

Arts & Letters Club of Toronto Catering Menu Guide

Fall-Winter 2018/19



*Our Chef would be pleased to script and quote
a personal menu to suit your tastes and budget*



Breakfast Meetings (Minimum 12 persons)

Assorted Breakfast Cakes
Coffee and a Selection of Teas
\$9.00/p

Assorted Breakfast Cakes
Selection of Fresh Fruit with Berries
Muesli Cereal with Cinnamon Honey Yogurt
Coffee and a Selection of Teas
\$16.00/p

Assorted Breakfast Cakes
Warm Baguette with Butters and Preserves
Selection of Imported and Domestic Cheese
Selection of Charcuterie
Selection of Fresh Fruit and Berries
Coffee and a Selection of Teas
\$25.00/p

Prices are subject to applicable Taxes and Gratuities
Food and Beverage minimums are applicable



Lunch Meetings (Minimum 12 persons)

Assorted Deli Sandwiches (Vegetarian Included)
Salad of Mixed Greens with House Dressing
Jardinière Pasta Salad
Selection of Fresh Fruit and Berries
Selection of Cookies
Coffee and a Selection of Teas
\$28.00/p

Portobello Mushroom Cannelloni in Tomato-Basil Sauce with Asiago
Salad of Mixed Greens with House Dressing
Antipasto Platter
Selection of Breads with Butters
Selection of Fresh Fruit and Berries
Individual Tiramisu
Coffee and a Selection of Teas
\$32.00/p

Baked Macaroni with Smoked Bacon, Aged White Cheddar and Panko
Crust
Salad of Mixed Greens with House Dressing
Seasonal Crudités with Avocado Dip
Selection of Breads with Butters
Selection of Fruit and Berries
Kahlua Toffee and Chocolate Brownies
Coffee and a Selection of Teas
\$32.00/p

Chilled Poached Salmon with Cucumber-Dill Sauce
Salad of Mixed Greens with House Dressing
Mixed Bean Salad with Grilled Peppers, Basil and Toasted Almonds
Selection of Breads with Butter
Selection of Fresh Fruit and Berries
Blueberry Buttermilk Tart
Coffee and a Selection of Teas
\$36.00/p

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Lunch Meetings (Minimum 12 persons)

Selection of Deli Meats and Spreads with Condiments
Assortment of Imported and Domestic Cheese
Selection of Breads with Butters
Salad of Mixed Greens with House Dressing
Jardinière Pasta Salad
Olives and Pickles
Selection of Fresh Fruit and Berries
Selection of Petit Fours
Coffee and a Selection of Teas
\$36.00/p

Grilled Breast of Chicken with Herbed Dijon Glaze
Roasted Fingerling Potatoes and Vegetables with Arugula
Salad of Mixed Greens with House Dressing
Tomato and Artichoke Salad with Olives
Selection of Breads with Butter
Selection of Fresh Fruit and Berries
Carrot Cake Loaf
Coffee and a Selection of Teas
\$36.00/p

Add Seasonal Soup to buffet lunch for \$9.00/p



Lunch Menus/Plated
(Minimum 20 persons)

Wild Mushroom Soup with Tarragon

•

Smoked Turkey and Broccoli on Crostini with Jarlsberg Gratin
Watercress Salad with Cucumber and Radish
Cracked Pepper Mustard Dip

•

Chocolate Pecan Pie with Maple Cream Fraiche
Coffee and a Selection of Teas

•

\$28.00/p

Tomato and Eggplant Soup with Basil

•

Grilled Souvlaki of Pork Tenderloin with Tzatziki
Roasted Baby Red Potatoes
Greek Salad with Mint

•

Lemon Tart with Berries
Coffee and a Selection of Teas

•

\$32.00/p

Salad of Mixed Greens with Cucumber, Radishes and Toasted Almond Vinaigrette

•

Roasted Chicken Thighs Garam Marsala with Cilantro
Cauliflower, Fingerling Potatoes and Peas with Toasted Cumin Seeds
Pita Crisps with Saffron

•

Medley of Fruit with Minted Honey
Coffee and a Selection of Teas

•

\$32.00/p

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Dinner Menus/Plated
(Minimum 25 persons)

Shrimp and Pear Bisque

•

Pan-Seared Tenderloin of Beef with a Mushroom and Grilled Pepper Salsa
Herb Roasted Fingerling Potatoes, Heirloom Carrots and Beets
Baked Manchego Tomato

•

Individual Chocolate Torte with Blueberry Sauce
Coffee and a Selection of Teas

•

\$62.00/p

Salad of Mixed Greens, Sweet Peppers, Bocconcini and
Toasted Pine Nuts with Basil Caper Vinaigrette

•

Roast Rack of Lamb in a Garlic and Sage Panko Crust
Tomato, Artichoke and White Bean Ragout
Baked Eggplant and Zucchini with Chilies

•

Tiramisu with Balsamic Strawberries
Coffee and a Selection of Teas

•

\$62.00/p

Salad of Mixed Greens with Tomato, Cucumber and Radish
Roasted Peach Yogurt Dressing

•

Grilled Fillet of Salmon in Dilled Mustard and Honey Glaze
with Caramelized Red Onions
Smashed Red Potatoes with Parsley Butter
Steamed Fennel and Carrots with Orange Essence

•

Raspberry Cheesecake with Milk Chocolate Drizzle
Coffee and a Selection of Teas

•

\$54.00/p

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Sweet Pea Soup with Aged White Cheddar

•

Paupiettes of Rainbow Trout with Arugula and Smoked Bacon Farce
Roasted Chipotle Corn and Grilled Pepper Cream
Mushroom and Carrot Wild Rice

•

Citrus Cake with Strawberry, Rhubarb and Candied Ginger Compote
Coffee and a Selection of Teas

•

\$58.00/p

Butternut Squash and Cider Soup with Lemon Thyme

•

Roast Breast of Herbed Chicken with a Chèvre Farce
Porcini Mushroom and Tarragon Jus
Zucchini, Scallion and Sweet Pepper Barley

•

Caramel Praline Dacquoise with Chocolate Drizzle
Coffee and a Selection of Teas

•

\$54.00/p

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Dinner/ Buffet
(Minimum 35 persons)

Selection of Artisinal Breads
Salad of Mixed Greens and Seedlings with House Dressing
Red Cabbage and Pear Slaw with Dried Cherries
Barley Salad with Tomato, Cucumber and Feta

Roast Rib Eye of Beef in Chipotle Rosemary Glaze
on Caramelized Mushrooms and Leeks

Baked Fillet of Maple Dill Salmon
on Cider Braised Fennel with Double Smoked Bacon

Roasted Fingerling Potatoes in Horseradish-Chive Butter
Medley of Vegetables with Tarragon and Lemon

Selection of Fresh Fruit and Berries
Variety of Imported and Domestic Cheese
Selection of Pastries, Tarts and Squares
Coffee and a Selection of Teas
\$68.00/p

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Receptions

Stationary Items

Assortment of Charcuterie	\$65.00/Platter
Assortment of Imported and Domestic Cheese with Biscuits	\$50.00/Platter
Selection of Crudités with Buttermilk-Dill Dip	\$36.00/Platter
Hummus Dip with Pita Triangles	\$36.00/Platter
Artichoke and Asiago Dip with Crostini	\$36.00/Platter
Roasted Pepper and Feta Dip with Crostini	\$36.00/Platter
Tortilla Chips with Smoked Paprika Salsa	\$32.00/Platter
Tzatziki with Pita Triangles	\$36.00/Platter
Vegetable Antipasto	\$50.00/Platter

Cold Hors D'oeuvres (2 dozen minimum for each item)

Smoked Salmon Rosette with Caviar	\$38.00/Dozen
Chilled Tandoori Tiger Shrimp with Mango-Coconut Dip	\$38.00/Dozen
Miniature Lobster Pita	\$38.00/Dozen
Peking Duck Crepes with Hoisin Dip	\$36.00/Dozen
Herbed Chèvre Crepe Bundles	\$36.00/Dozen
Honey Glazed Bocconcini on Charred Beet Root and Pistachios	\$36.00/Dozen
Lobster Crepe Bundles	\$38.00/Dozen
Prosciutto Rosettes	\$38.00/Dozen
Miniature Smoked Chicken Pita	\$36.00/Dozen
Vegetable and Feta Pita	\$34.00/Dozen

Hot Hors D'oeuvres (2 dozen minimum for each item)

Wild Mushroom Tourtière with Gorgonzola	\$34.00/Dozen
Vegetable Samosa with Cilantro Yogurt Dip	\$32.00/Dozen
Prosciutto filled Mushrooms	\$36.00/Dozen
Miniature Skewers of Southern Fried Chicken with Avocado Dip	\$34.00/Dozen
Lamb Satay with Coconut-Peanut Sauce	\$34.00/Dozen
Vegetable Spring Rolls with Chili Plum Sauce	\$32.00/Dozen
Sausage Roll with Honey Mustard Dip	\$34.00/Dozen
Miniature Skewers of Korean Beef with Chili Dip	\$34.00/Dozen
Spinach filled Mushrooms	\$34.00/Dozen
Thai Shrimp on Lemongrass	\$38.00/Dozen
Shrimp Spring Rolls with Tamari	\$34.00/Dozen
Vegetable Empanada with Grilled Pepper Dip	\$32.00/Dozen

Sandwiches

Assorted Wrap Sandwiches	\$50.00/Dozen
Assorted Baguette Sandwiches	\$54.00/Dozen
Assorted Deli Sandwich Rolls	\$36.00/Dozen
Add Salad of Mixed Greens to Sandwiches	\$9.00/per person

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Desserts and Sweets (2 dozen minimum for each item)

Platters of Fresh Fruit with Berries	\$38.00/Platter
Chocolate Dipped Strawberries	\$36.00/Dozen
Selection of Miniature Tarts and Squares	\$34.00/Dozen
Selection of Cookies and Biscotti	\$32.00/Dozen
Selection of Chocolate Truffles	\$38.00/Dozen
Selection of Petit Fours	\$38.00/Dozen

Snacks

Olives and Pickles	\$10.00/Bowl
Mixed Nuts	\$12.00/Bowl
Dried Tropical and Domestic Fruit	\$12.00/Bowl
Potato Chips or Pretzels	\$7.00/Bowl

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Beverage and Wine List

Liquor (1 oz)	\$6.50
Cocktails	\$7.75
Domestic Beer	\$6.00
Premium Beer	\$6.50
Imported Beer	\$7.50
Select Wine by the Glass	\$9.00 6oz - \$10.00 8oz
Premium Wine by the Glass	\$10.00 6oz - \$11.00 8oz
Draft Beer (20 oz)	\$6.75
Aperitifs, Sherry	\$6.50
Liqueurs- Tia Maria, Baileys, Triple Sec, Amaretto, Frangelico)	\$7.75
Deluxe Liquors & Liqueurs	\$9.25
(Drambuie, Grand Marnier, Kahlua, VSOP Brandy)	
Coffee and Tea	\$1.75
Juice	\$3.00
Soft Drinks	\$2.75
Mineral Water	\$3.00
Juice (Pitcher)	\$15.00

House Wines

White- 750ml

Botter, Pinot Grigio-Italy	\$32.00
Jacobs Creek, Chardonnay, Australia	\$32.00
Quinta Da Aveleda, Vinho Verde, Portugal	\$34.00
Wolftrap Chenin Blanc, South Africa	\$38.00

Red- 750ml

Hardy's Stamp Cabernet Shiraz, Australia	\$32.00
Caliterria, Cabernet Sauvignon, Chile	\$32.00
Finca Flichman Misterio, Malbec, Argentina	\$32.00
House Wine CO. Baco Cabernet Sauvignon VQA, Ontario	\$38.00

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Room Capacities, Dimensions and Rental Rates

A portion of the rental rate is designated to the Arts and Letters Capital Reserve Fund for ongoing projects to our historic building

Room Capacities

Room	Banquet	Boardroom	U-Shape	Reception	Theatre	Class Room
Great Hall	112	30	36	112	112	48
Boardroom	40	24	24	40	40	24
Studio	N/A	30	36	60	60	32
Lamps Room	21	12	N/A	24	24	N/A

Room Dimensions and Rental Rates

Room	Dimension	Rental Rate
Great Hall	36' x 37'	from \$800.00
Boardroom	17' x 33'	\$375.00
Studio	32' x 47'	\$375.00
Lamps Room	16' x 23'	\$250.00

Audiovisual and Other Fees

Prices are subject to applicable Taxes and Gratuities
Food and Beverage minimums are applicable

12



Dinner Minimum \$52 (*excludes beverages, taxes and gratuities*)
Guest Minimums vary per room please consult with the Catering Manager

Double room booking rental will apply for rooms required over two time periods
Rental rate of \$1550.00 applies for use of the Lounge and Great Hall
on Friday, Saturday or Sunday evenings

Meeting, Audio Visual, Stage & Performance Requirements

Flipchart or Whiteboard w/Markers	\$20.00
Projection Screen	\$25.00
LCD Projector	\$200.00
50inch Flat Screen TV	\$50.00
Wireless/Lapel Microphones	\$35.00 each
A/V Tech Personal	listed below
Podium & Microphone	complimentary
SOCAN Fees	listed below
Re: Sound Fees	listed below
Cruiser Tables	\$25.00
Steinway Concert Grand	\$200.00
Steinway Baby Grand	\$100.00
Piano tuning (if requested)	\$125.00

Pianos are tuned on a regular basis and located on the floor not on the stage

Other Fees and Charges

SOCAN Music Union Fees	\$41.13 with dancing	\$20.56 without dancing
Re: Sound	\$18.51 with dancing	\$9.25 without dancing
A/V Tech Personal	\$55.00 per hour, Minimum 5 hours apply	
Cake Handling	\$50 when cake is served with other dessert items	
Cake Service	\$1.50 per person if cake is plated and served	
Ceremony Setup	\$250 when Ceremony and Reception are held in the same room	
Early/Late Access	\$150 when access is required outside of the rental time period	
Bartending	\$150 when beverage consumption is less than \$300 (excl taxes)	

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13