What a beautiful time of year….mowing the lawn, weeding the garden, planting the seeds...sounds tiring actually! That aside, it is also a time for lovely walks through beautiful gardens, the spring release of our provinces' magnificent wines and a chance to sit outside and enjoy nature – speaking of that it won’t be long before we open the Club patio (check out the date in the newsletter). By the way...keep an eye on the pond...something very interesting is going to appear in its midst in not too long (I am not supposed to give it away but...it involves the movement of water...shhhh!!!)

Spring brings with it the chance to show our appreciation to that most special person in our lives – Mother. My mother is no longer with us...but I think of her often – she inspired me with her belief in life-long learning and her love of good food and wine (she was very wise!). The club has created an amazing brunch for Mother’s Day on May 10th so join the families as we gather to celebrate.

As I mentioned last time, we are going to have some special dinners coming up which combine history and food. The first celebrates Mrs. Beeton and her famous “Book of Household Management” an amazing collection of information on all subjects vital to the smooth operation of our homes (well at least 150 years ago). What was life like at that time? Well join us at the Club on May 23rd...when we take a peek back into that period – the arts, the culture and of course the food.

What else is happening....

• The Club barbeque will be lit on May 15th so Fridays will be a highlight with the TGIF lunches and the Grillen and Chillen Friday night barbeques.
• June will be in full swing with Jazz Fest...every Saturday night....guitars, trombones...some very talented bands...get ready for some great music.

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

*****Special Event – *****
May 23rd
Celebration of Food & Wine
(Look for Mrs. Beeton)
Reception 5:30; Dinner: 6:30 pm

As always...till next time...see you at the Club!
Margaret
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 Milwright of History & Visual Arts

Featuring Wine Pairings by

**RECEPTION:** Salmon Mousseline, Dark Rye Bread
**WINE PAIRING:** Red Rooster Pinot Blanc

**STARTER:** Rainbow Trout Salad
Port Wine Bouillon, Rocket Greens
**WINE PAIRING:** Red Rooster Reisling

**ENTRÉE:** Duck Leg Ragout
New Potatoes, Young Green Beans
**WINE PAIRING:** Red Rooster Pinot Noir

**DESSERT:** Monday’s Plum Pudding English Custard
**WINE PAIRING:** Wayne Gretzky “Great White”

$55.00 + Tax with Wine Pairings and
$45.00 + Tax without Wine

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Patio Grande Opening Celebration Friday May 29th

Join us for the grand opening of the patio for lunch & dinner celebrations on our beautiful patio over looking the pond.

May 29th, 2015

Lunch 11:30-2:00pm
We will be featuring a BBQ buffet & live entertainment for $16.95 per person for lunch and $18.95 per person for dinner.

Every Friday Lunchtime
11:30am to 2:00pm

Your Choice of:
Deluxe Smokie
Salmon
Lamb Burger
Hamburger
Veggie Burger

Served with Peaches & Cream Corn, a Variety of Salads & Roast Golden Nugget Potatoes

$16.95 + GST Per Adult
$9.95 + GST Per Child
12 Years and Under

Dinner 5:30-7:30

Every Friday Night
5:30pm-7:30pm

Your Choice of:
Grilled Sirloin Steak
Salmon Fillet
Deluxe Hamburger
Island Chicken Breast
Vegetable & Tofu Brochette

Served with Peaches & Cream Corn, a Variety of Salads & Roast Golden Nugget Potatoes

$18.95 + GST Per Adult
$10.95 + GST Per Child
12 Years and Under

Starting Friday May 15th, our BBQ will be lit to start our TGIF BBQ Luncheons and our Grillen & Chillen Friday Night BBQ!
Lunch served every Friday from 11:30-2:00pm.
And an evening BBQ every Friday from 5:30-7:30.
Please note that all BBQ’s are weather pending.

The University Club of Victoria
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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**

**West Coast Menu**

Clam Chowder

Herb Grilled Salmon, *basted with lemon butter served with asparagus & roasted garlic mash*

Chocolate Butterscotch Pots de Crème

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 Dinner $49.95 + Tax**

**Lobster Fest Menu**

Cream of Asparagus with Soup

Truffle Oil Crème Fraîche

Baby Greens, Grape Tomatoes, Artichoke & Cashews

Asian Orange Dressing

Fresh Charlotte Town Lobster with Drawn Butter

Seasonal Vegetables & Mushroom Risotto

Strawberry Shortcake with Chocolate Covered Strawberry

White Chocolate Mint Chantilly

The University Club of Victoria

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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 instrumentals 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

Italian

Berry Spinach Salad
topped with fresh berries, bacon, red onion and toasted almonds, with a warm bacon cider dressing

Jazz Club Shrimp Scampi
sautéed in garlic herb butter, fresh tomatoes and mushrooms on a bed of angel hair pasta

Italian Mocha Crème Brulee

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

New Orleans

Creole Style Crab Cakes
served with spicy mustard sauce

Bayou Chicken,
chicken breast and mango chutney cream cheese wrapped in phyllo pastry,
baked and served with a creole mustard cream sauce,

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

**TGIF BBQ’s Lunches**
Every **Friday** starting Friday May 15th come to your Club to enjoy a BBQ Lunch on the patio
Served from 11:30am-2:00pm for **$16.95 for adults and $9.95 per child plus taxes**

*Please note that the BBQ’s are weather pending*

**Grillen & Chillen Friday BBQ’s**
Every **Friday** starting May 29th come to your Club to enjoy a BBQ Dinner on the patio
Served from 5:30pm-7:30pm for **$18.95 & $10.95 per child plus taxes**

*Please note that the BBQ’s are weather pending*

**Chef’s May Prix Fixe $21.95 plus taxes**
Camas Dining Room-Three Course Dinner Menu

**Starter:** Spinach & Cheddar Frittata, Arugula Greens

**Entree:** Steak & Prawns, Red Wine Jus

**Dessert:** Hazelnut Profiteroles, Caramel Sauce

*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
Please note The University Club will be closed on Monday May 18th and will reopen on Tuesday May 19th for lunch service at 11:30.

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.

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

Connect with us on Facebook

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