



CORPORATE EVENTS

ROOM RENTAL | GUEST RATES

MONDAY - FRIDAY					
VENUE	CAPACITY SEATED	CAPACITY STANDING	HALF DAY	FULL DAY	MINIMUM SPEND
EASTERN, UPPER, LOWER	6-8	-	120	200	0
PRESIDENT'S SUITE	22	35	500	750	65
MAIN LOUNGE	70	100	1,800	2,500	65
LIBRARY	40	75	2,400	3,000	75
LIBRARY ANNEX	22	30	500	600	65
BALLROOM	120	150	2,200	3,300	75
FULL VENUE BUYOUT	-	-	8,000	10,000	135
SATURDAY - SUNDAY					
MAIN LOUNGE	-	-	2,500	3,500	7,900
LIBRARY	-	-	5,500	6,000	7,900
BALLROOM	-	-	3,000	4,000	7,900
FULL VENUE BUYOUT	-	-	12,000	14,000	7,900

PLEASE NOTE: Holidays are subject to additional labour charges.

Full venue buyouts exclude the main floor bar.

A half day is defined as 8:00am to 3:00pm or from 5:00pm to 11:00pm.

A full day is defined as 8:00am to 11:00pm.

Weekday minimum spend is per person.

ROOM RENTAL | MEMBER RATES

MONDAY - FRIDAY					
VENUE	CAPACITY SEATED	CAPACITY STANDING	HALF DAY	FULL DAY	MINIMUM SPEND
EASTERN, UPPER, LOWER	6-8	-	0	0	0
PRESIDENT'S SUITE	22	35	300	400	65
MAIN LOUNGE	70	100	1,200	1,600	65
LIBRARY	40	75	1,500	1,800	75
LIBRARY ANNEX	22	30	300	480	65
BALLROOM	120	150	1,440	1,760	75
FULL VENUE BUYOUT	-	-	4,640	6,800	135
SATURDAY - SUNDAY					
MAIN LOUNGE	-	-	2,000	2,500	7,900
LIBRARY	-	-	2,500	2,800	7,900
BALLROOM	-	-	2,400	2,800	7,900
FULL VENUE BUYOUT	-	-	6,500	8,400	7,900

PLEASE NOTE: Holidays are subject to additional labour charges.

Full venue buyouts exclude the main floor bar.

A half day is defined as 8:00am to 3:00pm or from 5:00pm to 11:00pm.

A full day is defined as 8:00am to 11:00pm.

Weekday minimum spend is per person.



BREAKFAST BUFFETS

Priced per person.

All breakfast selections include Mos Mos coffee, tea, sliced fresh fruit, berries, and fresh juices.

Fresh Start | 32

Assorted freshly baked croissants and muffins
Butter, jams and marmalade
Individual granola parfait, fruit compote, honey yogurt
Sliced banana bread

Hot Breakfast | 36

Assorted freshly baked croissants and muffins
Butter, jams and marmalade
Scrambled eggs, home-fried potatoes, bacon, turkey sausages and baked beans

Breakfast Sandwiches | 26

Minimum requirement of 12 people.

Your choice of English muffin, bagel, croissant or gluten-free bread

Select three (3) from the list below:

Smoked salmon, cream cheese, capers, and red onion
Arugula, egg, aged cheddar, tomato, and bacon
Ham, arugula, mozzarella, and tomato
Hashbrown, avocado, tomato, and arugula (VG)
Bacon, lettuce, and tomato

MEETING BREAKS

Power Break | 22

Homemade energy balls, granola bars, trail mix,
mixed berries, freshly brewed regular and
decaffeinated Mos Mos coffee and a selection of
herbal teas

Coffee Break | 18

Assorted freshly baked cookies, shortbread cookies,
biscotti, freshly brewed regular and decaffeinated
Mos Mos coffee and a selection of herbal teas

Nuts & Chips | 20

Mixed deluxe nuts, plain and salt and vinegar potato chips, tortilla chips with salsa, pretzels

All Day Tea & Coffee | 7.50

All food & beverage prices are subject to a 22% facilities fee (20% for Members) and 13% HST.

PLATED LUNCH SELECTIONS

Priced per person.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan options available upon request.

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

PRIX FIXE LUNCH | 75

Please select the same appetizer, entrée, and dessert for all guests.

An additional choice per course is available at 5 per person.

The club can offer up to two (2) choices, per course.

Appetizer

Soup du jour (V)

Baby arugula salad, fig, goat cheese, candied pecans, balsamic dressing (V)

Caprese salad with bocconcini (V)

Beef short rib, potato gnocchi, goat cheese cream sauce, blistered tomatoes

Entrée

Ontario pickerel, lemon beurre blanc, French beans, roasted herb fingerling potatoes

48-hour chicken supreme and truffle farce with forest mushroom jus

Cheese tortellini, grape tomatoes, forest mushrooms, baby spinach, rosé sauce (V)

Steak frites, 6 oz flat iron steak, green peppercorn sauce

Dessert

Maple syrup pudding

Chocolate raspberry tart

Strawberry shortcake

Trio of sorbets (VG)



LUNCH BUFFET SELECTIONS

Priced per person.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan.

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

COLD WORKING LUNCH BUFFET | 75

Salads

Please select two of the following:

- Organic spring salad with a choice of vinaigrette and garnish (VG) (GF)
- Club caesar salad with house cured and smoked bacon, grana padano
- Bean salad trio with cilantro, lime, chipotle, roasted corn, pepper (VG) (GF)
- Fingerling potato salad, red onion, dill pickle, grainy mustard (V)
- Waldorf salad with apples, red grapes, toasted pecans, aged cheddar, celery and honey lemon dressing (V) (GF)

Assorted Mini Sandwiches

Please select any four:

- Chicken salad with walnuts, grapes, celery, baby gem lettuce on a brioche bun
- Smoked salmon with dill cream cheese, shaved red onions, and capers on rye
- Buttermilk chicken slider with pickles and coleslaw on a brioche bun
- Open face chimichurri flank steak sandwich with horseradish aioli, caramelized shallots and oven roasted tomatoes on grilled baguette
- Chickpea salad, red cabbage coleslaw with tahini in a wrap (V)
- Grilled zucchini, pepper, eggplant and pesto, baby arugula on focaccia (V)
- Prosciutto, tomato, halloumi, grilled eggplant, baby spinach on focaccia

Sweet Table

Seasonal fruit

- Assortment of squares, pastries, brownies, and cookies

HOT WORKING LUNCH BUFFET | 75

Soup du jour (V)

Salads

Please select two of the following:

- Organic spring salad with a choice of vinaigrette and garnish (VG) (GF)
- Club caesar salad with house cured and smoked bacon, grana padano
- Greek salad with black olives, feta cheese, and lemon oregano vinaigrette (V) (GF)
- Grilled vegetable salad with a caramelized shallot dressing (V) (GF)
- Mediterranean crunch salad with garbanzo beans, cucumber, broccoli, grape tomatoes, chopped kale, red onion, kalamata olives with red wine-thyme vinaigrette (VG) (GF)

Entrées

Please select any two or add a third option at \$5 person

- Ginger and soya glazed salmon
- Slow roasted herbed beef with horseradish and gravy
- Pan roasted lemon and caper halibut
- Chicken picatta with white wine, lemon, capers, and fresh parsley
- Chickpea and tofu curry (VG) (GF)

Buffets include seasonal vegetables and your choice of one grain:
Quinoa | Orzo | Basmati rice

Sweet Table

Seasonal fruit

- Assortment of squares, pastries, brownies, and cookies

RECEPTIONS

HORS D'OEUVRES

Priced per piece, unless otherwise stated.

Vegetarian | 5

- Compressed watermelon with feta and mint
- Pear, blue cheese and walnut crostini
- Mushroom arancini
- Wonton bites, shiitake mushroom, slaw
- Mushroom duxelles quiche
- Veggie BLT (beet, arugula, tomato) with herb goat cheese on a slider bun
- Jalapeño potato latkes, horseradish crema
- Blueberry goat cheese flatbread
- Whipped goat cheese, confit tomato, black olive tapenade tart
- Gougeres-gruyère cheese

Vegan | 5

- Vegan cheese and spinach spanokipita
- Roasted butternut squash and apple shot
- Vegan rice paper rolls
- Spinach artichoke stuffed mushrooms

Meat | 7

- Mini meatballs in a Jack Daniel's barbecue sauce
- Seared beef on crostini with dill sour cream
- Buttermilk fried chicken slider with sriracha aioli
- Wagyu beef sliders, brie cheese and forest mushrooms
- Lamb kabob with mint and cumin yogurt
- Duck confit and lingonberry jam on a sweet potato chip
- Bacon wrapped filet mignon bite

Fish & Seafood | 7

- Smoked salmon rice paper roll with shaved vegetables and pickled ginger
- Louisiana crab cake with sriracha aioli
- Tuna tartare on potato chip with wasabi tobiko
- Shrimp dumpling
- Smoked trout with capers and crème fraîche
- Seared diver scallop with roasted red pepper purée
- Cajun shrimp cucumber bite

PLATTERS

Canadian and Imported Cheese Platter | 180

Serves 10 people

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

Charcuterie Platter | 180

Serves 10 people

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

Sliced Seasonal Fruit Platter | 150

Serves 10 people

Vegetable Crudité and Dip Platter | 130

Serves 10 people



DINNER BUFFET SELECTIONS

Priced per person. Minimum of 12 people required.

(V) Vegetarian. (GF) Gluten-Free. (VG) Vegan.

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

110

Soup du jour (V)

Salads

Please select two of the following:

Club caesar salad with house cured and smoked bacon, grana padano

Organic spring salad with choice of vinaigrette and garnish (VG) (GF)

Fusilli pasta salad with mixed vegetables and sundried tomato dressing (V)

Cous cous with diced cucumber, tomato, olives, feta cheese & citrus vinaigrette (V)

Entrées

Please select any two or add a third option at \$5 person

Salmon filet with dijon and shaved almonds (GF)

Roast beef with fresh horseradish (GF)

Chicken scaloppini with white wine mushroom sauce (GF)

Butter chicken with naan

Mushroom risotto with scallions and grape tomatoes (V)

Eggplant parmesan with marinara sauce (V)

Buffets include seasonal vegetables

and your choice of one grain:

Quinoa | Orzo | Basmati rice

Sweet Table

Seasonal fruit

Assortment of squares, pastries,
brownies, and cookies

PLATED DINNER SELECTIONS

Priced per person. All meals must be pre-selected.

For parties of 40 or more, 10 per person for choice day of. For parties under 40 guests, 5 per person for choice day of.

TIER A	TIER B	TIER C
95	110	130
CHOICE OF: 1 APPETIZER 1 MEAT/FISH ENTRÉE 1 VEGETARIAN ENTRÉE 1 DESSERT COFFEE & TEA SERVICE	CHOICE OF: 1 APPETIZERS 2 MEAT/FISH ENTRÉES 1 VEGETARIAN ENTRÉE 1 DESSERT COFFEE & TEA SERVICE	CHOICE OF: 2 APPETIZERS 2 MEAT/FISH ENTRÉES 1 VEGETARIAN ENTRÉE 2 DESSERTS COFFEE & TEA SERVICE

APPETIZERS

- Brie and caramelized onion tart (V)
- Orecchiette, roasted peppers, leeks, baby spinach tossed in a pomodoro sauce (V)
- Crab cakes with mango salsa
- Tomato and basil soup with fresh basil oil (VG)
- Lobster bisque with seared bay scallops
- Butternut squash and apple soup (VG)
- Wedge salad, bacon, candied pecans, roasted grape tomatoes, buttermilk dressing
- Baby spinach salad, feta, strawberries, roasted walnuts, walnut dressing (V)

ENTRÉES

Vegetarian

- Sweet potato medallions, marinated tofu, asparagus, celery root purée (VG)(GF)
- Butternut squash agnolotti, toasted walnuts, baby spinach, tossed in brown butter

Poultry

- served with sweet potato purée, sugar snap peas, grilled peppers, and brussels sprouts
- Capon breast filled with brie cheese, spinach, and dried apricots (GF)
- Roasted piri-piri chicken
- Lemon and thyme chicken breast and leg

ENTRÉES (CONTINUED)

Angus Beef

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

- Grilled New York striploin with sautéed forest mushrooms (GF)

- Beef Wellington with prosciutto, mushrooms and fresh thyme

Lamb

- served with smashed potatoes, beets, French beans, and broccolini
- Rack of lamb with sunflower dijon honey crust
- Pan-seared lamb loin with chimichurri sauce (GF)

Fish & Seafood

served with couscous, zucchini, grape tomatoes, and peppers

- Lemon and black pepper salmon

- Brown butter branzino with capers and grape tomatoes

- Miso glazed cod

- Halibut filet with cashew crust

DESSERTS

- Lemon and blueberry tart

- Double layer decadent chocolate cake

- Bailey's crème brûlée

- Tiramisu

- Trio of sorbets (VG)



ACCOMMODATIONS

12 GUEST SUITES AVAILABLE				
	TWIN (1)	QUEEN (7)	JR KING (2)	KING (2)
UCT MEMBER RATE	260	260	275	310
RECIPROCAL / GUEST RATE	320	320	345	370

Subject to change. Rates are subject to applicable taxes (13% HST, 8.5% MAT).

6 hotel rooms will be put on hold for your party at the time of your booking.

Discount of 10% when booking all 12 rooms.

CANCELLATION POLICY

There is a strict cancellation policy on all overnight rooms. Cancellations must be received by 3:00pm (local time) at least two days prior to the date of arrival. Any cancellations made within 48 hours of arrival will be subject to a one-night charge. The same charge will apply to members or to guests who fail to arrive. Should you cancel your reservation, please be sure to obtain the cancellation number provided by Club personnel.

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.



AUDIO / VISUAL

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. All bookings for A/V are to be made directly with EJSE. Please inquire about any sound, lighting and/or video needs not outlined here. All a la carte pricing below is per room, per day.

LIBRARY

AUDIO PACKAGE	200
- Comes with one wireless microphone	

BALLROOM | MAIN LOUNGE

AUDIO PACKAGE	250
- Comes with one wireless microphone	
INSTALLED SCREEN AND PROJECTOR PACKAGE	500
- Comes with HDMI cable to patch in	
- Includes an EJSE technician at the start of your event to get you up and running	

UPPER / LOWER CANADA | ANNEX

65" TV SCREEN PACKAGE	200
- Screen comes on rolling cart with HDMI cable	
85" TV SCREEN PACKAGE	300
- Screen comes on rolling cart with HDMI cable	

PRESIDENT'S SUITE

INSTALLED 85" TV	200
- Built-in with HDMI cable	

ADDITIONS

VIDEOBAR	250
- Bose videobar for connection to video conferencing platform of your choice	
TECHNICIAN	90 / HR
- Dedicated audio visual technician (minimum of 3 hours required)	
- Technician for set up only	Please inquire
EQUIPMENT RENTALS	
- Podium	75
- Small stage - starting at 4'x4' with 8" riser	Please inquire

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

IN-HOUSE RENTALS

High top cruiser tables	40
Gold candelabras	40
Gold accent charger plates	4
Flip chart / white board	75
Easel	20
Pads of paper and pens	5





The University Club of Toronto