

# Catering Package



The  
**UNIVERSITY CLUB**  
of Victoria



University Club of Victoria, T: 250.721.7935 E:reservat@uvic.ca

# Three Course Plated Dinners

Includes: Starter, Entrée, Dessert, Coffee & Tea



Fresh from the Oven Rolls & Butter

## STARTERS:

- \*Medley of Seasonal Greens: Tossed with our house dressing
- \*Chef's Soup of the Day
- \*Club Caesar: Baby romaine hearts, parmesan, rosemary focaccia & creamy garlic dressing

## UPGRADE YOUR STARTER \$3.00 per person

- \*Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a rich creamy broth
- \*Roma Tomato, Red Onion and Bocconcini Salad
- \*Medley of Spring Greens: topped with beets and shaved fennel tossed in our house dressing

## ENTRÉE CHOICES

Moroccan Strudel, French Lentils, Onion, Curried Spices in Filo Pastry	\$29
Portabellini Vegetable Tower with a Rich Tomato Sauce	\$29
Wild Mushroom Ravioli with a Creamy Tomato Sauce & Garlic Bread	\$29
Baked Vegetarian Lasagna & Garlic Bread	\$30
Stuffed Pork Loin with Maple & Apple Sauce	\$32
Roast Vancouver Island Breast of Chicken with Onion & Apple Cider Sauce	\$32
Chicken Cordon Bleu with Mustard Sauce	\$34
Roast Sirloin of Beef with Green Peppercorn Sauce	\$34
Roast Leg of Lamb with Rosemary Red Current Jus	\$34
Grilled Mahi Mahi in Maltese Sauce	\$34
Poached Salmon with a Basil Cream Sauce	\$35
Baked Halibut in a Parsley Lemon Sauce	\$36
Prime Rib of Beef with Yorkshire Pudding & Horseradish Jus	\$40

Please note that sauces can be changed for any of the entrees and can be made gluten free

## CHOICE OF ONE:

Roast Nugget Potatoes, Creamy Garlic Mashed Potato **OR** Rice Pilaf. Please note this is not included with the pasta dishes  
All Entrée's Served with Seasonal Vegetables

## DESSERT

Coconut Crème Caramel  
Fruit Crumble & Ice Cream  
Strawberry Shortcake  
Belgium Chocolate Mousse  
Baked Fruit Pie

## DESSERT UPGRADE

**\$3.00 per person**

Chocolate Torte  
Crème Brulee  
Tiramisu Gateau  
Cheesecake with Fruit  
Fresh Fruit Plate

**Choice of one starter and one dessert options for full group.**

**Two Entrée choices can be offered however guaranteed numbers of each type of entrée is required three business days in advance**

All above prices subject to 15% gratuity and applicable taxes  
Room rental rates will apply-guaranteed numbers are required 3 business days prior to event  
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# Dean's Dinner Buffet

\$44 per person (Minimum 45 persons)

Add one of our action stations from our reception menus to any one of our buffets



## CHOICE OF FOUR SALADS

**Caesar Salad** : Baby Romaine Hearts, Parmesan, Rosemary Focaccia & Creamy Garlic Dressing

**Medley of Seasonal**: Green Leaf, Sui choy, Radicchio, Spinach & Kale with an Assortment of Dressings

**Orzo Pasta Salad**: Onions, Bell Peppers, Celery & Corn Tossed in a Flavourful Dressing

**Pepper & Olive Salad** with Red Onion Bell Peppers with a Vinaigrette

**Marinated Seven Bean Salad**: A Flavourful Combination of Black, Northern, Pinto, Kidney, Navy, Turtle & Chick Beans

**Yukon Gold Potato & Egg Salad** with Green Onion in a Celery Mustard Mayo Dressing

**Fiesta Pearl Barley Salad**: Barley, Corn, Pepper & Zucchini Tossed in a Lime Dressing

**Tomato & Basil**: Sliced Roma Tomato served with Fresh Basil with Balsamic Olive Oil

**Coconut Curried Rice**: Bengal Curried Basmati Rice, with the Flavours of Coconut milk, Celery & Onion

**Marinated Cucumber & Red Onion**: English Cucumber & Red Onion Marinated in a Red Wine Vinaigrette

## CHOICE OF 2 ENTRÉE'S

Canadian Roast Top Round of Beef with Horseradish au Jus (G D)

Chicken in a Mushroom & Tarragon Sauce (G)

Curried Butter Chicken

Vegetarian Lasagna

Spinach & Mushroom Crepes

West Coast Seafood Newburg (G)

Baked Seafood Tortellini au Gratin

Mushroom Ravioli in a Rich Tomato & Fennel Sauce

Relishes & Condiments

**Roasted OR Mashed Potato & Rice**

Steamed Seasonal Vegetables

Fresh Baked Rolls & Butter

## DESSERT

Fresh Fruit Platter, Belgium Chocolate Mousse, Fresh Fruit Tarts, Assorted Cakes

Coffee & Organic Teas

\*Add an additional entrée for only \$4 per person\*

# President's Dinner Buffet

\$58 per person (Minimum 45 persons)

Add one of our action stations from our reception menus to any one of our buffets



## CHOICE OF FOUR SALADS

**Caesar Salad** : Baby Romaine Hearts, Parmesan, Rosemary Focaccia & Creamy Garlic Dressing

**Medley of Seasonal**: Green Leaf, Sui choy, Radicchio , Spinach & Kale with an Assortment of Dressings

**Classic Waldorf Salad**: Gala Apples, Celery, Grapes, Walnuts Tossed in a Flavourful Lemon Mayonnaise Dressing

**Thai Noodle with Sesame Chicken**: Chow Mein Noodles, Onion, Peppers, Sesame Chicken Tossed in Thai Dressing

**Spinach**: Mushroom & Egg with Raspberry Dressing

**Artichoke & Tomato Pesto** : Artichoke, Roma Tomatoes , Leeks, Olive Oil with Balsamic Vinegar

**Orzo Pasta & Baby Shrimp Salad**: Onions, Bell Peppers, Celery & Corn Tossed in a Flavourful Dressing

**Marinated Mushroom & Red Radish**: Button Mushroom, Pearl Onions and Radish in an Italian dressing

**Greek Salad**: Roma Tomatoes, Diced Cucumber, Red Onion, Olives & Feta Tossed in a Greek Vinaigrette

**Marinated Seven Bean Salad**: A Flavourful Combination of Black, Northern, Pinto, Kidney, Navy, Turtle & Chick Beans

**Coconut Curried Rice**: Bengal Curried Basmati Rice, with the Flavours of Coconut milk, Celery & Onion

**Marinated Cucumber & Red Onion**: English Cucumber & Red Onion Marinated in a Red Wine Vinaigrette

## Chilled Pacific Seafood Platter

**Salmon, Scallops, Prawns, Shrimp & Mussels**

**Assorted Cold Cuts**

**Devilled Eggs, Relishes & Condiments**

## CHOICE OF 3 ENTRÉE'S

Roast Alberta Beef, Sautéed Mushrooms in a Red Wine Peppercorn Jus (GD)

Honey Baked Ham with Dijon Mustard Sauce (GD)

Poached Salmon or Mahi Mahi in a Maltese Sauce (G)

Roast Leg of Pork with Maple Raisin Sauce (GD)

Creamy Scallop & Shrimp Symphony

Baked Vegetarian Lasagna

Roast Leg of Lamb with Anise & Red Current Jus (GD)

Butter Curried Chicken

Mushroom Ravioli in a Rich Creamy Tomato & Fennel Sauce

## **Roasted OR Mashed Potato & Rice**

Steamed Seasonal Vegetables

Fresh Baked Rolls & Butter

## DESSERT

Fresh Fruit Platter, Assorted Imported & Artisan Cheeses with Crackers, Crème Brûlée,

Belgium Chocolate Mousse, Fresh Fruit Tarts, Assorted Cakes

Coffee & Organic Teas

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# Governor's Dinner Buffet

\$68 per person (Minimum 45 persons)

Add one of our action stations from our reception menus to any one of our buffets



## CHOICE OF SIX SALADS

**Caesar Salad :** Baby Romaine Hearts, Parmesan, Rosemary Focaccia & Creamy Garlic Dressing

**Medley of Seasonal:** Green Leaf, Sui choy, Radicchio, Spinach & Kale with an Assortment of Dressings

**Classic Waldorf Salad:** Gala Apples, Celery, Grapes, Walnuts Tossed in a Flavourful Lemon Mayonnaise Dressing

**Thai Noodle with Sesame Chicken:** Chow Mein Noodles, Onion, Peppers, Sesame Chicken Tossed in Thai Dressing

**Spinach:** Mushroom & Egg with Raspberry Dressing

**Artichoke & Tomato Pesto :** Artichoke, Roma Tomatoes, Leeks, Olive Oil with Balsamic Vinegar

**Orzo Pasta & Baby Shrimp Salad:** Onions, Bell Peppers, Celery & Corn Tossed in a Flavourful Dressing

**Marinated Mushroom & Red Radish:** Button Mushroom, Pearl Onions and Radish in an Italian dressing

**Greek Salad:** Roma Tomatoes, Diced Cucumber, Red Onion, Olives & Feta Tossed in a Greek Vinaigrette

**Marinated Seven Bean Salad:** A Flavourful Combination of Black, Northern, Pinto, Kidney, Navy, Turtle & Chick Beans

**Fiesta Pearl Barley Salad:** Barley, Corn, Pepper & Zucchini Tossed in a Lime Dressing

**Tomato & Basil:** Sliced Roma Tomato Served with Fresh Basil with Balsamic Olive Oil

**Coconut Curried Rice:** Bengal Curried Basmati Rice, with the Flavours of Coconut milk, Celery & Onion

**Marinated Cucumber & Red Onion:** English Cucumber & Red Onion Marinated in a Red Wine Vinaigrette

## Chilled Pacific Seafood Platter

**Salmon, Scallops, Prawns, Shrimp & Mussels**

## Assorted Cold Cuts

**Devilled Eggs, Relishes & Condiments**

## CHOICE OF 3 ENTRÉE'S

Roast Alberta Prime Rib of Beef in a Cabernet Wine Jus (GD)

Baked Pacific Halibut with Caper and Olive Sauce (GD)

Poached Salmon or Mahi Mahi in a Cucumber Dill Sauce (G)

Roast Turkey Breast with Cranberry Stuffing (D)

Pork Loin Stuffed with Apricot Walnut Stuffing (D)

Baked Ocean Wise Salmon with Mango & Shrimp Salsa (GD)

Rack of Lamb with Rosemary & Martini Jus (GD)

Peanut & Coconut Chicken, Onion & Apple Cider Chicken (GD)

Wild Mushroom Stuffed Ravioli in a Cream White Wine Sauce

**Roasted OR Mashed Potato & Rice**

**Steamed Seasonal Vegetables**

**Fresh Baked Rolls & Butter**

## DESSERT

Fresh Fruit Platter, Assorted Imported & Artisan Cheeses with Crackers, Belgium Chocolate Mousse,

Fresh Fruit Tarts, Assorted Cakes, Coffee Crème Brûlée, English Trifle

Coffee & Organic Teas

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# Summertime Barbeques

Available May-September



## GOURMET BBQ

**\$37 (Minimum 45 persons)**

### SALADS

**Medley of Seasonal:** Green Leaf, Sui choy, Radicchio, Spinach & Kale with an Assortment of Dressings

**Thai Noodle with Sesame Shrimp:** Chow Mein Noodles, Onion, Peppers, Sesame Shrimp Tossed in Thai Dressing

**Tomato, Bocconici & Basil:** Sliced Roma Tomato & Bocconcini, Served with Fresh Basil and Balsamic Olive Oil

**Fiesta Pearl Barley Salad:** Barley, Corn, Pepper & Zucchini Tossed in a Lime Dressing

### CHOICE OF ONE:

Marinated Chicken Breast   Grilled Sirloin Steak   Skewered Prawns   BC Salmon Fillet   Vegetable & Tofu Brochette

*Add an additional choice for \$5.00 per person*

**All Items are Served with Smoky Barbeque, Sweet Chili, Hot & Peppercorn Sauces**

**Fresh Corn on the Cob**

**Fresh Rolls & Butter**

### CHOICE OF:

Baked Potatoes with Cheddar Cheese, Sour Cream, Green Onions & Bacon Bits

**OR** Herb Roasted Baby Potatoes

### DESSERT

Fresh Fruit Platter, Strawberry Shortcake and Belgium Chocolate Mousse

Coffee & Organic Teas

## BASIC BBQ

**\$24 (Minimum 25 persons)**

### TWO SALADS

**Medley of Seasonal:** Green Leaf, Sui choy, Radicchio, Spinach & Kale with an Assortment of Dressings

**Thai Noodle Salad:** Chow Mein Noodles, Onion and Peppers Tossed in Thai Dressing

### CHOICE OF ONE:

Grilled Beef Burgers, Veggie Burgers, Smokies or Hot Dogs

Assorted Vegetable Platter

Assorted Seasonal Fruit Platter

Assorted Bags of Potato Chips

Iced Tea, Coffee or Tea

**Offer two items for an additional \$3.00 per person**

All above prices subject to 15% gratuity and applicable taxes  
Room rental rates will apply-guaranteed numbers are required 3 business days prior to event  
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# Working Dinners



## **BUSINESS DINNER BUFFET**

**\$31.50 PER PERSON (MINIMUM 40 PERSONS)**

### **CHOICE OF 2 SALADS**

Medley of Seasonal Baby Greens  
Club Caesar Salad  
Thai Noodle Salad  
Yukon Gold Potato & Egg  
Tomato, Cucumber, Olive with Balsamic Dressing  
Marinated Seven Bean  
Chili Coconut Rice  
Marinated Vegetables

### **CHOICE OF 2 HOT ITEMS**

Chicken & Mushroom Tarragon Cream Sauce  
Thai Coconut Chicken G D  
Baked Vegetarian Lasagna  
Wild Mushroom Ravioli with Tomato Cream Sauce  
Beef Bourguignon G D  
Seafood Newburg

**Rice, Fresh Rolls & Butter**  
**Cakes and Chocolate Mousse**  
**Coffee & Organic Teas**

## **WORKING DINNER**

**\$27 PER PERSON (MINIMUM 10 PERSONS)**

Soup or Salad -applies to the group as a whole  
Assorted Gourmet Sandwiches Including Vegetarian  
Cakes & Squares  
Coffee & Selection of Organic Teas  
Add Gluten Free Sandwiches for \$2 per person

***Upgrade your soup to our Famous Club Chowder OR  
Your Salad to a Traditional Caesar Salad  
\$2 per person***

# Room Rental Rates & Set up Configurations

## \*\*Members\*\*



### Set up Configurations Per Room

Please note the chart below. This outlines the set up that can be done in each of the meeting rooms.

\*\* Please note configurations are maximum capacity and does not allow for additional set up and AV requirements where additional space may be needed\*\*

SET UP CONFIGURATIONS	Ushape	Boardroom	Hollow Square	Theatre	Rounds 8	Half Round of 6	Reception
ROOMS							
Salal	----	20	----	----	16	12	----
Snowberry	----	20	----	----	16	12	----
Honeysuckle	----	20	12	----	24	18	----
Salal/Snowberry/Honeysuckle	40	30	40	100	80	48	80
Salal/Snowberry	26	24	26	40	32	24	30
Snowberry/Honeysuckle	26	24	28	50	40	30	40
Wild Rose Room	30	28	30	80	60 Rounds of 6	42	80
Main Dining Room	60	----	40	200	176	132	200
Main Dining Room/Wild Rose	70	----	40	----	250	210	250
Camas Room	----	16	----	----	----	----	----
Fireplace Lounge	----	----	----	----	----	----	80

### Food Minimums & Room Rentals Per Room

Please note the chart below. This outlines the food minimums and the rental rates that are required for each of the rooms when rented

ROOM	RENTAL ½ DAY	RENTAL FULL DAY	FOOD MIN. MON-THURS	FOOD MIN. FRI-SAT
Salal/Snow/Honeysuckle	\$50 per room	\$90 per room	\$150 per room	\$150 per room
Wild Rose Room	\$100	\$150	\$300	\$300
Main Dining Room	N/A	\$700	\$1500	\$3000 Evening Events \$1500 Saturday Daytime
Camas Rooms	\$50 lunch only	N/A	\$150 per room	\$150 per room
Fireplace Lounge	\$250	\$250	\$300	\$1000



# Room Rental Rates & Set up Configurations

## \*\*Non-Members\*\*



### Set up Configurations Per Room

Please note the chart below. This outlines the set up that can be done in each of the meeting rooms.

\*\* Please note configurations are maximum capacity and does not allow for additional set up and AV requirements where additional space may be needed\*\*

SET UP CONFIGURATIONS	Ushape	Boardroom	Hollow Square	Theatre	Rounds 8	Half Round of 6	Reception
ROOMS							
Salal	----	20	----	----	16	12	----
Snowberry	----	20	----	----	16	12	----
Honeysuckle	----	20	12	----	24	18	----
Salal/Snowberry/Honeysuckle	40	30	40	100	80	48	80
Salal/Snowberry	26	24	26	40	32	24	30
Snowberry/Honeysuckle	26	24	28	50	40	30	40
Wild Rose Room	30	28	30	80	60 Rounds of 6	42	80
Main Dining Room	60	----	40	200	176	132	200
Main Dining Room/Wild Rose	70	----	40	----	250	210	250
Camas Room	----	16	----	----	----	----	----
Fireplace Lounge	----	----	----	----	----	----	80

### Food Minimums & Room Rentals Per Room

Please note the chart below. This outlines the food minimums and the rental rates that are required for each of the rooms when rented

ROOM	RENTAL ½ DAY	RENTAL FULL DAY	FOOD MIN. MON-THURS	FOOD MIN. FRI-SAT
Salal/Snow/Honeysuckle	\$100 per room	\$150 per room	\$150 per room	\$150 per room
Wild Rose Room	\$175	\$225	\$300	\$300
Main Dining Room	N/A	\$1000	\$2000	\$3500 Evening Events \$1500 Saturday Daytime
Camas Rooms	\$100 lunch only	N/A	\$150 per room	\$150 per room
Fireplace Lounge	\$350	\$350	\$500	\$1500

# University Club

## Terms & Conditions



**Payment Terms, Non Members:** The University Club requires the organizer to pay 75% of the total estimated cost of the event seven (7) days prior to the event. A credit card number will be held on file to process the remaining balance. If the organizer prefers to pay by an alternate method of payment on the first working day following the event the credit card will be used only for backup.

**Deposit:** A confirmation/damage deposit of \$1,000 is required to secure the use of the facility for all reservations in the Main Dining Room or Fireplace Lounge and a \$200.00 deposit for all other areas at the Club. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. The organizer will be held responsible for any damage to property or equipment caused by the organizer or his/her guests. Any costs associated with theft or damage will be deducted from the deposit, with remaining funds applied as a credit to the final bill. If this is being billed under a Member's account, a deposit may not be required for certain events.

**Cancellation Policy:** The organizer may cancel the event up to three (3) months prior, in writing, for a full refund of deposit. The deposit will be forfeited if cancellation is made less than three (3) months prior to the event. Please see below for further cancellation policies.

<b>3 Months prior to arrival date</b>	<b>No penalty and deposit will be refunded</b>
<b>30 days -3 Months prior to arrival date</b>	<b>100% of room rental will be applied. Deposit will be forfeited</b>
<b>15-30 days prior to arrival date</b>	<b>50% of room rental. 50% of anticipated food and beverage revenue.</b>
<b>3-15 days Prior to arrival date</b>	<b>100% room rental. 50% of anticipated food and beverage revenue</b>
<b>Within 72 hours prior to arrival date</b>	<b>100% of room rental. 100% of anticipated food and beverage revenue.</b>

**Taxes:** 5% Goods and Service Tax (GST) will be applied to the total invoice. 7% Provincial Sales Tax (PST) will be applied where applicable. 10% Liquor Tax will be applied to alcoholic beverages

**Gratuities:** All food and beverage services are subject to a 15% gratuity charge.

**Bartender:** There is a charge for a bartender in the Main Dining Room, Fire Place Lounge or side rooms \$35/hour for a minimum of 4 hours. Rental of the Fireplace Lounge over regular business hours will include your bartender fee when applicable.

# University Club

## Terms & Conditions



### **Menu Selection:**

The University Club requires all menus and catering to be selected a minimum two weeks prior to the event date. In the event that any of the guests in the organizer's group have food allergies, the organizer shall inform the University Club of the nature of the allergies, in order that we can take the necessary precautions when preparing their food. Such individuals must identify themselves to staff. The University Club will undertake to provide on request, full information on the ingredients of any items served to the organizer's group. Should the organizer not provide the nature of the food allergies, the organizer shall indemnify and hold the University Club forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.

### **Confirmation:**

Confirmation of guaranteed number of guests is required three (3) business days prior to the event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, the University Club shall deem the larger number correct.

### **Menu Pricing:**

Menu prices are subject to change. Prices are guaranteed 30 days prior to your event.

**Health Regulations:** All food and beverage must be purchased through the University Club. No food and/or beverage of any kind, except commercially made cakes, may be brought into the Club. Leftover food and beverage remains the property of the University Club and may not be removed from the premises. It is a serious offense to violate these regulations. If these regulations are violated a substantial fine will be levied.

**Outside Cake Policy:** If you would like to bring in a cake for a special function, you are permitted to do so however it must come from a commercial bakery. The University Club is happy to provide you with plates, napkins and cutlery for your cake, however there would be a \$2.00 per person surcharge for this service.

**Linens:** White linen will be included in the catering package. Any other colour linen or paper napkins will be subject to an additional charge. Black or white skirting for display tables is available in limited quantities.

**Children's Meals:** For buffet dinners, children 5 and under are free and 6-12 years old are half price. You also have the option of providing a kid friendly plated meal for \$12.00 per child. Please inquire with the catering manager for meal choices. All children would be required to have the same meal choice.

# University Club

## Terms & Conditions



**Departure:** The University Club's liquor license is valid until 12:00 am. (midnight); last call will be performed at 11:30 p.m. with total building evacuation by 12:30am. A penalty of \$500 per hour or part thereof will be levied should the Club not be evacuated after 12:30am.

**Liability:** The University Club reserves the right to inspect and monitor the organizer's event and discontinue services to all guests in case of any violation(s) of the University Club policy or Federal or Provincial Law. The organizer will be held responsible for any damage to property or equipment caused by either the organizer or his/her guests. Should the University Club discontinue service to any or all of the organizer's guests, the organizer shall remain liable for all amounts owed to the University Club. The University Club assumes no responsibility for any loss or damage to good, property, and/or equipment brought into the facility by the organizer or guests.

### Club Rentals:

Black Pipe & Drape as a back drop is available for a rental of \$50.00

Cocktail tables with black linen are available to rent for an additional \$15.00 each ( maximum of 10 )

Up -lighting \$10.00 per light ( maximum of 8 ) blue, green, red, yellow/green and white

Table Runners \$6.00 each (have a total of 25 of each colour) Green, Gold & Red

**Audio Visual:** The University Club has audio visual equipment that is available for rent. All audio visual needs must be specified a minimum of 72 hours prior to the event. The University Club will not be held responsible for any technical difficulties that may arise.

Screen & AV cart \$10.00

LCD Projector \$50.00

Flipcharts with Markers and Paper \$25.00 each

**Music:** A SOCAN (Society of Composers, Authors and Music Publishers of Canada) & a Re: Sound Fee (Music Licensing Fee) will be applied for any music played at the Club. The applicable fee will be added to all bills. As governed by the Copyright Act, Tariff No. 8 and Tariff No. 5, all events with live and or recorded music shall be charged the applicable SOCAN and Re:Sound Music Federal License Fee.

Room Capacity	SOCAN	SOCAN	Re:Sound	Re:Sound
Seating & Standing	With Dancing	Without Dancing	With Dancing	without Dancing
1-100	\$41.13	\$20.56	\$18.51	\$9.25
101-300	\$59.17	\$29.56	\$26.63	\$13.30