



THE BOULEVARD CLUB

W E D D I N G C A T E R I N G

2 0 2 5

The Boulevard Club, Toronto ON



CONGRATULATIONS

STEPS

1. Choose your **PACKAGE**
2. Choose your **BAR** package
3. Choose your **MENU** details

PACKAGES

THE BOULEVARD \$94 PER PERSON

Passed Hors D'oeuvres: 3 pcs per person
3 course meal (soup or salad, entrée, and dessert)
Floor Length Classic White Linens & White Napkins

THE COMMODORE \$110 PER PERSON

Passed Hors D'oeuvres: 4 pcs per person
4 course meal (soup, salad, entrée, and dessert)
Floor Length Classic White or Damask Linens & White Napkins
Satin Chair Covers & Sashes

THE PRESIDENT \$130 PER PERSON

Passed Hors D'oeuvres: 4 pcs per person
4 course meal (soup, salad, entrée, and dessert)
Floor Length Classic White or Damask Linens with White Classic
or Damask Napkins
Chiavari Chairs

UPGRADE ADD/ONS

- Add a string of lighting to your day for \$750
- If you'd like to upgrade your linen, china, silverware, glassware or add charger plates, please speak with the Catering Manager to discuss your theme and we will take care of the rest.

The Boulevard Club | 1491 Lake Shore Boulevard West, Toronto Ontario | Boulevardclub.com | 416-532-3341

Kindly note that all pricing is subject to an administration fee and HST

All pricing subject to change at any time

B A R

50 PEOPLE MINIMUM

STANDARD BAR PACKAGE 5 HOURS \$55 / EA

Domestic and Local Craft Beer
Standard Liquor
House Wine
Wine Service with Dinner (2 glasses per person)
Sparkling Wine Toast (1 glass)
Soft Drink, Juice and Sparkling Water
**additional bar time: \$14/adult/hour*

PREMIUM BAR PACKAGE 5 HOURS \$65 / EA

Domestic, Local Craft Brewery and Imported Beer
Premium Liquor
Cognac
Liqueurs
Single Malt
House Wine
Wine Service with dinner (3 glasses per person)
Sparkling wine toast (1 glass)
Soft Drink, Juice and Sparkling water
**additional bar time: \$18/adult/hour*

NON-ALCOHOLIC PACKAGE 5 HOURS \$25 / EA

18 AND UNDER
Soft Drink, Juice and Sparkling Water
**Extra hour \$10 per person*



STEP TWO

B E E R

Please choose a maximum of 4 for your day

BANQUET BEERS

DOMESTIC

PILSNER	Steamwhistle
LAGER	Boulevard Lager (Great Lake Brewery)
LIGHT	Coors Light
STOUT	Waterloo Dark
AMBER	Waterloo Amber Lager

IMPORTED

ALE	Hoegaarden
LAGER	Heineken
AMBER	Carlsberg Lite
LIGHT	Pilsner Urquell
STOUT	Guinness Draught

LOCAL CRAFT

ALE	Henderson IPA
LAGER	Lost Craft Divercity Helles Lager
AMBER	Henderson Best
LIGHT	Beau's Lug Lite
ALE	Beau's Lug Tread

B U B B L E S

Yellow Tails Sparkling	Included
Juliet Rose Prosecco	Included
Santa-Margherita Prosecco	+\$9
Tarlant Brut, Champagne	+\$60
Piper Heidsieck Brut, Champagne	+\$95
Veuve Clicquot Brut, Champagne	+\$145
Moet & Chandon Brut Rose, Champagne	+\$165

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WINE LIST

Should you wish to upgrade your wine selections, additional charges will apply based on consumption after the event. Please see your selections below.

WHITE

HOUSE SELECTION:	Boulevard Chardonnay, Reif Estate, Niagara, ON	Included
	Pinot Grigio, Fantini, Italy	Included
	Chardonnay, Three Thieves, California	Included
	Sauvignon Blanc, Les Jamelles Pays d'Oc, France	Included
	Riesling, Big Head, Niagara-on-the-lake, Ontario	+ \$7
	Sauvignon Blanc, Tarapaca Reserva, Chile	+ \$1
	Jean-Luc Colombo Rose, Provence, France	+ \$19
	Chardonnay, Headwind, California	+ \$9
	Belleruche Blanc, Rhone, France	+ \$2
	Sauvignon Blanc, Villa Maria, New Zealand	+ \$9
	Santa Margarita Pinot Grigio, Italy	+\$7

RED

HOUSE SELECTIONS:	Cabernet Merlot, Reif Estate, Niagara, Ontario	Included
	Three Thieve, Cab Sauvignon, California	Included
	Les Jamelle, Merlot, France	Included
	Fantini Montepulciano, Abruzzo, Italy	Included
	Pinot Noir, Three Thieves, California	+ \$5
	Crianza, Bodega Lan, Rioja, Spain	+ \$9
	Cabernet Sauvignon, Headwind, California	+ \$10
	Chianti, Colli Senesi, DOGC, Italy	+ \$13
	Pinot Noir, Villa Maria Private Bin, New Zealand	+\$14

PASSED HORS D'OEUVRES

COLD

Proscuitto and Melon	Included
Smoked Salmon Blini, Caviar	Included
Antipasto Skewer VE	Included
Bocconcini Tomato Pesto Skewer V	Included
Smoked Duck/Fig/ Asiago Skewer	+ \$15 per dozen
Seared Tuna On Cucumber	+ \$15 per dozen
Thai Mango Wrap Deluxe VE, GF	+ \$15 per dozen
Fresh Shucked Oysters with Micro Cress and Lime Salt	+ \$15 per dozen
Ratatouille on Blini V, GF	+ \$15 per dozen
Vegan Pâté (Porcini & Portobello Mushroom) VE, GF with Hummus & Berries on Gluten Free Bread	+ \$15 per dozen

HOT

Mini Beef Wellington	Included
Feta and Sundried Tomato Phyllo Pastry V	Included
Spanakopita V	Included
Satay Beef Skewers with Hoisin Chili Sauce	Included
Chicken Yakitori GF	Included
Vegetarian Spring Roll V	Included
Chicken Quesadilla	Included
Wild Rice Mushroom Croquette V	Included
Vegetable Samosa V	Included
Lentil & Corn Croquette GF, V	Included
Hawaiian Shrimp	+ \$ 5 per dozen
Korean Short Ribs Skewers	+ \$ 5 per dozen
Crab Meat Croquette	+ \$10 per dozen
Mini Fish 'N' Chip Cones, House Tatar	+ \$10 per dozen
Thai Lemongrass Shrimp GF	+ \$15 per dozen
Crostini of Beef Tenderloin	+ \$15 per dozen
Truffled Honey Mushrooms and Peppercorn Jus	
Ontario Lamb Chop	+ \$15 per dozen
Pistachio Crusted with a Red Wine Sauce.	
Per Rack - 8 Bones	

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PREMIUM PLATTERS

(additional to package)

Assorted Maki Sushi (minimum 10 dozen)

\$55 per dozen

Pickled Ginger, Wasabi and Soy Sauce

Aromatically Poached Jumbo Shrimp Display (50 pieces)

\$296

Classic Cocktail Sauce and European Cocktail Sauce with Lemon

Selection of Finger Sandwiches

\$81

(1 platter = 60 pieces, serves 10)

Tuna Salad, Roast Beef, Egg Salad, Ham and Cheese, Turkey, Cucumber and Cream Cheese

Scandinavian Open Face Sandwich Selection

\$92

(1 platter = 20 pieces, serves 10 based on 2 pcs/person)

- Smoked Salmon with Red Onions and Capers
- Roast Beef with Fresh Horseradish
- Matane Shrimp with Dill Mayonnaise
- Creamy Egg Salad
- Turkey Breast with Cranberry Chutney
- Grilled Vegetables with Goats Cheese

Selection of Seasonal Fruit

\$110 (serves 10) \$275 (serves 25) \$550 (serves 50)

Selection of Garden Crisp Vegetables

\$60 (serves 10) \$150 (serves 25) \$300 (serves 50)

Tarragon Cheese Dip

Presentation of Domestic and International Cheeses

\$15 per person

(minimum 20 person)

Garnished with Fresh and Dried Fruits, and Nuts, Served with Carr's Crackers and Country Breads

Charcuterie & Cold Cuts Platter

\$15 per person

(minimum 20 person)

with Marinated Olives, Grilled Vegetables, Variety House Pickles, Mustards and Crusty Breads

STARTERS

(please select two)

COLD SOUP

- Gazpacho, Crouton, Parmesan, Basil Oil
- Chilled English Pea Soup, Bacon Jam, Mint, Lime Crema
- Tomato and Roasted Red Pepper, Compressed Tomato, Dill, Vegan Lemon Aioli
- Polish Cold Beet Soup with Yogurt (Chlodnik) **V**

HOT SOUP

- Roasted Butternut Squash Soup, Spiced Yogurt, Pumpkin Seeds
- Wild Mushroom Soup with Truffle Oil
- Tomato and Roasted Red Pepper, Compressed Tomato, Dill, Vegan Lemon Aioli
- Tuscan Ribollita, Kale, Parmesan, Sourdough Crisp, Cannellini Bean

SALAD

- Mediterranean Salad, Feta, Tomato, Romaine, Onion, Cucumber, Parsley, Radish, Fried Pita, Scallion Dressing
- Heritage Mix with Kale, Sweet Potato, Aged Cheddar, Candied Walnut, Dried Cranberry, Apple, White Balsamic Emulsion
- Red Beet Salad, Goat Cheese, Arugula Mix, Candied Pecan, Yellow Beet Julienne, Lemon Cider Dressing
- Artisanal Mix Green, Julienne Carrot, Cucumber, Tomato, Radish, Shallot Dressing
- Caesar Salad, Sourdough Crouton, Applewood Smoked Bacon, Parmesan, Caesar Dressing
- Romaine Hearts, Arugula, Cucumber, Mango, Celery, Red Pepper, Pickled Onion, Crispy Shallot Soy Ginger Dressing, Crispy

STARTERS

PREMIUM SALAD UPGRADE (additional \$5.50/person)

- White Cheddar Tulip, Hand Picked Baby Lettuces, Edible Flora, Niagara Seedlings, Cider Emulsion, Fine Olive Oil
- Selection of Crisp Butter Lettuces and Micro Cress, Herb Crusted Chevre Medallion, Cucumber Ribbon, Mashed Strawberries, Champagne, Chive Vinaigrette
- Salad of Multi-Coloured Tomato Ceviche and Bocconcini Cheese, Garden Herbs, Sweet and Bitter Lettuces, Fine Olive Oil
- Pickled Baby Beets and Goat Cheese Salad, Wild Arugula, Toasted Pumpkin Seeds, Fresh Pear, Puffed Quinoa, Caramelized Shallot Vinaigrette

PASTA UPGRADE (additional \$6/person)

- Wild Mushroom Agnolotti, Truffled Cream, Frisée, Garlic Chips, Fine Herbs, Brown Butter Crumb, Shaved Pecorino Cheese
- Imported Garganelli Pasta, Grilled Chicken, Oven-Dried Balsamic Tomatoes, Broccoli Florets, Red Onion, Flat Leaf Parsley, Grana Padano, Aglio Olio
- Al Dente Penne Rigate, Simmered Italian Plum Tomatoes, Micro Basil, Shaved Grana Padano, Fine Olive Oil
- Tri-Coloured Cheese Tortellini, House Made Sun-Dried Tomato-Basil Pesto, Delicate Micro Greens

RISOTTO UPGRADE (additional \$7/person)

- Sun-Dried Tomato, Vegetable and Basil Risotto, Imported Italian Arborio Rice, Wilted Spinach
- Summer Vegetable, Creamed with Grana Padano Cheese, Butter, Basil
- Wild and Cultivated Risotto, Creamed Carnaroli Rice, White Wine and Garlic Infused Sautéed Mushrooms, Fine Herbs, Shaved Grana Padano, Aged Balsamic Vinegar

INTERMEZZO UPGRADE (additional \$3.50/person)

- Raspberry Sorbet
- Moro Orange Sorbet
- Champagne Sorbet
- Rosé Piccante Sorbet

ENTRÉES

(please select one entrée**)

THE BOULEVARD PACKAGE

Herb and Garlic Crusted Chicken Supreme

Parmesan Potato Dauphinoise, Haricot Vert, Double Smoked Bacon, Tarragon, Roasted Mushroom, Pearl Onion and Tomato Fricassee

Roasted Atlantic Salmon Fillet

Wild Rice Potato Galette, Broccolini, Heirloom Carrots, Stewed Tomato and Fennel Butter Sauce

VEGAN / VEGETARIAN

For your Vegan (VE) or Vegetarian (V) guests, please select one of the following:

Roasted Butternut Squash and Barley Risotto V

Wilted Spinach, Toasted Pumpkin Seeds, Shaved Pecorino, Pumpkin Seed Oil

Grilled and Roasted Vegetable Strudel V

Golden Pastry, Goat Cheese, Fresh Asparagus Bundle, Micro Seedlings

Ricotta and Zucchini Canneloni V

Ratatouille, Tomato Basil Sauce, Minced Garlic, Fine Olive Oil

Foraged Mushroom and Wild Rice Croquette VE

Asparagus, Fennel, Sweet Pepper, Golden Beet and Edamame Salad, Ginger-Umami Vinaigrette

Eggplant Lasagna VE

Roasted Zucchini, Eggplant, Vegan Cheese, Tomato Sauce, Basil, Truffle

** If you wish to have an alternative entrée option, do let us know and we will happily work with you to make your dining experience spectacular!

BOULEVARD

ENTRÉES

(please select one entrée**)

THE COMMODORE PACKAGE

Stuffed Supreme of Free Run Chicken Supreme

Sun-Dried Tomato, Ricotta, Spinach, Rosemary and Coarse Salt Roasted Fingerling Potatoes, Fresh Asparagus and Sweet Pepper, Artichoke, Olive and Tarragon Beurre Blanc

Roasted Atlantic Salmon Fillet

Wild Rice Potato Galette, Broccolini, Heirloom Carrots, Stewed Tomato and Fennel Butter Sauce

Nova Scotia Halibut Fillet

Lemongrass and Ginger Scented Basmati Rice, Baby Yu Choy, Fennel, Grapefruit Vinaigrette, Fine Herb Gremolata

Grilled Center Cut 7oz Striploin of Angus Beef

Parmesan Polenta, Vegetable Bouquetière, Truffled Mushrooms, Brandy Peppercorn Reduction

VEGAN / VEGETARIAN

For your Vegan (VE) or Vegetarian (V) guests, please select one of the following:

Roasted Butternut Squash and Barley Risotto V

Wilted Spinach, Toasted Pumpkin Seeds, Shaved Pecorino, Pumpkin Seed Oil

Foraged Mushroom and Wild Rice Croquette VE

Asparagus, Fennel, Sweet Pepper, Golden Beet and Edamame Salad, Ginger-Umami Vinaigrette

Grilled and Roasted Vegetable Strudel V

Golden Pastry, Goat Cheese, Fresh Asparagus Bundle, Micro Seedlings

Eggplant Lasagna VE

Roasted Zucchini, Eggplant, Vegan Cheese, Tomato Sauce, Basil, Truffle

Ricotta and Zucchini Canneloni V

Ratatouille, Tomato Basil Sauce, Minced Garlic, Fine Olive Oil

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ENTRÉES

(please select one entrée**)

THE PRESIDENT PACKAGE

Herb and Garlic Crusted Chicken Supreme

Parmesan Potato Dauphinoise, Haricot Vert, Double Smoked Bacon, Tarragon, Roasted Mushroom, Pearl Onion and Tomato Fricassee

Stuffed Supreme of Free Run Chicken Supreme

Sun-Dried Tomato, Ricotta, Spinach, Rosemary and Coarse Salt Roasted Fingerling Potatoes, Fresh Asparagus, Sweet Pepper, Artichoke, Olive and Tarragon Beurre Blanc

Roasted Salmon Fillet

Wild Rice Potato Galette, Broccolini, Heirloom Carrots, Stewed Tomato and Fennel Butter Sauce

Nova Scotia Halibut Fillet

Lemongrass and Ginger Scented Basmati Rice, Baby Yu Choy, Fennel, Grapefruit Vinaigrette, Fine Herb Gremolata

Grilled 7oz Striploin of Angus Beef

Parmesan Polenta, Vegetable Bouquetière, Truffled Mushrooms, Brandy Peppercorn Reduction

VEGAN / VEGETARIAN

For your Vegan (VE) or Vegetarian (V) guests, please select one of the following:

Roasted Butternut Squash and Barley Risotto V

Wilted Spinach, Toasted Pumpkin Seeds, Shaved Pecorino, Pumpkin Seed Oil

Grilled and Roasted Vegetable Strudel V

Golden Pastry, Goat Cheese, Fresh Asparagus Bundle, Micro Seedlings

Ricotta and Zucchini Canneloni V

Ratatouille, Tomato Basil Sauce, Minced Garlic, Fine Olive Oil

Foraged Mushroom and Wild Rice Croquette VE

Asparagus, Fennel, Sweet Pepper, Golden Beet and Edamame Salad, Ginger-Umami Vinaigrette

Eggplant Lasagna VE

Roasted Zucchini, Eggplant, Vegan Cheese, Tomato Sauce, Basil, Truffle

PREMIUM OPTION

Surf & Turf

Medallion of AAA Beef Tenderloin and Tiger Shrimp with Whipped Artichoke Parsley Mash, Asparagus, Carrots and Summer Squash, Port Reduction

Roasted Salmon Fillet and Seafood Bouillabaisse

Potato, Broccolini, Charred Peppers, Smoked Tomato Butter, Micro Seedlings

Chicken Supreme and Garlic Buttered Tiger Shrimp

Italian Prosciutto, Parmesan Potato, Smoked Bacon and Bean Bundle, Smoked Tomato and Basil Butter

ADD ONS (Available for all Packages)

Shrimp \$12/person

Roasted Garlic Pepper Shrimp Skewer Four Butter and Garlic Basted Shrimp, Slow Roasted

Seafood \$29/person

Charred Calamari, Shrimp and Scallop Skewer Fine Herb, Garlic and Olive Oil Emulsion

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DESSERT

Chocolate and Salted Caramel Cheesecake v

Candied Pecan, Fresh Raspberries, Whipped Chantilly, Chocolate Pencil

Citrus Meringue Tart v

Marshmallow Meringue and Seasonal Berries

Opera Cake v

Sesame Tuile, Cookie Crumble, Dark Chocolate Mousse, Chantilly Cream, Espresso

Decadent Mango and Vanilla Crème Brule v

Candy Crust, French Macaron, Seasonal Berries

Roasted Apple Crumble v

Sweet Butter Oat Crumb, Vanilla Bean Ice Cream, Salted Caramel Sauce

Chocolate Coconut Mousse v

Berry Compote and Fresh Strawberries

Vanilla Gelato with Hazelnut Snap v

Dark chocolate sauce, Toasted Oat Crunch

Tiramisu Cup v

Vanilla Bean, Whipped Mascarpone, Lady Fingers, Berry compote

**Alternating Desserts – Choice of Two (additional \$4.50/person)*

ACTION STATIONS

All stations require a culinary professional | Minimum 3 hours | \$40 per hour

CARVING STATIONS

Enjoy One of Our Carving Additions on Your Buffet or Reception Stations

- Whole Rosted Turkey **\$23**
Cranberry Compote and Gravy
Minimum of 15-person Order
- Fresh Leg of Ontario Lamb **\$26**
Mint Chimichurri and Natural Reduction
Minimum of 10-person Order
- Whole Salt – Baked Salmon **\$25**
Burre Blanc
Minimum of 30-person Order
- Hand Crafter Roasted Beef Tenderloin **\$37**
Peppercorn-Porcini Crust, Horseradish, and Truffle Pearl Onion Reduction
Minimum of 15-person Order
- Herb Crusted Striploin of Angus Beef **\$28**
Gourmet Mustards, Horseradish, Silver Dollar Rolls, and Burgundy Reduction
Minimum of 25-person Order
- Montreal Smoked Meat **\$26**
Hot Montreal Smoked Meat Sliced Right Before Your Eyes, Deli style Accompanied by All the Trimmings to Make the Perfect Sandwich Includes: Marble Rye Bread, Assorted Mustards, Pickles, Sauerkraut, Sliced Swiss Cheese, and Thousand Island Dressing
Minimum of 25 person order

SEAFOOD STATIONS

\$41

Minimum of 20-person Order

- An Assortment of Chilled Seafood Including:
Scallop Ceviche, Mussels, Norwegian Smoked Salmon, Poached Shrimp, and Freshly Shucked Oysters
Served with Cocktail Sauce, Tabasco, Shallot Mignonette, and Fresh Lemon

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ACTION STATIONS

All stations require a culinary professional | Minimum 3 hours | \$40 per hour

TACO STATION

\$24

Minimum of 20-person order. Based on 3 tacos per person.

Hard Shell Tacos, Cheese, Lettuce, Tomatoes, Onions, Taco Sauce, Salsa, and Sour Cream

- Chicken Asado **Included**
- Carne Con Papas Beef **Included**
- Add Shrimp **+\$6**
- Add Guacamole **+\$3**

PASTA STATION

\$24

Minimum of 20-person order.

Choice of Two:

- Ricotta Ravioli, Basil Sofrito, Parmesan, Fried Capers, Beurre Blanc
- Rigatoni Carbonara, Pancetta, Pecorino, Pea, Caramelized Onion, Thyme Cream, Egg Yolk Reduction
- Penne in San Marzano Tomato Sauce, Basil Oil, Parmesan, Bread Crumb
- Mini Cheese Tortellini, Rose Piccante Sauce, Grano Padano, Sundried Tomato, Pinenut
- Add Julienne Chicken **+\$4**
- Add Shrimp **+\$6**

ORIENTAL STIR FRY STATION

\$25

Minimum of 20-person order.

A Selection of Julienne Vegetables Tossed in our House-made Orange Ginger Stir Fry Sauce with Seasoned Steamed Rice and Chow Mein Noodles Tossed in Sesame Oil

Served in Miniature Chinese Takeaway Boxes with Chopsticks

- Add Chicken **+\$4**
- Add Beef **+\$7**
- Add Tofu **+\$4**

LATE-NIGHT STATIONS

(no attendant required)

GOURMET MINI BURGERS (minimum 10 orders)

\$9 per person

Beef Patty, Brioche Bun with Traditional Condiments

GOURMET POUTINE (minimum 20 orders)

\$14 per person

Regular Fries

Topped with the following:

Beer Marinated BBQ Pulled Pork, Canadian Cheese Curds, Beef Gravy

Caramelized Onions, Sautéed Mushrooms

CHICKEN FINGERS AND FRIES BAR (minimum 20 orders)

\$14 each

Toppings: Ketchup, Plum Sauce, BBQ, Chipotle Aioli

PIZZA BAR

\$25 each

each pizza serves 10 (minimum 6 pizza order)

Cheese, Pepperoni, Vegetarian, Hawaiian

other toppings available upon request

PEROGIE BAR

\$320

200 pieces

Cheddar and Potato

Toppings: Sour Cream, Bacon, Caramelized Onions, Chives

SWEET TABLE (no attendant required)

TRADITIONAL SWEET TABLE <small>(minimum 30 orders)</small> Presentation of European-Style Cakes and Tortes, Selection of Mini Pastries and Tartlets, Display of Seasonal Fruit with Berries	\$26 per person
CHOCOLATE DIPPED STRAWBERRIES <small>(by the dozen)</small>	\$29
ASSORTED CHOCOLATE TRUFFLES <small>(by the dozen)</small>	\$36
FRENCH MACARONS <small>(by the dozen)</small>	\$39
GELATO STATION <small>(minimum 100 orders)</small> Includes 1.5 hours of a culinary professional Vanilla, Chocolate, Mango and Lemon Gelato, Chocolate, Butterscotch and Strawberry Sauce, Chocolate Chips, Chopped Nuts, Oreo Cookie Crumbs, Whipped Cream, Banana Slices, Maraschino Cherries, Mini Marshmallows Add on waffle bowls	\$1,200 \$1 each
FRESH FRUIT PRESENTATION	\$11 per person

FINER DETAILS

MENU SELECTION

You and your guests are to select either one protein or vegetarian main dish. If you'd like to offer more than one protein entrée for your guests to choose from, you can do so. It will entail an additional \$8/person for the total number of attendees. The maximum entrée selection is 3 which includes 1 vegetarian and 2 protein options. When choosing your Hors D'Oeuvres selection, the following amounts apply: 80 people and under – 3 options | 81-110 – 4 options | 111-150 – 5 options | 151-190 – 6 options

EVENT ROOMS

Lakeshore Room is provided complimentary for your Bride/Groom Suite. Ballroom is used as your main room. It can fit a maximum of 190 people (200 with a 10 person head table on the stage) and a dance floor. Solarium is used as your bar room. This room overlooks the water and has access to a lovely patio for you and your guests to use. The Boulevard Lounge is used as your ceremony room/cocktail space. Terrace Room, attached to the ballroom, is used as your vendor room. This space is used for all equipment + where the vendors eat their meals.

MINIMUM SPEND

For weddings we are happy to offer our couples a reduced minimum spend rate for their special day. Our minimum spend for the day is reduced from \$25,750 to \$18,500, plus Administration Fees and HST. The minimum spend only includes food. Should you not reach the minimum spend, the difference is applied.

EVENT HOURS

All banquet rooms are available from 12noon. Your rooms will be set by this time which will allow any of your vendors to come into the Club to start their set-up (12pm onwards). Please note that the bar and music must shut down at 1am. You will have until 2am to remove all personal and rental items from the Club. Should you be renting in any linens, charger plates, cutlery, china, etc...please drop these off the Friday before by 12pm.

EVENT DETAILS & FINAL GUEST NUMBERS

All preliminary details are required a minimum of 4 months prior to your event. This would include your package selections, approximate number of attendees, menu selection and itinerary. Your final event details are required 15 business days prior to your event (3 weeks). This includes room layout, room decor, final itinerary of events, any updates to menu and beverage selections, dietary restrictions, and any additional requests. Final guest numbers can be adjusted up to 10 business days prior to your event. This will be the number of guests you will be billed for. Should your numbers increase after this time, we are happy to try and accommodate. Please note this is not a guarantee. Your final bill is due 8 business days prior to your event.

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FINER DETAILS

MENU TASTING

The Bride and Groom will receive a complimentary menu tasting. Up to 4 additional guests are welcome for a fee of \$85 per person; payment must be made by credit card. The tasting includes 3 starters (1 soups and 2 salads), 2 entrees, 2 desserts, and 4 canopes from the wedding package and will include house wine.

ONSITE WEDDING CEREMONY

You can host your wedding ceremony onsite in the Boulevard Lounge. A fee of \$450 plus HST will apply. We will be using the same chairs for the ceremony as we use for dinner. There will be a short 10-15 minute turnover to accommodate this. Rehearsals can be scheduled during the week based on availability. Please note you will require a wedding planner or someone dedicated to running the timing and the ceremony itself. This is not your officiant or someone in the bridal party.

BRIDE/GROOM SUITE

All Brides/Grooms will have complimentary access to the Lakeshore Room as their Bridal Suite; a \$2,400 value. Access begins as early as 8AM with a full mirror, coat rack and lounge furniture. Water will be provided, and catering can also be added, such as snacks, breakfast or lunch before the festivities begin. You will get a key to this room and are required to leave it with the banquet manager upon your exit. Please note that there is only ONE key for this room and replacement fees will incur should it be lost or unreturned. We do not have a spare key.

CAKE CUTTING

Our staff will pre-slice your wedding cake and place it on a table for guests to serve themselves. This along with a coffee and tea station is included in your package. If you'd like us to cut and serve your cake individually, we can. Plating fees are \$2.50 per person to cut and serve, and \$3.50 per person to include a garnish.

COAT CHECK

Our coat check room is available on a self-serve basis. Should you wish to have our banquet staff service the coat check for your event, a fee of \$35/hour per staff at a minimum of 4 hours + HST would apply. Please note the club is not responsible for lost or stolen articles.

PARKING

On-site parking is complimentary and offered on a first come first serve basis with limited parking. There are also Green P lots nearby for your use. We do not validate off-site parking. Should your guests wish to leave their cars overnight, they will have to give their details to our Reception before 10pm.

DÉCOR RESTRICTIONS

You are welcome to bring in as much or as little décor as you'd like. We only ask that you don't throw rice, confetti, or china and that no holes are put into our walls. A minimum clean-up fee of \$350 will be charged should any of this occur; this is subject to change based on the amount of cleaning required. If there is damage done to the property, the charges will be added onto the final bill. Only enclosed flames are allowed on the property.

FINER DETAILS

FLORALS

We do not provide any florals for the day of your event. You are welcome to bring in any florals and arrangements. You or your vendor would be responsible for set up/placement/removal.

PHOTOGRAPHY

Your wedding party and parents may take photographs anywhere on the banquet floor of the Club as well as along the waterfront and on our docks; for safety, this allowance is not extended to the rest of your guests. We encourage you and your photographer to come in prior to your event to locate some ideal photo locations that suit your taste. It is your day; make it memorable!

SPEECHES AND TOASTS

While you are welcome to conduct speeches throughout your event at your discretion, we strongly encourage you to schedule them prior to the start of your meal or after the main entrée is served so as not to disrupt the flow of service and compromise the quality of the meal.

Please speak with the Catering Manager for further clarification.

VENDORS AND VENDOR MEALS

All vendors are welcome to start their set-up any time after 12pm the day of. Please note that all tear-down, removal of personal and rental items must be completed by 2am. Meal arrangements must be confirmed with the Catering Manager at least 14 business days prior to your wedding day. We offer vendor meals at \$65 + HST per person – this includes a 3-course chicken or vegetarian meal.

The vendors will have the same salad, sides, and dessert as your guests.

ENTERTAINMENT

All entertainment must comply with the Clubs' rules and regulations, set-up/tear-down times. Please kindly note, any entertainers coming into the Club must bring in all their own equipment and insurance. A SOCAN and Re-Sound Fee will apply.

CHILDREN

We offer kids meals for those 12 and under. All children will be offered the same meal.

Please ask the Catering Manager for further details.

SET UP FEE

All room rental bookings are subject to a minimum of \$250 set up fee per room.



The Boulevard Club | 1491 Lake Shore Boulevard West, Toronto Ontario | Boulevardclub.com | 416-532-3341

Kindly note that all pricing is subject to an administration fee and HST

All pricing subject to change at any time



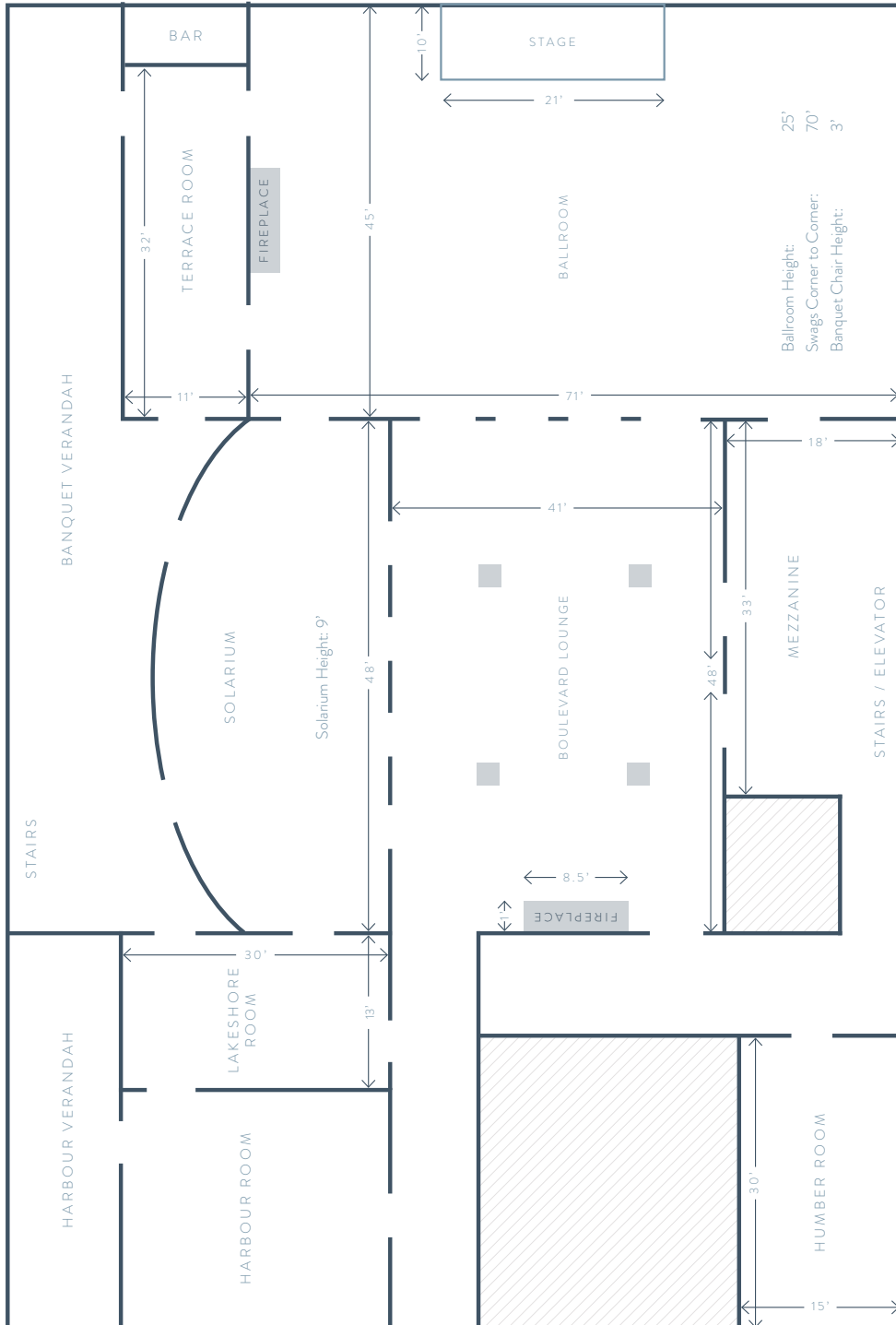
PHOTOS

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LAKE ONTARIO (LAKEVIEW)



The Boulevard Club | 1491 Lake Shore Boulevard West, Toronto Ontario | Boulevardclub.com | 416-532-3341
Kindly note that all pricing is subject to an administration fee and HST
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FLOOR PLAN

CONTACT

EVENTS SALES MANAGER

Jenna Pelechaty

416-532-3341 ext. 276

jpelechaty@boulevardclub.com

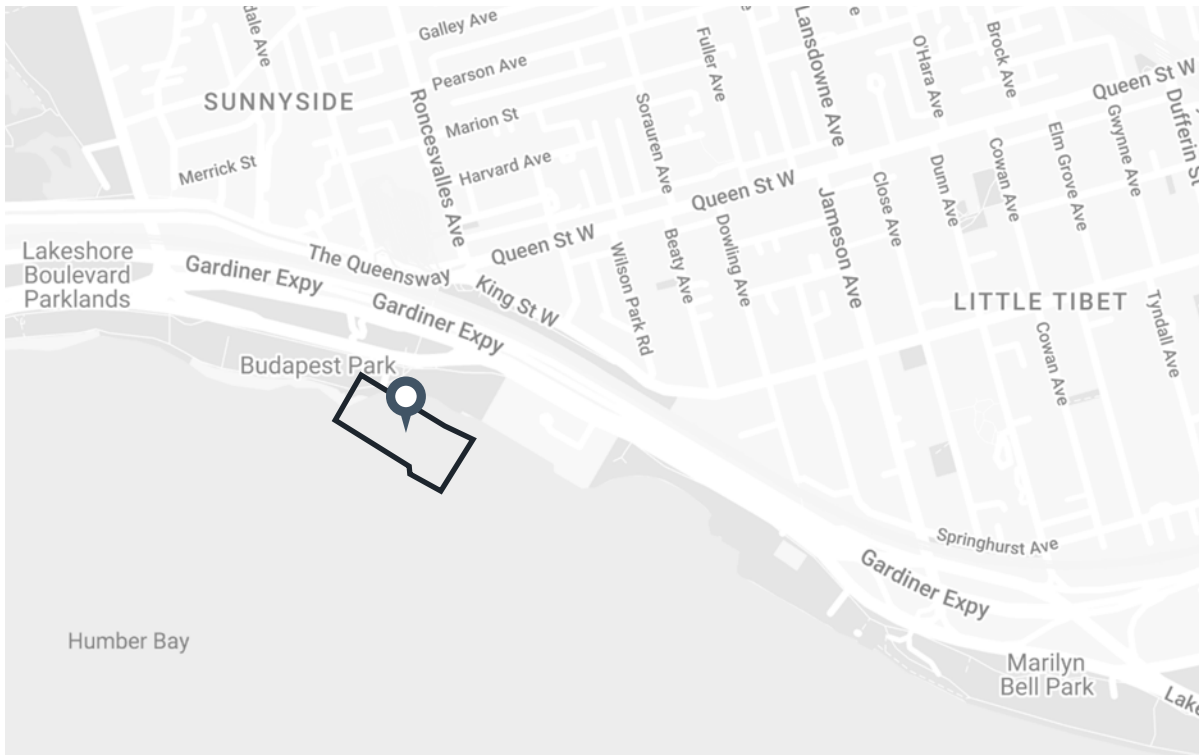
VISIT US

The Boulevard Club

1491 Lake Shore Blvd. West, Toronto, O M6k 3C2

boulevardclub.com

STAY CONNECTED





THE VISION

The Boulevard Club is our Members Waterfront Oasis
It is where you come to enjoy life, family, friends

...and the view

