

Arts & Letters Club of Toronto Catering Menu Guide



Fall ~Winter 2024

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
\$12.00/p

Assorted Breakfast Cakes
Selection of Seasonal Fresh Fruit
Muesli Cereal with Cinnamon Honey Yogurt
Coffee and a Selection of Teas
\$18.00/p

Assorted Breakfast Cakes
Selection of Imported and Domestic Cheese with Crisps
Muesli Cereal with Cinnamon Honey Yogurt
Selection of Seasonal Fresh Fruit
Coffee and a Selection of Teas
\$22.00/p

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



**Lunch Menus/Plated
(Minimum 20 persons)**

Soup or Salad (select one)

Soup du Jour

Roasted Red Beet Salad with Red Onions, Glazed Ontario Goat Cheese
Sherry Vinaigrette

Village Salad with Chopped Romaine, Cucumber, Sweet Peppers
Cured Olives, Red Wine Vinaigrette

Entrée (select one)

Seared Atlantic Cod with Tomato Puttanesca Sauce \$44.00/p

Moroccan Vegetable Tagine with Glazed Tofu, Chick Peas
and Heirloom Tomatoes, Rice Noodles \$40.00/p

Flattened Chicken Breast with Oregano, Pesto Orzo \$42.00/p

Price includes First Course, Dessert Course, Coffee and Tea

Dessert (select one)

Key Lime Tart

Carrot Cake with Cream Cheese Icing

Triple Chocolate Layered Cake

Coffee and a Selection of Teas

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



**Sandwich Lunch Buffet
(Minimum 12 persons)**

Assorted Deli Sandwiches (Meat, Fish and Vegetarian Fillings)
Salad of Mixed Greens with House Dressing
Basil Orzo Salad with Grilled Peppers, Red Onions and Feta
Selection of Seasonal Fresh Fruit
Assorted Finger Pastries and Tarts
Coffee and a Selection of Teas

\$32.00/p

**Hot Lunch Buffet
(Minimum 12 persons)**

Salad (Select two)

Organic Greens with Blistered Tomatoes and Julienned Vegetables
Classic House Dressing
Three Grain Greek Salad with Mint
Vegetable Antipasto with Crisps

Entrée (Select one)

Baked Orecchiette Pasta with a Red Pepper Tomato Sauce & Basil Coulis, Parmesan
Maple Mustard Glazed Salmon Medallions, Brown Basmati Rice
Supreme of Chicken with Lemon Tamari Glaze
Crispy Leeks and Roasted Fingerling Potatoes with Fresh Herbs

Dessert

Chocolate Raspberry Layer Cake
Assorted Finger Pastries and Tarts
Selection of Seasonal Fruit
Coffee and a Selection of Teas

\$40.00/p

Add Seasonal Soup to buffet lunch for \$10.00/p

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Food and Beverage minimums are applicable



**Dinner Menus/Plated
(Minimum 55 persons)**

First Course (select one)

Lightly Curried Zucchini Potage topped with Coconut Cream & Fresh Herbs

Roasted Sweet Pepper and Fennel Soup, Asiago Garlic Crouton

Cucumber Wrapped Organic Greens, Julienned Vegetables and Blistered Grape Tomatoes
White Balsamic Vinaigrette

Baby Arugula and Frisee Salad with Crispy Pancetta, Herbed Croutons, Parmesan
Creamy Lemon and Anchovy Dressing

Main Course (select one)

Pan-Seared Scottish Steelhead Trout with Lemon Parsley Beurre Blanc
Three Grain Pilaf \$65.00/p

Roasted Vegetable Studel with Goat Cheese, Tomato Bean Ragu \$50.00/p

Pan-Seared Tenderloin of Beef with Red Wine Jus
Wild Mushroom Pearl Couscous \$75.00/p

Supreme of Chicken with a Dill Pommery Mustard Glaze
Roasted Fingerling Potatoes \$60.00/p

Fillet of Salmon with a Tomato, Dill and Caper Sauce with Basil Orzo \$60.00/p

Price includes First Course, Dessert Course, Coffee and Tea

Dessert Course (select one)

Cappuccino Dacquoise

Sour Cherry Cheesecake

Lemon Coconut Layer Cake

Baby Truffle Cake

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



**Children's Menus/Plated
(12 Year's Old and Under)**

First Course (select one)

Chicken Noodle Soup

Veggie Sticks and Cheese Sticks with Dip

Main Course (select one)

Macaroni & White Cheddar Cheese

Chicken Fingers with Dip, and Potato Wedges

Cheese or Chicken Quesadilla with Sour Cream and Salsa

Grilled Cheese Sticks with Chips

Dessert Course

Same as Adults

\$28.00/p

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



**Dinner Buffet
(Minimum 55 persons)**

Selection of Artisan Breads

Salad of Mixed Greens and Dried Apricots with House Dressing

Vegetable Antipasto Platter with Crisps and Baguette Slices

Tomato, Cucumber and Bocconcini with a Balsamic Glaze

Main Course

Baked Fillet of Maple Dill Scottish Steelhead Trout
On Braised Fennel

Roasted Striploin Medallions with a Red Wine Jus and Caramelized Onions

Grilled Vegetable Ratatouille with Tofu and Wilted Spinach

Roasted Fingerling Potatoes and Vegetables with Fresh Herbs

Selection of Fresh Seasonal Fruit

Variety of Imported and Domestic Cheese with Crisps

Triple Chocolate Mousse Cake

Selection of Pastries, Tarts and Squares

Coffee and a Selection of Teas

\$80.00/p

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

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Receptions

Stationary Items

Assortment of Charcuterie	\$85.00/Platter
Imported and Domestic Cheese with Crisps	\$85.00/Platter
Smoked Salmon with Traditional Garnish	\$125.00/Platter
Chilled Tandoori Tiger Shrimp with Classic Cocktail Sauce	\$90.00/Platter
Vegetable Antipasto with Baguette Slices	\$60.00/Platter
Trio of Dips with Pita Triangles, Crostini and Biscuits	\$60.00/Platter
Crudités with House Dip	\$42.00/Platter

Cold Hors D'oeuvres (3 dozen minimum for each item)

Maple, Apple, Walnut & Goat Cheese Crostini	\$45.00/Dozen
Thai Mango Wrap	\$40.00/Dozen
Chipotle Chicken Taco Cup	\$45.00/Dozen
Beef Carpaccio, Truffle Oil on Crostini	\$45.00/Dozen
Prosciutto, Fig and Asiago Canape	\$42.00/Dozen
Smoked Salmon Blini with Caviar	\$45.00/Dozen

Hot Hors D'oeuvres (3 dozen minimum for each item)

Vegetable Samosa, Cilantro Yogurt Dip	\$40.00/Dozen
Vegetable Spring Rolls, Sweet Chili Sauce	\$40.00/Dozen
Falafel, with Hummus	\$40.00/Dozen
Shrimp Spring Rolls, Tamari Sauce	\$40.00/Dozen
Southern Fried Chicken Skewers, Chipotle Aioli	\$45.00/Dozen
Korean Beef Short Rib Skewers, Hoisin Sauce	\$45.00/Dozen
Thai Shrimp on Lemongrass	\$48.00/Dozen
Bacon and Scallop Skewers	\$48.00/Dozen

Sandwiches (Meat, Seafood and Vegetarian Fillings)

Assorted Tea Sandwiches	\$60.00/Dozen
Assorted Wrap	\$60.00/Dozen
Add Salad of Mixed Greens to Sandwiches	\$10.00/per person

Desserts and Sweets (3 dozen minimum for each item)

Platters of Fresh Seasonal Fruit	\$75.00/Platter
Chocolate Dipped Strawberries	\$60.00/Dozen
Variety of Tarts	\$40.00/Dozen
Selection of Cookies	\$40.00/Dozen
Selection of Miniature Squares	\$40.00/Dozen

Snacks

Olives and Pickles	\$12.00/Bowl
Mixed Nuts	\$15.00/Bowl
Potato Chips or Pretzels	\$10.00/Bowl

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



Beverage and Wine List

Standard Liquor (1oz)	\$9.00
Cocktails (2oz)	\$11.00
Domestic Beer	\$9.00
Craft Beer, Cider	\$10.00
Imported Beer	\$7.50
Select Wine by the Glass	\$8.00 5oz - \$12.00 9oz
Draft Beer (20oz)	\$10.00
Aperitifs, Sherry (2oz)	\$9.00
Liqueurs (1oz) (Baileys, Triple Sec, Amaretto, Kaluha)	\$11.00
Deluxe Liqueurs (1oz) (Drambuie, Grand Marnier, VSOP Brandy)	\$11.00
Coffee and Tea	\$2.00
Juice/Mineral Water	\$3.00
Soft Drinks	\$2.50
Juice (Pitcher)	\$18.00

House Wines

White (750ml)	
Botter, Pinot Grigio, Italy	\$35.00
Jacobs Creek, Chardonnay, Australia	\$35.00
Quinta Da Aveleda, Vinho Verde, Portugal	\$38.00
Wolftrap Chenin Blanc, South Africa	\$38.00
Red (750ml)	
Hardy's Stamp Cabernet Shiraz, Australia	\$35.00
Caliterra, Cabernet Sauvignon, Chile	\$35.00
Finca Flichman Misterio, Malbec, Argentina	\$35.00
House Wine CO. Baco Cabernet Sauvignon VQA, Ontario	\$38.00
Sparkling (750ml)	
Bottega Vino Dei Poeti Prosecco, Italy	\$55.00
Segura Viudas Brut Reserva Cava, Spain	\$55.00

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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	110	30	36	110	110	48
Boardroom	30	24	20	40	40	24
Studio	N/A	30	36	50	50	32
Lamps Room	18	12	N/A	24	24	N/A

Room Dimensions and Rental Rates

Room rentals are from 8:30am to 4:00pm and 5:00pm to 11:00pm
Double room booking rental will apply for rooms required over two time periods

Room	Dimension	Rental Rate
Great Hall	36' x 37'	from \$1000.00
Boardroom	17' x 33'	\$450.00
Studio	23' x 33'	\$400.00
Lamps Room	16' x 23'	\$350.00

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



Audiovisual and Other Fees

Dinner Minimum \$55 (*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

Meeting, Audio Visual, Stage & Performance Requirements

Flipchart or Whiteboard w/Markers	\$20.00
Projection Screen	\$25.00
LCD Projector & Projection Screen	\$200.00
50 inch Flat Screen TV	\$75.00
Wireless/Lapel Microphones	\$35.00 each
A/V Tech Personal	listed below
Podium & Microphone	complimentary
SOCAN Fees	listed below
Re: Sound Fees	listed below
Steinway Concert Grand	\$200.00
Steinway Upright	\$100.00
Piano tuning (if requested)	\$150.00

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

Other Fees and Charges

SOCAN Music Union Fees	\$44.13 with dancing	\$22.06 without dancing
Re: Sound	\$18.51 with dancing	\$9.25 without dancing
A/V Tech Personal	quotes will be provided on an individual basis	
Cake Handling	\$75 when cake is served with other dessert items	
Cake Service	\$1.75 per person when 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	\$200 when beverage consumption is less than \$500 (excl taxes)	

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