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 from 6:00-7:30pm
A special pub menu will also be available till 9:00pm

Please see next page for entertainment features
The Hard Day’s Night Club

Entertainment Calendar

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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.

No Cover Charge
Message from the Chair

MARGARET KLATT

What is that song about April something about showers and flowers? I hope that the showers in March fill part of that requirement so we can enjoy some of the marvelous sunshine and the beauty that is Victoria in Spring. The Club’s beautiful location has many admirers…in the morning the ducks love to wander along the edge of the pond and we have spotted a number of turtles who quietly sun themselves on the shore.

March 2014 included an incredible sell out dinner with entertainer Jocelyn Pettit. She is truly amazing as she both step danced and fiddled throughout her show. It was a fun event of wonderful Irish and maritime songs.

As promised…we have something new starting in April. The club is the place to be….to wind down from that “Hard Day” on Friday….we are launching the “Hard Day’s Nights Club” on Friday April 4th with a group that is a definite favourite at the Club….the Sutcliffes. See the flyer in the newsletter for more information including dates, times and future performers.

What other great things are happening???:

A Celebration of Wine and Food is back on April 26th featuring De Vine Vineyards. The evening includes a lovely 4 course dinner and samplings of 4 of their wines.

Mother’s Day is coming up fast…remember to reserve your table for brunch to celebrate Mom on Sunday, May 11th.

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

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

Hard Day’s Night Club!
Fridays starting April 4th
From 5:30 – 11:00 pm

Till next time…see you at the Club
Margaret
A Celebration of Wine & Food
Saturday April 26th
5:30 Reception - 6:30 Dinner
$40.00 Without Wine Pairings
$50.00 With Wine Pairings

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.

4 COURSE MENU
RECEPTION: Lobster - Shrimp Cake
Apple - Almond Tart

APPETIZER: Grilled Prawn Brochette, Papaya Salad, Lemon Grass Ginger Dressing

ENTRÉE: Karubi Style Pork Ribs
Wild Boar Sausage, Red Currant
Wild Mushroom Sauce

DESSERT: Chocolate Crème Brûlée
Blackberry Ganache

Reservations recommended for all events at the Club
Please call 250-721-7935 or email us at reservat@uvic.ca
Mother’s Day Brunch
May 11th, 2014 11:00am to 1:00pm

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

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

$39.95 Adults—$19.95 Children 12 & Under
Under 5 Complimentary

Reservations recommended for all events at the Club
Please call 250-721-7935 or email us at reservat@uvic.ca
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 APRIL PRIX FIXE DINNER MENU

Camas Room Three Course Dinner $19.95

Nicoise Salad [bean, potato, olives, tuna]
Oregan Creamy Shrimp Pot Pie
Rhubarb Tartlet W Cream Anglaise

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

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

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

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

Click 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.