Meetings & Banquets

The University Club of Victoria
The University Club of Victoria

Thank you for your interest in hosting an event at The University Club of Victoria. In this catering package you will find catering options to accommodate your event. If there is something that you were hoping for that you do not see on these menus, please inquire and our team here will be happy to create a custom menu based on your needs.

The University Club of Victoria is nestled away in the trees and located right on the University of Victoria grounds. The private hideaway for your next event, meeting, retreat or wedding is sure to be a perfect venue for your needs. Thanks again for considering the UClub as a potential venue for you catering requirements. We look forward to welcoming you to the Club!
## Room Capacities & Rental Rates

<table>
<thead>
<tr>
<th></th>
<th>Main Dining Room</th>
<th>Wild Rose Room</th>
<th>Fireplace Lounge</th>
<th>Salal, Snowberry &amp; Honeysuckle Adjoining Rooms</th>
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<td>30</td>
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<td>Member Rental</td>
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<td>Food Minimums Required</td>
<td>$1500.00 Mon-Thurs $3000.00 Fri-Sat</td>
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<td>$350.00 Mon-Thurs $1500.00 Saturday</td>
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<td>$2000.00 Mon-Thurs $3500.00 Fri-Sat</td>
<td>$500.00</td>
<td>$550.00 Mon-Thurs $2000.00 Friday &amp; Saturday</td>
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**Configurations are maximum capacity and do not allow for additional set up and AV requirements where additional space may be needed**

All day time events on Saturdays require a food minimum of $1500.00.
Buffet Style Breakfast

Mystic Vale Deluxe Continental Breakfast $13.50
Selection of Tropicana Fruit Juices
Assorted Muffins & Pastries
Greek Yogurt
Fresh Fruit Salad
Granola & Berries
Self-Serve Coffee, Decaf Coffee, Black Tea

The Classic Hot Breakfast $13.50
Minimum of 10 guests
Scrambled Eggs
Home-Style Breakfast Potatoes
Bacon or Sausage
Toast & Jam
Self-Serve Coffee, Decaf Coffee, Black Tea

Finnerty Garden Deluxe Hot Breakfast $19.50
Minimum of 15 guests
Selection of Tropicana Fruit Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs
Home-Style Breakfast Potatoes
Double Smoked Bacon
European Sausages
Greek Yogurt
Granola & Berries
Self-Serve Coffee, Decaf Coffee, Black Tea

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag.
Coffee Breaks

**BEVERAGES:**
- **Coffee & Organic Tea’s** $22.50 per Thermos (8 to 10 cups) Coffee & Teas-Charged on consumption
- **Fruit Infused Water** $10.00 per carafe
- **Assorted Tropicana Juices** $24.50 per Carafe (Orange, Apple, Grapefruit or Cranberry)
- **Bottled Water** $2.50 Each Charged on consumption
- **Assorted Canned Soft Drinks** $2.50 Each Charged on consumption
- **Bottles of Sparkling Water** $3.75 Small $5.75 Large Charged on consumption

**HEALTHY START:**
- **Greek Yogurt- Bowl-svs 10** $25.00 Each
- **Daiya Dairy Free Yogurt** $5.50 Each
- **Fresh Fruit Salad** $4.00 Each
- **Assorted Whole Fruit** $2.75 Each
- **Hard Boiled Eggs** $1.50 Each

**VARIEITY OF SEASONAL FRESH FRUIT PLATTER**
- **Small Platter (serves 10 persons)** $50.00
- **Medium Platter (serves 20 persons)** $95.00
- **Large Platter (serves 30 persons)** $145.00

**IMPORTED & LOCAL ARTISAN ASSORTED CHEESE BOARD**
- **Sampler Platter (serves 10 persons)** $55.00
- **Small Platter (serves 20 persons)** $105.00
- **Medium Platter (serves 40 persons)** $210.00
- **Large Platter (serves 60 persons)** $300.00

**VEGETABLE & DIP PLATTER**
- **Sampler Platter (serves 10 persons)** $35.00
- **Small Platter (serves 20 persons)** $65.00
- **Medium Platter (serves 40 persons)** $125.00
- **Large Platter (serves 60 persons)** $180.00

**FROM THE BAKERY:**
- **Assorted Muffins** $3.25 Each $36.00 Dozen
- **Cinnamon Buns** $3.50 Each $38.00 Dozen
- **Butter Croissants** $3.00 Each $34.00 Dozen
- **Biscotti** $2.50 Each $28.00 Dozen
- **Assorted Pastries** $3.00 Each $34.00 Dozen
- **Cakes & Squares** $3.50 Each $35.00 Dozen
- **Assorted Cookies** $2.50 Each $28.00 Dozen
- **Bagels & Cream Cheese** $5.00 Each $56.00 Dozen

**GLUTEN FREE BAKERY:**
- **Gluten Free Muffins** $4.75 Each $51.00 Dozen
- **Coconut Macaroon** $2.50 Each $28.00 Dozen
- **Coconut Lemon Loaf (Serves 10)** $20.00 Each

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The University Club of Victoria T:250-721-7935 Euclubcatering@uvic.ca
All prices are per person and subject to applicable taxes and service charges.
Guaranteed numbers are required 3 business days prior to the event.
Afternoon Tea

Minimum of 15 people

**BERRY TRIFLE**
Vanilla Sponge Cake, Chantilly Cream, Mixed Berry Compote

**TRADITIONAL WARM DELICACIES**
House-Baked Sausage Rolls with Mustard Roasted Vegetable Mini Quiches

**SAVOURY TEA SANDWICHES**
Locally Smoked Wild BC Salmon with a Grainy Mustard Cream Cheese Egg Salad with Watercress
Maple Glazed Smoked Ham Salad on a Cheddar Scone
Curried Cowichan Valley Chicken Salad with Toasted Cashews English Cucumber with a Fresh Ginger Cream Cheese

**HOUSE MADE SWEETS**
Lemon & Coconut Loaf Coconut Macaroons Chocolate Irish Cream Truffle English Scone with Strawberry Jam & Whipped Vanilla Chantilly Cream Strawberry Tarts

Coffee & a Selection of Organic Teas

$33.50
Hot Lunch Buffets

Light Lunch Buffet $23.50  
Minimum of 15 people

Two Daily Soups - 1 vegetarian  
Hummus, Olives & Pickles  
Selection of Breads  
Rice Pilaf  
Mini Vegetable Spring Rolls with Sweet Chili Sauce

**Salads: Choice of 2**  
Fresh Baby Greens with Assorted Dressings  
Thai Noodle Salad  
Spinach, Mushroom & Egg with Raspberry Dressing  
Coconut Curried Rice  
Potato & Egg Salad

**Entrees: Choice of 2**  
Butternut Squash Ravioli  
Vegetarian Lasagna  
Baked Salmon with Dill Sauce  
Greek Lemon Chicken  
Mushroom Chicken  
Fresh Seasonal Fruit Platter  
Self-Serve Coffee, Decaf Coffee, Black Tea

Chef’s Lunch Buffet $28.50  
Minimum of 30 people

**Salads: Choice of 3**  
Fresh Baby Greens with Assorted Dressings  
Caesar Salad  
Coconut Curried Rice Salad  
Marinated Seven Bean Salad  
Thai Noodle Salad with Sesame Chicken Salad  
Roma Tomato & Basil Salad  
Potato & Egg Salad  
Marinated Mushroom Salad

**Entrees: Choice of 3**  
Butternut Squash Ravioli  
Vegetarian Lasagna  
Vegetarian Curry  
Baked Salmon, Dill Sauce  
Herb Roasted Chicken  
Butter Chicken  
Mediterranean Style Chicken  
Beef Bourguignon  
Coconut Prawns  
Served with Roast Nugget Potatoes and Seasonal Vegetables

**Variety of Desserts**  
Variety of Cakes, Chocolate Mousse, Fresh Fruit Platter  
Self-Serve Coffee, Decaf Coffee, Black Tea

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag.

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Guaranteed numbers are required 3 business days prior to the event.
Three Course Plated Luncheons - Set Menus

Please select one item for each course

Choice of 2 entrees can be offered if we receive advance notice of how many of each is required

Guests with allergies and dietary restrictions will be accommodated with advance notice

STARTERS:

- Medley of Seasonal Greens: With house made dressing
- Chef’s Soup of the Day
- Club Caesar: Baby romaine hearts, parmesan, croutons & creamy garlic dressing

UPGRADE YOUR STARTER $3.00 per person

- Dunsmuir Crab Cakes: Two delectable crab cakes served with chipotle aioli
- Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a rich creamy broth
- Roasted Onion & Garlic Soup: Served with rice crackers & parmesan cheese

ENTREES: Choice of 2 entrees per function (excluding any dietary restrictions)

Entrées include a starter, seasonal vegetables, rice or potatoes and coffee & tea

- Moroccan Quinoa & Cashew Strudel: curry sauce $25.50
- Butternut Squash Ravioli: creamy tomato & fennel sauce served with garlic toast $25.50
- Mushroom Ravioli: basil cream sauce served with garlic toast $25.50
- Baked Vegetarian Lasagna: served with garlic toast $25.50
- Roast Breast of Chicken: Your choice of sauce $27.50
  - chipotle aioli, onion & apple cider sauce, mango salsa, hickory barbeque, mushroom & tarragon
- Baked Organic Chinook Salmon: Your choice of sauce $28.50
  - maltese sauce, yoghurt dill, peach pineapple coulis, basil cream sauce, ginger soy

DESSERT:

- Coconut Crème Caramel
- Chocolate Mousse
- Strawberry Shortcake
- Fruit Pie  Apple, Berry, Pecan or Lemon Meringue

Served with coffee and tea
The Deli Luncheons
Buffet Style
Add Gluten Free Sandwiches for an extra $2 per person

DINE & DASH $19.50
Choice of 1
- Two Soups of the Day
  Includes a Vegetarian Soup
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens with Assorted Dressings

Assorted Sandwiches
Includes Vegetarian Options

Variety of Cakes & Squares
Self Serve Coffee & Tea Station

GOURMET SANDWICH LUNCH $24.50
Minimum 10 people
Choice of 2
- Two Soups of the Day-Includes Vegetarian
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens with Assorted Dressings

Choice of 3 of the Following Gourmet Sandwiches
- Salami, olive tapenade, mustard served on artisan dark rye
- Grilled chicken, basil pesto and jalapeno havarti served on a bagel
- Garlic & herb boursin cheese, tuna, egg and lettuce served on a croissant
- Grilled pepper, mushroom, zucchini with sun dried tomato cream cheese served on roasted garlic bread
- Black pepper ham, gruyere cheese, Monterey jack, horseradish & honey mustard served on a whole grain peasant bread.

Variety of Cakes & Squares
Self-Serve Coffee & Selection of Organic Tea Station

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag

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Hors D’oeuvres
Minimum of 2 dozen per item

Hot $31.00 per dozen
- Scallops Wrapped in Bacon, Cocktail Sauce
- Tempura Fried Prawns, Chipotle Ketchup
- Falafel Nugget, Tahini Sauce
- Vegetable Spring Rolls, Fruity Plum Sauce
- Artichoke & Pesto Stuffed Mushrooms
- Spanakopita
- BC Smoked Salmon Tartlet
- Vegetarian Samosas, Mango Chutney
- Mini Crab Cakes, Lemon Dill Sauce
- Tandoori Chicken Brochette
- Spicy Chili Lamb Skewer
- Beef Sausage Roll, Mustard
- Leek and Double Smoked Bacon Tartlet
- Walnut Meat-Less Balls

Cold $30.00 per dozen
- Goat Cheese & Roasted Bell Pepper Crostini
- Sundried Tomato & Cream Cheese Endive
- Vegetarian Dolmades
- Grape Tomato & Bocconcini Skewer
- Devilled Eggs
- Tomato Bruschetta
- Beet, Goat Cheese & Arugula Spoon
- Smoked Salmon, Onion and Caper
- Olive Tapenade Stuffed Cucumber
- California Roll, Wasabi & Pickled Ginger
- Endive Chicken & Cilantro
- Cold Tiger Prawns, Cocktail Sauce
- Prosciutto & Melon
- Blue Cheese, Walnut & Pear Crostini

Desserts $30.00 per dozen
- Vanilla Bean Mini Bite Sized Cheesecakes
- Mini Chocolate Mousse Cups
- Mini Fruit Tarts
- Chocolate Covered Strawberries $35.00 per dozen
- Assorted Cakes & Squares

Vegan Gluten Free

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Catering Note:
A general guide to ordering for a reception
- 3-4 pieces per person, short reception with dinner to follow
- 4-6 pieces per person, longer reception with a later dinner
- 7-10 pieces per person, for a heavy reception or light dinner
- 11-16 pieces per person, to replace a meal

Ordering enough of one item for each person is recommended.
## Reception Enhancements

### IMPORTED & LOCAL ARTISAN ASSORTED CHEESE BOARD
A selection of cheeses served with an assortment of rice crackers
- Sampler Platter (serves 10 persons) $55
- Small Platter (serves 20 persons) $105
- Medium Platter (serves 40 persons) $210
- Large Platter (serves 60 persons) $300

### VEGETABLE & DIP PLATTER
- Sampler Platter (serves 10 persons) $35
- Small Platter (serves 20 persons) $65
- Medium Platter (serves 40 persons) $125
- Large Platter (serves 60 persons) $180

### VARIETY OF SEASONAL FRESH FRUIT PLATTER
- Small Platter (serves 10 persons) $50
- Medium Platter (serves 20 persons) $95
- Large Platter (serves 30 persons) $145

### ASSORTED SANDWICH PLATTER
*Please advise if your order should be finger sandwiches, cut in quarters*
- Small Platter (serves 10 persons) $115
- Medium Platter (serves 20 persons) $210
- Large Platter (serves 30 persons) $295

## Antipasti
Salami, Prosciutto, Black Forest Ham, Grilled Red Peppers, Marinated Mushrooms, Roasted Garlic, Provolone, Bocconcini & Olives Served with Artisan Breads
- Sampler Platter $35 (Serves 10) Large Platter $75 (Serves 25)

### Hummus & Pita
Lemon Hummus & Olives Served with Grilled Pita Bread
- Sampler Platter $30 (Serves 10) Large Platter $65 (Serves 25)

### Nacho's
Tri Coloured Tortilla Chips layered with Mozzarella, Cheddar & Jack Cheese (Serves 5)
- $20

### Side of Salmon
Smoked Side of Salmon Served with Rice Crackers. $109 (Serves 30)

### Sweet Tooth
Variety of Bars and Squares $105 (3 Dozen)

### Bar Snacks
Small Bowls of your Favourite Salty Bar Snacks $5 per bowl

### Specialty Cakes
Layered with Mousse and Garnished with Fresh Fruit and Whipped Cream
- Choice of: Vanilla, Chocolate, Strawberry, Orange or Coffee Flavour

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<th>1/4 Slab</th>
<th>1/2 Slab</th>
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<td>Serves 12</td>
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### Dark Chocolate Fountain
- $200

Add on items:
- Fruit Platter (Serves 20) $95
- Donut Holes (dozen) $5.00
- Marshmallows (dozen) $5.00
- Cream Puffs (dozen) $15.00
- Pretzels (serves 20) $20.00

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Chef's Action Stations
Minimum of 35 people

PASTA STATION
Butternut Squash Ravioli & Penne
   | Garlic Cream Sauce
Sage Butter Cream Sauce
Olive Oil, Shrimp & Crab
Sundried Tomato with Fresh Button Mushrooms
   | $7.50 per person

RISOTTO STATION
Wild Mushroom, Shrimp
   | Walnut Pesto, Stilton Cheese, Caramelized Onions
   | $6.50 per person

SCALLOP & PRAWNS
Lobster Cream Sauce
   | Garlic Basil Olive Oil
   | Mango Butter
   | Bengal Curry
   | White Wine Lemon Zest
   | $14.50 per person

CARVED NEW YORK STRIPLOIN
Garlic Creamed Mashed Potatoes
   | Madagascar Green Pepper Sauce
Caramelized Onions
   | Hot Horseradish Sauce
Red Currant & Orange Sauce
   | $12.50 per person

FRENCH CREPES
Caramel Praline Filling
   | Strawberry Romanoff
   | Toasted Coconut
   | Coffee Cream
   | Warm Blueberry
   | Apple Cinnamon
   | $9.50 per person

**Maximum 2 stations per function
Please note $75.00 labour fee will be added per station for a 2 hour service**

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Team UClub,
Many thanks for helping to arrange my special evening. The feedback I got was amazing—everyone enjoyed the excellent meal and the ambiance.
Service was great. The evening certainly met my expectations and then some. The club did a great job for me.

Anne
Three Course Plated Dinner - Set Menus

Please select one item for each course.
Choice of 2 entrees can be offered if we receive advance notice of how many of each is required. Guests with allergies and dietary restrictions will be accommodated with advance notice.

**STARTERS:**
- Medley of Seasonal Greens: With house made dressing
- Chef’s Soup of the Day
- Club Caesar: Baby romaine hearts, parmesan, croutons & creamy garlic dressing

**UPGRADE YOUR STARTER $3.50 per person**
- Dunsmuir Crab Cakes: Two delectable crab cakes served with chipotle aioli
- Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a broth
- Roasted Onion & Garlic Soup: Served with rice crackers & parmesan cheese

**ENTREES:** Choice of 2 entrées per function (excluding any dietary restrictions)
Entrées include a starter, seasonal vegetables, rice or potatoes and coffee & tea
- Moroccan Quinoa & Cashew Strudel: curry sauce $31.50
- Portabellini Vegetable Tower $31.50
- Butternut Squash Ravioli: creamy tomato & fennel sauce served with garlic toast $31.50
- Stuffed Pork Loin: Maple apple sauce $34.50
- Roast Breast of Chicken: Your choice of sauce onion & apple cider sauce, mango salsa, hickory barbeque, mushroom & tarragon $34.50
- Baked Organic Chinook Salmon: Your choice of sauce maltese sauce, yoghurt dill, peach pineapple coulis, basil cream sauce, ginger soy $37.50
- Honey Ham & Mozzarella Stuffed Chicken Breast: sundried tomato pesto sauce $37.50
- Roast Sirloin of Beef: with green peppercorn sauce $37.50
- Lamb Shank: with rosemary red currant jus $37.50
- Prime Rib of Beef: Yorkshire pudding & au jus $42.50

**DESSERT:**
- Coconut Crème Caramel
- Chocolate Mousse
- Chocolate Torte Cake
- Strawberry Shortcake
- Vanilla Bean Cheesecake
- Fruit Crumble with Ice Cream

Served with coffee and tea

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Hello Laura and Dan,

We would like to thank you very much for assisting us with everything for our lovely wedding reception. We had a spectacular time and gorgeous weather too! The food was scrumptious and we enjoyed every bite, as did our guests, we are still reminiscing about the tasty morsels we had that day.

The day was flawless and your assistance overall was fantastic! Thank you again for all your help.

Cheers,

Arwen & David

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Back to Basics
Business Dinner Buffet
Minimum of 25 people

**YOUR CHOICE OF 2 SALADS**
- Medley of Seasonal Greens with House Dressings
- Deconstructed Caesar Salad
- Orzo, Onion & Pepper Pasta Salad
- Marinated Seven Bean Salad
- Yukon Gold Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Coconut Curried Rice Salad

**YOUR CHOICE OF 2 ENTÉRÉES**
- Chicken in a Mushroom & Tarragon Sauce
- Thai Coconut Chicken
- Curried Butter Chicken
- Beef Bourguignon
- Vegetarian Lasagna
- Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce
- Rice Pilaf
- Fresh Baked Rolls & Butter

**DESSERT**
- Fresh Fruit Platter
- Belgium Chocolate Mousse
- Coffee, Decaf Coffee, Black Tea

$33.50

**ADD ON ITEMS – Chef Carved $5.50 pp**
- Roast Sirloin of Beef
- Baked Ham
- Roast Leg of Lamb
- Roast Leg of Pork with apple sauce

**Entrees: $5.00 pp**
- Poached Salmon with Peach Pineapple Coulis
- Creamy Scallop and Shrimp Symphony
- An additional entrée from entrée choices

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag

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Build Your Own Buffet

Minimum of 45 people

YOUR CHOICE OF 4 SALADS

- Medley of Seasonal Greens with House Dressings
- Orzo, Onion & Pepper Pasta Salad
- Deconstructed Caesar Salad
- Marinated Seven Bean Salad
- Yukon Gold Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Tomato & Basil Salad
- Coconut Curried Rice Salad
- Marinated Cucumber & Red Onion Salad

YOUR CHOICE OF 2 ENTÉES

- Canadian Roast Top Round of Beef with Au Jus
- Chicken in a Mushroom & Tarragon Sauce
- Curried Butter Chicken
- Vegetarian Lasagna
- Spinach & Mushroom Crepes
- Baked Seafood Tortellini au Gratin
- Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce

YOUR CHOICE OF 1

- Nugget Potatoes
- Creamy Garlic Mashed Potato
- Mashed Yam & Potato
- Scalloped Potato
- Rice Pilaf
- Steamed Seasonal Vegetables
- Fresh Baked Rolls & Butter

DESSERT

- Fresh Fruit Platter
- Belgium Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Cakes
- Coffee, Decaf Coffee, Black Tea

$45.50

ADD ON ITEMS – Chef Carved $5.50 pp

- Roast Sirloin of Beef
- Maple Glazed Baked Ham
- Roast Leg of Lamb
- Roast Leg of Pork with Apple Sauce
- Roast Turkey with Cranberry Sauce

Enrées: $5.00 pp

- Poached Salmon with peach pineapple coulis
- Creamy Scallop and Shrimp Symphony
- An additional entrée from entrée choices

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag

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Team UClub,

We had a wonderful time at our wedding yesterday! Everything was perfect. The staff and the venue were better than we could have asked. Thank you so much for helping us through out the planning process. You and your team did an amazing job all around.

Thanks again!

Andrew and Shannon
President’s Dinner Buffet
Minimum of 45 people

**SALADS**
- Deconstructed Caesar Salad
- Medley of Seasonal Greens
- Thai Noodle with Sesame Chicken Salad
- Artichoke & Tomato Basil Salad
- Orzo Pasta & Baby Shrimp Salad
- Marinated Seven Bean Salad
- Spinach, Mushroom & Egg Salad with Raspberry Dressing

- Chilled Pacific Seafood Platter
  - Salmon, Scallops, Prawns, Shrimp & Mussels
  - Assorted Cold Cuts
  - Devilled Eggs, Relishes & Condiments

**ENTRÉES**
- Chef Carved Roast Alberta Beef
- Sautéed Mushrooms with a Red Wine Peppercorn Jus
- Poached Salmon with a Peach Pineapple Coulis
- Creamy Scallop & Shrimp Symphony
- Butternut Squash Ravioli
- Rich Creamy Tomato & Fennel Sauce

- Nugget Potatoes and Rice Pilaf
- Steamed Seasonal Vegetables
- Fresh Baked Rolls & Butter

**DESSERT BUFFET**
- Fresh Fruit Platter,
- Assorted Imported & Artisan Cheeses
- Crème Brûlée,
- Belgium Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Cakes

- Coffee, Decaf Coffee, Black Tea, Peppermint Tea

$58.50

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag

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UClub Patio BBQ’s

GOURMET BBQ $38.50
Minimum of 40 people

SALADS
Medley of Seasonal Greens
Thai Noodle with Sesame Shrimp
Tomato, Bocconcini & Basil
Fiesta Pearl Barley Salad

CHOICE OF 1
Marinated Chicken Breast
Grilled Sirloin Steak
Skewered Prawns
BC Salmon Fillet
Vegetable & Tofu Brochette
Add an additional choice for $5.50 per person

Fresh Corn on the Cob & Fresh Rolls & Butter

CHOICE OF 1
Baked Potatoes with Mozzarella
Cheese, Sour Cream, Green Onions & Bacon Bits on the Side
Herb Roasted Baby Potatoes

DESSERT
Fresh Fruit Platter
Strawberry Shortcake
Belgium Chocolate Mousse
Coffee, Decaf, Black Tea

BASIC BBQ $25.50
Minimum of 25 people

SALADS
Medley of Seasonal Greens
Yukon Gold Potato & Egg Salad

CHOICE OF 1
Grilled Beef Burgers
Veggie Burgers
Smokies or Hot Dogs
Add an additional choice for $3.00 per person

Fresh Vegetable Platter
Assorted Seasonal Fruit Platter

CHOICE OF 1
Bags of Potato Chips
Roast Nugget Potatoes

Iced Tea, Coffee, Decaf, Black Tea

A Selection of organic tea bags and hot water is available – charged on consumption at $2.50 per tea bag

The University Club of Victoria
T:250-721-7935 E:uclubcatering@uvic.ca
All prices are per person and subject to applicable taxes and service charges.
Guaranteed numbers are required 3 business days prior to the event.
# Wine By the Bottle

## Table service

### WHITE
- Igneous Granite White 2018 Bottle 25.00
- Petite Paille Sauvignon Blanc 2016 Bottle 29.00
- The Hatch Chardonnay 2017 Bottle 29.00
- Sea Star Ortega 2016 Bottle 43.00
- Stags Hollow Vidal 2017 Bottle 28.00
- Red Rooster Pinot Gris 2018 Bottle 32.00
- Claude du Val Rose 2018 Bottle 32.00
- Garzon Albarino 2017 Bottle 43.00
- Basa Rueda 2016 Bottle 38.00
- Di Lenardo Pinot Grigio 2018 Bottle 38.00

### SPARKLING WINE
- Zonin Prosecco DOC 2017 Bottle 32.00
- Segura Viudas Bottle 37.00

### RED
- Grao Vasco 2017 Bottle 25.00
- Luccarelli Primitivo 2017 Bottle 35.00
- CC Jentsch Cab/Merlot 2018 Bottle 35.00
- Volcanic Hills Gamay 2018 Bottle 29.00
- Pays D’oc Paul Mas Malbec 2017 Bottle 35.00
- Dirty Laundry Cab Sauvignon 2018 Bottle 39.00
- Hillside Syrah 2016 Bottle 40.00
- Petales d’Osoyoos 2016 Bottle 52.00
- Basilisco Teodosio Aglianico 2015 Bottle 42.00
- Al Muvedre Do Alicante 2016 Bottle 37.00

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Bar Service

BAR LIST
High-Balls $7.00
Premium $7.50-$12.00
House Wine Glass $7.50
Premium Wine Glass $8.75
Domestic Beer Bottle $6.75
Import Beer Bottle $7.75
Draft Beer Glass $6.25
Draft Beer Mug $7.50
Cider & Coolers $7.00-$8.00
Soft Drinks $3.75
Juice $4.50

All beverages quoted above are inclusive of tax

SPECIALTY BOWLS
(Serve Approximately 50 Cups)
Fruit Punch $80.00
1/2 Bowl Fruit Punch $50.00
Alcoholic Fruit Punch (Rum or Vodka) $135.00
Long Island Iced Tea $135.00
Sangria –White or Red $135.00
Champagne Punch $155.00

Please note that all alcoholic bowls will include a $35.00/hour bartender fee in order to man the service.

COFFEE & TEA STATION
At your request, a self-serve station can be set up with regular coffee, decaf coffee & a selection of teas for $22.50 per thermos (8-10 cups) and will be charged on consumption the day of the event.
One Stop Shop Meeting Package

**Inclusions:**
Meeting Room Rental, High Speed Wireless Internet, Podium & Mic, State of the Art Bose Sound System, On Site Supervisor, 2 Flipcharts with Coloured Pens & Paper, Portable Screen & AV Cart

*Minimum numbers are required for various rooms. Taxes and gratuities are additional.*

**Deluxe Continental Breakfast**
- Selection of Fruit
- Juices
- Assorted Muffins
- Greek Yogurt
- Fresh Fruit Salad
- Granola & Berries
- Coffee & Tea

**Working Lunch**
- Assorted Gourmet Sandwiches, Including Vegetarian
- Daily Soup
- Cakes & Squares
- Coffee & Tea

**Afternoon Nutrition Break**
- Coffee & Tea
- Assorted Juice
- Fruit Platter
- Assorted Cookies

$39.50 per person - Member
$45.50 per person – Non Member

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One Stop Deluxe Meeting Package

**Inclusions:**
High Speed Wireless Internet, Podium & Mic, State of the Art Bose Sound System, On Site Supervisor, 2 Flipcharts with Coloured Pens & Paper, Portable Screen & AV Cart, LCD Projector

*Minimum numbers are required for various rooms. Taxes and gratuities are additional.*

- **Deluxe Hot Buffet Breakfast**
  - Sliced Fresh Fruit
  - Scrambled Eggs
  - Home-Style Breakfast Potatoes
  - Double Smoked Bacon
  - European Sausages
  - French Toast
  - Coffee & Tea

- **Morning Nutrition Break**
  - Coffee & Tea
  - Assorted Muffins & Pastries

- **Hot Lunch Buffet**
  - Two Daily Soups
  - Fresh Baby Greens
  - Thai Noodle Salad
  - Chicken with a Mushroom Sauce
  - Vegetarian Lasagna
  - Garlic Toast
  - Steamed Rice
  - Bars & Squares
  - Coffee & Tea

- **Afternoon Nutrition Break**
  - Coffee & Tea
  - Assorted Juice
  - Cheese Board with Fruit Garnish
  - Coconut Macaroons

-$49.50 per person-Member
-$55.50 per person – Non Member

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Terms & Conditions

Booking Policies | Room Rates | Food Minimums
All bookings at the University Club must have a Membership connected to them. There are three categories of private room bookings: Member Bookings, Sponsored Bookings and Recognized Bookings. Anyone can become a Member of the Club to book the Club’s private rooms. Information on becoming a Member is included below the booking and billing policies.

Member Bookings:
- All Member’s of the Club will receive Member room rental and food minimum rates when booking events and paying them through their Membership account.
- The Member must be present at the event.
- Reciprocal Member’s are able to make Member Bookings but a deposit will be taken and a valid credit card held on file to settle the final invoice.

Sponsored Bookings:
- All Member’s of the Club can choose to sponsor third-party event bookings. Member room rental and food minimums will apply as the Member is guaranteeing all charges by agreeing to sponsor the non-Member.
- The Sponsoring Member must be present at the event.
- Please note that the third-party organizing the event details will be privy to the personal Membership number and contact information of the sponsoring Member – they will appear on the Event Order and chit.
- Please read through Billing Terms and Conditions carefully.

Recognized Bookings:
- All Member’s of the Club can choose to recognize third-party event bookings. Non-Member room rentals and food minimums will apply as the Member is not responsible for the charges.
- The Member does not need to be present at the event.

** Individuals, who are a Member of a Club belonging to the ACUC, are able to make private room booking and non-Member rates will apply, a deposit will be taken, and a credit card will be held on file to guarantee all charges **

Billing Terms and Conditions

Member Bookings:
- Event charges will be posted to the membership account in which the month the event takes place.
- Catering and Sales Manager will advise if a deposit is necessary. The deposit is deducted from the Membership account in the month the event takes place.
(continued)
Billing Terms and Conditions (continued)

**Sponsored Bookings:**
- Event charges are posted to the Membership account in the month the event takes place.
- The chit, showing the Member’s Event charges, is e-mailed to the Sponsoring Member at the time the membership statement is generated.
- The Member has until the end of the following month to ensure the University Club receives the full third-party payment.
- If the third-party payment is not received by the end of the following month, the payment method attached to the sponsoring Membership account is processed for all of the account’s charges including the outstanding event charges.
- For example: Event date is in January, chit is sent to sponsoring Member February 1st, third party payment must be received by February 28th.
- *Please note that all charges must be billed through the V account when UVic Departments sponsor bookings. The Club cannot accept payment from the third-party directly in these instances.*
- You will sign an agreement form, which we will keep on file, agreeing to the booking and billing policies.

**Recognized Bookings:**
- A deposit is taken, and a valid credit card held on file to settle the final invoice.
- A consent agreement for payment card storage will need to be signed.
- An invoice is generated and e-mailed to the third party directly. Payment is due upon receipt of the

**Obtaining a University Club Membership**

If you are interested in obtaining a Membership, there are two Membership options: **corporate or personal.**

**Corporate - $670.00 annually:**
- Allows you to secure charges with the company credit card.
- Allows your staff members to book events with Member room rental and food minimum rates.
- Allows you to secure charges with the company credit card.
- Allows your staff to dine at the Club. The charges are posted to the Corporate Membership or your staff can pay with cash/debit/credit on-site (the charges and payments will still show on your Membership statement).
Terms & Conditions

Personal - $240.00 annually
- Your credit card will be attached to your Membership to secure all charges.
- You can make Member private room bookings and/or sponsor or recognize third party private room bookings.
- In order to receive Member room rental and food minimum rates for Member and Sponsored private room bookings the person holding the Membership must attend the event.
- You and your spouse are the only people who can use your Membership for dining at the Club. Guests are welcome as long as they are accompanied by the Member.
http://club.uvic.ca/associate-member-application/

- ** If you or someone involved in the booking is a UVic Alumni, who has never had a club Membership then he/she would be eligible for a one year free personal Membership. In order to get this they will need to register with alumni services at the University Centre. It would be a one-time $20.00 fee for the alumni card. Please e-mail a copy of the Alumni One card to the Office Manager, uclubofficemanage@uvic.ca, immediately after the University Club Membership application is completed.
Terms & Conditions

Cancellation Policy: In the event of cancellation, a written notice of cancellation is required via e-mail, fax or hand-delivered.

Please refer to the cancellation penalty schedule found here:

<table>
<thead>
<tr>
<th></th>
<th>7 Months Prior</th>
<th>60 days - 7 Months Prior</th>
<th>15-60 Days Prior</th>
<th>3-15 Days prior</th>
<th>Within 72 hours prior</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental fee will be billed</td>
<td>Room Rental plus 50% of food minimum will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental plus 50% of food minimum will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
</tr>
<tr>
<td><strong>Salal, Snowberry, Honeysuckle, Wild Rose Room, Camas Room</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
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</table>

Taxes: 5% Goods and Service Tax (GST) will be applied to the total invoice. 7% Provincial Sales Tax (PST) will be applied where applicable. 10% Liquor Tax will be applied to alcoholic beverages.

Gratuity: All food and beverage services are subject to a 15% gratuity charge.

Bartender: There is a charge for a bartender in the Main Dining Room, Fire Place Lounge or side rooms $35/hour for a minimum of 4 hours. Rental of the Fireplace Lounge over regular business hours will include your bartender fee when applicable.

Menu Selection: The University Club requires all menus and catering to be selected a minimum two (2) weeks prior to the event date. In the event that any of the guests in the organizer’s group have food allergies, the organizer shall inform the University Club of the nature of the allergies, in order to be able to take the necessary precautions when preparing their food. Such individuals must identify themselves to staff. The University Club will undertake to provide on request, full information on the ingredients of any items served to the organizer’s group. Should the organizer not provide the nature of the food allergies, the organizer shall indemnify and hold the University Club forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.
Terms & Conditions

**Confirmation:** Confirmation of guaranteed number of guests is required three (3) business days prior to the event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, the University Club shall deem the larger number correct.

**Menu Pricing:** Menu prices are subject to change. Prices are guaranteed 30 days prior to your event.

**Health Regulations:** All food and beverage must be purchased through the University Club. No food and/or beverage of any kind, except commercially made cakes, may be brought into the Club. Leftover food and beverage remains the property of the University Club and may not be removed from the premises. It is a serious offense to violate these regulations. If these regulations are violated a substantial fine will be levied.

**Outside Cake Policy:** If you would like to bring in a cake for a special function, you are permitted to do so however it must come from a commercial bakery. The University Club is happy to provide you with plates, napkins and cutlery for your cake, however there would be a $2.00 per person surcharge for this service.

**Linens:** White or black table linen will be included in the catering package. Your choice of coloured napkins available for dinner events. Black or white skirting for display tables is available in limited quantities.

**Children’s Meals:** For buffet dinners, children 4 and under are free and 5-12 years old are half price. You also have the option of providing a kid friendly plated meal for $12.00 per child. Please inquire with the catering manager for meal choices. All children would be required to have the same meal choice.

**Departure:** The University Club’s liquor license is valid until 12:00 am. (midnight); last call will be performed at 11:30 p.m. with total building evacuation by 12:30am. A penalty of $500 per hour or part thereof will be levied should the Club not be evacuated after 12:30am.

**Liability:** The University Club reserves the right to inspect and monitor the organizer’s event and discontinue services to all guests in case of any violation(s) of the University Club policy or Federal or Provincial Law. The organizer will be held responsible for any damage to property or equipment caused by either the organizer or his/her guests. Should the University Club discontinue service to any or all of the organizer’s guests, the organizer shall remain liable for all amounts owed to the University Club. The University Club assumes no responsibility for any loss or damage to good, property, and/or equipment brought into the facility by the organizer or guests.

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Children at the Club:
The University Club is a child friendly facility. Children are welcome to use the area’s of the Club that are rented specifically for your event.
Please note during your event in any of our outdoor or indoor areas, children require to be supervised at all times.
The Club has a beautiful pond that many enjoy however this area is a safety concern to children that are not supervised

Club Rentals:
Black Pipe & Drape as a back drop is available for a rental of $50.00.
Cocktail tables with black linen are available to rent for an additional $15.00 each
Up -lighting $10.00 per light ( maximum of 8 )
Table Runners $6.00 each (have a total of 25 of each colour) Green, Gold & Red.

Audio Visual: The University Club has audio visual equipment that is available for rent. All audio visual needs must be specified a minimum of 72 hours prior to the event. The University Club will not be held responsible for any technical difficulties that may arise.
Screen & AV cart $15.00
LCD Projector $50.00
Flipcharts with Markers &Paper $25.00
60” Flat Screen TV $50.00
Podium & Mic - Complimentary
Wireless Mic - Complimentary
House Sound for presentations $25.00
Conference Phone $40.00
Entertainment Package - $250.00 (Bose Built-In Speakers in Main Dining Room)
Ability to connect through any device with a headphone jack. Ideal for weddings, banquets and receptions.

Music: A SOCAN (Society of Composers, Authors and Music Publishers of Canada) & a Re:Sound Fee (Music Licensing Fee) will be applied for any music played at the Club. The applicable fee will be added to all bills. As governed by the Copyright Act, Tariff No. 8 and Tariff No. 5, all events with live and or recorded music shall be charged the applicable SOCAN and Re:Sound Music Federal License Fee.

<table>
<thead>
<tr>
<th>Room Capacity</th>
<th>SOCAN With Dancing</th>
<th>SOCAN Without Dancing</th>
<th>Re:Sound With Dancing</th>
<th>Re:Sound without Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$44.13</td>
<td>$22.06</td>
<td>$18.51</td>
<td>$9.25</td>
</tr>
<tr>
<td>101-300</td>
<td>$63.49</td>
<td>$31.72</td>
<td>$26.63</td>
<td>$13.30</td>
</tr>
</tbody>
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