St. Patrick’s Day Celebration

Saturday March 15th, 2014

The Jocelyn Pettit Band is Back!
Blazing NEW-TRAD Celtic Band

Please see page 4 of your UClub Connector for further details
WEEKLY EVENTS AT THE CLUB

International Buffet Lunches

Every Wednesday dine at your Club to enjoy different flavours from around the world.
Served from 11:30-2:00pm for $15.95 plus taxes

Prime Rib Saturdays

Every Saturday from 5:00-8:00pm we will be offering a three course Prime Rib Dinner.
Only $29.95 plus taxes

CHEF’S MARCH PRIX FIXE DINNER MENU

Camas Room Three Course Dinner $19.95

Shrimp Cocktail With Marie Rose Sauce
Chicken Kiev With Béarnaise Sauce
Creamy Rice & Raisin Pudding

Reservations recommended for all events at the Club
Please call 250-721-7935 or email us at reservat@uvic.ca
March is here and we look forward to the opening of buds and the magnificence that is spring in Victoria. As we remove some of those layers that have kept us from the chill, we venture out a bit more….well we have just the place to go – the Club (you knew I would say that!).

In a recent conversation at the Club, some members were talking about the wonderful things happening in our Whisky Club and one person asked me…what about wine?? We haven’t forgotten the wine connoisseurs ….read on…

What wonderful things are happening???

Are you going to wear green on St. Patrick’s Day? What a great day…when all of us are Irish and can talk of shamrocks and dream of finding the pot of gold at the end of the rainbow (where is that leprechaun!). Come celebrate with us at the Club on Saturday March 15th. Jocelyn Pettit is back to entertain and my toes are already beginning to tap in anticipation.

The Club is pleased to welcome back artsREACH who are holding the Colour Your Palate event on April 15th. This event has local chefs competing for the “Best Tasting” and “Most Colourful” bites and even includes a chance for a door prize. This event is a fundraiser for the organization. Note…the 2013 event (at the Club) was a sellout….I have purchased my tickets – to get yours check out the Colour Your Palate website.

For those wine tasters out there…a Celebration of Wine and Food is happening on April 26th featuring the very local de Vine Vineyards. They have a lovely location not far away on the Saanich Peninsula.

Do you find Fridays a HARD DAY? TGIF you say! Well, don’t despair…starting in April – we have a place for you to go and unwind at the end of the day. Beginning in April, the Club is launching “The Hard Day’s Night Club” every Friday night. Watch for more details in the newsletter!

Remember, don’t wait for a special Event to stop by….

Pizza, Pasta & Beer Specials on Fridays
Prime Rib Special on Saturdays

Check out The Weekly Events page and the remainder of this newsletter for more details on these and other events. Time to sign off again but before I go…

*****Event*****
St. Patrick’s Day!
Saturday, March 15th
Reception 5:30Dinner  6:30 pm
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Till next time…see you at the Club!
Margaret
St. Patrick’s Day Celebration
Saturday March 15th, 2014
Reception 5:30- Dinner 6:30

The Jocelyn Pettit Band is Back!

Jocelyn Pettit ~ Blazing NEW-TRAD Celtic

With grace and passion, vibrant fiddler, step dancer, singer, and composer Jocelyn Pettit has ignited stages across Canada, the U.S., Scotland, France, and Malaysia with her dynamic and expressive style of Celtic music and dance. She has appeared on national television and radio, received multiple award nominations, and performed with Irish super group, The Chieftains. Joined by her fine band (Siew Wan Khoo, on piano and fiddle; Joel Pettit, on bodhrán; and Bob Collins, on guitar), this promises to be an upbeat and joyous evening of music, song, and dance.

"A top-notch musician, and major emerging talent." - Europe’s Folk World Magazine

Featuring Beer Samples from

Celtic Buffet

Irish Potato & Cabbage Soup  Irish Lamb Stew Herb Dumpling  Swedes, Parsnip & Turnip
Soda & Potato Bread  Guinness Steak & Mushroom Pie  Pea & Pearl Onion
Tomato & Watercress  Salmon & Scallop Pie  Rhubarb Bread & Butter Pudding
Pea & Shrimp Salad  Carved Mead Baked Ham  Bailey Irish Coffee Mousse
Garden Greens  Red Cabbage & Apple  Shamrock Mint Green Mousse
Cabbage & Apple Cider Slaw  Colcannon [Potato & Kale]  Guinness & Walnut Chocolate Cake

$29.95 Plus tax

Reservations recommended for all events at the Club

Please call 250-721-7935 or email us at reservat@uvic.ca
First there was the Whisky Club, then the Beer Club, then the Wine Club

Now Presenting

The Hard Day’s Night Club

Every Friday Night - Starting April 4th, 2014

Main Dining Room is open 5:30pm - 11:00pm

Entertainment from 7:30pm - 10:30pm

Themed Buffet Specials $16.95 + Tax

A special pub menu will also be available

No Cover Charge

Please see next page for entertainment features

Reservations recommended for all events at the Club

Please call 250-721-7935 or email us at reservat@uvic.ca
The Hard Day’s Night Club  
Entertainment Calendar  

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<thead>
<tr>
<th>Date</th>
<th>Entertainment</th>
<th>Themed Buffets</th>
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<td>April 4th</td>
<td>The Sutcliffes-Beatles Tribute Band</td>
<td>British Night</td>
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<td>April 11th</td>
<td>Slim Sandy &amp; the Hillbilly Boppers</td>
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<td>April 25th</td>
<td>The Moonshiners Band-Bluegrass/Folk</td>
<td>Louisiana Night</td>
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West Coast Homage  
To The Beatles  
Featuring The Sutcliffes

SLIM SANDY & THE HILLBILLY BOPPERS.  
They love to strum their guitars, blow the harp and stomp the beat! They play a combination of Slim Sandy’s own compositions and rockabilly or country blues songs from the late 40’s and early 50’s.

THE MOONSHINERS Known for their powerful three part harmonies, danceable grooves and wild instrumental excursions. The Moonshiners are an Urban West Coast take on Bluegrass, Folk, Early Country and Blues.  
Based in Victoria, BC the band is comprised of some of Vancouver Islands best acoustic musicians: Tad Ruszel (Guitar, vocals), Chris Herbst (Dobro, vocals), and a rotating cast of some of Victoria’s finest bluegrass players.
7th Annual Colour Your Palate

The University Club is happy to welcome back “Colour Your Palate”

Tuesday April 15th, 2014 5:30pm-8:00pm

The secret ingredient is…purple! Victoria’s version of the Iron Chef with a twist is the annual signature fundraising event for the artsREACH program, pitting local chefs against one another to create the “Best Tasting” and “Most Colourful” canapés using randomly selected hues. This year’s colours include yellow, blue, red, purple, orange, green and black.

At the event, professional judges blind-taste and vote for winners in two categories: “Best Tasting Creation” and “Most Colourful Creation”. Guests at the event receive a complimentary glass of wine or beer, visit each chef’s station and sample each creation. They can also vote for their favourite canapé as part of the “People’s Choice” award, bid in the Silent Auction and win a fabulous door prize!

For details on this year’s event plus information on past events, check out the Colour Your Palate website! Tickets are $60 in advance and $65 at the door. Tickets can be purchased online through their website.

Event sponsors: University Club, Event Service Production, Island Blue Print Co. Ltd., CTV News, CFAX 1070, 107.3 KOOL FM

Member’s wishing to purchase tickets can go to the website. Click here. Tickets can also be purchased by phoning 778-678-6282.

PLEASE NOTE THE UNIVERSITY CLUB IS UNABLE TO TAKE RESERVATIONS FOR THIS EVENT
A Celebration of Wine & Food
Saturday April 26th
5:30 Reception-6:30 Dinner
$40.00 Without Wine Pairings
$50.00 With Wine pairing

2011 Roussanne
Only a few acres of this distinctive Rhone white are planted in all of Canada. Our Roussanne from the heart of the Black Sage Bench balances rich fruit and bright acidity, which gives the wine great aging potential.

2011 Merlot
Okanagan Falls gave us this cool-climate gem: spice laden plum, wisps of wood smoke and espresso aromas lead to a smooth and mellow mouthful of juicy berry fruit; plummy notes and ripe black cherry.

2012 Epiphany
Each year at de Vine we produce a fortified dessert wine using different fruit. Our 2012 Epiphany is a cofermentation of Pinot Noir and Blackberries from the Saanich Peninsula which has been fortified with clear spirits. Done in a dry style, this wine is concentrated with lots of rich dark fruit flavours. Excellent on its own, it brings cocktails to life as it opens up nicely with classic rich blackberry flavour.

2012 Riesling
This small lot Riesling produced from Black Sage Bench fruit is Stainless Steel fermented and aged dry. Intriguing aromas of fusil and lime on the nose with just a hint of ripe banana. Stone fruit is prominent in this elegantly robust wine with notes of spice and green tea. A steely finish which is extended by ripe, mineral driven acidity.

The menu will be featured in our mid March Connector
Reservations recommended for all events at the Club
Please call 250-721-7935 or email us at reservat@uvic.ca
Please note the University Club be closed from April 18-April 21st
We will reopen with regular service Tuesday April 22nd

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

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

Camas Room Dining
Monday to Saturday
5:00pm-8:00pm

Bar/Lounge Hours
Monday to Thursday
11:30am-10:00pm
Friday 11:30am-11:00pm
Saturday 5:00pm-10:00pm

Reservations
Phone: 250-721-7935 Email: reservat@uvic.ca
Website: http://club.uvic.ca/

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