University Club Connector
March 2020

Connect with us:

Spring into Action!

Entertain * Engage * Enjoy * Experience
Are you feeling the luck of the Irish? If not, don’t worry we’ve got you covered! Come join us for a very merry celebration of laughter & cheers while we eliminate all your fears (at least for one night). We will immerse ourselves in everything Irish, transforming one of the world’s oldest spirits into something new.

**March 14th | 6:00pm Sharp**

$25.00 per Member  $30.00 per Guest

48-hr Cancellation Policy Applies  The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Cocktail Culture Club
March 14th | 6:00pm Sharp

Cocktail & Pairing Menu

Tales of Turmeric
Paired with: Hawaiian Pizza Bites

I Cask a Spell on You
Paired with: Shaved Chicken and Bocconcini Grilled Cheese with Peach Chutney

All Riled Up
Paired with: Shaved Duck Breast, Sautéed Wild Mushrooms & Fig Jam

Kiss from a Rose
Paired with: Chocolate Pecan Pie, Raspberry Coulis, Spiced Pecans
Swing into Spring
Dinner Dance
Saturday, March 28th
5:30pm Reception | 6:00pm Dinner | 7:30pm music starts

Featuring live music from The British Invasion and other golden greats from the fabulous sixties by Back Beat

Buffet Menu
Salads:
- Mixed Garden Greens- assorted dressings
- Deconstructed Caesar Salad
- Spinach, Beet & Radish Salad with Balsamic Reduction
- Creamy Cucumber & Dill Salad
- Roma Tomato, Artichoke, and Basil Salad

Entrees:
- Sage and Garlic Roasted Pork Loin
- Grilled Honey and Lemon Chicken
- Mushroom Ravioli, Garlic Cream with Spring Peas
- Roasted Potatoes
- Seasonal vegetables

Dessert:
Strawberry Rhubarb Gallette
- To Be Served

$30.00 per member
$35.00 per guest

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Join us for

Mother’s Day Brunch

Sunday May 10th

Show Mom some love by treating her to our annual Mother’s Day Brunch at The University Club.

Seating’s at 11:00am, 11:30am & 12:00pm

$42.00 per person | $19.95 per child

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**Salads**
- **ASIAN NOODLE SALAD** – DAIRY FREE
- **CABBAGE AND SUNFLOWER SEED COLESLAW** – DAIRY & GLUTEN FREE
- **MIXED BABY GREENS** – DAIRY & GLUTEN FREE
- **SPINACH, KALE AND RADISH WITH LEMON SUNCHOKE DRESSING** – DAIRY & GLUTEN FREE
- **TOFU SALAD** – DAIRY & GLUTEN FREE
- **DECONSTRUCTED CAESAR SALAD** – DAIRY & GLUTEN FREE
- **GREEK SALAD** – GLUTEN FREE
- **SEAFOOD PLATTER** – DAIRY & GLUTEN FREE

**Hot Food Items**
- **SEAFOOD CIOPPINO** – DAIRY & GLUTEN FREE
- **EGGS BENEDICT** – TRADITIONAL WITH BACK BACON AND WEST COAST WITH LOX
- **RED BARN BACON** – DAIRY & GLUTEN FREE
- **GLENWOOD MEATS PORK BANGERS** – DAIRY FREE
- **NUTELLA AND STRAWBERRY CREPES** – DAIRY FREE
- **SUNDRIED TOMATO, ASPARAGUS AND SCALLION FRITTATA** – GLUTEN FREE
- **BUTTERNUT SQUASH RAVIOLI IN TOMATO BASIL CREAM**
- **WILD RICE PILAF** – DAIRY & GLUTEN FREE
- **YAM AND KENNEBEC POTATO HASH** – DAIRY & GLUTEN FREE
- **CARVED ROAST BEEF WITH RED WINE AU JUS** – DAIRY & GLUTEN FREE
- **HAM WITH HONEY DIJON JUS** – DAIRY & GLUTEN FREE

**Dessert Buffet**
- **CHOCOLATE FOUNTAIN** – DAIRY & GLUTEN FREE
- **FRESH FRUIT** – DAIRY & GLUTEN FREE
- **PASTRIES, CROISSANTS & CINNAMON BUNS**
- **CRÈME BRULEE** – GLUTEN FREE
- **CHEESE BOARD** – GLUTEN FREE
- **RASPBERRY CHEESECAKE MOUSSE** – GLUTEN FREE
- **CHOCOLATE GRAND MARNIER MOUSSE** – GLUTEN FREE

**Coffee, Tea & Assorted Juices Included**
Grand Opening of the Patio!
Saturday, May 16th
5:30pm reception | 6:30pm Dinner

If you’re ready to perk up your ears, pick up the beat and pop onto the dance floor, come on down to the Club for the Grand Opening of the patio to listen to The Soul Shakers.

Buffet Menu Coming soon!

$30.00 per member | $35.00 per guest

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INGREDIENTS:
- 2 to 3 very ripe bananas, peeled (about 1 1/4 to 1 1/2 cups mashed)
- 1/3 cup melted butter, unsalted or salted
- 1 teaspoon baking soda
- Pinch of salt
- 3/4 cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups of all-purpose flour

DIRECTIONS:
1. Preheat the oven to 275°F, and butter a 4 X 8 inch loaf pan.
2. In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.
3. Mix in the baking soda and salt. Stir in the sugar, beaten egg and vanilla extract. Mix in the flour.
4. Pour the batter into your prepared loaf pan. Bake for 1 hour and 15 minutes at 275°F or until a tester inserted into the center comes out clean.
5. Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve. (A bread knife helps to make slices less crumbly.)
Weekly Happenings at The University Club

DAILY LUNCH SPECIALS AT THE CLUB

Monday: Meatless Mondays
Tuesday: Chef’s Roast Lunch
Wednesday: UClub Luncheon Buffet
Thursday: Chef’s Curry
Friday: Fish Fridays

Please note that the Camas Prix Fixe Menu will now change on the first Friday of the month. The February menu will be available from Friday, February 7th – Thursday, March 5th.

March Camas Dining Room

Prix Fixe Menu

Starter:
Cream of Asparagus Soup
Parmesan Crisp, Scallion Oil

Entrée:
Stuffed Breast of Chicken
Kale & Goat Cheese, Wild B.C. Mushroom Ragout

Dessert:
Lemon Pana Cotta
Blackberry Port Coulis, Shortbread Crumbs, Candied Lemon.

$28.00 + tax
March Specials

Each month we will be featuring dinner specials available between 5:00-8:00pm in the Members’ & Fireplace Lounge

Please note that the Monthly Dinner Specials will now change on the first Friday of the month. The March Specials will be available from Friday, March 6th – Thursday, April 2nd.

Chicken Wings
1lb of Wings with your choice of Hot, Honey Garlic or Teriyaki Sauce. Served with Crudite & Ranch.
$13.00 + tax

Tempura & Panko Battered Haddock
Served with Yam Fries, Cabbage Salad & Wasabi Aioli
$18.00 + tax

Barbeque Ribs
Braised Pork Ribs in Chef’s Homemade Barbeque Sauce. Served with Coleslaw and your choice of Mashed Potatoes, Steamed Rice or French Fries.
Half Rack: $18 +tax, Full Rack: $22 +tax

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
The University Club respectfully requests that members give at least 48 hours advance notice of any cancellations or number decreases for our Members’ events. We can accept your cancellations up to 48 hours prior to an event. If your cancellation is less than 48 hours prior to the Members’ event, your account will be charged the full price for the event for you and your non-Member guests.

Contacts for Reservations and Cancellations:

E-mail: reservat@uvic.ca
Jayne Haman: 250-721-7938
Debra Koski: 250-472-5302

Thank you very much for your understanding.

Team UClub
University Club
Hours of Operation

Office Hours
Monday to Friday  |  9am-5pm

Lunch Service
Monday to Friday  |  11:30am-2pm

Camas Room Dining
Monday to Saturday  |  5-8pm

Bar & Lounge Hours
Monday to Friday  |  11:30am-10:00 pm
Saturday  |  5-10pm

Club Closures
The Club is always closed on Sundays

For Reservations
Phone: 250-721-7935
Email: reservat@uvic.ca
Website: club.uvic.ca

Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.

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