



## PRIVATE EVENTS

### CATERING

Catering is available for pick up or delivery to nearby locations.  
We can also cater our Duke platters, or create custom catering menus to fit your needs!

Please contact us for more information.



## OUR VENUES

### DUKE OF CORNWALL

400 University Avenue

Steps from St. Patrick Subway Station

(416) 640-3853

[dukeofcornwall@rogers.com](mailto:dukeofcornwall@rogers.com)

**Our Planner:** Leticia Costa

### DUKE OF KENT

2315 Yonge Street

Close to Eglinton Subway Station

(416) 485-9507

[dukeofkent@rogers.com](mailto:dukeofkent@rogers.com)

**Our Planner:** Tony Ali

### DUKE OF YORK

39 Prince Arthur Avenue

Steps from St. George Subway Station

(416) 964-2441

[dukeofyork@rogers.com](mailto:dukeofyork@rogers.com)

**Our Planner:** Spiros Liarakos



## ROOM INFORMATION

### PRIVATE & SEMI PRIVATE EVENT SPACES

LOCATION	ROOM	SEATED	COCKTAIL
Duke of CORNWALL	Full Restaurant	175	195
	SEMI PRIVATE		
	St. Ives Room	40	40
	Lounge	60	60
	Crantock Room	16	16
	University Conservatory	35	35
Duke of KENT	Full Restaurant	140	140
	Private Pub	54	54
Duke of YORK	Full Restaurant	300	470
	Private Pub	90	120
	SEMI PRIVATE		
	Conservatory	40	40
	Prince Arthur	30	30
	Heated & Covered Patio	90	120
	Original Pub	60	70

# THE DUKES COCKTAIL PARTY BITES

By the dozen

Minimum order 2 dozen

May we recommend: 4 pieces per person for a light cocktail party,  
6 pieces per person for heavier hors d'oeuvres, and 8 pieces per person if you are skipping dinner.

## Vegetarian

ARANCINI WITH MARINARA SAUCE 29<sup>99</sup>

BRUSCHETTA TOAST WITH RICOTTA CHEESE. 39<sup>99</sup>

CRISPY MAC 'N' CHEESE BITES

With chipotle ketchup. 39<sup>99</sup>

HUMMUS TOAST **VG**

With roasted red pepper and kalamata olive. 29<sup>99</sup>

VEGETABLE SPRING ROLLS **VG**

With plum sauce. 29<sup>99</sup>

VEGGIE GYOZA DUMPLINGS **VG**

With tamari sauce. 39<sup>99</sup>

WILD MUSHROOM TART. 39<sup>99</sup>

## Fish and Seafood

COCONUT SHRIMP

With mustard marmalade dipping sauce. 39<sup>99</sup>

CRISPY CALAMARI

With Jalapeno Mayonnaise 49<sup>99</sup>

GRILLED HERB MARINATED SHRIMP SATAYS. 49<sup>99</sup>

SMOKED SALMON BLINI

Sour cream and dill. 49<sup>99</sup>

TUNA MELT TOAST

With cheddar. 39<sup>99</sup>

## Chicken

CHICKEN BITES

With buttermilk ranch dressing. 39<sup>99</sup>

CRISPY CHICKEN SLIDERS

Tossed in Buffalo hot sauce with coleslaw. 49<sup>99</sup>

MARINATED CHICKEN SATAYS. 39<sup>99</sup>

SPICY CHICKEN QUESADILLA TRUMPETS. 39<sup>99</sup>

## Quiche

QUICHE FLORENTINE AND QUICHE LORRAINE. 39<sup>99</sup>

## Beef

BEEF EMPANADAS

With chimichurri sauce. 39<sup>99</sup>

TERIYAKI BEEF SATAYS. 39<sup>99</sup>

MINI BEEF SHEPHERD'S PIE. 39<sup>99</sup>

ALL BEEF SAUSAGE ROLLS

With honey mustard. 29<sup>99</sup>

MINI CHEESEBURGERS

With secret sauce, sweet pickle skewer. 49<sup>99</sup>

MINI CHEESE DOGS 44<sup>99</sup>

**VG** vegan

Foods are processed in a kitchen that produce dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. Not all ingredients are listed.

If you have a food allergy or special dietary requirements, please inform us.

Menus & pricing are subject to change based on seasonal availability. Prices exclude tax & gratuity.

# THE DUKES COCKTAIL PARTY BITES

## Platters

### Nacho Party

All the elements of great nachos, deconstructed to entice everyone!  
Corn tortilla chips, Queso sauce, jalapenos, tomato salsa,  
sour cream and guacamole.

Small	Serves Approximately 10	59 <sup>.99</sup>
Medium	Serves Approximately 20	119 <sup>.99</sup>
Large	Serves Approximately 30	179 <sup>.99</sup>

### Mini Fish and Chips

Paper cone filled with beer battered fillet of haddock  
and French fries with tartar sauce.

Small	Serves Approximately 10	39 <sup>.99</sup>
Medium	Serves Approximately 20	79 <sup>.99</sup>
Large	Serves Approximately 30	119 <sup>.99</sup>

### Fresh Fruit

Chef's selection of seasonal fruit: pineapple, strawberries,  
blueberries, raspberries, kiwi, oranges, grapes and ripe melons.

Medium	Serves Approximately 20	119 <sup>.99</sup>
Large	Serves Approximately 30	179 <sup>.99</sup>

### Crispy Fish Tacos

Beer battered haddock, shredded cabbage, avocado,  
Pico de Gallo and cilantro lime crema.

Small	Serves 10	59 <sup>.99</sup>
Medium	Serves 20	119 <sup>.99</sup>
Large	Serves 30	179 <sup>.99</sup>

### Our Amazing Chicken Wings

They are the best. Your guests will love them!  
Dried Cajun or tossed in your choice of honey garlic,  
mild, medium and hot sauces. Duke Dip included.

Pricing based on 3 wings per person.

Small	Serves Approximately 10	74 <sup>.99</sup>
Medium	Serves Approximately 20	149 <sup>.99</sup>
Large	Serves Approximately 30	224 <sup>.99</sup>

### Sweet Endings

Assorted bars, squares and tarts including limoncello bars,  
raspberry macaroon squares, fudgy brownies,  
butter tarts and Nanaimo bars.

Small	Serves 10	29 <sup>.99</sup>
Medium	Serves 20	59 <sup>.99</sup>
Large	Serves 30	89 <sup>.99</sup>

### Crudit 

Fresh cut vegetables including tomatoes,  
carrots, cucumber, red peppers, celery and buttermilk ranch dip.

Small	Serves Approximately 10	29 <sup>.99</sup>
Medium	Serves Approximately 20	59 <sup>.99</sup>
Large	Serves Approximately 30	89 <sup>.99</sup>

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## THE DUKES COCKTAIL PARTY BITES

### Dips

**Baked Brie en Croûte**  
with Tomato Relish and Honey with crostini.

Small	Serves Approximately 10	74 <sup>99</sup>
Medium	Serves Approximately 20	149 <sup>99</sup>
Large	Serves Approximately 30	224 <sup>99</sup>

**Homemade Kettle Chips**  
with Sour Cream Onion Dip.

Small	Serves Approximately 10	29 <sup>99</sup>
Medium	Serves Approximately 20	59 <sup>99</sup>
Large	Serves Approximately 30	89 <sup>99</sup>

**Trio of Homemade Dips**  
Hummus, dilled yogurt dip and  
warm feta red pepper dip, naan bread, pita bread  
and corn tortilla chips.

Small	Serves Approximately 10	49 <sup>99</sup>
Medium	Serves Approximately 20	99 <sup>99</sup>
Large	Serves Approximately 30	149 <sup>99</sup>

### Flat Breads

When added to your menu you should allow for  
1 flatbread per 3-4 persons.

**MUSHROOM ALFREDO**  
with baby spinach. 19<sup>99</sup>

**PROSCIUTTO WITH ARUGULA**  
Tomato sauce, mozzarella and balsamic glaze. 24<sup>99</sup>

**MARGARITA**  
Tomato sauce, tomatoes, mozzarella and basil. 19<sup>99</sup>



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## COMPLETE MENUS

### The Westminster

2 courses 29<sup>99</sup> | 3 courses 39<sup>99</sup>

#### Starters

##### VERY VERY VERY GOOD DAILY SOUP

Made in house daily.

##### CRISPY MAC 'N' CHEESE BITES

With chipotle ketchup.

##### BASKET OF ALL BEEF SAUSAGE ROLLS

with honey mustard dip.

#### Mains

##### BANQUET BURGER

Bacon, melty cheese, secret sauce, shredded lettuce, sweet pickles on a buttered brioche bun.

##### TRADITIONAL LONDON FISH AND CHIPS

Wild caught North Atlantic haddock, creamy coleslaw, buttered petit pois and tartar sauce.

##### WILD MUSHROOM RIGATONI ALL'ARRABBIATA

Spicy tomato sauce and mushrooms. Tuck into a great Roman classic.

##### OUR FAMOUS CHICKEN POT PIE

A delicious pot pie of gently poached chicken, carrots and celery, puff pastry crust. Accompanied by mashed potatoes and chicken gravy.

#### Desserts

##### STICKY TOFFEE PUDDING

with vanilla ice cream.

##### PETIT GATEAU AU CHOCOLAT

Chocolate sauce and whipped cream, mint leaf.

##### BAKED APPLE TART

with vanilla ice cream and maple syrup.

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## COMPLETE MENUS

### The Chelsea

2 courses 39<sup>99</sup> | 3 courses 49<sup>99</sup>

#### Starters

BACON CAESAR SALAD

COCONUT SHRIMP

with mustard marmalade dipping sauce.

BEEF EMPANADAS

with Chimichurri Sauce.

#### Mains

CHEESE CANNELLONI

with tomato sauce.

CHICKEN CURRY BASMATI RICE

grilled naan and homemade rhubarb chutney.

GRILLED SALMON FILLET

with garlic herb oven roasted baby new potatoes and fresh vegetables

STEAK FRITES 6 OZ. TOP SIRLOIN

with crispy fries, steamed broccoli and cherry tomatoes, beef gravy.



#### Desserts

STICKY TOFFEE PUDDING

with vanilla ice cream.

BAILEY'S CHEESECAKE

with a chocolate crust.

BAKED APPLE TART

with vanilla ice cream and maple syrup.

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# THE DUKES' BOXED LUNCHES

Catering Everyone Will Love, Starting at 15<sup>99</sup> Per Person.  
Holiday Parties | Office Meetings | Employee Appreciation

## Sandwiches

TURKEY CLUB, GRILLED CHICKEN CAESAR WRAP OR FALAFEL WRAP\*  
15<sup>99</sup> Per Person

## Salads

CAESAR, GARDEN OR GREEK  
4<sup>99</sup> Per Person

## Combo

FULL SANDWICH + SALAD COMBO  
19<sup>99</sup> Per Person

## Add-Ons

+ A CHOCOLATE CHIP COOKIE!  
1<sup>49</sup> Per Person

+ A DRINK  
2<sup>49</sup> Per Person



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## BEVERAGE OPTIONS

We have many beverage options!

### Drink Tickets

We suggest you buy a Drink Ticket, or a few for each of your guests. They are \$12<sup>99</sup> each.

Your guests can enjoy any Beer (bottles, pints, tall boys), any 5 oz. glass of Wine and any High Ball (bar rail, mixed drinks).

### Spritzer Bar

We can set up a corner of the bar as a Spritzer Bar to include Aperol Spritz, Lemoncello Spritz, Hugo Spritz (elderflower liqueur) and a non-alcoholic Pom Passion Spritz. 1 drink ticket each.

### Non Alcoholic Beer Bar

1 drink ticket each.

**Beck's Non-Alcoholic** 330 mL | ABV 0.0%

**Budweiser Zero** 355 mL | ABV 0.0%

**Corona Cero** 330 mL | ABV 0.0%

**Partake Pale Ale** 355 mL | ABV 0.3%

**Peroni Nastro Azzuro** 330 mL | ABV 0.0%

**Guinness 0.0 Stout** 440 mL | ABV 0.05%

