

The University Club of Toronto



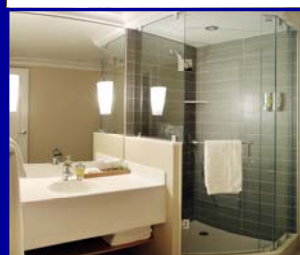
Private Event — Menu Options and Pricing Winter 2011-12

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. 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—2011

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
CAPACITY										
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.

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 website: www.universitycluboftoronto.com



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336

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



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336

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-caffeinated 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-caffeinated 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-caffeinated 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

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

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





The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336



Dinner Selections

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

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



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





The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336

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 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

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



FEATURED RED WINES BY THE BOTTLE

Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user.

HOUSE WINES:

R88	Farnese Sangiovese Daunia IGT (Italy) HOUSE RED NV	\$35
R125	Carm Red 2007 (Portugal) Tier 2 Housewine	\$40

OTHER FEATURED RED WINES:

R2	Tardencuba Valnueovo 2004 (Spain)	\$62
R3	Chateau de l'Annonciation St. Emilion 2002	\$56
R4	Cannonball Cabernet Sauvignon 2007 (California)	\$44
R5	Logan Winery Weemala Shiraz 2002 (Australia)	\$36
R7	Kenwood Yulupa Cabernet Sauvignon 2007 (California)	\$43
R8	Kenwood Yulupa Merlot 2007 (California)	\$40
R11	Perrin Reserve 2007 (France)	\$35
R17	Snoqualmie Rosebud Cabernet Sauvignon 2004 (Washington)	\$48
R18	Sterling Vintners Collection Merlot 2008 (California)	\$35
R19	Carrick Unravalled Pinot Noir 2007 (New Zealand)	\$53
R20	LiVeli Pezzo Morgana 2004 (Italy)	\$46
R21	Firestone Estate Merlot 2003 (Santa Barbara, California)	\$52
R22	Mitchell Peppertree Shiraz 2007 (Australia)	\$52
R23	Christian Moueix Merlot 2005 (Bordeaux)	\$35
R25	Cain Cuvee NVO (California)	\$69
R26	Carmen Gran Reserva Cabernet Sauvignon (Chile)	\$37
R27	Tollot-Beaut Savigny 1er Cru Les Lavieres 2005 (Burgundy)	\$97
R28	Caymus Zinfandel 2005 (California)	\$66
R29	Cain Five 1993 (Napa Valley)	\$228
R30	Marietta Old Vines Red Lot 48 (California)	\$47
R31	Chateau Gruaud Larose 1990	\$362
R32	Chateau Fortia Chateauneuf-du-Pape 2004	\$71
R33	JL Chave St. Joseph Offerus 2006 (Northern Rhone)	\$59
R34	Taupenot-Merme Saint Romain 2005 (Burgundy)	\$67
R35	Gaja Darmagi 1999 (Italy)	\$443
R36	Falchini Campora 2001	\$85
R38	Domaine Parent Bourgogne Pinot Noir 2006 (Burgundy)	\$52
R39	Hunter's Pinot Noir 2007 (NZ)	\$47
R40	Chateau Lalande Borie St. Julien 2005 (France)	\$89
R41	Lafond Syrah 2004 (Santa Rita Hills, California)	\$50
R42	McLaren Ridge Shiraz 2006 (Australia)	\$47
R43	Falchini Parettaio 2005/6 (Italy)	\$52
R44	L. de Lyeth Cabernet Sauvignon 2009 (Sonoma Co, California)	\$41
R45	Ati Rangi Crimson Pinot Noir 2008 (NZ)	\$59
R46	Perez Cruz Reserva Cabernet Sauvignon 2008 (Maipo, Chile)	\$35
R52	Antinori Guado al Tasso 1998 Magnum (Italy)	\$304
R54	Vietti Barbera d'Alba 2007 'Tre Vigne' (Italy)	\$58
R55	Massolino Barolo Serralunga d'Alba 2005 (Italy)	\$108
R56	Altano Douro Reserva 2000 (Portugal)	\$35
R58	J. Palacios 'Petalos' 2006 (Portugal)	\$46
R57	Katnook 'Founder's Block' Cabernet Sauvignon 2005 (Australia)	\$37
R58	D. de J.Palacios 'Petalos' 2006 (Spain)	\$46
R59	Causse Rouge 2005 (Bordeaux)	\$42
R60	D. Hegarty Chamans Cuvee No.1 Minervois 2003 (Langedoc)	\$62
R61	Clos du Val Napa Valley Reserve 1998 (California)	\$273 Limited Quantity
R62	Clos du Val Stags Leap Cabernet Sauvignon 1998 (California)	\$186 Limited Quantity
R63	Clos du Val Stags Leap Cabernet Sauvignon 1992 (California)	\$193 Limited Quantity



See over page for more red wines by the bottle ...



FEATURED RED WINES BY THE BOTTLE continued...

Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user

R59	Causse Rouge 2005 (Bordeaux)	\$42	
R60	D. Hegarty Chamans Cuvee No.1 Minervois 2003 (Langedoc)	\$62	
R61	Clos du Val Napa Valley Reserve 1998 (California)	\$273	Limited Quantity
R62	Clos du Val Stags Leap Cabernet Sauvignon 1998 (California)	\$186	Limited Quantity
R63	Clos du Val Stags Leap Cabernet Sauvignon 1992 (California)	\$193	Limited Quantity
R64	St. Francis Merlot 2006 (California)	\$52	
R65	Ridge Cabernet Merlot Santa Cruz Mountains 2006 (California)	\$82	
R66	Ridge Lytton Springs 1/2 Bottle 2000 (California)	\$61	
R67	Cain Five 1999 (California)	\$192	
R68	Lake Sonoma Zinfandel 2004 (California)	\$52	
R69	Avignonesi Desiderio 2003 (Italy)	\$107	
R70	Les Brulieres de Beychevelle 2006 (Haut Medoc)	\$56	
R71	Rauzan Segla 1989 (Bordeaux)	\$331	Limited Quantity
R72	H. Canale Estate Malbec 2009 (Argentina)	\$35	
R73	Torres Mas la Plana Cabernet Sauvignon 1996 (Spain)	\$77	
R74	Chateau Puyfromage 2006 (France)	\$35	
R75	Antinori Guado al Tasso 1998 (Italy) 3 ltr bottle	\$653	
R76	Torres Grans Muralles 1999 (Spain) 93 points – Wine Advocate	\$98	
R77	St. Frances Old Vines Zinfandel Sonoma Valley 2006 (California)	\$56	Limited Quantity
R78	St. Francis 'Red' Sonoma County 2006 (California)	\$43	Limited Quantity
R79	Gaja Sori Tildin 1998 (Italy)	\$604	Limited Quantity
R80	Mouton Rothschild 1996 (France)	\$605	Limited Quantity
R81	Autograph Shiraz 2004 (Australia) 93 points – Wine Advocate	\$97	Limited Quantity
R82	Brusset Gigondas le Montmirail 2007 (France)	\$89	
R83	Philippe Berard Ch. Le Breuil Renaissance 2007 (France)	\$38	
R84	Gaja Sori San Lorenzo 1998 (Italy)	\$604	Limited Quantity
R85	Tommasi Valpolicella Ripasso (V) (Italy)	\$41	
R90	Ch. Mazeris Canon Fronsac 2001 (France)	\$55	
R91	Grailot Crozes-Hermitage 2006 90 points – Robert Parker	\$68	
R92	Lake Sonoma Alexander Valley 2005 (California)	\$56	
R93	Kangarilla Shiraz Viognier 2006 (Australia)	\$51	
R94	Chateauneuf-du-Pape Guigal 1998 (France)	\$78	
R95	Don Miguel Pinot Noir Marimar 2005 (California)	\$83	
R96	Georges Duboeuf Beaujolais 2006 (Burgundy)	\$35	
R97	Torres Salmos Priorat 2005 (Spain) 92Points Wine Spectator	o/s	
R98	Joseph Drouhin Côte de Beaune Villages (Burgundy)	\$40	
R99	Henry of Pelham Cabernet Merlot Meritage (Niagara, Ontario)	\$35	
R100	Torres Mas Borrás Pinot Noir 2006 (Spain)	\$48	Limited Quantity
R101	Ridge Petite Sirah York Creek 1999 (California)	\$90	Limited Quantity
R102	Felton Road Cornish Pinot Noir 2007 (NZ)	\$112	Limited Quantity
R103	Sanctuary Pinot Noir 2007 (New Zealand)	\$38	
R104	Valenciso Rioja 2002 (Spain) 90 Points Robert Parker	\$68	Limited Quantity
R105	Montes Classic Cabernet Sauvignon 2009 (Chile)	\$35	
R106	Cheval Blanc 1997 (France)	\$320	Limited Quantity
R107	Alamos Seleccion Malbec 2008 (Argentina)	\$35	
R108	Rosemount Diamond Shiraz 2008 (Australia)	\$35	
R109	Casa Silva Los Lingues Gran Reserva Carmenere 2008 (Chile)	\$35	
R110	Rochford Pinot Noir Latitude 2005 (New Zealand)	\$41	
R111	Montes Alpha Carmenere 2008 (Chile)	\$41	
R112	Neagles Rock "Mr. Duncan" Cabernet Shiraz 2008 (Australia)	\$46	
R113	Chateau La Nerthe Chateauneuf-du-Pape 1998 (France)	\$74	Limited Quantity



See over for more red wines by the bottle....



FEATURED RED WINES BY THE BOTTLE continued...

R115	Querciabella Camartina 2006 (Italy)	\$194
R116	Chateau Angelus St. Emilion 1998 (France)	\$248
R119	Hermitage Chapelle Jaboulet 1999 (France)	\$176 Limited Quantity
R120	Chateau Capet Guillier St. Emilion 2005 (France)	\$67
R121	Tardencuba Autor Tempranillo 2006 (Spain) Rated 92+ points, Robert Parker	\$70
R122	Domaine Gachot-Monot 2007 Cotes de Nuits-Villages (France)	\$66
R123	Duckhorn Three Palms Merlot 1999 (California)	\$200 Limited Quantity
R125	Carm Red 2007 (Portugal)	\$40
R126	D. de la Charbonniere Brusquieres 2007 (France)	\$97
R127	Capet Gullier St. Emilion Grand Cru 2006 (France)	\$62
R128	Bouchard Nuits St. George Les Cailles Premier Cru 1999 (France)	\$119 Limited Quantity
R129	Chateau de Pez St. Estephe 1998 (France)	\$80
R130	Devils Lair Cabernet Sauvignon 1998 (California)	\$85 Limited Quantity
R131	Jean Givot Nuits St. George Les Boudots 1999 (France)	\$145 Limited Quantity
R132	Origin Heritage Sites 2001 (Napa, California)	\$112
R133	Origin Paramount 2001 (Napa, California)	\$188 Limited Quantity
R134	Drouhin Gevrey Chambertin 1999 (France)	\$85
R135	Ch. Lafite Rothschild 1998 (France)	\$429 Limited Quantity
R136	Chateaufeuf Les Cadettes La Nerthe 1998 (France)	\$180 Limited Quantity
R137	Chateau Figeac 1998 St., Emilion (France)	\$206
R138	Chateau Latour 1998	\$376 Limited Quantity
R139	Chapoutier Cornas 1999 (France)	\$70
R140	Clos du Val George III 1998 (California)	\$137
R141	Chateau de Beaucastle 1/2 bottle Chateaufeuf-du-Pape 1998	\$59 Limited Quantity
R142	Volnay Caillerets 1976 (France)	\$436 Limited Quantity
R144	Tenuta San Guido Sassicaia 2000 (Italy)	\$297 Limited Quantity
R145	Pascual Toso Reserve Malbec 2008 (Argentina)	\$41
R146	Santa Ema Amplus One 2007 (Chile)	\$54
R147	Chateau Palmer 1996 (France)	\$386



FEATURED DESSERT WINE BY THE BOTTLE

R114	Chateau Rieussec Sauterne 1996 (France)	\$162 Limited Quantity
W64	Ch. Bastor-Lamontagne Sauterne 2003 (France)	\$51 Limited Quantity
W111	Torres Muscatel Oro (500 ml) (Spain)	\$36
W111b	Adega de Favaios Favaio Muscatel Douro (500 ml) (Portugal)	\$36
W114	Chapelle Ste Agnes Ice Wine 200 ml (Quebec)	\$99
W116	Vineland Late Harvest Vida 375 ml (Ontario)	\$44 Limited Quantity
W121	Southbrooke Framboise 375ml (Ontario)	\$29
W123	Stratus Riesling Ice Wine 375 ml (Ontario)	\$50 Limited Quantity

Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user



FEATURED WHITE WINES BY THE BOTTLE

Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user.

HOUSE WINES

W90	J. Portugal Ramos Loios White HOUSEWINE NV (Alentejo, Portugal)	\$35
W19	Sterling Vintners Collection Chardonnay 2008 (California)	\$35
W200	Carm White Tier 2 Housewine (Douro, Portugal)	\$40

OTHER FEATURED WHITE WINES:

W1	Gaja Rossj Bass 2002	\$102	
W2	Lindemans Chardonnay Bin 65 2005 (Australia)	\$35	
W3	Dr. Pauly Bergweiler 2003 (Germany) 94 points – Wine Spectator	\$65	
W5	Jenniard Pernand Vergeleses 2004 (Burgundy)	\$59	
W6	Kenwood Sonoma Sauvignon Blanc 2006 (California)	\$40	
W7	Champs Royaux William Fevre Chablis 2008 (Burgundy)	\$42	
W8	Domaine du Salvard 2008 Cheverny (France)	\$44	
W9	Louis Latour Chardonnay (France)	\$35	
W10	Pouilly Fume les Vigne de Saint Laurent l'Abbaye 2002 (France)	\$44	
W11	J.L. Wolf Riesling Ungerheuer 2001 (Germany)	\$67	
W14	Bouchard Pouilly Fuisse 2007 (France)	\$50	
W15	Avignonesi Bianco 2002 (Italy)	\$40	
W16	Columbia Valley 2001 (Washington)	\$35	Limited Quantity
W17	Hunters Sauvignon Blanc 2008 (NZ)	\$on order	
W18	Martinborough Chardonnay 2004 (NZ)	\$59	
W20	Marnier-Lapostolle Château de Sancerre 2002	\$47	
W21	Zind-Humbrecht Reisling, Herrenweg Turckheim 2000 (Germany)	\$75	
W22	D. de la Pepiere Clos des Briords Muscadet 2009 (France)	\$41	
W23	Lingenfelder Bird Label Riesling 2004 (Germany)	\$35	
W24	Sauvion Muscadet de Sevre et Main (France)	\$35	
W25	Kracher Trockenbeerenauslese Grand Cuvee 2002 (Austria) 96 points WS	\$102	Limited Quantity
W26	Leon Beyer Riesling (France)	\$35	
W27	Masson-Blondelet Pouilly-Fume 2007 (France)	\$53	
W28	Dopff & Irion Gewurztraminer (France)	\$35	
W29	Huet Vouvray le Haut-Lieu 2005 (France) 91 points – Wine Spectator	\$49	
W30	St. Francis Chardonnay Sonoma County 2007 (California)	\$44	
W32	Masi Masianco Pinot Grigio 2005 (Italy)	\$35	
W33	Cain Musque 2001	\$70	
W34	D. Luneau-Papin Muscadet Sur lie les Pierres 2006	\$43	
W35	Cave Springs Cellars Chardonnay Estate (Ontario)	\$38	
W37	Vineland Dry Riesling 2000 (Ontario)	\$35	
W39	Fouassiere Sancerre Les Romains 2002	\$50	Limited Quantity
W40	Chalk Hill Chardonnay 2000 Sonoma County (California)	\$42	Limited Quantity
W41	Paul Blank Gewurtraminer 2002 (Alsace)	\$50	
W44	Astrolabe Sauvignon Blanc 2008 (New Zealand)	\$46	
W45	Tiefenbrunner Pinot Grigio 2005 (Italy)	\$41	
W46	Morgadio Torre Alvarinho Vinho Verde (Portugal)	\$38	
W48	Santa Barbara Chardonnay 2008 (California)	\$43	
W49	Mastroberardino Greco di Tufo 2002 (Italy)	\$47	
W53	Brigaldara Soave DOC 2009 (Italy)	\$38	
W54	Luquet PouillyFuisse 2006	\$58	
W55	Chartron et Trebuchet Meursault 2001	\$89	Limited Quantity
W56	Elena Walch Castel Ringberg Pinot Grigio 2006 (Italy)	\$49	
W57	Stratus Riesling 2007 (Ontario)	\$35	





WHITE WINES continued....

W59	Pavilion Winery Chardonnay 2005 (Napa, California)	\$40	
W59	Don Miguel Chardonnay Marimar 2005 (California)	\$80	
W60	St. Urbans-Hof Piesporter Goldtropfchen Kabinett (Germany)	\$45	
W61	Tiefenbrunner Cuvee Anna Castel Turmhof 2007 (Italy)	\$49	
W62	Clos du Val Ariadne 2000	\$104	Limited Quantity
W63	Ajello 'Majus' Bianco 2006 (Italy)	\$40	
W65b	St. Urbans-Hof Ockfener Bockstein Riesling 1999 (Germany)	\$64	
W66	Dr. Loosen Riesling Auslese Bernkasteler 1999 (Germany)	\$68	
W67	Viognier de l'Ardeche Mirabel 2005 (France)	\$42	
W68	Alain Graillot Crozes Hermitage Blanc 2009 (France)	\$62	
W69	Chave Hermitage Blanc 2000 (France)	\$311	Limited Quantity
W70	Mer Soleil Chardonnay 2005 (California)	\$86	
W71	Dr. Loosen Riesling Spatlese Wehlener 1993 (Germany)	\$48	
W72	Dr. Loosen Riesling Kabinett Wehlener 1991 (Germany)	\$40	
W73	Dr. Loosen Riesling Auslese 1988 (Germany)	\$78	
W75	Auxerrois Moenchreben 1999 (France)	\$57	
W76	Chartron et Trebuchet Clos de la Combe 2007 (Burgundy)	\$52	
W79	Graves Ch. Gravelle-Lacoste 2008 (France)	\$54	
W80	Vacheron Sancerre 2009 (France)	\$64	
W82	Maligny Chablis "Vau de Vey" 2007 1er Cru (Burgundy)	\$69	
W83	St. Francis Chardonnay 2004 (California)	\$45	
W84	Morey Blanc Auxey-Duresses 2001 (Burgundy)	\$62	
W86	Thirty Bench Riesling Beamsville Vinyard 2005 (Ontario)	\$40	
W87	Grayson Cellars Chardonnay 2009 (California)	\$38	
W88	Pelham Barrel Fermented Chardonnay 2006 (Ontario)	\$40	
W89	D. Lafage Cote Est Blanc 2008 (France)	\$35	
W92	Méo-Camuzet Clos Saint-Philibert 2001 (Burgundy)	\$57	
W93	Staete Landt Sauvignon Blanc 2008 (NZ) 91 points – Wine Spectator	\$50	Limited Quantity
W94	Shaw & Smith M3 Chardonnay 2007 (Australia) 91 Points Robert Parker	\$73	
W95	Laurent Miguel Viognier 2006 (France)	\$41	
W96	La Grande Clotte St. Emilion 2001 (France) 91 Points Robert Parker	\$72	Limited Quantity
W97	Benziger Sauvignon Blanc 2006 (California-Sonoma)	\$42	
W98	Grove Mill Sauvignon Blanc 2007 (New Zealand)	\$38	
W99	Mitchell Semillon 2006 (Australia)	\$43	
W100	Michel Lynch Sauvignon Blanc 2006 (France)	\$39	
W101	Hollick Red Ridge Chardonnay Semillon 2006 (Australia)	\$35	
W103	Hunter's Gewurtztraminer 2008 (NZ)	\$46	
W104	Frog's Leap Chardonnay 2008 (Napa Valley) 90 points, Wine Enthusiast	\$61	
W113	Staete Landt Map Maker Sauvignon Blanc 2009 (NZ)	\$43	
W140	Stratus White 2006 (Ontario)	\$68	
W150	Strewn Terroir Riesling 2006 (Ontario)	\$39	
W201	J.P. Mertes Goldberg Riesling 2008 (Germany)	\$40	
W202	Joseph Drouhin Laforet Bourgonne Chardonnay 2008 (France)	\$45	



Rosé Wines

W204	Argento Malbec Rose (Argentina)	\$40
W205	La Tour de l'Evesque Rose 2009	\$40
W206	Malivoire Ladybug Rose 2009 (Ontario)	\$35
W207	Perrin Tavel Rose 2009 (France)	\$41

Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336

CHAMPAGNES AND SPARKLING WINES

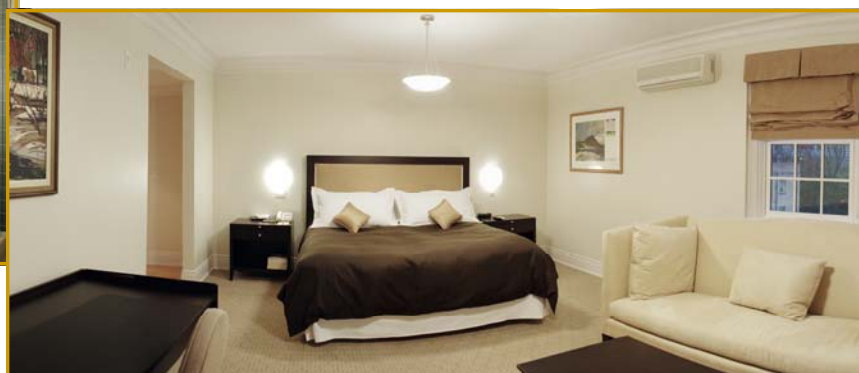
W105	Chandon Brut NV (California)	\$47
W106	Segura Viudas Brut NV (Spain)	\$35
W107	Nino Franco Prosecco Brut NV (Italy)	\$o/s
W108	Pol Roger Brut NV	\$94
W109	Taittinger Prestige Rose Champagne	\$135
W110	Hillebrand Trius NV (Ontario)	\$49
W115	D. Piron Cremant de Bourgogne (France)	\$44
W117	Carneros Vintage Cuvee 2004 (California)	\$66
W118	Cristal V Brut Vintage 1997	\$404
W119	Salon Brut 1995	\$363
W120	Cordoniu Brut Classico NV	\$35
W122	Perrin Reserve Sparkling Rose 2006	\$35
W124	Taittinger Comptes de Champagne Blanc 1998	\$353
W125	Torres Brut Nature NV (Spain)	\$49
W127	Luquet Cremant de Bourgogne (France)	\$47
W128	Cattier Brut NV Premier Cru (france)	\$82
W129	Delamotte NV Brut	\$97
W130	Taittinger Comptes de Champagne Rose 2003	\$529
W131	Veuve Clicquot NV Brut	\$106
W132	Jacquesson 1995 Grand Vin Signature	\$188
W135	Graham Beck Brut (South Africa)	\$39



Wines and pricing are subject to LCBO changes and availability. Pricing changes when ordering stock are passed on to the end user



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336



ACCOMMODATIONS - Contact: 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.

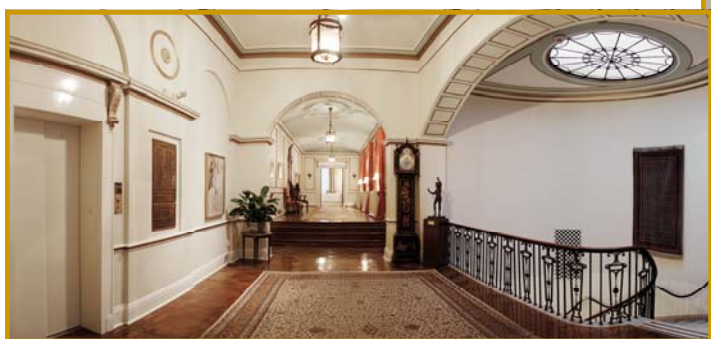
Guests aged 12+ are invited to use the fitness centre, steam room, squash court and the option to enjoy meals in our dining room facilities weekdays.

Continental breakfast included on weekends. Guest rooms are available 365 days a year. Monthly and repeat stay packages available.

Room Type	Guest Room Rate	Member Room Rate
Queen or Twin	\$160	\$135
King	\$210	\$180

"State of the art fitness centre"

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

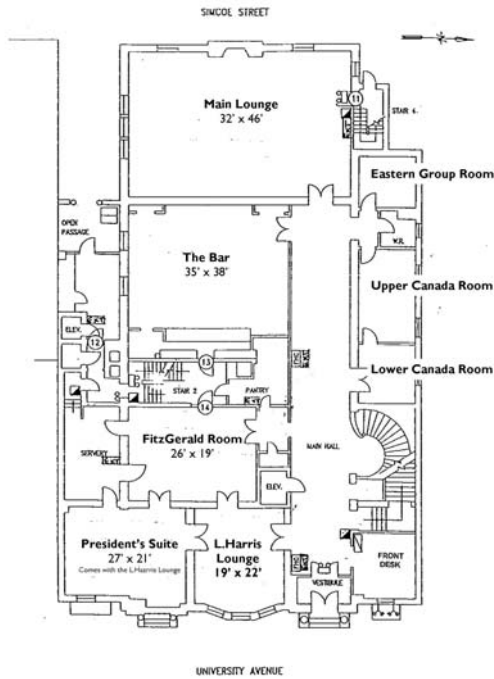




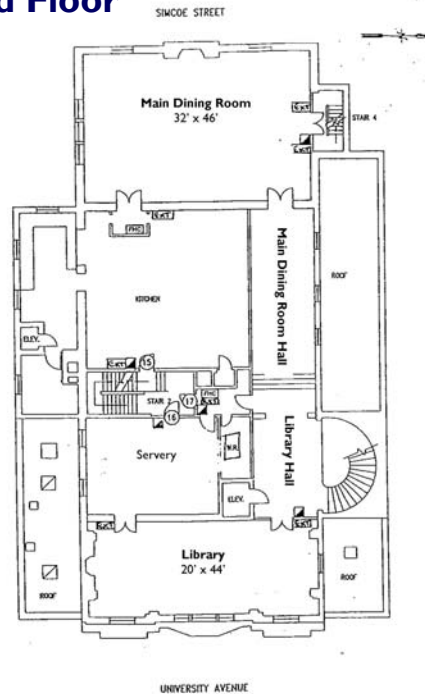
The University Club of Toronto
 www.universitycluboftoronto.com
 380 University Avenue,
 Toronto, Ontario M5G 1R6
 Tel 416-597-1336

Floor Plans

Main Floor



Second Floor

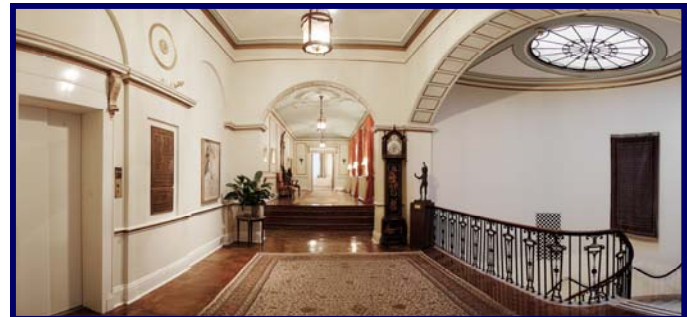


Please see our virtual tour on the www.universitycluboftoronto.com website home page—left hand side tab which provides a 360° turn of each room as you click on the floor and room you wish to view.



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



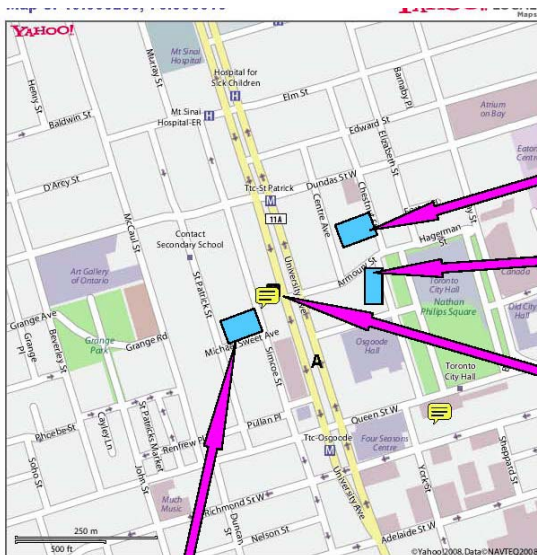
The University Club of Toronto
 www.universitycluboftoronto.com
 380 University Avenue,
 Toronto, Ontario M5G 1R6
 Tel 416-597-1336



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



The FitzGerald Room (above) seats 24 people



Outdoor parking lot

Underground parking at City Hall

The University Club of Toronto:
 380 University Avenue, Toronto, Ontario M5G 1R6

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.



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336

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"

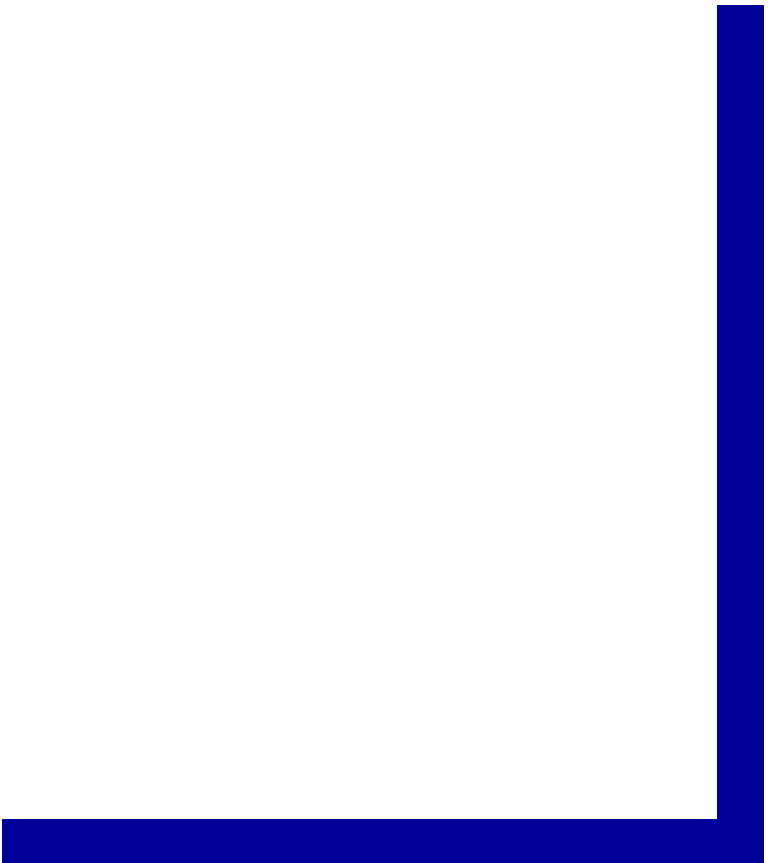
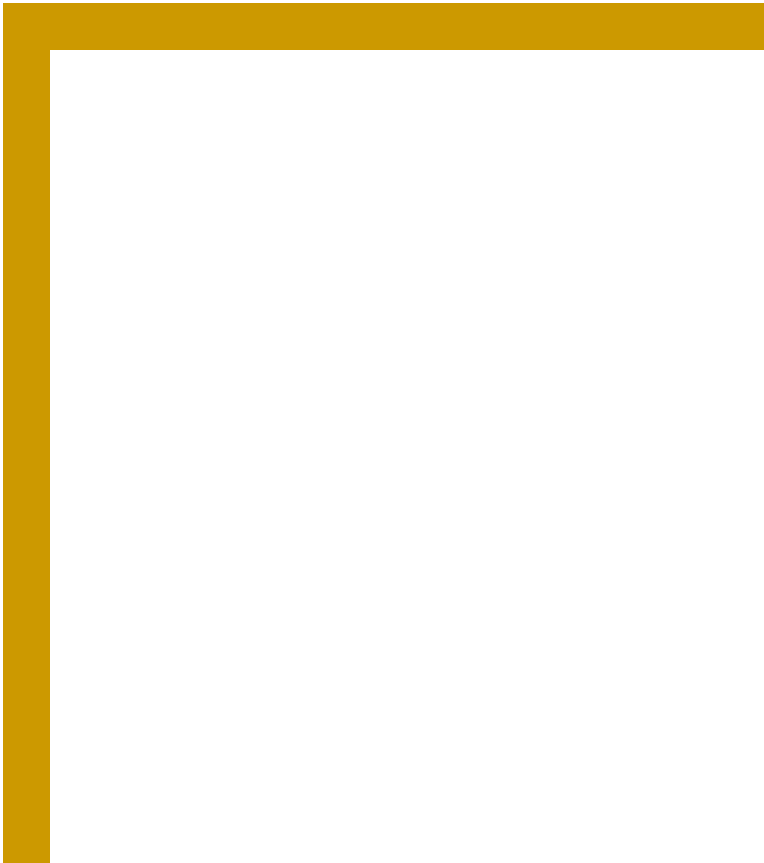
Alister Campbell, President & CEO, Zurich Canada



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



The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336





The University Club of Toronto
www.universitycluboftoronto.com
380 University Avenue,
Toronto, Ontario M5G 1R6
Tel 416-597-1336