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. 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...
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.

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 event and 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

A minimum for food and beverages on Saturday are $6,000.00 (8 hour evening event) and a minimum for food & beverages on Saturdays are $4,000.00 (4 hour afternoon event) and a minimum on Sundays is $10,000.00 (not including service charge, taxes or room rent).

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, 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. There will be a service charge of $1.00 per person for the cutting and serving of wedding/birthday 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.

*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 2 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.

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.

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
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 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 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 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 grounds.

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.
ROOM RENTAL RATES – SATURDAYS

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

The rental fee for an 4 hour afternoon event $1,000.00 (+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 $350.00 (+applicable taxes)

ROOM RENTAL RATES – SUNDAYS

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)

ROOM SET-UPS (Maximum set-up’s may vary depending on A/V equipment Food & Beverage requirements)

<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>150**</td>
<td>100</td>
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<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>
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<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>
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<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>
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*Additional charges will occur if furniture must be removed from the room and stored off premise.
**With no head table
**ROOM SET UP FEES**

The set-up fee for the dining room is $150.00 + applicable taxes. Theatre/church style seating set-up fee is $150.00 – applicable taxes. The standard room set up fee for the other rooms in the club are $50.00 per room + applicable taxes.

For all other set-up styles or floor plans please speak with the club’s event coordinator.

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**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>
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<tr>
<td>1-100</td>
<td>$9.25 (+HST)</td>
<td>$18.51 (+HST)</td>
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<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 $18.00 and a ½ day pass (4 hours or less) $10.00 + 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. All candles must be in some type of enclosure – floating candles, votive, glass shades, etc. are permitted. Votive (flameless) candles are available at a cost of $1.00 each and ‘burn’ for approximately 8 hours. Flameless 6” candles are available at a cost of $4.00 each. 2 silver candelabras are also available to rent for a cost of $10.00.

Décor & Flowers – Continued...

The club can 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 vases are removed from the premises.

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.
SUGGESTED VENDORS

CAKES (Specialty Cakes are available through the club)

CEREMONY OFFICIANTS
All Seasons Wedding Ceremonies http://www.allseasonsweddings.com/
The Campus Chaplains Association chaplains@utoronto.ca
Eva Goldfinger 416-494-7450
Jim Emerson 416-433-7061, jemerson@enduringpromises.co
Martin Frith http://www.ceremonieswithchoice.ca/
Herbert Harms 416-946-7770, Herbert.harms@utoronto.ca
Robert Trembeau 416-239-9419
Ralph Wushke 416-978-2785, ecumenical.chaplain@utoronto.ca

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

Bram Goldstein Big Entertainment, 416-737-6875
Ira Pettle Company (Mitzvahs), 416-785-9876, www.irapettle.com
Adam West, 416-508-2326

ENTERTAINMENT

Magen Boys Entertainment, 905-761-0076, www.magenboys.com

EVENT PLANNER

One Fine Day Event Planning, 416-552-0503, www.onefineday.com
Angelique’s Weddings & Events, 905-937-0355, www.angeliquesweddings.com

FLORISTS

Blossoms, 416-960-8903, www.blossomsrosedale.com
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)

**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

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


**LIMOUSINE**

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


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

**Wedding Package #1**

**RECEPTION**

**Stationary**
- Sushi Platter (3 pieces per person)
- Mediterranean Dips & Olives Platters with Grilled Pita

**Hors d’oeuvres**
- Crab Cake with Lemon Aioli
- Asian Scallops with Ginger & Scallions
- Boccaccini Cheese & Grape Tomato Skewers

**DINNER**

- Assortment of ACE Bakery Dinner Rolls
- With Sweet Butter & XV Olive Oil

**APPETIZER (Select One)**

- Seasonal Soup
- Or
- 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 & Nappa Cabbage Coleslaw

**ENTREMETS (Select One)**

- Poached Pear Granita with Pear William Liquor
- Or
- Lemoncello Liquor Ice Granita

**ENTRÉE**

(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
With Fruit Coulis & Berries

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 (6 hours, Premium Brands and Mixed Cocktails)
Sparkling Wine Toast (1 glass per person)
Red and White Premium Wines (2 glasses per person)

$150 per person
(Exclusive of Gratuities & Taxes)
Wedding Package #2

RECEPTION

Stationary
Sushi Platter (2 pieces per person)

Hors d’oeuvres (4 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

APPETIZER (Select One)

Butternut Squash & Sweet Potato Soup
With Toasted Pumpkin Seeds & Crème Fraiche (or Seasonal Soup)
Or
Romaine Salad with Grape Tomatoes, Asiago Cheese, served with Roasted Garlic Dressing

ENTRÉE (will need exact numbers of entrée selections ahead of time)

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
Above 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’s

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)

To add one (1) extra hour of host bar - $7.00 pp + taxes & gratuities

$135 per person (Exclusive of Gratuities & Taxes)
**Wedding Package #3**

**RECEPTION**

**Hors d’oeuvres** (3 pieces per person)
Crispy Asian Vegetarian Spring Rolls
Served with Plum Sauce
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)**

Leek & Potato Soup with Gorgonzola Cheese
Or
Baby Spinach Salad with Mandarin Oranges, Mushrooms, Toasted Almonds, served with Tarragon Vinaigrette

**ENTRÉE (Select One)**

Roasted 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

Above entrees are served with an appropriate starch and seasonal vegetables
DESSERT

Black & White Chocolate Mousse with Fresh Berries

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 one (1) extra hour of host bar - $7.00 per person

$120 per person
(Exclusive of Gratuities & Taxes)
**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 Tarts

**DINNER**

- Assortment of ACE Bakery Dinner Rolls & Sweet Butter,

**APPETIZERS (Select One)**
- Tomato Bisque with Crème Fraiche Pesto
  Or
- Salad Panache ~ Baby Greens with Julienne of Vegetables

**ENTRÉE**

**ENTRÉE** (The club will require exact numbers of entrée selections Prior to event)
- 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

Above entrees are served with an appropriate starch and seasonal vegetables
DESSERT

Semi-Sweet Belgium Chocolate Cup
With French Vanilla Ice Cream, Fresh Berries & Fruit Coulis

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 one (1) extra hour of host bar - $7.00 pp + taxes & gratuities

$110 per person
(Exclusive of Gratuities & Taxes)

Please Note:
We can customize a menu or package to suit your individual requirements.
Please speak to our experienced event planners.

All prices are subject to 15% Service Charge and 13% HST
Prices are subject to change without notice

Final guarantee of attendance on all food functions is required three (3) business days prior to the function date excluding holidays and the guarantee must not fall below the minimum number required for the function room booked.
Finding the Faculty Club:

41 Willcocks St, Toronto, On

Mon.-Fri. 9:00am – 5:00 pm. Call 416-978-6325.

After hours and Saturdays, Call 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 3rd stop.
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.)