



UNIVERSITY CLUB OF VICTORIA CONNECTOR

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

March 2021



Connect with us:



Website: club.uvic.ca



University Club of Victoria Current Covid-19 Protocols, Statements & Requirements

Dear valued Members,

Thank you very much for all your continued support for the University Club!

WorkSafe BC & the Public Health Authorities have allowed food and beverage services in BC to remain open with strict guidelines and will continue to update their guidelines.

Please thoroughly read the following important information so that you fully understand our approach as it evolves with the guidelines and restrictions.

We believe that the UClub is a unique venue that is a safe haven for our Members. Our Club is a community in which you should feel safe. In order to achieve this primary goal we have developed plans to control the flow of traffic and manage food service.

Please know that the UClub's internal Health & Safety Committee is constantly reviewing our protocols to meet the expectations of WorkSafe BC. We ask that you understand that we will be adapting to any challenges we encounter and may adapt our protocols. Any questions or concerns about these rules should be directed to the Acting General Manager, Debra Koski (250-472-5302 | uclubofficemanager@uvic.ca).

Hours of Operation

Tuesday to Friday	11:30am – 7:30pm
Saturday	5:00pm – 8:00pm

Sunday & Monday closed

Takeout Service

Tuesday to Friday	11:30am – 6:30pm
Saturday	5:00pm – 7:30pm

We will be accepting event bookings of up to 50 people at the Club with strict event protocols in place. Please contact our Sales and Catering Manager, Lesley Allin, for all event inquiries at (250) 721-7938 or uclubcatering@uvic.ca





Reservations are preferred in order to help control flow, avoid line-ups, and ensure you have a table.

Members are asked to make reservations in advance of arrival. You can do so by using our reservations tab on our web site – <http://club.uvic.ca> – by sending in your reservation by email at reservat@uvic.ca or by phone 250-721-7935 then dial 1.

What is different

Food & Beverage & Flow

- * We will greet you upon arrival.
- * Hand hygiene is mandatory. Hand sanitizer will be provided when entering the Club, so patrons will have the opportunity to sanitize hands before being seated.
- * We are encouraging everyone to wear mask anytime you are not seated at your table.
- * Please follow our arrows that are marked on our floor to ensure social distancing
- * We'd ask that during these times you don't visit friends and colleagues outside of your party at other tables or in the hallways.
- * Please do not come within a 6ft distance of any members/guests who are not a part of your reservation.

Seating arrangements

- * We are only allowed to accommodate 6 members or guests at each table
- * All tables must have a marked service area so that servers can safely take orders and place your meals/ beverages on the table.
- * Servers will leave food and drinks in the service area at the edge of the table and let guests pass them after the server has stepped away
- * Due to limited surface area on the patio tables we will only be able to accommodate reservations of up to 4 people per table. If the group exceeds 4 people then we can provide 2 patio tables side by side but they will remain 6ft apart.

Miscellaneous

- * Debit and Credit is encouraged over cash payments.
- * Any person desiring take away will be provided containers. Members will pack their own food.
- * No congregating in the Club outside of your own table.
- * Any Members wishing to talk to an administrative staff can check in at the main station and a staff member will come to greet you there.

Masks are now mandatory whenever you are not seated at your table.

Thank you for helping to keep everyone safe!





GRATUITIES

As we are often asked about our optional gratuity policy, we have included it below.

There are three ways in which to leave a gratuity, should you choose to do so:

1. If you leave cash on the table, it will go directly to your server for that particular visit.
2. If you write the amount on your meal or drink order chit (either a dollar amount or a percentage of the sales) the gratuity will be added to a tip pool for all of the Union staff.
3. If you ask the Office Manager to add a gratuity percentage amount onto your membership profile, each time a server or bartender enters your membership number into the terminal, a little notice will pop up prompting them to add the gratuity. This also goes into the tip pool for all of the Union staff.





Music Nights

This Evenings Feature:
Solo Cellist

at the U Club!

The University Club has paired with the UVic School of Music to showcase the talents of their students. Each music night will begin with a delicious meal and conclude with a performer demonstrating their musical talents. Performers will change with each music night.

Menu

1st

Green Salad

Roasted Winter Squash, Sundried Cranberries, Apple,
Pumpkin Vinaigrette

Optional Wine Pairing: Garzon Albarino 2018 (3oz)

2nd

Grilled Pork Cutlet

Garlic and Scallion Mashed Potatoes, Seasonal Vegetables,
White Wine Dijon Reduction

Optional Wine Pairing: Côtes Du Rhône 2017 (3oz)

Wednesday, March 10th 2021 | 2 Course Dinner 5:30pm
Solo Cellist 6:45pm | \$36.00 Per Member | \$41.00 Per Guest
Optional Wine Pairing: \$10.00

TASTE OF GREECE

Dinner Special

MENU

1st

Herb Marinated Souvlaki Chicken-
Lemon Scented Rice, Briami Vegetables, Grilled Pita,
House Made Tzatziki

Optional Wine Pairing: *Di Lenardo Pinot Gris 2018 (3oz)*

2nd

Karidopita (*Traditional Greek Walnut Cake*)-
Orange and Honey Syrup, Vanilla Ice Cream

Optional Wine Pairing: *Stag's Hollow Muscat Frizzante 2 (3oz)*



Thursday, March 18th | 5:30pm & 6:30pm Seatings
2 Course Dinner with an Optional Wine Pairing
\$28.00 Per Person | Optional Wine Pairing: \$10.00



Dinner Special

FIRST

Green Salad-

Carrots, Beets, Cucumber, Tomato, House Dressing

WINE PAIRING

Claude Val Rose 2018 (3oz)

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SECOND

Herb and Garlic Roasted Sirloin of Beef-

Scallion Mashed Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Red Wine Gravy

WINE PAIRING

Liber Farm & Winery Signature Red 2015 (3oz)

Wednesday, March 31st

2 Course Dinner with Optional Wine Pairing

\$29.00 Per Person | Optional Wine Pairing \$10.00

5:30pm & 6:30pm Seatings





UClub Wine Night
Featuring: *Blue Grouse*
ESTATE WINERY and VINEYARD

Blue Grouse Estate is comprised of 65 acres tucked away on a sunny Vancouver Island slope in the Cowichan Valley, named from a Salish First Nations word meaning "the warm land". This exceptional winery has been voted "Best Island Winery" two years in a row and are very excited to showcase their award winning wines.

Blue Grouse and our culinary team are working closely together to create a special wine dinner experience just for you. The menu will be released in the following weeks.

Saturday, April 10th

6:00pm



\$55.00 Per Member

\$60.00 Per Guest



Music Nights

This Evenings Feature:
String Quartet

at the UClub!

The University Club has paired with the UVic School of Music to showcase the talents of their students. Each music night will begin with a delicious meal and conclude with a performer demonstrating their musical talents. Performers will change with each music night.



Menu

1st

Crispy Cauliflower Salad-

Arugula, Spring Peas, Toasted Almonds, Roasted Pepper Coulis,
Curry Vinaigrette

Optional Wine Pairing: Stag's Hollow Albarino 2019 (3oz)

2nd

Baked Pacific Cod-

Farro Risotto, Stewed Leek & Tomato, Seasonal Vegetables

Optional Wine Pairing: Basa Blanco Rueda D.O. 2017 (3oz)

Wednesday, April 14th | 2 Course Dinner 5:30pm

String Quartet 6:45pm | \$40.00 Per Member | \$45.00 Per Guest

Optional Wine Pairing: \$10.00

Chef's Recipe of the Month



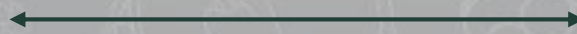
UNIVERSITY CLUB



BBQ RUB

INGREDIENTS

- 250ml Brown Sugar
- 90ml Sea Salt
- 30ml Cumin
- 30ml Coriander
- 30ml Black Pepper
- 30ml Mustard Powder
- 30ml Onion Powder
- 30ml Garlic Powder
- 30ml Smoked Sweet Paprika
- 30ml Chipotle Chili Powder
- 30ml Dried Basil
- 20ml Dried Oregano
- 15ml Red Chilli Flakes



METHOD

1. Put all ingredients together in a large bowl and whisk together until thoroughly mixed. Store in an airtight container or bag.
2. This can be used on beef, pork, chicken, fish, or seafood. Season protein with rub 2 hours prior to cooking to allow the flavours to soak into the protein. Be careful with high temperatures as the brown sugar in this recipe can easily burn.





UNIVERSITY CLUB OF VICTORIA

HOURS OF OPERATION

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

OFFICE HOURS

Monday to Friday 9:00am – 5:00pm

CAMAS ROOM DINING

Closed until further notice.

DINING HOURS

Tuesday - Friday 11:30am - 7:30pm

Saturday 5:00pm - 8:00pm

TAKEOUT SERVICE

Tuesday to Friday 11:30am - 6:30pm

Saturday 5:00pm - 7:30pm

FOR RESERVATIONS

PHONE: 250-721-7935

EMAIL: reservat@uvic.ca

****NEW WEBSITE:** club.uvic.ca

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