

# THE FACULTY CLUB



## BANQUET PACKAGE

Located in the heart of downtown Toronto, the Faculty Club, at the University of Toronto is an ideal venue for any social event.

The Faculty club boasts a number of exquisite rooms, offering the flexibility to accommodate groups of up to 400 guests. Our newly renovated facility provides a warm and elegant surrounding for all of your special event needs

From the right setting to the perfect menu we can help you host and plan your next special event with ease and charm. Our elegant, full service facility is ideal for cocktail receptions, anniversary dinners, weddings, bar & bat mitzvahs and other unique celebrations.

Our professional team take great pride in providing meticulous service to ensure that every detail of your event is handled with the care and attention it deserves.

The package outlined here provides a number of excellent menu selections for you to choose from. However, it is by no means a limit of what our talented culinary team can offer you. Our executive chef would be happy to custom create a menu that is truly a reflection of you.

When it comes to celebrating, The Faculty Club will make the planning of your special event a memorable and beautiful experience!

For further information please contact us at 416-978-6325

or [faculty.club@utoronto.ca](mailto:faculty.club@utoronto.ca)

The Faculty Club of the University of Toronto, 41 Willcocks Street, Toronto, Ontario M5S 1C7 Telephone 416-978-6325, Fax 416-971-2062, email [faculty.club@utoronto.ca](mailto:faculty.club@utoronto.ca)  
<https://www.facultyclub.utoronto.ca/default.aspx>

## **BOOKING POLICIES AND PROCEDURES**

Thank you for considering The Faculty Club for your special event.

The following brochure is an outline on The Faculty Clubs' function details and prices. We have attempted to anticipate most of your questions, however, should you note something that has not been specified, such as menu suggestions, you need only to ask and we shall do our best to accommodate you.

All bookings must be made through the Faculty Club office. Office hours are Monday through Friday, between 9:00 a.m. and 4:00 p.m., Telephone: 416-978-6325.

## **MEMBERSHIP**

The Faculty Club of The University of Toronto is a private club catering only to members. All functions held at The Faculty Club must be booked or sponsored by a Faculty Club member. **For further information about membership/sponsorship please give us a call.** The enclosed confirmation of booking must be filled in at the time of the booking.

\*The club offers a one (1) day membership, please contact us for more information.

## **SPONSORED EVENTS**

When a member sponsors a function, it is necessary for this member to fill in the enclosed Sponsorship Form and Confirmation of Booking Form. **NOTE: For sponsored events, a VISA, Master Card or AMEX number and expiry date is required.**

## **MENU SELECTION**

Please choose one menu for the group. If you would like a choice of two entrées, the price will increase to the higher entrée price. The exact breakdown of each entrée is to be confirmed to the Catering office no later than two weeks prior to the event. Menu confirmed less than two weeks may be subject to an additional charge due to a required minimum order from suppliers.

The group contact must provide identification of each entrée through the use of place cards, tickets, colour coded cards, etc. We can also provide a special menu for people with dietary restrictions. Those guests who are to receive these special meals must be identified to the staff prior to the service commencing. This can only be arranged if the request is made prior to the event. Should you have a request, we would be pleased to discuss it with you. **Menus need to be confirmed 2 weeks prior to the.**

**All food and beverages must be purchased from The Faculty Club.** No food of any kind, except celebratory cakes can be brought into the Club. All cakes must be delivered one hour prior to the reception. The club is not responsible for any cakes stored overnight. It is up to the party to move the cake to the cake table. The club is not responsible for any damage done to the cake. Due to health and safety standards, The Faculty Club does not allow any food prepared by their kitchen to leave the premises. Any exception to this rule will be made at the discretion of the Club management only. In such cases, the Club waives any liability what so ever resulting from the transport, refrigeration or preparation of said food once it leaves the Club property.

## FOOD AND BEVERAGE / CAKES – CONTINUED...

Any Saturday deliveries must be made on Friday or 2 hours before the function. During the months of July & August all Saturday deliveries must be made on Friday between 9:00 am and 2:30 pm. Please note that we are not responsible for delivery or condition of cakes delivered. There will be a service charge of \$1.50 per person for the cutting and serving of cakes. The club does have a cake knife. No liquor or beverage services will be permitted prior to 11:00a.m. and after 1:00a.m.

**\*Celebratory birthday cakes are available through the Club. Please call to inquire.**

**\*Kosher meals are available upon request. Please give at least 1 weeks' notice.**

**Please consult us for prices.**

## NUMBER ATTENDING/CONFIRMATION

An estimate of the number of guests attending must be given at the time of booking. The Club is to be notified within **1 week prior** of the event of the exact number of guests expected for the function. We will then bill you for this number as a minimum. If the number of actual guests exceeds the confirmed number, then the additional numbers will be billed accordingly.

## PRICE QUOTATIONS

Price quotations, verbal or written, are subject to change, however, prices quoted up to 60 days prior will be honoured. All prices are subject to 15% service charge and 13% H.S.T.

## PAYMENT / DEPOSIT

All charges incurred will be billed to the member's or sponsoring member's account. It is the responsibility of the Club member to make sure that any event that is sponsored or hosted by her/him is paid in full within the guidelines outlined below. If a statement of account has to be sent to a person or company other than the listed member, please advise at the time of booking.

**Deposits** – The deposit for a day event held Monday to Friday will be the room rental rate (non-refundable)\* See Cancellation Policy (page 4).

The deposit for a weekend event, will be as follows: Saturday day events \$1,000.00 (non-refundable).

Saturday evening events \$1,500.00 (non-refundable).

Sunday day events \$1,500.00 (non-refundable).

Sunday evening events \$2,000.00 (non-refundable).

**50% of the estimated charges, based on the guaranteed minimum number of guests, are required four weeks prior to the event. The remaining balance is due 2 weeks prior to the event. If payment is late, a money order or credit card number is required.**

*For sponsored events, a credit card is required at the time of booking. An estimated charge will be processed prior to the event.*

## OVERPAYMENT

Refunds will follow promptly after the event. Members are reminded that they are responsible for all charges made on their account and the conduct of all guests at any event sponsored by them.

## **\*CANCELLATIONS**

If the member/client terminates this contract for any reason, the Faculty Club shall be entitled to retain in full, the first deposit together with any and all additional deposits and fees paid to the Faculty Club. The member/client acknowledges and agrees that aforementioned cancellation charges are not a penalty and that the charges represent a genuine and reasonable estimate of the losses and damages of the Faculty Club resulting from the cancellation. However, if thirty days' notice of cancellation of an event is given, the deposits can be used against any event booked within one year from the original date of the event. **This will be allowed one time ONLY and only if we are able to rebook the original space.**

- (i) Cancellation in writing less than one month prior, will incur room rental charges, unless we can rebook.
- (ii) Cancellation in writing less than five days before the event will be charged 50% of the cost. Functions cancelled less than 24 hours prior to the event will be charged the full amount.
- (iii) No cancellation but non-appearance – full charge for the function.

## **TAXES & GRATUITIES (Listed under Service Charge)**

Please note that food and beverages are subject to a 15% service charge (gratuity) and 13% HST. Room, equipment & set up charges are subject to 13% HST.

## **RELOCATION**

The Faculty Club reserves the right to relocate any function to an alternate room within the club when necessary, due to changes in guaranteed numbers.

## **CODE OF CONDUCT**

It is the Club's responsibility to act according to the Alcohol & Gaming License. The law requires that liquor sales licensees do not serve anyone to the point of intoxication. The Faculty Club reserves the right to control all functions held on the Club premises and to discontinue service of alcoholic beverages at any time, if in the judgment of the Club staff on duty, it would be in the best interest of the Club and members/guests to do so. The Club reserves the right to ask members/guests to leave the Club's premises.

The member and his/her guests will be responsible for any misuse, damage or losses sustained to the premises of the Club incurred as a result of the member's or his/her guest's conduct. Children must not be left unattended at any time. The Club does not permit the affixing of anything on the walls, floors or ceiling of rooms with nails, staples, tape or any other substance, unless approval is given by the management. In the event this is done and any damage is suffered, the cost of repair and/or replacements will be billed. The management reserves the right to ask any person to leave the building if any house rule is being abused. No person is allowed in any other part of the building, other than the designated area where the function is being held.

## **RULES AND REGULATIONS OF THE FACULTY CLUB**

1. The Faculty Club reserves the right to close down the event should it pose a security risk to guests, staff or Faculty Club property.
2. Smoking is not permitted inside The Faculty Club, however guests may smoke outside.
3. The Faculty Club has a zero tolerance policy for any use of force including public displays of belligerence or physical abuse directed at any staff member or guest, or for possession of objects which could be construed as weapons.
4. The University of Toronto has a strict policy on the service and consumption of alcoholic beverages. The Faculty Club servers are required to implement the University standards as well as those of the AGCO. We reserve the right to refuse service to any person we believe has reached a level of intoxication above 0.08% BAC.
5. The Faculty Club reserves the right to refuse to admit any person to its premises if, in the opinion of The Faculty Club staff acting reasonably, there is reason to believe that such person may violate any of the above Rules and Regulations of The Faculty Club.

## **DAMAGES**

You agree to indemnify and save harmless The Faculty Club, its officers, employees and agents from all claims of every kind in respect of any injury, loss or damage resulting from the performance or nonperformance of this agreement (or in any way arising out of your willful or negligent act or omission), unless the injury, loss or damage is caused by the willful or negligent act or omission of The Faculty Club or any of its officers, employees or agents while acting within the scope of their duties. In particular, you agree to pay for any damages resulting to the property of The Faculty Club caused by you or your guests (including charges associated with removing any confetti, sprinkles, flower petals, or any similar decorative items). The Faculty Club is not responsible for any items left on the premises which are lost or stolen.

**Rice, birdseed confetti, glitter, etc. is strictly prohibited** from being scattered in or on the facility ground, and will result in the loss of the cleaning deposit.

## **FORCE MAJEURE**

No failure or omission in the performance of any obligation of The Faculty Club under this contract shall be deemed a breach of this agreement or create any liability for damages if such failure arises from any cause beyond the control of The Faculty Club.

## **LABOUR DISPUTE**

In the event of a labour strike, The Faculty Club reserves the right to cancel an event or reschedule to a later date.

## **BAR/BATMIZVAHS**

Require additional supervision/security – 1 for every 25 children.

## ROOM RENTAL RATES - MONDAY – FRIDAY

Room Name	Full Day 8am–4pm See (e) Below	½ Day AM- 8am -12am	½ Day PM 1pm-5pm	Reception 6pm-10pm See (d) Below	Lunch 12-2pm Dinner 6-10pm See (a) Below	Dinner/Dance 6pm-12pm
Main Dining	\$700.00	\$400.00	\$400.00	\$700.00	\$350.00	\$1,200.00
Main Lounge	\$400.00 See (b) Below	\$350.00	\$350.00	\$350.00	\$300.00 See (b) Below	n/a
Fairley Lounge	\$400.00	\$250.00	\$250.00	\$200.00	\$200.00	n/a
W.D. Foulds	\$350.00	\$200.00	\$200.00	\$200.00	\$200.00	n/a
Primrose* (h) 2 <sup>nd</sup> floor	\$375.00	\$250.00	\$250.00	\$200.00	\$200.00	n/a
Upper Dining* (h)2 <sup>nd</sup> floor	\$550.00	\$300.00	\$300.00	\$300.00	\$275.00	n/a
Patio See (c) Below	n/a	\$200.00	\$200.00	\$200.00 to \$400.00 See (f) Below	\$350.00 Dinner Only	n/a
3 <sup>rd</sup> Floor Board Room Seats up to 6	\$200.00	\$100.00	\$100.00	n/a	n/a	n/a

- (a) Events that go past 10:00pm will be subject to additional charges (200.00 per hour).
- (b) \$300.00 with rental of Main Dining Room
- (c) Semi-private Space, Maximum 100 people, podium and microphone available (additional costs)
- (d) Food & Beverage minimums in effect during meal periods (for more details speak to event planner)
- (e) Events that begin prior to 8am will incur additional charges (\$100.00 per hour)
- (f) Prices vary depending on required space needed
- (g) Early Opening \$100.00/hour
- (h) \*Second floor rooms accessible by stairs ONLY

### **SATURDAY RENTAL RATES**

The rental fee for a 4 hour day time event is \$1,000.00 (+applicable taxes).

The rental fee for an 8 hour evening event is \$1,500.00 (+applicable taxes).

The minimum for food and beverage for an evening event \$6,000.00 (not including Service Charge of 15% and HST of 13%)

Your rental space includes; the Main Dining Room, the Main Lounge, the Fairley Lounge, Primrose Room and the Upper Dining Room.

The Patio is available for an extra fee of \$350.00 (+applicable taxes)

\*The minimum for food and beverage for a day-time rental are \$4,000.00 (not including Service Charge of 15% and HST of 13%).\*

## SUNDAY RENTAL RATES

The rental fee for a 4 hour day time event is \$1,500.00 (+applicable taxes).

The rental fee for an 8 hour evening event is \$2,500.00 (+applicable taxes).

Your rental space includes; the Main Dining Room, the Main Lounge, the Fairley Lounge, the Primrose Room and the Upper Dining Room.

The Patio is available for an extra fee of \$500.00 (+applicable taxes)

Food & Beverage Minimums are \$10,000.00 (not including Service Charge of 15% and HST of 13%)

## ROOM SET-UPS

**(Maximum set-ups may vary depending on A/V equipment Food & Beverage requirements)**

Room	Reception	Theatre*	Boardroom	U-Shape Outside	Hollow Square	Sep. Tables (rounds/rect.)	w/Dance Floor
Main Dining	250	150*	30	30	36	150** 135***	100
Main Lounge	100	50	20	26	24	40	n/a
Fairley Lounge	30	30	20	n/a	n/a	24	n/a
W.D. Foulds	20	30	18	18	24	35	n/a
Primrose	40	50	28	n/a	n/a	25	n/a
Upper Dining	120	120	30	30	34	78	n/a
Patio	75	75	n/a	n/a	n/a	75	n/a
3 <sup>rd</sup> Floor South Bdrm.	n/a	n/a	6	n/a	n/a	n/a	n/a

\*Additional charges will occur if furniture must be removed from the room and stored off premise.

\*\*With no head table

\*\*\*With panel table, large screen & projector.

## ROOM SET UP FEES

The standard room set up fees are as follows, Main Dining Room \$150.00, Upper Dining Room \$100.00 all other rooms are \$60.00. **For all other set-up styles or floor plans speak with the club's event coordinator for a room set-up quote.**

## ADDITIONAL CHARGES

### **Taxes & Gratuities**

Please note that food and beverages are subject to a 15% gratuity and 13% HST. Room equipment and set-up charges are subject to 13% HST.

## Music Charges

### 1. Socan Fees

The **Society of Composers, Authors and Music Publishers of Canada** is the Canadian copyright collective for the right to communicate to the public and publicly perform musical works.

The following charges will be applied to functions where there is music played. It is the host's responsibility to inform us if there will be music

Without Dancing	\$29.56 (+HST)
With Dancing	\$59.17 (+HST)

### 2. Music Royalties

This tariff applies to any event that provides sound recordings embodying musical works. The fee is payable for each event.

Room Capacity	Fee Per Event w/o Dancing	Fee Per Event w/ Dancing
1-100	\$ 9.25 (+HST)	\$18.51 (+HST)
101-300	\$13.30 (+HST)	\$26.63 (+HST)
301-500	\$27.76 (+HST)	\$55.52(+HST)
Over 500	\$39.33 (+HST)	\$78.66(+HST)

### Piano Rental

The Faculty Club has two pianos' on site (Main Lounge – Baby Grand and Upper Dining Room- Upright) which are free to use. They may need tuning prior to use at a cost of \$130.00.

### Parking

We have a total of 6 parking spaces available to the east (3) and to the west (3) sides of the club. Parking passes are available through the club. All day passes are available for \$22.00 and a ½ day(4 hours or less) pass \$12.00 + HST

### Décor & Flowers

The club can provide you with beautiful 'preserved' flower centerpieces at \$5.00 each\*. The club can also order fresh cut flowers to be put in the club's bud vases. Prices will vary depending on flower selection and quantity per vase. Please note that the vases must remain at the club. \*There will be a replacement charge if centerpieces or vases are removed from the premises.

There is no charge to bring in floral arrangements, decorations or specialty linens. They must arrive 2 hours prior to the event.

## **ADDITIONAL CHARGES – CONTINUED....**



No open flame candles are permitted in the club. All candles must be in some type of enclosure – floating candles, votive candles, glass shades, etc. are permitted. Votive (flameless) candles are available at a cost of \$1.50 each and ‘burn’ for approximately 8 hours. Flameless 6” candles are available at a cost of \$3.00 each.

White tablecloths and napkins are provided. Floor length linens are available (\$10.00 + hst) in white, ivory or black. Upon request coloured and specialty linens can be ordered (based on advanced notice and availability).

Please note that the club does not allow any décor or other materials to be posted on the walls. The club does not allow confetti, sprinkles, or the use of smoke or bubble machines.

### **AUDIO-VISUAL EQUIPMENT**

The Faculty Club has audio/visual equipment to supply most standard requirements. We would be happy to assist with any special requirements for equipment not supplied below; however we will require sufficient notice to ensure availability.

The Faculty Club Staff will set-up and help with basic A/V request (i.e. Connect laptop to LCD projector, ensure the sound level is correct, etc.) For more extensive A/V needs we recommend a technician\*.

#### **Visual Presentation**

LCD Projector	\$100.00
LCD Projector ‘ Sharp 3000 Luminens	\$130.00
Screen-Fast Fold Truss Screen 10’x10’	\$300.00
Screen 8’x8’	\$100.00
Screen 6’x8’	\$ 40.00
Laptop	\$100.00
Laser Pointer /Clicker	\$ 25.00
Slide Advancer	\$25.00

#### **Microphones and Audio**

Podium	\$ 40.00
Microphone (Corded or Wireless)	\$ 40.00
Microphone (Lapel)	\$ 75.00
IPOD Docking Station (only)	\$ 25.00

#### **Miscellaneous**

Flip Chart with Markers & Paper	\$ 25.00
Additional Paper – 40 sheets	\$ 40.00
Platform (1 person)	\$ 50.00
Poster Boards (4 sides, 8-10 Posters)	\$250.00
*Technician – Minimum 4 hours	\$ 45.00/hour

**INTERNET ACCESS-** Complimentary wireless internet access is included in every room.

### **SUGGESTED VENDORS**

## **A/V**

### **WEBCASTING: U OF T MEDIA PEOPLE**

[frank.scornaienchi@utoronto.ca](mailto:frank.scornaienchi@utoronto.ca)

## **CAKES** (Specialty Cakes are available through the club)

Dufflets – 416-536-1330, [www.dufflet.com](http://www.dufflet.com)

Baker Street Bakery – 416-785-9666, [www.bakerstreet.ca/](http://www.bakerstreet.ca/)

Eat My Words – 416-489-7700, [www.eatmywords.org/](http://www.eatmywords.org/)

## **CHILD CARE SERVICES & ENTERTAINMENT**

Improve Care, Conference & Event Child Care Services, 647-287-5433, [www.improvcare.ca](http://www.improvcare.ca)

KRM Children’s Entertainment Company, 416-566-3928, [www.kmrchildrensentertainment.com](http://www.kmrchildrensentertainment.com)

Dan the Music Man, 416-410-7765, [www.danthemusicman.com](http://www.danthemusicman.com)

## **DECORATIONS**

Décor & More, 905-844-1300, [www.decorandmore.com](http://www.decorandmore.com)

It’s My Party, 416-469-4591, [www.itsmyparty.com](http://www.itsmyparty.com)

Balloon FX, 416-251-8828, [www.balloonfxinc.com](http://www.balloonfxinc.com)

## **D.J.’S**

Bram Goldstein Big Entertainment, 416-737-6875

Bob Hawkins Professional Disc Jockey Service, 90—853-8705, [www.bobhawkins.com](http://www.bobhawkins.com)

Ira Pettle Company (Mitzvahs), 416-785-9876, [www.irapettle.com](http://www.irapettle.com)

Impact Entertainment, 416-953-5281, [www.impactentertainment.ca](http://www.impactentertainment.ca)

## **ENTERTAINMENT**

Hart Entertainment, 866-364-2927, [www.hartentertainmentrtrk.ca](http://www.hartentertainmentrtrk.ca)

Magen Boys Entertainment, 905-761-0076, [www.magenboys.com](http://www.magenboys.com)

Mark Cmor –Magician/Juggler, 416-960-0465

Red Carpet Photo Booth-[www.PhotoBooth-GTA.ca](http://www.PhotoBooth-GTA.ca), 416-706-8110

## **EVENT PLANNER**

One Fine Day Event Planning, 416-552-0503, [www.onefineday.com](http://www.onefineday.com)

Angelique's Weddings & Events, 905-937-0355, [www.angeliquesweddings.com](http://www.angeliquesweddings.com)

Design Dream Wedding Planner, 647 282 0332, [www.designeddream.com](http://www.designeddream.com)

## **FLORISTS**

Blossoms, 416-960-8903, [www.blossomsrosedale.com](http://www.blossomsrosedale.com)

Foglie, 416-654-1991, [www.foglie.ca](http://www.foglie.ca)

Linden Grove Floral Studio, 416-530-2427, [www.lindengrove.ca](http://www.lindengrove.ca)

Mums & Roses, 416-690-1282

Parterre Flowers, 416-966-8669, [www.parterre-flowers.com](http://www.parterre-flowers.com)

## **LIMOUSINE**

Aeroporto Taxi and Limousine Service, 416-255-2211, [www.aeroporttaxi.com](http://www.aeroporttaxi.com)

Park Lane Limousine & Party Bus, 416-488-3888, [www.livery.com/](http://www.livery.com/)

Pearson Airport Limousine, 416-823-3675, [www.pearsonairportlimousine.com/](http://www.pearsonairportlimousine.com/)

## **MUSICIANS**

After Midnight Band, Mark Kopman, 416-789-2828, [www.aftermidnightband.com](http://www.aftermidnightband.com)

Chase Sanborn Trio (Faculty of Music, U of T), [www.chasesanborn.com](http://www.chasesanborn.com)

Micky Loran Orchestra, Attila Glatz, 416-787-8858, [www.mickyloranorchestras.com/](http://www.mickyloranorchestras.com/)

Montage Music, Laura Nashman, 416-924-8180, [www.montagemusic.ca](http://www.montagemusic.ca)

Nova Sounds Entertainment, Alan Shiner 416-926-1918, [www.novasounds.ca](http://www.novasounds.ca)

Sandra Fann Music (Harp), 416-466-4532, [www.sandrafann.com/](http://www.sandrafann.com/)

## **PHOTOGRAPHY**

Dhoui Change Photography, 647-885-1283 or [dhouichang@gmail.com](mailto:dhouichang@gmail.com)

Corina V Photography, Phone: 905-337-3472, <http://www.corinavphotography.com>

Reportage Photography Inc., 416-461-6617, [www.reportagephotography.com/](http://www.reportagephotography.com/)

OSM Photography, 416-978-2197, <http://www.osm.utoronto.ca/osm/weddinghome.html>

## **CAMPUS GROUNDS – PHOTOGRAPHY SPACES**

For photographic locations on the St. George Campus you must obtain a permit through the **Office of Space Management 416-978-2187**, [www.osm.utoronto.ca/osm/weddinghome.html](http://www.osm.utoronto.ca/osm/weddinghome.html)

### **VALET PARKING**

Mark J. Mooney and Associates, 416-928-2893, [www.markmooney.com](http://www.markmooney.com)

### **VIDEOGRAPHER**

All Event Video Services Inc., Randy S. Maxwell, 416-254-9999, [www.alleventvideo.com](http://www.alleventvideo.com)

## **ACCOMODATIONS**

### **Hotels**

The Park Hyatt, 416-925-1234, [www.parktoronto.hyatt.com/](http://www.parktoronto.hyatt.com/)

Holiday Inn, 416-968-0010, [www.holidayinn.com](http://www.holidayinn.com)

Hotel Intercontinental, 416-324-5900, [www.intercontinental.com/](http://www.intercontinental.com/)

### **Other**

University of Toronto – Short Term Summer Booking

[http://www.housing.utoronto.ca/summer/Residence-Features\\_2012.aspx](http://www.housing.utoronto.ca/summer/Residence-Features_2012.aspx)

Admiral St. George Bed & Breakfast, 416-921-1899, [www.saintgeorgebb.com](http://www.saintgeorgebb.com)

Annex Garden B & B, 877-922-6522, [www.torontobandb.com](http://www.torontobandb.com)

## **FOOD & BEVERAGE MENUS**

### **Monday-Friday**

#### **# 1 CONTINENTAL BREAKFAST**

Orange, Grapefruit & Apple Juices

Assorted Muffins, Croissants, Danishes  
& Cinnamon Buns (2 pieces per person)  
Freshly Brewed Coffee & Tea

**\$13 per person**

#### **#2 CONTINENTAL BREAKFAST**

# 1 Continental Breakfast with  
Yogurt, Fresh Berries and Granola

**\$15 per person**

#### **HEALTHY BREAKFAST BUFFET**

Orange, Grapefruit & Apple Juices

Fresh Mixed Berries  
Low Fat Greek Yogurt  
Granola with 1% Milk  
Feta & Roasted Vegetable Frittata  
Low Fat Assorted Muffins & Multigrain Bread  
Freshly Brewed Coffee & Tea

**\$18 per person**

#### **CLUB BREAKFAST**

Buffet or Plated Options

Orange Grapefruit & Apple Juices  
Assorted Muffins, Croissants, Danishes & Cinnamon Buns  
Fresh Scrambled Eggs  
Crispy Bacon  
Home Fried Potatoes  
Grilled Tomato Provençale  
Sliced Fresh Fruit

**\$19 per person** (All prices are subject to 15% Service Charge & 13% HST)

Add \$4. Per person – Fresh Berry & Yogurt Parfait

Add \$4. Per person - Mexican Style Egg & Vegetable Wrap

## FOOD & BEVERAGE MENUS

### LUNCH MENU (Monday-Friday)

#### **Choice of 3 Menu Option**

#### **Groups of 20 or Less**

Our chef will create for you a 3 course luncheon for your guests to enjoy. The menu includes a selection of 2 appetizers (Soup or Salad) a selection of 3 entrées (Meat, Fish & Vegetarian), Dessert and Coffee/Tea. **\$35.00** per person (+service charge & hst). For a Beef Entrée Option Add: \$5.00(++).

### A LA CARTE MENU

#### **The 'Board' Buffet Spread - \$37.00 per person (+service charge & hst)**

#### **(Minimum 12 guests)**

Rolls and Butter, 3 Seasonal Salads, 3 Main Entrees (Warm Chicken Breast, Warm Filet of Salmon and Chimichurri Grilled Vegetable Skewers) Desserts (Mini Pastries & Fresh Fruit) with Coffee /Tea. Served on platters (buffet style).

#### **Cold Entrée Selection (3 Course Menu)**

**All entrees include, soup of the day, chef's seasonal dessert and coffee/ tea.**

**Cobb Salad** - Romaine & Leaf Lettuce with Chicken, Avocado, Boiled Eggs, Tomatoes & Roquefort Cheese with Warm Bacon & Sherry Vinaigrette..... \$24

**Warm Ahi Tuna Tacos** - With Wasabi Cream & Mango Slaw (Max. 25 people)..... \$30

**The Club Seafood Salad** - Nova Scotia lobster, Shrimps, Smoked Salmon, Avocado, Grapefruit & Frisée lettuce served with Louis XV sauce (mayonnaise & brandy) ..... \$35

**\*Quinoa Salad**- Served on Baby Greens with Pistachios, Chick Peas and Tumeric Cauliflower And Cilantro Pesto. Served with a XVOO & Balsamic Reduction..... \$20

**\*Warm Mushroom Salad** -With European Bacon, Fingerling Potatoes & Swiss Cheese Served with a Warm House Vinaigrette ..... \$24

**\*Greek Salad** - Iceberg Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives & Feta Cheese served with a Lemon Vinaigrette ..... \$20

**\*Caesar Salad** - Classic with Smoked Bacon, Parmesan Cheese & Herb Croutons..... \$20

**\*Salad Nicoise** – Spring Mixed Lettuce, Potatoes, Green Beans, Tomato, Julienne of Carrots & Red Pepper, Boiled Egg, Olives, Capers, Red Onion with Lemon Vinaigrette..... \$22

**\*Add: Ahi Tuna \$ 8, Chicken - \$7, Grilled Salmon - \$7, Solid White Tuna - \$6, or Tofu - \$5**

All prices are subject to 15% Service Charge and 13% HST.

# FOOD & BEVERAGE MENUS

## LUNCH MENU (Monday-Friday)

\* Add an additional \$10.00 per entrée for Saturday & Sunday events

### Hot Entrée Selection (3 Course Menu)

All entrees include, soup or salad, seasonal vegetables, potato or rice, chef's seasonal dessert and coffee/ tea.

**Beef Bourguignon**, Served with Mashed Potatoes and Seasonal Vegetables ..... \$33

**Salmon Filet** (Grilled, Baked or Poached), **Grainy Mustard & Maple Glaze or Lemon Herb Butter**  
Served with Rice and Seasonal Vegetables ..... \$30

**New York Striploin (6oz)**, **Black Peppercorn Sauce or Truffle Infused Mushroom Sauce**  
with Mashed Potatoes and Seasonal Vegetables..... \$36

**New Zealand Rack of Lamb, Au Jus and Red Currant Jelly Port Reduction**  
Served with Seasonal Vegetables & Potatoes ..... \$36

**½ Boneless Cornish Game Hen, Tomato, Mushroom & Shallot Sauce**  
Served with Roast Potatoes or Rice and Seasonal Vegetables..... \$30

**Chicken Supreme, Bourbon Glaze**  
Served with Basmati Rice & Seasonal Vegetables.....\$30

**European Sea Bass with Kaffir Lemon Beurre Blanc Sauce**  
Served with Seasonal Vegetables and Multigrain Rice.....\$33

**Arctic Char with Honey Mustard Glaze** ..... \$36  
Served with Seasonal Vegetables & Potatoes

**\*(V) Grilled Vegetable Goat Cheese Tower** (with Roasted Red Pepper Coulis)..... \$27

**\*(V) Penne Primavera** (Julienne Vegetables in a Pesto Sauce)..... \$27

**\*\* (V) Roasted Vegetables in Korma Curry Sauce** (Served with Basmati Rice & Naan)..... \$27

**\*\* (V) Moroccan Tagine** (Served with Dried Fruit Couscous & Naan) ..... \$27

**\*(V) VEGETARIAN**

**\*\* (V) VEGAN**

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **LUNCHEON BUFFETS (Monday-Friday)**

#### **The Mixed Sandwich Platter Package (\$18)**

##### **Deli Sandwiches – 1 Sandwich per person**

(Sandwiches are served on assorted breads, buns & wraps)

Fillings include; Egg Salad, Tuna Salad, Salmon Salad, Chicken Salad, Ham or Turkey & Swiss Cheese, Roast Beef and Grilled Vegetables with Babaganoush,

Served With Coleslaw & Potato Salad, and Mix Greens

Freshly Baked Assorted Cookies & Coffee/Tea

**Add: Homemade Soup \$5. /pp**

**Add: Fresh Fruit Tray \$5./pp**

#### **The Deluxe Mixed Platter Package (\$23)**

**Add \$4.00 per person for an additional ½ Sandwich (\$27)**

##### **Deluxe Deli and Open Faced Sandwiches (cut in half) – 1 Sandwich per person**

(Sandwiches are served on assorted breads, Ace Bakery buns, Panini & wraps)

##### **Selection:**

Jerk Spiced Grilled Chicken and Avocado,  
Roast Beef and Jalepeno Havarti Cheese, with Dijon Mustard  
Smoked Salmon with capers & red onion relish  
Pan Bagnat with Tuna Salad  
Grilled Vegetable Wraps with Tahini Dressing  
Chicken Waldorf  
Served with Greek salad, Pasta salad, and Vegetable Crudités

Freshly Baked Cookies and French Pastries & Coffee/Tea

**Add: Homemade Soup \$4. /pp**

**Add: Fresh Fruit Tray \$4./pp**

All prices are subject to 15% Service Charge and 13% HST.



## **FOOD & BEVERAGE MENUS**

### **LUNCHEON BUFFETS (Monday-Friday)**

#### **The Pasta Buffet**

Select a Pasta Dish (\$25) or two (\$29) from the following selections:

Pasta Buffet includes, Rolls & Butter, Baby Arugula Salad with Balsamic Vinaigrette and Caesar Salad with Creamy Dressing, Dessert and Coffee/Tea

Cannelloni with Meat, (Topped with Mushrooms, Tomatoes & Onions with Tomato & Alfredo Sauces)

Manicotti with Ricotta & Spinach, (Topped with Squash, Mushrooms & Onions with Tomato & Alfredo Sauces)

Penne Primavera (Julienne Vegetables with Sun-dried Tomatoes, Asiago Cheese & Pesto)

Cheese & Spinach Tortellini with Sweet Roasted Peppers in a Rose Sauce

Macaroni & Cheese with Chicken or Mushrooms

**Add: Antipasto Platter, \$5 pp**

Prosciutto, Capicola, Calabrese, Provolone, Artichokes, Sun-dried Tomatoes and Olives

#### **The Pizza Buffet**

Pizza Buffet includes, Caesar Salad, Spring Mix Salad Chef's Seasonal Dessert and Coffee/Tea,

**Two (2) Selections of Thin Crust Pizza (\$22)**

Grilled Chicken, Sun-dried Tomatoes, Goat Cheese, Mozzarella and Pesto Sauce

Grilled Vegetables, Sun-dried Tomatoes, Olives, Feta Cheese, Mozzarella with a Tomato Basil Sauce

**(Gluten Free Crusts Available – add \$2.00)**

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **LUNCHEON BUFFETS (Monday-Friday)**

#### **The 'Board' Buffet Spread - \$37.00**

**(Minimum 12 guests)**

Rolls and Butter, 3 Seasonal Salads, 3 Main Entrees (Warm Chicken Breast, Warm Filet of Salmon and Chimichurri Grilled Vegetable Skewers) Desserts (Mini Pastries & Fresh Fruit) with Coffee /Tea.  
Served on platters (buffet style).

#### **The Classic Casserole Buffet**

With Rolls and Butter, Choice of Soup or Spring Mix Salad and is served with Rice or Potatoes, Seasonal Vegetables, Chef's Seasonal Dessert and Coffee/Tea

**Select a Casserole (\$26) or two selections (31) from the following selections:**

##### **Chicken Coq au Vin (Red or White Wine Sauce)**

Red (European Bacon, Mushrooms and Pearl Onions in Cabernet Sauvignon Sauce)

White (Pearl Onions and Mushrooms in a Riesling & Cream Sauce)

**Beef Bourguignon** (Mushrooms, Pearl Onions in a Cabernet Sauvignon Sauce)

**Veal Marengo** (With Tomatoes & Pearl Onions)

**\*\*Vegetarian Tagine** (with Couscous & Harissa)

**\*\*Curry Roasted Vegetable Stew** (with Coconut Milk, Coriander and Lemon Grass)

**\*\*Vegan**

### **BBQ LUNCH BUFFETS (Monday-Friday)**

(Based on a minimum of 20)

#### **The Classic \$24 (Includes all the condiments)**

**Add \$ 5. For Dinner Buffets**

Choice of Three (3) Salads,

Caesar

Coleslaw

Potato Salad (Creamy or Vinaigrette)

Roasted Seasonal Vegetable

Spinach Salad

Spring Mix Green Salad

Sweet Potato and Roasted Cauliflower Salad

Homemade Beef, Chicken, Lamb or

Vegetarian Sliders or Vegetarian Quinoa Cake– **Choose 2 selections**

Pillar Bratwurst Sausage

Roasted Corn on the Cob

Watermelon & Mini Pastries

## **The Deluxe \$34 (Includes all the condiments)**

### **Add \$ 5. For Dinner Buffets**

Choice of Four (4) Salads,  
Caesar  
Coleslaw  
Kale & Roasted Beet Salad  
Potato Salad  
Roasted Seasonal Vegetable  
Spinach Salad  
Spring Mix Green Salad  
Sweet Potato Salad

Grilled Striploin Steak (3oz)  
Grilled Chicken Breast (3oz)  
Guava Glazed Salmon Filets (2oz)  
Quinoa & Lentil Sliders (Contains Egg & Cheese)  
Corn on the Cob

Fresh Fruit Platter  
Mango Panacotta and Lemon Posset  
Coffee & Tea

**Add: Lobster Tail (3oz) \$10.** All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **DESSERT SELECTIONS**

**Entrée and buffet menus offer the Chef's daily dessert special.**

**To substitute for one of the desserts listed below,**

**ADD: \$2.5 per person**

Vanilla Crème Brûlée or Chai Cream Brulee (maximum 30)  
Fresh Fruit Cup with Berries & Tropical Fruit – Gluten Free  
Fresh Berries with Mascarpone & Whipped Cream with Balsamic & FC Honey Drizzle  
New York Style Cheesecake with Seasonal Fruit Compote  
Raspberry, Pistachio & Almond Mousse  
Warm Individual Apple Crumble Tart with Vanilla Ice Cream  
Warm Chocolate Lava Cake with Vanilla Ice Cream & Bing Cherries-Gluten Free  
Or

**Chef's Trio Dessert Plate** – 3 Sweet Seasonal Treats – \$2. Per person

**Artisanal Cheese Plate** - 4 Varieties - \$3.5

## **Dessert Table**

**\$10 per person**

French Pastries, Fruit Tarts, Square & Bars,  
Domestic Cheese Tray, Fresh Fruit Tray and Chocolate Dipped Strawberries

## **Cheese Board**

### **Quebec Artisanal Cheese Platter**

From Alexis de Portneuf (Goat & Cow's Milk Cheeses)  
Served with Crusty Bread, Nuts and Fig Chutney

**4 varieties—\$11.5**

**6 varieties—\$16**

## **Afternoon Tea**

**1 Tea Sandwich – 4 pieces \$25**

**1.5 Tea Sandwiches – 6 pieces \$28**

A delicious selection of finger sandwiches to include,  
Cucumber & Cream Cheese, Egg Salad, Shrimp Salad  
Chicken Salad, Tuna and Smoked Salmon

English Scones with Fruit Preserves & Creamy Butter  
A selection of Pastries and Tarts  
Selection of Gourmet Teas

**Add a glass of sparkling wine for \$6 per person**

All prices are subject to 15% Service Charge and 13% HST.

# **FOOD & BEVERAGE MENUS**

## **RECEPTION MENU**

### **Hors d'oeuvres**

\$2.90 per piece

\$2.75 per piece - Chefs Choice

### **Vegetarian - Cold**

\*Goat Cheese, Nuts and Pear on Skewer

\*\*\*Corn Cake with Chunky Avocado Guacamole

\*Pesto, Bocconcini with Olive and Sundried Tomato Skewer

### **Vegetarian - Hot**

Crispy Asian Spring Rolls served with Plum Sauce

Fig & Goat Cheese in Puff Pastry

\*Gourmet Tartlets – (Mixed Selection) Mini Brie, Cranberry & Caramelized

Onion – Kalamata Olives & Roasted Red Pepper

Mushroom Arancini

Mini Grilled Cheese (Assorted)

Spanakopita (Spinach & Feta Cheese in Phyllo Pastry)

Sweet Potato Fries with Spicy Louisiana Aioli

\*Vegetarian Pizza, with Mushrooms, Peppers & Mozzarella

\*\*\*Thai Vegetable Curry Samosas with Spicy Sauce

\*Woodland Mushroom & Polenta Squares with Asiago

Sundried Tomato & Feta Cheese in Phyllo

### **Non-Vegetarian -Cold**

\*½ Jumbo Shrimp with Dill Mayonnaise on a Cucumber Slice

\*Smoked Salmon, Herb Cream Cheese on Potato Crisp

Smoked Salmon on Pumpernickel with Herb Cream Cheese

Roast Beef & Arugula with Horseradish Cream on Crostini

**\*Gluten Free**

**\*\*Vegan**

**\*\*\*Gluten Free & Vegan**

All prices are subject to 15% Service Charge and 13% HST.

# **FOOD & BEVERAGE MENUS**

## **RECEPTION MENUS**

### **Non-Vegetarian -Hot**

- \*Asian Spiced Salmon Skewers
- \*Mini Beef or Chicken Sliders (Choose one)  
Mini Shepherd' Pie  
Crispy Calamari served with Lemon Aioli
- \*Chicken or Beef Satay with choice of Teriyaki & Ginger Sauce  
Or Spicy Sirachi Sauce  
Chicken Quesadilla
- \*Chorizo Sausage, Artichoke & Olive on skewer  
Crab Cakes served with Garlic Aioli  
Lamb & Vegetable Samosas with Tamarind & Date Sauce  
Meatballs served with choice of Swedish, Sweet & Sour or Peppercorn Sauce  
Mini Fish & Chip Bites with Tartar Sauce  
Chicken Mango & Ginger Phyllo Purses  
Shrimp Quesadillas with Cilantro, Peppers and Asiago Cheese  
Thin Crust Gourmet Pizza, choice of Grilled Chicken, Sun-dried Tomatoes,  
Goat Cheese & Pesto Sauce  
or Pepperoni, Mushrooms, Green Peppers & Mozzarella Cheese with Tomato Sauce  
Bacon wrapped with Blue Cheese & Date

### **Deluxe Hors d'oeuvres – Cold**

(Minimum 24 pieces of each, \$3.65)

- \*Ahi Tuna with Mushroom Salsa on Won Ton Crisps
- \*Beef Tenderloin wrapped Asparagus
- \*Black Tiger Shrimp served Shooter Glass with Cocktail Sauce
- \*Cured Duck with Waldorf Salad in Phyllo Cup
- \*PEI Oysters, served with Mignonette Sauce or Ponzu Misu Sauce (Min. 4 dozen)  
Seared Duck Breast with Hoisin Mayonnaise on Crostini

### **Deluxe Hors d'oeuvres – Hot**

(Minimum 24 pieces of each, \$3.65)

- Assorted Dim Sum – Selection of Shrimp and Chicken
- \*Beef Tenderloin wrapped with Bacon with Truffle Aioli  
Quail Scotch Eggs
- \*Scallops served with Asian Ginger Sauce
- \*Scallops wrapped in Bacon
- \* Mini Lamb Chop with Mint Glaze (\$4.75 each, minimum of 2 dozen)

### **\*Gluten Free**

All prices are subject to 15% Service Charge and 13% HST.

# **FOOD & BEVERAGE MENUS**

## **RECEPTION MENUS**

### **Stationary Platters - (Serves 20-25)**

#### **Vegetarian Platters**

<b>Baked Brie</b> – With Brown Sugar and Almonds Served with Dried Apples & French Baguette	\$ 70
<b>Baked Camembert</b> – Filled with Cranberries and Toasted Almonds and wrapped in Phyllo Pastry, served with Raspberry Coulis and French Baguette	\$ 75
<b>Bruschetta</b> - Fresh Tomatoes finely chopped with Onions and Herbs Served with toasted French bread	\$ 72
<b>Quebec Artisanal Cheese – 6 Selections</b> Small Platter – 20-30 people Large Platter – 60-75 people Served with Crusty Bread, Fig Sauce, Grapes & Nuts	\$120 \$220
<b>Domestic Cheeses</b> - A selection of Domestic Cheeses served With Assorted Crackers & Grapes	\$100
<b>Vegetarian Terrine</b> - Mango Chutney, Gherkins, Cherry Tomatoes and Olives served with French Baguette	\$ 62
<b>Corn Chips</b> - Served with Sour Cream, Salsa and Guacamole	\$ 62
<b>*Crudité</b> - Fresh seasonal vegetables served with creamy dip	\$ 62
<b>*Fresh Fruit</b> – Selection of Seasonal Fruit	\$ 90
<b>Mediterranean Dips</b> – Hummus and Babaganoush served with Feta Cheese, Kalamata Olives & Grilled Pita	\$ 72
<b>Roasted Mushroom Bruschetta</b> – On Grilled Focaccia with Gorgonzola Cheese (25 Pieces)	\$135
<b>Mexican Dip</b> – Sour Cream, Cream Cheese, Cheddar, Mozzarella, Bell Peppers, Tomatoes & Salsa layered dip served with Corn Chips	\$60

All prices are subject to 15% Gratuity and 13% HST

## **Stationary Platters – Con't. (Serves 20-25)**

### **Vegetarian Platter – Con't.**

**Savoury Torte** – Layers of Pesto, Sun-dried Tomatoes and Cream Cheese served with Bagel Crisps \$ 70

**Savoury Dip Platter** – Roasted Hummus, White Bean & Tapenade Served with Ciabatta Crisps \$ 60

**Spinach & Artichoke Dip** – With Asiago Cheese, served with Pumpernickel Bread \$ 70

### **Meat Platters**

**Antipasto**- Prosciutto, Capicola, Salametti, Grape Tomatoes, Provolone Cheeses & Olives, served with Tomato & Olive Tapenade \$100

**Artisanal Pate** (Choose 1) – Duck a la Orange, 3 Pepper or Country Pate Served with French Baguette & Cumberland Sauce \$ 72

**Cognac Pate** - Mango Chutney, Gherkins, Cherry Tomatoes and Olives served with French Baguette \$ 62

**Roast Beef Tenderloin (1oz.)** on Baguette with Creamy Horseradish Aioli & Caramelized Onions (25 pieces) \$ 175

**Smoked Turkey**-Served with Herb & Cheddar Scones, with Cranberry Sauce & Grainy Mustard (25 Pieces) \$ 125

### **Seafood Platters**

**\*Black Tiger Shrimp** – (90 Pieces) served with Seafood Seafood Sauce & Lemon Aioli \$ 195

**Oysters on the Half Shell** (50 Pieces) Served with Mignonette Sauce or Ponzu Miso Sauce \$135

**Side of Smoked Salmon** – Served with Capers, Cream Cheese and Pumpernickel Bread \$ 125

**\*Sushi Party Tray** – (90 Pieces) Mixed or Vegetarian Sushi, Tuna Rolls, California Rolls, Avocado Cucumber Rolls, Spicy Salmon Rolls, Honour Rolls And Shitake Mushroom Rolls \$ 210

All prices are subject to 15% Gratuity and 13% HST



## **Stationary Platters – Con't.**

### **Reception Sandwich Platters**

**Assorted Finger Sandwiches** (Cut in 4 pieces)-Tuna, Egg Salad, Roast Beef, Ham & Cheese, Smoked Salmon & Cream Cheese, Chicken Salad) \$ 7. pp

**Deluxe Open Faced Sandwiches** – (2 Pieces) Smoked Salmon & Cream Cheese, Ham & Aged Cheddar, Roast Beef, Shrimp Salad and Grilled Vegetable \$8.50pp

### **To enhance your reception menu add a Beef Carving Station (min. 50people**

#### **Beef Carving -(Chef for carving add \$25.00/hr. –minimum 2 hours)**

(Choose One Selection)

Beef Ribeye, 3 oz. pp \$13.

Beef Tenderloin, 2 oz. \$15.

Served with, Sautéed Mushrooms, Caramelized Onions, Horseradish Sauce, Garlic Aioli and Grainy Mustard with Crusty Bread and Soft Buns

#### **\*Gluten Free**

**Please note most platters can be served as gluten free by removing wheat crackers And bread and replacing with rice crackers and gluten free bread.**

All prices are subject to 15% Gratuity and 13% HST

## **FOOD & BEVERAGE MENUS**

### **DINNER MENUS**

#### **Choice of 3 Dinner Menu Option - For Groups of 20 or Less**

Our chef will create for you a 3 course dinner for your guests to enjoy. The menu will include a selection of appetizers (Soup or Salad), a selection of 3 entrées (Poultry, Fish & Vegetarian), Dessert and Coffee/Tea **\$55** per person (+service charge & taxes).  
If you would like to offer a 4 course dinner please add \$4.00  
Beef Option Add: \$5

### **DINNER OPTIONS**

From the following entrées below please select 1 entrée choice. If you would like to offer 2 entrée selections for your dinner you will be charged the higher entrée price.  
Entrees are served with appropriate starch and seasonal vegetables.

**In order to serve you better please advise us in advance of any dietary requests or restrictions you may have. Please note we offer Kosher and Halal food products. Our goal is to meet your food service needs in every way!**

All of the entrées below are priced on a per person basis.

#### **3 Course Dinner Option**

1<sup>st</sup> Course – Soup or Salad

2<sup>nd</sup> Course – Main Entrée (See selections on following pages)

3<sup>rd</sup> Course – Dessert with Coffee & Tea

#### **4 Course Dinner Option**

1<sup>st</sup> Course – Soup

2<sup>nd</sup> Course – Salad (**Add \$5. to the entrée price**)\*

3<sup>rd</sup> Course – Main Entrée (See selections on the following pages)

4<sup>th</sup> Course – Dessert with Coffee & Tea

Prices below are exclusive of 15% service charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **DINNER MENUS**

#### **Soup Appetizer Selections**

Woodland Mushroom Soup  
Roasted Butternut Squash with Crème Fraiche  
Tomato Basil Bisque  
Leek, Potato & Stilton  
Chicken Broth with Chicken, Vegetables & Israeli Couscous

#### **Salad Appetizer Selections**

Salad Panache  
Traditional Caesar  
Baby Spinach  
Lolla Rossa Salad with Berries  
Baby Arugula, Roasted Peppers, Asiago Cheese & Pecans  
Baby Kale & Roasted Beet

#### **Deluxe Appetizer Selections**

**\* Add \$5 for the following Deluxe Appetizers**

Shrimp Cocktail (5 Tiger Shrimps)  
Prosciutto Wrapped Fresh Figs with Blue Cheese (Seasonal)  
Cured Duck with Asian Salad  
Smoked Salmon with Pumpernickel, served with Cream Cheese, Onions & Capers  
Smoked Trout with Dijon Mustard and Cucumber Salad  
(V) Basil Marinated Buffalo Mozzarella & Vine Ripe Tomatoes with Balsamic Reduction

All prices are subject to 15% Service Charge and 13% HST.

## **FOOD & BEVERAGE MENUS**

### **DINNER MENUS**

#### **Meat**

Filet of Beef, (6oz.)	\$ 58
or (8oz.)	\$ 62
Served with Three Peppercorn Sauce or English Stilton Butter	
New York Sirloin Steak (6oz.)	\$ 55
(8oz.), Served with choice of Brandied Mushroom or Black Peppercorn Sauce	\$ 58
Roasted Rib Eye, Au Jus (minimum of 20 guests)	\$ 56
Rack of Lamb with Herb Crust (Australian)	\$ 56
Served with Red Currant & Port Reduction	
Ontario Pork Tenderloin, Au Jus	\$ 48
Served with Wild Blueberry Cassis Reduction	

#### **Chicken**

Rosemary Garlic Rub of Supreme of Chicken, Au Jus	\$ 48
Served with Sweet Bell Peppers & Shitake Slaw or Woodland Mushrooms & Sundried Tomato Sauce	
Supreme of Chicken, Calvados Sauce	\$ 48
Stuffed with Caramelized Apples, Sun-dried Cranberries and Toasted Almonds.	
Cornish Game Hen (Boneless),	\$ 50
Stuffed with Wild Rice & Woodland Mushrooms	
Or	
Cornish Game Hen (Boneless),	\$ 49
With a Cassis & Cranberry Sauce	
Turkey – With all the Trimmings	\$ 48
Served with Bread Stuffing and Cranberry Sauce	

All prices are subject to 15% Service Charge and 13% HST.

## **Fish**

Filet of Atlantic Salmon (Poached, Baked or Grilled) Served with choice of Guava Glaze, Lemon Chive Beurre Blanc, Miso Glazed or Maple Glazed	\$ 48
Filet of Arctic Char (Baked) Served with choice of, Lemon Chive Beurre Blanc, Red Pepper Sabayon or Maple Glazed	\$ 55
Baked Striped European Sea Bass, with Red Wine Beurre Blanc	\$ 55
Salmon Wellington Served with a Lemon and Caper Sauce	\$ 52
Almond & Herb Crusted Filet of Salmon with Lemon Chive Beurre Blanc	\$ 49

## **Pasta**

Meat Cannelloni Served with Tomato & Alfredo Sauces and topped With Mushrooms & Sweet Bell Peppers	\$ 39
Ricotta & Spinach Manicotti Served with Mediterranean Tomato Sauce With Zucchini & Butternut Squash	\$ 39
Penne Primavera Served with Julienne Vegetables & Sun-dried Tomatoes in a Pesto Sauce	\$ 39
Meat Tortellini Served with Smoked Chicken & Arugula with Tomato Provençal Sauce	\$ 39
Cheese Tortellini Served with Sweet Bell Peppers & Butternut Squash With a Pesto & Rose Sauce	\$ 39

All prices are subject to 15% Service Charge and 13% HST.

## **Vegetarian**

Japanese Eggplant \$ 39  
Stuffed with Mediterranean Vegetables  
Served with a Thai Curry & Coconut Sauce

Moroccan Tagine \$ 39  
Mediterranean Vegetables with Chickpeas,  
Dried Fruit and Almonds with Couscous

Chevre & Vegetable Tower \$ 39  
Layered grilled Vegetables with Goat Cheese  
Served with Tomato Coulis

## **Vegan**

Multigrain Rice Pilaf with Grilled Vegetables \$ 39  
& Tofu

Ratatouille \$ 39  
Provençale Vegetable Stew  
Served with Rice or Quinoa

Miso Glazed Tofu with Edamame & King Oyster \$ 39  
Mushrooms served with Jasmine Rice

## **Children's Selections**

12 and under (children under 5 no charge) \$25  
Served with Veggie Sticks, Ice Cream and Soft Drink/Juice

Burger/Cheeseburger  
Served with Fries

Chicken Fingers  
Served with Fries

Grilled Cheese Sandwich  
Served with Fries

Macaroni & Cheese

Pizza (Choice of)  
Mozzarella Cheese  
or  
Pepperoni & Mozzarella Cheese

All prices are subject to 15% Service Charge and 13% HST.

## **DINNER BUFFETS**

- #1 (Choice of 4 Salads, 2 Entrees, 1 Carving and Chef's Dessert, Coffee & Tea) \$ 54\*
- #2 (Choice of 3 Salads, 1 Entrée, 1 Carving and Chef's Dessert, Coffee & Tea) \$ 50\*
- #3 (Choice of 2 Salads, 2 Entrées and Chef's Dessert, Coffee & Tea) \$ 45\*\*
- \* Minimum 50 Guests
- \*\* Minimum 20 Guests

**All buffets are served with potatoes or rice and seasonal vegetable**

<b>SALAD SELECTIONS</b>	<b>ENTRÉE SELECTIONS</b>	<b>CARVING SELECTIONS</b>
<b>Seasonal Green Salad</b> With Herb Vinaigrette	<b>Grilled Chicken Breast</b> With Mushroom Sauce	<b>Roast Beef or Roast Striploin, Add \$3.</b> With Horseradish Sauce
<b>Caesar Salad</b> With Bacon, Croutons & Parmesan	<b>Atlantic Salmon</b> Grilled or Poached	<b>Smoked Maple Glazed Ham</b> With Dijon & Honey Mustard
<b>Coleslaw (Vinaigrette)</b>	<b>Beef Bourguignon</b> Mushrooms in Red Wine Sauce	<b>Roast Pork Loin</b> With Apple Chutney
<b>Creamy Potato Salad</b>	<b>Cannelloni with Meat</b> Tomato & Alfredo Sauces	<b>Roast Turkey</b> 'With all the Trimmings'
<b>Curried Couscous Salad</b> With Dried Cranberries & Pinenuts	<b>Coq Au Vin</b> With Pearl Onions & Mushrooms Red or White Wine Sauce	<b>Whole Salmon Coulibiac</b> In Puff Pastry with Spinach With Lemon Dill Sauce
<b>Greek Salad</b> With Tomatoes, Cucumbers & Olives	<b>European Sea Bass</b> With Grape Tomatoes, Fennel Fresh Herbs in a Light Wine Broth	<b>Whole Side of Herb Crusted Atlantic Salmon Filets</b> With Chardonnay & Caper Sauce
<b>Grilled Vegetable Salad</b> With Olive Oil & Herbs	<b>Lamb Tagine</b>	<b>Herb Crusted Roast Leg of Lamb</b> -Add \$3 With Dijon Mustard
<b>Mediterranean Pasta Salad</b> with Bell Peppers, Artichokes & Sundried Tomatoes	<b>Seafood Newburg – Add \$3</b>	
<b>Spinach Salad</b> With Maderine Oranges, Dried Cranberries & Almonds	<b>Manicotti with Spinach &amp; Ricotta (V)</b> With Tomato & Alfredo Sauces	

**To enhance your buffet add a delicious platter or two  
from the Reception Selections on page22-23**

All prices are subject to 15% Service Charge and 13% HST.

## **DESSERT SELECTIONS**

**Entrée and buffet menus offer the Chef's daily dessert special.**

**To substitute for one of the desserts listed below,  
ADD: \$2.5 per person**

Vanilla Crème Brûlée or Chai Cream Brulee (maximum 30)  
Fresh Fruit Cup with Berries & Tropical Fruit – Gluten Free  
Fresh Berries with Mascarpone & Whipped Cream with Balsamic & FC Honey Drizzle  
New York Style Cheesecake with Seasonal Fruit Compote  
Raspberry, Pistachio & Almond Mousse  
Warm Individual Apple Crumble Tart with Vanilla Ice Cream  
Warm Chocolate Lava Cake with Vanilla Ice Cream & Bing Cherries-Gluten Free  
Or

**Chef's Trio Dessert Plate** – 3 Sweet Seasonal Treats – \$2. Per person

**Artisanal Cheese Plate** - 4 Varieties - \$3.5

## **FOOD STATIONS** (Minimum of 50 people)

Note: Reception we recommend 2-3 Stations

Dinner we recommend 4-5 Stations

Please note that stations requiring a chef (carving/cooking) will be charged for labour.

## **Cold Stations**

### **Seafood - \$15pp**

Malpeque Oysters (2pieces pp)  
Lemon Wedges, Fresh Horseradish,  
Shallot and Cocktail Sauces

Smoked Trout & Salmon (2pp)  
Lemon Wedges, Horseradish  
Aioli Sauce, Cream Cheese and  
Assorted Bread

Tiger Shrimp Pyramid (2pp)  
Cocktail Sauce and Lemon Wedges



## **COLD FOOD STATIONS – CONT'D**

### **Sushi - \$14pp**

A selection of Sashimi, Sushi & Maki Rolls (5 Pieces pp)

Served with,  
Pickled Ginger, Wasabi & Soya Sauce

### **European Charcuterie - \$15pp**

3 pieces per person

Casalingo Salami, Beef Carpaccio, Bresaola,  
Savoury Sausage & Artisan Cheese Selection  
Served with Savoury Mango & Fig Chutney  
With French Baguette

## **HOT FOOD STATIONS**

### **\*Beef Carving - \$15pp \*(Chef for carving add \$25.00/hr. –minimum 2 hours)**

Beef Tenderloin, 2 oz. pp

Beef Ribeye, 3 oz. pp

Served with,  
Sautéed Mushrooms  
Caramelized Onions  
Horseradish Sauce, Garlic Aioli and Grainy Mustard  
with French Baguette

\* Add a chef for carving

### **Sliders – \$13pp**

Beef, Salmon, Chicken & Vegetarian Sliders (3 pieces, pp - assorted)

Served with,  
Cheddar, Feta and Blue Cheeses  
Sautéed Mushrooms with Shallots  
Caramelized Onions  
Lettuce  
Tomato & Zucchini Relishes  
Spicy Wasabi Mayo, Garlic Mint Aioli  
And Dijon Mustard

Served with Root Chips and Homemade Potato Chips

## **Indian - \$13pp**

Chicken Tandoori (2oz pp), Lamb Vindaloo (2oz pp) and  
Vegetarian Biryani (2oz pp)

Served with,  
Basmati Rice Vegetable Medley (Peas, Carrots & Cauliflower with Ginger)  
Naan Bread  
Mango Chutney and Raita

All prices are subject to 15% Service Charge and 13% HST.

## **\*Italian - \$13pp (\*Chef for carving add \$25.00/hr. –minimum 2 hours)**

Antipasto Platter – 2 pieces pp

Penne Primavera (3oz pp)  
Garden Vegetables in a Pesto Sauce

Rigatoni with Italian Sausage (3oz pp)  
Served with a Mediterranean Tomato Sauce

Served with,  
Green Salad with Italian Vinaigrette  
Garlic Bread and Italian Bread Sticks

## **Asian - \$13pp**

Crispy Spring Rolls (2 piece pp)

Chow Mein Noodle (4oz pp)  
Choice of Chicken or Beef

Assorted Dim Sum (2 pieces pp)

Served with,  
Plum & Tamarind Dipping Sauce, Soya Sauce, Chinese  
Mustard and Peanut Sauce

## **Greek - \$13pp**

Greek Salad with Feta & Kalamata Olives

Pork Souvlaki (1 pieces pp)

And

Chicken Souvlaki (1 pieces pp)

Served with,

Rice Pilaf

Tzasiki Sauce

Pita Bread

All prices are subject to 15% Service Charge and 13% HST.

## **Dessert Stations**

### **Sweet Table - \$10pp**

Includes 3 pieces per person

A Selection of Cakes

French Finger Pastries

Assorted Squares

Fruit Tarts

Fresh Fruit Tray

**ADD: International and Domestic Cheese Platters \$3.**

### **Cheese Station \$12pp**

Baked Camembert

International and Domestic Cheese Platters

Fresh Fruit

Assorted Crackers and French Baguette

Assorted Chutneys & Pickles

All prices are subject to 15% Service Charge and 13% HST.

## **BEVERAGE MENU**

### **HOST BAR**

#### **Option 1**

Basic Open Bar to include, House Wine, Domestic Beer, Liquors and Soft Drinks

#### **Option 2**

Premium Open Bar to include House Wine, Imported Beer, Martinis and Soft Drinks

#### **Option 3**

Open Soft Drink Bar to include, Soft Drinks, Juice, Still and Sparkling Water

#### **Option 4**

Cash bar, need a ticket seller (\$20 x 3 hours minimum)

And a bartender (\$25 x 3 hours minimum)

Cash bar over 80 people will need 2 bartenders

#### **Option 5**

**Pre-purchase or request 1 or 2 drink tickets** for your guests (and cash bar after that) The bartender will give you the tickets at the beginning of your event (or ahead of time on request) and you can give them to your guest at registration.

## **BEVERAGE MENU**

Bartender Charge – The club does NOT charge a bar set-up fee, however there is a charge for a bartender (\$25.00/hr. minimum 3 hours). For groups over 80 people 2 bartenders are required.

Please NOTE that you will be charged per consumption -Not on a flat rate per person.  
For events of 30 persons or less, a Bartender will take drink orders. There will not be a bar set-up in the room.

**All bartenders and service staff are Smart Serve certified in Accordance with the Alcohol Commission of Ontario**

## **MAIN BAR PRICE LIST**

**(Service Charge & HST not included)**

<b>House Wine, by the glass</b>	\$8.00
<b>F.C Premium Selection</b> – Chardonnay or Cabernet-Merlot	\$8.75
<b>Premium Wine Selection, by the glass (5oz)</b> – Pinot Grigio, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, and many more	\$9.50
<b>Domestic Beer</b> – Blue Pilsner, Coors Lite, Blue Lite, Canadian	\$6.50
<b>Premium Beer</b> – Sleeman Cream Ale, Alexander Keith's, Waterloo Dark	\$7.00
<b>Imported Beer</b> – Heineken, Corona, Stella Artois, Guinness (can)	\$8.00 \$8.50
<b>Local Draft Beer</b> Creemore Springs Premium Lager, Muskoka IPA, Bigrock Traditional, Old Credit Pilsner, Saaz Light Beer & Sleeman Original	\$7.00
<b>Imported Draft Beer</b> Stella Artois	\$8.00
<b>Coolers</b> – Mike's Raspberry Lemonade, Mike's Hard Lemonade, Shandys	\$7.00
<b>Ciders</b> – Brickworks (local) Cider & Strongbow Cider	\$7.00
<b>Non-alcoholic Beer</b> – Becks	\$4.50

## **MAIN BAR PRICE LIST**

<b>Standard Liquor Brands (per 1 oz.)</b> Bombay Sapphire Gin, Famous Grouse, Canadian Club Rye, Stolichnaya Vodka, Appleton Estate Rum, and many more.....	\$6.50
<b>Premium Liquor Brands (per 1 oz.)</b> Crown Royal Rye, Grappa Sandro Bottega	\$7.50
Chivas Regal, Grey Goose Vodka, Grand Marnier	\$9.50
Club Selection, Single Malt (10year)	\$10.00
Club Selection, Single Malt (15 year)	\$14.00

All prices are subject to 15% Service Charge and 13% HST.

## MAIN BAR PRICE LIST – CONT'D

<b>Martinis (2oz)</b>	\$10.00
<b>Bourbon</b> – Jack Daniels Sour Mash, Jim Beam, Bookers, Buffalo Trace	\$8.50
<b>Liqueurs (per 1 oz.)</b>	\$8.50
Amaretto, Baileys, Frangelico, Kahlua, Sambuca, Drambuie, Lemoncello, Amarula Cream, Framboise, Crème de Menthe, Schnapps, and many more	
<b>Cognacs (per 1 oz.)</b>	
Courvoisier VSOP	\$12.00
<b>Aperitif (per 2 oz.)</b>	\$6.00
Dubonnet Red, Cinzano Red & White (Vermouth), Campari, Pernod	
<b>Sherry, Port (per 2 oz.)</b>	\$6.00
<b>Specialty Cocktails (1.5oz)</b>	\$8.50
<b>Black or White Russians</b> – Vodka, Kahlua with or without milk and a Cherry	
<b>Caesar</b> – Vodka or Gin, Clamato, Tabasco, Worchester & Horseradish	
<b>Faculty Club Breeze</b> – Gin, Orange Pellegrino & Alizé	
<b>Faculty Club Choice</b> – Pimm’s #1, Lemon Wedge, Mint Leaves, Gingerale	
<b>Mojito</b> – Rum, Sugar, Mint Leaves, Lime & Soda	
<b>Sours</b> – Amaretto, Bourbon Lime Juice & Cherry	
<b>Tom Collins</b> – Gin, Lime Juice & Simple Syrup	

### Punch Selections

Non-Alcoholic - \$90/bowl\*

Champagne - \$150/bowl\*

Alcoholic - \$150/bowl\*

\*Punch Bowls serve approx. 40 glasses

**Bellini** – Sparkling Wine, Peach Juice

**Blue Lagoon** – Vodka, Blue Curacao

**English Garden Sipper** – Ice Tea, Raspberry Juice

**Faculty Glory** – Sparkling Wine, Sprite, Pamm (pomegranate liqueur)

**Florida Paradise** – Orange Juice, Pineapple Juice, Sparkling Water

**Gentle Breeze** – Cranberry Juice, Grapefruit, Sprite

**Melon Ball** – Vodka, Melon Liqueur, Pineapple Juice

**Raspberry Lemonade** – Lemonade, Raspberry Juice

**Rum Punch** – Dark & Light Rum, Orange Juice, Fruit Punch, Ginger ale

All prices are subject to 15% Service Charge and 13% HST.

## **Punch Selections – Cont’d**

**Sangria** – Red Wine, Brandy, Sparkling Water, Mixed Fruit Juice

**Singapore Sling** – Gin, Cherry Brandy, Lime Juice, Sparkling Water, Grenadine

**Sparkling Wine Sangria** – White Wine, Macerated Peaches

w/ Brandy, Ginger ale

**Hot Apple Cider (seasonal), Eggnog (seasonal)**

**(Please choose 1 selection, for larger groups you may choose a second selection)**

## **Non Alcoholic Beverages**

House ‘Q’ Water (Still or Sparking) \$1.50

Soft Drinks – Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water & Ice Tea \$3.50

Premium Bottled Juice – orange, Apple, Grapefruit, Pineapple, Tomato, Mango & Pomegranate \$4.00

Coffee/Tea \$2.90

Loose Leaf Tea (See Tea Menu) \$3.50

Cappuccino \$5.00

Espresso \$4.00

## **Specialty Coffees**

Spanish Coffee – Brandy, Kahlua and Grand Marnier \$10.00

Irish Coffee – Irish Whiskey and Baileys \$10.00

Faculty Club Coffee – Frangelico & Godiva Liqueur \$10.00

B52 Coffee – Baileys, Grand Marnier & Kahlua \$10.00

## **Bar Snacks**

Potato Chips \$3.00

Pretzels \$3.00

Louisiana Mix \$4.00

## CONFIRMATION OF BOOKING

Member's Name: \_\_\_\_\_

Membership Number: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Visa/MasterCard/Amex \_\_\_\_\_ Expiry Date \_\_\_\_\_

Tel. # (home) \_\_\_\_\_ (office) \_\_\_\_\_

Email address \_\_\_\_\_

Type of Event: \_\_\_\_\_ Date of function: \_\_\_\_\_

# of guests expected: \_\_\_\_\_

Date \_\_\_\_\_ Signature \_\_\_\_\_

We look forward to assisting you with your special events plan, and we are confident your function will be the success you expect. If you have any questions, please feel free to give us a call at (416) 978-6325 at your convenience.



## Faculty Club Function Details

DATE OF FUNCTION: \_\_\_\_\_

MEMBERSHIP # \_\_\_\_\_

BULLETIN BOARD TO READ:  
\_\_\_\_\_

SPONSOR: \_\_\_\_\_

ATTENDING: \_\_\_\_\_

BILL TO: \_\_\_\_\_

Room: \_\_\_\_\_

Time: \_\_\_\_\_

Room: \_\_\_\_\_

Time: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_

phone: \_\_\_\_\_

\_\_\_\_\_

fax:

email: \_\_\_\_\_

MENU *(please include service times:*

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BAR

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SPECIAL INSTRUCTIONS / SET UP:

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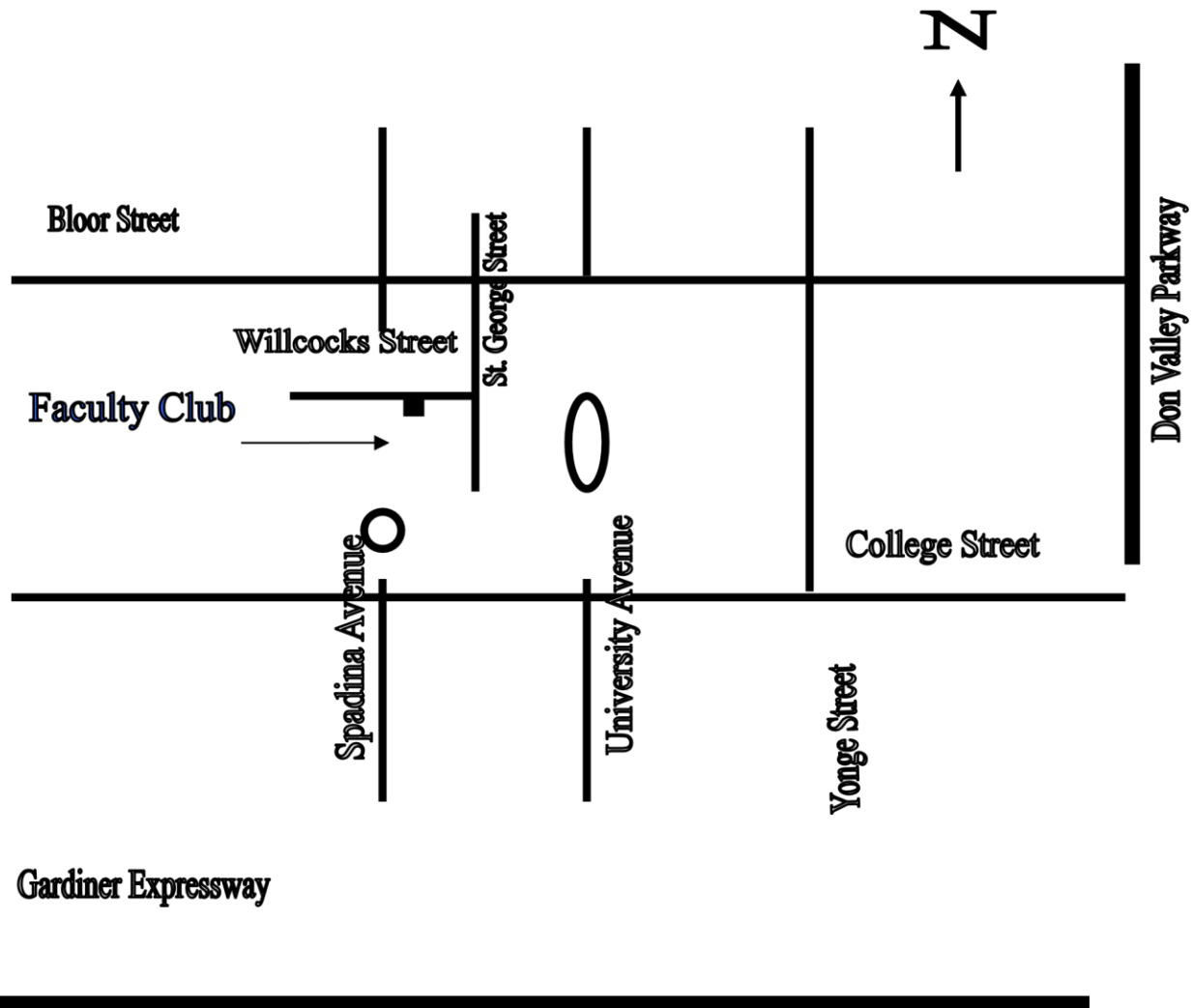
**Finding the Faculty Club:**

41 Willcocks St. 416-978-6325. Mon.-Fri. 9:00am – 5:00 pm. After hours & Sat. 416-978-6405.

**Driving:** From the East via Don Valley Parkway – follow the signs for the Bloor Street Viaduct which brings you out at Bloor Street about 3 Km from your destination. You will turn right onto Bloor. Heading west along Bloor, you should turn left at the lights at St. George and head south on St. George. It is probably easiest to continue down St. George to College, turn right on College and then right onto Spadina Ave. This will get you to the parking lot.

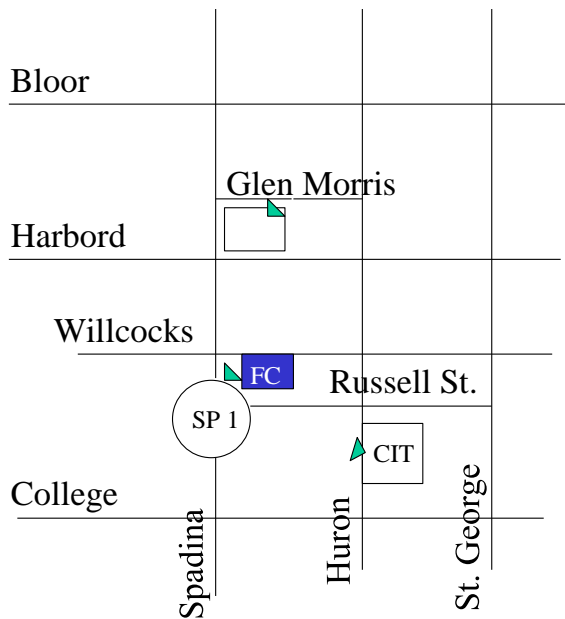
From the West via the QEW and Gardiner Expressway – Follow the downtown signs to the Spadina Ave. exit from the elevated Gardiner Expwy. Follow Spadina Ave. 3 kms north to Willcocks.

**Subway/TTC:** Exit Spadina station. Take the southbound streetcar, Willcocks is the 3<sup>rd</sup> stop.



## Parking at the Faculty Club

Faculty Club, University of Toronto - Parking (FC)  
41 Willcocks St.



### **Spadina 1 Meter Parking (SP1)**

Drive north on Spadina, past College, around Spadina Circle, keep on left lane - entrance on N side to SP1 (do not park on reserved blocks or permit block).

### **Graduate House**

#### **Meter Parking (GH)**

One block N of Harbord, turn right (E) onto Glen Morris (one way east). Underground parking (2 levels) at NE corner of Graduate House, entrance off Glen Morris.

### **CIT Parking**

Meter parking, underground

Parking (4 levels), entrance off

Huron St. (213 Huron St.)