Featuring Chef Michael’s new culinary creations and the Backbeat band playing 60's and 70’s with a special tribute to the Rolling Stones!

Saturday, March 9th | 5:30 Reception  |  6:30 Dinner
$29.95 per person + tax
Full buffet menu can be found on next page
A 48hr cancellation policy applies

Reservations Required                      The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Rockin' in the New Chef

THE MENU:

New Entrees:
- Braised Pork Spare Ribs
- Roasted 9 Cut Chicken
- Mexican Style Beef
- Green Onion Mash

New Salads:
- Beef and Broccoli with Mushroom and Onion
- German Style Potato Salad
- Greek Salad
- Mediterranean Pasta Salad
- Arugula, Feta and Strawberry Salad

Desserts:
- Mango Mousse
- Wild Berry Streusel Tarts
- Eclairs
- Coconut Jello
- Fruit Platter
A Celebration of Wine and Food featuring Red Rooster Winery

Menu

**Rare Bird Rosé**
Oregon Shrimp & Potato Rosti with Ginger Peach Coulis

Leek & Mushroom Quiche

**Gewürztraminer**
Thai Crab Cake with Lemongrass Beurre Blanc

**Pinot Noir**
Grilled B.C. Salmon with BBQ Pork En Croûte

**Cabernet Merlot**
Chocolate Ganache Caramel Pie
Blackberry Truffle

Saturday, March 30th  |  5:30 Reception  |  6:30 Dinner
$60.00 per person + tax
Karen Gillis, the Winemaker, will be on-site
A 48hr cancellation policy applies

Reservations Required  |  The University Club of Victoria
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About the Winemaker

Karen Gillis didn't follow the usual path to wine country. She grew up in Vancouver surrounded by a family of chefs and dreamed of becoming one herself. Encouraged to gain a solid foundation in culinary knowledge, Gillis graduated from the British Columbia Institute of Technology (BCIT ) in 1996 with a Diploma in Food Technology.

Her diverse background includes three years working in the food sciences industry where she developed products that are still sold in today's marketplace. Perhaps all that work with food led her naturally to seek knowledge about its best accompaniment, but while working on these projects, Karen started thinking about wine as a means of gaining greater control over the basic ingredients that she worked with. She joined Andres Wines (now Andrew Peller Limited) and within two years became assistant winemaker.

In 2006 Karen moved to Kelowna to work with the rest of the Andrew Peller winemaking team. Collaborating with an experienced team in the heart of BC wine country both expanded her knowledge and experience and let her contribute to the success of one of that winery's key brands.

Karen's easy-going personality and style meshes nicely with what Red Rooster is all about. Mind you, easy-going doesn't mean unambitious. Karen wants Red Rooster to be a benchmark for quality in Okanagan wines and is already looking at vineyards, equipment and winemaking techniques moving forward.
CHEERS FOR BEERS!
A Local Craft Beer Pairing Event

5 Craft Beer Tastings Provided by Hoyne Brewing Co. Paired with Culinary Delight Tasting Plates

Saturday, April 6 | 5:30 PM
$25.00 per person + tax
Tasting Menu will be Released Mid-March
A 48hr cancellation policy applies

Reservations Required
The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Weekly Happenings at The University Club

DAILY LUNCH SPECIALS AT THE CLUB

**Monday:** Meatless Monday’s
**Tuesday:** Chef’s Roast Lunch
**Wednesday:** UClub Luncheon Buffet
**Thursday:** Chef’s Curry
**Friday:** Fish Friday’s

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MARCH CAMAS DINING ROOM
PRIX FIXE MENU

**Starter:**
Kale Caesar Salad
House Made Bacon Lardon, Parmesan Crisp, Fried Capers, Creamy Dressing

**Entree:**
Sooke Rainbow Trout
Parisienne Gnocchi, Wilted Spinach, Winter Vegetables, Almond Brown Butter

**Dessert:**
Chocolate Caramel Pecan Tort
Chocolate Crumble, Caramel Sauce

$26.00 + tax

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Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.
The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
March Dinner Special

Each month we will be featuring dinner specials available between 5:00-8:00pm in the Members’ & Fireplace Lounge

Tempura Snapper:
Saffron Aioli, Daily Vegetable and Starch
$20.00

Mediterranean Penne Pasta:
Chicken, Kalamata Olives, Blistered Cherry Tomatoes, Artichokes, Confit Garlic, Basil Oil, Parmesan, Garlic Bread
$17.00

Middle Eastern Falafel Bowl:
Scented Rice, Kale, Cabbage, Carrot, Cilantro, Cucumber, Tomato, Tahini Sauce
$16.00
The University Club respectfully requests that members give at least 48 hours advance notice of any cancellations or number decreases for our Members’ events. We can accept your cancellations up to 48 hours prior to an event. If your cancellation is less than 48 hours prior to the Members’ event, your account will be charged the full price for the event for you and your non-Member guests.

Contacts for Reservations and Cancellations:

E-mail: reservat@uvic.ca
Heather Murray: 250-721-7938
Debra Koski: 250-472-5302

Thank you very much for your understanding.

Team UClub
University Club
Hours of Operation

Office Hours
Monday to Friday  |  9am-5pm

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

Camas Room Dining
Monday to Saturday  |  5-8pm

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

Please note that 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 required a minimum of 48 hours in advance of your member event reservations.

Connect with us:  
