



THE ALBANY CLUB
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Toronto, Ontario, Canada
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THE ALBANY CLUB
Wedding Package 2023

A Platinum Club® of the World





"We had such a wonderful time at our wedding reception at The Albany Club. Everything was beyond what we expected. We are so happy that we chose The Albany Club to host our wedding and I am very pleased that we had April coordinate all the details in making our dream come true. The food was exceptional, like always and the staff were very helpful, very easy to get along with, all around first class."

- Vaso & Dennis

"We fell in love with the Albany Club because of its unique look, private wedding style – allowing us to have the entire building that day – and of course, their menu offerings. Our day was perfect thanks to the Albany's staff. The venue is a bride's dream come true and all our guests were in awe of how amazing and beautiful the building was."

- Viviana & Derek



"From our first visit to the club we were impressed with the welcome and warmth of the staff and the character & distinction of the building. Our guests were delighted with the venue & complimented how kind & accommodating the staff were, & how incredible the food was. It was a great day that came off without a hitch. We were delighted with our experience."

- Tyler & Nicole



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The Albany Club

Founded in 1882 by Canada's first Prime Minister, Sir John A. Macdonald, The Albany Club has been at our King Street location since 1898 – an iconic historic gem located in the city.

When hosting your wedding at the Club, you and your guests will have exclusive access to the entire building including our rooftop patio. We only host one wedding at a time which gives you the freedom and flexibility to utilize the rooms as you see fit. The Club can accommodate weddings up to 160 guests for sit-down, or 250 stand up. Ceremony, cocktail hour and your reception can all take place on-site.

The Club staff are here to make your wedding planning as effortless as possible. From your first consultation and leading up to the day-of, our professional and attentive team will ensure everything is simply perfect. Executive Chef, Jay Parhar, and his team in the kitchen provide an elegant and innovative touch to your wedding with their impeccable cuisine.



VENUE RENTAL

Peak Season:
(April-November)

\$2800
on weekend

Ceremony Fee
\$700

Off-Peak Season:
(December-March)

\$2200
on weekend

Ceremony Fee
\$700

**Please note the off-season pricing does not apply to weddings under 80 people.*

**Additional Charges for weddings on New Years Eve*

The rental fee covers the cost of our services, including:

- Round tables, rectangular tables, tall cruiser tables, China, flatware, glassware, table clothes, napkins
- Albany Club chairs
- Table number holders
- Podium/ Microphone
- Dance Floor
- Dedicated Wedding Manager to assist with wedding planning
- Professional and well-trained kitchen staff; serving staff and bartenders
- Menu tasting for two people and consultation with our Executive Chef
- Complimentary ceremony rehearsal
- Access to the entire club starting 12:00 PM the day of the wedding until 02:00 AM

**You are welcome to access the Club earlier for a small fee of \$100 PER HOUR.*

Enjoy a complimentary night at the Albany Club's newest bridal Suite the night of your wedding.

ALBANY CLUB MEMBERS

Albany Club members get 10% off all package before HC and Taxes

- A complimentary bridal suite on the couple's wedding night, for wedding up to 80 people.
- Free parking for the newlyweds
- Special guestroom rate for the couple's guests
- 50% off on one night stay at our club on the month of their first anniversary based on availability
- Toast with Prosecco for bridal party (one glass per person)

DEPOSITS & PAYMENT SCHEDULE

Time of Booking: Venue Rental & Ceremony Fee

6 Months Before Date: 50% of full estimate *plus Venue Rental & Ceremony Fee*

3 Months Before: 75% of full estimate *plus Venue Rental & Ceremony Fee*

30 Days Before: 100% of full estimate *plus Venue Rental & Ceremony Fee*

We understand that your number of guests & estimate may change before your wedding day. You will receive an updated estimate close to the last deposit date which will reflect any changes with your guest count and menu selections.

There may be a balance owing or a credit due back after the event. In the case of a balance owing, an invoice will be sent for the outstanding amount which will be due in 30 days after the wedding day. You will be reimbursed within 30 days of the wedding day if the final invoice is under the estimate amount paid.



Cancellation Policy

Should it become necessary for you to cancel your wedding, the following charges will apply:

6+ Months Before Date: Venue Rental & Ceremony Fee

3-6 Months Before: 50% of full estimate *plus Venue Rental & Ceremony Fee*

31-90 Days Before: 75% of full estimate *plus Venue Rental & Ceremony Fee*

30 Days or Less: 100% of full estimate *plus Venue Rental & Ceremony Fee*

All cancellations are required in writing.



MENU SELECTION

When selecting your menu, you are able to select two main course options plus a vegetarian option. There is no charge for multiple options as long as the Club receives your final selections three business days prior to your wedding day.

Vendor Meal available: *Chef's choice 3 course menu with one non-alcoholic drinks including coffee and tea at \$85.00 ++ per person.*

Kid's Meal up to 12 years old: *spaghetti pomodoro or chicken fingers with French fries, juice, ice cream \$35.00*

TASTING: The couple may dine at the Club and enjoy a complimentary wedding tasting. The tasting will allow you to select two appetizers, two mains, and two desserts. Additional guests are welcome to join for a charge.

ESCORT CARDS: The Club requires you to have escort cards for each guest if you are doing multiple main course options. The escort cards must have a main course indicator which is visible and easy to read by the staff. This is the staff's way of knowing what main course your guests have selected. On the day of your wedding, our staff will place all the escort cards out on the tables for you and ensure everything is set up correctly. The Club is happy to design and print your these for you at a \$2 PER PERSON charge.

DIETARY: For any food allergies or dietary restrictions, the Club will require the names of each guest, their dietary concern as well as their table number. You are responsible for providing the Club a list with these requests no later than three business days before your weddings. We also ask that you put an indicator on the escort card which signals a dietary restriction.

HORS D'OEUVRES

PER DOZEN - MIN. 3 DOZEN PER SELECTION

CHEF'S CHOICE HORS D'OEUVRES - \$48 PER DOZEN
A MIX OF HOT & COLD - MEAT, SEAFOOD, & VEGETARIAN OPTIONS

MEAT *PER DOZEN*

ROAST ANGUS BEEF IN MINI YORKSHIRE PUDDING - \$49
MINI CERTIFIED ANGUS BEEF SLIDERS - \$49
SANTE FE CHICKEN QUESADILLAS - \$47
GRILLED BABY LAMB CHOPS MINTED GLAZE - \$58
CURRIED CHICKEN AND APPLE SALAD ON WONTON SPOON - \$45
VENISON CARPACCIO TRUFFLE OIL AND STILTON ON CROSTINI - \$45
MEDITERRANEAN CHICKEN KEBOBS - \$45.00
GRILLED DUCK BREAST & CHUTNEY CROSTINI - \$45
TANDOORI CHICKEN KEBOBS - \$45
ASSORTED PATE ON TERRINES ON TOAST WITH RELISHES - \$45

SEAFOOD *PER DOZEN*

VODKA SMOKED SALMON ON PUMPERNICKEL WITH CAVIAR - \$49
CRISPY JUMBO COCONUT SHRIMP MANGO AIOLI - \$49
LOBSTER & CHEDDAR QUICHE - \$54
MALPEQUE OYSTERS IN A BLOODY MARY SHOT - \$49
SMOKED TROUT & VEGETABLE TARTLETS - \$49
SHRIMP & PORK HAW DUMPLINGS - \$49
DIGBY SCALLOPS ON GARLICKY SPINACH - \$49
BACON WRAPPED SCALLOPS - \$49
LOBSTER & AVOCADO WONTONS LEMON DIP - \$55

VEGETARIAN \$45 - PER DOZEN

INDONESIAN VEG SPRING ROLLS TANGY THAI DIP
GOAT CHEESE & BEET TARTLETS
TOMATO, ARTICHOKE & GOAT CHEESE BRUSCHETTA
VEGETABLE MINI PIZZAS
WILD MUSHROOM BEGGARS PURSE
BLACK TRUFFLE CREAM ELYSEE SHOT
STILTON AND GRAPE TARTLETS
PHYLLO PURSE WITH GOAT CHEESE & SUNDRIED TOMATO
CHERRY TOMATO & BROCCONCINI SKEWERS

INTERACTIVE STATIONS

PRICES PER PERSON - min. 3 hours per station, chef charge of \$35/hour applies

CERTIFIED ANGUS BEEF® STATION OPTIONS:

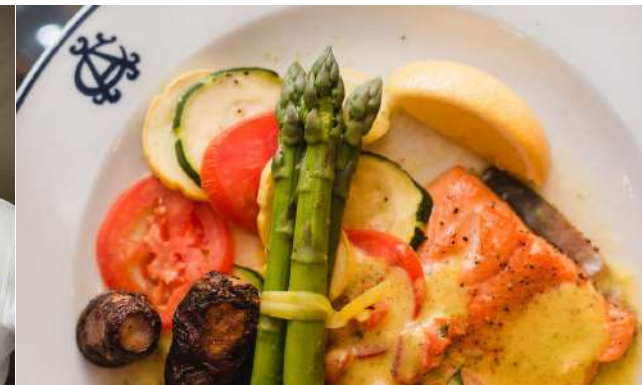
\$25 - ROAST PEPPERCORN TENDERLOIN STATION MIN OF 15 PEOPLE
\$23 - ROAST STRIPLOIN STATION MIN OF 15 PEOPLE
\$21 - CANADIAN HIP OF BEEF MIN OF 100 PEOPLE

PASTA STATION \$20

Two fine Italian pastas made to order, served with a selection of tomato basil sauce, rosé sauce and cream sauce. Accompanied with chef's choice of garnishes and garlic bread. Chicken, Seafood, and Vegetarian options available. MIN OF 20 PEOPLE

RISOTTO STATION \$20

Wild mushroom risotto topped with black truffle oil. Accompanied with chef's choice garnishes. MIN OF 20 PEOPLE



COCKTAIL HOUR ENHANCEMENTS

JUMBO GULF SHRIMP PYRAMID - \$21

VODKA SMOKED SALMON - \$18

OYSTERS ON THE HALF SHELL - MP

ASSORTED SUSHI PLATTER - \$21

APPETIZERS

SOUPS \$18 PER PERSON

- VICHYSOISE WITH HERB CROUTONS
- GAZPACHO WITH AVOCADO GARNISH
- ROASTED BUTTERNUT SQUASH WITH MAPLE DRIZZLE
- THAI SHRIMP AND COCONUT BROTH
- LEEK & STILTON
- BAKED ONION & FENNEL BISQUE WITH CHEDDAR AND WALNUT TOAST
- ROASTED RED PEPPER AND FONTINA CHEESE

GOURMET SOUPS \$22 PER PERSON

- ASIAN SEAFOOD 'BOUILLABAISSÉ'
- CLASSIC LOBSTER BISQUE WITH BRANDY CREAM
- FRENCH TRUFFLE 'ELYSÉE'
- JERUSALEM ARTICHOKE 'PERIGOURDINE' WITH FOIE GRAS DUMPLINGS

SALADS PER PERSON

- \$20 - BABY SPINACH SALAD WALNUT CRUSTED GOAT CHEESE, PORTABELLO MUSHROOM AND AGED BALSAMIC VINAIGRETTE
- \$18 - ORGANIC GREENS SALAD TOMATO, CUCUMBER AND RASPBERRY POPPYSEED YOGURT DRESSING
- \$18 - CLASSIC CAESAR SALAD CRUMBLÉ BACON, PARMESAN, CROUTONS AND EGGLESS ANCHOVY DRESSING
- \$18 - GREEK SALAD TOMATO, CUCUMBER, OLIVES, FETA AND ROMAINE WITH OREGANO AND LEMON VINAIGRETTE

APPETIZERS PER PERSON

- \$32 - SEAFOOD SALAD SHRIMP, LOBSTER, SMOKED SALMON, AVOCADO AND BLONDE FRISÉE
- \$22 - RED WINE POACHED PEAR SERRANO HAM, STILTON, BABY GREENS AND RED WINE VINAIGRETTE
- \$22 - ANITPASTO PLATE GRILLED VEGETABLES, ARTICHOKE, ASPARAGUS, GOURMET OLIVES, ASIAGO AND PROSCIUTTO
- \$22 - VODKA SMOKED SALMON BABY GREENS, RED ONIONS AND CAPER DRESSING
- \$22 - PEAR WALNUT & STILTON TART BABY ARUGULA WITH CHIANTI DRESSING
- \$25 - JUMBO SHRIMP COCKTAIL WITH BLOODY MARY COCKTAIL SAUCE
- \$24 - GRILLED CALAMARI & SHRIMP GREEN BEANS, ROASTED RED PEPPER AND CITRUS DRESSING
- \$21 - PAN-FRIED LOBSTER & BLUE CRAB SPICED TOMATO COULIS AND BASIL AIOLI
- \$24 - PROSCIUTTO WRAPPED JUMBO SHRIMP BLONDE FRISÉE, MAPLE LEMON DRESSING
- \$25 - PAN-SEARED DIGBY SCALLOPS WOODLAND MUSHROOMS, SMOKED DUCK AND RASPBERRY EMULSIONS

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MAIN COURSES PER PERSON

SEAFOOD CHOICE OF GRILLED, STEAMED OR BAKED, AND CHOICE OF SAUCE

- \$42 - ATLANTIC SALMON
- MP - FLORIDA SNAPPER
- \$42 - ONTARIO TROUT FILLET
- MP - NUNAVUT ARCTIC CHAR
- MP - BLACK COD
- MP - PACIFIC HALIBUT
- Select your sauce:** Lemon & Herb Butter, Roasted Red Pepper & Chive Coulis, Coconut Curry Butter, Champagne Beurre Blanc, Saffron Beurre Blanc, Dill & Orange Butter Sauce, Tomato Caper & Parsley Relish

POULTRY CHOICE OF SAUCE

- \$39 - GRILLED FREE RANGE CHICKEN SUPREME
- \$40 - ROASTED CHICKEN BREAST STUFFED WITH SPINACH, BASIL, AND GOAT CHEESE
- \$40 - ROASTED CHICKEN BREAST STUFFED WITH WILD RICE, ROASTED GARLIC AND SUN-DRIED TOMATOES
- \$39 - BAKED CHICKEN "CORDON BLEU"
- \$41 - BAKED CORNISH HEN STUFFED WITH WILD RICE
- Select your sauce:** Red Wine Sauce, Roasted Tomato & Basil Sauce, Wild Mushroom Jus, Herb Jus

VEAL

- \$40 - BRAISED VEAL OSSO BUCO "MILANESE"
- \$42 - GRILLED 8oz VEAL STRIPLOIN PEPPERCORN SAUCE
- \$44 - 7oz VEAL RIBEYE WILD MUSHROOM JUS
- \$50 - 12oz VEAL CHOP BAROLO GORGONZOLA BUTTER
- \$50 - GRILLED VEAL TENDERLOIN STILTON AND PORT JUS

CERTIFIED ANGUS BEEF®

- \$48 - 9oz ROAST RIBEYE WITH YORKSHIRE PUDDING HORSE RADISH AND GRAINY MUSTARD JUS
- \$46 - 8oz GRILLED NEW YORK STRIPLOIN BRANDIED PEPPERCORN SAUCE
- \$54 - 6oz CHARBROILED PETIT FILLET MIGNON PORT JUS
- \$45 - BRAISED RUBY RED SHORT RIBS

LAMB

- \$58 - ROASTED RACK OF LAMB SEASONED MINT AND ROSEMARY CRUST, PORT JUS

VEGETARIAN

- \$32 - PECAN CRUSTED GOAT CHEESE ON GRILLED MUSHROOMS
- \$32 - ROASTED STUFFED RED PEPPER BASMATI RICE, GRILLED VEGETABLES AND TOFU
- \$32 - TOFU PARMIGIANA ROMA TOMATOES AND BASIL SAUCE
- \$32 - WILD MUSHROOM RISOTTO TRUFFLE OIL

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DESSERT

DELUXE \$17 - PER PERSON

NIAGARA APPLE CINNAMON CRUMBLE PIE
FLOURLESS CHOCOLATE CAKE MORELLO CHERRY COMPOTE
SOUTHERN COMFORT SWIRL CHEESECAKE
TIA MARIA TIRAMISU CHOCOLATE SAUCE
TAHITIAN VANILLA CRÈME CARAMEL
LEMON MERINGUE PIE
PASSION FRUIT PAVLOVA WILD BERRY COULIS
MIXED BERRIES CHOICE OF WHIPPED CREAM OR VANILLA ICE CREAM

GOURMET \$20 - PER PERSON

SEASONAL BERRIES IN A DARK CHOCOLATE CUP
WITH GRAND MARNIER CRÈME FRAICHE
B52 CRÈME BRULÉE ALMOND BISCOTTI
EBONY & IVORY - DARK AND WHITE CHOCOLATE MOUSSE PYRAMID
CHIANTI POACHED PEAR CANDIED ORANGE CREAM
VALRHONA DARK CHOCOLATE & HAZE `LNUT TART

CHEESE PLATES

(Served with grapes, berries, assorted crackers & red currant jelly)

\$17 - BRIE & CHEDDAR POINTS

\$18 - IMPORT CHEESE TRAY INCLUDING STILTON

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LATE NIGHT MENU

PASSED ITEMS

PER DOZEN - MIN. 3 DOZEN PER SELECTION

\$36 - MINI GRILLED CHEESE SANDWICHES

\$40 - MINI CERTIFIED ANGUS BEEF® SLIDERS

\$40 - CHICKEN QUESADILLAS

\$40 - COCONUT SHRIMP WITH MANGO AIOLI

STATIONS

PER PERSON - MIN. 25 PEOPLE

\$12 - POUTINE STATION WITH GRAVY FOUNTAIN

Duo of sweet potato and crispy homemade French fries accompanied with Quebec cheese curds, jalapeños, onions, bacon bits and mushrooms.

\$12 - ASSORTED PIZZAS STATION

Assortment of homemade gourmet pizzas including pepperoni, cheese, Hawaiian & vegetarian Served with creamy garlic and marinara sauce

\$14 - BELGIAN CHOCOLATE FOUNTAIN

Belgium chocolate fountain served with fresh seasonal fruit and marshmallows

\$14 - NORTH AMERICAN CHEESE DISPLAY

Aged yellow and white cheddar, goat cheese, Rosenberg, jalapeño Havarti & brie Served with grapes, berries, assorted crackers, and red current jelly

\$14 - PULLED PORK STATION

Slow cooked pulled pork and brisket accompanied with fresh buns, BBQ sauce and chef's choice toppings

\$12 - BUILD-YOUR-OWN SLIDER STATION

Mini Certified Angus Beef sliders accompanied with mini ciabatta buns and toppings

\$12 - TEXAN FRITO PIE BAR

Fritos accompanied with homemade chili and toppings including jalapeños, bacon bits, cheddar cheese, mushrooms, onions, corn, salsa, and sour cream

\$12 - FRESH FRUIT & BERRY STATION

Assortment of fresh seasonal sliced fruit & berries

\$10 - ASSORTED SWEETS TRAY

Mini cakes, cheesecakes, tarts, verrines, brownies



BAR ARRANGEMENTS



HOST BAR: All host bars are charged by consumption.

OPEN BAR: \$75 per person* and includes 5 hours of open bar and wine service during dinner.

**Prices subject to change based on confirmed number of guests.*

CASH BAR: A cash bar can be arranged for \$35 per hour.

STANDARD BAR RAIL - est. \$11 per drink

Ketel One Vodka, Captain Morgan's White Rum, Tanqueray Dry Gin, Crown Royal Whiskey, Johnnie Walker Red Label, Hornitos Plata Tequila.

Domestic Beer (Based on availability: Rickards Red / Coors Light)

Imported Beer (Based on availability: Heineken / Stella / Corona)

Albany Club House Red Wine Albany Club House White Wine

Non-Alcoholic Beverage

UPGRADED BAR RAIL - est. \$14 per drink

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Crown Royal Northern Harvest, Johnnie Walker Black Label, Hornitos Reposado Tequila Domestic Beer (Based on availability: Rickards Red / Coors Light)

Imported Beer (Based on availability: Heineken / Stella / Corona)

Albany Club House Red Wine Albany Club House White Wine

Non-Alcoholic Beverage

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Décor

You are welcome to bring in your own decorations for your event, keeping in mind that nothing should be taped, nailed, stapled, or glued to the walls. The use of confetti is restricted, and a cleaning fee will be applied if used. Please ensure you have everything taken down after the wedding as the Club is not responsible for anything lost articles.

Entertainment

All applicable events will be subject to the SOCAN & Re: Sound Fees which are based on the fees outlined below. SOCAN is the Society of Composers, Authors and Music Publishers of Canada and Re: Sound is the Canadian not-for-profit music licensing company, dedicated to obtaining fair compensation for artists and record companies for their performance rights.

Parking

The Club does not have on-site parking, however, there are several public lots around the area including Green P parking. Please ask the Club to provide you with a parking map which you can send to your guests. (We have a parking with direct access to the club- payable)

Smoking

Smoking is not permitted in the Club. If your guests wish to smoke, they must exit the front doors to do so on King St.

Alcohol Policy

The Club is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought into or removed from our licensed premises. Absolutely no alcohol is allowed outside of the Dining Room entryway or front doors. The regulations as set out by the Alcohol and Gaming Commission of Ontario (AGCO) will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any member or guest at any time. No alcohol will be served after 1:00 am as per our policy. Children under 12 Any child under 12 attending any event on the Club premises must be supervised at all times.

