

GROUP EVENTS



OUR VENUES

Duke of Cornwall

400 University Avenue
 Steps from St. Patrick Subway Station
 (416) 640-3853
 dukeofcornwall@rogers.com
 Our Planner: Leticia Costa

Duke of York

39 Prince Arthur Avenue
 Steps from St. George Subway Station
 (416) 964-2441
 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
	Patio	100	125
DUKE OF YORK	Full Restaurant	300	470
	Private Pub	90	120
	SEMI PRIVATE		
	Conservatory	40	40
	Prince Arthur	30	30
	Heated & Covered Patio	80	100
	Original Pub	60	70

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.

Duke of Cornwall Event Spaces

400 University Ave | (416) 640-3853





THE DUKES COCKTAIL PARTY BITES

By the dozen | **Minimum order 2 dozen**

Beef

- Beef Empanadas | 39.99
- Teriyaki Beef Satays | 39.99
- Mini Shepherd's Pie | 39.99
- Sausage Rolls | 29.99
- Mini Cheeseburgers* | 54.99

Chicken

- Chicken Bites* | 39.99
- Crispy Chicken Sliders | 54.99
- Spicy Chicken Quesadilla
- Trumpets | 39.99
- Marinated Chicken Satays | 39.99

Fish and Seafood

- Coconut Shrimp | 49.99
- Crispy Calamari | 49.99
- Grilled Shrimp Satays* | 49.99
- Smoked Salmon Blini | 49.99

Vegetarian

- Arancini with Marinara | 29.99
- Bruschetta Toast with Ricotta | 39.99
- Crispy Mac 'N' Cheese Bites | 39.99
- Hummus Toast (VG) | 29.99
- Vegetable Spring Rolls* (VG) | 29.99
- Veggie Gyoza Dumplings (VG) | 39.99

*Guest favourites

VG vegan

Foods are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. Not all ingredients are listed. Please inform us of any allergies or dietary requirements. Menus & pricing are subject to seasonal changes. Prices exclude tax & gratuity.



PLATTERS

Nacho Party

Small: 59.99
Medium: 119.99
Large: 179.99

Fresh Fruit

Small: 69.99
Medium: 139.99
Large: 209.99

Chicken Wings

Small: 74.99
Medium: 149.99
Large: 224.99

Crudité

Small: 34.99
Medium: 69.99
Large: 99.99

Mini Fish & Chips

Small: 49.99
Medium: 99.99
Large: 149.99

Crispy Fish Tacos

Small: 69.99
Medium: 139.99
Large: 209.99

Sweet Endings

Small: 34.99
Medium: 69.99
Large: 99.99



VG vegan

Foods are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. Not all ingredients are listed. Please inform us of any allergies or dietary requirements. Menus & pricing are subject to seasonal changes. Prices exclude tax & gratuity.



DIPS & FLATBREADS

Dips

Kettle Chips & Dip — 29.99 / 59.99 / 89.99

Trio of Dips — 49.99 / 99.99 / 149.99

Flatbread Pizzas

(Allow 1 per 3–4 guests)

Margherita — 19.99

Pepperoni — 19.99

Vegetarian — 19.99

VG vegan

Foods are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.
Not all ingredients are listed. Please inform us of any allergies or dietary requirements. Menus & pricing are subject to seasonal changes. Prices exclude tax & gratuity.



COMPLETE MENUS

The Westminster

2 Courses: 29.99 | 3 Courses: 39.99

Starters

Daily Soup
Garden Salad

Mains

Banquet Burger
Fish & Chips
Mushroom Rigatoni (V)

Desserts

Chocolate Brownie with Vanilla Ice Cream and
Chocolate Sauce
Baked Apple Tart

The Chelsea

2 Courses: 39.99 | 3 Courses: 49.99

Starters

Caesar Salad
Coconut Shrimp
Mac 'N' Cheese Bites

Mains

Butternut Squash Ravioli (V)
Chicken Curry
Grilled Salmon
Steak Frites

Desserts

Sticky Toffee Pudding
Bailey's Cheesecake

Let us know if we can help you choose a customized menu for your group. It would be our pleasure.

VG vegan

Foods are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. Not all ingredients are listed. Please inform us of any allergies or dietary requirements. Menus & pricing are subject to seasonal changes. Prices exclude tax & gratuity.

BOXED LUNCHES

Starting at \$15.99 per person

Sandwiches

Turkey Club
Chicken Caesar Wrap
Falafel Wrap

Salads

Caesar
Garden
Greek

Combo

Sandwich + Salad — 19.99

Add-Ons

Cookie — 1.49
Drink — 2.49



BEVERAGE

Drink Tickets

\$12.99 each

Includes:

Beer (bottle, pint, tall boy)

5 oz wine

Highball

Spritzer Bar

\$12.99 each

Includes:

Aperol Spritz

Limoncello Spritz

Hugo Spritz

Pom Passion (non-alcoholic)

VG vegan

Foods are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. Not all ingredients are listed. Please inform us of any allergies or dietary requirements. Menus & pricing are subject to seasonal changes. Prices exclude tax & gratuity.