THE FACULTY CLUB

WEDDING PACKAGE

‘Beautiful Beginnings, Elegant Endings!

The Faculty Club offers you refined elegance and luxurious surroundings in the heart of the city!

The Faculty Club is the ideal venue for wedding ceremonies and wedding receptions. At the Faculty Club, we are dedicated to making your wedding unforgettable!

We recognize that the memories of a wedding last forever. And, the Faculty Club team is here to make sure your memories are of a perfect celebration designed the way you envisioned, with the start of an exquisite reception followed by a sumptuous meal in the Wedgwood Ballroom.

Our experienced professional staff will be there every step of the way to make your wedding a stunning success!

The Faculty Club takes pride on our commitment to guest service and attention to details. Whether it is designing a custom menu, decorating ideas or referrals to our top notch professionals, you are in great hands.

The Faculty Club would be honoured to host your special day! Please take a moment to look over our selections and menu packages. Let us help you create your ‘perfect day’!

‘Creating Lasting Memories, One Wedding at a Time….’

For further information please contact us at 416-946-7152

The Faculty Club of the University of Toronto, 41 Willcocks Street,
Toronto, Ontario M5S 1C7
email faculty.club@utoronto.ca  https://www.facultyclub.utoronto.ca/default.aspx
# Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Information</td>
<td>3-7</td>
</tr>
<tr>
<td>Wedding Packages (1-5)</td>
<td>8-12</td>
</tr>
<tr>
<td>Late Night Reception Stations</td>
<td>13</td>
</tr>
<tr>
<td>Vendor Partners</td>
<td>14-15</td>
</tr>
</tbody>
</table>
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 by a Faculty Club member. The enclosed confirmation of booking must be filled in at the time of the booking.

A One Day Membership is available (ask event coordinator)

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

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 one month prior for weddings.

For weddings, a complimentary menu tasting is available for the Bride & Groom. The ‘tasting’ provides members an understanding of the quantity and quality of culinary art that will be provided for your wedding. Unfortunately, we are unable to provide individual tastings or guarantee that the menu served will be identical to your chosen menu.

FOOD AND BEVERAGE / CAKES

All food and beverages must be purchased from The Faculty Club. No food of any kind, except wedding/birthday cakes can be brought into the Club. All wedding 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 wedding 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, leave the premises.
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 whatsoever resulting from the transport, refrigeration or preparation of said food once it leaves the Club property.

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. The club does have a cake knife. No liquor or beverage services will be permitted prior to 11:00 a.m. and after 1:00 a.m.

*Wedding and birthday cakes are available through the Club. Please 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.

For special events, a $1,500.00 deposit is required at the time of booking. This deposit is non-refundable. A cleaning and damage deposit in the amount of $200.00 is required when the contract is signed, and will be refunded by mail within two weeks following a satisfactory facility inspection at the conclusion of the event. 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. 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 their guests at any event sponsored by them.

CANCELLATION POLICY
See attached link

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 Licence. 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 judgement 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 & 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 require 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 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 wilful or negligent act or omission), unless the injury, loss or damage is caused by the wilful 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.

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 and event or reschedule to a later date.

ROOM RENTAL RATES – SATURDAYS

The rental fee for an 8 hour evening event is $1,500.00 (+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 $275.00 (+applicable taxes)

<table>
<thead>
<tr>
<th>Room</th>
<th>Reception</th>
<th>Theatre*</th>
<th>Boardroom</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>130**</td>
<td>100</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>120</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>Primrose</td>
<td>40</td>
<td>50</td>
<td>28</td>
<td>24</td>
<td>n/a</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td>Upper Dining</td>
<td>60</td>
<td>80</td>
<td>30</td>
<td>30</td>
<td>34</td>
<td>78</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>
</tbody>
</table>

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

**With no head table or a/v
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

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)

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 piano’s 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 $125.00.

Parking
We have a total of 7 parking spaces available to the east (3) and to the west (4) sides of the club. Parking passes are available through the club. All day passes are available for $16.00 and a ½ day pass $8.00 + HST

Décor & Flowers
There is no charge to bring in floral arrangements, decorations or specialty linens. They must arrive 3 hours prior to the event.

No open flame candles are permitted in the club. Votive (flameless) candles are available at a cost of $2.00 each and ‘burn’ for approximately 8 hours. Flameless 6” candles are available at a cost of $4.00 each

White 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
Wedding Package #1

RECEPTION

Stationary Platters
Sushi Platter (2 pieces per person)
Mediterranean Dips & Olives Platters with Grilled Pita

Hors d’oeuvres (3 Pieces Per Person)
Crab Cake with Lemon Aioli
Asian Scallops with Ginger & Scallions
Bocconcini Cheese & Grape Tomato Skewers

DINNER

Assortment of ACE Bakery Dinner Rolls with Sweet Butter

1st COURSE

Seasonal Soup

2nd COURSE (Select One)
Smoked Duck on a bed of Heritage Greens
With Orange Slices and a Citrus Vinaigrette
or
Ahi Tuna Crusted with Sesame Seeds
On a Bed of Mango & Napa Cabbage Coleslaw

ENTRÉE (Select One)
(Exact numbers of Entrée selections will be need in advance)
Canadian Angus Beef Tenderloin (6oz) with Port Au Jus
or
Arctic Char Filet with Maple & Orange Glaze
or
Chevre, Polenta & Grilled Vegetables Tower with Tomato Coulis

Entrees are served with an appropriate starch and seasonal vegetables

DESSERT

Trio of Desserts
Mini Chocolate Lava Cakes, Crème Brulee & Pistachio Ice Cream
Coffee (regular or decaffeinated) and a Selection of Fine & Herbal Teas

DESSERT TABLE
Artisan Cheese Platter, Fresh Seasonal Fruit Platter, Chocolate Dipped Strawberries, Assorted French Pastries & Italian Biscotti
Includes Complimentary Cake Cutting & Late Night Coffee & Tea

BEVERAGE SELECTIONS
Host Bar (4 hours, Premium Brands and Mixed Cocktails)
Sparkling Wine Toast (1 glass per person)
Red and White Premium Wines (2 glasses per person)

$160 per person (Exclusive of 15% Gratuity & 13% HST)
Wedding Package #2

RECEPTION

Stationary Platter
Sushi Platter (2 pieces per person)

Hors d'oeuvres (3 Pieces Per Person)
Bocconcini Cheese & Grape Tomato Skewer
Spinach & Feta Cheese in Phyllo Pastry
Asian Spiced Salmon Skewers

DINNER

Assortment of ACE Bakery Dinner Rolls & Sweet Butter

1st COURSE
(Select One)
Seasonal Soup
or
Romaine Salad with Grape Tomatoes, Asiago Cheese with Roasted Garlic Dressing

ENTRÉE (Select One)
(Exact numbers of entrée selections will be needed in advance)
Duo of Beef Filet Mignon (4oz) and ½ Boneless Cornish Hen with Stuffing
Served with a Green Peppercorn & Brandy Sauce
or
Arctic Char Filet with Maple & Orange Glaze
or
Chevre, Polenta & Grilled Vegetables Tower with Tomato Coulis

Entrees are served with an appropriate starch and seasonal vegetables

DESSERT

Duo of Mini Crème Brulee, Raspberry Sorbet & Berries
Coffee and a selection of Teas
Includes Complimentary Cake Cutting, Late Night Coffee & Tea

DESSERT TABLE

Fresh Fruit Platter, Chocolate Covered Strawberries, Assorted French Pastries & Italian Biscotti

BEVERAGE SELECTIONS

Host Bar (4 hours, Regular Brands & Mixed Drinks Only – No Shots or Shooters)
Sparkling Wine Toast (1 glass per person)
Red and White Premium Wine (2 glasses per person)
Add $8. per person++ for an additional hour for the Bar

$140 per person (Exclusive of 15% Gratuities & 13% HST)
Wedding Package #3

RECEPTION

Hors d'oeuvres (3 pieces per person)

- Crispy Asian Vegetarian Spring Rolls
- ½ Jumbo Shrimp with Dill Mayonnaise and Red Pepper on Cucumber
- Wild Mushroom & Polenta Squares with Asiago Cheese

DINNER

Assortment of Dinner Rolls & Sweet Butter

APPETIZER (Select One)

- Seasonal Soup
- or
- Lola Rosa Salad
  With Fresh Berries & Goat Cheese with Balsamic Vinaigrette

ENTRÉE (Select One)

Exact numbers of entrée selections will be needed in advance

- Roasted Boneless Cornish Hen
  Stuffed with Caramelized Apples, Sun-dried Cranberries and Toasted Almonds
  Served with Calvados Sauce
- or
- Baked Atlantic Salmon Fillet
  With Lemon Butter Sauce & Fennel Salsa
- or
- Japanese Eggplant
  Stuffed with Mediterranean Vegetables Served with a Thai Curry & Coconut Sauce

  Entrees are served with an appropriate starch and seasonal vegetables

DESSERT

- Dark Chocolate Mousse
- Coffee and a Selection of Teas

Includes Complimentary Cake Cutting Late Night Coffee & Tea

BEVERAGE SELECTIONS

- Host Bar (4 hour maximum, Regular Brands and Mixed Drinks Only, No Shots or Shooters Allowed)
- Sparkling Wine Toast (1 glass per person)
- Red and White House Wine (2 glasses per person)
- Add $8. per person++ for an additional hour for the Bar

$125 per person (Exclusive of 15% Gratuities & 13% HST)
Wedding Package #4

RECEPTION

Hors d’oeuvres (3 pieces per person)
Beef with Teriyaki & Ginger Sauce
Smoked Salmon & Cream Cheese Rosette on Pumpernickel Rounds
Assortment of Savory Tartlets

DINNER

Assortment of ACE Bakery Dinner Rolls & Sweet Butter,

APPETIZERS (Select One)

Seasonal Soup
or
Salad Panache
Baby Greens with Julienne of Vegetables

ENTRÉE

(Exact numbers of entrée selections will be needed in advance)

Baked Chicken Supreme
Stuffed with Goat Cheese and Spinach
Served with a Sundried Tomato Jus
or

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

Served with an appropriate starch and seasonal vegetables

DESSERT

Lemon Posset
With Fresh Berries

Coffee and a selection of Fine & Herbal Teas

Includes Complimentary Cake Cutting, Late Night Coffee & Tea

BEVERAGE SELECTIONS

Host Bar (3 hour maximum, Regular Brands and Mixed Drinks Only, No Shots or Shooters part of the package)
Sparkling Wine Toast (1 glass per person)
Red and White House Wine with Dinner (2 glasses per person)
Add $8. per person++ for an additional hour for the Bar

$115 per person (Exclusive of Gratuities & Taxes)
Wedding Package #5

RECEPTION
Hors d’oeuvres (3 pieces per person)

Pear, Blue Cheese & Pecan Crostini
Smoked Salmon & Cream Cheese Rosette on Pumpernickel Rounds
Asian Spring Roll

BUFFET DINNER
Assortment of ACE Bakery Dinner Rolls & Sweet Butter

Mixed Spring Greens
With Julienne Vegetables & House-made Vinaigrette

Baby Kale & Quinoa Salad
With Chickpeas, Pecans & Orange Segments with Citrus Vinaigrette

Tomatoes & Bocconccini Salad
With Fresh Basil with XVOO Reduction

Your Choice of:
Rosemary & Garlic Chicken Breast
or
Herb Crusted Salmon Filet

Spinach & Ricotta Cannelloni

Beef Carving
With Merlot Wine Sauce

Served with an appropriate starch and seasonal vegetables

DESSERT BUFFET
Assorted French Mini Pastries, Mini Crème Brulee, Lemon Posset & Squares
Fresh Fruit
Coffee and a selection of Fine & Herbal Teas
Includes Complimentary Cake Cutting, Late Night Coffee & Tea

BEVERAGE SELECTIONS
Host Bar (4 hour maximum, Regular Brands and Mixed Drinks Only, No Shots or Shooters part of the package)
Sparkling Wine Toast (1 glass per person)
Red and White House Wine with Dinner (2 glasses per person)
Add $8. per person++ for an additional hour for the Bar

$140. per person (Exclusive of Gratuities & Taxes)
Late Night Reception Stations

2 Selections—$12 pp each
Minimum 50 Pieces of each selection

Gourmet Grilled Cheese Sandwiches
Artisanal Breads, Domestic & Imported Farmhouse Cheeses,
Serrano Ham, Pear, Smoked Bacon, Arugula,
Roasted Peppers, Sundried Tomatoes & Caramelized Onions

Poutine Bar
Hand-cut French Fries with White Cheese Curds, House-made Gravy

Assorted Thin Crust Pizzas
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 (V)
Classic Pepperoni & Cheese with Tomato Sauce

Mini Slider Bar
Sirloin Beef, Chicken & Vegetarian
Served with Caramelized Onions & Tomato Relish

Spiced Potato Wedges & Sweet Potato Fries
Sea Salt, Ketchup, Malt Vinegar & Spicy Mayonnaise

Wing-Dinger Bar
Grilled Chicken Wings & Drumettes
Served with your choice of: Honey Garlic Sauce, BBQ Sauce—Mild, Medium Or Hot
Vendor Partners—Suggestions

CHAPELS/CEREMONY LOCALS
The Faculty Club, 416-978-6325, 41 Willcocks Street
Knox College, (Presbyterian) 416-978-2785, 59 St. George Street Multi
Faith Centre, 416-978-5536, 569 Spadina Avenue Newman Centre
(Catholic), 416-979-2468, 89 St. George Street St. Michael’s (Catholic),
416-926-1300, 18 St. Mary Street
Trinity College (Anglican) 416-978-3288, 6 Hoskins Avenue
Victoria College, 416-585-4524, 91 Charles Street, West

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, 416.997-7625 brent@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
Red Carpet Photo Booth 416-706-8110 www.photobooth-gta.ca
EVENT PLANNER

One Fine Day Event Planning, 416-552-0503, www.onefineday.com

Angelique’s Weddings & Events, 905-937-0355, www.angeliquesweddings.com


PHOTOGRAPHY


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

VALET PARKING


VIDEOGRAPHER