THE UNIVERSITY CLUB
NEWSLETTER FOR SEPTEMBER 2021

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Connect with us: Website: club.uvic.ca
COVID-19 UPDATE

There is potentially upcoming changes in protocols that will be set out by the Government regarding business in British Columbia.

You may be required by law to provide us with proof of vaccination when coming to dine at the Club. This proof may come in the form of a physical vaccine passport, or through an App on your phone and this will need to be accompanied by a government issued identification.

We apologize in advance for any inconvenience or delay of service, but if this change in protocol moves forward, will we be required by law to ask for this proof.
Dear Members,

Thank you all so much for your continued support.

As the restrictions have been lifting and as faculty and students return to campus, we find ourselves blooming with members and guests wanting to dine at the Club. Unfortunately, due to the lack of staff available, we have not been able to open the Club back up to its full potential.

Please know that we are all trying our best to get back to where we were and we cannot wait to have the Club back to pre-pandemic times!

We thank you in advance for your understanding!

Kind wishes,

Team UClub
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.
Join us for a culinary tour of Germany!

Saturday, October 16th

Doors open at 5:00pm | Buffet begins at 5:30pm
$29.95 Per Member | $34.95 Per Guest

Menu

- Pretzel Buns
- Cabbage, Onion, and Potato Soup
- Radish Salad
- Potato Salad
- Green Salad - with assorted dressings
- Cucumber Salad
- Potato Rosti
- Dijon Spätzle
- Braised Red Cabbage
- Sauerbraten
- Roasted Pork Loin
- Mushroom Gravy

Dessert: Served Individually
Sacher Torte
As the summer heads to an end, so does our happy hour.

As of today (September 1st), happy hour will be ending. Keep in touch through our newsletter for when it starts up again next year!
Chimichurri

125ml Olive Oil
30ml Red Wine Vinegar
125ml Parsley-Chopped
1 Small Red Chilli - deseeded and chopped finely
3ml Dried Oregano
5ml Salt
2ml Black Pepper

Method:

Mix all ingredients together and allow to sit for a minimum of 2 hours.

By allowing the sauce to sit, the flavours can mingle and come together. Chimichurri can be used as a marinade for beef, chicken, or fish, but can also be used to baste on the BBQ, in the oven, or for a garnishing sauce on your protein or vegetables.

Give it a try and enjoy!
UNIVERSITY CLUB OF VICTORIA
HOURS OF OPERATION

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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

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

UCLUB CLOSURE
The Club will be closed on Monday, September 6th for Labour Day and Thursday, September 30th for National Day of Truth and Reconciliation.

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

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