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#### **WELCOME TO THE SHORE CLUB EVENTS**

Thank you for considering The Shore Club Toronto as the venue for your upcoming event. Whether business or social, elegantly formal or casually relaxed, we have several options to suit the occasion. The information below is aimed to provide you with what you need regarding our event reservations. We look forward to helping you play the perfect host to your next social affair.

If you have any questions, or would like to make an event booking, please use the link below to fill in the event inquiry form

https://theshoreclub.tripleseat.com/party\_request/11957

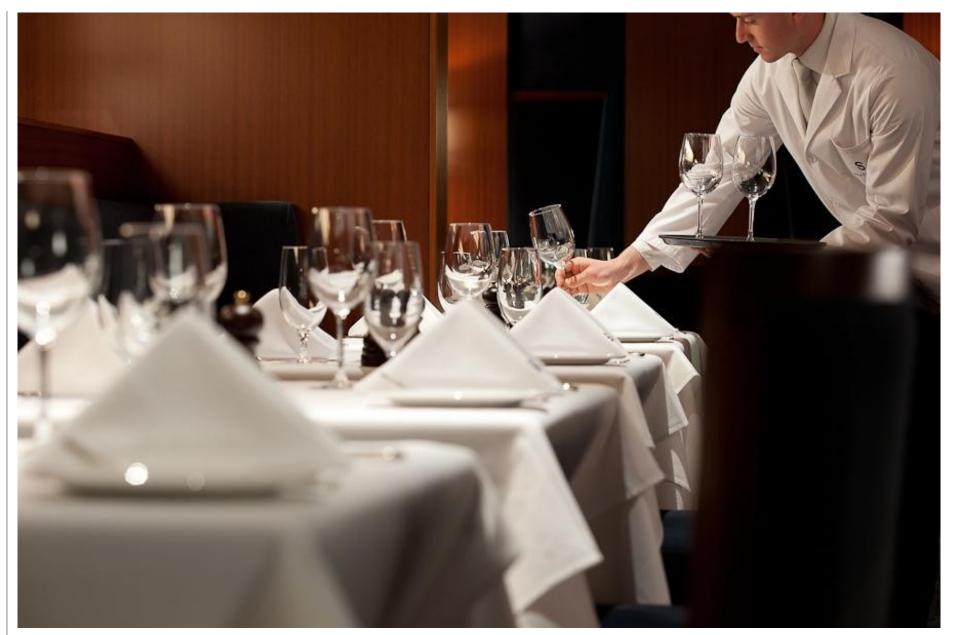
# **Event Spaces at a Glance**

We offer many different event space options, which are perfect for groups from 8 to 300+. The restaurant, adorned with world class art and an elegant design, is perfectly suited to an intimate dinner or a large cocktail reception.

Dinner Events
available from:
4:00pm in the Lounge
5:00pm in the Dining Room
(Monday to Saturday)

Lunch Events
Please speak with our Events
Coordindator

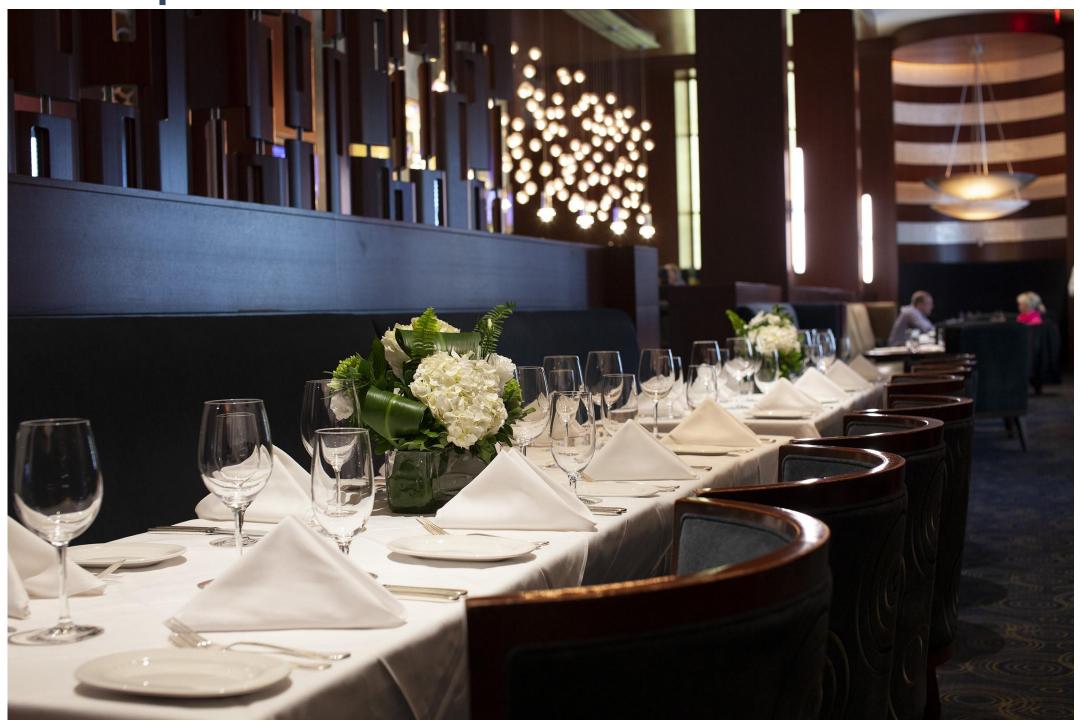
Sunday Bookings
Please speak with our Events
Coordinator







**Event Spaces at a Glance** 









# **Meeting Facilities**

- Equipped with power outlets
- Complimentary wireless service

If your event requires audio-visual equipment or furniture, we are happy to accept deliveries of equipment that have been arranged on the day of the reservation.

# **Special Dietary Requests**

We try to accommodate you and your guests as best as we can. With adequate notice, we can create appropriate meals for vegetarian and vegan guests. With all other special requests that stray from our menus, such as allergy or dietary restrictions, we respectfully ask for as much information and notice as possible.

# Other Considerations

#### Wine

When dining at The Shore Club we also offer the service of preselecting your wine. We will be happy to supply you with a current wine list for you to choose from. If you require assistance with selecting your wine, our on-staff Wine Director is more than happy to help you in your selection.

# **Minimum Spend Expectations** (not including HST and Hospitality Fee)

- Semi Private Dining Room \$2,500 at dinner, \$1000 at lunch
- All other event options please inquire for a quote If a group's total check does not reach the minimum amount specified, the difference will be charged as a Room Revenue Fee. This will become the check total and the HST and Hospitality Fee will be added on top of this. Gift certificates cannot be issued for the balance of the space minimum.

# **Cancellations**

For a sit-down dinner or cocktail reception, we are pleased to offer no cancellation fee for cancellations made with more than 24 hours' notice. Cancellations made with insufficient notice will be charged a \$500 cancellation fee to the credit card on file. Thank you for considering The Shore Club for your upcoming event! Please do not hesitate to contact us if you have any questions or would like to book your next event.





# **MENU OFFERINGS**

At The Shore Club, our regular menu is comprised of a large selection of À la Carte Steak and Seafood options. With numerous sides large enough to share with the table, all guests will be able to enjoy a variety of flavours from the different sections of our menu. The À la Carte menu is available to event diners, however due to the nature and style of our service, we provide a Prix Fixe menu for groups of 20 or more.

We offer several Prix Fixe menu choices, priced to suit any budget. With three options for either a two course or three course offering at lunch and four options for a three course offering for dinner. No matter what you choose, you will have a fantastic steak and seafood experience.

#### Menu Highlights:

- Fresh seafood and Canadian Prime Alberta Beef to tantalize the palate.
- Different options for wine bottle and wine by the glass pairings.
- Customized menus to provide a tailored experience to you and your guests. Please feel free to add your favorite dishes to one of our existing set event menus.
- Personalized and custom-print menus for your event with a company logo, slogan, or message that reflects the type of function you are hosting (complimentary).
- Formal sit-down experiences or a standing cocktail event with passed hors d'oeuvres and/or hot and cold food stations.



LUNCH A \$42

# MAIN

# SIRLOIN STEAK SALAD Tomato-Stilton gratin, watercress

# ROASTED ATLANTIC SALMON Confit leek & potatoes, kalamata tapenade

BRUSSELS BOWL
Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

**DESSERT** 

Key Lime Pie

Vanilla Bean Crème Brülée



LUNCH B \$65

#### **APPETIZER**

Caesar Salad

Chopped Salad

#### MAIN

ROASTED ATLANTIC SALMON Confit leek & potatoes, kalamata tapenade

HALF ROASTED CHICKEN
Chilli, herb, garlic shallot pan sauce, seasonal vegetables, confit fingerling potatoes

BRUSSELS BOWL Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

**DESSERT** 

Trio of Sorbet

Vanilla Bean Crème Brülée



LUNCH C \$70

# **APPETIZER**

Lobster Bisque

Caesar Salad

Jumbo Shrimp Cocktail

#### MAIN

ROASTED ATLANTIC SALMON Confit leek & potatoes, kalamata tapenade

SIRLOIN STEAK FRITES
Served with steakhouse fries & peppercorn sauce

BRUSSELS BOWL Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

**DESSERT** 

Trio of Sorbet

Vanilla Bean Crème Brülée

Key Lime Pie



LUNCH D \$85

#### **APPETIZER**

Jumbo Shrimp Cocktail

Caesar Salad

Lobster Bisque

#### MAIN

FILET MIGNON
Served with steakhouse fries & peppercorn sauce

LOBSTER COBB SALAD Bacon, avocado, Stilton, egg

WILD HALIBUT
Chilli, rosemary & garlic, salt cod croquette, smashed
peas

BRUSSELS BOWL Farro grain & lentils, fried Brussels sprouts, sherry vinaigrette

**DESSERT** 

Trio of Sorbet

Vanilla Bean Crème Brülée



DINNER A \$75

# Artisanal Bread for the Table

# **APPETIZER**

Caesar Salad Lobster Bisque

# MAIN

10oz New York Striploin Roasted Atlantic Salmon Roasted Half Chicken Brussels Bowl

Served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

# **DESSERT**

Trio of Sorbet Key Lime Pie Vanilla Bean Crème Brülée



DINNER B \$80

# Artisanal Bread for the Table

# **APPETIZER**

Beef Tartare Caesar Salad Jumbo Shrimp Cocktail

# MAIN

Roasted Half Chicken 10oz New York Striploin Roasted Atlantic Salmon Brussels Bowl

served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

# **DESSERT**

Key Lime Pie Vanilla Bean Crème Brûlée



DINNER C \$90

# Artisanal Bread for the Table

# **APPETIZER**

Lobster Bisque Beef Tartare Caesar Salad Crab Cake

#### MAIN

Roasted Half Chicken
7oz Filet Mignon
Roasted Atlantic Salmon
Brussels Bowl

served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

# **DESSERT**

Key Lime Pie Vanilla Bean Crème Brûlée Trio of Sorbet



DINNER D \$140 Artisanal Bread & Chilled Seafood Tower For the Table

#### **APPETIZER**

Lobster Bisque Beef Tartare Caesar Salad Jumbo Shrimp Cocktail

#### MAIN

Roasted Half Chicken
Bone-in Rib Steak
Roasted Atlantic Salmon
Brussels Bowl

served with Roasted Broccoli, Mashed Potatoes and Sautéed Mushrooms

Followed by a Cheese Course

# **DESSERT**

Key Lime Pie Vanilla Bean Crème Brûlée Trio of Sorbet



# HORS D'OEUVRES MENU

VEGETARIAN / VEGAN\*

**STEAKHOUSE FRIES CONES** \$4.00ea \*GF garlic aioli

WILD MUSHROOM WITH HERBED GOAT CHEESE \$4.00ea

on crostini

**SPICY CRISPY CAULIFLOWER** \$4.00ea

curry mayo

**SEASONAL BRUSCHETTA** \$4.00ea

on crostini

**SURF AND TURF\*** 

**SPICY BISTRO SHRIMP CONES** \$6.00ea cajun aioli

FRIED CALAMARI CONES \$6.00ea

cucumber yogurt

JUMBO PRAWN \$5.00ea

Jumbo prawn, hot horseradish cocktail sauce

**SEAFOOD CEVICHE** \$7.00ea \*GF

jalapeño citrus marinade

**SEARED SCALLOPS** \$6.00ea \*GF

seasonal accoutrements

TUNA TARTARE \$6.00ea \*GF

sesame soy sauce served on a cucumber wheel

**SALMON TARTARE** \$5.00ea \*GF

dill lemon sauce on a spoon

**BEEF TARTARE** \$6.00ea \*GF

hand-chopped tenderloin on romaine lettuce or crostini

**LAMB CHOP** \$11.00ea \*GF

Mediterranean style with toasted almond romesco

SLIDERS\*

**BEEF TENDERLOIN** \$7.00ea

smoked cheddar

**BEER-BATTERED FRIED FISH** \$7.00ea

tartar sauce

PORTOBELLO MUSHROOM \$5.00ea

caramelized mushrooms

MINI SHORE CLUBHOUSE SANDWHICHES

\$6.00ea

roasted chicken, bacon, lettuce and tomato

\*Minimum 12 pieces per order \*Prices exclusive of HST and Gratuity



SHORECLUB

STATIONED

DINNER

OPTIONS

(Groups of 20+

#### **OYSTER BAR**

Minimum of 100 oysters with traditional fixings at a table station \$500.00

each additional oyster after the first 100 is \$4.00 each

#### BEEF CARVING STATION

Prime rib with beef jus, selection of condiments MP

#### **ROAST SALMON STATION**

Whole roast sides of salmon, lemons, butters, dill crème fraîche MP

#### PASTA STATION

Baked mac and cheese \$10.00 per person Baked ziti with tomato sauce \$10.00 per person Add protein \$12.00 per person

#### **BUTTERMILK FRIED CHICKEN**

Fried Chicken with chicken gravy \$13.00 per person

#### SALAD STATION

Choice of mixed greens or Caesar salad or selection of both \$8.00 per person

#### **POTATO STATION**

Mashed, roasted potatoes or French fries \$8.00 per person

#### **VEGETABLE STATION**

Roasted or Steamed Seasonal Vegetable \$8.00 per person

#### **DISPLAYS**

Crudités Display: Serves 50 people \$85.00

Cheese Display: Serves 50 people \$275.00

Charcuterie Display: Serves 50 people \$275.00

Combination of Cheese and Charcuterie Display: Serves 50 people

\$275.00

Dessert Display: Serves 50 people \$275.00

