I hope that all of you are enjoying the many signs of spring/summer. Last week I saw a row of 7 turtles sunning themselves on the small log at the edge of the pond…just a sign of how marvelous the days ahead will be and why so many love our pond.

March contained some amazing events at the Club…I hope that most of you had a chance to attend at least one – the St. Patrick’s Day dinner with fiddler Jocelyn Pettit, the wonderful “Frozen” brunch and the Celebration of Wine and Food with Unsworth Winery. It was a great month to be a member – but wait…there are more interesting things coming up. Watch for special events combining History and Food with the first one taking place in May…see the Highlights sections below...

The board decided some time ago that the Mission and Vision of the Club should be reviewed and updated. A subcommittee of the Board prepared an initial draft and management and the staff participated in meetings to refine the content. Our Mission reflects a declaration of our core purpose; our Vision indicates the future - what we wish to achieve and our Values are the guiding principles. Now, it is with great pleasure that the Board of Directors introduces the final draft to our members. They will be displayed in the entranceway area of the Club until May 18th.

Highlights of some events coming up….
• If you have an ear for music why not put that talent to the test with an evening of good food (plus interesting beverages). Come join us for Beef, Beer and Music Bingo on April 25th. The club will be featuring Category 12 Brewery..the newest local craft brewery.
• May flowers remind us of someone special – Mother. Sunday, May 10th the Club will present an amazing selection of great food for our Mother’s Day Brunch. Reserve now and give the whole family a chance to celebrate that special person...without the need to prepare or clean-up afterward!
• History, Food & Wine…It is the 150th Anniversary of Mrs. Beeton’s “Book of Household Management”. On May 23rd we celebrate the Victorian era including the incredible authors (such as Charles Dickens) and dishes of that period. We might even see a few people in period costume.
• Jazz Fest in June….4 events (one even includes lobster….)

Check out The Weekly Events page and the remainder of this newsletter for more details about these and other events.

As always…till next time…see you at the Club!
Margaret

Event –
April 25th
Music Bingo, Beef & Beer
Warm-up: 6:00 pm; Dinner: 6:45 pm

************
Music Bingo, Beer & Beef Pub Night At The Club
Saturday April 25th, 2015

Join us for a fun evening of music bingo, great food and a selection of beers featuring Category 12 Brewing.

Our evening will start with a Bingo Warm up from 6:00-6:45pm, dinner buffet will be served from 6:45-7:45pm, and a Bingo wrap up from 7:45-8:30pm. Then dance the rest of the night away to some great music provided by our DJ from 9-10:30pm. He will feature music from the 50’s, 60’s, 70’s, 80’s, 90’s all the way up to the current top 40 hits!

Prizes will be provided for the big bingo winners of the night. Don’t miss out on our first Music Bingo night that is sure to be fun for everyone!!!

MENU
Club Chowder
Caesar Salad
Tossed Salad
Baked Potato Bar
Beef Ribs
Beef Chili Con Carne
Hot Wings
Seasonal Vegetables
Dessert Station

$29.95 + tax per person

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
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 and green. 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.

Member’s wishing to purchase tickets can go to the website. www.artsreach.ca/colour-your-palate/tickets/

PLEASE NOTE THE UNIVERSITY CLUB IS UNABLE TO TAKE RESERVATIONS FOR THIS EVENT
Mother’s Day Brunch
Sunday May 10th 11:00am-1:00pm

Plan a family gathering at the Club for this fabulous Mother’s Day brunch.
What better way to say we love you Mom!!!

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
Seating’s at 11:00am, 11:30am & 12:00pm

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
A Celebration of Food, Wine & History
A Tribute to Mrs. Beeton
Saturday May 23rd
Reception 5:30pm-Dinner 6:30pm

150th Anniversary of the “Book of Household Management”

Join the University Club for a celebration of the food and culinary culture of the Victorian era. This year is the 150th anniversary of the death of Mrs Isabella Beeton, the most famous British cookery writer of the nineteenth century. Her book, Mrs Beeton’s Book of Household Management, was first published in 1861 and is still regarded as a classic text in the history of food. To mark this event the Club will be cooking dishes – some still known and loved today, and others much less familiar – from the pages of Household Management. The evening will also include a talk about the life and works of Mrs Beeton and her contemporaries, as well as reflections on the culture of food in visual arts, theatre, and literature.

This event will be hosted by Dr. Marcus Millwright of History & Visual Arts

$55.00 + tax with wine pairings and
$45.00 + tax without wine

Three course dinner served with wine to compliment each course.

Stay tuned for the menu and more details on this event that you won’t want to miss….

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
June JazzFest
SATURDAYS IN JUNE FROM 5:00PM-9:30PM
BAND WILL PLAY FROM 5:00-6:30, THREE COURSE DINNER SERVED AT 6:30
BANDS WILL RESUME FROM 8:00-9:30PM

CALLING ALL ARTISTS! JUNE IS JAZZFEST MONTH AT THE UNIVERSITY CLUB!

Every Saturday night during the month of June the UClub will be featuring a special evening of dinner and jazz, the Club would also like to offer member artists the opportunity of participating in Plein Air Demonstrations on the patio. Opportunities are limited so if you like jazz and are interested in the opportunity of demonstrating and possibly selling your art between 5:00 and 9:00 on one of these special evenings, contact our General Manager Dan Angus at 250-721-7935, Ext 5, before April 30th.

JUNE 6 - CHRIS SARTISOHN & THE COLD CUT COMBO - GYPSY JAZZ GUITARS & MORE...

The Cold Cut Combo is a Victoria-based acoustic group of improvisational musicians specializing in Gypsy Jazz, Parisian Musette Waltzes and Swing & Latin standards. The CCC features virtuosic jazz Manouche guitars, soulful accordion, and sweet vocals. While the Combo's repertoire features Jazz standards from the greatest composers of the 20th century, including Duke Ellington, Fats Waller, Cole Porter, Carlos Jobim, George & Ira Gershwin and of course the great Django Reinhardt & Stephane Grappelli of the Hot Club de France.

THREE COURSE MEAL $29.95+TAX

JUNE 13 – FEATURING LOBSTERFEST – NICK LA RIVIERE BAND

Composer, arranger, performer, singer, trombonist, band leader, conch shell player, bass player: Nick La Riviere is already well known in many circles as one of BC’s busiest musicians.

As a sideman, Nick has performed with award winning artists of many genres – Michael KaeshammerNikki Yanofsky, The Temptations, Adonis Puentes, The Paperboys, to name a few. He regularly plays R&B, folk, funk, latin, klezmer, jazz, pop; pretty much everything.

**FOUR COURSE LOBSTER DINNER $49.95 + TAX

JUNE 20 – SWING – IT JAZZ – FUNK BAND

Swingit was officially formed this year after many jam sessions with various musicians covering a variety of songs and instruments spanning many genres. The current lineup has gelled into a progressive jazz/pop group which we decided to call “Swingit” because of the our affinity to jazz (which always swings) and our impulse to ‘just wing it’ whenever someone suggests a new song to try out! THREE COURSE MEAL $29.95+TAX

JUNE 27 – AMY ROSE NOLD & IMPROMTU

Amy Rose Nold has been playing since age 9 and professionally since age 20. Classical and jazz trained, performed professionally in above styles as well as blues, rock, R&B, modern chant, musical theatre, choral accompanist. She is incredibly diverse in the expression of her talent, and has played in multiple genres and venues since 1980 - including directing musical theatre for The Gaslight Follies in Dawson City Yukon and summer repertory theatre in Lindsay Ontario. Her fine piano skills have graced fine-dining rooms in world class resorts including The Maui Westin and Fairmont Hot Springs Resort.

THREE COURSE MEAL $29.95+TAX

STAY TUNED FOR MORE DETAILS AND MENUS FOR OUR JUNE JAZZ MONTH AT THE CLUB.

THE UNIVERSITY CLUB OF VICTORIA

RESERVATIONS ARE REQUIRED. CONTACT US AT 250-721-7935 OR RESERVAT@UVIC.CA
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

SPECIAL: Start Easter early and join us for a special Easter Luncheon Buffet Thursday April 2 11:30-2:00pm $15.95 per person + tax

Honey Baked Ham with Dijon Mustard
Creamy Scalloped Potatoes
Vegetarian Quiche
Pork Sausages
Pea, Mushroom & Pearl Onions
Shepherd’s Pie

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

*Shrimp Cocktail with a Chipotle Ketchup
*Mediterranean Pork Filo Roll House Apple Chutney
*Chocolate Cinnamon Spice Cake Vanilla Bean Ice Cream

$21.95 plus taxes

The University Club of Victoria
250-721-7935 or reservat@uvic.ca
Please note The University Club will be closed on Friday April 3\textsuperscript{rd} and Monday April 6\textsuperscript{th} for Easter Weekend. We \textit{will} be open on Saturday April 4\textsuperscript{th} for dinner at 5:00pm.

**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 Friday 11:30am-10:00pm
Saturday 5:00pm-10:00pm

Please note the Club is closed on Sundays.

**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.

The University Club of Victoria  
Reservations are required for all special events.  
Contact us at 250-721-7935 or reservat@uvic.ca