University Club
Connector
Mid September 2017

Connect with us:  
Facebook  
Twitter

Entertain * Engage * Enjoy
End of Summer of Love Party
Hip of Beef BBQ Buffet & Beer Bash
Saturday September 16th 5:30pm

Featuring the Band....
Back by popular demand!!
The Cliffes!

BBQ Buffet Menu
Slow Roast Hip of Alberta Beef
Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce
Curried Vegetarian Casserole
Garlic Creamed Mashed Potatoes
Madagascar Green Pepper Sauce
Caramelized Onions
Hot Horseradish Sauce
Rolls & Buns
Medley of Seasonal Greens
Orzo Pasta Salad
Marinated Seven Bean Salad
Thai Noodle with Sesame Shrimp
Fresh Fruit Platter

$24.95 per adult &
$10.95 per child

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Family Night

Thanksgiving Dinner

Saturday October 7th
Dinner 5:30

**Minimum of 4 people required per reservation**

Take a break from cooking and doing all those dishes and treat the family to a home-style Thanksgiving Dinner at the Club!

Family Style Dinner Menu
(family style service at your table)

- Farm Fresh Bounty Green Salad
- Herb and Citrus Butter Roasted Turkey *Carved at your table by a member of your family*
- Sweet Caramelized Onion, Cranberry, Apple & Sage Dressing
- Zesty Orange-Cranberry Sauce
- Creamy Potato & Sweet Potato Mash
- Roasted Brussel Sprouts
- Honey Glazed Squash & Carrots

Pumpkin Chocolate Cheesecake with Graham Crust

$25.00 per adult
$16.95 children 5-10 years of age
Children 4 and under are complimentary

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Gourmet Burger + A Glass of Beer  *Just $14.95 all of September!

**Daily Burgers:**

**Mondays: Chicago Burger**
Grilled beef burger with sweet relish, chopped onion, ketchup, mustard and hot peppers.

**Tuesdays: Olive Festival Pizza Burger**
Beef burger stuffed with mozzarella cheese and pizza sauce covered with sliced black and green olives.

**Wednesdays: Burger Al Forno**
Ground beef seasoned with robust Italian seasonings, fresh garlic and rosemary, served with a golden parmesan crust

**Thursdays: Smokey Burger**
Beef burger topped with roasted balsamic onions, grilled bacon and smoked cheese.

**Fridays: Cheesy Pizza Burger**
Lean burger covered with pizza sauce, provolone, sharp cheddar and mozzarella cheeses.

**Saturdays: Crabby Burger**
Shredded crab salad with Swiss cheese atop a beef patty served on a croissant.  (DINNER ONLY)

Your choice of beer:
- Fat Tug IPA
- Blue Buck Ale
- Dark Matter or Pilsner
- Island Lager
- Unsanctioned

Served with your choice of fries, green salad or cup of soup

Your Choice of Beer:
Thursday October 12th
5:00pm-8:00pm

The University Club is proud to be hosting & Co-Sponsoring the inaugural event UnWined, taking place October 12th at the University Club. An evening supporting granting wishes of Vancouver Island children battling life-threatening illnesses. With local chefs, wineries, breweries, and some great auction items, along with Master of Ceremonies, Jack Knox, it is sure to be a wonderful evening.

Visit the UnWined event site here to purchase tickets:

UnWined 2017

For tickets and a preview of auction items being added to daily (an additional 50 items to be added including a Grizzly Bear tour for 2, golf packages, hotel stays, and many experiences, art and gift certificates). Get your ticket(s) today and come support granting Vancouver island wishes.

Please note these tickets are not sold at The Club. Please go to the website noted above to purchase.
Join us Before the Dinner Dance for a Special Beer & Whisky Tasting!

Package Price of $65.00 Includes Tasting and Oktoberfest Dinner 5:00pm-6:30pm For Tasting - Limited Seating for this portion of the event.

Joining us is Andrew Campbell Walls from Victoria Caledonian Distillery & Twa Dogs Brewery

**Tastings**

**Keekin’- Glass Pilsner 5% 25 IBU**
Late hopped with Pacifica and Motueka hops from New Zealand.

**Macaloney’s Heritage Vatting – Prince Dougal’s Dram 46%**
A zephyr of sherry oak whips up the floral, citrus nose; the sweet, soft palate is engulfed in malt, gentle spice, white fruit with hints of mustard and classic Clynelish wax.

**Macaloney’s Heritage Vatting – Among the Heather 46%**
A whisky that speaks of Highland heather and the peat from whence it grows. Malt and floral heather are blown around the glass, in a dance with the Islay brine, oils, gentle smoke & ocean.

**Mac na Braiche – Unpeated, STR Cask 50%**
Honey straight from the hive, caramel and butterscotch take charge while tropical fruit, strawberry, pear, malted barley and vibrant florals follow through. Non-chill filtered, Non-caramelised.

**Twa Cask Islay - Caol Ila & Bunnahabhain - Ex-Bourbon Cask 46%**
Classic Islay; Ocean spray, Islay oil & smoke wage continuous war on the spectacular malty sweetness. A mellow, fresh and aromatic experience, refined & textured

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Family Halloween Bash
Saturday, October 28th
11:00 am - 1:00 pm

Buffet Brunch Menu to Include:

- Muffins & Danishes
- Fresh Fruit
- Fruit Yogurt
- French Toast
- Sausage & Beans
- Spinach Quiche
- Cheese Pizza
- Hash Brown Casserole
- Scrambled Eggs
- Coffee, Tea & Juice
- Halloween Themed Desserts

$21.95+tax for adults
$12.95+tax for children

Featuring a Magic Show performed by Vinny the Vampire!
Vinny will craft illusions that baffle the senses and confuse our reasoning with spooks and thrills exciting all of the little bob’s and ghoul’s in his audience

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
The University Club’s 50th Anniversary Celebration

Saturday November 18th
Reception 5:30 Dinner 6:30
Black tie formal dinner and dance

4 Course Gourmet Dinner

Duck & Wild Mushroom Consommé

Prosciutto Wrapped Mission Figs
Stuffed with Qualicum Bleu Claire Cheese

King Salmon Feuilleté in Filo
with Spinach & Kale
Parmesan Herb Risotto

Dessert Trio
Chai Brûlée, Grand Marnier Jello Shot,
Toffee Cake

$49.95 plus tax per person

Featuring The Nick La Riviere Band

Dr. Reg Mitchell will present a brief history on the Club from 1982-2017
What’s Happening at The Club

Chef’s September Prix Fixe
$26.00 plus taxes

Camas Dining Room- Three Course Dinner Menu

**Starter:** Tempura Prawns
* Saffron Aioli

**Entree:** Sterling Silver Sirloin Steak
* Sun Dried Tomato Relish

**Dessert:** Lemon Mousse

**OTHER UPCOMING SPECIAL EVENTS**

Traditional Christmas Lunch Buffets – December 7th-19th
( Monday-Friday)

Children’s Christmas Party Saturday - December 9th
* Featuring Magician David Atwood

Member’s Christmas Dinner and Dance - December 16th
* Featuring the Band Mad Day Out

Please note, our Wednesday Lunch Buffets will not be available for the month of September as they are replaced with our Burger & Beer specials.

**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. Contact us at 250-721-7935 or reservat@uvic.ca
Please note that the club will be closed on Monday, October 9th for Thanksgiving.

Office Hours
Monday to Friday 9:00 am - 5:00 pm

Lunch Service
Monday to Friday 11:30 am - 2:00 pm

Camas Room Dining
Monday to Saturday
5:00 pm - 8:00 pm

Bar & Lounge Hours
Monday to Friday 11:30 am - 10:00 pm
Saturday 5:00 pm - 10:00 pm

Please note the Club is closed on Sundays.

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

Please note: Cancellation of reservations are appreciated a minimum of 48 hours in advance of your dining or special event reservations.

Christmas Closure
On Friday December 22nd we will close after lunch service and will reopen on Tuesday January 2nd.