and service staff.

| SATURDAY                 |                         |                              |
|--------------------------|-------------------------|------------------------------|
| VENUE                    | FULL DAY<br>12PM - 12AM | FOOD AND BEVERAGE<br>MINIMUM |
| LIBRARY + BALLROOM       | \$9,900                 | \$8,500                      |
| FULL VENUE BUY OUT       | \$18,000                | \$8,500                      |
| MONDAY - FRIDAY & SUNDAY |                         |                              |
| LIBRARY                  | \$6,500                 | \$8,500                      |
| BALLROOM                 | \$6,500                 | \$8,500                      |
| LIBRARY + BALLROOM       | \$8,900                 | \$8,500                      |
| FULL VENUE BUY OUT       | \$13,000                | \$8,500                      |

PLEASE NOTE: Holidays are subject to additional labour charges. A 20% discount is available on room rentals from December to April, with the exception of December 23 to January 2.





## LET'S TALK FOOD

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

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

# HORS D'OEUVRES

Menus may change seasonally to ensure ingredients are fresh and sourced locally where possible.  
Pricing is per piece. Complete pricing of your unique menu selections will be prepared by our events department.

## MEAT & SEAFOOD | 7

Smoked trout with blini, fried caper and crème fraîche  
Southwest chicken slider, goat cheese, avocado mousse  
Chorizo and shallot tortilla crisps  
Crab fritter with mango chili sauce  
Buttermilk fried oyster, wasabi tobiko  
Cajun shrimp cucumber bite  
Seared scallop with roasted pepper sauce  
Duck prosciutto, mascarpone, fig on grilled crostini  
Filet mignon wrapped in bacon bite  
Beef tartare, Belgian endive

## VEGETARIAN | 6

Compressed watermelon with feta and mint  
Pear, blue cheese and walnut crostini  
Mushroom arancini  
Wonton bites, shiitake mushroom, carrots and red cabbage slaw  
Mushroom duxelle quiche  
Grilled polenta cake, roasted pepper salsa  
Jalapeño potato latkes, horseradish crema  
Sundried tomato, feta cheese, spinach phyllo cup  
Fig and blue cheese puff pastry  
Whipped goat cheese, confit tomato, black olive tapenade tart  
Gougeres-gruyere cheese

## VEGAN | 6

Vegan cheese and spinach spanokipita  
Roasted butternut squash and apple shot  
Golden beet and ginger shot  
Rice paper rolls (cabbage, carrot, scallion, pickled ginger, soya sauce, red onion)  
Spinach artichoke stuffed mushrooms  
Lentil stuffed mini peppers  
Risotto cake bite, forest mushrooms, fontina cheese

# APPETIZERS

## MEAT | 30

Trio of crab cakes with chipotle drizzle  
Lamb chop, potato dauphinoise, asparagus spears, rosemary jus  
Grilled quail with soft polenta and roasted brussels sprouts  
Shrimp cocktail with tangy dipping sauce  
Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini  
Crab brûlée, gruyere cheese topping  
Wagyu sliders, pickle, tomato jam, aged cheddar  
Beef short rib, potato gnocchi, goat cheese cream sauce, blistered tomatoes

## VEGETARIAN | 25

Forest mushroom and ricotta raviolo, charred grape tomatoes, scallion, extra virgin olive oil  
Tomato tartare, tomato water, basil oil, fresh basil, avocado crema  
Organic spring salad with goat cheese, candied pecans, scallions, balsamic dressing  
Three cheese cannelloni, rose sauce, grana padano  
Blonde frisée, strawberry vinaigrette, farro, mint, shaved fennel, red onion  
Beet napoleon, parmesan crisp, goat cheese, toasted walnuts, pink grapefruit  
Burrata salad

## SOUPS | 18

Lobster bisque  
Roasted pepper and tomato  
Butternut squash and apple with maple foam  
Minestrone  
Roasted leek and potato

# MAIN COURSES

## LAND & AIR | 77

Slow roasted herb prime rib  
48-hour brined chicken royale with aged cheddar cheese, dried cherries, baby spinach  
Berkshire pork tenderloin, maple mustard glaze  
Pan-seared muscovy duck breast with orange glaze  
Grilled 30-day aged New York striploin with green peppercorn and brandy sauce  
Rosemary braised lamb shank  
Roasted rack of lamb with dijon honey sunflower seed crust

## OCEAN | 69

Oven roasted pistachio crusted halibut  
Seared big eye ahi tuna with peppercorn crust  
Seared salmon with dijon crust and almonds  
Seared diver scallops with potato corn chowder  
Miso black cod, shanghai bok choy, shiitake mushrooms

## EARTH | 50

Orecchiette pasta with sundried tomatoes, black olives, pesto and burrata  
Caramelized leek tart with fresh herbs  
Mushroom wellington with baby spinach, gruyere cheese  
Cauliflower steak, saffron cauliflower sauce, grilled asparagus, forest mushrooms (v)  
Chickpea and zucchini curry with basmati rice (v)

## SIDE COMPLIMENTS

All dishes are served with seasonal vegetables and choice of starch (roasted garlic whipped potatoes or roasted herb fingerling potatoes) or wild rice.



## INTERMEZZO

### SORBETS | 7

Champagne sorbet  
Lime sorbet with tequila  
Lemon sorbet with vodka  
(non-alcoholic option available)

## DESSERTS

### CAKES & PASTRIES | 22

Blueberry lemon meringue tart  
Lavender panna cotta  
Maple syrup crème brûlée  
Chocolate pots de crème  
Chocolate gâteau with buttercream filling and chocolate ganache  
Strawberry shortcake  
Sticky toffee pudding with vanilla ice cream  
Chocolate swirl cheesecake

### ICE CREAMS & SORBETS | 18

Salted caramel, strawberry, chocolate, vanilla bean, lemon, mango, raspberry, passionfruit

## KIDS MENU

AGE 12 & UNDER | 30

### APPETIZER

Spring rolls with plum sauce  
Caesar salad

### MAIN

Chicken fingers and fries  
Pepperoni pizza  
Mac and cheese

### DESSERT

Chocolate brownie with ice cream

## LATE NIGHT

Priced per person unless otherwise noted.

### SAVORY

Poutine | 7  
Wagyu beef slider | 7  
Potato and cheddar perogies | 8  
French fries with dipping sauces | 5  
Mini beer battered fish and chips | 15  
Lobster mac and cheese | 18  
Vegetarian or meat pizza (12 slices) | 30

### SWEET

Candy station - 0-50 guests | 500  
Candy station - 50-100 guests | 1000  
Assorted mini desserts | 8

The background of the entire page is a close-up photograph of several wine corks. The corks are light brown and textured, with some showing signs of wear and small holes. They are arranged in a vertical line, with some corks partially overlapping others. The text 'BLACK STALLION' and 'ESTATE WINERY' is visible on some of the corks, along with a small logo of a horse. The lighting is soft, creating a warm and rustic atmosphere.

## BAR & CONSUMPTION

All beverages are charged based on consumption.  
Bar is customizable; selection of liquor and wine.  
Holidays are subject to an additional labour charge.  
In-house Sommelier is available to curate wine selections.  
A corkage fee of 35 will be applied  
per 750ml bottle of outside wine.

Please inquire for a complete bar list. Our Events team  
would be happy to provide an estimate based on your  
preferred beverage selection.



# ACCOMMODATIONS

| 12 GUEST SUITES AVAILABLE |          |           |             |          |
|---------------------------|----------|-----------|-------------|----------|
|                           | TWIN (1) | QUEEN (7) | JR KING (2) | KING (2) |
| UCT MEMBER RATE           | 250      | 250       | 275         | 300      |
| RECIPROCAL / GUEST RATE   | 310      | 310       | 335         | 360      |

Subject to change. Rates are subject to applicable taxes (13% HST, 6% MAT).  
Discount of 10% when booking all 12 rooms.

## 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.





## IN-HOUSE RENTALS

450 | Dance Floor (Ballroom Only)  
40 | Cocktail Table(s)  
30 | Wooden Easel(s)

500 | Piano  
4 | Charger Plates  
40 | Candelabras

## PREFERRED VENDORS

### OFFICIANT

Bow Tied With Love  
Heather & Matthew MacArthur  
[www.bowtiedwithlove.ca](http://www.bowtiedwithlove.ca)

### FLORIST

MacRose Design Co.  
Emily MacLellan  
[www.macrosedesign.com](http://www.macrosedesign.com)

### RENTALS

Element Event Solutions  
Lee Ann Tait  
[www.elementeventscanada.com](http://www.elementeventscanada.com)

### A/V & DJ SERVICES

EJ Entertainment  
Richard Beer  
[rich@ejentertainment.net](mailto:rich@ejentertainment.net)

### PIANIST

Alisa Gayle-Deutsch  
Please inquire with a member  
of our Events team to book.

### PHOTOGRAPHER

Darlene Webb  
[www.djwebbphotography.com](http://www.djwebbphotography.com)

## PREFERRED PLANNER

### PIPPA GIRLING

Owner & Certified Lead Wedding Coordinator  
[pippa@plannedbypippa.com](mailto:pippa@plannedbypippa.com)  
[www.plannedbypippa.com](http://www.plannedbypippa.com)

### OPTION 1 | MONTH OF COORDINATION

PRICING FROM \$2,700

- Consultation 6-8 weeks prior to the wedding
- Logistics and itinerary planning/creation
- Ongoing phone and email support
- Automated reminders / tips starting at 150 days out from your wedding date
- Attend and direct ceremony rehearsal
- One lead planner and one assistant for wedding day
- Oversight of deliveries / vendor setup
- Limited personal decor set-up assistance
- Oversight of wedding day timeline
- Handle any and all client or vendor inquiries

### OPTION 2 | FULL PLANNING

PRICING FROM \$7,000

- Professional input for all wedding-related inquiries
- 1-2 virtual meetings per month (as needed)
- Prepare and maintain planning schedule
- Research, suggest and negotiate vendors
- Attend meetings/calls as needed
- Comprehensive design service includes:
  - Three meetings
  - Three qualified vendor quotes
- Logistics and itinerary planning
- Ongoing email and phone support
- Attend and direct ceremony rehearsal
- One lead planner and one assistant for wedding day
- Oversight of deliveries and vendor setup
- Limited personal decor set-up assistance
- Oversight of wedding day timeline
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