



## Monthly Newsletter

Painting by Robert  
Amos



### Breakfast at the Club

Start your weekday over breakfast at the University Club **Monday to Friday** from 7:30 to 11:00 a.m..

#### Good Day Sunshine

Two eggs cooked any style with three rashers of maple smoked bacon or pork breakfast sausages, potato pancakes, toast, fruit cup and coffee

#### Pancakes by the Pond

Three buttermilk pancakes, with strawberry compote, blackberry compote or maple syrup, maple smoked bacon or pork sausage, fruit cup and coffee

#### The Continental Divide

Continental muffin, fruit yogurt, fruit cup and coffee

#### Wake Up to Waffles

Waffles with strawberry compote, blackberry compote, blackberry compote or maple syrup, fruit cup and coffee

\$7.95 plus HST

### A la Carte Power Boosters:

Two eggs any style  
Three rashers of bacon  
Two breakfast pork sausages  
Potato pancakes  
Fruit yogurt  
Three buttermilk pancakes with your choice of strawberry, blueberry  
or maple syrup  
Toasted multigrain, sourdough or rye, butter and jam

\$2.50 each plus HST

Apple, orange, cranberry or grapefruit juices for \$2.90 plus HST

For reservations, please telephone (250) 721-7935 or email  
[reservat@uvic.ca](mailto:reservat@uvic.ca).



## Chef's Prix Fixe Menu in the Camas Room

The Club's culinary team has created this tantalizing new Prix Fixe Menu in the Camas Room for only \$19.95 plus HST:

Crab Au Gratin  
Fire Roasted Sockeye Salmon with Basil Pesto  
Zesty Lemon Mousse

Please telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca) to make reservations.



## Celebrate Canada Week Specials

Enjoy your choice of these Canadian inspired dishes **July 3, 4, 5 and 6th** from 11:30 a.m. to 2:00 p.m.:

Roast Sirloin of Alberta Beef Red Pepper Jelly  
French Canadian Tourtiere with Fries and Poutine  
Baked Brie wrapped in Puff Pastry with Maple Syrup  
P.E.I. Steamed Mussels in Tarragon White Wine Broth  
\$14 plus HST

For reservations in the Main Dining Room, please telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca).



## Chair's Message

Dear Members,

There's always a lot happening at the Club and this month is no exception.

We have introduced a Take Out Service and members can pre-order meals for pick up at the Club, Monday to Friday from 9:00 a.m. to 11:00 a.m. for lunch and 8:30 a.m. to 5:30 p.m. for dinner.

The Take Out Menu is posted at the Club's website at <http://club.uvic.ca/takeout-form> and includes an array of soups, salads, burgers, sandwiches and wraps along with our renowned Dunsmuir crab cakes, mushroom ravioli and grilled steelhead salmon. Complete your order on line at the website address shown above and pick up your order at the office before 6 p.m..

The Club is serving breakfast weekdays from 7:30 to 11:00 a.m. with a la carte offerings or full breakfast meals including: two eggs cooked any style with three rashers of maple smoked bacon or pork breakfast sausages, potato pancakes, toast, fruit cup and coffee for \$7.95 plus HST.

We also have launched a comprehensive University Club website and I encourage you to take a look: <http://club.uvic.ca>. The new site features extensive information about member events, dining and menus, catering, membership as well as the Club's member newsletter.

The website also includes a Members' Only section that will house reports from Board Committees, the Society's Constitution and ByLaws, House Rules, a monthly Chair's Report and General Manager's Corner. This password protected area will be ready for use by early fall.

Contractors are starting exterior renovation work at the Club this week and there will be some disruption – we will do our utmost to minimize the impact and the results will be spectacular.

The Club held our Annual General Meeting last week and we are delighted to welcome Alison Ducharme, Ben McAllister and Marcus Milwright as new Board members. The following is the University Club's Board for the 2012/2013 year:

Richard Piskor, Chair  
Margaret Klatt, Vice Chair  
Murray Griffith, Treasurer  
Ben McAllister, Secretary  
David Leeming, Retiree Member  
Al Ferguson, Associate Member  
Jim Dunsdon, President's Appointee  
Joy Davis, Special Advisor  
Tom Smith, Special Advisor  
Faith Collins  
Janice Johnson  
Carolyn Crippen

Alison Ducharme  
Marcus Milwright

The Club also is running a host of dining events every week throughout the summer including a Pasta Buffet on the patio Wednesdays, Family Barbeques on Thursday and Friday nights and TGIF Barbeques over the lunch hour to wrap up the business week.

I look forward to seeing you on the deck!

Cheers,  
Richard



## Italia Wednesday's

We're offering a Pasta Salad Bar Buffet **every Wednesday** from 11:30 a.m. to 2 p.m., with a new menu of pasta items featured every week for \$14.95 plus HST. Reservations are recommended for seating in the Main Dining Room.

Please telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca) to book your table.

## TGIF Lunch Barbeques Every Week!

There's no better place to be on the last work day of the week than pond side at the University Club. We have the barbeque fired up at **lunch time every Friday** and we're serving your choice of Barbeque Ribs or Salmon or a Burger (including a vegetarian option) along with corn on the cob and a selection of salads, for \$14.95 plus HST.

Reservations are recommended. Telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca).



## Wednesday Night Pasta Buffets

Executive Chef Mark "Marko" Davie and Sous Chef Ray "Raymondo" Baxter present a deluxe pasta buffet with wine specials on the patio **every Wednesday night** from 5:00 to 7:00 p.m.

Here is the evening's buffet menu:

Medley of Greens with Creamy House Garlic Dressing  
Sautéed Garlic Button Mushrooms  
Penne Pasta with Basil Pesto Chicken and Olives  
Smoked Oyster and Roast Red Pepper Rigatoni  
Crispy Eggplant Parmesan with Grilled Asparagus  
Tortellini Clams and White Wine Sauce  
Asparagus and Goat Cheese Pasta Shells

Lasagna al Forno Marinara  
Roast Garlic Spinach Ravioli with Basil Tomato Sauce  
Ice Cream Cone

The price for adults is \$15.95 plus HST and \$9.95 plus HST for children 12 and under. Reservations are recommended and can be made by emailing [reservat@uvic.ca](mailto:reservat@uvic.ca) or by telephoning (250) 721-7935.

## Thursday & Friday Night Family BBQ'S

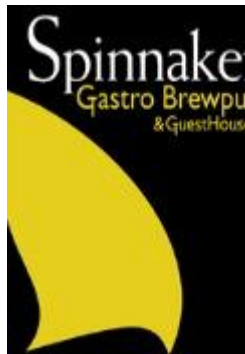
Bring the family out to the UClub's patio **Thursday and Friday nights** from 5:00 to 7:00 p.m. for barbeque and beverage specials. We're serving your choice of:

Chicken Breast, Grilled Pineapple, Banana and Sweet Chili  
or  
Pulled Pork, Avocado and Mango  
or  
Prime Rib Burger, Swiss Cheese, Pineapple and Bacon  
or  
Basa Fillet with Coconut Chili Sauce  
and  
Coconut Papaya Rice Salad  
Iceberg Lettuce  
Carrot and Raisin Salad  
Asian Slaw  
Tomatoes, Pickles, Relish and Aioli  
Mustards and Sauces  
Ice Cream Cone

\$15.95 plus HST for adults

\$9.95 plus HST for children 12 and under

For reservations, please telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca).



**The UClub's "Wonderful World  
of Beer" Club**

**Cheers! Proost! Santé!**

**Kampai! Salute! Gân Bêi!**

**Slainte! Prost! Salud! Skål!**

Stuck on a beer style? Can't find a beer that you really like? Seeking a good social networking atmosphere? Want to be educated while enjoying a nice cold beer?

If your answer is yes ... then please join us **Thursday, August 23rd**

when the University Club presents the “Wonderful World of Beer” Club “Cheers to Summer” featuring **Spinnakers Gastro Brewpub and Guesthouses**.

Beer club coordinator John Rowling will be introducing Paul Hadfield, owner of Spinnakers, as the guest speaker. When Paul opened Spinnakers in 1984 it was Canada’s first in-house brewpub. This establishment has been a prize winning pioneer on British Columbia’s beer scene ever since.

We’ll start with a toast to summer featuring **Spinnakers Kolsch**, a classic, clean, light German ale from the Cologne district, paired with a **salad medley consisting of smoked tuna, a variety of berries and Spinnakers IPA vinaigrette**.

Next we’ll sample **Nut Brown Ale**, a light bodied beer with a roasted malt flavour, paired with a **slow roasted Nut Brown BBQ pork and focaccia bread**.

This will be followed by **Hoptoria, a Northwest style IPA**, brewed this year to celebrate the 150th Anniversary of the founding of Victoria. Hoptoria will be compared with a cask-conditioned version of the same beer. Cask conditioning is a traditional British method of secondary fermentation of beer.

Paul will finish with **Lion’s Head Cascadia Dark Ale**, brewed with English Ale and roasted malts hopped with Pacific NW hops. This Ale will be paired with a **decadent dark chocolate truffle cheesecake with sour cherries**.

Festivities start at 5 p.m. on Thursday August 23rd. Five samplings of beer, exceptional food pairings, recipes, door prizes and “Hops of Fun” for only \$19.95 per person. We Live Great Beer!

To reserve, please call (250) 721-7935 or email us at [reservat@uvic.ca](mailto:reservat@uvic.ca).



## Summer Surf and Turf “Patio Lanterns” Dinner Dance with Queenie and the Groove Kings

Celebrate summer at the UClub’s Surf and Turf “Patio Lanterns” Dinner Dance. Mark your calendar for **Saturday, August 25th** and plan for a fantastic night dining on steak and lobster and other culinary delights:

Chilled Asparagus Soup with Crème Fraîche Truffle Oil  
Baby Spinach Leaves, Strawberry and Red Onion with Raspberry Vinaigrette  
Steak and Lobster with Béarnaise Sauce  
Oven Roasted Roma Tomatoes, Sautéed Mushrooms, Brazed Bok Coy  
Barley, Cous Cous, Quinoa Pilaff  
Hazelnut, Chocolate and Espresso Crème Brûlée  
Coffee Tea, Biscotti

\$39.95 plus HST

Dance the night away with Queenie and the Groove Kings, a fan favourite at Hermann's Jazz Club and other local establishments. Reserve today by telephoning (250) 721-7935 or emailing [reservat@uvic.ca](mailto:reservat@uvic.ca).

## University Club Open for Saturday Rentals

**Did You Know ...** The University Club is available for rentals during the day on Saturdays for meetings, breakfasts, luncheons, conferences, and retreats. Please telephone (250) 721-7935 or email [reservat@uvic.ca](mailto:reservat@uvic.ca) for more information.



### Hours

**Lunch**  
M - F: 11:30am -  
2pm

**Dinner**  
M - Sat: 5pm -  
8pm  
Reservations:  
721-7935 or  
[reservat@uvic.ca](mailto:reservat@uvic.ca)

**Bar / Lounge**  
M - F: 11:30am -  
10pm  
Sat: 5pm - 10pm

### Address

**The University Club of  
Victoria**  
University of Victoria  
PO Box 1700 Stn. CSC  
Victoria, B.C.

### Online

[club.uvic.ca](http://club.uvic.ca)

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email marketing

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