A big THANK YOU to the Mayer party for bringing the carhop’s to the Halloween Sock Hop!
The University Club of Victoria

Member Appreciation Celebration

Saturday, November 16th
6:00 - 9:00 PM

This will be a fun evening reception celebrating the club and our members

Featuring a long-service employee recognition award to honour Judy Gibbs

There will be live music and culinary action stations

All University Club Members are invited and encouraged to bring guests

This is an open house – reservations are not being taken

We thank you for your continued support and look forward to welcoming you to our Member Appreciation Celebration

Entertain * Engage * Enjoy * Experience
Welcome to our second ever Cocktail Culture Club in this seminar we will be investigating the five most influential cocktails of the modern era. What does it take to make a cocktail a classic, what makes it stand the test of time? In this fun casual interactive evening we will go into depth on these classics, show you how to make them all and give you the blueprint & DNA so you can go and experiment on your own with the flavours and liquors that you enjoy most. Once you’ve got these mastered you can make almost any cocktail known to man or woman!! Enjoy these 5 classic cocktails along with food pairings, music and a good friend. Remember the buddy system, don’t leave home without one.

21 November 2019
5:30PM Sharp
$25.00 Per Member
$30.00 Per Guest of Member

COCKTAIL & PAIRING MENU FOUND ON NEXT PAGE
COCKTAIL CULTURE CLUB

THE COCKTAILS WILL BE SERVED WITH PAIRINGS IN THIS ORDER:

**Negroni**
*Paired with:* Ham and Caramelized Pear, Truffled Honey, Baguette

**Tom Collins**
*Paired with:* Chicken Satay, Curried Aioli

**Side Car**
*Paired with:* Artichoke Tapenade Stuffed Mushroom

**Whiskey Sour**
*Paired with:* Smoked Meatloaf, Barbeque Sauce

**Old Fashioned**
*Paired with:* Chocolate Chess Pie, Spiced Pecans

48hr Cancellation policy applies
The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Traditional Christmas Lunch Buffets

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 Tuesday, December 10th – December 18th 11:30am-2:00pm in our Main Dining Room

Christmas Buffet 2019

Medley of Mixed Greens
Caesar Salad
Fennel and Wild Rice Salad
Carrot and Raisin
Mushroom, Radish & Pearl Onion
Tomato and Basil
Asian Noodle Salad
Cranberry Sesame Spinach Salad
Beet, Orange and Balsamic Onions

Devilled Eggs
Butternut Squash Ravioli
Seafood Cioppino
Beef Bourguignon
Sage Roasted Turkey
Herbed Mushroom & Cranberry Dressing
Turkey Gravy
Baked Local Ham
Mashed Potatoes & Yams
Seasonal Vegetables

Dessert Table

Mince Tarts, Assorted Fruit Tarts, Ambrosia, Chocolate Mousse, Assorted Cheeses, Vanilla Crème Brulee, Christmas Pudding, Brandy Sauce & Rum Butter
Tea and Coffee

$32.00 per person plus tax (please note some items may change daily)

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Annual Kids Christmas Party

Saturday December 7th
11am - 2pm

Featuring a magic show and a special visit from Santa with early Christmas gifts!

22.95 per adult
25.95 per guest of member
15.95 per child

Santa Arrives - 1:00 pm
Magician - 12:00 pm

Brunch Buffet to Include:

Croissants and Assorted Pastries
Pigs in a Blanket
Ham and Bacon
Mac n Cheese
Nutella and Strawberry Crepes

Scrambled Eggs with Cheese
Hashbrowns
Egg Nog French Toast
Christmas Cookies
Fresh Fruit
Assorted Beverages

Reservations Required                      The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Member’s Christmas Dinner & Dance

Reception 5:30
Dinner 6:30

Buffet Menu on Next Page

Friday, December 20th

$30 per member | $35 per guest of member

Following dinner, dance the night away to The Back-Beat Band featuring music by

EAGLES  THE BEATLES  THE WHO  THE ROLLING STONES

Reservations Required
Contact us at 250-721-7935 or reservat@uvic.ca

The University Club of Victoria
Member’s Christmas Dinner & Dance

Friday, December 20th

Cold Station:
Herbed Basil Caprese Salad
Yam and Sundried Cranberry
*with pumpkin seeds, feta, pumpkin shallot vinaigrette*
Roasted Squash and Quinoa
*with Spinach, raisins, slivered almonds, pomegranate vinaigrette*
Caesar Salad
Mixed Greens
*with House Made Dressings*

Hot Station:
Roasted Chicken Breast  *Mushroom and Sage Gravy*
Roasted Prime Rib of Beef  *with Au Jus*
Lobster Ravioli & Rich Cream Sauce
Scalloped Potato and Yams Au Gratin
Roasted Potatoes
Seasonal Vegetables

Dessert Table:
Chocolate Fountain with Doughnuts & Fruit
Crème Brûlée
Belgium Chocolate Mousse

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

**Pumpkin Crème Brûlée**

Yield: 12-14 Brulee ramekins

1 Cup Pumpkin Puree
4 Cups Heavy Cream
12 Large egg yolks
1 Cup White Sugar
1 Tsp Cinnamon
1 Tsp Allspice
1Tsp Vanilla Extract
.5 Tsp Nutmeg

Heat cream on Medium with half of the sugar (125ml/.5 Cup) with spices and vanilla until the sugar is dissolved. Mix the remaining sugar with the egg yolks and whisk lightly. SLOWLY add 1floz (30ml) at a time of warm cream into the egg and sugar mixture while whisking (Be sure to stabilize the mixing bowl with a damp dishtowel so it does not tip). Once half of the mixture is in the eggs, slowly add the remaining cream while continuing to whisk. Strain through a fine strainer. Portion into ramekins evenly, bake in a water bath at 275F for 35-50 minutes. When done, they will look firm, but should still have a little movement (jiggle) in the mixture. Allow to cool for 4-6 hours in the fridge.

To Brulee: Put 1teaspoon of sugar on each as needed and spread evenly. Use torch to caramelize sugar, but careful not to burn sugar or yourself! Enjoy!
Weekly Happenings at The University Club

DAILY LUNCH SPECIALS AT THE CLUB

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

Please note that the Camas Prix Fixe Menu will now change on the first Friday of the month. The November menu will be available from Friday, November 1st – Thursday, December 5th.

November Camas Dining Room Prix Fixe Menu

Starter:
Roasted Acorn Squash Salad
Kale, Toasted Almonds, Goat Feta, Cranberry Vinaigrette

Entrée:
Grilled Bratwurst Sausage
Seeded Mustard Mash, Caramelized Onion Gravy

Dessert:
Brown Butter Blondie
Pecan Brittle, Maple Anglaise, Vanilla Ice Cream

$28.00 + tax
November Dinner Specials

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

Please note that the Monthly Dinner Specials will now change on the first Friday of the month. The November Specials will be available from Friday, November 1st – Thursday, December 5th.

Creamy Chorizo Queso Dip:
Crisp Tortillas, Corn Chips, Grilled Pita Bread, Crudite
$13.00 + tax

Warm Curried Chicken Spinach Salad:
Toasted Almonds, Apricots, Honey Lime Vinaigrette, Papadum Bowl
$16.00 + tax

Baked Haddock Au Gratin:
Lemon Dill Cream, Garlic & Herb Crust, Seasonal Vegetables Choice of French Fries, Steamed Rice, or Mashed Potatoes
$18.00 + 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

Club Closures
The Club is closed on Monday, November 11th for Remembrance Day
The Club is always 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: 