The Academy of Spherical Arts

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The Academy of Spherical Arts

WELCOME

Considered by many as Canada's finest cue sports facility, the Academy features fourteen magnificent antique billiard tables. Built in 1890, formerly the Brunswick Billiards Factory, 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 600 guests.

If you can think of an event, we've probably done it. Since 1991, the Academy of Spherical Arts has hosted over 4000 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.

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.

BEER TASTING: Imprint your event on all of your guests. The Academy offers a selection of up to 180 World Beers and an assortment of these specialty beers can be featured to your guests on one of our very popular beer stations. The fee for one of The Academy's staff to man the station for the evening is $120.00 and the beer will be based on consumption plus taxes and gratuities.

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 $390.00. Please speak with your coordinator for a quote.

CHAMPAGNE & CAVIAR TASTING: Caviar and Champagne tasting is mandatory for anyone who wants to live or at least eat like a King. The Academy's Executive Chef will offer your guests 3 mouth watering grades of caviar; Sevrug, Osetra and Beluga paired with the beautiful Perrier Jouet Brut "la Belle Époque." Caviar is best paired with bubbly – big eggs, tiny bubbles, it's like a match made in heaven! The full package starts at $200.00 per person (minimum 25 people) plus all applicable taxes and gratuities. To partake in this memorable experience or simply obtain a quote, please contact your coordinator.

CHOCOLATE FOUNTAIN: Make a lasting impression on your guests with a delicious chocolate fountain. The cost for a 3-hour period is $485.00 plus all applicable taxes. This price includes the fountain, the milk chocolate and an attendant to assist your guests with the station. An assortment of fresh fruit will be an additional fee depending on your number of attendees. Please speak with your coordinator for a quote.

CIGAR ROLLER: Incorporate a learning experience into your special event. A Cuban cigar roller will hand roll cigars in the native Cuban tradition. The demonstration will show your guests the dedication, preparation, passion and skill that go into the creation of each individual cigar. The fee for the evening is $195.00 and any cigars provided to your guests are $15.00/each. To add another unique element to this service why not customize the cigar bands to boast your company's logo? For further information on this service please speak with your coordinator.

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 $800.00 for a 6- hour call. Please speak with your coordinator for a quote. Prices vary depending on length of call time.

LIVE JAZZ: Add a new beat to your next function. Whether you are hosting a corporate or social event, a jazz duo or trio will bring rhythm and class to your affair. Prices for musicians vary according to the number of artists and the length of performance. Our house trio plus vocalist can perform for 3 hours for only $780.00. Please speak with your coordinator to find out more.

MAGICIAN AND MIND READER: Ever wonder what it would be like to have your mind read? Or witness first hand demonstrations in the paranormal including telepathy, ESP and metal fork and mental bending in your own hand? Mysterion the Mind Reader is Toronto's foremost mentalist with a PhD in ESP. His rates start at $300.00 per hour with a minimum of a 1 hour booking.

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.

SCOTCH TASTING: As a wonderful accompaniment to your event, your guests can sample some of the world's finest single malt Scotch whiskey. The Academy boasts a selection of up to 120 single malt scotches offering a world of new tastes for your guests to experience. Our knowledgeable staff can also provide insight into the history and process of making Scotch. The fee for one of The Academy's staff to man the station for the evening is $120.00 and the scotches will be based on consumption starting at $7.00 per shot plus taxes and gratuities.

TAROT CARD READER: This is a unique and whimsical addition to events of all sizes. Fees begin at $150.00 per hour with a 2-hour minimum. We can also provide you with hand writing analyses, palm reading, and astrologers 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 $425 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.

WINE TASTING: Whether you wish to host a casual event or an elegant evening at The Academy, our professional sommelier, Jeremy Baker, can offer your guests the opportunity to sample some of the World's most significant wine regions. Jeremy will take your event to a higher level by offering your guests the opportunity to learn while they taste. This can be done formally when your guests sit down for their meal as a presentation, or set up as a station for your guests to visit and experience. The fee to have the sommelier on site is $600.00 and the wine will be based on consumption. This service can also be provided as a champagne tasting. Please speak with your coordinator to select the wine regions you wish to focus on and to obtain a quote.

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

EXCLUSIVE ROOM RENTAL RATES

The Samuel May Room

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

Sunday *	$1100.00
Monday	$1365.00
Tuesday	$1470.00
Wednesday	$1575.00
Thursday	$1760.00
Friday/Saturday	$1955.00

The Brunswick Room

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

Sunday *	$1000.00
Monday	$1210.00
Tuesday	$1315.00
Wednesday	$1420.00
Thursday	$1595.00
Friday/Saturday	$1840.00

The Chenier Room

(Minimum Capacity, 20 People. Maximum Capacity, 70 People)

Sunday *	$725.00
Monday - Tuesday	$765.00
Wednesday - Thursday	$825.00
Friday/Saturday	$950.00

La Belle Époque

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

Sunday *	$800.00
Monday - Tuesday	$840.00
Wednesday/Thursday	$990.00
Friday/Saturday	$1380.00

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 r oom 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.

* Please note that on Sunday's there is a minimum booking required that may be different than the regular room rental minimums. Please contact a coordinator to discuss your details.

*During July and August the Academy will be closed on Monday's. Minimum bookings required may be different than the regular room rental minimums during this time. Please contact a coordinator to discuss your details.

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.

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 $5.00; Premium Domestic Beer $5.50; Imported Beer $6.00 and up; Wine $5.50; Mixed Drinks $5.50; 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 is 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.

HORS D'OEURVES

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

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

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

HORS D'OEURVES

COLD

california roll (vegetarian)
crab meat salsa on cherry tomato
herb goat cheese crepe purse
lobster crepe purses
peking duck crepes
smoked salmon with apple fennel and horseradish cream
smoked trout with fresh herb friach

HOT

bacon and scallop skewered satay
crabmeat croquettes
grilled vegetarian pizza
mexican style beef enchilada
mushroom cap stuffed with spinach and cheese
skewered beef satay with a peanut sauce
skewered chicken satay with peanut sauce
thai style meatballs
vegetable spring rolls (cocktail size)
vegetable samosa with yogurt and mint sauce

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

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

MINIMUM OF 3 INTERACTIVE STATIONS REQUIRED:

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

SALAD STATION $6.00 per person

caesar salad and mixed greens, with choice of dressings and condiments; tomatoes, green onions, peppers, olives, cucumbers, croutons and red onions

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

COFFEE AND TEA STATION

$1.25 per person – minimum 40 people (numbers based on your final guarantee) includes regular and decaf coffee, regular and assorted herbal teas, cream, milk, sugar and sweetener

DESSERT STATION

the academy can customize this station to suit your needs. choose from items such as assorted cookies, tarts and squares; $18.00 per dozen (minimum order of 6 dozen), seasonal fruit platter that serves 30-40 people for $100, as well as an assortment of fresh cakes listed on our dessert list, each at a cost of $50.00. please contact your coordinator for more dessert ideas

INTERACTIVE CREPE STATION $10.00 per person

fresh crepes made to order by one of our chefs. the station will include an assortment of fresh fruit fillings and toppings

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BUFFET MENU ONE

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

marinated artichoke salad with tomatoes and bocconcini cheese with basil and balsamic glaze

chicken parmesania with fresh plum tomato sauce and cheese

spaghetti pasta with tomato olive oil and garlic

peppered red spring salmon with sweet roasted onion sauce

medley of fresh winter vegetables

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

$43.00/person
(based on a minimum of 20 people)

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BUFFET MENU TWO

assortment of winter greens with our homemade dressings

roasted mini potato salad with roasted red peppers and dill in a balsamic olive oil vinaigrette

artichoke and olive cannelloni with fresh plum tomato sauce and cheese

cumun crusted atlantic salmon with a curry coconut cream sauce and coriander

grilled pork chops with roasted apples and apricots from the academy orchards, and calvados sauce

medley of winter vegetables

pilaf of seven 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

$46.00/person
(based on a minimum of 20 people)

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BUFFET MENU THREE

biryani cous cous salad with raisins, mandarin oranges, apricots, peas, peppers, cucumber and cashew nuts

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

crab salad with pineapple, melon and cucumber with a light sour cream dressing

blackened trout filets with lime, ginger and honey glaze flamed with tequila

grilled new york steaks served with a coffee brandy cream sauce

penne pasta with smoked chicken, sun dried tomatoes and pinenuts in a tomato basil cream sauce

french green beans with chestnuts

cajun spiced corn

herb roasted mini potatoes

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

$49.00/person
(based on a minimum of 20 people)

BUFFET MENU FOUR

marinated artichoke salad with tomato, bocconcini cheese and balsamic glaze

maple butternut squash salad with chick peas, peppers and parsley in a herb vinaigrette

potato watercress salad with blue cheese dressing

honey roasted chicken breast served with a hazelnut glaze sauce

seared cod filets with parsley cream sauce and sweet baby shrimps

roasted garlic crusted pork loin sliced thin and served with pommery mustard sauce and caramelized apricots from the academy orchards

medley of winter ontario vegetables

herbed diced sweet potatoes

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

$56.00/person
(based on a minimum of 20 people)

BUFFET MENU FIVE

celery root and apple salad with toasted pecans in an apple cider cream vinaigrette

wheatberry salad assortment of grains with peppers, cucumber, raisins and apricots from the academy orchards in a sweet vinaigrette

roasted onion and caramelized garlic salad with watercress and balsamic glaze

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

seared bacon wrapped beef tenderloin served with a fig port wine sauce

tender veal scaloppini sautéed and served with ontario field mushrooms in a masala sauce

grilled swordfish with melon citrus salsa and coriander

french green beans with roasted chestnuts

cauliflower with a cheese sauce

herb roasted paprika potatoes

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

$63.00/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

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

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

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

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

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

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 natural cereal bars
variety of herbal teas

$9.00 per person

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

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

DESSERTS

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

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

Southbrook Cabernet / Merlot VQA	32
Peninsula Ridge Cabernet	40
Trius Red Merritage VQA	43
Malivoire Old Vines Foch VQA	47

Australian

Ocean Grove, Shiraz	35
Mount Oakden Shiraz	40
Wolf Blass Cabernet Sauvignon “Yellow Label”	45
De Bertoli “Windy Peak” Pinot Noir,	47

California

Leaping Horse Merlot	36
Butterfield Station, Cabernet Sauvignon,	40
Castle Rock, Pinot Noir,	40
Ironstone Cabernet Franc,	42
Wimbledon Cabernet Sauvignon “Rex Goliath”	45

Chile

Casablanca Casa Viva Merlot	32
Echeverria Cabernet Sauvignon	33

France

J. Vidal Fleury Cotes Ventoux, Rhone,	37
Chateau Peuy-Saincrit Bordeaux Superieur,	45
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

Trius Riesling VQA	32
Peninsula Ridge Chardonnay	33
Southbrook Sauvignon Blanc VQA	36
Malivoire Chardonnay VQA	47

Australia

Mount Oakden Semillon Chardonnay	32
Ocean Grove Chardonnay,	35
Wolf Blass Chardonnay	45

California

Castle Rock Sauvignon Blanc,	30
Leaping Horse Chardonnay	35
Butterfeild Station Chardonnay	40
Wimbledon Chardonnay “Rex Goliath”	45

Chile

Casablanca Casa Viva Chardonnay	30
Echeverria Sauvignon Blanc	32

France

Barre Freres, Muscadet Sur Lie, Loire,	33
Domaine Paul Zinck Pinot Blanc, Alsace,	37
Louis Latour Chardonnay, Burgundy,	50

Italy

Salvalai Pinot Grigio	35
Casale Machese Frascati,	39
Cabert Pinot Grigio	40

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

The Academy of Spherical Arts

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.

COMING FROM THE WEST (via Gardiner): 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.

Please note that if you are arriving at The Academy between the hours of 7:00 am and 9:00 am or 4:00 pm and 6:00 pm please note that it is illegal to turn left on Atlantic Avenue. Please proceed to the next street, Jefferson Avenue and turn left. You will then follow this to Liberty Street and turn left. You then have two options to either turn left on Atlantic Avenue and right on Hanna Avenue or go straight and turn left on Hanna and follow this to 38.

COMING FROM THE EAST (via Gardiner): 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.

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ CANADA

mixed baby greens, fresh cranberries, roasted maple walnuts with wild blueberry dressing

mixed winter bean salad with niagara sparkling ice wine vinaigrette

baked atlantic salmon with cranberry orange sauce

seared scaloppini of turkey with a white wine cream sauce, chestnuts and grapes

grilled canadian cowboy steak with a coastal touch of shrimp and garlic butter

scalloped potatoes

canadian squash baked with maple syrup

green beans with toasted almonds

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

$58.00 per person
(based on a minimum of 20 people)

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ INDIA

spinach salad served with fresh mint, mustard seeds and a yogurt dressing

red beet and natural yogurt salad

cucumber mint salad with rice wine vinegar

chicken korma cooked in a cashew curry sauce

tandoori baked shrimp and monkfish with lemon and tomato garnish

rogan josh: beef curry with a tomato, coconut milk base seasoned with coriander, turmeric, cumin and other spices

palak paneer curried spinach and cheese

vegetable dhal and chickpeas

eggplant and onions

saffron scented rice

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

$64.00 per person
(based on minimum of 20 people)

HOLIDAY BUFETS FROM AROUND THE WORLD ~ ITALY

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

artichoke, olive and tuna salad with an herb vinaigrette

baby spinach salad with pine nuts and raisins dressed with a lemon mustard vinaigrette

pan seared piccata of veal with prosciutto, tomato and mushrooms in a marsala jus

mixed seafood of scallops, mussels, calamari, clams and shrimp cooked in a white wine butter sauce

turkey lombardia style; stuffed with minced meat, sausage, parmesan, prunes, apples, bacon and a mix of herbs and spices

penne cooked aliolio with fresh tomato, garlic and basil

mediterranean style grilled vegetable

dessert – please select your choice 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 20people)

HOLIDAY BUFFETS FROM AROUND THE WORLD ~ ORIENTAL

thai mango salad with peppers, coriander, peanuts and sweet chilli sauce

mixed greens salad with bamboo shoots, baby corn, bean sprouts and mandarin oranges served with wasabi ginger dressing

peking duck with hoisin sauce

crisp tilapia topped with peppers, onions and pineapple in a sweet and sour sauce

thai red beef curry prepared with coconut milk, thai basil, bamboo shoots, tomatoes and potatoes

jasmin scented steamed rice

stir fried vegetables

dessert – please choose desserts from the selection listed after the holiday menus.
café au lait, cappuccino and espresso are available a' la carte

$51.00 per person
(based on a minimum of 20 people)

The Academy of Spherical Arts

HOLIDAY BUFFETS FROM AROUND THE WORLD – UNITED KINGDOM

holiday waldorf salad with apples celery, walnuts in a lemon mayonnaise dressing

winter green salad with tomato, cucumber, radish and thousand island dressing

pear, stilton and mixed green salad with a port dressing

traditional roast beef with a garlic herb crust and horseradish jus

lemon sole fillets stuffed with spinach served with white wine cream sauce

roasted turkey breast thinly sliced, served with turkey jus and chestnut cranberry stuffing
OR
roasted goose with apple currant stuffing
OR
roasted pheasant

roasted potatoes, green beans with bread crumbs and whipped carrots and parsnips

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

$56.00 per person with turkey
$63.00 per person with goose
$65.00 per person with pheasant
(all 3 options based on a minimum of 20 people)