

The University Club of Toronto



Private Event — Menu Options and Pricing Spring—Summer 2010

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—Fall 2009/Spring 2010

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.	\$1,250	\$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	\$2.50 each	\$2.50 each



Breakfast

The Club Continental Breakfast @ \$14.00 per person

Orange Juice
Assorted Freshly Baked Croissants and Muffins and Warm Bagels
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 Warm Bagels
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



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-cafeinated Coffee and a selection of Herbal Teas

Vegetarian Meals

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 @ \$28.00 per person

Soup and Salad:

Soup du Jour and Classic Caesar Salad with Croutons

Entrée:

Coq au Vin (Chicken in a Red Wine Sauce, Mushrooms, Bacon and Pearl Onions)

Penne Pasta Primavera (in a creamy Pesto Sauce and colourful mix of Vegetables and Parmesan Cheese)

Sweet Table:

Dark Chocolate Brownies with Walnuts and Chocolate Ganache Icing

Canadian Cheddar with Grapes, Strawberries and Water Crackers

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

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 Cup Cakes

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 Selection \$2.50 per item per person

Customise your pre-dinner canapés from Selection #1 or #2 from the Cocktail Menus

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 wit 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

Chicken and Vegetable Minestrone \$7



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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 Meals

- 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



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

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

Scallops and Spinach in fillet of Wild or Organic Caulibiac Salmon with a Lemon Beurre Blanc \$28

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

Poached Wild or Organic Salmon Fillet with a White Wine Sauce \$26



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
- Petit Fours Selection \$8
- Luxury Assortment of Truffles \$2 each
- Chocolate Fountain with dipped Strawberries, Pineapples, Marshmallows and Brownies \$8
- Regular and de-cafeinated Coffee and Selection of Teas \$1.75

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 surroundings—close to subway, MaRS, the ROM, Bay Street, Queen's Park, universities and theatre district"
- Hon. Senator Hugh D. Segal, C.M.

"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



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 Pumpernickel Rounds

Seafood Station

Sauteed Shrimp, Digby Scallops, Calamari Provençal

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	\$4.50
Beer—premium	\$5.00

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 next page
Brandy—Regular	\$4.50
Brandy—Delux	\$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 (domestic)	\$6.00
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

HOUSE WINES:

R88	Farnese Sangiovese Daunia IGT (Italy) HOUSE RED Tier 2 NV	\$29
R125	Carm Castelo d'Alba 2007	\$40

OTHER FEATURED RED WINES:

R2	Tardencuba Valnueovo 2004 (Spain)	\$62
R3	Chateau de l'Annonciation St. Emilion 2002	\$56
R7	Kenwood Yulupa Cabernet Sauvignon (Australia)	\$43
R8	Kenwood Yulupa Merlot 2005 (Australia)	\$41
R10	Belle Glos 'Meiomi' Pinot Noir 2006 (France)	\$64
R11	Perrin Reserve 2007 (France)	\$32
R17	Snoqualmie Rosebud Cabernet Sauvignon 2004 (Washington)	\$48
R19	Carrick Unravelled Pinot Noir 2007 (New Zealand)	\$53
R20	LiVeli Pezzo Morgana 2004 (Italy)	\$46
R22	Mitchell Peppertree Shiraz 2005 (Australia)	\$49
R23	Christian Moueix Merlot 2005 (Bordeaux)	\$35
R27	Tollot-Beaut Savigny 1er Cru Les Lavieres 2005 (France)	\$97
R28	Caymus Zinfandel 2005 (California)	\$66
R29	Cain Five 1993 (Napa Valley)	\$228
R30	Marietta Old Vines Red Lot 48 (California)	\$47
R32	Chateau Fortia Chateaneuf-du-Pape 2004 88-90 points Robert Parker	\$71
R39	Hunter's Pinot Noir 2007 (NZ)	\$47
R40	Chateau Lalande Borie St. Julien 2005 (France)	\$89
R41	Lafond Syrah 2004 (Santa Rita, California)	\$50
R42	McLaren Ridge Shiraz 2005 (Australia)	\$46
R43	Falchini Paretai 2005 (Italy)	\$52
R44	Balgownie Estate Shiraz 'Bendigo' 2003 (Australia)	\$54
R56	Altano Douro Reserva 2000 (Portugal)	\$29
R58	J. Palacios 'Petalos' 2006 (Portugal)	\$46
R59	Causse Rouge 2005 (Bordeaux)	\$42
R70	Les Brulieres de Beychevelle 2005 (Haut Medoc)	\$59
R72	St. Francis Cabernet Sauvignon 2006 (California)	\$56
R73	Torres Mas la Plana Cabernet Sauvignon 1996 (Spain)	\$77
R76	Torres Grans Muralles 1999 (Spain) 93 points - Wine Advocate	\$98
R81	Autograph Shiraz 2004 (Australia) 93 points - Wine Advocate	\$97
R82	Brusset Gigondas le Montmirail 2007 (France)	\$89
R85	Tommasi Valpolicella Ripasso (V) (Italy)	\$41
R90	Ch. Mazeris Canon Fronsac 2001 (France)	\$55
R91	Graillot Crozes-Hermitage 2006 90 points - Robert Parker	\$68
R92	Lake Sonoma Alexander Valley 2005 (California)	\$56
R93	Kangarilla Shiraz Viognier 2006 (Australia)	\$51
R95	Don Miguel Pinot Noir Marimar 2005 (California)	\$83
R96	Georges Duboeuf Beaujolais 2006 (Burgundy)	\$30
R97	Torres Salmos Priorat 2005 (Spain) 92Points Wine Spectator	\$57
R98	Joseph Drouhin Côte de Beaune Villages 2005 (Burgundy)	\$40
R99	Henry of Pelham Cabernet Merlot Meritage (Niagara, Ontario)	\$32
R103	Sanctuary Pinot Noir 2007 (New Zealand)	\$38
R104	Valenciso Rioja 2002 (Spain) 90 Points Robert Parker	\$68

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



FEATURED RED WINES BY THE BOTTLE continued...

R107	Alamos Seleccion Malbec 2008 (Argentina)	\$32
R108	Rosemount Estates Shiraz 2005 (Australia)	\$48
R109	Malbec Gran Reserva Montmayou 2006 (Argentina)	\$48
R110	Rochford Pinot Noir Latitude 2005 (New Zealand)	\$41
R112	Neagles Rock "Mr. Duncan" Cabernet Shiraz 2006 (Australia)	\$44
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
R132	Origin Heritage Sites 2001 (Napa Valley, California)	\$112
R144	Tenuta San Guido Sassicaia 2000 (Italy)	\$297
R147	Chateau Palmer 1996 (France)	\$386



FEATURED WHITE WINES BY THE BOTTLE

HOUSE WINES

W200	Carm Castello d'Alba HOUSE WHITE Tier 1	\$39
W43	La Vielle Ferme—Côtes du Luberon (France) HOUSE WHITE Tier 2 NV	\$29

OTHER FEATURED WHITE WINES:

W1	Gaja Rossj Bass 2002	\$102
W2	Lindemans Chardonnay Bin 65 2005 (Australia)	\$29
W3	Dr. Pauly Bergweiler 2003 (Germany) 94 points – Wine Spectator	\$65
W5	Jenniard Pernand Vergelesses 2004 (Burgundy)	\$59
W6	Kenwood Sonoma Sauvignon Blanc 2006 (California)	\$40
W7	Champs Royaux William Fevre Chablis 2005 (Burgundy)	\$43
W8	Domaine du Salvard 2008 Cheverny (France)	\$44
W9	Louis Latour Chardonnay (Chablis)	\$35
W11	J.L. Wolf Riesling Ungerheuer 2001 (Germany)	\$67
W14	Bouchard Pouilly Fuisse 2002	\$50
W15	Avignonesi Bianco 2002 (Italy)	\$40
W17	Hunters Sauvignon Blanc 2008 (New Zealand)	\$44
W18	Martinborough Chardonnay 2004 (NZ)	\$59
W19	La Soeur Cadette 2008 (France)	\$49
W20	Marnier-Lapostolle Château de Sancerre 2002	\$47
W21	Zind-Humbrecht Reisling, Herrenweg Turckheim 2000 (Germany)	\$75
W23	Lingenfelder Bird Label Riesling 2004 (Germany)	\$33
W24	Sauvion Muscadet de Sevre et Main 2003 (France)	\$29
W26	Leon Beyer Riesling (France)	\$33
W27	Masson-Blondelet Pouilly-Fume 2007 (France)	\$53
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)	\$33
W34	D.Luneau-Papin Muscadet Sur lie les Pierres 2006	\$43
W35b	Cave Springs Cellars Chardonnay Estate Ontario)	\$37
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
W56	Elena Walch Castel Ringberg Pinot Grigio 2006 (Italy)	\$49
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
W63	Ajello 'Majus' Bianco 2006 (Italy)	\$40
W64	Kangarilla Road Viognier 2006 (Australia)	\$43
W65b	St. Urbans-Hof Ockfener Bockstein Riesling 2006 (German)	\$46
W66	Dr. Loosen Riesling Auslese Bernkasteler 1999 (Germany)	\$68
W70	Mer Soleil Chardonnay 2005 (California)	\$86



WHITE WINES continued....

W73	Dr. Loosen Riesling Auslese 1988 (Germany)	\$78
W76	Chartron et Trebuchet Clos de la Combe 2007 (Burgundy)	\$52
W80	Vacheron Sancerre 2007 (France)	\$56
W82	Maligny Chablis "Vau de Vey" 2007 1er Cru (Burgundy)	\$69
W84	Morey Blanc Auxey-Duresses 2001 (Burgundy)	\$62
W86	Ficiligno Isolia Viognier 2006 (Italy)	\$49
W92	Méo-Camuzet Clos Saint-Philibert 2001 (Burgundy)	\$57
W93	Staete Landt Sauvignon Blanc 2008 (NZ) 91 points – Wine Spectator	\$50
W94	Shaw & Smith M3 Chardonnay 2007 (Australia) 91 Points Robert Parker	\$73
W95	Laurent Miguel Viognier 2006 (France)	\$41
W97	Benziger Sauvignon Blanc 2006 (California-Sonoma)	\$42
W98	Grove Mill Sauvignon Blanc 2007 (New Zealand)	\$38
W99	Mitchell Semillon 2006 (Australia)	\$43
W101	Hollick Red Ridge Chardonnay Semillion 2006 (Australia)	\$34
W102	Wilhelm Walch Pinot Grigio Marat 2007 (Italy)	\$43
W103	Hunter's Gewurtztraminer 2008 (NZ)	\$46
W104	Frog's Leap Chardonnay 2008 (Napa Valley) 90 points, Wine Enthusiast	\$61
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 Bourgogne Chardonnay 2008 (France)	\$45
W203	Domaine Piron Moulin a Vent Les Vignes du Vieux Bourg 2007 (France)	\$48

CHAMPAGNES AND SPARKLING WINES

W105	Chandon Brut NV (California)	\$47
W106	Segura Viudas Brut NV (Spain)	\$33
W107	Nino Franco Prosecco Brut NV (Italy)	\$42
W108	Pol Roger Brut NV	\$94
W109	Taittinger Prestige Rose Champagne	\$135
W110	Hillebrand Trius NV (Ontario)	\$46
W117	Carneros Vintage Cuvee 2004 (California)	\$66
W118	Cristal V Brut Vintage 1997	\$404
W119	Salon Brut 1995	\$363
W120	Cordorniu Brut Classico NV	\$29
W122	Perrin Reserve Sparkling Rose 2006	\$34
W124	Taittinger Comptes de Champagne Blanc 1998	\$353
W125	Torres Brut Nature NV (Spain)	\$49
W127	Luquet Cremant de Bourgogne (France)	\$47
W129	Delamotte NV Brut	\$97
W130	Taittinger Comptes de Champagne Rose 2003	\$529
W131	Veuve Clicquot Brut	\$103
W132	Jacquesson 1995 Grand Vin Signature	\$188
W135	Graham Beck Brut (South Africa)	\$39

ICE & DESSERT WINE

W111	Torres Muscatel Oro 500ml (Spain)	\$36
W114	Chapelle Ste Agnes Ice Wine 200 ml (Quebec)	\$99
W121	Southbrooke Framboise 375ml (Ontario)	\$29



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, beverage making facilities, direct-dial long distance and high-speed internet, both wired and wireless.

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	\$160	\$135
King	\$210	\$180
King or Queen Suite	\$280	\$250

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Doug Pepper, President and Publisher,
McClelland & Stewart

