



Group Events and Reception Package Spring 2022





THE
SHORE CLUB

EVENTS

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 contact:

t 416.351.3311
e torontoevents@theshoreclub.ca
w theshoreclub.ca

Event Spaces at a Glance

Our many different event space options 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 Coordinator

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 pre-selecting 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 Sommelier, Allison Vidug, is more than happy to help you in your selection.

Event Policy

All bookings are taken on a first come first serve basis. When booking an event, we do require a completed Large Party Agreement, along with a valid credit card number to confirm a booking.

A firm number of attendees must be confirmed 24 hours prior to a sit-down lunch or dinner. This confirmed number of attendees will be the minimum number that is charged on the day of the event (based on the agreed menu price).

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.





THE
SHORE CLUB

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 16 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.



THE
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LUNCH A \$42

MAIN

SIRLOIN STEAK SALAD

Tomato-Stilton gratin, watercress

or

ROASTED ATLANTIC SALMON

Confit leek & potatoes, kalamata tapenade

or

BRUSSELS BOWL

Farro grain & lentils, fired Brussels sprouts, sherry vinaigrette

DESSERT

Key Lime Pie

or

Vanilla Bean Crème Brûlée



THE
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LUNCH B \$65

APPETIZER

Caesar Salad
or
Chopped Salad

MAIN

ROASTED ATLANTIC SALMON
Confit leek & potatoes, kalamata tapenade

or
HALF ROASTED CHICKEN
Bacon-potato hash, charcuterie sauce

or
BRUSSELS BOWL
Farro grain & lentils, fired Brussels sprouts, sherry vinaigrette

DESSERT

Trio of Sorbet
or
Vanilla Bean Crème Brûlée



THE
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LUNCH C \$70

APPETIZER

Lobster Bisque

or

Caesar Salad

or

Jumbo Shrimp Cocktail

MAIN

ROASTED ATLANTIC SALMON

Confit leek & potatoes, kalamata tapenade

or

SIRLOIN STEAK FRITES

Served with steakhouse fries & peppercorn sauce

or

BRUSSELS BOWL

Farro grain & lentils, fired Brussels sprouts, sherry vinaigrette

DESSERT

Trio of Sorbet

or

Key Lime Pie

or

Vanilla Bean Crème Brûlée



THE
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LUNCH D \$85

APPETIZER

Lobster Bisque

or

Caesar Salad

or

Jumbo Shrimp Cocktail

MAIN

FILET MIGNON

Seasonal vegetables, confit fingerling potatoes

or

LOBSTER COBB SALAD

or

WILD HALIBUT

Salt cod croquette, green peas,
garlic-chili crisp

or

BRUSSELS BOWL

Farro grain & lentils, fired Brussels sprouts, sherry vinaigrette

DESSERT

Key Lime Pie

or

Vanilla Bean Crème Brûlée



THE
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DINNER A \$75

Bread for the Table

APPETIZER

Caesar Salad
or
Lobster Bisque

MAIN

New York Striploin
or
Roasted Atlantic Salmon
or
Roasted Half Chicken

*served with roasted broccoli, mashed potatoes
and sautéed mushrooms*

DESSERT

Trio of Sorbet
or
Key Lime Pie
or
Vanilla Bean Crème Brûlée



THE
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DINNER B \$80

Bread for the Table

APPETIZER

Beef Tartare

or

Caesar Salad

or

Jumbo Shrimp Cocktail

MAIN

Roasted Half Chicken

or

New York Striploin

or

Roasted Atlantic Salmon

*served with roasted broccoli, mashed potatoes
and sautéed mushrooms*

DESSERT

Key Lime Pie

or

Vanilla Bean Crème Brûlée

or

Trio of Sorbet



THE
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DINNER C \$90

Bread for the Table

APPETIZER

Lobster Bisque

or

Beef Tartare

or

Caesar Salad

or

Crab Cake

MAIN

Roasted Half Chicken

or

Filet Mignon

or

Roasted Atlantic Salmon

served with roasted broccoli, mashed potatoes
and brandy flaméed mushrooms

Cheese Course

DESSERT

Key Lime Pie

or

Vanilla Bean Crème Brûlée

or

Trio of Sorbet



THE
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DINNER D \$140

Bread for the Table
Chilled Seafood Tower

APPETIZER

Cheese Toast

or

Beef Tartare

or

Caesar Salad

or

Jumbo Shrimp Cocktail

MAIN

Roasted Half Chicken

or

Bone-in Rib Steak

or

Atlantic Salmon

served with roasted broccoli, mashed potatoes
and brandy flambéed mushrooms

Cheese Course

DESSERT

Key Lime Pie

or

Vanilla Bean Crème Brûlée

or

Trio of Sorbet



HORS D'OEUVRES MENU

VEGETARIAN*

STEAKHOUSE FRIES CONES \$3.50ea *GF

garlic aioli

WILD MUSHROOM ON CROSTINI \$3.50ea

herb goat cheese

SPICY CRISPY CAULIFLOWER \$3.50ea

curry mayo

SURF AND TURF*

SPICY BISTRO SHRIMP CONES \$5.50ea

cajun aioli

FRIED CALAMARI CONES \$5.50ea

cucumber yogurt

JUMBO PRAWN \$5ea

Jumbo prawn, hot horseradish cocktail sauce

SEAFOOD CEVICHE \$7ea *GF

jalapeño citrus marinade

SEARED SCALLOPS \$6ea *GF

seasonal accoutrements

TUNA TARTARE \$6ea *GF

sesame soy sauce served on a cucumber wheel

SALMON TARTARE \$5ea *GF

dill lemon sauce on a spoon

BEEF TARTARE \$6ea *GF

hand-chopped tenderloin on romaine lettuce or crostini

LAMB CHOP \$11ea *GF

Mediterranean style with toasted almond romesco

SLIDERS*

BEFF TENDERLOIN \$7.00ea

smoked cheddar

BEER-BATTERED FRIED FISH \$6.00ea

tartar sauce

PORTOBELLO MUSHROOM \$5.00ea

caramelized mushrooms

MINI SHORE CLUBHOUSE SANDWICHES \$6.00ea

roasted chicken, bacon, lettuce and tomato

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



THE
SHORE CLUB

STATIONED DINNER OPTIONS

(Groups of 20+ Guests)

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, buns **\$15.00 per person**

RISOTTO STATION (SELECTION OF TWO RISOTTOS)

changes seasonally, includes at least one vegetarian option) **\$8.00 person**

PASTA STATION

Vegetarian Pasta Primavera **\$7.00 per person**

Blackened Shrimp Pappardelle **\$8.00 per person**

BUTTERMILK FRIED CHICKEN

Breaded, fried Chicken with fries and chicken gravy **\$13.00 per person**

SALAD STATION

Mixed greens and Caesar salad with selection of dressings **\$6.00 per person**

POTATO STATION

Mashed or roasted potatoes **\$5.00 per person**

VEGETABLE STATION

Roasted or Steamed Seasonal Vegetable **\$5.00 per person**

DISPLAYS

Cheese Display: Serves 50 people **\$275.00**

Charcuterie Display: Serves 50 people **\$275.00**

Crudités Display: Serves 50 people **\$75.00**

***Prices exclusive of HST and Hospitality Fee*



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theshoreclub.ca

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