

# Holiday Catering Package



The  
UNIVERSITY CLUB  
of Victoria





# Three Course Plated Luncheons

Includes: Starter, Entrée, Dessert, Coffee & Tea

Choice of 1 starter and 1 dessert option for each guests. Two entrees can be offered however guaranteed numbers of each entrée are required 3 business days prior.

Minimum of 15 guests

## STARTER

Medley of Seasonal Greens  
Seasonal Soup of the Day

## ENTRÉE

Roast Turkey Breast with Cranberry Stuffing	\$30
Baked Ham with a Mustard Gravy	\$28
Roast Breast of Chicken with Mushroom Sauce	\$28
Baked Salmon with a Maltese Sauce	\$28
Butternut Squash Ravioli, White Wine Cream Sauce	\$27
Portabellini Vegetable Tower, Rich Tomato Sauce	\$27

## DESSERT

Chocolate Mousse  
Egg Nog Mousse  
Mincemeat & Fruit Tarts  
Christmas Pudding, Brandy Cream Sauce

Coffee & Tea



# Christmas Lunch Buffet

Please note this option is not available during the dates we offer our Traditional Christmas Lunch Buffet at the Club which are happening weekdays from December 7<sup>th</sup>-18<sup>th</sup>, 2017.

Menu available to groups of 25 or more.

## SALADS

Caesar Salad

Medley of Seasonal Green

Roma Tomato, Red Onion and Basil

Mandarin Orange & Caraway Beets

Relishes and Condiments

## HOT ENTREES

Roast Turkey Breast with Cranberry Stuffing

Beef Bourguignon

Butternut Squash Ravioli, White Wine Cream Sauce

Mashed Potato & Yam

Seasonal Vegetables

Fresh Baked Rolls and Butter

## DESSERT

Fresh Fruit Platter

Chocolate Mousse & Egg Nog Mousse

Mincemeat & Fruit Tarts

Christmas Pudding, Brandy Cream Sauce

Coffee & Tea

**\$32**



# Three Course Plated Dinner

**Includes: Starter, Entrée, Dessert, Coffee & Tea**

Choice of 1 starter and 1 dessert option for each guests.  
Three entrees can be offered however guaranteed numbers of each entrée are required 3 business days prior.

## STARTER

- Medley of Seasonal Greens
- Caesar Salad
- Cup of Club Chowder
- Cup of Onion & Garlic Soup

## APPETIZER *(add as part of a 4th course for an additional \$7 or as an upgraded starter for \$4)*

- Smoked Salmon with garnish
- Mini Crab Cakes with Lemon Dill Sauce
- Caprese Salad with a Balsamic Reduction

## ENTRÉE

**Served with Your Choice of Roast Nugget Potatoes , Mashed Potato & Yam or Rice Pilaf & Seasonal Vegetables**

- Butternut Squash Ravioli, White Wine Cream Sauce \$30
- Portabellini Vegetable Tower, Rich Tomato Sauce \$30
- Roast Turkey Breast, Cranberry Stuffing \$33
- Baked Ham with a Mustard Gravy \$33
- Roast Breast of Chicken, Mushroom Sauce \$33
- Baked Salmon, Maltese Sauce \$36

## DESSERT

- Chocolate Mousse
- Egg Nog Mousse
- Mincemeat & Fruit Tarts
- Christmas Pudding, with Brandy Cream Sauce
- Coffee & Tea



# Christmas Dinner Buffet

Menu available to groups of 35 or more.

## **SALADS**

Caesar Salad

Medley of Seasonal Green

Roma Tomato, Red Onion and Basil

Thai Noodle with Sesame Chicken

Marinated Cucumber & Red Onion

Mandarin Orange & Caraway Beets

Assorted Continental Cuts

Relishes and Condiments

## **HOT ENTREES**

Roast Turkey Breast, Cranberry Stuffing

Beef Bourguignon

Butternut Squash Ravioli, White Wine Cream Sauce

Mashed Potato & Yam

Seasonal Vegetables

Fresh Baked Rolls and Butter

## **DESSERT**

Fresh Fruit Platter

Chocolate Mousse

Egg Nog Mousse

Mincemeat & Fruit Tarts

Coffee & Tea

**\$45**



# Deluxe Christmas Dinner Buffet

Menu available to groups of 45 or more.

## **SALADS**

Caesar Salad  
Medley of Seasonal Green  
Roma Tomato, Red Onion & Basil  
Curried Basmati Rice  
Thai Noodle with Sesame  
Marinated Cucumber & Red Onion  
Orzo Pasta with Baby Shrimp Mango & Cilantro  
Mandarin Oranges & Caraway Beets

Pacific Seafood Platter  
Assorted Continental Cuts  
Relishes and Condiments

## **HOT ENTREES**

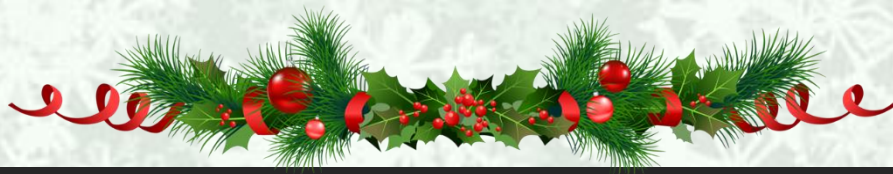
Roast Turkey Breast, Cranberry Stuffing  
Baked Ham with a Mustard Sauce  
Beef Bourguignon  
Three Cheese Tortellini, Cream White Wine Sauce  
Mashed Potato & Yam  
Seasonal Vegetables  
Fresh Baked Rolls and Butter

## **DESSERT**

Fresh Fruit Platter & Assorted Cheese Platter  
Chocolate Mousse & Egg Nog Mousse  
Fresh Baked Shortbread,  
Mincemeat & Fruit Tarts  
Christmas Pudding & Brandy Cream Sauce  
Coffee & Tea

**\$58**

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  
University Club of Victoria, T: 250.721.7935 Email: [reservat@uvic.ca](mailto:reservat@uvic.ca)



# Room Rental Rates & Food Minimums

## Member Rental Rates

ROOM	RENTAL ½ DAY	FOOD MINIMUM MON-THURS	FOOD MINIMUM FRI-SAT
Salal/Snow/Honeysuckle	\$50 per room	\$150 per room	\$150 per room
Wild Rose Room	\$100	\$300	\$300
Main Dining Room	\$700.00	\$1500	\$3000 Evening Events \$1500 Lunch Event
Camas Rooms	\$50 lunch only	\$150 per room	\$150 Friday \$500 Saturday
Fireplace Lounge	\$250	\$400	\$1200

## Non-Member Rental Rates

ROOM	RENTAL ½ DAY	FOOD MINIMUM MON-THURS	FOOD MINIMUM FRI-SAT
Salal/Snow/Honeysuckle	\$100 per room	\$150 per room	\$150 per room
Wild Rose Room	\$175	\$300	\$300
Main Dining Room	N/A	\$1500	\$3500 Evening Events \$1500 Lunch Event
Camas Rooms	\$100 lunch only	\$150	\$150 Friday \$500 Saturday
Fireplace Lounge	\$350	\$600	\$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.

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

**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

**Gratuity:** 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:** A version of this menu can be provided which indicates all vegan, dairy free and gluten free items

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 4 and under are free and 5-12 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

Entertainment Package - \$250.00 (Bose Built-In Speakers in Main Dining Room & Wild Rose Room)

**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