

Arts & Letters Club of Toronto Catering Menu Guide



Fall~Winter 2021/2022

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

*Menu selection and service formats
may be modified due to Covid-19.*



Breakfast Meetings (Minimum 12 persons)

Assorted Breakfast Cakes
Coffee and a Selection of Teas
\$10.00/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
Selection of Imported and Domestic Cheese with Crisps
Muesli Cereal with Cinnamon Honey Yogurt
Selection of Fresh Fruit and Berries
Coffee and a Selection of Teas
\$20.00/p

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

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*The Arts and Letters Club of Toronto
14 Elm Street, Toronto ON M5G 1G7
Tel: 416 597 0223
www.artsandlettersclub.ca*



Lunch Meetings (Minimum 12 persons)

Assorted Deli Sandwich Rolls (Meat, Seafood and Vegetarian Fillings)
Salad of Mixed Greens with House Dressings
Mixed Bean Salad with Grilled Peppers, Red Onions and Feta
Selection of Fresh Fruit and Berries
Selection of Cookies
Coffee and a Selection of Teas
\$30.00/p

Portobello Mushroom Cannelloni in Tomato Basil Sauce with Asiago
Salad of Mixed Greens with House Dressings
Vegetable Antipasto
Selection of Breads with Butter
Selection of Fresh Fruit and Berries
Individual Tiramisu
Coffee and a Selection of Teas
\$34.00/p

Baked Macaroni with Roasted Tomatoes, Aged White Cheddar and Panko Crust
Salad of Mixed Greens with House Dressings
Crudités with Avocado Dip
Selection of Breads with Butter
Selection of Fruit and Berries
Kahlua Toffee Bars and Brownies
Coffee and a Selection of Teas
\$34.00/p

Chilled Poached Salmon with Cucumber-Dill Sauce
Salad of Mixed Greens with House Dressings
Jardinière Pasta Salad
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 Meat, Seafood and Vegetarian Fillings with Condiments
Assortment of Imported and Domestic Cheese
Selection of Sandwich Rolls with butter
Salad of Mixed Greens with House Dressings
Jardinière Pasta Salad
Olives and Pickles
Selection of Fresh Fruit and Berries
Selection of Petit Fours
Coffee and a Selection of Teas
\$38.00/p

Grilled Breast of Chicken with Herbed Dijon Glaze
Roasted Heirloom Vegetables and Wilted Spinach
Salad of Mixed Greens with House Dressings
Cucumber, Tomato and Bocconcini in Orange Vinaigrette
Selection of Breads with Butter
Selection of Fresh Fruit and Berries
Carrot Cake Loaf
Coffee and a Selection of Teas
\$40.00/p

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

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

Mushroom and Leek Soup with Tarragon

•

Smoked Salmon and Arugula Crostini with Brie
Broccoli Salad with Cracked Pepper Dressing
Pickled Cucumber and Radish

•

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

•

\$32.00/p

Tomato and Eggplant Bisque with Mint

•

Grilled Souvlaki of Pork Tenderloin with Tzadziki
Lemon Roasted Fingerling Potatoes
Greek Salad with Feta

•

Butterscotch and Mixed Nut Tart
Coffee and a Selection of Teas

•

\$38.00/p

Salad of Mixed Greens with Cucumber, Radish and Toasted Almonds
Saffron Vinaigrette

•

Coconut Braised Chicken Thighs Garam Marsala with Cilantro
Cauliflower, Heirloom Potatoes and Sweet Peas with Cumin Seeds
Spiced Mango Chutney

•

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

•

\$38.00/p

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**Dinner Menus/Plated
(Minimum 25 persons)**

Roasted Fennel and Pear Soup with Scallions

•

Pan-Seared Tenderloin of Beef with a Caramelized Mushroom
and Scallion Gratin
Horseradish and Tarragon Jus

•

Chocolate Truffle Cake with Lemon Crème Fraiche
Coffee and a Selection of Teas

•

\$68.00/p

Salad of Mixed Greens with Lemon Bocconcini and Sweet Peppers
Toasted Pinenuts and Basil Vinaigrette

•

Roasted Rack Chops of Lamb in a Baked Garlic and Herbed Mustard Glaze
Tomato and White Bean Ragout with Olives

•

Tiramisu with Balsamic Strawberries
Coffee and a Selection of Teas

•

\$68.00/p

Sweet Pea Soup with Aged White Cheddar

•

Grilled Fillet of Salmon in Dilled Mustard and Honey Glaze
with Caramelized Fennel and Red Onions

•

Lemon Meringue Tart with Blackberry Coulis
Coffee and a Selection of Teas

•

\$58.00/p

Prices are subject to applicable Taxes and Gratuities
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**Dinner Menus/Plated
(Minimum 25 persons)**

Salad of Mixed Greens with Roasted Cauliflower and Carrot Shards
Mango Yogurt Dressing

•

Roasted Fillet of Halibut with a Lemongrass and Ginger Glaze
Red Curry and Coconut Sauce with Thai Basil

•

Chocolate Banana Cake with Caramelized Pineapple
Coffee and a Selection of Teas

•

\$65.00/p

Butternut Squash and Apple Soup with Thyme

•

Roast Breast of Pimentone Chicken with a Manchego Farce
Romesco Sauce with Saffron

•

Individual Dulce De Leche Mousse Bombe
Coffee and a Selection of Teas

•

\$56.00/p

*Entrée selections are served with
Heirloom Potatoes and Vegetables, and Organic Seedlings.*

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**Vegetarian Dinner Menus / Plated
(Minimum 25 Persons)**

Roasted Eggplant Stack with Cannellini Beans,
Sweet Peppers and Zucchini
Tomato and Portobello Mushroom Sauce with Basil

•

Moroccan Stew with Chickpeas, Dates and Sweet Potato
Saffron Basmati Rice with Olives

•

Roasted Cauliflower, Carrots, Fennel and Leeks
with Dried Cranberries
Orange Scented Spinach with Toasted Almonds

•

Red Lentil Curry with Toasted Cashews
Red Onion Crisps

•

Cauliflower Piccata with Salsa Verde
Tomato and Roasted Garlic Braised Kale

•

\$50.00 / p
(Includes Appetizer and Dessert)

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Dinner/ Buffet
(Minimum 35 persons)

Selection of Artisanal 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 with a Rosemary Spice Rub
on Caramelized Mushrooms and Leeks

•

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

•

Roasted Heirloom Potatoes and Vegetables
with Horseradish Tarragon Butter

•

Selection of Fresh Fruit and Berries
Variety of Imported and Domestic Cheese with Biscuits
Selection of Pastries, Tarts and Squares
Coffee and a Selection of Teas

•

\$70.00/p

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Receptions

Stationary Items

Assortment of Charcuterie	\$75.00/Platter
Assortment of Imported and Domestic Cheese with Crisps	\$60.00/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
Tzadziki with Pita Triangles	\$36.00/Platter
Vegetable Antipasto	\$50.00/Platter
Baked Buffalo Cauliflower with Hot Sauce Dip	\$38.00/Platter

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

Smoked Salmon Rosette with Caviar	\$40.00/Dozen
Chilled Tandoori Tiger Shrimp with Mango-Coconut Dip	\$40.00/Dozen
Miniature Lobster Pita	\$44.00/Dozen
Peking Duck Crepes with Hoisin Dip	\$40.00/Dozen
Herbed Chevre Crepe Bundles	\$38.00/Dozen
Honey Glazed Bocconcini on Charred Beet Root with Pistachios	\$40.00/Dozen
Lobster Crepe Bundles	\$44.00/Dozen
Prosciutto Rosettes	\$40.00/Dozen
Miniature Smoked Chicken Pita	\$38.00/Dozen
Vegetable and Feta Pita	\$38.00/Dozen

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

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

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Receptions

Sandwiches (Meat, Seafood and Vegetarian Fillings)

Assorted Wrap Sandwiches	\$52.00/Dozen
Assorted Deli Sandwich Rolls	\$42.00/Dozen
Add Salad of Mixed Greens to Sandwiches	\$10.00/per person

Desserts and Sweets (2 dozen minimum for each item)

Platters of Fresh Fruit with Berries	\$40.00/Platter
Chocolate Dipped Strawberries	\$38.00/Dozen
Selection of Miniature Tarts and Squares	\$38.00/Dozen
Selection of Cookies	\$34.00/Dozen
Selection of Chocolate Truffles	\$38.00/Dozen
Selection of Petit Fours	\$42.00/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	\$8.00/Bowl

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Beverage and Wine List

Standard Liquor (1oz)	\$6.00
Cocktails (2oz)	\$8.50
Domestic Beer	\$6.25
Craft Beer, Cider	\$7.75
Imported Beer	\$7.00
Select Wine by the Glass	\$7.75 6oz - \$10.00 8oz
Premium Wine by the Glass	\$9.00 6oz - \$12.00 8oz
Draft Beer (20oz)	\$7.75
Aperitifs, Sherry (2oz)	\$6.00
Liqueurs (1oz) (Baileys, Triple Sec, Amaretto, Kaluha)	\$6.00
Deluxe Liqueurs (1oz) (Drambuie, Grand Marnier, VSOP Brandy)	\$9.25

Coffee and Tea	\$1.75
Juice/Mineral Water	\$2.50
Soft Drinks	\$2.25
Juice (Pitcher)	\$16.00

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

Sparkling (750ml)	
Bottega Vino Dei Poeti Prosecco, Italy	\$38.00
Segura Viudas Brut Reserva Cava, Spain	\$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	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	Dimension	Rental Rate
Great Hall	36' x 37'	from \$800.00
Boardroom	17' x 33'	\$375.00
Studio	23' x 33'	\$375.00
Lamps Room	16' x 23'	\$250.00

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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
Rental rate of \$1,550.00 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 & Projection Screen	\$200.00
50 inch 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
Steinway Concert Grand	\$200.00
Steinway Baby Grand	\$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	\$50 when cake is served with other dessert items	
Cake Service	\$1.50 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	\$150 when beverage consumption is less than \$300 (excl taxes)	

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

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