THE UNIVERSITY CLUB OF VICTORIA
CATERING PACKAGE
The University Club of Victoria

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

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

The University Club of Victoria is nestled away in the trees and located right on the University of Victoria grounds surrounded by an abundance of wildlife. Our private hideaway for your next event, meeting, retreat or wedding is sure to be the perfect venue. Thank you again for inquiring about the UClub and we look forward to hosting your event at the best kept secret in Victoria!
Buffet Style Breakfast

(Plated style service for these menus can be accommodated with a minimum notice of 7 business days)

**Mystic Vale Deluxe Continental Breakfast**

- Selection of Fruit Juices
- Assorted Muffins & Pastries
- Greek Yogurt
- Fresh Fruit Salad
- Granola & Berries
- Coffee, Decaf Coffee, & Black Tea

$15.50 Per Person

**The Classic Hot Breakfast**

- Scrambled Eggs
- Home-Style Breakfast Potatoes
- Bacon or Sausage
- Toast & Jam
- Coffee, Decaf Coffee, & Black Tea

$16.50 Per Person

**Finnerty Garden Deluxe Hot Breakfast**

*Minimum of 15 people*

- Selection of Fruit Juices
- Fresh Seasonal Fruit
- Scrambled Eggs
- Home-Style Breakfast Potatoes
- Double Smoked Bacon
- European Sausages
- Greek Yogurt
- Granola & Berries
- Coffee, Decaf Coffee, & Black Tea

$20.00 Per Person

A selection of organic tea bags and hot water is available-
$2.50 per tea bag consumed

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 7 business days prior to the event.
Coffee Breaks
(Plated style service for these menus can be accommodated with a minimum notice of 7 business days)

BEVERAGES
Coffee, Decaf Coffee, & Black Tea $22.50 Per Thermos (8 to 10 cups) Coffee & tea is charged on consumption
Organic Selection of Teas $2.50 Per Tea Bag tea is charged on consumption
Fruit Infused Water $10.00 Per Carafe
Assorted Fruit 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 (serves 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

FRESH SEASONAL FRUIT PLATTERS
Small Platter (serves 10) $ 50.00
Medium Platter (serves 20) $ 95.00
Large Platter (serves 30) $145.00

ASSORTED ARTISAN CHEESE PLATTERS
Sampler Platter (serves 10) $ 55.00
Small Platter (serves 20) $ 105.00
Medium Platter (serves 40) $ 210.00
Large Platter (serves 60) $ 300.00

VEGETABLE & DIP PLATTERS
Sampler Platter (serves 10) $ 35.00
Small Platter (serves 20) $ 65.00
Medium Platter (serves 40) $125.00
Large Platter (serves 60) $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
Assorted Bars & Squares $3.50 Each | $35.00 Dozen
Assorted Cookies $2.50 Each | $28.00 Dozen
Bagels $5.00 Each | $56.00 Dozen
with cream cheese

GLUTEN FREE BAKERY
Gluten Free Muffins $4.75 Each | $51.00 Dozen
Coconut Macaroons $2.50 Each | $28.00 Dozen
Coconut Lemon Loaf (Serves 10) $20.00 Each

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Hot Lunch Buffets

LIGHT LUNCH BUFFET
Minimum of 15 people

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

SALADS: CHOICE OF 2
- Medley of Greens - with assorted dressings
- Thai Noodle Salad
- Spinach, Mushroom, & Egg with Raspberry Dressing
- Coconut Curried Rice Salad
- Potato & Egg Salad

ENTRÉES: CHOICE OF 2
- Butternut Squash Ravioli
- Vegetarian Lasagna
- Baked Salmon with Dill Yogurt
- Greek Lemon Chicken
- Mushroom Chicken
- Fresh Seasonal Fruit Platter
- Coffee, Decaf Coffee, & Black Tea

$25.00 Per Person

CHEF’S LUNCH BUFFET
Minimum of 30 people

SALADS: CHOICE OF 3
- Medley of Greens - with assorted dressings
- Deconstructed Caesar Salad
- Coconut Curried Rice Salad
- Marinated Seven Bean Salad
- Thai Noodle Salad
- Roma Tomato & Basil Salad
- Potato & Egg Salad
- Marinated Mushroom Salad

ENTRÉES: CHOICE OF 3
- Butternut Squash Ravioli
- Vegetarian Lasagna
- Chickpea & Vegetable Curry
- Baked Salmon with Dill Yogurt
- Herb Roasted Chicken
- Butter Chicken
- Mediterranean Style Chicken
- Beef Bourguignon
- Roast Potatoes
- Seasonal Vegetables
- Fresh Seasonal Fruit Platter
- Coffee, Decaf Coffee, & Black Tea

$30.00 Per Person

The University Club of Victoria
T:250-721-7935 E:uclubeating@uvic.ca

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A selection of organic tea bags and hot water is available - $2.50 per tea bag consumed
Three Course Plated Luncheon

Please select one item for each course

Guests with allergies and dietary restrictions can be accommodated with advanced notice.

We require advance notice of 7 business days.

STARTERS: *CHOICE OF 1*

- Medley of Seasonal Greens - with house made dressing
- Chef’s Soup of the Day
- Club Caesar - crisp romaine, parmesan, croutons, rich garlic dressing

UPGRADE YOUR STARTER: $3.00 PER PERSON

- Dunsmuir Crab Cakes - two crab cakes served with chipotle aioli
- Club Chowder - surf clams, shrimp, smoked bacon, island potatoes & vegetables in a rich creamy broth

ENTRÉES: *CHOICE OF 2 ENTRÉES CAN BE OFFERED WITH ADVANCED NOTICE AND WITH HOW MANY OF EACH ITEM IS REQUIRED*

Entrées include seasonal vegetables and your choice of rice or potatoes.

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

DESSERTS: *CHOICE OF 1*

- Coconut Crème Caramel
- Belgian Chocolate Mousse
- Strawberry Shortcake

Coffee, Decaf Coffee, & Black Tea

$32.00 Per Person
Sandwich Buffet Luncheons

Add gluten free sandwiches for an extra $2.00 per person. (Plated style service for these menus can be accommodated with a minimum notice of 7 business days)

**DINE & DASH**

**CHOICE OF 1:**
- Two Daily Soup- includes 1 vegetarian soup
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens- with assorted dressings

Assorted Sandwiches- includes vegetarian options
Assorted Bars & Squares
Coffee, Decaf, & Black Tea

$19.50 Per Person

**GOURMET SANDWICH LUNCH**

**Minimum 10 people**

**CHOICE OF 2:**
- Two Daily Soup- includes 1 vegetarian soup
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens- with assorted dressings

**CHOICE OF 3 OF THE FOLLOWING GOURMET SANDWICHES:**
All sandwiches are served on a variety of artisan local breads
- Salami, olive tapenade, mustard
- Grilled chicken, basil pesto, & jalapeño havarti
- Garlic & herb boursin cheese, tuna, egg, & lettuce
- Grilled pepper, mushroom, zucchini, & sundried tomato cream cheese
- Artisan ham, Swiss cheese, honey mustard

Assorted Bars & Squares
Coffee, Decaf, & Black Tea

$24.50 Per Person

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$2.50 per tea bag consumed

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Hors D’oeuvres

*Minimum of 2 Dozen Per Item*

(Family style service can be accommodated with advance notice of 7 business days)

**HOT $34.00 Per Dozen**
- Scallops Wrapped in Bacon- *cocktail sauce*
- Tempura Fried Prawns- *sweet chili sauce*
- Falafel Nugget- *tahini sauce*
- Vegetable Spring Rolls- *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
- Crispy Pork Wonton- *sweet chili sauce*
- Crispy Haddock Bites- *tartar sauce*

**COLD $31.00 Per Dozen**
- Sundried Tomato & Cream Cheese Endive Boat
- Vegetarian Dolmades
- Grape Tomato & Bocconcini Skewer
- Devilled Eggs
- Tomato Bruschetta
- Smoked Salmon, Onion, and Caper
- Olive Tapenade Stuffed Cucumber
- California Roll, Wasabi, & Pickled Ginger
- Endive Chicken & Cilantro Boat
- Chilled Tiger Prawns- *cocktail sauce*
- Prosciutto & Melon
- Blue Cheese, Walnut, & Pear Crostini
- Poke Spoon
- Tomato Gazpacho Shots- *basil oil*

**DESSERTS $30.00 Per Dozen**
- Vanilla Bean Mini Bite Sized Cheesecakes
- Belgian Chocolate Mousse
- Mini Fruit Tarts
- Chocolate Covered Strawberries

**$35.00 Per Dozen**
- Assorted Bars & Squares *(1 dozen)*

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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

ANTIPASTI
Salami, prosciutto, artisan ham, roasted red peppers, marinated mushrooms, roasted garlic, bocconcini, olives, artisan breads
Sampler Platter $35 (serves 10) Large Platter $75 (serves 25)

HUMMUS & PITA
Lemon hummus, olives, grilled pita bread
Sampler Platter $30 (serves 10) Large Platter $65 (serves 25)

NACHOS $20
Tortilla chips layered with olives, red onions, green onions, bell peppers, cheddar & jack cheese (serves 5)

SIDE OF SALMON Smoked side of salmon, rice crackers. $109 (serves 30)

SWEET TOOTH Assorted 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 & whipped cream
Choice of: Vanilla, Chocolate, Strawberry, Orange or Coffee Flavour
1/4 Slab $40 (serves 12) 1/2 Slab $78 (serves 25) 1 Slab $145 (serves 50)

ASSORTED ARTISAN CHEESE PLATTERS
A selection of assorted cheeses served with rice crackers
Sampler Platter (serves 10) $55
Small Platter (serves 20) $105
Medium Platter (serves 40) $210
Large Platter (serves 60) $300

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

FRESH SEASONAL FRUIT PLATTERS
Small Platter (serves 10) $50
Medium Platter (serves 20) $95
Large Platter (serves 30) $145

ASSORTED SANDWICH PLATTERS
*Please advise if you would like your order cut into finger sandwiches.
Small Platter (serves 10) $115
Medium Platter (serves 20) $210
Large Platter (serves 30) $295

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PASTA STATION
Butternut Squash Ravioli or Penne Pasta
Garlic Cream Sauce
Sage Butter Cream Sauce
Sundried Tomato with Fresh Button Mushrooms
$7.50 Per Person

RISOTTO STATION
Wild Mushroom, Shrimp
Walnut Pesto, Danish Blue Cheese, Caramelized Onions
$6.50 Per Person

SCALLOP & PRAWNS
Lobster Cream Sauce
Rosé Sauce
Bengal Curry
White Wine Lemon Zest
$14.50 Per Person

CARVED NEW YORK STRIPLION
Garlic Creamed Mashed Potatoes
Madagascar Green Pepper Sauce
Caramelized Onions
Hot Horseradish Sauce
$12.50 Per Person

**Maximum 2 stations per function**

**Please note a $75.00 labor fee will be added per station for a minimum of 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

Please select one item for each course

Guests with allergies and dietary restrictions can be accommodated with advanced notice.

We require advance notice of 7 business days.

**STARTERS: CHOICE OF 1**
- Medley of Seasonal Greens - with house made dressing
- Chef’s Soup of the Day
- Club Caesar - crisp romaine, parmesan, croutons, rich garlic dressing

**UPGRADE YOUR STARTER: $3.50 PER PERSON**
- Dunsmuir Crab Cakes - two crab cakes served with chipotle aioli
- Club Chowder - surf clams, shrimp, smoked bacon, island potatoes & vegetables in a creamy broth

**ENTRÉES: CHOICE OF 2 ENTRÉES CAN BE OFFERED WITH ADVANCED NOTICE AND WITH HOW MANY OF EACH ITEM IS REQUIRED**

Entrées include seasonal vegetables and your choice of rice or potatoes.
- Moroccan Quinoa & Cashew Strudel - curry sauce
- Portabellini Vegetable Tower - tomato Sauce
- Butternut Squash Ravioli - creamy tomato & fennel sauce, garlic toast
- Stuffed Pork Loin - maple apple sauce
- Roast Breast of Chicken - Your choice of sauce
  - onion & apple sauce, mango salsa, hickory barbeque, mushroom & tarragon
- Baked Organic Chinook Salmon - Your choice of sauce
  - yogurt dill, peach pineapple salsa, basil cream sauce, ginger soy
- Honey Ham & Brie Stuffed Chicken Breast - sundried tomato pesto
- Roast Sirloin of Beef - green peppercorn sauce
- Lamb Shank - rosemary red currant jus

**DESSERTS: CHOICE OF 1**
- Coconut Crème Caramel
- Belgian Chocolate Mousse
- Chocolate Torte Cake
- Strawberry Shortcake
- Vanilla Cheesecake
- Fruit Crumble with Ice Cream

*Coffee, Decaf Coffee & Tea*

**$44.00 Per Person**
Back to Basics
Business Dinner Buffet

Minimum of 25 people

SALADS: Choice of 2
- Medley of Seasonal Greens - with assorted dressings
- Deconstructed Caesar Salad
- Orzo, Onion, & Bell Pepper Pasta Salad
- Marinated Seven Bean Salad
- Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Coconut Curried Rice Salad

ENTRÉES: Choice of 2
- 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

DESSERTS:
- Fresh Seasonal Fruit Platter
- Belgian Chocolate Mousse
- Coffee, Decaf Coffee, & Black Tea

ADD ON ITEMS
- Additional Entrées- $5.00 per person
- Premium Entrée Options- $7.00 per person
- Baked Salmon with Peach Pineapple Salsa
- Seafood Putanesca
- Roast Sirloin of Beef
- Baked Ham
- Pork Loin with Apple Sauce

A selection of organic tea bags and hot water is available-$2.50 per tea bag consumed

$35.00 Per Person

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Build Your Own Buffet

Minimum of 45 people

SALADS: CHOICE OF 4
- Medley of Seasonal Greens with assorted dressings
- Orzo, Onion, & Bell Pepper Pasta Salad
- Deconstructed Caesar Salad
- Marinated Seven Bean Salad
- Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Tomato & Basil Salad
- Coconut Curried Rice Salad
- Marinated Cucumber & Red Onion Salad

ENTRÉES: CHOICE OF 2
- Canadian Roast Top Round of Beef with Au Jus
- Chicken in a Mushroom & Tarragon Sauce
- Curried Butter Chicken
- Vegetarian Lasagna
- Chickpea & Vegetable Curry
- Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce

CHOICE OF 1
- Roasted Potatoes
- Creamy Garlic Mashed Potato
- Mashed Yam & Potato
- Scalloped Potato
- Rice Pilaf

Seasonal Vegetables
Fresh Rolls & Butter

$45.00 Per Person

DESSERTS:
- Fresh Seasonal Fruit Platter
- Belgian Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Bars & Squares
- Coffee, Decaf Coffee, & Black Tea

ADD ON ITEMS
- Additional Entrées- $5.00 per person
- Premium Entrée Options- $7.00 per person
- Baked Salmon with Peach Pineapple Salsa
- Seafood Putanesca
- Roast Sirloin of Beef
- Baked Ham
- Pork Loin with Apple Sauce
- Roast Turkey with Cranberry Sauce

A selection of organic tea bags and hot water is available- $2.50 per tea bag consumed

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President’s Dinner Buffet

Minimum of 60 people

**SALADS:**
- Medley of Seasonal Greens - with assorted dressings
- Deconstructed Caesar Salad
- Thai Noodle Salad with Sesame Chicken
- 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 Roasted Beef Sirloin - *Sautéed Mushrooms in a Red Wine Peppercorn Jus*
- Baked Salmon with Peach Pineapple Salsa
- Seafood Putanesca
- Butternut Squash Ravioli in a Rich Creamy Tomato & Fennel Sauce
- Roasted Potatoes
- Rice Pilaf
- Steamed Seasonal Vegetables
- Fresh Rolls & Butter

**DESSERTS:**
- Fresh Seasonal Fruit Platter
- Assorted Artisan Cheese Board
- Crème Brûlée
- Belgian Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Bars & Squares

Coffee, Decaf Coffee, & Black Tea

A selection of organic tea bags and hot water is available - $2.50 per tea bag consumed

**$58.50 Per Person**

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UClub Patio BBQ’s

GOURMET BBQ
Minimum of 40 people

SALADS:
Medley of Seasonal Greens- with assorted dressings
Thai Noodle Salad with Sesame Shrimp
Tomato, Bocconcini, & Basil Salad
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 $7.00 per person

Fresh Corn on the Cob and Fresh Rolls & Butter

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

DESSERT:
Fresh Seasonal Fruit Platter
Strawberry Shortcake
Belgian Chocolate Mousse
Coffee, Decaf Coffee, & Black Tea

$38.50 Per Person

BASIC BBQ
Minimum of 25 people

SALADS:
Medley of Seasonal Greens- with assorted dressings
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
Fresh Seasonal Fruit Platter

CHOICE OF 1:
Bags of Potato Chips
Herb Roasted Potatoes
Coffee, Decaf Coffee, & Black Tea

$25.50 Per Person

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A selection of organic tea bags and hot water is available-
$2.50 per tea bag consumed
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 & coloured markers, portable screen & AV cart.

Minimum 15 people required. Taxes and gratuities are additional.

**DELUXE CONTINENTAL BREAKFAST**
- Assorted Muffins
- Greek Yogurt
- Fresh Fruit Salad
- Granola & Berries
- Selection of Fruit Juices
- Coffee, Decaf Coffee, & Black Tea

**WORKING LUNCH**
- Assorted Gourmet Sandwiches - includes vegetarian options
- Chef’s Daily Soup - includes 1 vegetarian soup
- Assorted Bars & Squares
- Coffee, Decaf Coffee, & Black Tea

**AFTERNOON NUTRITION BREAK**
- Fresh Seasonal Fruit Platter
- Assorted Cookies
- Coffee, Decaf Coffee, & Tea
- Selection of Fruit Juices

A selection of organic tea bags and hot water is available-
$2.50 per tea bag consumed

$41.00 per person (member pricing)
$47.00 per person (non member pricing)

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One Stop Deluxe Meeting Package

Inclusions: Meeting room rental, high speed wireless internet, podium & mic, state of the art BOSE sound system, on site supervisor, 2 flipcharts & coloured markers, portable screen & AV cart, and LCD projector. Minimum of 20 people required. Taxes and gratuities are additional.

DELUXE HOT BUFFET

BREAKFAST
Scrambled Eggs
Home-Style Breakfast Potatoes
Double Smoked Bacon
European Sausages
French Toast
Fresh Seasonal Fruit Platter
Coffee, Decaf Coffee & Black Tea

MORNING NUTRITION BREAK
Assorted Muffins & Pastries
Coffee, Decaf Coffee & Black Tea

HOT LUNCH BUFFET

Two Daily Soups- includes 1 vegetarian soup
Medley of Seasonal Greens- with assorted dressings
Thai Noodle Salad
Chicken in a Mushroom Sauce
Vegetarian Lasagna
Garlic Toast
Rice Pilaf
Assorted Bars & Squares
Coffee, Decaf Coffee, & Black Tea

AFTERNOON NUTRITION BREAK
Assorted Artisan Cheese Platter
Coconut Macaroons
Selection of Fruit Juices
Coffee, Decaf Coffee & Black Tea

$51.00 per person (member pricing)
$57.00 per person (non member pricing)

A selection of organic tea bags and hot water is available-
$2.50 per tea bag consumed

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## Wine by the Bottle

(We can accommodate table service with advance notice of 7 business days)

### WHITE
- Igneous Granite White 2016 BC $27.00
- Pepperwood Grove Chardonnay 2018 USA $31.00
- Little Straw Sauvignon Blanc 2018 BC $34.00
- Red Rooster Pinot Gris 2019 BC $34.00
- Basa Blanco D.O. Rueda 2017 Spain $32.00
- Di Lenardo Pinot Grigio 2018 Italy $38.00
- Benzinger Sonoma County Chardonnay 2017 USA $38.00
- Stags Hollow Vidal 2018 BC $38.00
- Claude du Val Rose 2018 France $34.00

### SPARKLING WINE
- Zonin Prosecco D.O.C. Italy $35.00
- Crémant de Bourgogne Brut 2017 France $42.00
- Freixenet Cava Cordon Negro Brut 200 mL Spain $12.50

### RED
- Grão Vasco 2018 Portugal $27.00
- Smokey Bay Cabernet Sauvignon Australia $30.00
- Stag’s Hollow Syrah 2018 BC $40.00
- Pays D’oc Paul Mas Malbec 2019 France $37.00
- Quill Q Red 2018 BC $37.00
- Cline Farms Ancient Vines Zinfandel 2018 USA $42.00
- Carmel Road Pinot Noir 2017 USA $44.00
- Ravenswood Zinfandel 2017 USA $32.00
- Pietrame Montepulciano D’Abruzzo 2019 Italy $30.00
- Tinto Monastrell Al-muvedre 2017 Spain $36.00
- Liber Farms Signature Red 2017 BC $40.00

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*Vintages & Wines Subject to Change*

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Bar Service

BAR LIST
- High-Balls $7.50
- Premium $7.00 - $12.00
- House Wine Glass $8.50
- Premium Wine Glass $10.50
- Import Beer $8.75 - $10.15
- Local Draft Beer Glass $7.00
- Local Draft Beer Pint $8.50
- Cider & Coolers $9.00
- Soft Drinks $4.00
- Juice $4.50

All prices above are inclusive of tax

PUNCH BOWLS
- Fruit Punch $80.00
  (Serves approximately 50 cups)
- 1/2 Bowl Fruit Punch $50.00

COFFEE & TEA STATION
- At your request, a self-serve station can be set up with regular coffee, decaf coffee, & black tea for $22.50 per thermos (serves 8-10 cups) and will be charged on consumption the day of the event.
- A selection of organic tea bags and hot water is available for $2.50 per tea bag consumed.

BANQUET BAR SERVICE

Host Bar
All beverages that are purchased through the bar will be billed to the main account. Groups can put restrictions on what can be hosted.

Cash Bar
Guests can purchase beverages on their own with payments of cash, debit, or credit.

Ticketed Bar
Hosts can offer guests tickets to be used for beverages at the bar. The charge for each of the beverages ordered will be added to the final bill.

Bartender Charge
If you are wanting a bartender in your room specifically for your event, there is a charge of $35/hour for a minimum of 4 hours. Rental of any room on the UClub premise over regular business hours will include your bartender fee when applicable.

Custom Cocktails
If there is something specific that you are looking for to have on your special day, our knowledgeable bar staff is more than happy to work with you to create custom cocktails.

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 7 business days prior to the event.
Room Rental Prices & Food Minimums

**Configurations are maximum capacity and do not allow for additional set up & A/V requirements where additional space may be needed.**

### MEMBER RATES

<table>
<thead>
<tr>
<th>ROOM</th>
<th>RENTAL FEE</th>
<th>FOOD MINIMUM MON-THURS</th>
<th>FOOD MINIMUM FRI-SAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining Room</td>
<td>$700</td>
<td>$1500</td>
<td>$1500 Lunch Event</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>$3000 Evening Events</td>
</tr>
<tr>
<td>Wild Rose Room</td>
<td>$100 per room (½ day)</td>
<td>$400</td>
<td>$400</td>
</tr>
<tr>
<td></td>
<td>$175 per room (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salal/Snowberry/Honeysuckle</td>
<td>$50 per room (½ day)</td>
<td>$200 per room</td>
<td>$200 per room</td>
</tr>
<tr>
<td>(Adjoining Rooms)</td>
<td>$90 per room (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fireplace Lounge</td>
<td>$250</td>
<td>$350</td>
<td>$1500 Saturday Only</td>
</tr>
<tr>
<td>Patio</td>
<td>$500</td>
<td>$1000 Lunch Events</td>
<td>$1500 Lunch Events</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$1500 Evening Events</td>
<td>$2000 Evening Events</td>
</tr>
</tbody>
</table>

### NON-MEMBER RATES

<table>
<thead>
<tr>
<th>ROOM</th>
<th>RENTAL FEE</th>
<th>FOOD MINIMUM MON-THURS</th>
<th>FOOD MINIMUM FRI-SAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining Room</td>
<td>$1500</td>
<td>$2000</td>
<td>$2000 Lunch Event</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>$3500 Evening Events</td>
</tr>
<tr>
<td>Wild Rose Room</td>
<td>$175 per room (½ day)</td>
<td>$500</td>
<td>$500</td>
</tr>
<tr>
<td></td>
<td>$250 per room (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salal/Snowberry/Honeysuckle</td>
<td>$100 per room (½ day)</td>
<td>$250 per room</td>
<td>$250 per room</td>
</tr>
<tr>
<td>(Adjoining Rooms)</td>
<td>$150 per room (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fireplace Lounge</td>
<td>$350</td>
<td>$550</td>
<td>$2000 Saturday Only</td>
</tr>
<tr>
<td>Patio</td>
<td>$750</td>
<td>$1500 Lunch Events</td>
<td>$2000 Lunch Events</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$2000 Evening Events</td>
<td>$2500 Evening Events (Saturday Only)</td>
</tr>
</tbody>
</table>
**Room Capacities**

**Configurations are maximum capacity and do not allow for additional set up & A/V requirements where additional space may be needed.**

<table>
<thead>
<tr>
<th>U-Shape</th>
<th>Main Dining Room</th>
<th>Wild Rose Room</th>
<th>Fireplace Lounge</th>
<th>Salal, Snowberry, &amp; Honeysuckle (Adjoining Rooms)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60</td>
<td>30</td>
<td>N/A</td>
<td>20-34 based on 2-3 rooms</td>
</tr>
<tr>
<td>Boardroom</td>
<td>60</td>
<td>28</td>
<td>N/A</td>
<td>20-30 based on 1-3 rooms</td>
</tr>
<tr>
<td>Banquet Style</td>
<td>140-200 Inquire with our Sales &amp; Catering Manager</td>
<td>60</td>
<td>N/A</td>
<td>16-80 based on 1-3 rooms</td>
</tr>
<tr>
<td>Theatre</td>
<td>200</td>
<td>80</td>
<td>N/A</td>
<td>40-100 based on 2-3 rooms</td>
</tr>
<tr>
<td>Half Rounds</td>
<td>110</td>
<td>40</td>
<td>N/A</td>
<td>12-48 based on 1-3 rooms</td>
</tr>
<tr>
<td>Stand Up Reception</td>
<td>250</td>
<td>80</td>
<td>80</td>
<td>12-100 based on 1-3 rooms</td>
</tr>
</tbody>
</table>
BOOKING POLICIES
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.

MEMBER BOOKINGS:
- All Members of the Club will receive Member room rental and food minimum rates when booking events and pay 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 Members 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 Members 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 is 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 invoice.

OBTAINING A UNIVERSITY CLUB MEMBERSHIP

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

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/
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).

** If you or someone involved in the booking is a UVic Alumni, who has never had a club Membership, then they 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, [ucluofficecmanagement@uvic.ca](mailto:ucluofficecmanagement@uvic.ca) immediately after the University Club Membership application is completed.

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 7 business days prior to the event.
**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>7-15 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>
</tr>
</tbody>
</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, Fireplace Lounge or side rooms for $35/hour for a minimum of 4 hours. Rental of the Main Dining Room, Fireplace Lounge, or our side rooms 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.
CONFIRMATION: Confirmation of guaranteed number of guests is required seven (7) 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 and in the container it was given in. 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 charge if you are needing the cake cut and served.

LINENS: White or black table linen will be included in the catering package. Your choice of coloured napkins are available for dinner events. Black or white skirting 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 by 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, Federal, or Provincial Law. The organizer will be held responsible for any damage to property or equipment caused by either the organizer or their 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 goods, property, and/or equipment brought into the facility by the organizer or guests.
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 $60.00.
- Cocktail tables with black linen are available to rent for $20.00 each
- Up-lighting is available for $10.00 per light (maximum of 8)
- Table Runners are available for $8.00 each Green, Gold & Red (have a total of 25 of each colour).

AUDIO VISUAL: The University Club has audio visual equipment that is available for rent. All audio visual needs must be specified a minimum of 7 business days 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
- 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.