University Club Connector
May 2016

Painting by Robert Amos

Entertain * Engage * Enjoy
May….we have been waiting for you!  At the University we have just had the completion of the last examinations for the Spring term and most of our students are heading off to jobs or awaiting graduation. Others are poised to begin summer classes. In Victoria we are just beginning one of the busiest tourist seasons ever. At the Club we have started the planning for our 50th anniversary next year…wow can you believe it! Fifty years and the Club is looking pretty spiffy for its age…. By the way the patio is now open so we can all sit and enjoy the rays…as well as watching the frogs and ducks jostle for position to take in the action at the fountain.

The inaugural session of the Mixer’s Cocktail Club was a great success. We enjoyed a range of classic cocktails and some great food….plus Chris gave us recipes and some great ideas for putting together our own cocktail evenings. We also enjoyed a wonderful range of Spirits from De Vine….inspiring and delicious.

The club is preparing to celebrate that very special person – Mother. It is such a lovely time for families to share those special moments…May 8th at the Club…..be sure to make your reservations for an amazing brunch (and you don’t have to do the dishes)!

The “Great One” may not be there in person but we can sample some of his signature wines at the next Celebration of Food and Wine event on May 14th. The wine is created from our wonderful Okanagan grapes so this is a great way to help our BC farmers…while doing some fun sipping.

Let’s see what else is on the horizon….  
• Friday is more than the last workday in the week it is also a reason to say TGIF and head down to the club…..see your newsletter for more details.  
• Lobsterfest is coming up on June 18th……dig out those bibs and tongs for a great night. More information coming up soon.

Check out The Weekly Events page and the remainder of this newsletter for more details about these and other events. Time to sign off again…. (where does the time go…)

Till next time…see you at the Club!  Margaret

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Good Life Tap & Pub Night
Every Friday
Featuring

After Work Specials!!!
Beverages & a Selection of Craft Beers
Buffet Features will be a different
pub style menu each week
Served from 5:30-7:30pm

$18.95 per adult and
$10.95 per child + tax

Home of the Toronto Blue Jays
Every Friday Night starting in April we will feature the
Blue Jay games during our Good Life Friday Night Buffets
on our 3 big screen TV’s in the Main Dining Room.

Friday May 6th Jays vs. Dodgers at 4:00pm
Friday May 13th Jays vs. Rangers at 5:00pm
Friday May 20th Jays vs. Twins at 5:00pm
Friday May 27th Jays vs. Red Sox at 4:00pm

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Mother’s Day Brunch
Sunday May 8th
Seating’s at 11:00am, 11:30am & 12:00pm

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 Sauce
Wild Rice Pilaf

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

$$39.95 per adult, $19.95 per child 6-12 years of age & children under 5 are complimentary.

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A Celebration of Food & Wine
With Number 99
Saturday May 14th
6:00pm Reception - 7:00pm Dinner

Featuring a Canadian Themed
Four Course Dinner
Paired with a Selection of
Wayne Gretzky Okanagan Wines!

Reception
Prosciutto Wrapped Digby Scallop, Baby Kale with Rhubarb Maple Dressing
Wine Feature - Wayne Gretzky Okanagan - Cabernet Sauvignon Syrah
Garnet colour with a bouquet of blackberry, currant and black cherry. Medium-bodied and fruit-forward. Juicy, fruit flavours of black cherry, plum and berry fill the mouth. Notes of cocoa, berry and spice linger on the drying finish.

Appetizer
Potato Enclosed Tuna Loin Served with Marinated Cucumbers
Wine Feature - Wayne Gretzky Okanagan - The Pinot Grigio, BC VQA
Enjoy bright melon, peach and pear aromas on the nose. The palate is crisp and refreshing with lots of citrus and tropical fruit on the finish.

Main Course
Venison Shank Served With Wild Mushroom Pavé Spring Vegetables
Wine Feature - Wayne Gretzky Okanagan - The Great Red, BC VQA
A smooth, medium-bodied, fruit-forward red wine. Juicy, fruit flavours of cherry, red berry and plum are accented by notes of cedar. Blackberry and cherry with a touch of spice linger on the smooth finish.

Dessert
Canadian Butter Tart served with Vanilla Bean Ice Cream
Wine Feature - Wayne Gretzky Okanagan - The Great White, BC VQA
Juicy flavours of orange, tropical fruit, melon, peach and lemon develop on the palate, then refreshing notes of sweet citrus, tropical fruit and white currant linger through on the finish.

$60.00 + tax with wine pairings
$50.00 + tax without wine pairings

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Come join us for our annual Lobster Fest at the Club.

Stay tuned in our Mid May Club Connector for details on the lobster menu!

$49.95 plus tax per person.

We look forward to seeing you there!
**Weekly Events at The University Club**

**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*

**Good Life Tap & Pub Night**

*Every Friday Night* we will feature a pub style buffet and drink specials from **5:30pm-7:00pm**

*$18.95 per adult and $10.95 per child + tax*

**Chef’s May Prix Fixe**

*$24.95 plus taxes*

Camas Dining Room-Three Course Dinner Menu

**Starter:** Chilled Scallop

*Seafood Sauce*

**Entree:** Beef Turnados

*Green Peppercorn Butter*

**Dessert:** Chocolate Croissant Pudding

*Vanilla Ice Cream*

**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

Contact us at 250-721-7935 or reservat@uvic.ca
Asparagus Risotto-Serves 2

- 6 asparagus spears, woody ends removed
- 1 tbsp olive oil
- 1 shallot, chopped
- 1 garlic clove, chopped
- 200g/7oz risotto rice (arborio)
- 250ml/9fl oz white wine
- 500ml/18fl oz hot vegetable stock
- 25g/1oz unsalted butter
- 75g/2¾oz Parmesan (or a similar vegetarian hard cheese), grated
- salt and freshly ground black pepper

For the parmesan crisps (optional)
- 120g/4¼ oz Parmesan (or a similar vegetarian hard cheese)

Method

1. Cook the asparagus in boiling water for a few minutes until just tender. Drain and allow them to cool, then chop into small pieces and set aside.
2. For the risotto, heat the oil in a pan and gently fry the shallot and garlic until softened but not coloured. Add the rice and fry for one minute, stirring frequently, until coated in the oil. Add the wine and simmer until absorbed by the rice.
3. Add the hot vegetable stock a ladleful at a time, stirring between each addition to allow the liquid to be completely absorbed, until the rice is cooked and the stock has been absorbed (you may not need all the stock). Add the asparagus, butter and Parmesan, season, to taste, with salt and freshly ground black pepper and stir well.
4. For the Parmesan crisps, preheat the oven to 170C/150C fan/Gas 3 and line a baking tray with baking paper. Divide the cheese into six small piles leaving plenty of space between them as the Parmesan will spread. Press the piles of Parmesan down to flatten them, then transfer to the oven and bake for 6-8 minutes, until golden-brown. Remove from the oven and allow to cool and set.
5. To serve, divide the risotto equally among two serving dishes and top with the Parmesan crisps.

Wayne Gretzky Okanagan

The Great White, BCVQA

Juicy flavours of orange, tropical fruit, melon, peach and lemon develop on the palate, then refreshing notes of sweet citrus, tropical fruit and white currant linger through on the finish.

Available for a limited time at the Club
Please note The University Club will be closed on Monday May 23rd for Victoria Day. We will resume regular business hours on Tuesday May 24th.

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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