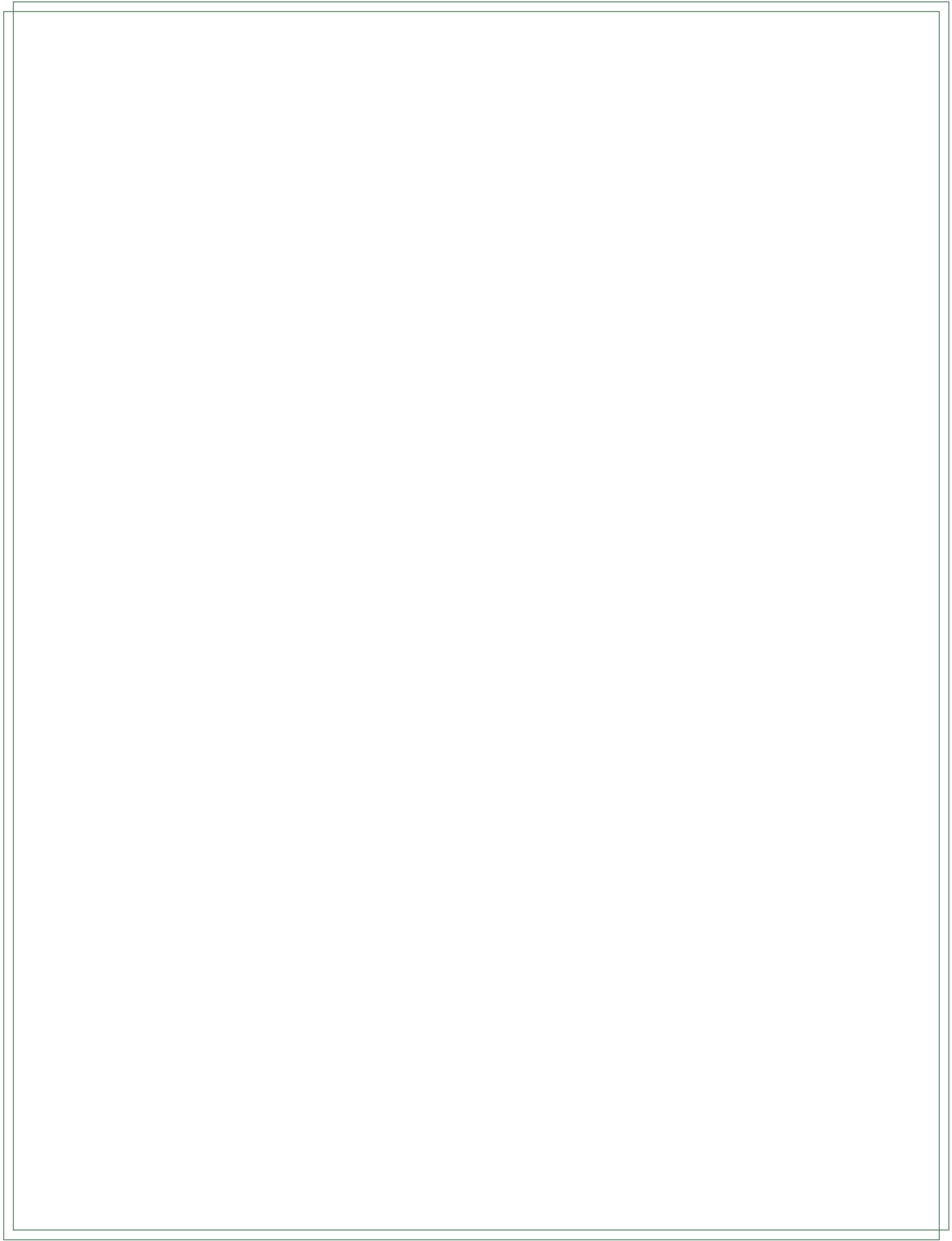




WEDDINGS



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

2028

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

Events of up to 120 guests can be accommodated, with individual room capacities varying based on setup.

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	\$11,500	\$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	\$10,500	\$8,500
FULL VENUE BUY OUT	\$15,000	\$8,500

PLEASE NOTE: Holidays are subject to additional labour charges. A 20% discount is available on room rentals from January 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 our 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 pricing below.

ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED		
TIER A	TIER B	TIER C
\$175	\$200	\$225
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

Menus may change seasonally to ensure ingredients are fresh and sourced locally where possible.
Please inquire for a complete dietary and allergen guide.

HORS D'OEUVRES

MEAT & SEAFOOD

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

VEGETARIAN

Watermelon, feta, mint
Pear, blue cheese, walnut crostini
Mushroom arancini
Sundried tomato, feta cheese, spinach phyllo cup
Fig, brie puff pastry
Whipped goat cheese, confit tomato, black olive tapenade tart
Gruyère gougères

VEGAN

Vegan cheese, spinach spanakopita
Roasted butternut squash, apple shot
Fresh rice paper rolls, cabbage, carrot, scallions, pickled ginger, red onion, soy sauce
Spinach artichoke stuffed mushrooms
Crispy wonton, shiitake mushroom, carrot, red cabbage slaw

APPETIZERS

MEAT

Trio of crab cakes, chipotle drizzle

Lamb chop, potato dauphinoise, asparagus spears, rosemary jus

Antipasto plate, grilled calamari, shrimp, chorizo sausage, prosciutto, bocconcini

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

VEGETARIAN

Forest mushroom and ricotta raviolo, charred grape tomatoes, scallions, extra virgin olive oil

Organic spring salad, 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, maple foam

Roasted leek and potato

MAIN COURSES

LAND & AIR

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

OCEAN

Oven roasted pistachio crusted halibut
Seared salmon, dijon almond crust
Branzino, black olive, tomato, caper, lemon relish
Miso black cod, Shanghai bok choy, shiitake mushrooms

EARTH

Grilled vegetable and goat cheese lasagna
Mushroom wellington, baby spinach, gruyère cheese
Sweet potato medallions, marinated tofu, celery root purée
Forest mushroom risotto, parmesan, fresh herbs

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

Vanilla bean crème brûlée

Classic tiramisu

Chocolate gâteau, buttercream filling, chocolate ganache

Strawberry shortcake

Sticky toffee pudding, vanilla ice cream

Chocolate swirl cheesecake

Trio of fruit sorbets



ADD-ON OPTIONS

INTERMEZZO SORBETS

Champagne sorbet | 7
Lime sorbet with tequila
Lemon sorbet (non-alcoholic) | 7

LATE NIGHT

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

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 pizza
Penne, tomato basil sauce

DESSERT

Chocolate brownie with ice cream

The background of the page is a close-up photograph of several wine corks. The corks are light brown and show signs of wear and aging. They are arranged in a vertical line, with some corks partially overlapping others. The text 'BLACK STALLION' is printed in a bold, black, sans-serif font on each cork. Below the brand name, 'ESTATE WINERY' is visible in a smaller font. A small black silhouette of a rearing horse is also present on each cork. The lighting is soft, creating gentle shadows and highlighting the texture of the cork material.

BAR & CONSUMPTION

All beverages are charged based on consumption. Bar selections are fully customizable and include a curated selection of wine, spirits, beer, and non-alcoholic beverages.

A corkage fee of \$35 per 750ml bottle applies to outside wine.

Please inquire for our complete beverage list. Our Events Team would be happy to provide a customized estimate based on your preferred beverage selections.



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.

A group booking is considered 5 or more rooms booked on the same account.





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

Cool Green & Shady
www.coolgreenandshady.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

Purple Tree Photography
www.purpletree.ca

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.

\$2,050* +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 Ballroom
- 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.
Pricing subject to change.



