

# The University Club of Toronto



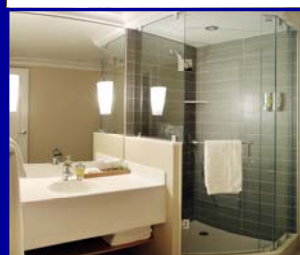
## Private Event — Menu Options and Pricing 2012 V 1.0

**Planning a Luncheon, Birthday Party, Business Conference, Black Tie Dinner, Breakfast Meeting, Soiree, Fundraiser, Anniversary, Wedding?**

The University Club offers private function space where you can hold any type of event; from a small social gathering to large conferences. Whether you wish to make an impact on prospective clients, or simply enjoy an intimate dinner for two, the Club is sure to impress! We offer our facilities at extremely reasonable prices and provide complete event organization to assist you in structuring any occasion. Our phenomenal service, culinary expertise, exquisite menus and gracious atmosphere will ensure that your dining experience is a success. Our mission lies in creating culinary masterpieces and delivering the ultimate dining experience just for you! We offer as much help as you require and give you the flexibility to work within a budget by providing a wide range of meal styles and menu choices.

Call us today or visit our website at [www.universitycluboftoronto.com](http://www.universitycluboftoronto.com). You will find our menu choices and pricing in the “Event Planning” section. We have a virtual tour of the facilities on our homepage to help you visualize the space. The Club also offers overnight accommodations at extremely competitive rates so if you have friends, family or colleagues visiting the city, rest easy in the knowledge that you can find them a special place to stay while attending your event at the Club.

We look forward to welcoming you to the Club soon!





# The University Club of Toronto

## Room & Equipment Rental—2012

Room Rate*	Members With minimum food and beverage spend	Guests With minimum food and beverage spend	Minimum Food & Beverage Spend*	Room Rate Without minimum spend	Rounds	Board- room	U-Shape	Reception	Theatre Style**	Classroom
<b>CAPACITY</b>										
Lower Canada Room	\$30	\$40	-	-	-	4	-	-	-	-
Eastern Group Room	\$35	\$50	-	-	6	-	-	-	-	-
Upper Canada Room	\$40	\$60	\$10 per person	\$100	-	8	-	-	-	-
FitzGerald Room	\$80	\$120	\$20 per person	\$200	2 of 10 people	18	-	40	-	-
President's Suite	\$95	\$150	\$20 per person	\$300	3 of 8 people	20	15	75	-	-
Library	\$350	\$500	\$35 per person	\$1500	4 of 12 people	30	-	100	80	35-50
Tom Thomson Lounge	\$75	\$75	\$10 per person	\$150	4 people	4	-	10	-	-
Main Dining Room (MDR)	\$350	\$500	\$35 per person	\$1500	10 of 12 people	40	45	150	120	80
Main Lounge (ML)	\$350	\$500	\$35 per person	\$1500	-	-	-	175	120	80
Sports Lounge	\$95	\$150	\$20 per person	n/a	-	-	-	25	-	-

\*NOTES: The room rental rates are based on Monday to Friday usage for a day or evening period. If both are used, there will be two room charges. On Saturday or Sunday the weekend opening fee will apply— see below. The breakfast period requires a minimum food spend of \$14.00 per person. The remainder of the day requires the above stated amount. All event holders are subject to the terms and conditions affixed to the contract. |

Weekend Venue Fee:	Member Rate	Guest Rate
The Club opens for Wedding Celebrations, Alumni Events and other social occasions on weekends with a minimum food and beverage spend of \$4,500. Guests have access to all the rooms on the first and second floor and are guaranteed to be the only event on site.	\$1,500	\$2,000

Equipment	Member	Guest
Podium Only	\$20	\$30
AV Technical support	\$75/hr	
Projector Screen	\$50	\$60
LCD Projector	\$100	\$150
Laptop Computer	\$75	\$100
Laptop Speakers	\$40	\$50
Lapel/Wireless microphones	\$50	\$60
50" LCD/Plasma TV & DVD	\$75	\$100
P/A System with podium & 1 wired Mic	\$60	\$75
Conference Phone	\$50	\$60
Hardwire internet connect	\$50	\$50
Flip Chart/White Board	\$10	\$20
Easel	No Charge	No Charge
Sound System with CD changer	\$80	\$100
Pads of Paper & Pens	\$3.00 each	\$3.50 each

380 University Avenue, Toronto, Ontario M5G 1R6  
 Phone: 416-597-1336 Fax: 416-597-2994  
 Email: [events@universitycluboftoronto.com](mailto:events@universitycluboftoronto.com) website: [www.universitycluboftoronto.com](http://www.universitycluboftoronto.com)



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## Breakfast

### **The Club Continental Breakfast @ \$14.00 per person**

Orange Juice

Assorted Freshly Baked Croissants and Muffins and Pastries

Sweet Butter, Assorted Fruit, Cream Cheese, Jams and Marmalade

Sliced Seasonal Fruit and Berries

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Herbal Tea



### **English Breakfast @ \$18.00 per person**

Orange Juice, Ocean Spray Cranberry and Grapefruit Juice

Assorted Freshly Baked Croissants and Muffins and Pastries

Sweet Butter, Assorted Fruit, Cream Cheese, Jams and Marmalade

Scrambled Eggs, Home Fried Potatoes, Canadian Bacon and Link Sausages

Sliced Seasonal Fresh Fruit, Jams and Marmalade

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Tea

### **Healthy and Light @ \$15.00 per person**

Orange Juice, Ocean Spray, Cranberry and Grapefruit Juice

An assortment of Low Fat Yogurts

Sliced Seasonal Fresh Fruit and Berries

Muesli Cereal and Bran Muffins

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Tea

## MEETING BREAKS

### **Morning Break @ \$8.00 Per Person**

*A basket of Assorted Mini Danish Bites*

*Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal tea*

### **Afternoon Break @ \$8.00 Per person**

*Assortment of Mini Macaroons and Fresh Baked Cookies*

*Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal tea*

### **Sliced Seasonal Fresh Fruit and Berries @ \$65.00 platter**

For up to 8-12 people



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# Prix Fixe Lunch Selections

## Table D'Hôte Lunch Selections @ \$37.00 per person

Pre-select one appetizer, one entrée and one dessert. If you wish to give a choice of entrée, add \$5 per person per additional entrée

### Appetizer

Soup du Jour

Or

Market Green Salad with House Dressing

Or

Vodka Smoked Salmon with Capers, Bermuda Onion and Dill

### Entrée

7 oz Grilled Black Angus Striploin of Beef Café de Paris

Or

Breast of Free Range Chicken Chasseur

Or

Poached Fillet of Atlantic Salmon with a Champagne Beurre Blanc

Or

Striped Bauletti Pasta with Butternut Squash in a Cream Mushroom Sage and Parmesan Sauce

Dessert

Apple Pie with Ice Cream

Or

Vanilla Crème Caramel

Or

Chocolate Raspberry Tartuffo

Or

Lemon Meringue Pie

Fresh brewed Regular and de-caFFEinated Coffee and a selection of Herbal Teas



## Vegetarian Entrées

Pasta Primavera \$19.50

Braised Sweet Red Pepper Stuffed with a Wild Mushroom Risotto \$19.50

Spinach Sautéed with Red Peppers and Shiitake Mushrooms \$19.50

Sage and Lemon Gnocchi with Mushrooms in a Cream Sauce \$19.50

Selection of Grilled Mushrooms and Vegetables drizzled with Extra Virgin Olive Oil and served with Braised Belgian Endive \$19.50



## Buffet Selections

### The Working Lunch—Cold Buffet @ \$24.00 per person

**Salad Bar:** Tuscan Romaine Salad with Herb and Garlic Croutons; Grilled Vegetables with Balsamic Vinaigrette; Market Green Salad with House dressing

**Assorted Tray of Mediterranean Mini Sandwiches:**

Bocconcini with Grape Tomatoes, Oregano and Olive Oil; Shrimp with Fresh Dill, hard boiled Egg and Cucumber; Vodka Smoked Salmon with Celeriac Slaw; Chicken Breast Salad, Grilled Portobello Mushroom and Shaved Parmesan; Pan Bagnat with Tuna, Green Onion, Kalamata Olives and sweet Peppers

**Dessert:**

Seasonal Sliced Fruits and Berries

Fresh Brewed Regular and De-cafeinated Coffee and Selection of Teas

### The Working Lunch—Hot Buffet @ \$29.50 per person

**Soup and Salad:**

Soup du Jour and Classic Caesar Salad with Croutons

**Entrée: (CHOOSE ANY 2 OF THE FOLLOWING ENTREES, or add \$5 if you want 3 choices instead of 2)**

Chicken Chasseur (Free Range Chicken with a Mushroom, Cognac, Shallot and Butter Sauce)

Penne Pasta with a Shrimp and Fresh Basil Pesto

Roasted Red Pepper filled with Mushroom Risotto (Vegetarian)

**Sweet Table:**

Dark Chocolate Brownies with Walnuts and Chocolate Ganache Icing

European Apple Crumble

Fresh Brewed Regular and De-cafeinated Coffee and Selection of Teas

### Lunch or Dinner Club Buffet @ \$51.00 per person (minimum 40 persons)

Green Asparagus in Vinaigrette

Garnished Vodka Smoked Salmon

Caesar Salad with Feta Cheese, Grilled Peppers and Mediterranean Olives

Grilled Vegetables with Balsamic Vinaigrette

Roasted Herbed Vine Tomatoes

Seafood Medley (Shrimps, Scallops and Calamari) in a White Wine and Clam Juice Sauce

Grilled Boneless Chicken with Extra Virgin Olive Oil and Sundried Tomatoes

Sautéed Beef Tenderloin with Rosemary mini Potatoes

Poached Fillet of Atlantic Salmon Provençal

**Desserts:**

Chocolate Raspberry Cake and Fresh Berries

Tiramisu

Assorted Mini Desserts

French Brie with Water Crackers and Grapes

Fresh Brewed Regular and De-cafeinated Coffee with a Selection of Teas





## Hors D'oeuvres

**Pre-Dinner Hors d'oeuvres Selections** Customise your pre-dinner canapés from Selection #1 at \$2.50 per item per person or Selection #2 at \$3.00 per item per person from the Cocktail Menus listed further in this Private Event Package

## Dinners

Pre-select one or two course appetizer, one entrée and one dessert for all participants. If you wish to have a choice of entrée add \$5.00 per entrée per person OR advise ahead of time how many wish to have one entrée and how many the alternative. Two entrees and a vegetarian option maximum. All Entrees are accompanied by a fresh medley of Seasonal Vegetables

### Cold Appetizers

Vodka Smoked Salmon with Capers, Bermuda Onions and Fresh Dill \$10

Jumbo Shrimp cooked in a Chili and Beer Cocktail Sauce \$11

Charred Tuna Carpaccio Marinated in Citrus served in Wonton Cup with Wasabi Cream \$14

### Hot Appetizers

Panko Crusted Bay of Digby Scallops with a Aioli Sauce \$12

Louisiana Crab Cakes with a Corn Salsa \$12

Oriental Vegetable Strudel with a Pineapple Salsa \$10

Vine Ripened Tomatoes filled with fine Goat Cheese, Parmesan Crisps and a Bacon dressing \$11

### Soups

#### COLD

Chilled Gazpacho with Avocado and Watermelon \$7

Chilled Vichyssoise with Stilton Crostini \$7

Chilled Strawberry and Melon Champagne Soup \$9

#### HOT

Curried Lentil Soup \$7

Carrot, Orange and Ginger Bisque with a Fleurons Garnish \$7

Butternut Squash Soup with Pancetta and Sage \$7

Clear Wild Mushroom Soup \$7

Vodka infused Tomato Bisque \$7

Scallop, Chive and Mushroom Bisque en Crôte \$11

Curried Spinach Soup with Garlic Croutons \$7

Velvet Lobster Bisque with Brandy and Truffle Oil \$10





## Dinner Selections

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### Salads

- Baby Mesclun Greens with Stilton and Roasted Pine Nuts served with a Herb Vinaigrette \$7
- Hot House Tomatoes, Arrugula and Grilled Portobello Mushrooms with a Balsamic Vinaigrette \$9
- Fresh Grilled Tuna on Niçoise Olives, Cherry Tomatoes, Cucumbers, Green Beans, Lettuce and Potatoes) \$ 14
- Sautéed Shrimp with Bell Peppers on a bed of Baby Greens with a Raspberry Vinaigrette \$12
- Boston Bibb Salad with Crispy Pancetta, Seranno Ham and Melon drizzled with Avocado Oil \$11

### Mid-Course

- Champagne Sorbet \$4
- Apple & Calvados Sorbet \$4
- Lemon Sorbet \$4
- Lavender Sorbet \$4



### Poultry

- Grilled Breast of Free Range Chicken with a Papaya Mango Salsa \$24
- Cornish Hen filled with Wild Rice, served with Sautéed Mushrooms and a Sour Cherry Jus \$28
- Roasted Half Brome Lake Duck with an Orange Ginger Sauce \$30
- Pan-seared Roast Chicken Breast filled with Goat Cheese and Sun-dried Tomato Beurre Blanc \$24

### Vegetarian Mains

- Pasta Primavera \$19.50
- Braised Sweet Red Pepper Stuffed with a Wild Mushroom Risotto \$19.50
- Spinach Sautéed with Red Peppers and Shiitake Mushrooms \$19.50
- Sage and Lemon Gnocchi with Mushrooms in a Cream Sauce \$19.50
- Selection of Grilled Mushrooms and Vegetables drizzled with Extra Virgin Olive Oil and served with Braised Belgian Endive \$19.50





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### Pork Entrées

Pan Seared Tenderloin Medallions served with an Apple Calvados Sauce \$26

Roasted Pork Loin stuffed with Dried Apricots and Cranberries glazed with a Maple Mustard “au jus” \$24

### Exotic Duo Entrées

Exotic Duo of Grilled Chicken Breast and Shrimp served with a Saffron Vanilla Sauce and Coconut Rice \$30

Roasted AAA Angus Beef Tenderloin and a Crab Cake with a Black Bean Sauce \$38

### Angus Beef Entrées

Black Angus Beef Tenderloin Wellington Casa dos Vinhos Madiera Sauce \$36

Roasted Rib of Beef with Yorkshire Pudding and Natural Jus \$35

Grilled Angus AAA Filet Mignon with Bearnaise Sauce \$35

Roasted Angus AAA Striploin with Peppercorn Sauce \$ 34



### Lamb Entrées

Dijon Mustard and Herb Crusted Rack of Lamb with grilled Vegetables, Rosemary and Mint Essence \$37

Baked Lamb Loin Strudel with a Tapenade and Balsamic Glaze \$ 35

### Fish and Seafood Entrées—as available in the market

Grilled Spicy Tuna with Ginger and Pineapple Salsa \$31

Seasonal Choice of Pickerel or Halibut with a Duglère Sauce \$26

Poached Atlantic Salmon Fillet with a White Wine & Lemon Beurre Blanc \$28

Grilled Fillet of Arctic Char with Pimento and Lemon Crust and Arrugula Pesto Sauce \$28



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## Desserts

- Chocolate Layer Raspberry Mousse Cake with a Raspberry Coulis \$8
- Seasonal Berries Fruit Flan \$8
- Bourbon Pecan Pie with French Vanilla Ice Cream \$8
- Medley of Sorbets served in a Vanilla Almond Tulip with Fresh Berries \$8
- Baileys Liqueur Cheese Cake served with a Caramel Sauce \$8
- Apple Mille Feuilles with a Warm Maple Syrup \$8
- Apple Pie served either a la mode or with a slice of Cheddar Cheese \$8
- Vanilla Bourbon or Grand Marnier Crème Caramel \$8
- Grand Marnier Crème Brulée \$8
- Strawberry Frangipane Tart \$8
- Mini Dessert and Petit Fours Selection \$8
- Luxury Assortment of Truffles \$2 each
- Chocolate Fountain with dipped Strawberries, Pineapples, Marshmallows and Brownies \$8
- Individual International Cheese Plate \$12.50

Regular and de-caffeinated Coffee  
and Selection of Teas \$1.75





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# Cocktail Selections

## Selection #1 Hors d'oeuvres \$19.50 per person

### COLD

Smoked Salmon Wasabi Caviar on a Herbed Toasted Brioche  
Sundried Tomato and Goat Cheese Crostini  
Mexican Chicken Salad with Guacamole in a Filo Pastry Cup  
Crab and Mango in a spoon

### HOT

Brie en Croute with Raspberries  
Grilled Steak Churrasco Chimichuri Skewer  
Spanakopita  
Coconut Tiger Shrimp



## Selection #2 Hors d'oeuvres \$24.50 per person

### COLD

Canadian Oysters with Cocktail Sauce  
Mushroom Salad with Foie Gras on Toasted French Baguette  
Grilled Artichoke, Black Olive Tapenade, Fresh Mozzarella di Buffalo Tart  
Spicy Tuna Tartar and Daikon in a Cucumber Cup

### HOT

Mini Beef Tenderloin Wellington  
Vegetable Samosas  
Digby Scallop wrapped in Smoked Ontario Bacon  
Nova Scotia Lobster Fritter with Spinach, drizzled with Honey Truffle Oil

## Selection #3 Japanese Sushi Assortment \$18.00 per person

A selection of Nigiri and Maki Sushi

## Selection #4 Canadian and Imported Cheese Table \$18.00 per person

Oka, Stilton, Aged Cheddar, French Chevre, Baked Brie plus three additional Market Fresh Cheese Selections with sliced Fresh Fruits, Water Crackers and French Baguette

## Selection #5 Nuts & Chips \$4.50 per person

Mixed Deluxe Nuts  
Bits and Bites  
Tortilla Chips with Guacamole Dip





## Cocktail Selections continued...

**Selection #6 Food Stations \$55.50 per person (Minimum of 50 people)**  
**Includes all of the following:**

**Mediterranean Splendour Tapas**

Baba Gannoush, Hummus, Grape Leaves and Feta Cheese garnished with Cucumber and Carrot Wedges with Grilled Pita Chips

**Beef Tenderloin Carving Station**

Marinated Angus Beef Tenderloin with Horseraddish Cream, Blue Cheese and Sliced French Baguette

**Smoked Salmon Carving Station**

With capers, Onions, Cream Cheese, Lemon Wedges and Pumpnickel Rounds

**Seafood Station**

Sauteed Shrimp, Digby Scallops, Calamari Provencal

**Roasted Leg of Lamb with Rosemary and Mint**

**Chocolate Fountain—White and Dark**

Profiteroles, Strawberries, Bananas, Pineapple and Brownies for dipping

**Regular and De-caffeinated Coffee and Selection of Teas**





# Bar Pricing

## Host Bar

Price Guide (taxes & service charge extra)

Soft drinks and juices	\$2.00
Beer—domestic	\$4.85
Beer—premium	\$5.50
Housewine	\$7.00

The House Red is an Italian Sangiovese for \$35 and the House White is a Portuguese white for \$35. As the list of all the wines available for private functions is constantly changing, the most up to date information can be obtained from [events@universitycluboftoronto.com](mailto:events@universitycluboftoronto.com)

The Club charges by the ounce of consumption. The standard pour for Gin, Rye, Scotch, Vodka or Rum is 1.25 oz, however, if you prefer you can request that pours be restricted to 1oz as they are on cash bars

Price per ounce for Gin, Rum, Rye, Scotch and Vodka

Liquor—Standard bar brand	\$4.00
Liquor—deluxe brand	\$6-\$10
Sherry	\$2.10
Port	see regular wine list
Brandy—Regular	\$4.50
Brandy—Deluxe	\$8.50-\$10
Liqueurs (range)	\$3.00- \$5.50



## Cash Bar

For those events which require a cash bar, the host can supply a ticket seller and a cash float. The Club's house rules do not permit Club staff to handle cash or to sell tickets, however we can provide the tickets and the bar for which you should sell tickets at the following prices in order to cover your costs:

Softdrinks and Juices	\$3.00
Perrier	\$4.00
Beer, Liquor & Housewine	\$7.00 or \$10 for premium housewine

The bar sales will be charged to the event holder and the proceeds of the cash bar are to be taken away by the host and used to help offset costs charged when the account is tendered. No cash is to be left at the Club.

## Passing Wine

If you wish to have trayed glasses of wine passed at your event, a fee of \$24.00 per barwaiter per hour, minimum of 4 hours will apply

## Drink Orders

For events of 15 persons and under, a waiter will take drink orders rather than having a bar set up in the room

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All pricing is subject to 15% Service and 13% HST. Any increases at the LCBO or VINTAGES will be passed on to the consumer.  
Pricing alters slightly each time the Club restocks an item.

## Private Function Wine List - February 2012

RED WINES	Bin #	Name of Wine	Vintage	Price/Bottle
Argentina	R1	Fournier Alfa Crux Tempranillo Malbec Merlot (WS 93pts)	2002	\$64
Argentina	R145	Pascual Toso Reserve Malbec	2008	\$41
Argentina	R72	Humberto Canale Estate Malbec	2009	\$35
Argentina	R107	Alamos Seleccion Malbec Bodega Catena Zapata	2008	\$35
Australia - Central Ranges NSW	R5	Logan Winery Weemala Shiraz	2002	\$36
Australia - Yarra Valley	R110	Rochford 'Latitude' Pinot Noir	2005	\$41
Australia- Limestone Coast, SA	R113	Henry's Drive Pillar Box Red (a 'perennial best buy: eRobert Parker)	2008	\$35
Australia-Barossa Valley	R150	R.Binder Mitchell 'Unforgiven' Rustlers Cab Sauvignon (91 pts WA)	2006	\$46
Australia-Barossa Valley	R124	Three Rings Shiraz (91pts Robert Parker)	2007	\$43
Australia-Barossa/McLarenVale/Adelaide	R176	Penfolds Thomas Hyland Shiraz	2009	\$41
Australia-Clare Valley	R22	Mitchell Peppertree Shiraz	2007	\$52
Australia-Clare Valley	R112	Neagles Rock 'Mr. Duncan' Cab Shiraz	2008	\$49
Australia-Clare Valley	R178	Kilikanoon Killerman's Run Shiraz	2009	\$38
Australia-Coonawarra	R57	Katnook Cabernet Sauvignon	2005	\$37
Australia-Hunter Valley	R182	Brokenwood Graveyard Shiraz (96pts James Halliday)	2007	\$209
Australia-Margaret River	R130	Devils Lair Cabernet Sauvignon	1998	\$85
Australia-McLaren Vale	R180	Stalking Horse Shiraz (Score 90, Wine Spectator)	2008	\$38
Australia-McLaren Vale	R177	Mitolo 'The Jester' Shiraz	2009	\$43
Australia-South Eastern Australia	R108	Rosemount Diamond Label Shiraz	2009	\$35
Canada-Ontario-Niagara	R99	Pelham Cabernet Merlot Meritage	2007	\$35
Canada-Ontario-Niagara	R37	Stratus Red	2008	\$68
Canada-Ontario-Niagara	R102	Tawse Cherry Street Pinot Noir	2009	\$88
Canada-Ontario-Niagara	R103	Tawse Growers Blend Pinot Noir	2009	\$55
Chile	R86	Echeverria Cabernet Sauvignon Reserva	2007	\$37
Chile	R146	Santa Ema Amplus One (90 pts Wine Advocate)	2007	\$54
Chile	R117	Arboleda Carmenere	2008	\$41
Chile	R26	Carmen Gran Reserva Cabernet Sauvignon	2008	\$37
Chile	R109	Casa Silva Los Lingues Gran Reserva Carmenere (90 pts IWC)	2008	\$35
Chile	R111	Montes Alpha Carmenere (91 Pts Wine Advocate)	2008	\$41
Chile	R105	Montes Classic Cabernet Sauvignon	2009	\$35
Chile	R46	Perez Cruz Reserva Cab Sauvignon	2009	\$35
Chile-Central Valley	R175	Vina Echeverria Carmenere	2009	\$35
France-Bordeau-St. Julien	R173	Chateau Ducru-Beaucaillou Grand Cru (5/5 Decanter)	2001	\$152
France-Bordeau-St. Julien	R174	Chateau Gruaud Larose (92points WineSpectator)	2001	\$112
France-Bordeaux	R90	Chateau Mazeris Canon Fronsac	2001	\$56
France-Bordeaux	R59	Causse Rouge	2005	\$42
France-Bordeaux	R23	Christian Moueix Merlot	2005	\$35

France-Bordeaux-HautMedoc	R160	<b>Chateau Beaumont</b> <i>(4/5 Decanter)</i>	<b>2000</b>	\$44
France-Bordeaux-HautMedoc	R161	<b>Chateau Belgrave Grand Cru</b> <i>(4/5 Decanter)</i>	<b>2000</b>	\$64
France-Bordeaux-HautMedoc	R166	<b>Chateau Belgrave Grand Cru</b> <i>(4/5 Decanter)</i>	<b>2001</b>	\$57
France-Bordeaux-HautMedoc	R70	<b>Les Brulieres de Beychevelle</b>	<b>2006</b>	\$56
France-Bordeaux-Margaux	R16	<b>Chateau Palmer</b>	<b>1985</b>	\$431
France-Bordeaux-Margaux	R147	<b>Chateau Palmer</b>	<b>1996</b>	\$386
France-Bordeaux-Margaux	R155	<b>Chateau Palmer</b>	<b>1999</b>	\$229
France-Bordeaux-Margaux	R153	<b>Chateau Palmer Alter Ego</b>	<b>1999</b>	\$115
France-Bordeaux-Medoc	R162	<b>Chateau Potensac</b> <i>(90 Points WA; 4/5 Decanter)</i>	<b>2000</b>	\$64
France-Bordeaux-Medoc	R167	<b>Chateau Potensac</b> <i>(90 pts IWC)</i>	<b>2001</b>	\$57
France-Bordeaux-Medoc	R50	<b>Michel Lynch Merlot</b>	<b>2006</b>	\$39
France-Bordeaux-Medoc	R179	<b>Chateau Pey de la Tour</b>	<b>2007</b>	\$38
France-Bordeaux-Medoc	R83	<b>Philippe Berard Ch. Le Breuil Renaissance</b>	<b>2007</b>	\$38
France-Bordeaux-Pauillac	R80	<b>Mouton Rothschild Grand Cru</b>	<b>1996</b>	\$605
France-Bordeaux-Pauillac	R138	<b>Chateau Latour Grand Cru</b>	<b>1998</b>	\$376
France-Bordeaux-Pauillac	R159	<b>Chateau Baron de Pichon-Longville Magnum</b>	<b>1999</b>	\$228
France-Bordeaux-Pauillac	R168	<b>Chateau Lafite-Rothschild 1er Cru</b> <i>(4/5 Decanter)</i>	<b>2001</b>	\$412
France-Bordeaux-Pessac-Leognan	R165	<b>Chateau LaGarde</b> <i>(89-91pts WineSpectator)</i>	<b>2001</b>	\$50
France-Bordeaux-St. Cibard	R74	<b>Chateau Puyfromage</b>	<b>2007</b>	\$35
France-Bordeaux-St. Emilion	R106	<b>Chateau Cheval Blanc 1er Grand Cru</b>	<b>1997</b>	\$320
France-Bordeaux-St. Emilion	R116	<b>Chateau Angelus St. Emilion</b>	<b>1998</b>	\$248
France-Bordeaux-St. Emilion	R137	<b>Chateau Figeac Grand Cru</b>	<b>1998</b>	\$206
France-Bordeaux-St. Emilion	R120	<b>Chateau Capet Guillier</b>	<b>2005</b>	\$67
France-Bordeaux-St. Emilion	R127	<b>Chateau Capet Guillier Grand Cru</b>	<b>2006</b>	\$62
France-Bordeaux-St. Estephe	R15	<b>Chateau Cos d'Estournel</b>	<b>1988</b>	\$397
France-Bordeaux-St. Estephe	R129	<b>Chateau de Pez Cru Bourgeois</b>	<b>1998</b>	\$80
France-Bordeaux-St. Estephe	R169	<b>Ch. Tronquoy-Lalande Cru Bourgeois</b> <i>(3/5 Decanter)</i>	<b>2001</b>	\$43
France-Bordeaux-St. Julien	R51	<b>Chateau Gruaud-Larose</b>	<b>1986</b>	\$421
France-Bordeaux-St. Julien	R53	<b>Chateau Ducru Beaucaillou</b>	<b>1989</b>	\$413
France-Bordeaux-St. Julien	R31	<b>Chateau Gruaud Larose</b>	<b>1990</b>	\$362
France-Bordeaux-St. Julien	R156	<b>Chateau Gruaud Larose</b>	<b>1996</b>	\$204
France-Bordeaux-St. Julien	R148	<b>Chateau Leoville Barton</b>	<b>1998</b>	\$142
France-Bordeaux-St. Julien	R154	<b>Chateau Leoville Las-Cases</b>	<b>1998</b>	\$280
France-Bordeaux-St. Julien	R40	<b>Ulyse Cazabonne Ch. Laland Borie</b>	<b>2005</b>	\$89
France-Bordeaux-St.Emilion	R149	<b>Chateau Berliquet Grand Cru</b>	<b>1998</b>	\$86
France-Bordeaux-St.Emilion	R158	<b>Chateau Pavie Magnum</b> <i>(95points WA)</i>	<b>1999</b>	\$581
France-Bordeaux-St.Emilion	R3	<b>Chateau de l'Annonciation Grand Cru</b>	<b>2002</b>	\$56
France-Bordeaux-St.Julien	R170	<b>Chateau Leoville-Barton Grand Cru</b> <i>(92+ RobertParker)</i>	<b>2001</b>	\$123
France-Burgundy	R93	<b>D. Piron Moulin a Vent Les Vignes du Vieux Bourg</b>	<b>2007</b>	\$48
France-Burgundy	R96	<b>Georges Duboeuf Beaujolais</b>		\$35
France-Burgundy-Cote de Beaune	R164	<b>Bouchard Volnay Caillerets 1er Cru</b> <i>(91/100 Burghound)</i>	<b>1999</b>	\$118
France-Burgundy-Cote de Beaune	R98	<b>Joseph Drouhin Cote de Beaune Villages</b>	<b>2006</b>	\$40
France-Burgundy-Cote de Nuits	R56	<b>Antonin Rodet Gevrey-Chambertin</b>	<b>1999</b>	\$85
France-Burgundy-Cote de Nuits	R128	<b>Bouchard Nuits St. Georges 'Les Cailles' 1er Cru</b>	<b>1999</b>	\$119

France-Burgundy-Cote de Nuits	R157	<b>Faveley Echezeaux Grand Cru</b> (90-92pts Stephen Tanzer)	1999	\$224
France-Burgundy-Cote de Nuits	R134	<b>Joseph Drouhin Gevrey Chambertin</b>	1999	\$85
France-Burgundy-Cote de Nuits	R122	<b>D. Gachot-Monot Cotes de Nuits Villages</b>	2007	\$66
France-Burgundy-Cote d'Or	R89	<b>D. Parent Bourgogne Pinot Noir</b>	2007	\$41
France-Burgundy-Cote d'Or)	R34	<b>Taupenot-Merme Saint Romain</b>	2005	\$67
France-Burgundy-Cotes du Beaune	R27	<b>Tollot-Beaut Savigny 1er Cru Les Lavieres</b>	2005	\$97
France-Burgundy-Cotes du Rhone	R141	<b>Ch. De Beaucastel Chateauneuf-du-Pape 1/2 btl format</b> (RobertParker:92 pts)	1998	\$59
France-Burgundy-Cotes du Rhone	R139	<b>Chapoutier Cornas</b> (90 pts, WS and WA)	1999	\$70
France-Burgundy-Cotes du Rhone	R119	<b>Jaboulet Hermitage La Chapelle</b> (95pts Steven Tanzer; 94 WE, 91WS)	1999	\$176
France-Burgundy-Cotes du Rhone	R6	<b>Delas Freres Saint-Esprit</b>	2005	\$35
France-Burgundy-Cotes du Rhone	R49	<b>Graillot Saint Joseph Crozes Hermitage</b>	2006	\$71
France-Burgundy-Cotes du Rhone	R33	<b>JL Chave St. Joseph Offerus Crozes-Hermitage</b> (91pts IWC)	2006	\$59
France-Burgundy-Cotes du Rhone	R32	<b>Ch. Fortia Chateauneuf du Pape Cuvee de Baron</b> (IWC: 89-91 pts)	2007	\$71
France-Burgundy-Cotes du Rhone	R126	<b>Domaine de la Charbonniere les Hautes Brusquieres Chateauneuf du Pape Cuvee Speciale</b> (RobertParker 95+pts)	2007	\$97
France-Burgundy-Cotes du Rhone	R82	<b>Laurent Brusset Gigondas le Grand Montmirail</b>	2007	\$89
France-Burgundy-Cotes du Rhone	R11	<b>Perrin Reserve</b>	2007	\$35
France-Burgundy-Cotes du Rhone	R91	<b>Alain Graillot Crozes-Hermitage</b>	2008	\$58
France-Burgundy-Cotes du Rhone	R151	<b>D. du Vieux Chene, Cuvee de la Haie au Grives</b>	2009	\$42
France-Dessert Wine	R114	<b>Chateau Rieussec Sauterne</b>	1996	\$162
France-Languedoc	R60	<b>D.Hegarty Cuvee No.1 Minervois AOC</b> (Decanter:top 10 Languedoc)	2003	\$62
Italy - Tommasi	R85	<b>Tommasi Valpolicella Ripasso</b>	2004	\$41
Italy	R88	<b>Farnese Sangiovese (HOUSE)</b>	V	\$35
Italy - Apuglia	R20	<b>Li Veli 'Pezzo Morgana' Salice Salentino</b>	2004	\$46
Italy - Piedmont	R84	<b>Gaja Sori San Lorenzo</b> (96pts, Robert Parker)	1998	\$604
Italy - Piedmont	R79	<b>Gaja Sori Tildin</b> (95 Pts, Robert Parker)	1998	\$604
Italy - Piedmont	R35	<b>Gaja Darmagi</b> (91 pts, Wine Advocate)	1999	\$443
Italy - Piedmont	R13	<b>Gaja San Lorenzo</b> (94 pts, Robert Parker)	1999	\$606
Italy - Piedmont	R24	<b>Gaja Sori Tildin</b> (93 pts The Wine Advocate)	1999	\$606
Italy - Piedmont	R140	<b>Gabutti di Boasso Serralunga Barolo</b> (90 pts, Wine Spectator)	2005	\$67
Italy - Piedmont	R55	<b>Massolino Barolo Serralunga d'Alba</b> (92 pts, Wine Spectator)	2005	\$108
Italy - Piedmont	R54	<b>Vietti Barbera d'Alba "Tre Vigne"</b> (Perennial 'best-buy' RP)	2007	\$58
Italy-Tuscany	R75	<b>Antinori Guado al Tasso '98 3 ltr btl</b> (92 pts Robert Parker)	1998	\$653
Italy-Tuscany	R52	<b>Antinori Guado Tasso '98 Magnum</b> (92 pts Robert Parker)	1998	\$304
Italy-Tuscany	R163	<b>Fontodi Chianti Vina del Sorbo</b> (17/20 JR)	1999	\$116
Italy-Tuscany	R144	<b>Tenuta San Guido Sassicaia</b> (93 pts IWC)	2000	\$297
Italy-Tuscany	R36	<b>Falchini Campora</b> (92 pts Wine Advocate)	2001	\$85
Italy-Tuscany	R69	<b>Avignonesi Toro Desiderio Merlot</b> (92 Pts IWC)	2003	\$107
Italy-Tuscany	R38	<b>Valdicava Brunello di Montalcino</b> (95pts WS; 94pts RParker)	2004	\$209
Italy-Tuscany	R115	<b>Querciabella Camartina</b> (5/5 Italian Sommelier Assoc)	2006	\$194
Italy-Tuscany	R28	<b>Tenuta Monteti Caburnio</b> (92 Pts, Wine Spectator)	2008	\$43
Italy-Tuscany	R43	<b>Falchini Paretai Sangiovese</b>	2006	\$52
New Zealand	R48	<b>Fromm Vinyard La Strada Pinot Noir</b>	2000	\$115
New Zealand - Central Otago	R19	<b>Carrick Unravelled Pinot Noir</b>	2007	\$53

New Zealand - Central Otago	R45	<b>Ati Rangi Crimson Pinot Noir</b>	<b>2008</b>	\$59
New Zealand - Central Otago	R181	<b>Thatched Hut Pinot Noir</b>	<b>2009</b>	\$38
New Zealand-Marlborough	R39	<b>Hunter's Pinot Noir</b>	<b>2007</b>	\$47
Portugal	R87	<b>Fonseca &amp; Van Zeller Domini Plus</b>	<b>2000</b>	\$48
Portugal	R125	<b>Carm Red</b>	<b>2007</b>	\$40
Portugal	R136	<b>Esporao Reserve Alentejo Fingara</b>	<b>2008</b>	\$49
Spain	R73	<b>Torres Mas la Plana Cabernet Sauvignon</b>	<b>1996</b>	\$77
Spain	R76	<b>Torres Grans Muralles</b> (93 pts Wine Advocate)	<b>1999</b>	\$98
Spain	R104	<b>Bodega Valenciso Rioja</b> (90 pts, Robert Parker)	<b>2002</b>	\$68
Spain	R135	<b>Resalte de Penafiel Reserva</b> (94 pts Wine Spectator)	<b>2004</b>	\$92
Spain	R2	<b>Tardencuba Valnuevo</b> (93+ pts, Wine Advocate)	<b>2004</b>	\$61
Spain	R58	<b>D. de J. Palacios "Petalos"</b> (91 pts, IWC)	<b>2006</b>	\$46
Spain	R100	<b>Torres Mas Borrás Pinot Noir</b>	<b>2006</b>	\$48
Spain	R14	<b>Clos de la Figuera Tinto</b> (93 pts, Wine Spectator)	<b>2007</b>	\$94
Spain	R121	<b>Tardencuba Autor Tempranillo</b> (93 pts, eRobert Parker)	<b>2007</b>	\$60
Spain-Yecla	R47	<b>Castano Monastrell</b> (90 pts, eRobert Parker)	<b>2007</b>	\$35
USA-California-Central Coast	R18	<b>Sterling Vintners Collection Merlot</b>	<b>2008</b>	\$35
USA-California-Mendocino	R9	<b>Yorkville Cellars Cabernet Sauvignon</b>	<b>2008</b>	\$42
USA-California-Napa	R29	<b>Cain Cellars 'Cain Five'</b>	<b>1993</b>	\$228
USA-California-Napa	R61	<b>Clos du Val Napa Valley Reserve</b>	<b>1998</b>	\$273
USA-California-Napa	R62	<b>Clos du Val Stags Leap Cabernet Sauvignon</b>	<b>1998</b>	\$186
USA-California-Napa	R67	<b>Cain Cellars 'Cain Five'</b>	<b>1999</b>	\$192
USA-California-Napa	R123	<b>Duckhorn Three Palms Merlot</b> (92 pts, WineSpectator)	<b>1999</b>	\$200
USA-California-Napa	R101	<b>Ridge Petite Sirah York Creek</b>	<b>1999</b>	\$90
USA-California-Napa	R171	<b>Montelena Estate Cabernet Sauvignon</b> (95 pts, Robert Parker)	<b>2001</b>	\$193
USA-California-Napa	R132	<b>Origin Heritage Sites</b>	<b>2001</b>	\$112
USA-California-Napa	R131	<b>Origin Paramount</b>	<b>2001</b>	\$188
USA-California-Napa	R172	<b>Shafer Relentless</b> (91-93 pts, Robert Parker)	<b>2001</b>	\$161
USA-California-Napa	R71	<b>Caymus Special Selection Cab Sauv</b> (94 pts, Wine Advocate)	<b>2008</b>	\$187
USA-California-Napa	R25	<b>Cain Cuvee NVO</b>	<b>NVO</b>	\$69
USA-California-Russian River Valley	R95	<b>Don Miguel Marimar Pinot Noir</b>	<b>2005</b>	\$83
USA-California-Santa Cruz Mtns	R152	<b>Ridge Monte Bello Cabernet Sauvignon</b> (92 pts, Wine Spectator)	<b>1999</b>	\$273
USA-California-Santa Inez	R21	<b>Firestone Estate Merlot</b>	<b>2003</b>	\$52
USA-California-Santa Rita	R41	<b>Lafond Syrah Santa Rita Hills</b>	<b>2004</b>	\$50
USA-California-Sonoma	R66	<b>Ridge Lytton Springs 1/2 bottle format</b>	<b>2000</b>	\$61
USA-California-Sonoma	R68	<b>Lake Sonoma Zinfandel</b>	<b>2004</b>	\$52
USA-California-Sonoma	R92	<b>Lake Sonoma Alexander Valley Cabernet Sauvignon</b>	<b>2005</b>	\$56
USA-California-Sonoma	R65	<b>Ridge Cabernet Merlot Santa Cruz Mountains</b>	<b>2006</b>	\$82
USA-California-Sonoma	R64	<b>St. Francis Merlot</b>	<b>2006</b>	\$52
USA-California-Sonoma	R78	<b>St. Francis 'Red' Sonoma County</b>	<b>2006</b>	\$43
USA-California-Sonoma	R4	<b>Cannonball Cabernet Sauvignon</b>	<b>2007</b>	\$44
USA-California-Sonoma	R7	<b>Kenwood Yulupa Cabernet Sauvignon</b>	<b>2007</b>	\$43
USA-California-Sonoma	R8	<b>Kenwood Yulupa Merlot</b>	<b>2007</b>	\$40
USA-California-Sonoma	R63	<b>Flowers Sonoma Coast Pinot Noir</b> (93 pts, Wine&Spirits)	<b>2009</b>	\$104

USA-California-Sonoma	R44	L. de Lyeth Cabernet Sauvignon	2009	\$41
USA-California-Sonoma	R30	Marietta Old Vine Red Zinfandel Lot 48	NVO	\$47
USA-California-Sonoma Coast	R10	Belle Glos Meiomi Pinot Noir	2006	\$64
USA-Washington	R17	Snoqualmie Rosebud Cab Sauv	2004	\$48
USA-Washington	R131	Charles Smith Boom Boom Syrah	2010	\$55
<b>WHITE WINES</b>	<b>Bin #</b>	<b>Name of Wine</b>	<b>Vintage</b>	<b>Price</b>
Argentina	W204	Argento Malbec Rose	2008	\$35
Australia-Adelaide Hills	W94	Shaw & Smith M3 Chardonnay (91 pts Robert Parker)	2007	\$73
Australia-Clare Valley	W99	Mitchell Semillon	2006	\$43
Australia-Coonawarra	W101	Hollick Red Ridge Chardonnay/Semillon	2006	\$35
Australia-SouthEastern	W2	Lindemans Chardonnay	2007	\$35
Austria	W25	Kracher Trockenbeerenauslese (96pts Wine Spectator)	2002	\$102
Canada-Niagara Region	W206	Malivoire Ladybug Rose	2009	\$37
Canada-Niagara Region	W121	Framboise dessert wine (375 ml)	NV	\$35
Canada-Niagara Region	W123	Stratus Riesling Ice Wine (75 ml)	NV	
Canada-Ontario-Niagara	W203	Thirty Bench Riesling Icewine	1997	
Canada-Ontario-Niagara	W37	Vineland Estates Dry Riesling	2000	\$35
Canada-Ontario-Niagara	W91	Cave Springs Riesling Icewine Half Bottle 375 ml	2002	\$97
Canada-Ontario-Niagara	W52	Cave Springs Sauvignon Blanc	2004	\$35
Canada-Ontario-Niagara	W86	Thirty Bench Riesling Beamsville Vinyard	2005	\$40
Canada-Ontario-Niagara	W88	Pelham Barrel Fermented Chardonnay	2006	\$40
Canada-Ontario-Niagara	W140	Stratus White	2006	\$68
Canada-Ontario-Niagara	W150	Strewn Terroir Riesling	2006	\$39
Canada-Ontario-Niagara	W57	Stratus Riesling	2007	
Canada-Ontario-Niagara	W35	Cave Springs Cellars Chardonnay Estate	2009	\$39
Canada-Ontario-Niagara	W22	Tawse Quarry Road Chardonnay	2009	\$59
Canada-Ontario-Niagara	W26	Tawse Robyn's Block Chardonnay	2009	\$73
Canada-Quebec	W114	Chapelle Ste Agnes Ice Wine 200ml	2001	\$99
Chile	W306	Arboleda Chardonnay	2008	\$37
Chile	W305	Chocalan Sauvignon Blanc	2010	\$35
France- Loire Valley	W302	Ch. D'Aqueria Tavel Rose	2010	\$42
France- Loire Valley	W301	de Chanceney Cremant de Loire Rose Brut	NV	\$40
France-Alsace	W75	D. Rolly Gassman Auxerrois Moenchreben	1999	\$57
France-Alsace	W21	Zind Humbrecht Riesling Herrenweg de Turckheim	2000	\$75
France-Alsace	W28	Dopff & Irion Gewurztraminer	2001	\$35
France-Alsace	W41	Paul Blank Gewurztraminer	2002	\$50
France-Alsace	W85	Weinbach Riesling Cuvee Theo (92 pts Wine Spectator)	2008	\$81
France-Alsace	W116	Willm Reserve Riesling	2010	\$35
France-Bordeaux-Graves	W100	Michel Lynch Sauvignon Blanc	2006	\$39
France-Bordeaux-Graves	W79	Chateau Gravielle-Lacoste	2008	\$54
France-Bordeaux-St. Emilion	W96	Chateau La Grande Clotte (91 pts Robert Parker)	2001	\$72
France-Burgundy-Chablis	W55	Wm Fevre Chablis Beauroy 1er Cru (17/20 Jancis Robinson)	2004	\$60
France-Burgundy-Chablis	W81	Wm. Fevre Chablis Bougros Grand Cru (92pts Stephen Tanzer)	2004	\$90

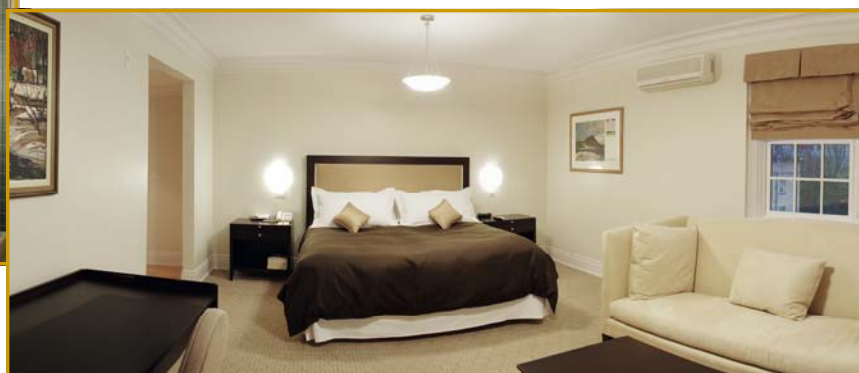
France-Burgundy-Chablis	W82	Chateau de Maligny Chablis "Vau de Vey" 1er Cru	2007	\$69
France-Burgundy-Chablis	W202	J.Drouhin Laforet Bourgogne Chardonnay	2008	\$45
France-Burgundy-Chablis	W9	Louis Latour Chardonnay	2008	\$35
France-Burgundy-Chablis	W7	Wm. Fevre Chablis Champs Royaux	2010	\$43
France-Burgundy-Cote d'Or	W78	Chartron Chassagne Montrachet "Les Benoitites"	2001	\$99
France-Burgundy-Cote d'Or	W77	Chartron et Trebuchet Pernand-Vergelesses	2001	\$62
France-Burgundy-Cote d'Or	W84	Morey-Blanc Auxey-Duresses Puligny-Montrachet	2001	\$62
France-Burgundy-Cote d'Or	W47	Chartron et Trebuchet Les Grandes Vignes	2002	\$47
France-Burgundy-Cote d'Or	W5	Jenniard Pernand-Vergelesses	2004	\$59
France-Burgundy-Cote d'Or	W76	Chartron Bourgogne Clos de la Combe	2007	\$52
France-Burgundy-Maconnais	W54	D. Luquet Pouilly-Fuisse	2006	\$58
France-Burgundy-Maconnais	W14	Bouchard Pere et Fils Pouilly Fuisse	2007	\$50
France-Cote du Rhone	W207	Perrin Tavel Rose 2009	2009	\$41
France-Cote du Rhone	W303	Perrin Cotes du Rhone Reserve Rose	2010	\$38
France-Cotes de Provence	W205	La Tour de l'Evesque Rose	2009	\$40
France-Cotes du Provence	W300	Sables d'Azur Rose du Provence	2010	\$35
France-Cotes du Rhone	W69	Chave Hermitage Blanc (95 pts Robert Parker)	2000	\$311
France-Cotes du Rhone	W68	Alain Graillot Crozes Hermitage Blanc	2009	\$62
France-Cotes du Rhone	W74	E. Guigal Cotes du Rhone Blanc (89 pts Wine Advocate)	2009	\$38
France-Languedoc-Roussillon	W95	Laurent Miquel Viognier	2006	\$41
France-Loire Valley	W20	Chateau de Sancerre Marnier Lapostolle	2002	\$47
France-Loire Valley	W39	Fouassier Pere et Fils Sancerre Les Romains	2002	\$50
France-Loire Valley	W10	Pouilly Fume les Vigne de Saint-Laurent-l'Abbaye	2002	\$44
France-Loire Valley	W64	Chateau Bastor-Lamontagne Sauterne	2003	\$51
France-Loire Valley	W42	Pelle Sancerre La Croix au Garde	2005	\$50
France-Loire Valley	W34	D.Luneau-Papin Muscadet Sur Lie les Pierre Blanche	2006	\$43
France-Loire Valley	W27	Masson-Blondelet 'Villa Paulus' Pouilly-Fume	2007	\$53
France-Loire Valley	W8	D. du Salvard Cheverny	2008	\$44
France-Loire Valley	W80	D. Vacheron Sancerre	2009	\$64
France-Loire Valley	W24	Sauvion Muscadet de Sevre et Maine	2009	\$35
France-Loire Valley	W29	Huet Vouvray Sec le Haut-Lieu (Huet made the top 10 wines RP)	2010	\$59
France-Midi	W67	Viognier de l'Ardeche Mirabel	2005	\$42
France-Rousillon	W89	D. Lafage Cote Est Blanc	2008	\$35
Germany	W3	Dr. Pauly Bergweiler Bernkastler Risling Auslese	2003	\$65
Germany	W201	Weingut Johan Peter Mertes Goldberg Riesling	2008	\$40
Germany-Mosel	W73	Dr. Loosen Riesling Auslese	1988	\$78
Germany-Mosel	W72	Dr. Loosen Riesling Kabinett Wehlener Sonnenuhr	1991	\$40
Germany-Mosel	W71	Dr. Loosen Riesling Spatlese Wehlener Sonnenuhr	1993	\$48
Germany-Mosel	W66	Dr. Loosen Riesling Auslese Bernkasteler	1999	\$68
Germany-Mosel	W65	St. Urbans-Hof Ockfener Bockstein Riesling Spatlese	1999	\$64
Germany-Mosel	W60	St. Urbans-Hof Piesporter Goldtropfchen Kabinett	2005	\$45
Germany-Mosel	W65b	St. Urbans-Hof Ockfener Bockstein Riesling	2006	\$46
Germany-Pfalz	W11	J.L. WOLF Riesling Ungeheuer	2001	\$67
Germany-Pfalz	W23	Lingenfelder Bird Label Riesling	2004	\$35

Italy-Alto Adige	W56	<b>Elena Walch Castel Ringberg Pinot Grigio</b>	<b>2006</b>	\$49
Italy-Alto Adige	W45	<b>Tiefenbrunner Pinot Grigio</b>	<b>2008</b>	\$41
Italy-Alto Adige	W61	<b>Tiefenbrunner Cuvee Anna Castel Turmhof</b>	<b>2008</b>	\$49
Italy-Campania	W49	<b>Mastroberardino Greco di Tufo</b>	<b>2002</b>	\$47
Italy-Fruiili	W32	<b>Masi Masianco Pinot Grigio e Verduzzo delle Venezie</b>	<b>2005</b>	\$35
Italy-Piedmont	W1	<b>Gaja Rossj Bass</b>	<b>2002</b>	\$102
Italy-Piedmont	W12	<b>La Giustinana Gavi di Gavi Lugarara</b>	<b>2009</b>	\$46
Italy-Sicily	W63	<b>Ajello 'Majus' Bianco</b>	<b>2006</b>	\$40
Italy-Tuscany	W15	<b>Avignonesi Bianco</b>	<b>2002</b>	\$40
Italy-Veneto	W53	<b>Brigaldara Soave DOC</b>	<b>2009</b>	\$38
Italy-Veneto	W36	<b>Anselmi San Vincenzo IGT</b>	<b>2010</b>	\$35
New Zealand-Marlborough	W98	<b>Grove Mill Sauvignon Blanc</b>	<b>2007</b>	\$38
New Zealand-Marlborough	W17e	<b>Hunters Chardonnay</b>	<b>2007</b>	\$46
New Zealand-Marlborough	W17c	<b>Hunters Hukapapa Riesling half bottle format 375ml</b>	<b>2007</b>	\$43
New Zealand-Marlborough	W44	<b>Astrolabe Sauvignon Blanc</b>	<b>2008</b>	\$46
New Zealand-Marlborough	W103	<b>Hunter's Gewurztraminer</b>	<b>2008</b>	\$46
New Zealand-Marlborough	W113	<b>Staete Landt 'Map Maker' Sauvignon Blanc (90 pts WS)</b>	<b>2009</b>	\$43
New Zealand-Marlborough	W17	<b>Hunter's Sauvignon Blanc</b>	<b>2010</b>	\$44
New Zealand-Wairarapa	W18	<b>Martinborough Chardonnay</b>	<b>2004</b>	\$59
Portugal	W31	<b>Quinta dos Carvalhais Encruzado</b>	<b>1999</b>	\$90
Portugal	W46	<b>Morgadio Torre Alvarinho Vinho Verde</b>	<b>2007</b>	\$38
Portugal	W200	<b>Carm White</b>	<b>2009</b>	\$40
Portugal	W90	<b>J. Portugal Ramos LOIOS White HOUSEWINE</b>		\$35
Spain	W111b	<b>Faivalos Moscatel (375 ml)</b>	<b>NV</b>	\$37
Spain	W111	<b>Torres Moscatel Oro (375 ml)</b>	<b>NV</b>	\$36
USA-California-Napa	W58	<b>Pavilion Winery Chardonnay</b>	<b>2005</b>	\$40
USA-California	W93	<b>Caymus Conundrum</b>	<b>2010</b>	\$46
USA-California-blend	W87	<b>Grayson Cellars Chardonnay ('Top Value', Wine Advocate)</b>	<b>2009</b>	\$38
USA-California-Central Coast	W19	<b>Sterling Vintners Collection Chardonnay</b>	<b>2008</b>	\$35
USA-California-Lake County	W50	<b>Guenoc Estate Chardonnay</b>	<b>2000</b>	\$50
USA-California-Monterey	W70	<b>Mer Soleil Chardonnay</b>	<b>2005</b>	\$86
USA-California-Napa	W62	<b>Clos du Val Ariadne</b>	<b>2000</b>	\$104
USA-California-Napa	W33	<b>Cain Vinyards Musque</b>	<b>2001</b>	\$70
USA-California-Napa	W104	<b>Frog's Leap Chardonnay</b>	<b>2008</b>	\$68
USA-California-Napa	W102	<b>Grgich Hills Chardonnay</b>	<b>2008</b>	\$96
USA-California-Napa	W304	<b>Frog's Leap Rose</b>	<b>2010</b>	\$46
USA-California-Russian River Valley	W43	<b>Chalk Hill Estate Chardonnay (90 pts Robert Parker)</b>	<b>2006</b>	\$71
USA-California-Santa Rita	W48	<b>Santa Barbara Chardonnay</b>	<b>2008</b>	\$43
USA-California-Sierra	W51	<b>Ironstone Chardonnay Reserve</b>	<b>1998</b>	\$66
USA-California-Sonoma	W40	<b>Chalk Hill Chardonnay (90 pts Steven Tanzer)</b>	<b>2000</b>	\$42
USA-California-Sonoma	W83	<b>Saint Francis Chardonnay</b>	<b>2004</b>	\$45
USA-California-Sonoma	W59	<b>Marimar Don Miguel Vinyard Chardonnay</b>	<b>2005</b>	\$80
USA-California-Sonoma	W97	<b>Benziger Sauvignon Blanc</b>	<b>2006</b>	\$42
USA-California-Sonoma	W30	<b>Saint Francis Chardonnay</b>	<b>2007</b>	\$44
USA-California-Sonoma	W6	<b>Kenwood Sauvignon Blanc</b>	<b>2010</b>	\$40

USA-Oregon-Willamette Valley	W13	<b>Oak Knoll Pinot Gris</b>	<b>1997</b>	<b>\$45</b>
USA-Washington-Columbia Valley	W16	<b>Columbia Crest Chardonnay</b>	<b>2001</b>	<b>\$35</b>
Vintage Champagne - France	W118	<b>Cristal Brut Vintage</b>	<b>1997</b>	<b>\$404</b>
Vintage Champagne - France	W124	<b>Taittinger Comptes de Champagne Blanc</b>	<b>1998</b>	<b>\$353</b>
Vintage Champagne-France	W130	<b>Taittinger Comptes de Champagne Rose Vintage</b>	<b>2003</b>	<b>\$529</b>
Vintage Sparkling-USA	W117	<b>Carneros Vintage Cuvee</b>	<b>2004</b>	<b>\$66</b>
NV Champagne-France	W128	<b>Cattier Brut NV Premier Cru</b>	<b>NV</b>	<b>\$82</b>
NV Champagne-France	W129	<b>Champagne Delamotte N/V Brut-Centennial</b>	<b>NV</b>	<b>\$84</b>
NV Champagne-France	W108	<b>Pol Roger</b>	<b>NV</b>	<b>\$94</b>
NV Champagne-France	W109	<b>Taittinger Prestige Rose Champagne</b>	<b>NV</b>	<b>\$135</b>
NV Champagne-France	W131	<b>Veuve Clicquot</b>	<b>NV</b>	<b>\$106</b>
NV Sparkling	W120	<b>Codorniu Brut Clasico</b>	<b>NV</b>	<b>\$35</b>
NV Sparkling	W125	<b>Torres Brut Nature</b>	<b>NV</b>	<b>\$49</b>
NV Sparkling - Spain	W112	<b>Freixenet (375 ml)</b>	<b>NV</b>	
NV Sparkling-Canada-Niagara	W110	<b>Hillebrand Trius</b>	<b>NV</b>	<b>\$49</b>
NV Sparkling-France-Burgundy	W127	<b>D. Luquet Cremant de Bourgogne</b>	<b>NV</b>	<b>\$45</b>
NV Sparkling-Italy	W107	<b>Nino Franco Prosecco Brut NV</b>		<b>\$43</b>
NV Sparkling-South Africa	W135	<b>Graham Beck Brut</b>	<b>NV</b>	<b>\$39</b>
NV Sparkling-Spain	W106	<b>Segura Viudas Brut</b>	<b>NV</b>	<b>\$35</b>
NV Sparkling-USA	W105	<b>Chandon Brut NV</b>	<b>NV</b>	<b>\$47</b>



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## ACCOMMODATIONS - Contact: [frontdesk@universitycluboftoronto.com](mailto:frontdesk@universitycluboftoronto.com)

Event participants are welcome to enjoy our boutique guest rooms in the heart of downtown Toronto. All rooms have en-suite bathrooms, air-conditioning, individually regulated heating, and are equipped with cable television, clock radios, safes, irons and ironing board, beverage making facilities, direct-dial long distance and high-speed internet, both wired and wireless. Fridges available in most rooms.

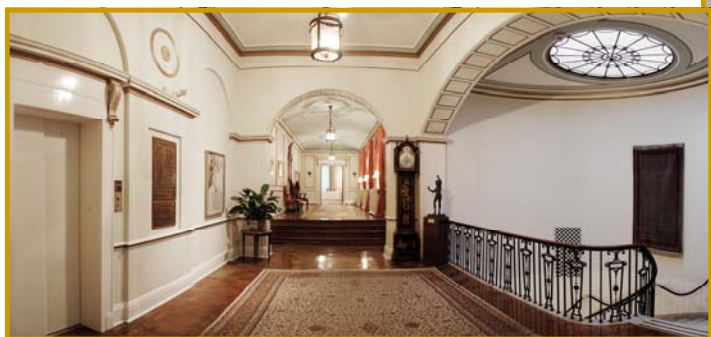
Guests aged 12+ are invited to use the fitness centre, steam room, squash court and the option to enjoy meals in our dining room facilities weekdays.

Continental breakfast included on weekends. Guest rooms are available throughout the year, but a special rate will be imposed for non-members during peak black-out periods in Toronto. Monthly and repeat stay packages available.

Room Type	Guest Room Rate*	Member Room Rate
Queen or Twin	\$165	\$138
King	\$215	\$183

*"State of the art fitness centre"*

**Doug Pepper, President and Publisher,  
McClelland & Stewart**

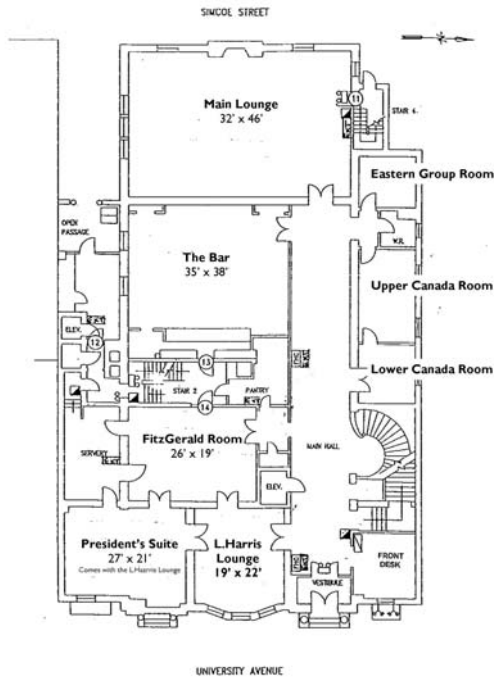




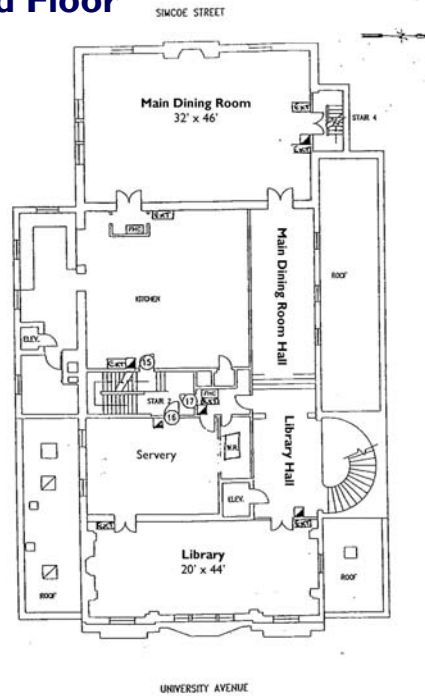
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## Floor Plans

### Main Floor



### Second Floor

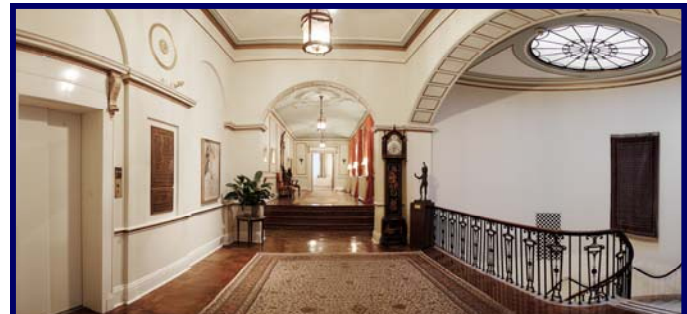


Please see our virtual tour on the [www.universitycluboftoronto.com](http://www.universitycluboftoronto.com) website home page—left hand side tab which provides a 360° turn of each room as you click on the floor and room you wish to view.



The Main Dining Room above & MDR Hall below

The Library above & Library Hall below



Food and beverage prices are subject to a 15% service charge  
All usage, fees and service charge are subject to 13% HST



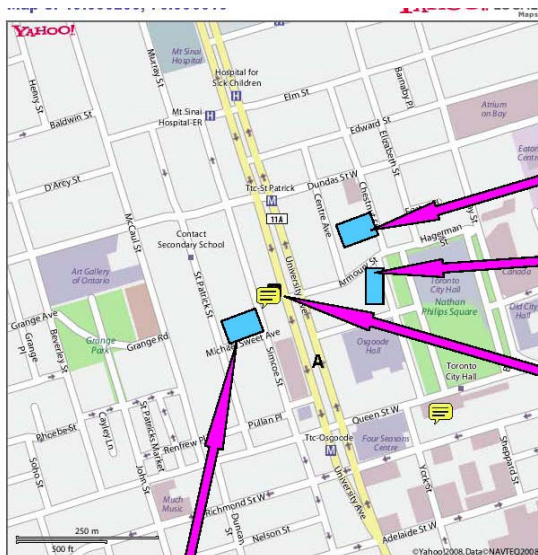
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The President's Suite which seats 24 people comprises the President's Dining Room (above) and the Lauren Harris Lounge (below)



The FitzGerald Room (above) seats 24 people



When using any driving directions or maps, it's a good idea to do a reality check, and make sure the road still exists, watch out for construction, and follow all traffic safety precautions. This is only to be used as an aid in planning.

Outdoor parking lot

Underground parking at City Hall

The University Club of Toronto:  
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## Parking and Directions to reach the University Club

The University Club of Toronto is located in the heart of the downtown area, 40 minutes from the airport in regular traffic, or 25 minutes in off-peak hours.

To Access the University Club of Toronto, at 380 University Avenue, walk south on University from St. Patrick Subway station or walk north on University from Osgoode Station. If driving, there are several parking lots nearby, the best being the underground city hall lot accessed on south side of Armoury Street, directly across University Avenue from the Club

Spiral lot runs between St. Patrick (entrance) And Simcoe Street, behind the Club. Access the front door by walking through between the Club building and the Zurich/ING tower next door. This lot is not recommended for overnight stays.



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### Linens, Tables and Chairs

The Club's tables include 60" rounds (which seat up to 8 people), 72" rounds (which seat 12 or 13 at the outside), 5' x 30" and 6' x 30" and 8' x 30" which make up board room style tables for up to 30 people. The cost of these tables are included in the room rental fee.

The Clubs linens are white damask and are included in the room rental, but other options are available upon request.

White cloths to the floor are available for the 72" round table at \$4.50 rental each.

Table toppers in diaphanous Burgundy or Victorian Green/Gold are available for the round tables @ \$4.50 rental each. And solid Burgundy cloths or napkins can be rented—we would advise cost once we know what quantities are required.

Similarly, we can also offer different types of chairs for an extra rental fee—please enquire about rates for gold Chiavari chairs.



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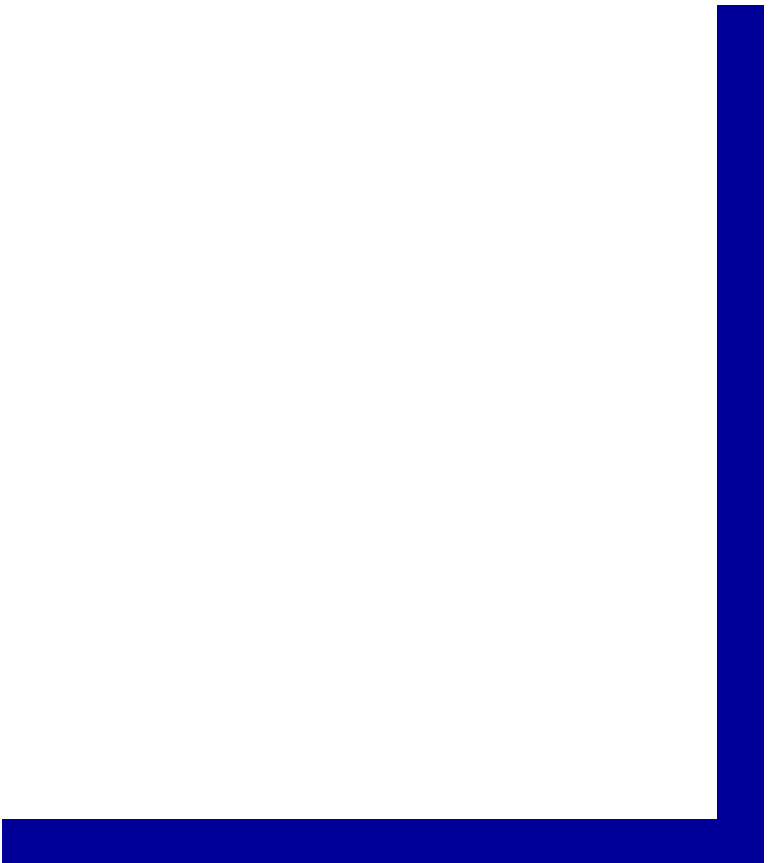
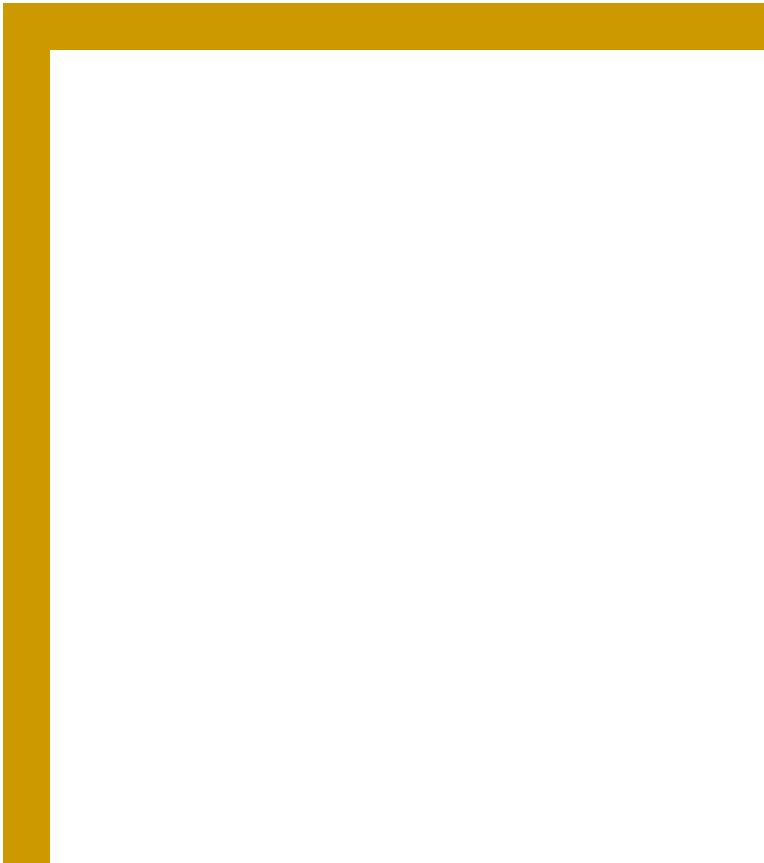
## Notes



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## Some feedback from our clients

*"The lunch was amazing and the staff were very pleasant and courteous"*

**Joseph O'Neill, Director, North American Leisure, Tourism Toronto Visitor Association**

*"I found the entire building quite spectacular. Its regal feeling and elegance were everywhere and I very much enjoyed being a guest"* **Daniel W. O'Connor, United States Marine Corps**

*"Comfortable, well-appointed accommodation with all the affinities and courtesies of the attentive staff and warm surrounds—close to the subway, MaRS, the ROM, Bay Street, Queen's Park, universities and theatre district"*

**The Honourable Senator Hugh D. Segal, CM**

*"I was thoroughly charmed by the Club and its staff"*

**Grant McCracken, Massachusetts Institute of Technology**

*"Houses an impressive art collection featuring the Group of Seven"*

**Matthew Teitelbaum, CEO Art Gallery of Ontario**

*"The University Club is an integral part of my working day which always starts with a great workout in the well-appointed fitness centre and often includes an excellent (and healthy) lunch with clients in the beautiful Library Room"*

**Alister Campbell, President & CEO, Zurich Canada**



**The University Club of Toronto—a jewel in the heart of the city**