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 300 guests. Our newly renovated facility provides a warm an 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 weddings, cocktail receptions, birthday & anniversary dinners, bar & bat mitzvahs and other unique celebrations.

Our professional team takes 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 are 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!

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
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.

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 and 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 event.

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 1 hour 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 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 notify us 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 an evening event, held Monday to Friday will be $500.00 (non-refundable)* See Cancellation Policy (page 4), a $1,500.00 deposit is required at the time of booking. This deposit is non-refundable.

The deposit for a weekend event, will be as follows: Saturday day events $1,200.00 (non-refundable). Saturday evening events $1,700.00 (non-refundable).
Sunday day events $2,000.00 (non-refundable).
Sunday evening events $2,500.00 (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 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.

*CANCELLATION POLICY

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 to 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.

Cancellation in writing less than one month prior, will incur room rental charges, unless we can rebook.

Cancellation in writing within ten (10) business days before the event will be charged 50% of the cost. (50% food charges and 100% room rental fee).

Cancellation within 5 business days before the event will be charged 100% of the food charges and 100% room rental fee.

No cancellation notice but non-appearance – full charge for the function (100%).

TAXES & GRATUITIES

Please note that food and beverages are subject to a 15% 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.
CODE OF CONDUCT - Continued

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

The Faculty Club reserves the right to close down the event should it pose a security risk to guests, staff or Faculty Club property.

Smoking is not permitted inside The Faculty Club, however guests may smoke outside.

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.

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.

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 non-performance 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

<table>
<thead>
<tr>
<th>Room Name</th>
<th>Full Day 8am–4pm See (e) Below</th>
<th>½ Day AM 8am -12am</th>
<th>½ Day PM 1pm-5pm</th>
<th>Reception 6pm-10pm See (d) Below</th>
<th>Lunch 12-2pm Dinner 6-10pm See (a) Below</th>
<th>Dinner/Dance 6pm-12pm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wedgwood Dining Room</td>
<td>$800.00</td>
<td>$450.00</td>
<td>$450.00</td>
<td>$1,000.00</td>
<td>$450.00</td>
<td>$1,200.00</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>$400.00 See (b) Below</td>
<td>$300.00</td>
<td>$300.00</td>
<td>$350.00</td>
<td>$300.00 See (b) Below</td>
<td>n/a</td>
</tr>
<tr>
<td>Fairley Lounge</td>
<td>$400.00</td>
<td>$250.00</td>
<td>$250.00</td>
<td>$250.00</td>
<td>$225.00</td>
<td>n/a</td>
</tr>
<tr>
<td>W.D. Foulds</td>
<td>$350.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Primrose</td>
<td>$400.00</td>
<td>$250.00</td>
<td>$250.00</td>
<td>$200.00</td>
<td>$200.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Upper Dining</td>
<td>$550.00</td>
<td>$300.00</td>
<td>$300.00</td>
<td>$350.00</td>
<td>$275.00</td>
<td>n/a</td>
</tr>
<tr>
<td>Patio See (c) Below</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>$200.00 to $500.00 See (f) Below</td>
<td>$350.00 Dinner Only</td>
<td>n/a</td>
</tr>
<tr>
<td>3rd Floor Board Rooms $30.00/hour</td>
<td>$200.00</td>
<td>$100.00</td>
<td>$100.00</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

(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 75 people, no A/V available
(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 (for details speak to event planner)
(f) Prices vary depending on required space needed
(g) Early Opening $150.00/hour
SATURDAY RENTAL RATES
The rental fee for a 4 hour day time event is $1,200.00 (+applicable taxes).
The rental fee for an 8 hour evening event is $1,700.00 (+applicable taxes).
The rental space includes; the Wedgwood 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%).*
The minimum for food and beverage for an evening event $6,000.00 (not including Service Charge of 15% and HST of 13%)

SUNDAY RENTAL RATES
The rental fee for a 4 hour day time event is $1,600.00 (+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 $6,000.00 / 4hour events and $10,000.00 for 8 hour events (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)

<table>
<thead>
<tr>
<th>Room</th>
<th>Reception</th>
<th>Theatre*</th>
<th>Board-room</th>
<th>U-Shape Outside</th>
<th>Hollow Square</th>
<th>Sep. Tables (rounds/rect.)</th>
<th>w/Dance Floor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining</td>
<td>250</td>
<td>150*</td>
<td>30</td>
<td>30</td>
<td>36</td>
<td>140**</td>
<td>100</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>80</td>
<td>50</td>
<td>20</td>
<td>26</td>
<td>24</td>
<td>40</td>
<td>n/a</td>
</tr>
<tr>
<td>Fairley Lounge</td>
<td>30</td>
<td>30</td>
<td>20</td>
<td>n/a</td>
<td>n/a</td>
<td>24</td>
<td>n/a</td>
</tr>
<tr>
<td>W.D. Foulds</td>
<td>20</td>
<td>30</td>
<td>18</td>
<td>18</td>
<td>24</td>
<td>35</td>
<td>n/a</td>
</tr>
<tr>
<td>Primrose</td>
<td>40</td>
<td>50</td>
<td>28</td>
<td>n/a</td>
<td>n/a</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td>Upper Dining</td>
<td>120</td>
<td>120</td>
<td>30</td>
<td>30</td>
<td>34</td>
<td>64</td>
<td>n/a</td>
</tr>
<tr>
<td>Patio</td>
<td>75</td>
<td>75</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>75</td>
<td>n/a</td>
</tr>
<tr>
<td>3rd Floor</td>
<td>n/a</td>
<td>n/a</td>
<td>4</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>South Bdrm.</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

*Additional charges will occur if furniture must be removed from the room and stored
**With no head table, panel table or a/v (guest size will vary depending on room set-up, etc.)
**ROOM SET UP FEES**

The standard room set up fees are as follows, Main Dining Room $125.00, 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.

<table>
<thead>
<tr>
<th>Room Capacity</th>
<th>Fee Per Event w/o Dancing</th>
<th>Fee Per Event w/ Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$9.25 (+HST)</td>
<td>$18.51 (+HST)</td>
</tr>
<tr>
<td>101-300</td>
<td>$13.30 (+HST)</td>
<td>$26.63 (+HST)</td>
</tr>
<tr>
<td>301-500</td>
<td>$27.76 (+HST)</td>
<td>$55.52 (+HST)</td>
</tr>
<tr>
<td>Over 500</td>
<td>$39.33 (+HST)</td>
<td>$78.66 (+HST)</td>
</tr>
</tbody>
</table>

**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

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 FLAMABABLE candles are permitted in the club. 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.

Navy tablecloths and napkins are provided. 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*.

<table>
<thead>
<tr>
<th>Visual Presentation</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LCD Projector</strong></td>
</tr>
<tr>
<td><strong>LCD Projector ‘Sharp 3000 Luminens</strong></td>
</tr>
<tr>
<td><strong>Screen-Fast Fold Truss Screen 10’x10’</strong></td>
</tr>
<tr>
<td><strong>Screen 8’x8’</strong></td>
</tr>
<tr>
<td><strong>Screen 6’x8’</strong></td>
</tr>
<tr>
<td><strong>Laptop</strong></td>
</tr>
<tr>
<td><strong>Laser Pointer /Clicker</strong></td>
</tr>
<tr>
<td><strong>Slide Advancer</strong></td>
</tr>
</tbody>
</table>
## AUDIO-VISUAL EQUIPMENT—CONTINUED

### Microphones and Audio

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Podium</td>
<td>$50.00</td>
</tr>
<tr>
<td>Microphone (Corded or Wireless)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Microphone (Lapel)</td>
<td>$125.00</td>
</tr>
<tr>
<td>Sound System - Portable</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

### Miscellaneous

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flip Chart with Markers &amp; Paper</td>
<td>$30.00</td>
</tr>
<tr>
<td>Additional Paper – 40 sheets</td>
<td>$40.00</td>
</tr>
<tr>
<td>Platform (1 person)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Poster Boards (4 sides, 8-10 Posters)</td>
<td>$200.00</td>
</tr>
<tr>
<td>In-House Technician – Minimum 4 hours</td>
<td>$45.00/hour</td>
</tr>
<tr>
<td>Note: Outsourced Technicians available</td>
<td></td>
</tr>
<tr>
<td>Priced Accordingly</td>
<td></td>
</tr>
</tbody>
</table>

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

### SUGGESTED VENDORS

#### A/V

#### WEBCASTING: U OF T MEDIA PEOPLE

Frank Scornaienchi, tel 416-978-6532, frank.scornaienchi@utoronto.ca

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


CHILD CARE SERVICES & ENTERTAINMENT

Improve Care, Conference & Event Child Care Services, 647-287-5433, www.improvcare.ca

DECORATIONS

Décor & More, 905-844-1300, www.decorandmore.com
Balloon FX, 416-251-8828, www.balloonfxinc.com

D.J.’S

Brent Miller Band, 416-997-7625, www.brentmillerlive.com
Bram Goldstein Big Entertainment, 416-737-6875
Ira Pettle Company (Mitzvahs), 416-785-9876, www.irapettle.com

ENTERTAINMENT

Magen Boys Entertainment, 905-761-0076, www.magenboys.com
Mark Cmor – Magician/Juggler, 416-960-0465

RED CARPET PHOTO BOOTH- www.PhotoBooth-GTA.ca, 416-706-8110

EVENT PLANNER

One Fine Day Event Planning, 416-552-0503, www.onefineday.com
Angelique’s Weddings & Events, 905-937-0355, www.angeliquesweddings.com
Design Dream Wedding Planner, 647 282 0332, www.designdream.com

FLORISTS

The Rustic Vine, Kerry Lester-Fiorella, 416-5969002 therusticvine@bell.net
Blossoms, 416-960-8903, www.blossomsrosedale.com
Linden Grove Floral Studio, 416-530-2427, www.lindengrove.ca
Mums & Roses, 416-690-1282
LIMOUSINE
Park Lane Limousine & Party Bus, 416-488-3888, www.livery.com/

MUSICIANS
Chase Sanborn Trio (Faculty of Music, U of T), www.chasesanborn.com
Montage Music, Laura Nashman, 416-924-8180, www.montagemusic.ca

PHOTOGRAPHY

CAMPUSS GROUNDS – PHOTOGRAPHY SPACES
For photographic locations on the St. George Campus you must obtain a permit through the

VALET PARKING

VIDEOGRAPHER

ACCOMODATIONS
Hotels
Hotel Intercontinental, 416-324-5900, www.intercontinental.com

Other
University of Toronto – Short Term Summer Booking
http://www.housing.utoronto.ca/summer/Residence-Features_2012.aspx


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
Low Fat Assorted Muffins & Multigrain Bread
Vegetarian Frittata
Freshly Brewed Coffee & Tea

$17 per person

CLUB BREAKFAST
Buffet or Plated Options
Orange Grapefruit & Apple Juices
Assorted Muffins, Croissants, Danishes & Cinnamon Buns
Fresh Scrambled Eggs
Applewood Bacon
Home Fried Potatoes
Grilled Tomato Provençale
Sliced Fresh Fruit

$21 per person

(All prices are subject to 15% Service Charge & 13% HST)
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 & taxes).

For a Beef Entrée Option Add: $5.00(++).

A LA CARTE MENU

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 Turmeric Cauliflower & 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.
LUNCHEON BUFFETS (Monday-Friday)

The Mixed Sandwich Platter Package ($20)
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 $6. /pp

The Deluxe Mixed Platter Package ($25)
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 Jalapeño 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 $5. /pp
Add: Fresh Fruit Tray $6. /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 ($26) or two ($30) from the following selections:

- 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

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

Add: Antipasto Platter, $6 pp
Prosciutto, Capicola, Calabrese, Provolone, Artichokes, Sun-dried Tomatoes and Olives

The Pizza Buffet
Two (2) Selections of Thin Crust Pizza ($24)
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- Lunch $37 – Dinner $42. **
(Minimum 12 guests)

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

**Dinner (Warm Grilled Beef Striploin and Artisanal Cheese Platter)

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 ($27) or two selections (32) 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

All prices are subject to 15% Service Charge and 13% HST.
FOOD & BEVERAGE MENUS

BBQ LUNCH BUFFETS (Monday-Friday)

(Based on a minimum of 20)

**The Classic** $27 (Includes all 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
  Coffee & Tea

**The Deluxe** $38 (Includes all condiments)

Add $ 5. For Dinner Buffets

Choice of Four (4) Salads,
Caesar
Coleslaw
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
  Chef’s Dessert Special
  Coffee & Tea

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: $3. per person

Crème Brûlée – Seasonal Flavour (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 – $3. per person

Dessert Table
$12 per person

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

Afternoon Tea

1 Tea Sandwich – 4 pieces $26
1.5 Tea Sandwiches – 6 pieces $30

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.
RECEPTION MENU

Hors d'oeuvres

$3.00 per piece

Vegetarian - Cold

Blue Cheese & Pear Crostini

***Corn Cake with Chunky Avocado Guacamole

*Grape Tomato, Basil & Boccoccini Skewer

*Grilled Potato with Gorgonzola & Candied Pecan

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

Four Cheese & Caramelized Onion Crostini

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

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

Non-Vegetarian - Hot

*Asian Spiced Salmon Skewers

Mini Beef or Chicken Sliders (Choose one)

Crispy Calamari served with Lemon Aioli

*Chicken or Beef Satay with choice of Teriyaki & Ginger Sauce

Or Spicy Sirachi Sauce

*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

*Gluten Free

**Vegan

***Gluten Free & Vegan

All prices are subject to 15% Service Charge and 13% HST.
Non-Vegetarian - Hot

Prosciutto, Pear, Gorgonzola & Walnut Crostini
Shrimp Quesadillas with Cilantro, Peppers & 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

Deluxe Hors d’oeuvres – Cold

(Minimum 24 pieces of each, $3.50)
* 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, $3.50)
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 ($4.50 each, minimum of 2 dozen)

* Gluten Free
** Vegan
*** Gluten Free & Vegan
RECEPTION MENUS

Stationary Platters - (Serves 20-25)

**Vegetarian Platters**

**Baked Brie** – $70
With Brown Sugar & Almonds
Served with Dried Apples & French Baguette

**Baked Camembert** – $75
Filled with Cranberries & Toasted Almonds
Wrapped in Phyllo Pastry,
Served with Raspberry Coulis & French Baguette

**Bruschetta** - $72
Fresh Tomatoes finely chopped with Onions & Herbs
Served with toasted French bread

**Ontario Aged Cheese Platter** – 5 Selections
Small Platter – 20-30 people
Large Platter – 60-75 people
Served with Crusty Bread

**Quebec Artisanal Cheese** – 6 Selections
Small Platter – 20-30 people- $110
Large Platter – 60-75 people—$210
Served with Crusty Bread, Fig Sauce, Grapes & Nuts

**Domestic Cheeses**—$90
A selection of Domestic Cheeses served with Assorted Crackers & Grapes

**Vegetarian Terrine** - $62
With Mango Chutney, Gherkins, Cherry Tomatoes & Olives
Served with French Baguette

**Corn Chips** - $62
Served with Sour Cream, Salsa & Guacamole

**Crudité** - $62
Fresh seasonal vegetables served with creamy dip

**Fresh Fruit** – $90
Selection of Seasonal Fruit

* Gluten Free

All prices are subject to 15% Gratuity and 13% HST
RECEPTION MENUS— STATIONARY PLATTERS, CONTINUED

**Roasted Mushroom Bruschetta – $135**
On Grilled Focaccia with Gorgonzola Cheese - 25 Pieces

**Mexican Dip – $60**
Sour Cream, Cream Cheese, Cheddar, Mozzarella, Bell Peppers, Tomatoes & Salsa layered dip served with Corn Chips

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

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

**Spinach, Artichoke & Asiago Dip –$70**
Served with Pumpernickel Bread

**Meat Platters**

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

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

**Cognac Pate - $62**
Mango Chutney, Gherkins, Cherry Tomatoes & Olives
Served with French Baguette

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

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

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

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

Oysters on the Half Shell—$135 (50 Pieces)
Served with Mignonette Sauce or Ponzu Misu Sauce

Side of Smoked Salmon – $125
Served with Capers, Cream Cheese & Pumpernickel Bread

*Sushi Party Tray – $225 (90 Pieces)
Mixed or Vegetarian Sushi, Tuna Rolls, California Rolls, Avocado Cucumber Rolls, Spicy Salmon Rolls, Honour Rolls & Shiitake Mushroom Rolls

Reception Sandwich Platters

Assorted Finger Sandwiches (Cut in 4 pieces)-$8 each Tuna, Egg Salad, Roast Beef, Ham & Cheese, Smoked Salmon & Cream Cheese, Chicken Salad)

Deluxe Open Faced Sandwiches – (2 Pieces) -$9
Smoked Salmon & Cream Cheese, Ham & Aged Cheddar, Roast Beef, Shrimp Salad & Grilled Vegetable

FOOD STATIONS
(Minimum of 50 people)
Note: For Receptions we recommend 2-3 Stations

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

Cold Stations

Seafood - $18pp
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

Sushi - $12pp
A selection of Sashimi, Sushi & Maki Rolls (5 Pieces pp)
Served with Pickled Ginger, Wasabi & Soya Sauce
**Stationary Platters**

**Reception Sandwich Platters**

*Assorted Finger Sandwiches* (Cut in 4 pieces) - $8 each Tuna, Egg Salad, Roast Beef, Ham & Cheese, Smoked Salmon & Cream Cheese, Chicken Salad)

**Deluxe Open Faced Sandwiches** – (2 Pieces) - $9
Smoked Salmon & Cream Cheese, Ham & Aged Cheddar, Roast Beef, Shrimp Salad & Grilled Vegetable

**FOOD STATIONS**

(Minimum of 50 people)

Note: For Receptions we recommend 2-3 Stations
Please note that stations requiring a chef (carving/cooking) will be charged for labour

**Cold Stations**

**Seafood - $18pp**

- 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

**Sushi - $12pp**

A selection of Sashimi, Sushi & Maki Rolls (5 Pieces pp)
  - Served with Pickled Ginger, Wasabi & Soya Sauce

All prices are subject to 15% Service Charge and 13% HST.
COLD FOOD STATIONS—CONTINUED

European Charcuterie - $13pp
  3 pieces per person

  Honey Glazed Ham
  Served with Honey & Dijon Mustards and Cornichons

  Smoked Duck Breast, Duck Terrine and Rillettes
  A Selection of Cured Meats
  Served with Pickles, Fruit Chutney, Assorted Mustards
  French Baguette and Crackers

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

Sliders – $13pp
  Beef, Salmon, Chicken & Vegetarian Sliders (Please Choose 2—3 pieces, pp)
  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) & Vegetarian Biryani (2oz pp)
  Served with Basmati Rice Vegetable Medley (Peas, Carrots & Cauliflower with Ginger)
  Naan Bread, Mango Chutney and Raita

Italian - $13pp
  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

All prices are subject to 15% Service Charge and 13% HST.
**Hot Stations—Continued**

**Asian - $14 pp**

Crispy Spring Rolls (2 piece pp)

Chow Mein Noodles (4oz pp)
Choice of Chicken, Beef or Vegetarian

Assorted Dim Sum (2 pieces pp)

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

**Greek - $13 pp**

Greek Salad with Feta Cheese & Kalamata Olives

Pork Souvlaki (1 pieces pp)

Chicken Souvlaki (1 pieces pp)

Served with Rice Pilaf, Tzasiki Sauce and Pita Bread

**Dessert Stations**

**Sweet Table - $12 pp**

Includes 3 pieces per person

French Finger Pastries
Assorted Squares
Fruit Tarts

Fresh Fruit Tray

**Cheese Station $14 pp**

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.