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

Dear Members,

We thank you all for your continued support for your Club!

We are constantly reviewing the province’s guidelines and ensuring that we are meeting or exceeding the protocols to keep all members and guests safe. If you have any questions or concerns, please feel free to contact our office manager and acting co-general manager, Debra Koski at uclubofficemanager@uvic.ca or 250-472-5302.

New UClub COVID Protocols
* Please wait at the entrance for us to greet you and take you to your table.

* Sanitizer will be provided at the door for you to be able to sanitize your hands before entering the Club.

* We ask that you do not visit other friends or colleagues at their table or in the hallway if they are not in your party. Table hopping and mingling indoors is still not permitted.

Hours of Operation
Tuesday – Friday 11:30am – 9:00pm
Saturday 5:00pm – 9:00pm
Sundays closed

**Please note that due to staff shortages, we will remain closed on Mondays**

Thank you for helping keeping everyone safe!
BBQ Pork Ribs Dinner Special

**1st Course**
**Roasted Beet Salad**
Arugula, Feta, Apricot, Blackberry Balsamic Dressing

**Optional Beer Pairing:** Hoyne Pilsner (6.5 oz)

**2nd Course**
**BBQ Pork Ribs**
Full Rack of Tender Braised Ribs, Waffle Fries, Peaches and Cream Corn, Cornbread

**Optional Beer Pairing:** Russel Punch Bowl IPA (6.5oz)

Thursday, August 5th | 5:30pm & 6:30pm Seatings

2 Course BBQ Pork Ribs Dinner with an Optional Beer Pairing

$30.00 Per Person | $7.00 Optional Beer Pairing

Reservations Required
Join us for our last dinner special!  
**BBQ Style Buffet**

- Scallion Rolls and Butter
- **Salads:**
  - Greens with Assorted Dressings
  - Greek Cous Cous Pasta Salad
  - Marinated Cucumber and Red Onion Salad
  - Thai Noodle Salad
  - Deconstructed Caesar Salad
  - Curried Rice Salad
- **Mains:**
  - BBQ Pulled Pork
  - Smoked Chicken Legs
  - Falafel and Chickpea Medley with Grilled Vegetables
  - Peaches and Cream Corn
  - Waffle Fries
- **Dessert:**
  - Individually plated Lemon Tarts
  - Includes coffee or tea

**Thursday, August 19th** | **$29.95 Per Person**  
**Doors open at 5:00pm | Buffet begins at 5:30pm**  
**Main Dining Room Only**
JOIN US FOR Happy Hour at the UClub!

Tuesday – Friday
3pm – 5:30pm

Enjoy discounted drinks and appetizers while you relax on our patio or in our lounges!

**Reservations suggested**
Key Lime Cream Pie

2 Cups Graham Crumbs  
1/3 Cup Melted Butter

4 Cups Whipping Cream  
1/4 Cup Icing Sugar

1 Tsp Vanilla Extract  
1 Package Cream Cheese (220g)

1 Small Can Sweetened Condensed Milk  
1/2 Cup Key Lime Juice

1/4 Cup Sweetened Shredded Coconut - Toasted

Method

1. In a small bowl, mix Graham Crumbs and butter together.
2. Press into the bottom and sides of a 9 inch deep-dish pie plate.
3. In a large stainless mixing bowl or stand mixer, whisk the 4 cups of heavy cream until it forms a soft peak.
4. In a separate mixing bowl, beat the cream cheese, condensed milk, and lime juice on low until fully incorporated. Be sure to scrape down the sides and bottom, mix for 3-5 minutes. Scrape down the sides one more time, and then mix for an additional minute.
5. **Fold half the whipped, heavy cream into cream cheese mixture.
6. Spoon mixture gently into pressed crust.
7. Top with remaining half of whipped cream, and garnish with toasted coconut. This dessert MUST be chilled for a minimum of 4 hours so it can fully set before it is eaten.

**The act of “Folding” is meant to be done with a spatula in this recipe but in a way that does not knock the air out of the cream that has been whipped. You want to do it quickly but gently to mix it together without losing volume.
UNIVERSITY CLUB OF VICTORIA
HOURS OF OPERATION

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

DINING HOURS:
Tuesday – Friday  11:30am - 9:00pm
Saturday       5:00pm - 9:00pm
Closed Sunday & Monday

TAKEOUT SERVICE:
Tuesday to Friday  11:30am - 6:30pm
Saturday         5:00pm - 7:30pm

OFFICE HOURS:
Monday to Friday  9:00am – 5:00pm

CAMAS ROOM DINING:
Closed until further notice.

**Please note that due to staff shortages, we will remain closed on Mondays**

UCLUB CLOSURE
The Club will be closed on Monday, August 2\textsuperscript{nd} for B.C. Day.

FOR RESERVATIONS:

PHONE: 250-721-7935
EMAIL: reservat@uvic.ca

Connect with us: Facebook Instagram Website: club.uvic.ca