

# University Club of Toronto Weddings 2017

## **Forever starts today**

Let us help you  
plan your  
wedding day

## **Menus to impress**

A range of contemporary  
meal options tailored to  
meet all needs.

Service beyond  
compare!

## **A One-of-a-kind Heritage Building in Downtown**

### **Toronto**

Ceremony,  
Reception,  
Dinner, Dancing  
and Overnight  
Accommodation  
All at the same  
location!



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## Club Contacts

### Jill Hutchison

Events Coordinator

416.597.1336 ext.228

[events@universitycluboftoronto.com](mailto:events@universitycluboftoronto.com)

### Nico Barrett

General Manager

416.597.1336 ext.225

[gm@universitycluboftoronto.com](mailto:gm@universitycluboftoronto.com)

### Overnight Accommodations and General Inquiries

416.597.1336

[frontdesk@universitycluboftoronto.com](mailto:frontdesk@universitycluboftoronto.com)

## A Venue Like No Other

The elegance and prestige of one of the foremost examples of Georgian architecture in Canada provides a beautiful backdrop for wedding ceremonies and celebrations of both Club members, guests and non-members.

Private rooms ranging in size from intimate and inviting to the stunning grandeur of the main dining room are available. Weddings taking place on Saturdays and Sundays give you the privacy of two entire floors for your occasion. The Club can accommodate seating for up to 120 persons in any one room, or a stand-up, food station style wedding for up to 400.

The Club makes planning a wedding enjoyable. Professional, welcoming and dedicated event planning staff, offer attention to detail. This is coupled with cuisine from our Chef, provide ease and elegance. All menu pricing includes the use of the Club's silver, linens, glassware, and equipment. Supplementary charges apply only if you wish us to bring in additional styles of seating and service equipment.

A complimentary menu tasting for the Bride and Groom or two people of your choice is available upon confirmation of your booking. Our event planner can provide you with recommendations of florists, musicians, photographers and valet parking and will be on-site on your wedding day to ensure that all your arrangements are in place. We can help you plan your engagement celebrations, rehearsal dinners, parties for the groom and bridal showers.

The talents of professional caring staff, a stunning Clubhouse, along with boutique guest bedrooms and a location in the heart of downtown Toronto will provide the effortless sophistication your special day deserves.

View our virtual tour on the home page of our website:  
[www.universitycluboftoronto.com](http://www.universitycluboftoronto.com)

Cover photograph taken in the University Club of Toronto Main Hallway, courtesy of Samantha Ong Photography. Side photo courtesy of Jono & Layne Co.



## A Note from the General Manager

Imagine a busy downtown street in Toronto; amongst all the landmarks and sky there stands a singularly unique, beautiful and prestigious Georgian-style building from an earlier more elegant era. Unhurried by the hustle and bustle of what surrounds it, this timeless building stands as it did when it was constructed in 1929. A venue committed to quality, service and providing an ambiance unique to itself. Now imagine that this is the setting for your wedding - **The University Club of Toronto.**

When the Club is the venue for a wedding, the delivery of your wedding is our singular concern. Your event is the only one at the Club on the day—all of our energy and attention is focused on you and your guests. We are dedicated to making your event flawless and the most memorable it could possibly be. We pride ourselves on the detailed planning and delivery of remarkable events.

We hope that you'll consider the University Club as the venue for your wedding. It is one of Toronto's hidden treasures; an elegant respite from the city. The staff and myself are eager to be a part of your unforgettable day!

Nico Barrett

General Manager

## What We Offer

*Our opening fee of \$2250 (applicable only to Saturday and Sunday weddings) covers everything that many other venues don't, ie. tables, chairs, set-up, china, linen, glassware, cutlery, tealights, furniture moving, staffing from set-up to closing. We want to offer you the most comprehensive package to minimize the complications in planning a wedding. The minimum food and beverage spend is \$4,500. Club members receive a 25% discount on the opening fee.*

### THE OPENING FEE INCLUDES:

- UCT Event Co-ordinator and management on site the day of the event
- A complimentary Menu Tasting for the Bride & Groom
- University Club China & Silverware; White Table Linens & Napkins
- Votive Candles; Water, Wine and Champagne Glasses
- Fireplaces burning, (weather permitting)
- Tables for gifts and guest book
- Location and parking map for inclusion in your invitation.
- Professional Kitchen Staff & Wait Staff for up to seven hours from the time of arrival.
- Children's menu available
- Private Room for wedding party preparation, ie. Hair, make-up, etc.
- Reconfiguring of furniture to suit your needs
- Availability to the Club for photographs and ceremony rehearsal
- Round the Clock Concierge Service
- Overnight Rooms at Member Rates
- Exclusive Event Access on the day of your wedding
- P/A System and Podium for speeches

### SUPPLEMENTARY (AS NEEDED):

- Bartender-Billed at \$25.00 per hour (from 1/2 hour before opening, during bar & 1/2 hour after closing)
- Cruiser Tables at \$25 per table
- Overnight accommodations for bridal party and guests
- Specialty linens (Club standard is White Damask Linen)



## Create Your Own Menu

Now tailor a menu including hors d'oeuvres, 3 or 4 course meal with wine and an opening and closing bar. Perhaps add in a late night sweet or savoury table. Although we have a featured Diamond Package, we are happy to be flexible with the menu selections and give you the option to mix and match elements creating the perfect custom menu for your wedding day.

You need to think about what would be most appropriate for the majority of your guests. There will always be guests with special dietary requirements (see page 5). Those can be accommodated as exceptions. Like most venues, we prefer that the majority of guests have the same meal (dietary restrictions excepted). However, if you'd like to offer your guests a choice of entrees (pre-chosen) there is a \$5 surcharge per person. This allows us to staff accordingly and deliver exemplary service.

### The basic pricing:

A three course dinner ranges in price from \$70—\$80. This includes hors d'oeuvres, Appetizer, Main Course, Dessert, Coffee and a glass of Cava at some point during the evening. The pricing of the meal is driven by the main course, as indicated on page 7. Some appetizers and desserts have a surcharge. If you would like a 4 course dinner then the pricing is from \$80—\$90 per person. Food stations are also an option if you are not looking for a sit-down type of dinner.

You might want to increase the number of hors d'oeuvres or add a sorbet course. Sparkling wine (either at the reception or with dinner) is included in the above pricing. We also have a number of late night sweet or savoury stations that have become popular as of late (p. 7) to keep your guests satisfied late into the evening while the festivities continue.

## PASSED HOR D'OEUVRES

FOR EITHER A 3 OR 4 COURSE DINNER SELECT 3 OPTIONS FROM BELOW TO BE PASSED DURING THE OPENING RECEPTION.

### COLD SELECTION

*Smoked Salmon on Pumpernickle Rounds*  
*Ginger Chicken Strudel with Julienne Vegetables*  
*Crab and Tropical Fruit Bruschetta*  
*Vegetarian California Rolls*  
*Smoked Duck Breast on Apple \**

### HOT SELECTION

*Toasted Coconut Breaded Shrimp*  
*Grilled Salmon with Cucumber and Dill Cream*  
*Mini Tartlette with Goat Chees and Zucchini*  
*Mini Croque-Monsieur*  
*Digby Scallops wrapped in Canadian Bacon \**  
*Peppered Beef Tenderloin Skewers \**

\* \$6 surcharge per dozen



## Menu Tasting

In arranging your menu tasting you should consider a few points, primarily what would most guests prefer to eat? This is the most basic question one needs to consider. Generally a tasting is a way for the wedding couple to finalize their menu in advance of the wedding date. Typically, the tasting should be done 1 or 2 months prior to the wedding. A tasting should have an option of 2 appetizers/soups and a choice of two entrees and two desserts. More food can be ordered but additional charges will apply. Parents and friends are also welcome but anything beyond two dinners will be charged at menu pricing. At your tasting you will have the opportunity to meet with Chef Patrick and discuss your menu choices. Hors d'oeuvres are generally not ordered for a tasting as the production of them requires a substantial amount of ordering and preparation.

## Dietary Restrictions

We're aware that planning a dinner for a number of people will inevitably have to accommodate dietary restrictions. These are easily accommodated by our able kitchen and generally do not incur any additional costs. You should let us know well in advance with detailed lists who will require a specialized menu, be it for allergies, religious reasons or if someone is vegetarian or vegan. We will need to know specifics on restrictions, where they are seated and preferably have placecards identifying the guest. Additionally, we can put a children's menu together that will satisfy the appetites of any guests under the age of 12.

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

**Grant McCracken,  
Massachusetts Institute  
of Technology**

## SOUP OR APPETIZER (\$10)

FOR A 3 COURSE MEAL SELECT ONE,  
FOR A 4 COURSE MEAL SELECT TWO

*Carrot & Ginger Soup*

*Butternut Squash Soup finished with Maple Syrup*

*Shiitake Mushroom & Scallop "En Croûte" (surcharge \$5pp)*

*Hot House Tomatoes with Portobello Mushrooms  
finished with Balsamic Vinaigrette*

*Smoked Salmon with Capers, Onion, Leek,  
Horseradish & Chutney*

*Mixed Green Salad with Crumbled Stilton and Roasted Pi-  
nenuts, dressed with an Herb Vinaigrette*

*Sauteed Shrimp, Garlic, Coconut Milk, Tomatoes and Cilantro  
(surcharge \$5pp)*

*Warm Goat Cheese with Organic Arugula served  
with a Maple Balsamic Vinaigrette*

*Feuillete of Shrimp & Mushrooms*

### Pasta Course

*Black and White Bow Tie Pasta, dressed with a Rustic Tomato  
Coulis and Grated Parmegiano Reggiano Cheese (surcharge \$2pp)*



## Outside Vendors, Photographers, Musicians and Suppliers

Often wedding couples will have vendors that they prefer to use. Perhaps it's a family florist, a preferred DJ, décor company or a fabulous wedding cake bakery - in all these cases the Club welcomes outside vendors to provide services to a wedding at no extra charge. If you are looking for assistance in any of these areas the Club has a list of preferred vendors, whose service and quality we stand behind. We make this available to the wedding couple after they've secured their wedding date. Outside food though, apart from a wedding cake is generally not allowed except in rare and specific circumstances. As the Club operates around the clock we are very flexible with deliveries and set-ups. Our goal is to make your wedding day as easy and convenient as possible—we are here to accommodate your suppliers.

If your suppliers (most often a DJ or Photographers) are expecting a meal we are happy to assist. In most cases the main course of the wedding meal is served and charged at the cost of the entrée only. We try to serve the suppliers after we serve the main course for the wedding. In addition to overall wedding numbers, these additional entrées should be confirmed with the Club (2 business days prior).

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

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

## MAIN COURSE

*(Please Select One)*

*Roasted Black Angus Striploin of Beef with a  
Green Peppercorn Sauce \$75*

*Grilled Breast of Free Range Chicken filled with Goat Cheese  
with a Rosemary Beurre Blanc \$70*

*Poached Wild Salmon with a White Wine Dill Sauce \$70*

*Herb Crusted Rack of Lamb with Grilled Vegetables  
and a Rosemary Jus \$80*

*Baked Herb-Crusted Halibut with a Sauvignon Blanc Sauce \$80*

*Rock Cornish Hen filled with Wild Rice  
served with a Truffle Essence \$73*

*Grilled Fillet of Northern Arctic Char with a Lemon Beurre Blanc \$73*

*6oz. Beef Tenderloin au Wellington \* \$80*

*Your Choice of: Potato or Rice as accompaniment  
Each entrée is served with Seasonal Vegetables  
\* surcharge of \$4 per entrée*



*"Our guests are still talking about our  
wedding reception at the  
University Club!*

*It was an absolutely spectacular event  
which ran like a Swiss Watch.*

*The food was outstanding, the service  
was first-class and the ambiance of the  
historical building was enchanting!*

*We have wonderful memories and  
beautiful pictures of that evening."*

**Eva Dalton**

## Stress Free Wedding Planning Starts Here

Our goal is to make each wedding flawless in execution and make the planning of the event as stress free and fun for the wedding couple and their families as possible. Most wedding planning starts with a tour of the Club and a meeting with the on-staff Events Co-ordinator. At this point the potential of the space will be discussed. The Club has the ability to accommodate 120 guests at a sit-down dinner or up to 400 for a stand-up style reception. Additionally, the Club can provide reception and ceremony space for the same number. Generally an estimate for the total cost of the event can be requested at this point. In order to secure the Club, a deposit is required. As is standard this deposit is non-transferable and non-refundable. Our Staff and Management at the Club pride themselves on being fully available to work with you to organize the event. Over the intervening months from booking the Club and 'the big day' they are at your disposal to answer any and all questions you may have. We suggest having one-on-one meetings with either the General Manager or the Events Co-ordinator in order to firmly plan your event. A menu tasting (included in all packages) is a great way for you to experience the cuisine and hospitality and meet with Chef Patrick to fine tune your menu. Remember, as noted previously the Club operates by being flexible and being open to your suggestions. This is your day and it should be exactly as you've always dreamt it to be. We want to ensure that your day is a reflection of who you are as a couple, starting an exciting new chapter together



## DESSERT (\$12)

*Chocolate Raspberry Layered Mousse Cake  
Served with Crème Anglaise*

*Apple Mille Feuille served with with Warm Maple Sauce*

*Almond Tulip filled with Fresh Seasonal Berries (surcharge \$2)*

*French Vanilla Crème Brulée*

*Key Lime Pie*

*Pear Frangipane Galette*

*Coffee/Teal/Decaf/Herbal Teas*

## Sorbet Course Options

*Champagne/Lemon/Green Apple  
\$4*

## Late Night Options

*Priced per person*

*An Assortment of Mini Sweets and Fruit Platter \$16*

*Chocolate Fountain with Fruit \$10*

*Grilled Cheese Sandwiches \$5*

*Slider Station with condiments \$6*

*French Fries with 'squeeze toppings' \$4*





*"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**



# The Diamond Package

*One Glass of Sparkling Wine for each Guest  
Selection of one item from each course  
Your Choice of 4 Hors D'oeuvres on Arrival (see page 4)*

## Soup

French Brie Soup (Hot)  
Chilled Strawberry Champagne Mint Soup (Chilled)

## Appetizer

Seared Digby Scallop with a Leek Risotto (Hot)  
Duck Foie Gras Napoleon, Orange Marmelade Crostini and  
Madera Aspie (Cold)

## Salad

California Escarole with Prosciutto, Roasted Pecan and  
Julienne of Apples  
Sizzling Salmon with Beet and Green Organic Leaf Lettuce  
Citrus Vinaigrette

## Main Course

Roasted Beef Filet Mignon with Rosemary  
and Bordelaise Sauce Garden Vegetables  
Herbed Crusted Pan Seared Chilean Seabass  
Sauvignon Beurre Blanc Garden Vegetables

## Dessert

Grand Marnier Crème Brulee with Seasonal Berries  
Chocolate Raspberry Mousse Cake with Fresh Berries Coulis

*\$120 per person*

## Food Stations and Buffet

### Salad Station

Smoked Salmon  
Shrimp Cocktail  
Asparagus Salad  
Salad Niçoise  
Caesar Salad  
Grilled Vegetables

### Charcuterie Station

Salami, Prosciutto, Chorizo,  
Pate

### Carving Station

Roasted AAA Beef Striploin  
Roasted Ontario  
Leg of Lamb  
Roasted Marinated Chicken  
Mini Roasted Potatoes and  
California Vegetables

### Gourmet Cheese Station

Brie en Croute, Canadian  
Cheeses (3) Imported (3)

### Dessert Station

Chocolate Fountain,  
Croquembouche, Strawber-  
ry Shortcake, Meringues,  
Dacquoise

*\$110 per person*

## Club Bars

What wedding would be complete without a pre-dinner reception, wine with dinner and a post-dinner bar. All bar service be it soft drinks, alcohol or wine with dinner is charged strictly at consumption. All of these sales are subject to 13% HST and 15% facilities charge. Typically a pre-dinner bar lasts anywhere from an hour to an hour and a half. Service is usually from a table bar set up in the designated reception space, but can be supplemented by passing of wine (or sparkling wine) and mineral water on trays by waiters. This is a great way to expedite service during the initial 'crush' of activity. Alternately a lot of couples want to have a signature cocktail that is offered to the guests at their wedding. As these are 'unique' creations they are priced individually. A standard bar includes house wine, a limited selection of beers, soft drinks, juices and a 'Bar Rail' (Gin, White Rum, Scotch, Rye, Vodka). Anything more or specialized can be added.

At the Club we take pride in our responsible service of alcohol. All of our staff are 'smart serve' trained and as such are schooled in the responsible service of alcohol. If we deem any guests to be bordering on intoxication we reserve the right to respectfully cut-off service to the individual. You, as hosts of the event will be notified. We hope you can appreciate this and we are thinking first and foremost about the safety, health and enjoyment of your guests.

As at any event where alcohol is served the Club encourages one and all to arrive via taxi or hired drivers.



## Bar Pricing 2017\*

### HOST BAR

Soft drinks & Juice	\$2.75
Perrier	\$3.25
Beer - Domestic	\$6.50
Beer - Import	\$7.25
House Wine	\$40 per bottle

The Club house wines are: Loios, Alentejaro (Portugal) and Farnese Fantini Sangiovese (Italy). Wine is always charged per bottle and not by individual glasses.

The Club charges liquor consumption by the ounce. The standard pour for Gin, Rye, Scotch, Vodka or Rum is 1.25 oz. However if you prefer pours can be restricted to 1oz as is the norm for cash bars

### **Price per ounce for Gin, Rum, Rye, Scotch & Vodka**

Liquor—Standard	\$5.00
Liquor—Deluxe	\$6.00—\$12.00
Sherry	\$2.75
Port...see website for range of products & pricing	
Brandy	
Regular	\$6.00
Deluxe	\$9.00—\$17.00
Liqueurs (range)	\$5.00—\$7.00

### CASH BAR

For those functions which require a cash bar, **the host supplies the ticket seller and the float.** The Club's House Rules do not permit the Club's staff to handle cash or sell tickets. However we can provide the tickets to you which should be sold at the following prices in order to cover your costs:

Soft drinks, Juice	\$3.50
Perrier	\$4.00
Beer & Liquor & House Wine	\$9.00

The bar will be charged to the function account and the proceeds of the cash bar will be taken away by the client and used to pay the full bill when the account is tendered.

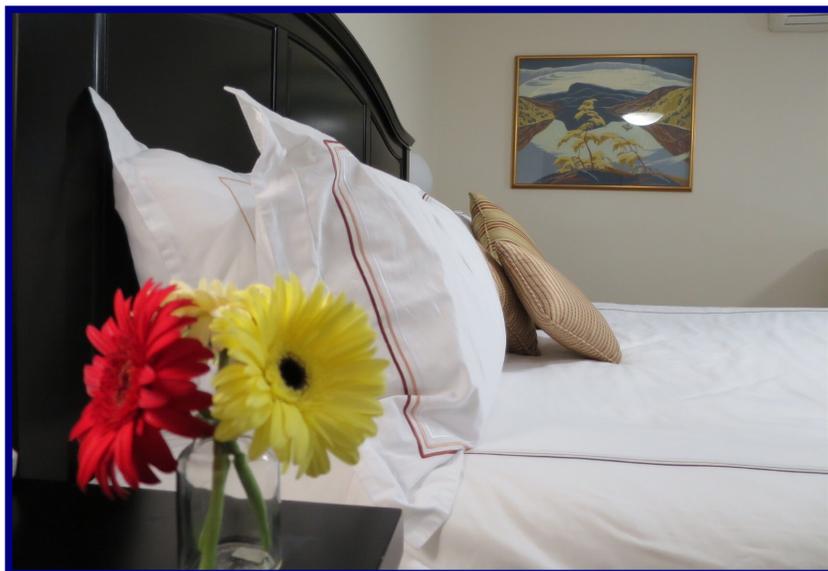
**\*Although we do our best to maintain the pricing structure minor changes may occur throughout the year due to LCBO pricing adjustments**

## Overnight Accommodations

Enjoy our boutique guest rooms in the heart of downtown Toronto. On our top floor we have 12 contemporary overnight bedrooms available to accommodate your family, guests or yourselves. Often, a bride will spend the night prior to their wedding at the Club, making the morning easy and convenient.

Our bedrooms rates are priced considerably less than other hotels in the downtown core. For any wedding guests we offer our preferred member rates. 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 is included on weekends.



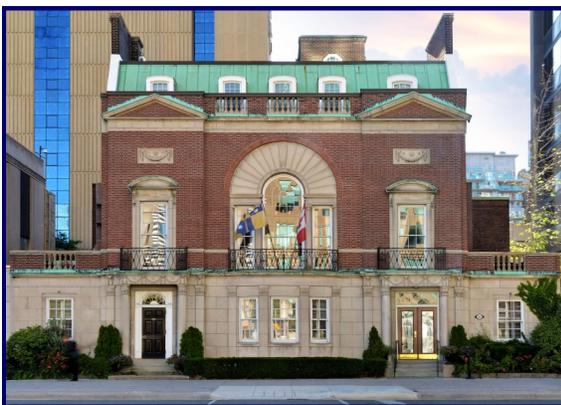
Room Type	Guest Room Rate	Member Room Rate
Queen	\$172	\$148
King	\$222	\$193
King Jr.	\$197	\$173

### GUEST ROOMS

**Contact:**

frontdesk@universitycluboftoronto.com  
or 416-597-1336.

Rates are subject to 13% HST



## **PATRICK DESMOULINS, EXECUTIVE CHEF**

Chef Patrick is a highly competent & flexible professional Chef with 45 years of experience. Originally from Lyon, the true culinary capital of France, he has worked in International Hotels, Resorts, Country Clubs & Private City Clubs around the World. His well rounded diversity in cooking styles such as French, Italian & contemporary continue to excite not only our members & their guests, but also the many Weddings & Private Function at the Club on a daily basis.



## **TERMS AND CONDITIONS**

### **TAXES AND FACILITIES CHARGES**

Food and Bar charges are subject to 15% Facilities Charge and 13% HST on both the subtotal and facilities charge. The Opening fee is subject to 13% HST.

Liquor is charged by consumption while wine is charged by the bottle. If you choose to bring your own wine, corkage charges will apply (\$28/bottle) this is subject to HST.

### **MENU CHOICES, ADVANCES AND FINAL NUMBERS**

These decisions are to be made no later than 2 weeks prior to your event and within 10% of final numbers. Final numbers must be confirmed 2 business days prior to the Event.

### **DRESS CODE**

Members and Guests will be smart business casual attire in keeping with the Club's tradition.

### **CANCELLATION POLICY**

Weddings will be subject to a cancellation penalty fee as follows: If within 2 business days, full estimated food, bar & room rental are payable. If within 6 weeks-full estimated food & room rental are payable. Over 6 weeks-Non-refundable deposit will be charged

### **PAYMENT**

Members & Guests must pay a \$1000.00 deposit to secure their Wedding Date. Full estimated food, opening and equipment charges are due four weeks prior to the Wedding Date. Payment of initial deposit may be made by cheque or VISA or Mastercard. Payment of the balance must be paid by Electronic Funds Transfer or cheque no longer than 2 weeks after the event.

### **HOUSE RULES**

All guests visiting the Club must comply with the Club's House Rules and Alcohol Policy. A copy can be obtained from our website or from the Front Desk

### **AUDIO VISUAL**

The Club has a full array of AV equipment—please review our website for updated pricing and items/resources available.

### **LINENS**

The Club offers white damask linens as part of the included equipment. We also have some specialty products that can be rented for an extra charge.

### **ALCOHOL CONSUMPTION**

The Club serves alcohol only in accordance with the provisions of the Liquor License Act of Ontario.

**Please be responsible....Do not drink & drive!**

The Front Desk will be happy to arrange Taxis or Limousines.

### **LOSS AND DAMAGE**

The University Club of Toronto cannot assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your event. The Wedding party hosting an event is responsible for the actions of their guests and will be personally held liable for any damage, defacement or destruction of Club property caused by themselves or their guests. The Club cannot assume responsibility for any money coming into the Club (including the Money Box used to collect envelopes for the Bride & Groom).



*“The Wedding was beautiful, the Club setting received so many compliments. My daughter was extremely happy—and so was I, doubly so when I received the final tally, which was well below what I had expected.”*

**Leland Spencer, Sr., Father of the bride**

*“Our wedding reception was a magical event thanks to the warmth and professionalism of the UCT Staff. Our guests could not say enough about how much they enjoyed the event, particularly the welcoming atmosphere, beautiful setting, and delicious food. We could not have wished for more!”*

**Carrie Anne Brunet**

*“The University Club was recommended to me as a venue for my wedding. I must say I couldn’t have been happier with having taken the advice. It was perfect!”*

**Emily Zarucniak, New York**

*“Our guests were particularly pleased to be able to stay in the Club’s boutique guest rooms at the Club and join other out of town guests for a concert and site seeing the day after the wedding”*

**Thea Chow, mother of the bride**

*“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.**

*“Houses an impressive art collection featuring the Group of Seven”*

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



**The University Club of Toronto**  
**380 University Avenue**  
**Toronto, Ontario M5G 1R6**  
**Phone 416 597-1336 Fax 416 597-2294**  
**www.universitycluboftoronto.com**

**Ample parking on University Avenue, directly opposite the Club across University, or on Simcoe behind the Club. Steps away from the St. Patrick and Osgoode subway stops..**

**www.universitycluboftoronto.com**