University Club Connector
Mid October 2017

Rocktoberfest
October 21st

Club Transylvania
October 28th

Entertain * Engage * Enjoy
October is
Burgers, Beer & Baseball

Gourmet Burger + A Glass of Beer
*Just $14.95 all of October!

Join us for a burger and beer while watching a
Major League Playoff Game

Monday: The Yankee Doodle
Grilled beef burger, sauerkraut, Oktoberfest mustard, pretzel bun

Tuesday: The Red Sox Supreme
Beef patty, cheddar cheese, bacon and hickory sauce

Wednesday: The Cubbies Clinch
Hamburger Gorgonzola cheese, lettuce, sweet mustard

Thursday: The Dodger Delicious
Beef patty, tomato, onion, fresh bagel bun & Boursin cream cheese

Friday: The Astro Attack
Hamburger, Gruyere cheese, olive tapenade, sesame baguette

Saturday: Now Nats Werth It
Hamburger, mushrooms, cheese, bacon and onions (Dinner Only)

All served with your choice of fries, soup or salad

*Beer can be substituted for Non-alcoholic beverage of your choice

Driftwood Brewery
Phillips Brewing Company
Hoyne Brewing Co.
Vancouver Island Brewery
Category 12 Brewing

Fat Tug IPA
Blue Buck Ale
Dark Matter
Or Pilsner
Island Lager
Unsanctioned
Saturday
October 21st
$39.95 per person – 6:30pm
Buffet Dinner & Dance

Featuring Live Music by Mad Day Out

Mad Day Out features experienced musicians that offer ambitious material that will appeal to all audiences. Victoria music lovers who are familiar with the Sutcliffes will recognize Terry James, Chuck Simms, and Shaun Wilson. The band also features Stephen Ogden on vocals, bass, and keyboards. Though much of the catalogue is Beatles inspired, Mad Day Out also incorporates some surprises, and the addition of a horn section offers even broader musical possibilities. Mad Day Out- a splendid time is guaranteed for all!

Oktoberfest Buffet Menu

Zwiebelsuppe mit dunklem Bier
Dark Beer Onion Soup

Bratwurst, Frankfurter Wiener Würstchen, Weisswurst, Currywurst, Sauerkraut

Eintope
Beef & lentil Stew

Kasslerloin winekraut

Kohlrouladen
Cabbage Rolls

Jagerschnitzel
Pork cutlets creamy mushroom sauce

Kartoffelgratin
Potato Gratin

Rotkraut
Red Cabbage

Rosenkohl
Brussels sprouts

Schwarzwälder Kirschtorte
Blackforest Cake

Rote grüte
Red fruit Pudding

Elisenlebkuchen
Gingerbread

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Join us Before the Dinner Dance
for a Special Beer & Whisky Tasting!

Package Price of $65.00
Includes Tasting and Oktoberfest Dinner

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
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 boo's and ghoul's in his audience.

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The University Club’s 50th Anniversary Celebration

Saturday November 18th
Reception 5:30 Dinner 6:30
Formal Attire

Four 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
Bring your department, family or friends over to the Club and enjoy one of our fabulous

**Traditional Christmas Lunch Buffets**

These Buffets will be available **weekdays from Thursday December 7th – December 19th**

11:30am-2:00pm in our Main Dining Room

**CHRISTMAS BUFFET 2017**

**Main Dishes**

- Medley of Mixed Greens
- Caesar Salad
- Baby Leaf Spinach Salad
- Quinoa and Black Bean Caraway Beetroot and Orange Balsamic Tomato & Basil Mushroom, Radish, Cous Cous Thai Shrimp Noodle Curried Coconut Rice
- Stuffed Eggs
- Butternut Ravioli, Tomato Cream Sauce
- Seafood Provençale
- Beef Bourguignonne
- Roast Turkey with all the Trimmings
- Baked Ham with Maple Raisin Sauce
- Creamy Mashed Potatoes & Yams
- Seasonal Vegetables

**DESSERT TABLE**

- Mince Tarts, Fruit Tarts, English Trifle, Chocolate Mousse
- Assorted Cheeses with Fruit and Crackers, Crème Brulee
- Christmas Pudding, Brandy Sauce & Rum Butter
- Tea and Coffee

$31.00 per person plus tax

*(please note some items may change daily)*
Staff Holiday Parties!!
Still looking for somewhere to take your team to celebrate the holidays???
We still have some dates available.
We have a variety of space to accommodate private parties for groups of 10 up to 250.

Contact Laura Sasaki, Sales & Catering Event Manager at 250-721-7938 or uclubcatering@uvic.ca for further details

UClub Membership-Priceless
Are you looking for that special gift for that special person?
What about a 1 year membership for your friend or family member?

Contact Debra Koski, Office Manager at 250-721-7933 or debrak32@uvic.ca for further details
Chef’s OctoberPrix Fixe
$26.00 plus taxes

Camas Dining Room-Three Course Dinner Menu

**Starter:** Cold Water Shrimp
* S**riracha Aioli *

**Entree:** Smoke House BBQ Chicken Leg

**Dessert:** White Chocolate Pumpkin Cheesecake

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

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University Club
Hours of Operation

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

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

Connect with us:  

Facebook
Twitter