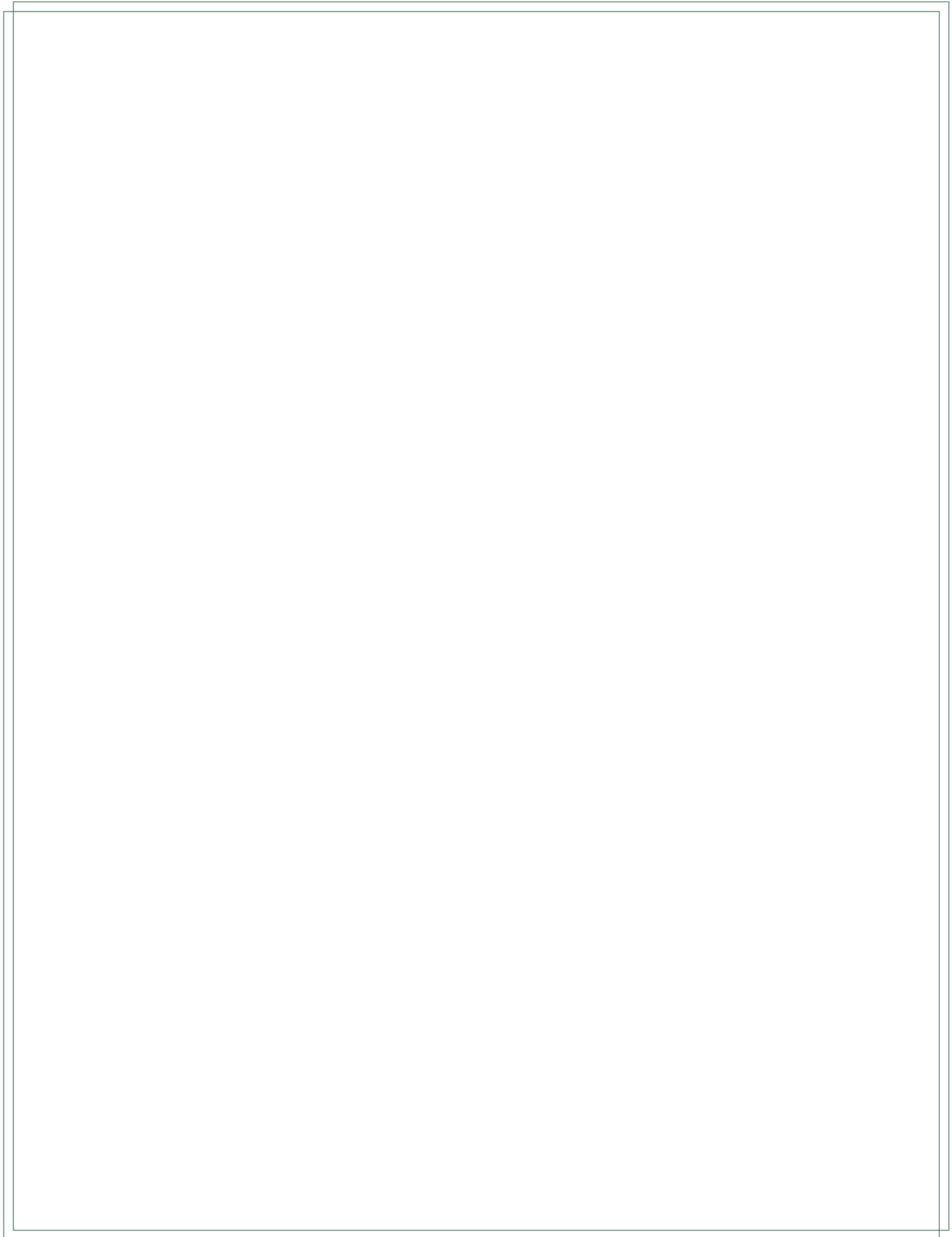




WEDDINGS



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, and twelve convenient suites are available for out-of-town guests.

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.



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
or visit www.universitycluboftoronto.com



ELEGANT EVENT SPACES

2027

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

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

SATURDAY		
VENUE	FULL DAY 12PM - 12AM	FOOD AND BEVERAGE MINIMUM
LIBRARY + BALLROOM	\$10,500	\$8,500
FULL VENUE BUY OUT	\$18,000	\$8,500
MONDAY - FRIDAY & SUNDAY		
LIBRARY	\$7,500	\$8,500
BALLROOM	\$7,500	\$8,500
LIBRARY + BALLROOM	\$9,500	\$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.





FLAVOURFUL FARE

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

All food and beverage prices are subject to a 22% facilities fee (20% for UCT
Members) and 13% HST. Service staff is included in the cost noted below.

ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED		
TIER A	TIER B	TIER C
\$165	\$190	\$215
INCLUDES: 3 PIECES OF ANY 3 HORS D'OEUVRES PER PERSON CHOICE OF: 1 APPETIZER 1 MEAT ENTRÉE 1 VEGETARIAN ENTRÉE 1 DESSERT COFFEE & TEA SERVICE	INCLUDES: 4 PIECES OF ANY 4 HORS D'OEUVRES PER PERSON CHOICE OF: 2 APPETIZERS 2 MEAT ENTRÉES 1 VEGETARIAN ENTRÉE 1 DESSERT COFFEE & TEA SERVICE	INCLUDES: 6 PIECES OF ANY 6 HORS D'OEUVRES PER PERSON CHOICE OF: 2 APPETIZERS 3 MEAT ENTRÉES 1 VEGETARIAN ENTRÉE 2 DESSERTS COFFEE & TEA SERVICE

HORS D'OEUVRES

Menus may change seasonally to ensure ingredients are fresh and sourced locally where possible.

MEAT & SEAFOOD

Smoked trout with blini, fried caper and crème fraîche
Southwest chicken slider, goat cheese, avocado mousse
Cajun shrimp cucumber bite
Seared scallop with roasted pepper sauce
Duck prosciutto, mascarpone, fig on toasted crostini
Filet mignon wrapped in bacon bite
Wagyu beef sliders, brie cheese and forest mushrooms

VEGETARIAN

Compressed watermelon with feta and mint
Pear, blue cheese and walnut crostini
Mushroom arancini
Sundried tomato, feta cheese, spinach phyllo cup
Fig and brie puff pastry
Whipped goat cheese, confit tomato, black olive tapenade tart
Gougeres-gruyère cheese

VEGAN

Vegan cheese and spinach spanokipita
Roasted butternut squash and apple shot
Rice paper rolls (cabbage, carrot, scallion, pickled ginger, soya sauce, red onion)
Spinach artichoke stuffed mushrooms
Wonton bites, shiitake mushroom, carrots and red cabbage slaw

APPETIZERS

MEAT

Trio of crab cakes with chipotle drizzle
Lamb chop, potato dauphinoise, asparagus spears, rosemary jus
Grilled quail with soft polenta and roasted brussels sprouts
Antipasto plate, with grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini
Crab brûlée, gruyère cheese topping
Beef short rib, potato gnocchi, goat cheese cream sauce, blistered tomatoes

VEGETARIAN

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
Blonde frisée, strawberry vinaigrette, farro, mint, shaved fennel, red onion
Beet napoleon, parmesan crisp, goat cheese, toasted walnuts, pink grapefruit
Burrata, heirloom tomatoes, basil, balsamic, olive oil

SOUPS

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

MAIN COURSES

LAND & AIR

Slow roasted herb prime rib (10 oz)
48-hour brined chicken royale with brie cheese, dried apricots, baby spinach
Pan-seared muscovy duck breast with orange glaze
Grilled 30-day aged New York striploin with green peppercorn and brandy sauce (10 oz)
Rosemary braised lamb shank
Roasted rack of lamb with dijon honey sunflower seed crust

OCEAN

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

Penne pasta with roasted peppers, asparagus, mushrooms, pesto olive oil
Mushroom wellington with baby spinach, gruyère cheese
Cauliflower steak, saffron cauliflower sauce, grilled asparagus, forest mushrooms (v)

SIDE COMPLIMENTS

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

DESSERTS

Blueberry lemon meringue tart

Bailey's crème brûlée

Classic tiramisu

Chocolate pots de crème

Chocolate gateau with buttercream filling and chocolate ganache

Strawberry shortcake

Sticky toffee pudding with vanilla ice cream

Chocolate swirl cheesecake

Trio of sorbets (VG) (GF)



KIDS MENU

AGE 12 & UNDER | 45 PER CHILD

Please select one appetizer, one entrée, and one dessert for all children in your party.

APPETIZER

Spring rolls with plum sauce
Caesar salad

MAIN

Chicken fingers and fries
Cheese or pepperoni pizza
Penne with tomato basil sauce
Mac and cheese

DESSERT

Chocolate brownie with ice cream
Fruit sorbet with fresh berries

ADD-ON OPTIONS

INTERMEZZO SORBETS

Champagne sorbet | 7
Lemon sorbet (non-alcoholic) | 7

LATE NIGHT

French fries with dipping sauces | 5
Poutine | 7
Wagyu beef slider | 7
Popcorn | 7
Potato and cheddar perogies | 8
Chicken fingers | 8
Ramen station | 15
Vegetarian or meat pizza (12 slices) | 30
Sweet table | 14



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.

Our 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)
2026 UCT MEMBER RATE	260	260	285	310
2026 RECIPROCAL / GUEST RATE	320	320	345	370

Rates are current at the time of publication and are subject to change without notice.
Please inquire to confirm pricing for your event dates.
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. Cancellation 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.





IN-HOUSE RENTALS

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

500 | Piano
40 | Candelabras

PREFERRED VENDORS

OFFICIANT

Bow Tied With Love
Heather & Matthew MacArthur
www.bowtiedwithlove.ca

FLORIST

MacRose Design Co.
Emily MacLellan
www.macrosedesign.com

RENTALS

Element Event Solutions
Lee Ann Tait
www.elementeventscanada.com

A/V & DJ SERVICES

EJ Entertainment
Richard Beer
rich@ejentertainment.net

PIANIST

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

PHOTOGRAPHER

Darlene Webb
www.djwebbphotography.com

PREFERRED PLANNER

PIPPA GIRLING

Owner & Certified Lead Wedding Coordinator
pippa@plannedbypippa.com
www.plannedbypippa.com

OPTION 1 | MONTH OF COORDINATION

PRICING FROM \$3,000+

- 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
- Handle any and all client or vendor inquiries

AUDIO VISUAL / DJ SERVICES

EJ ENTERTAINMENT WEDDING PACKAGE

A/V requirements are billed through our partner company EJSE / EJ Entertainment.

Third party A/V services are not permitted unless EJSE / EJ Entertainment cannot provide the specific service or with written consent from the Club. The University Club of Toronto is not responsible for any equipment, technical issues that might arise during your event.

Please note: any outside A/V / DJ vendors can be booked with a \$750 buy out fee.

\$1,980* +HST

- One charismatic DJ/MC to conduct your event. This includes full day wedding coverage with music for ceremony, cocktails, dinner and dancing.
- Professional digital sound system and party-ready lighting package in the Library, with access to the speakers and wireless microphone in the Dining Room.
- Access to our online Wedding Questionnaire to assist in your music planning and submit song requests.
- A pre-booking consultation with your account coordinator who will personally walk you through every aspect of the evening.
- Phone or virtual consultation with your actual DJ (approximately 2 weeks prior to event).

To book, please contact Richard Beer at EJ Entertainment via e-mail - rich@ejentertainment.net.

*Special package pricing exclusive to University Club wedding clients. Booked through EJSE / EJ Entertainment directly.



