



The
UNIVERSITY CLUB
of Victoria

May 2013 Newsletter

WHAT'S HAPPENING IN YOUR CLUB

UPCOMING EVENTS

Mother's Day Brunch

May 12th, 2013

11:00am to 1:00pm

MENU

Juices, Pastries, Croissants, Cinnamon Buns, Asian Noodle Salad with Shrimp, Roasted Potato & Fennel, Wasabi-Ginger Coleslaw, Mixed Baby Greens, Caesar Salad, Greek Salad, Poached Salmon with Prawns, Shrimp and Mussels, Eggs Benedict, Pancakes with Strawberries and Cream, Crispy Smoked Maple Bacon, Pork Sausages, Carved Ham with Rosemary Maple Whiskey Sauce, Oregano Roasted Chicken Breast with Chipotle Cream, Seafood en Crouete, Beef & Onion Pie, Smoked Cheddar and Grilled Asparagus Quiche, Mushroom Ravioli in Tomato Cream, Wild Rice Pilaf, Red Pepper-Scallion Potato Hash

DESSERTS

Chocolate Fountain, Cheese Board, Strawberry Mousse, Amaretto Mousse Fresh Fruit, Crème Brulee, Assorted Gateaux
Coffee & Tea



**Come join us for brunch
on the most**

**important day
of the year!!**

Mother's Day

\$39.95 Adults

\$19.95 Children 12 &
Under

Under 5 Complimentary

Reservations:

250-721-7935

reservat@uvic.ca

CHAIR'S MESSAGE

Spring is now definitely here and I hope that you are enjoying the weather. One important sign of spring is that our patio is now open, so I hope that you come out and enjoy lunch by the pond. Every Wednesday is our International Buffet Lunch and Fridays are TGIF BBQ, so please come out for these lunch specials, served from 11:30 to 2:00.

May is a busy month at the Club, starting with our Mother's Day Brunch on Sunday, May 12. Make sure to reserve early for this very special brunch, serving from 11:00am. Family night is set for Saturday, May 25 with a buffet dinner at 5:30 and performances by Music Corner's Productions Aesop's Animals which start at 7:00. The following Thursday, May 30 is our Celebration of Wine and Food at 6:30, featuring Chaberton Estate Winery.

June special events include our Jazz Lobster Feast on Saturday, June 15, which features the UJam Young All Stars Jazz Band, and of course some fabulous lobster.



Our Annual General Meeting is scheduled for Wednesday, June 26, so make sure to watch for more details.

Our Whisky Club remains very active with our meetings set for May 1 and June 14. If you are interested in joining the Whisky Club, make sure to chat with Perry at the bar to see if there is room for any more members.

As always, I look forward to seeing you at our Club.

Cheers, Richard



CHEF'S MAY PRIX FIXE DINNER MENU

Camas Room \$19.95 May Prix Fixe Dinner Menu

Seared Rare Albacore Tuna Maple Rhubarb Vinaigrette
Four Mushroom Sirloin Steak
Chocolate Croissant Pudding

Hours: Monday to Saturday, 5:00pm to 8:00pm

International Buffet Lunches

Every Wednesday come to your club to enjoy different flavours from around the world. Served from 11:30-2:00pm for \$14.95 plus tax.

TGIF Luncheon BBQ

Join us on the Patio by the Pond every Friday. Your choice of BBQ Ribs, Salmon,, Lamb Burgers, Hamburgers or Veggie Burgers. All served with Corn on the Cob & a Variety of Salads. Served from 11:30-2:00pm and only \$15.95 plus tax

WEEKLY EVENTS

Reservations recommended for all events at the Club

Please call 250-721-7935 or email us at reservat@uvic.ca

UPCOMING EVENTS

FAMILY NIGHT



Featuring Music Corner's Productions

Saturday May 25th at 5:30pm

Music Corner

Music Corner introduces young children to orchestral instruments and Classical music through interactive musical storytelling. Founded in 2007, the group uses instrumental performance to highlight and support the characters and action of stories. This combination closes the gap between performers and audience, making the experience for children as interactive and tangible as possible.

As a quartet consisting of clarinet, violin, trombone, and percussion, Music Corner functions as a miniature orchestra, giving audiences an up-close experience of all four major orchestral instrument families. For thousands of young children every year, Music Corner has provided a first impression of Classical music as a powerful means of self-expression which they can access for the rest of their lives.

Aesop's Animals

Few works of literature have bridged more generation gaps than the clever fables of Aesop. This story includes favourites like The Hare and the Tortoise, The Fox and the Crow, and The Lion and the Mouse. For each one, Music Corner involves children directly in the story through games and riddles.

Music for Aesop's Animals was composed by David Clenman, sessional lecturer of theory, oral skills, and orchestration at the Uvic School of Music.

The Big Fable Greek Buffet

Tzatziki (Cucumber Yogurt Salad)

Greek Salad (Cucumber, Green Pepper, Tomato, Olives & Feta Cheese)

Orzo Pasta (Broccoli & Almond with Orzo Pasta)

Spanakopita (Spinach & Feta Baked in a Phyllo Pastry)

Dolmades (Rice Stuffed Grape Leaves in a Lemon Cream Sauce) Moussaka (Grilled Egg Plant & Spicy Meat in White Sauce)

Keftedes (Spicy & Regular Meat Balls)

Greek Chicken (Lemon & Oregano Roasted Chicken)

Lamb Souvlaki (Tender Lamb & Peppers Grilled on a Skewer) Kalofagas (Minted Arborio Rice Stuffed Peppers)

Baklava (Phyllo Pastry Filled With Walnuts & Honey)

Kourambiedes (Butter Cookies)

\$24.95 Adults plus taxes-\$11.95 Children 12 & Under

Under 5 Complimentary

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SPECIAL EVENTS

A Celebration of Wine & Food

Thursday May 30th

Domaine De Chaberton Estate Winery

Located on a 55 acre parcel of land, amongst the rolling hills of south Langley, British Columbia and just 45 minutes from Vancouver, B.C. ranked as the third largest estate winery in BC, they are the largest and oldest winery in the Fraser Valley. Their wines have won numerous awards in wine competitions held throughout Canada, the United States and Europe.

Reception - 6:30pm

Canoe Cove Cabernet Sauvignon/Merlot (0) BC VQA

This hand-crafted blend of "noble Bordeaux varietals" with 60% Cabernet Sauvignon and 40% Merlot is brimming with rich berry flavours, subtle nuances of anise, toasty oak and black pepper. Hints of plum and blackberry make this a perfectly balanced blend with a long lasting smooth finish.

Bacchus Dry (0) BC VQA

Back again after a years of absence from our wine shelves, the acclaimed Bacchus Dry. Sister wine to the Bacchus, made from grapes grown in our Langley Estate Vineyard and classified as a "100 Mile Vancouver Diet" wine. This white wine is crisp and dry with a distinctive fruity bouquet and a light spice finish. **Paired with Farmers House Pate with Rhubarb Chutney and Blueberry Garvlax.**

Appetizer – 7:00pm

Pinot Gris (0) BC VQA

Light citrus, pear and pineapple fruit flavours with just a hint of licorice and butterscotch on the nose. Lively, vibrant acidity leads to a crisp persistent finish. **Paired with Crepe filled with Crab, Scallop and Shrimp in a Creamy Herb Boursin Sauce**

Entrée

Syrah (0) VQA

Robust, dark and hearty. Laden with juicy black plum and currant flavours lengthens to dark chocolate and clove on the finish. Excellent aging potential. **Paired with Venison en crouete, Grilled Asparagus and Mousseline Potato**

Dessert

Siegerrebe (1) BC VQA

A floral nose with a delicate hint of honey is joined by light citrus notes and fresh, ripe orchard fruit flavours. On the palate clean, crisp finish make a great balance. Grapes for this outstanding medal winning wine were grown right here in our South Langley vineyard making it a true "Vancouver 100 Mile Diet" wine! **Paired with a Cheese and Chocolate Fondue Station**

The evening begins with a reception at 6:30pm followed by a gourmet three-course dinner at 7:00pm

\$50 + Tax per person for dinner & wine pairings

\$40 + Tax for dinner without wine.



Reservations recommended for all events at the Club

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SPECIAL EVENTS



The UClub Presents
June Jazz **Lobster** Feast 2013
Featuring
The UJAM Young All Stars Jazz Band
Saturday June 15th
6:30pm—Reception 7:00pm—Dinner

The UJAM Young All Stars project has been running for 8 years in Victoria, bringing together talented musicians from around the capital region for weekly rehearsals with local professional jazz musicians. Sponsored and operated by the U-JAM Society, students gain valuable experience in performing in a professional jazz ensemble, learning to express themselves through improvisation while holding down their part in the arrangement. Their repertoire ranges from Swing to Standards with a Jazz and Rock infusion showcasing their youthful enthusiasm for the music ... music lovers will have difficulty keeping their toes from tapping!

Lobster Feast

Baked Almond Cream Soup En Croûte

∞

Warm Orange Duck, Spinach & Kale Salad

Maple Cranberry & Walnut Dressing

∞

Fresh Charlotte Town Lobster with Drawn Butter

Seasonal Vegetables and Mushroom Risotto

Lobster Cream Sauce

∞

Blackcurrant Chocolate & Merlot Cheesecake

Red Chili Chantilly



\$49.95 Plus Tax

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SPECIAL EVENTS

BEATLEMANIA



Saturday July 20th, 2013

A West Coast Homage To The Beatles

Featuring The Sutcliffe's

All You Need Is Love and a little more information...

Coming Soon.

Guaranteed to be a ... Hard Day's Night!



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The
UNIVERSITY CLUB
of Victoria

CLUB HOURS OF OPERATION

PLEASE NOTE THE UNIVERSITY CLUB WILL BE CLOSED ON MAY 20TH FOR VICTORIA DAY

Camas Room Dining

Monday to Saturday
5:00pm-8:00pm

Bar/Lounge Hours

Monday to Friday
11:30am-10:00pm
Saturday
5:00pm-10:00pm

Lunch Service

Monday to Friday
11:30am-2:00pm

Office Hours

Monday to Friday
9:00am-5:00pm

Reservations

Phone: 250-721-7935

Email: reservat@uvic.ca

Website: [Click here](#)

Address

The University Club of Victoria
University of Victoria
PO Box 1700 Stn. CSC
Victoria, BC



Click [here](#) to connect with us on Facebook

Please note: Cancellation of reservations are much appreciated a minimum of 48 hours in advance of your dining or special event reservations.

“NAME YOUR CLUB NEWSLETTER CONTEST”

Send us over your ideas on a name for your Club’s Newsletter for a chance to win a dinner for 2 at Beatlemania on July 20th, 2013

Email us at reservat@uvic.ca Winner will be announced in our June Newsletter