University Club Connector
October 2014

Entertain * Engage * Enjoy

Painting by Robert Amos
Fall is almost here...the weather is cooling down and soon we will celebrate Thanksgiving with our family and friends and lift a glass in celebration of Oktoberfest.

The Club Board of Directors is pleased to welcome Tamas (Tom) Zsonay joining the board as a presidential appointee. He is the Associate Vice-President of Alumni and Development at the University of Victoria. He is a great addition to the board.

I am also pleased to advise our members of the new reciprocal agreement between the University Club and the Royal Victoria Yacht Club. The agreement gives our membership access to the regular dining and special events at the Yacht Club and is another great benefit of membership in the University Club. I should remind our members that we enjoy reciprocal benefits with other clubs in the Association of College and University Clubs (ACUC). Have a peek at the list of these clubs on the University Club website under membership.

As mentioned in a previous newsletter, we will be featuring Art Exhibitions by our talented members. The first event is a reception with artist, Sandy Bligh, on November 6th.

There is always something great coming up at the Club....
It is time again for Oktoberfest on October 24th. The Sutcliffes will be back to get our toes tapping so get your dancing shoes on. Check out the dinner buffet in the newsletter...wow! See you there... “Prost!”

The wine club event in November is going to be amazing. On November 22nd Chef Takashi Ito and sake maker Masa Shiroki are going to treat us to a Taste of Tokyo. December, it is time again for the Christmas lunches...mark your calendar and get your taste buds ready.

The Children’s Christmas Party will be held on December 13th and I heard something about someone dressed in red...wonder who that could be?

What else is happening???:
Of course....don’t forget Prime Rib 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...a quick reminder....
Octoberfest  
October 24th, 2014  
5:30 Reception 6:30 Dinner 8:00pm Dancing

Dinner Buffet

- German Potato & Cabbage Soup  
- Pretzels Buns  
- Autumn Greens  
- Cabbage Fennel & Apple Salad  
- Beet & Orange Salad  
- Potato & Bacon Salad  
- German Coleslaw  
- Roasted Root Vegetables  
- Pickled Herring  
- Weisswurst & Bratwurst Sausages  
- Winekraut  
- Pichelsteiner Meat Stew  
- Brathühnchen Chicken  
- Poached Trout with Shrimp & Lobster Sauce  
- Brazed Smoked Pulled Pork  
- Rustic Potatoes  
- Braised Caraway Red Cabbage & Apples  
- Carrots with Bacon and Pearl Onions  
- Fresh Fruit & Cheese Platter  
- Black Forest Cake  
- Rote Grütze Stewed Fruit  
- Vanilla Sauce  
- Apple & Walnut Strudel  
- Coffee & Tea

$39.95 per person + tax

Featuring The Moon Brew Pub

Moon beers can be described as German-fusion’ and are Brewmaster Clay’s West-coast interpretation of traditional German styles. All beers are 100% natural, unfiltered and naturally carbonated.
Sandy Bligh Biography

Sandy has been an active artist all her life. As a colourist she works mainly in water media, often incorporating layers of watercolour, ink, acrylics and sometimes collage on paper, canvas or board. Her subject matter ranges from the purely representational to abstract themes depicted in a totally non-representational format. She strongly believes in exploring the relationships between the arts; visual arts, textile, music, and literature. Her work has been accepted into both the Sidney Fine Art Show and Sooke Fine Art juried shows and is in collections in Canada and the UK.

Sandy has also been a show designer for more than 25 years; designing and undertaking the installation of the Sidney Fine Art Show since its inception in 2003 and the Saanich Peninsula Arts & Crafts annual shows since 1988. She has been the Chair of the Sidney Fine Art Show organizing committee since 2011.

Sandy lives in Victoria, has a Master’s degree in History in Art and is also a CPA, CMA working as an accountant at the University of Victoria.
The Wine Club Presents
A Taste of Tokyo
Featuring Guest Chef Takashi Ito and Sake Maker Masa Shiroki

Saturday November 22nd, 2014
5:30 Reception Dinner 6:30-9:30pm

Chef Takashi Ito from the Inn at Laurel Point and Sake Maker, Masa Shiroki, Artisan Sake Maker from Granville Island, have paired an exquisite four course menu, paired with four different sake tastings which is sure to be a treat for all food and sake lovers!

$55.00 with sake pairings
$45.00 without sake pairings

Reception: Oysters
Sake Pairing: Junmai Nama Sake

Appetizer: Smoked Salmon & Shrimp Okonomiyaki
Poached egg, uni beurre blanc
Sake Pairing: Junmai Sparkling Sake

Main Course: Prosciutto Wrapped Pork Tenderloin
Olive potato pave, kabocha squash puree served with seasonal vegetables
Sake Pairing: Junmai Nama Nigori Sake

Dessert: Honey & Lemon Fromage Frais Rare Cheese Cake
Minted watermelon & lychee maple kanten
Sake Pairing: Junbaishu Plum Sake

Accompanied with Buckwheat Croissant Bread
It's almost that time of year again!!!

Time to start thinking about holiday plans!

Bring your department, family or friends over to the Club and enjoy one of our fabulous Christmas Lunch Buffets
Tuesday December 9th, 10th & 11th
(please note due to a special event, the 12th will still be open for regular lunch but the buffet will not be offered)
Monday December 15th, 16th, 17th, 18th & 19th
11:30am-2:00pm in our Main Dining Room
$29.95 per person plus tax

Staff Holiday Parties!!
Still looking for somewhere to take your team to celebrate the holidays???
We still have some dates available.
We have a variety of space to accommodate private parties for groups of 10 up to 250.

Contact our Sales & Catering Event Manager, Laura Sasaki at 250-721-7938 or email laura83@uvic.ca to book today!!!

UClub Membership-Priceless
Still looking for that special gift for that special person? What about a 1 year membership for your friend or family member?

Contact Debra Koski, Office Manager at 250-721-7933 or debrak32@uvic.ca for further details
Annual Children’s Christmas Party
Saturday December 13th,
Brunch Buffet 11:30am
Magician David Atwood 12:00pm-12:45pm
Santa Claus 1:00pm
$19.95 per adult & $9.95 per child plus tax

Member’s Christmas Dinner & Dance
Saturday December 20th
Reception 5:30 Dinner 6:30pm
Dancing and Entertainment to follow with
$39.95 per person + tax

More Details Coming Soon!!!
Weekly Events at The University Club

**Buffet Lunches**
Every *Wednesday* come to your Club to enjoy a buffet prepared by our culinary team.
Served from 11:30am-2:00pm for $15.95 plus taxes

**October Special Feature**
**Thanksgiving Inspired Lunch Buffets**

- Roast Turkey, Stuffed Pork Loin or Ham Dressing, Gravy & Cranberry Sauce
- Creamy Garlic Scalloped Potatoes
- Brussel Sprouts & Bacon
- Spinach Gratin
- Pecan Sweet Potatoes

*(Turkey, Pork & Ham will be on a rotating basis each Wednesday throughout October)*

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

**Chef’s October Prix Fixe**
**Camas Room - Three Course Dinner Menu**

- Squash Ravioli in Herb Cream Sauce
- Grilled Turkey Cutlet Cranberry Jus
- Pumpkin Crème Brûlée

*$19.95 plus taxes*

**Apple Festival Week**
**Daily Lunch Special-$14.95 + tax**
*October 6th-10th*

Roasted Stuffed Pork Loin, Apple & Pork Sausage served with Creamy Mashed Potatoes, Red Caraway Cabbage & Apple, Brussel Sprouts & Bacon, and Apple & Raisin Curried Chutney
Please note we will be closed on Monday October 13th for Thanksgiving and will reopen for regular business hours on Tuesday October 14th.

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

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

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

**Bar & Lounge Hours**
Monday to Friday 11:30-10:00pm
Saturday 5:00pm-10:00pm

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

Connect with us on Facebook

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