Weddings at
The University Club of Victoria
Imagine saying your vows to one and other along side the sunny pond on the patio nestled away in the forest with nature all around. The University Club of Victoria is a quiet area for that intimate ceremony with your nearest and dearest.

Our West Coast design Main Dining Room and Fireplace Lounge is the perfect place for your guests to gather for a reception to celebrate after your I do’s. With the natural light shining in from the ceiling and patio, it is a great place for a Summer, Spring, Fall or Winter wedding. With a large dance floor looking out to our atrium, it allows you to dance the night away amongst a beautiful setting.

The University Club looks forward to welcoming your friends and family for your special day.
Reception
Hors D’oeuvres
Minimum order of 2 Dozen per item

<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>HOT HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum order of 2 dozen per item</td>
<td>Minimum order of 2 dozen per item</td>
</tr>
</tbody>
</table>

**VEGETARIAN $27.00 PER DOZEN**
- Avocado & Grape Tomato on a Crostini (V)
- Vegetarian Dolmades (D V G)
- Devilled Eggs (G D)
- Blue Cheese, Walnut & Pear Crostini
- Tomato Bruschetta Served on a Crostini
- Beet, Goat Cheese & Arugula Salad Spoon (G)
- Brie En Croute with Dried Cherries & Pecans
- Olive & Sun Dried Tomato Tapenade (D V G)

**SEAFOOD $29.00 PER DOZEN**
- Smoked Salmon with Onion and Capers (G)
- Salmon Gravlax Bruschetta (D)
- California Roll, Wasabi (D)
- Cold Tiger Prawns, Cocktail Sauce (D G)

**MEAT $29.00 PER DOZEN**
- Genoa Salami with Cream Cheese
- Endive Chicken & Cilantro Boat (D G)

**DESSERTS-BY THE DOZEN**
- Vanilla Bean Mini Bite Sized Cheesecake $20
- Cream Puffs Drizzled with Dark Chocolate $12
- Chocolate Covered Strawberries (D V G) $26
- Mini Chocolate Mousse Cups (G) $26
- Assorted Cakes & Squares (G) $20
- Assorted Cookies $18

**VEGETARIAN $27.00 PER DOZEN**
- Spinach & Arugula Strudel (D)
- Falafel Nugget, Tahini Sauce (D V)
- Vegetarian Samosas, Mango Chutney (D V)
- Spring Rolls, Fruity Plum Sauce (D V)
- Almond & Asparagus Strudel
- Vegetarian Quiche
- Artichoke Pesto Stuffed Mushroom (D G)
- Vegetable & Tofu Kebab (D V G)
- Spanakopita
- Wild Mushroom & Tarragon Tartlet
- Walnut Meat-less Balls (D V G)
- Petit Black Bean Cakes (D)

**SEAFOOD $29.00 PER DOZEN**
- Scallops Wrapped in Bacon (D G)
- Deep Fried Butterflied Prawns, Chipotle Ketchup (D)
- Mini Crab Cakes, Lemon Dill Sauce

**MEAT $29.00 PER DOZEN**
- Beef Sausage Rolls, Mustard (D)
- Oriental Meatball (D)
- Chicken Brochette, Peanut Coconut Sauce (D G)
- Lamb Souvlaki, Spicy Chili Sauce (D G)
- Prosciutto Wrapped Asparagus
- Wasabi Pork Dumplings (D)

| V = Vegan | D = Dairy Free | G = Gluten Free |

It is recommended to order enough of each item so that each guest has the opportunity to try the item.

All above prices subject to 15% gratuity and applicable taxes
University Club of Victoria, T: 250.721.7935
### Imported & Local Artisan Assorted Cheeses Board

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter</td>
<td>20</td>
<td>$95</td>
</tr>
<tr>
<td>Medium Platter</td>
<td>40</td>
<td>$190</td>
</tr>
<tr>
<td>Large Platter</td>
<td>60</td>
<td>$270</td>
</tr>
</tbody>
</table>

### Vegetable & Dip Platter

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter</td>
<td>20</td>
<td>$55</td>
</tr>
<tr>
<td>Medium Platter</td>
<td>40</td>
<td>$105</td>
</tr>
<tr>
<td>Large Platter</td>
<td>60</td>
<td>$145</td>
</tr>
</tbody>
</table>

### Variety of Seasonal Fresh Fruit Platter

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter</td>
<td>10</td>
<td>$45</td>
</tr>
<tr>
<td>Medium Platter</td>
<td>20</td>
<td>$85</td>
</tr>
<tr>
<td>Large Platter</td>
<td>30</td>
<td>$130</td>
</tr>
</tbody>
</table>

### Assorted Sandwich/Wrap Platter Served with Olives & Pickles

- **Tuna Salad, Salmon Salad, Shrimp, Turkey, Hummus, Grilled Vegetarian, Ham & Cheddar and Egg Salad**
  
<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Small Platter</td>
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<td>$100</td>
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<tr>
<td>Medium Platter</td>
<td>20</td>
<td>$190</td>
</tr>
<tr>
<td>Large Platter</td>
<td>30</td>
<td>$260</td>
</tr>
</tbody>
</table>

### Antipasti

- Salami, Prosciutto, Black Forest Ham, Grilled Red Peppers, Marinated Mushrooms, Roasted Garlic, Provolone, Bocconcini & Olives Served with Artisan Breads
  
  $65 (Serves 25)

### Side of Salmon

- Smoked or Blueberry Vodka Infused Side of Salmon Served with Seaweed Crackers
  
  Inquire for costs (Serves 30)

### Sweet Tooth

- Brownie, Nanaimo Bars, Lemon Bars, Hay Stack & Carrot Cake
  
  $60 (3 Dozen)

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All above prices subject to 15% gratuity and applicable taxes

University Club of Victoria, T: 250.721.7935
Reception Action Stations

Minimum 35 Persons

Pasta Station
Butternut Squash Ravioli with Garlic Cream Sauce
Cheese Stuffed Tortellini with Sage Butter Cream Sauce
Bowtie Pasta with Olive Oil, Shrimp & Crab
Sundried Tomato Penne with Fresh Button Mushrooms
$7 per person

Risotto Station
Wild Mushroom, Shrimp, Walnut Pesto,
Stilton Cheese, Caramelized Onions
$6 per person

Scallop & Prawns
Lobster Cream Sauce, Garlic Basil Olive Oil, Mango Butter
Bengal Curry, White Wine Lemon Zest
Jasmine Rice
$10 per person

Carved New York Striploin
Garlic Creamed Mashed Potatoes
Madagascar Green Pepper Sauce, Caramelized Onions,
Hot Horseradish Sauce, Red Currant & Orange Sauce
$12 per person

French Crepes
Caramel Praline Filling
Strawberry Romanoff
Toasted Coconut
Coffee Cream
Warm Blueberry
Apple Cinnamon
$9 per person

**Maximum 2 stations per function
Please note $75.00 labour fee will be added per station for a 2 hour service**

All above prices subject to 15% gratuity and applicable taxes
University Club of Victoria, T: 250.721.7935
Two Hearts, One Love

Buffet

$44 per person (Minimum 45 persons)

Choice of Four Salads

Caesar Salad: Baby Romaine Hearts, Parmesan, Rosemary Focaccia & Creamy Garlic Dressing
Medley of Seasonal Greens: 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: Red Onion & Bell Peppers with a Vinaigrette
Marinated Seven Bean Salad: A Flavourful Combination of Black, Northern, Pinto, Kidney, Navy, Turtle & Chick Peas
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 and a Balsamic Olive Oil Dressing
Coconut Curried Rice: Bengal Curried Basmati Rice with 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
Chicken in a Mushroom & Tarragon Sauce
Curried Butter Chicken
Vegetarian Lasagna
Spinach & Mushroom Crepes
West Coast Seafood Newburg
Baked Seafood Tortellini au Gratin
Butternut Squash 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*

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

All above prices subject to 15% gratuity and applicable taxes
University Club of Victoria, T: 250.721.7935
Forever & Always
Buffet
$58 per person (Minimum 45 persons)

Choice of 5 Salads

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

**Medley of Seasonal Greens:** 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 a Thai 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 Mushrooms, 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 Peas

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

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

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

**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

Honey Baked Ham with Dijon Mustard Sauce

Poached Salmon with a Peach Pineapple Coulis

Roast Leg of Pork with Maple Raisin Sauce

Creamy Scallop & Shrimp Symphony

Baked Vegetarian Lasagna

Roast Leg of Lamb with Anise & Red Current Jus

Butter Curried Chicken

Butternut Squash Ravioli in a Rich Creamy Tomato & Fennel Sauce

*Only one item will be carved*

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

Canterbury Coffee & Organic Teas

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

All above prices subject t8 15% gratuity and applicable taxes

University Club of Victoria, T: 250.721.7935
Gourmet Barbeque
Only available May-September
$37 per person (Minimum 45 persons)

Salads
Medley of Seasonal Greens: 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
Tofu & Vegetable Brochette

Add an additional choice for $5.00 per person

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

Choose one of the following:
Baked Potatoes with Self Serve
Cheddar Cheese, Sour Cream, Green Onions & Bacon Bits
   OR
Herb Roasted Baby Potatoes

Dessert
Fresh Fruit Platter
Strawberry Shortcake
Belgium Chocolate Mousse

Canterbury Coffee & Organic Teas

All above prices subject to 15% gratuity and applicable taxes
University Club of Victoria, T: 250.721.7935
Plated Dinners
Three Course Served
Add a 4th Course for $4 per person

Includes: Appetizer, Entrée, Dessert, Coffee & Tea
Please choose one starter and one dessert for the group. You may have a choice of two entrées per function.
Quantities of each entrée will be required 7 days prior to your event.
Please advise of any allergies and dietary restrictions and our culinary team will prepare their meal choice accordingly.

**Appetizer**
- *Club Caesar: Baby romaine hearts, parmesan, focaccia & creamy garlic dressing*
- *Chef’s Soup of the Day*
- *Medley of Seasonal Greens*

**Appetizer Upgrade $3.00 pp**
- *Roma Tomato, Red Onion Bocconcini Salad*
- *Our Famous Club Chowder*
- *Medley of Spring Greens: topped with beets and shaved fennel tossed in our house dressing*

**Entrée Choices**
*Choice of two*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moroccan Quinoa &amp; Cashew Strudel with Curry Sauce</td>
<td>$29.75</td>
</tr>
<tr>
<td>Portobellini Vegetable Tower with a Rich Tomato Sauce</td>
<td>$29.75</td>
</tr>
<tr>
<td>Butternut Squash Ravioli with a Creamy Tomato Sauce &amp; Garlic Bread</td>
<td>$29.75</td>
</tr>
<tr>
<td>Baked Vegetarian Lasagna &amp; Garlic Bread</td>
<td>$30.75</td>
</tr>
<tr>
<td>Stuffed Pork Loin with Maple &amp; Apple Sauce</td>
<td>$32.75</td>
</tr>
<tr>
<td>Roast Vancouver Island Chicken with Onion &amp; Apple Cider Sauce</td>
<td>$32.75</td>
</tr>
<tr>
<td>Honey Ham &amp; Comox Mozzarella Stuffed Chicken Breast, Sundried Tomato Pesto Sauce</td>
<td>$34.75</td>
</tr>
<tr>
<td>Roast Sirloin of Beef with Green Peppercorn Sauce</td>
<td>$34.75</td>
</tr>
<tr>
<td>Lamb Shank with Rosemary Red Current Jus</td>
<td>$34.75</td>
</tr>
<tr>
<td>Poached Salmon with a Peach Pineapple Coulis</td>
<td>$35.75</td>
</tr>
<tr>
<td>Prime Rib of Beef with Yorkshire Pudding &amp; Horseradish Jus</td>
<td>$40.75</td>
</tr>
</tbody>
</table>

*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
- Rice Pilaf
  *(not for the pasta entrees)*

All Entrée’s Served with Seasonal Vegetables
*Fresh from the Oven Rolls & Butter*

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

**Dessert Upgrade $3.00 pp**
- Chocolate Torte
- Crème Brulee
- Tiramisu Gateau
- Cheesecake with Fruit
- Fresh Fruit Plate

All above prices subject to 15% gratuity and applicable taxes
University Club of Victoria, T: 250.721.7935
## Standard Banquet Bar Prices

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>High-Balls</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$7.50–$12.00</td>
</tr>
<tr>
<td>House Wine Glass</td>
<td>$7.50</td>
</tr>
<tr>
<td>Premium Wine Glass</td>
<td>$8.75</td>
</tr>
<tr>
<td>Domestic Beer Bottle</td>
<td>$6.75</td>
</tr>
<tr>
<td>Import Beer Bottle</td>
<td>$7.75</td>
</tr>
<tr>
<td>Draft Beer Glass</td>
<td>$6.25</td>
</tr>
<tr>
<td>Draft Beer Mug</td>
<td>$7.50</td>
</tr>
<tr>
<td>Cider &amp; Coolers</td>
<td>$7.00–$7.75</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.75</td>
</tr>
<tr>
<td>Juice</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

All beverages noted above are inclusive of tax

### Specialty Bowls

(Serve Approximately 50 Cups)

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch</td>
<td>$80.00</td>
</tr>
<tr>
<td>1/2 Bowl Fruit Punch</td>
<td>$50.00</td>
</tr>
<tr>
<td>Alcoholic Fruit Punch-Rum or Vodka</td>
<td>$135.00</td>
</tr>
<tr>
<td>Long Island Iced Tea</td>
<td>$135.00</td>
</tr>
<tr>
<td>Sangria –White or Red</td>
<td>$135.00</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$155.00</td>
</tr>
</tbody>
</table>

### Coffee & Tea Station

At your request, a self-serve station can be set up with regular coffee, decaf coffee & a selection of teas for $21.75 per thermos (8-10 cups) and will be charged on consumption.

### Bartender Charge

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

All above prices subject to 15% gratuity and applicable taxes

University Club of Victoria, T: 250.721.7935
Banquet Wine List

Red & Rose Wines

Red Selections

Peller Estate Proprietor’s Reserve Red BC (0) Bottle 24.00
Open Merlot BC VQA (0) Bottle 26.50
Peller Family Series Cabernet-Merlot BC VQA (0) Bottle 26.50
Finca Los Primos Malbec (Argentina) (0) Bottle 32.00
JP Chenet Cabernet-Merlot (France) (0) Bottle 32.00
McLaren’s on the Lake Shiraz (Australia) (0) Bottle 32.00
Red Rooster BC VQA (0) Bottle 32.00
McGuigan Black Label Cabernet-Merlot (Australia) (0) Bottle 32.00
Masi Modello Dlle Venezie (Italy) (0) Bottle 34.50
Monasterio de las Viñas (Spain) (0) Bottle 34.50
Inniskillin Pinot Noir BC VQA (0) Bottle 34.50
Wyndam Estate Bin 555 Shiraz (Australia) (0) Bottle 36.00
Sandhill Cabernet-Merlot BC VQA (0) Bottle 44.50
Osoyoos Larose Petales d’Osoyoos BC VQA (0) Bottle 52.00

Rosé Wine

Jackson Triggs Rosé Bottle 32.00

All above prices subject to 15% gratuity and are inclusive of applicable taxes
University Club of Victoria, T: 250.721.7935
# Banquet Wine List

**White & Sparkling Wines**

## White Selections

- **Peller Estate Proprietor’s Reserve White BC (o)**
  - Bottle 24.00

- **Open Sauvignon Blanc BC VQA (o)**
  - Bottle 26.50

- **Peller Family Series Chardonnay BC VQA (o)**
  - Bottle 26.50

- **Gehringer Reisling BC VQA (1)**
  - Bottle 32.00

- **Jackson-Triggs Sauvignon Blanc BC VQA (o)**
  - Bottle 32.00

- **Inniskillin Chardonnay BC VQA (o)**
  - Bottle 32.00

- **Calona Artist Series Pinot Gris BC VQA (o)**
  - Bottle 32.00

- **Red Rooster Pinot Gris BC VQA (o)**
  - Bottle 32.00

- **Lindeman’s Bin 65 Chadonnay (Australia) (o)**
  - Bottle 32.00

- **Ravenswood Chardonnay USA (o)**
  - Bottle 34.50

- **Folonari Pinot Grigio (Italy) (o)**
  - Bottle 34.50

- **Sandhill Pinot Blanc VQA (1)**
  - Bottle 36.50

- **Monkey Bay Sauvignon Blanc (New Zealand) (o)**
  - Bottle 37.00

## Sparkling Selections

- **Henkell Trocken Piccolo 200ml (Germany) (o)**
  - Bottle 11.50

- **La Scala Spumante (Canada) (2)**
  - Bottle 19.00

- **Segura Viudas Brut Reserva (Spain) (1)**
  - Bottle 34.50

- **Anna Spinato Prosecco (Spain) (1)**
  - Bottle 34.50

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All above prices subject to 15% gratuity and are inclusive of applicable taxes
University Club of Victoria, T: 250.721.7935
**Deposit:** A confirmation/damage deposit of $1,000 is required to secure the use of the facility. 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.

**Cancellation Policy:** The organizer may cancel the event up to seven (7) months prior, in writing, for a full refund of deposit. The deposit will be forfeited if cancellation is made less than seven (7) months prior to the event. Please see below for further cancellation penalties.

<table>
<thead>
<tr>
<th>Timeframe Prior to Event</th>
<th>Cancellation Penalty</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 Months prior to arrival date</td>
<td>No penalty and deposit will be refunded</td>
</tr>
<tr>
<td>60 days - 7 Months prior to arrival date</td>
<td>100% of room rental will be applied. Deposit will be forfeited</td>
</tr>
<tr>
<td>30-60 days prior to arrival date</td>
<td>50% of room rental. 50% of anticipated food and beverage revenue.</td>
</tr>
<tr>
<td>3-29 days Prior to arrival date</td>
<td>100% room rental. 50% of anticipated food and beverage revenue.</td>
</tr>
<tr>
<td>Within 72 hours prior to arrival date</td>
<td>100% of room rental. 100% of anticipated food and beverage revenue.</td>
</tr>
</tbody>
</table>

**Payment Terms:** 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.

**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.

**Service Charges:** All food and beverage services are subject to a 15% service 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 service times will include your bartender fee when applicable.

**Confirmation:** Confirmation of guaranteed number of guests is required seven (7) days prior to the wedding. 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.
Facility Charges & Food Minimums

Main Dining Room: A facility charge of $700 (members) or $1000 (non-members).
A minimum of $1,500 (members) or $2,000 (non-members) in food purchases is required for events Monday to Thursday.  $3,000 (members) or $3,500 (non-members) in food purchases is required for events on Friday and Saturdays.

Fire Place Lounge: A facility charge of $250 (members) or $350 (non-members).
A minimum of $300 (members) or $500 (non-members) in food purchases is required for events Monday to Thursday in the Fireplace Lounge.  $1,000 (members) or $1,500 (non-members) in food purchases is required for events on Friday and Saturdays in the Fireplace Lounge.

Wedding Ceremony: Ceremonies may be held on site after 3pm for a set up fee of $325.  Rehearsal times, if required, can be confirmed 30 days prior to wedding.

Menu Selection:
The University Club requires all menus to be selected a minimum of thirty (30) days 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.

Health Regulations: All food and beverage must be purchased through the University Club.  No food and/or beverage of any kind, except commercially made wedding 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.

Audio Visual: The University Club offers audio visual equipment for rent.  All audio visual needs must be specified 2 weeks prior to the event.  The University Club will not be held responsible for any technical difficulties that may arise.

Linens: White linen will be included in the catering package.  Any other colour linen or napkins will be subject to an additional charge.  Black or white skirting is available for head table, cake, gift and guestbook tables.

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.
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.

**Decorating:** The Catering Manager must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue, or any like materials is not allowed on any walls, doors, ceilings, or other surfaces. The use of confetti, rice, or bubbles is NOT permitted on the premises. No open flames are permitted (enclosed candles are allowed). Decoration clean up is the responsibility of the function organizer and is to be completed prior to leaving the premises. Access time to the Club for decorating will be confirmed 30 days prior to your wedding.

University Club of Victoria, T: 250.721.7935 E: reservat@uvic.ca
Suppliers: Please contact the University Club regarding delivery and setup time of suppliers. All decorations used must be removed immediately following the function. This is the responsibility of the supplier.

Parking: All vehicles parked on campus are required to display a valid parking permit purchased on site; please refer to the Campus Parking website for rates: http://web.uvic.ca/security/parking/rate

Photography: Family and wedding party photographs can be taken in and around the Club (location subject to General Manager’s approval).

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.

<table>
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<th>Room Capacity Seating &amp; Standing</th>
<th>SOCAN With Dancing</th>
<th>SOCAN Without Dancing</th>
<th>Re:Sound With Dancing</th>
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