University Club Connector
Mid-May 2019

Connect with us:

Entertain * Engage * Enjoy * Experience
Chef Michael Allin and his team, Raymond Baxter, Jeremy Greaves and Matt Etele, have combined their culinary talents to create new and exciting Club cuisine designed to enhance your lunch and dinner dining experience.

We will always go out of our way to accommodate your dietary restrictions. All gluten free and vegetarian items are clearly labeled on the menu and if you speak with your server there are items we can modify to serve gluten free. In addition, we have a new vegan falafel bowl highlighting a combination of Mediterranean flavors. Our culinary team supports featuring local ingredients.

Those are just a couple of highlights from the new menu. We encourage you to come in and try them out personally!

Menu can be found here: [2019 Lunch and Dinner Menu](#)
GRAND OPENING OF THE PATIO

BBQ Buffet Menu

Marinated Prawn Skewers
House Smoked Chicken
Pulled Pork
Smoked Vegetable and Tofu Brochettes
Grilled Local Sausages
Cobb Salad
House Green Salad
Grilled Vegetable Salad
Quinoa Tabbouleh Salad
Caprese Pasta Salad
Southern Rice Salad
Peaches and Cream Corn
Yukon Gold Potato and Egg Salad
Fresh Fruit

$29.95 + tax per person

Saturday, May 25th
5:30 Reception | 6:30 Dinner

Ft. The Back-Beat Band playing music from The British Invasion and other golden greats from the fabulous sixties.
Band plays from 5:30-6:30pm and again at 8:00pm
A 48hr Cancellation Policy Applies
SOLD OUT...THANK YOU!

Saturday, June 8th
$54.00 per person

MENU

Bright Greens’ Mustards, Arugula, Goat Cheese, Watermelon, Citrus Segments, Charred Grapefruit and Sage Vinaigrette

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Lobster Bisque - Butter Poached Lobster, Crème Fraiche, Chive Oil

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Charlottetown Lobster, Drawn Butter, Asparagus, Heirloom Carrots, Wild BC Mushroom Risotto

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Keylime Cheesecake, Raspberry Coulis, Ginger Tuille

Reception 5:30pm | Dinner 6:30pm
Featuring The Ecclestons, A ‘full contact folk’ band. Known for their infectious humour, joyfulness, and harmony, this Victoria based band has a massive Celtic and Canadian repertoire.
Band plays from 5:30-6:30pm and again at 8:00pm
A 48hr Cancellation Policy Applies
The BBQ season begins at the Club starting on **Friday, June 14th**

Every Friday this summer, join us for dinner on our beautiful patio overlooking the pond. *(weather pending)*

5:30pm-7:30pm | $19.95 Adults | $12.95 Kids 12 and Under

**Friday, June 14th Menu**

- Slow braised chicken drums
- Grilled local bratwurst
- Marinated vegetable and smoked tofu brochette
- Variety of salads
- Corn
- Waffle fries
- Chocolate mousse

*Ft. The Back-Beat Band*

**Friday, June 21st Menu**

- House smoked BBQ pork shoulder
- Marinated chicken kebabs
- Grilled halloumi and basil scented vegetable skewers
- Assorted salads
- Corn
- Spiral fries
- Lemon tart

**Friday, June 28th Menu**

- Beef shish kebabs
- Smoked Carolina chicken
- Harissa marinated vegetable and black bean brochettes
- Assorted salads
- Corn
- Wedge fries
- Strawberry rhubarb gallete

**Friday, July 5th Menu**

- Smoked beef ribs
- BBQ pulled pork
- Grilled eggplant parmesan
- Assorted salads
- Corn
- Waffle fries
- Blueberry coconut crisp

The University Club of Victoria
Reservations are required. 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

MAY CAMAS DINING ROOM
PRIX FIXE MENU

Starter:
Wild Mushroom Spinach Salad
Balsamic Dressing, Pickled Pearl Onion, Parmesan Crisp

Entree:
Charbroiled New York Striploin
Garlic Butter Prawn Skewer, Horseradish Mash, Red Wine Jus

Dessert:
Chocolate Mousse Mille Feuille
Caramelized Pastry, Bavarian Cream, Raspberry Coulis

$28.00 + tax

Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.
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Each month we will be featuring dinner specials available between 5:00-8:00pm in the Members’ & Fireplace Lounge

Shrimp Scampi Ravioli:
Spring Vegetables, Tomato Cream, Parmesan, Garlic Toast
$19.00 + tax

Braised Beef and Broccoli Bowl:
Julienne Vegetables, Hoisin Sauce, Sticky Rice. Wonton Crisp
$19.00 + tax

Arancini Spinach Salad:
Prosciutto, Grape Tomato, Pickled Onion, Herb Vinaigrette
$16.00 + tax

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

We will be closed on Monday, May 20th for Victoria Day. We will be open regular hours on Tuesday, May 21st. 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.

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