Entertain * Engage * Enjoy * Experience
University Club of Victoria
Current Protocols, Statements & Requirements

Dear Members,

We want to thank all of our valued members who have continued to support us since we have reopened.

WorkSafe BC & the Public Health Authorities have allowed food and beverage services in BC to reopen with strict guidelines and have continued to evolve their expectations and guidelines over the past few weeks. Including the most recent Public Health Order that was issued on July 23rd.

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. Please do not come within a 6ft distance of any members/guests who are not a part of your reservation. 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 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.
Member responses to current safety protocols

“I’d just like to say how pleased I am with the club on-going consciousness about adhering to good protocols. We’ve been to a couple of other restaurants lately, where I haven’t felt nearly as comfortable and confident with their compliance. So, for the next while, we’ll pretty well be limiting our dining-out to the club, where we have no worries.”
-Dave P.

“We are so impressed with the Club’s safety standards and efforts to keep their members safe. This is our first time back since you reopened and we will back!”
-UClub Member

“We have not been to any restaurants since Covid-19 first hit town so this was our first time out for a meal; we will be back! We felt looked after, safe & saw how hard everyone worked to stay on track with the necessary precautions.
-UClub Member

“My friends said they can’t wait to come back to the Club because they feel so safe here.”
-UClub Member

“My husband and I were at the club for dinner on Saturday. We were so impressed with the safety procedures and the excellent service by the staff. Looking forward to our next visit on the 26th.”
-UClub Member
Weekly
UClub Make-A-Wish Dish
Available every day after 5pm

Roasted Shallot and Dijon Sous Vide Pork Chop

*With Chimmichuri, Choice of Potato or Rice and Seasonal Vegetables*

$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.
ROAST BEEF DINNER SPECIAL

Thursday, August 6th
SEATINGS BY RESERVATION
5:30pm & 6:30pm

3 Course Menu

1ST
GREEN SALAD, HOUSE DRESSING
OPTIONAL WINE PAIRING: SEGURA VIUDAS CAVA BRUT

2ND
ROAST BEEF DINNER
GARLIC AND HERB MARINATED BEEF, MASHED POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE REDUCTION
OPTIONAL WINE PAIRING: LIBER FARM & WINERY SIGNATURE RED 2015

3RD
CHOCOLATE MOUSSE
OPTIONAL WINE PAIRING: CLAUDE VAL ROSE 2018

$35.00
Optional Wine Pairing $15.00
WINE PAIRING DINNER
Saturday, August 15th | 5:30pm

Menu

1st
Riesling
Appetizer Pairing
- Thai Marinated Prawns with Roasted Peanut Sauce
- Smoked Salmon, Lemon, dill Cream cheese Pinwheel

2nd
Cabernet Franc
Pairing
Grilled chicken, Roasted Mushroom and Smoked Cheddar Phyllo Pouch, Blackberry Reduction

3rd
Merlot
Main Course Pairing
- Braised Beef Finger Meat, Thyme mashed Potatoes, Seasonal Vegetables, Merlot Reduction

4th
Cabernet Sauvignon
Dessert Pairing
- Dark Chocolate Toffee Pie, Hazelnut Praline, Okanagan Cherries

$45.00 per member    $49.00 per guest
($35.00 without wine)  ($39.00 without wine)
CURRY DINNER SPECIAL

FRIDAY, AUGUST 21ST

SEATINGS BY RESERVATION
5:30PM & 6:30PM

3 COURSE MENU

1ST
VEGETABLE PAKORA, YOGURT LIME SAUCE
OPTIONAL WINE PAIRING: LUPI PEALI TREBBIANO D'ABRUZZO 2016

2ND
TIKKA MASALA BRAISED CHICKEN THIGHS,
CUMIN SCENTED RICE, SEASONAL VEGETABLES, PAPADUM
OPTIONAL WINE PAIRING: AL MUVEDRE ALICANTE (RED) 2016

3RD
MANGO MOUSSE
OPTIONAL WINE PAIRING: GEHRINGER BROTHERS RIESLING 2018

$32.00 | OPTIONAL WINE PAIRING $15.00
Chef’s Recipe of the Month
Mango Salsa

This Mango Salsa goes great with Salmon, white fish, chicken, prawns or on tacos. Whether you are grilling in the house, grilling on the bbq or baking in the oven you will surely be pleased with this lovely topping. The jalapeno is optional and you can always substitute a small amount of your favourite hot sauce if you are worried about it being too spicy.

INGREDIENTS:
- 3 Ripe Mangos – Medium Dice
- 1 Medium Bell Pepper – Small Dice
- 125ml Red Onion – Small Dice
- ¼ Bunch Cilantro – Finely Chopped
- 1 Jalapeno – Seeded & Finely Diced
- 1 Large Lime – Juice Only
- 30ml Canola or Vegetable Oil

DIRECTIONS:
1. Peel and dice your mangos. Dice your bell pepper, onions, jalapeno, and chopped cilantro.
2. Mix everything together with lime juice, oil, salt and pepper.
3. Allow to sit in the fridge for a minimum of 4 hours so the flavours can combine.
4. Enjoy!
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-7:30pm
Saturday | 5pm-8pm

Takeout Service
Tuesday to Friday | 11:30am-6:30pm
Saturday | 5pm-7:30pm

Club Closures
The office will be closed on Monday, August 3rd for BC Day.
The Club will be closed for in house dining 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]