The Academy of Spherical Arts

# WELCOME

Considered by many as Canada's finest cue sports facility, the Academy features fifteen magnificent antique billiard tables. Built in 1890, the post and beam construction is a warm reminder of a bye-gone era. The club's high ceilings, art filled walls and eclectic furniture groupings create a feeling of casual elegance.

The Academy's 20,000 square feet are divided between four beautiful spaces, each with their own distinct ambience. Rooms are available individually or in combination to suit groups of 20 to 500 guests.

If you can think of an event, we've probably done it. Since 1991, the Academy of Spherical Arts has hosted over 3000 special events ranging from large corporate functions to intimate family affairs.

We take pride in our excellent service, fine cuisine and exceptional attention to detail. From the initial meeting through to the event follow up, our experienced coordinators will ensure that all your event expectations are met and exceeded.

Within this package, you will find the information needed to assist you in the planning process. Should you have any questions, please do not hesitate to contact one of our coordinators at 416-532-2782.

The Academy of Spherical Arts

## ENTERTAINMENT IDEAS:

The Academy prides itself on being able to customize all of your event requirements. We have several in -house services unique to the Academy, which not only add value to any event but ensure your experience at the Academy is a memorable one. Listed below are just a few of the services offered at the Academy.

**POOL PRO:** Jim Wych, our in-house Pool Pro, has been a world ranked player for over 15 years, and is a former Canadian Champion. Jim is on Canada's World Cup Snooker Team as well as being an international TV commentator on the sport. For your guests, Jim will perform his famous trick shots and can arrange a pool tournament. His fee for a minimum 3 hour booking is $600.00.

**CIGAR ROLLER:** A native Cuban woman will hand roll Cuban cigars in the age-old tradition. The cost is $195.00 for the evening, and any cigars provided to your guests are $15.00 each.

**SCOTCH TASTING:** As a wonderful accompaniment to our cigar roller, your guests can sample some of the worlds finest single malt Scotch whiskey. Our knowledgeable staff can also provide insight into the history and process of making Scotch. The cost starts at $7.00 per shot. * Taxes and gratuity will apply.

We can also arrange for a beer, champagne or wine tasting. We would be happy to provide you with a detailed beverage list.

**LIVE JAZZ:** The Academy can book professional jazz musicians to lend a hip, classy feel to your function. Prices for musicians vary according to number of artists and length of performance.

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**STROLLING VIOLINIST:** We can arrange to have a professional violinist stroll amongst your guests to lend an elegant and sophisticated air to your event. Our violinist costs $125.00 per hour with a 2 -hour minimum.

**DJ:** The Academy's preferred DJ's can be reserved to provide background music throughout the evening as well as dance music should you require something more up tempo. Our DJ's fee starts at $750.00 for a 6- hour call. Please speak with your coordinator for a quote. Prices vary depending on length of call time.

**TAROT CARD READER:** This is a unique and whimsical addition to events of all sizes. Fees begin at $125.00 per hour with a 2-hour minimum. We can also provide you with hand writing analyses, palm reading, and face reading among others.

**VODKA LUGE:** Great for corporate events! An ice sculpture that can have your company name or logo carved into it. The vodka is poured into the top of the luge, and then comes out chilled at the bottom as your favourite drink! The cost for the luge begins at $375 plus consumption. For a more dramatic impact, we can provide you with a full ice bar or hors d'oeuvre chiller. Both add impact and drama to your event. Please ask your coordinator for a quote.

**CASINO TABLES:** We can arrange an evening of gambling complete with funny money and dealers. A wonderful ice- breaker for your guests! We can assist you with ideas for fun prizes to hand out at the end of the evening. Prices begin at $260.00. Please speak with your coordinator for a quote.

Please note a $100.00 entertainment surcharge fee will apply to any outside entertainment. Above prices are subject to change.

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# EXCLUSIVE ROOM RENTAL RATES

## The Samuel May Room

(Minimum Capacity, 60 People. Maximum Capacity, 200 People)

| | |
|---|---|
| Sunday | $1100.00 |
| Monday | $1300.00 |
| Tuesday | $1400.00 |
| Wednesday | $1500.00 |
| Thursday | $1600.00 |
| Friday/Saturday | $1700.00 |

## The Brunswick Room

(Minimum Capacity, 45 People. Maximum Capacity, 130 People)

| | |
|---|---|
| Sunday | $1000.00 |
| Monday | $1150.00 |
| Tuesday | $1250.00 |
| Wednesday | $1350.00 |
| Thursday | $1450.00 |
| Friday/Saturday | $1600.00 |

## The Chenier Room

(Minimum Capacity, 20 People. Maximum Capacity, 60 People)

| | |
|---|---|
| Sunday thru Tuesday | $ 725.00 |
| Wednesday thru Thursday | $ 750.00 |
| Friday/Saturday | $ 825.00 |

## La Belle Époque

(Minimum Capacity, 40 People. Maximum Capacity, 120 people)*

| | |
|---|---|
| Sunday thru Tuesday | $ 800.00 |
| Wednesday/Thursday | $ 900.00 |
| Friday/Saturday | $1200.00 |

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## PLEASE NOTE:

All catering will be based on the minimum guest capacity for each room. Maximum capacities reflect stand-up cocktail reception style.

Room rental rates reflect the exclusive use of the room up to an eight-hour time period. An hourly rate will apply for every hour thereafter.

The following is included in the cost of the room rates:

- Service staff including bartenders and managers
- Antique tables, chairs, white linens, stemware, and silver flatware
- Unlimited use of our antique billiard tables
- Access to the Academy's background music system

During the peak months of November and December, a 15% increase will apply to all room rental rates.

A 15% discount will apply for the months of July and August.

All prices listed above are subject to GST. Prices are subject to change

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# BAR OPTIONS

One of North America's largest selections of scotch, whiskies, cognacs, ports and other eau de vie can be found at the Academy. We feature the most comprehensive selection of spirits in North America. An organized tasting conducted by our knowledgeable staff can introduce you to the joys of these fine libations.

The bar is based on consumption the evening of your event. There are several options you can select from when deciding on your bar arrangements. We have outlined each option below as well as our basic price list.

## CASH BAR

The bar will be cash for the evening and your guests will be responsible for paying for their own beverages throughout the event.

## HOST BAR

There are several ways to set up a host bar. If you decide to have a full open bar, your guests will be able to enjoy all of our fine libations without any price restrictions. All beverages will be rung in on one tab and settled by the client at the end of the evening.

You can also set up a partial host bar, where you decide on which items you would like to offer your guests for the evening. You can also place a price restriction, or a cap, on the bar, which allows you to offer your guests all beverages within a specific price range.

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## TICKETS

The last option is to use tickets. The Academy can provide you with drink tickets to distribute to your guests to use for the evening. These tickets have no monetary value however you can predetermine which beverages you would like the tickets to be valid for. You also decide how many tickets you would like to distribute per guest. Once the tickets have been used, it then becomes a cash bar.

## PRICES

Domestic Beer $4.65; Premium Domestic Beer $5.50; Imported Beer $6.00 and up; Wine $5.00; Mixed Drinks $5.00; Premium Mixed Drinks $6.00-$12.00; Soft Drinks $2.25; Juice $3.00.

We would be happy to provide you with a detailed list of beverages.

## PUNCH

| | |
|---|---|
| Non - Alcoholic Punch - | $60.00 (serves approx. 35 guests) |
| Alcoholic Punch - | $120.00(serves approx. 35 guests) |

Please note all taxes and gratuity are additional. Prices are subject to change.

The Academy is a fully licensed establishment and must abide by all Federal, Provincial and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by the Academy.

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# HORS D'OEURVES

## CRUDITES
assortment of freshly cut vegetables served with dips $80.00 per platter
(serves 30 – 40 people)

## SEASONAL FRUIT
a selection of fresh fruit with a honey yogurt dip $100.00 per platter
(serves 30 – 40 people)

## CHEESE PLATTER
imported and domestic cheeses with grapes and assorted crackers
(serves 30 – 40 people) $160.00 per platter

## RAVIERS
assortment of deluxe mixed nuts, pretzels and dried
vegetables $15.00 per ravier

## MEDITERRANEAN PLATTER $6.00 per person
(minimum order for 20 people required)
greek flatbread served with baba ghanoush, hummus
and roasted red pepper dip

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# HORS D'OEURVES

## COLD

peking duck crepes
phyllo tulips stuffed with grapes goats cheese and truffles
smoked salmon with apple fennel and horseradish cream
smoked chicken in mini pita
cucumber wedges with shrimp and tomato salsa
lobster crepe purses
thai chicken salad on wonton tulips
mini red skin potatoes with sour cream

## HOT

togarashi spiced beef skewered on sugar cane
chorizo sausage in a half moon pastry
crabmeat croquettes
fried peking duck bundles
thai style meatballs
duck spring rolls (cocktail size)
vegetable spring rolls (cocktail size)
vegetable samosa with yogurt and mint sauce

$27.00 per dozen
*(minimum order of two dozen required)*

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## INTERACTIVE STATIONS

### Cocktail stations

a presentation of jumbo shrimp on ice with lemons and cocktail sauce
$2.50 per piece

canadian smoked salmon, with capers, sliced red onions, lemons and dark rye
$10.00 per person

bruschetta, roman style with crisp ciabatta bread $5.00 per person

sushi, selections with pickled ginger, wasabi and soya sauce $3.50 per piece

canadian wheel of brie baked and topped with fennel and walnuts $200.00 per wheel

### PASTA STATION

$18.00 per person (chef included)

penne, fusilli, and fettuccini pasta's served with choices of wild mushroom, tomato mediterranean, basil cream sauces and varied condiments

### STIR FRY STATION

$20.00 per person (chef included)

stir fried vegetables, with choices of chicken, beef, or shrimp in a teriyaki or spicy shanghai sauce served with jasmine scented rice

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## CHEFS CARVING STATIONS

beef tenderloin oven roasted served with fine peppercorn brandy sauce and crusty bread $300.00 (serves 15)

seafood wellington baked until golden with a sweet curry sauce $200.00 (serves 20)

salmon baked whole with a dill cream sauce $300.00 (serves 25)

hip of alberta beef, oven roasted with grain mustard, horseradish and balsamic jus served with crusty buns $1000.00(serves 100)

roasted new york stiploin with grain mustard sauce, horseradish and onion buns $310.00 (serves 20)

## MASHED POTATO STATION

$14.00 per person (chef included)
(based on a minimum of 40 people)

choices include yukon gold with garlic, mini reds with ginger wasabi, sweet potatoes with roasted walnuts, plain mashed potatoes, served in martini glasses with your choice of honey mustard sauce, horseradish gravy, cheddar cheese, roasted red peppers, caramelized onions and sour cream

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# BUFFET MENU ONE

caesar salad with crisp leaves of romaine, herb croutons, parmesan cheese and our own caesar dressing

thai cabbage salad with red kidney beans, peppers, mandarin oranges in a spicy sweet soya vinaigrette

blackened catfish with fresh tomato salsa and lime mango sauce

hand rolled pasta stuffed with ricotta and spinach topped with a tomato basil sauce and mozzarella cheese

beef bourguignon with pearl onions, bacon and button mushrooms enhanced with red wine

buttered french green beans

roasted mini red potatoes

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$44.00 per person
(based on a minimum of 20 people)

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# BUFFET MENU TWO

mesclun of baby greens with raspberry vinaigrette

tomato and bocconcini with fresh basil and extra virgin olive oil and a balsamic glaze

oriental salad of grated carrots, bean sprouts and pineapple served with a ginger wasabi dressing

baked chicken breast with orange glaze sauce

skillet seared salmon with b.c. baby shrimp, fresh dill and lemon butter

fusilli in a tomato, frangelico cream sauce served with grilled bourbon chicken, peppers, snow peas and zucchini

batons of maple carrots, french green beans and paprika roasted parisian potatoes

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$48.00 per person
(based on a minimum of 20 people)

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## BUFFET MENU THREE

curried couscous salad with raisins, green peas and coriander in a curry and ginger vinaigrette

new brunswick mini red potato salad with roasted red peppers and wasabi dressing

salsa bean salad with red kidney beans, black beans, corn, tomatoes and green onions

roasted cornish game hens stuffed with wild rice served with sweet roasted peaches and port sauce

grilled swordfish with a sweet watermelon salsa

pepper roasted new york striploin with a horseradish cabernet sauvignon sauce

medley of seasonal fresh vegetables

herbed paprika roasted potatoes

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$54.00 per person
(based on a minimum of 20 people)

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# BUFFET MENU FOUR

caesar salad with crisp leaves of romaine, herb croutons, parmesan cheese and our own caesar dressing

cookstown mesclun of baby greens with raspberry vinaigrette

shrimp salad with julienne of carrots, peppers, and onions in a spicy sweet dressing

grilled beef tenderloin served with button mushrooms and pearl onions in a sherry sauce of diced tomato and tarragon

baked chicken breast served with a tequila mandarin glaze

seared trout fillets with a white wine, capers and lemon butter sauce

cannelloni stuffed with ricotta and spinach in a fresh basil garlic sauce topped with mozzarella cheese

medley of seasonal fresh vegetables

pilaf of eight-grain rice

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$62.00 per person
(based on a minimum of 20 people)

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# TABLE SERVICE

prices include a selection of an appetizer, pasta, fish or meat and dessert

## salads or soups – please select one

caesar salad with crisp romaine herb croutons, parmesan cheese and our own caesar dressing

mesclun greens, tomato, cucumber with a raspberry vinaigrette

curried butternut squash soup with crème fraiche

gin and fresh tomato soup with mushrooms

wild mushroom and roasted garlic soup

## pasta's – please select one

hand rolled pasta stuffed with ricotta and spinach served with a tomato basil sauce

penne in a tomato cream sauce with vodka flamed bacon

## fish – please select one

| | |
|---|---|
| baked european sea bass with an apple tomato tarragon cream sauce | 75 |
| skillet seared east coast salmon with thai sweet chili and coriander sauce | 58 |
| grilled swordfish with a lime, tequila and watermelon salsa | 72 |

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## TABLE SERVICE CONTINUED

### meat – please select one

pan seared breast of chicken with a cream cheese, herb and crab stuffing in a white wine cream sauce 60

roasted supreme of chicken with ginger hoisin sauce and deep fried leeks 59

roasted prime rib of beef with a red wine reduction and horseradish sauce 68

grilled beef tenderloin with a shasseur sauce of diced tomatoes, mushrooms and tarragon 79

### all meals include:

duchess potatoes, red pepper stuffed with carrots, yellow petti pan and asparagus

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

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# PLATED SERVICE

Prices include a selection of a salad, soup or pasta, an entrée and dessert

## salads – please select one

halved heart of romaine lightly covered with our own creamy garlic dressing, sprinkled with asiago cheese accompanied by grilled calabrase bread

seasonal greens salad with asigo cheese and fresh citrus dressing

antipasto of marinated octopus, melon, prosciutto, pesto bocconcini, roasted peppers and olives

## pasta's or soups – please select one

carrot ginger soup with crème fraîche

tomato lobster bisque

cannelloni stuffed with ricotta and spinach

tortellini stuffed with mushroom in a basil cream sauce

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## PLATED SERVICE CONTINUED

### entrée's – please select one

| | |
|---|---|
| hazelnut crusted chicken breast with a honey pommery mustard sauce | 70 |
| chicken breast stuffed with crab and cheese in a brandy losbster cream sauce | 74 |
| grilled beef tenderloin with a brandy peppercorn sauce and coconut shrimp | 85 |
| new york striploin with onion marmalade and garlic shrimp | 84 |
| baked salmon with a thai red curry sauce and crispy noodles | 75 |
| grilled sword fish with essence of lobster and crab served with watermelon salsa | 81 |
| baked european sea bass with a tomato and fennel compote in a pernod sauce | 81 |
| sautéed provini veal with an oyster mushroom marsala sauce topped with mescapone cheese | 85 |

all meals include a medley of fresh ontario vegetables and your choice of:

paprika roasted parisian, red skin roasted herb, red skin garlic mashed, duchess of yams or pilaf of eight grain rice

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte
all prices are per person

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# LUNCH BUFFET ONE

## salads or soups – please select two

thai cabbage salad with red kidney beans, peppers, mandarin oranges in a spicy sweet soya vinaigrette

cherry tomatoes and bocconcini salad with an extra virgin olive oil, fresh basil, balsamic vinaigrette

caeser salad with crisp romaine, herb croutons, parmesan cheese and our own caesar dressing

curried couscous salad with chick peas, raisins, green peas, coriander in a curry ginger vinaigrette

carrot and ginger soup or minestrone soup or french onion soup or chilled melon curry soup or chilled carrot and orange soup

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# LUNCH BUFFET ONE CONTINUED

## entrée's – please select two

penne with smoked chicken, sun dried tomatoes, pinenuts, scallions in a rose tomato sauce

rigatoni in a tomato cream sauce with vodka flamed bacon

spaghetti with asparagus, black olives, capers and peppers tossed in garlic olive oil topped with crumbled goats cheese

vegetable stirfry with shanghai noodles in our own spicy sesame sauce

beef stirfry with vegetables in a teriyaki sauce

shrimp phad thai with tofu green onions, bean sprouts, coriander and peanuts in our own house sauce

cannelloni stuffed with spinach and cheese in a fresh tomato sauce

desserts – please select your choices from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte

$29.00 per person

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# LUNCH BUFFET TWO

## salad and soup – please select two

caesar salad with crisp romaine, herb croutons, parmesan cheese and our own caesar dressing

shrimp salad with julienne of carrots, peppers and onion in a sweet and spicy chili sauce

cherry tomatoes and boccocini salad with an extra virgin olive oil, fresh basil, balsamic vinaigrette

summer bean salad in a salsa dressing

mixed greens salad with a wild blueberry dressing

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# LUNCH BUFFET TWO CONTINUED

## entrée's – choice of two or three

two entrée's $35.00 per person
three entrée's $42.00 per person

sea bream fillets baked and served with watermelon salsa

atlantic salmon medallions with a sweet roasted pepper and basil sauce

beef tenderloin tips flambéed with brandy served in a green peppercorn sauce

penne primavera

thai red chicken curry prepared with coconut milk and thai basil

shrimp stir fry with shanghai noodles in our house sauce

sweet and sour chicken with pepper, onion and pineapple

all entrees include mixed vegetables, rice or potatoes, cheese platter with domestic and imported cheeses, fresh grapes and crackers

please select your choice of dessert from the detailed list following all menus
café au lait, cappuccino and espresso are available a' la carte
(based on a minimum of 20 people)

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# LUNCH BUFFET THREE

cheese platter with domestic and imported cheeses, fresh grapes and crackers

## soups and salads – please select one

carrot ginger soup
minestrone soup
mushroom soup
french onion soup
mixed greens salad with a blueberry dressing
caesar salad
greek salad

## entrée's – please select one

assorted specialty breads with a selection of cold cuts, tuna salad, salmon, salad and grilled vegetables

create your own flour tortilla wrap from a selection of grilled zucchini, roasted red peppers, grilled chicken, black forest ham, cheese, sautéed onions, guacamole and salsa

## dessert – please select one

key lime pie

fresh fruit salad

café au lait, cappuccino and espresso are available a' la carte

$25.00 per person

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# BREAK TIME

## CHOCOLATE

individual chocolate milk
freshly baked chocolate chip cookies
assortment of chocolate bars
fresh strawberries dipped in chocolate

$10.50 per person

## COOL

assortment of haagen dazs ice cream
fresh fruit
sherbet bars
peach ice tea

$10.00 per person

## HEALTHY

blended fresh fruit juices
fresh fruit brochettes
assorted fruit bran cookies
variety of herbal teas

$9.00 per person

café au lait, cappuccino and espresso are available a' la carte

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# BREAKFAST

## CONTINENTAL

assorted chilled fruit juices
sliced seasonal fresh fruit with a honey yogurt dip
fresh baked muffins, danishes and croissants
sweet preserves
freshly brewed coffee and assorted teas

$13.50 per person

## BUFFET

assorted chilled fruit juices
fresh baked muffins, danishes and croissants
sliced seasonal fresh fruit with a honey yogurt dip
bacon, scrambled eggs, homefried potatoes and baked tomatoes
sweet preserves
freshly brewed coffee and assorted teas

$19.00 per person

## PLATED BREAKFAST

fresh orange juice
eggs benedict with homefries
basket of warm fresh croissants
sweet preserves
freshly brewed coffee and assorted teas

$19.00 per person

café au lait, cappuccino and espresso are available a la carte

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# DESSERTS

the following selections our creative cakes unique to The Academy

caramel crunch cake
white & dark chocolate truffle royal
caramel apple cake
strawberry shortcake
strawberry mocha torte
strawberry chocolate mousse
rocky road cheesecake
raspberry almond apricot tart
raspberry cheesecake
pecan tart
peanut butter truffle
key lime tart
lemon mousse
milky way chocolate cake
mixed fruit cheese cake
mixed fruit tart
mixed fruit torte
nut buster
new york cheesecake
chocolate truffle
cookies and cream cheesecake
country apple tart
double lemon tart
dutch carmel apple cheesecake
grand marnier mousse
strawberry almond meringue
jamocha almond fudge
chocolate mousse bomb
chocolate hazelnut caramel tart
chocolate fudge cake
chocolate cheese cake
chocolate almond cheesecake
chocolate chip banana cake
cherry cheesecake
cappuccino cheesecake
carrot cheesecake
caramel latte cheesecake
brownie cheesecake
blueberry lemon buster
blueberry cheesecake
banana cake
irish cream cheesecake
hemp apple crumble

café au lait, cappuccino and espresso are available a la carte

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SPECIAL EVENT WINE LIST
Selections are required one week prior to event date to ensure availability.
RED WINE

| | |
|---|---|
| Canada | |
| Peller Estates “Heritage” Cabernet Franc | 27 |
| Peninsula Ridge Cabernet | 30 |
| Southbrook Cabernet / Merlot VQA | 32 |
| Hillebrand “Collectors Choice” Cabernet Sauvignon VQA | 34 |
| Trius Red Merritage VQA | 43 |
| Malivoire Old Vines Foch VQA | 47 |
| | |
| Australian | |
| Mount Oakden Shiraz | 35 |
| Wolf Blass Cabernet Sauvignon “Yellow Label” | 45 |
| De Bertoli “Windy Peak” Pinot Noir, | 47 |
| | |
| California | |
| Mondavi Woodbridge Zinfandel | 34 |
| Leaping Horse Merlot | 36 |
| Butterfield Station, Cabernet Sauvignon, | 40 |
| Ironstone Cabernet Franc, | 42 |
| McMannis Syrah | 46 |
| Wimbledon Cabernet Sauvignon “Rex Goliath” | 50 |
| Mondavi Coastal Cabernet Sauvignon | 54 |
| | |
| Chile | |
| Casablanca Casa Viva Merlot | 32 |
| Echeverria Cabernet Sauvignon | 33 |

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France

| | |
|---|---|
| Les Ocres Syrah | 30 |
| J. Vidal Fleury Cotes Ventoux | 33 |
| Cap Royal Rouge Merritage Bordeaux Superieur | 43 |
| Louis Latour Pinot Noir, Burgundy | 47 |

Italy

| | |
|---|---|
| Carpineto Chianti Castaldo | 37 |
| Fratelli Speri Valpolicella Classico | 38 |
| Tommasi Valpolicella | 40 |
| Salvalai Monile Ripasso | 45 |

## WHITE WINE

Canada

| | |
|---|---|
| Peller Estates “Heritage” Pinot Gris | 27 |
| Peninsula Ridge Chardonnay | 29 |
| Trius Riesling VQA | 32 |
| Southbrook Sauvignon Blanc VQA | 36 |
| Hillebrand “Collectors Choice” Chardonnay VQA | 38 |
| Malivoire Chardonnay VQA | 47 |

Australia

| | |
|---|---|
| Mount Oakden Semillon Chardonnay | 32 |
| De Bertoli “Willowglen” Chardonnay | 35 |
| Wolf Blass Chardonnay | 40 |

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California

| | |
|---|---|
| Mondavi Woodbridge Sauvignon Blanc | 32 |
| Leaping Horse Chardonnay | 35 |
| Butterfeild Station Chardonnay | 40 |
| Murphy-Goode, “Tin Roof” Sauvignon Blanc, | 47 |
| Wimbledon Chardonnay “Rex Goliath” | 49 |
| Mondavi “Private selection” Chardonnay, | 50 |

Chile

| | |
|---|---|
| Casablanca Casa Viva Chardonnay | 30 |
| Echeverria Sauvignon Blanc | 32 |

France

| | |
|---|---|
| Les Ocres Chardonnay | 30 |
| Domaine Paul Zinck Pinot Blanc | 37 |
| Cap Royal Blanc Merritage, Bordeaux | 43 |
| Louis Latour Chardonnay, Burgundy | 50 |

Italy

| | |
|---|---|
| Salvalai Pinot Grigio | 35 |
| Cabert Pinot Grigio | 38 |

All taxes and gratuity are additional. Prices are subject to change.

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# DIRECTIONS

**FROM DOWNTOWN:** Take King Street west to Atlantic Avenue (it's a hidden left turn under a train bridge just past Shaw Street). Turn left onto Atlantic Avenue & then again at your 1st left which is Hanna Avenue. We are on the right at 38 Hanna Avenue.

**HEADING WESTALONG THE GARDINER EXPRESSWAY:** Exit onto Jamieson heading northbound to King Street. Go east on King to Atlantic Avenue, which is 4 blocks east of Dufferin. Then go south (right) on Atlantic and then take your 1st left onto Hanna Avenue. We are on the right at 38 Hanna Avenue.

**COMING FROM THE EAST:** take the Dunn Exit heading north to King. Continue heading East along King until you reach Atlantic Avenue. Take your first left onto Hanna Avenue and we are on your right hand side at 38 Hanna Avenue.

**BY TTC:** Take the 504 King streetcar and get off at Atlantic Avenue. Walk up Atlantic & take your 1st left onto Hanna Avenue. We are on the right at 38 Hanna Avenue. There is a GO Train station at Exhibition. From here, exit onto Atlantic St. heading north to Hanna and then take a right onto Hanna.

You can also find directions and a map to The Academy of Spherical Arts on our website, www.sphericalarts.com

**PARKING OPTIONS:**
There is limited meter parking along Hanna Avenue. The meter parking is free after 6pm.

We would be happy to arrange parking, at a fee, for your function. Please let us know if you require this.