Dear Members,

We want to thank all of our valued members who have continued to support us throughout the closure and the reopening process.

WorkSafe BC has allowed the opening of food and beverage services in BC and have continued to evolve their expectations and guidelines over the past few weeks.

Please thoroughly read the following important information so that you fully understand our approach as it evolves with the guidelines and restrictions.

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 have opened with limited hours of operation, and dining spaces available.

Please know that the UClub’s internal Health & Safety Committee is constantly reviewing 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 Office Manager, Debra Koski (uclubofficemanager@uvic.ca).

Patio/Fire Place Lounge/Members Lounge
Dining Hours of operation
Tuesday to Friday 11:30am – 7:30pm,
Saturday 5:00pm – 8:00pm,
Sunday & Monday closed.

Take – Out Service – Tuesday to Friday, 11:30am – 6:30pm,
Saturday 5:00pm – 7:30pm

We will be accepting event bookings of up to 46 people at the Club with strict event protocols in place. Please contact our Sales and Catering Manager, Jayne Haman, for all event inquiries at +1(250) 721-7938 or uclubcatering@uvic.ca
Reservations are preferred in order to help control flow and the number of patrons!

Members will be asked to make reservations in advance of arrival. You can do so by using our reservations tab on our website – [http://club.uvic.ca](http://club.uvic.ca) – by sending in your reservation by email at reservat@uvic.ca or by phone 250-721-7935 then dial 1. All members 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 outside of your party 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 a marked service area so that servers can safely take orders and place your meals/ beverages on the table.
- Due to limited surface area on the patio tables we will only be able to accommodate reservations of up to 4 people per table. If the group exceeds 4 people then we can provide 2 patio tables side by side but they will remain 6ft apart.
- Servers will leave food and drinks in the service area at the edge 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.
- 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.
1 Night Only
2 Course Plated

SEAFOOD SUMMER SPECIAL

Friday, July 17th | By Reservation Only
Seatings at 5:00pm & 6:30pm

DINNER

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Haddock with Mango Salsa
Chimichurri Prawns
Lemon Herb Roasted Potatoes
Greek Pasta Salad
Optional Wine Pairing: Di Lenardo Pinot Grigio 2018

DESSERT

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Chocolate Truffle Bar &
Blackberry Coulis
Optional Wine Pairing: Jackson Triggs Reserve Rosé

$24 + tax
Optional Wine pairing $10 + tax
You are invited to reserve for our 3rd Cocktail Culture Club Event. Adam Bonneau will be teaching you 4 delicious pre-batched summer sipper recipes that will be sure to impress at your next dinner party. We will be accepting reservations for up to 46 people and all tables will be 6ft apart.

Menu

**Rambling Man:**
El Jimador Tequila, Green Chartreuse, Pineapple Syrup, Lime Juice
Paired with: Grilled Prawn Cocktail, Avocado Aioli

**Don’t Be Bashful My Little Rosebud:**
Sauvignon Blanc, Martini Dry Vermouth, Basil, Rosewater, Lime Juice
Paired with: Herbed Goat Cheese, Artichoke & Olive Tapenade Phyllo Pouch

**Hello Mr. Morris:**
Gilbey’s London Dry Gin, Chipotle Syrup, Lemon Juice, Clementine Juice, Orange Bitters, Soda
Paired with: Beet Cured Sockeye Salmon, Gorgonzola & Pickled Cucumber

**Sandy Bottoms:**
Bacardi White Rum, Watermelon Juice, Peychauds Bitters, Lime Juice & Mint
Paired with: Coconut Panna Cotta, Almond & Lime Streusel

$30.00 per member | $35.00 per guest
**Weekly UClub Make-A-Wish Dish**
Available every day after 5pm

**Crispy Chicken Parmesan**
*Entrée Served with Seasonal Vegetables & Choice of Rice or Potato*

$19.00 + Tax

& **All Day Drinks!**

**Barrel Aged Vieux Carré**
*Alberta Premium Rye, D’Eaubonne Brandy, Cizano Sweet Vermouth, Angostura & Peychauds Bitters, served on the rocks with an Orange Wheel*

$10.00 + Tax

**Aperol Spritz**
*Aperol, Sparkling Wine & Soda served on the rocks with an Orange Wheel*

$8.00 + Tax

Make-A-Wish has launched an exciting new campaign, running from June 20th — September 22nd. 20 local businesses have committed to support this campaign by raising money in their own creative ways. All funds raised will go to Make-A-Wish BC & Yukon Vancouver Island to support wishes for island children living with a critical illness. The Club is supporting this campaign with our Make-A-Wish Dish and Cocktail. A portion of the proceeds from each of these items ordered will be donated. For more information about this campaign including their 50/50 tickets and their amazing Patio Party Give-Away, please ask your server or go to the UnWined Outside 2020 Facebook Page
Chef’s Recipe of the Month

Frozen Raspberry Mousse

INGREDIENTS:
• 560ml Greek Yogurt
• 60ml Icing Sugar
• 15ml Fresh Lime Juice-zest of 1 lime
• 224g Frozen Raspberries
• 30ml Chopped Almonds (optional)

DIRECTIONS:
This is a simple, healthy and delicious summertime recipe that will be sure to tantalize the taste buds.

1. Place all ingredients in a medium sized stainless steel bowl with the exception of the almonds.
2. Mix gently until the raspberries begin to soften and start to leave pink streaks.
3. Portion out into 4 appropriately sized bowls and place in the freezer for 1-1.5 hours.
4. Garnish with chopped almonds and enjoy!
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-7:30pm
Saturday  |  5pm-8pm

Takeout Service
Tuesday to Friday  |  11:30am-7:30pm
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.

Connect with us :  Facebook  Instagram