WELCOME BACK!!

Entertain * Engage * Enjoy * Experience
Reopening of the University Club of Victoria

Dear Members,

We want to thank all of our valued members who have continued to support us and for those that have dropped by to say hello and enjoy take-out service.

As you know, WorkSafe BC has allowed the opening of food and beverage services in BC and WorkSafe BC has provided us with their expectations and guidelines. The Board of Directors of the University Club of Victoria has approved the following protocols for the opening of the Club dining services on June 9, 2020.

Please thoroughly read the following important information so that you fully understand our new approach.

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. Food & Beverage services will start with a ‘soft’ opening, limited hours of operation, and rooms available.

Please know that the UClub’s internal Health & Safety Committee has reviewed our protocols to meet the expectations of WorkSafe BC. We ask that you understand that we will be adapting to any challenges we encounter in the initial stages of operation and may adapt our protocols. Any questions or concerns about these rules should be directed to the General Manager, Dan Angus (uclubgm@uvic.ca).

**Patio/Fire Place Lounge/Members Lounge/Main Dining Room**

**Dining Hours of operation**
- Tuesday to Friday 11:30am – 7:00pm,
- Saturday 5:00pm – 8:00pm,
- Sunday & Monday closed.

**Take-out Service** – Tuesday to Friday, 11:30am – 7:00pm, Saturday 5:00pm – 8:00pm

**The Camas Room and Coatroom will be closed**
All Members must have reservations to help control flow and the number of patrons!

Members will be required 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 ext 5302 between 9:00am – 5:00pm, Monday to Friday, Saturday 12:00 – 5:00pm. All Food & Beverage users will be greeted upon arrival. The front entrance will be clearly marked to control the flow of traffic.

What will be 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’d ask that during these times you don’t visit friends and colleagues at other tables or in the hallways.
* Departure out the front entrance only.

Seating arrangements
* We are only allowed to accommodate 6 members or guests at each table.
* All tables must have empty seats so that servers can safely take orders and place your meals/ beverages on the table.
* Servers will leave food and drinks at the front of the table and let guests pass them after the server has stepped away.
* Tables will be bare until items are required. For example, salt and pepper will be brought on request, water will be provided to the table and will be self-served.

Miscellaneous
* No cash transactions.
* Any person desiring take away will be provided containers. Members will pack their own pack food.
* No congregating in the Club outside of your own table.
* No access is permitted to the Administration office. 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.
Chef’s Recipe of the Month

Tomato Gazpacho

INGREDIENTS:
- 6 roma tomatoes - cut into quarters lengthwise and seeded
- 1 Large red bell pepper - seeded and diced
- ½ Long English Cucumber - peeled and seeded, diced
- 3 cloves garlic
- 1 shallot (or ¼ of a Spanish onion)
- 3-184ml cans of tomato juice
- 125ml Water (or vegetable broth)
- 45g fresh basil leaves
- 20ml Sherry Vinegar
- 15ml Tabasco
- 30-45ml Honey (depending on how sweet you would like it)
- 15ml Salt (or to taste)
- 10ml Black pepper (or to taste)
- 30ml Vodka (optional)
- 15ml Extra Virgin Olive Oil (for garnish)

DIRECTIONS:
1. This simple, easy and refreshing chilled soup is sure to please for a socially distant back yard gathering.
2. Wash the tomatoes, pepper and cucumber. Quarter the tomatoes lengthwise to make it easier to get the seeds out. Dice bell pepper into 1” size pieces. Peel the cucumber, and slice it lengthwise. Using a teaspoon, carefully scrape out the seeds of the cucumber.
3. Reserve half the water, and place all ingredients into a blender and puree until smooth. Add the rest of the water if you prefer a lighter consistency. Allow to chill for at least 3 hours in your fridge after making it, as this soup should be served cold.
4. Have fun with the presentation and serve in chilled martini glasses.
5. Pour carefully into glasses, and garnish with the olive oil and a sprig of basil, a couple olives, or chopped bacon.
University Club
Hours of Operation

Office Hours
Monday to Friday | 9am-5pm

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

Camas Room Dining
Closed until further notice.

Bar & Lounge Hours
Tuesday to Friday | 11:30am-7:00pm
Saturday | 5pm-8pm

Takeout Service
Tuesday to Friday | 11:30am-7:00pm
Saturday | 5pm-8pm

Club Closures
The Club will be closed on Sundays and Mondays until further notice

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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