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.

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 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

---

**Lobster Ravioli**

*Confit garlic, cherry tomatoes, arugula in a pesto cream*

$20.00 + 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.
STUFFED CHICKEN BREAST DINNER SPECIAL

Thursday, September 3rd
SEATINGS BY RESERVATION
5:30pm & 6:30pm

2 Course Menu

1ST
SHRIMP BISQUE,
CRÈME FRAICHE, CHIVE OIL. (GF)
Optional Wine Pairing: Basa Rueda Blanco 2017

2ND
KALE & GOAT CHEESE STUFFED CHICKEN BREAST,
MUSHROOM, LEEK & PARMESAN PAVE, SEASONAL
VEGETABLES & PAN JUS. (GF)
Optional Wine Pairing: Benzinger Chardonnay 2017

$30.00
Optional Wine Pairing $10.00
ROASTED PORK LOIN
DINNER SPECIAL

Thursday, September 17th
Seatings by reservation
5:30pm & 6:30pm

2 Course Menu

1ST
ROAST PORK LOIN,
BAKED POTATO WITH ALL THE FIXINGS, SEASONAL VEGETABLES, MUSHROOM & SAGE GRAVY (GF/DF WITHOUT SOUR CREAM)
Optional Wine Pairing: Cotes Du Rhone Reserve 2017

2ND
PEAR CUSTARD PIE,
RASPBERRY COULIS, VANILLA CHANTILLY CREAM
Optional Wine Pairing: Stags Hallow Vidal 2017

$30.00
Optional Wine Pairing $10.00
Collaboration Event

SATURDAY, SEPTEMBER 26TH | 5:30PM

Menu

1st: Phillips Dino Sour
PAIRED WITH: SHRIMP CEVICHE — PINEAPPLE SALSA & WONTON CHIPS

2nd: Phillips Space Goat Juicy IPA
PAIRED WITH: PULLED PORK TACO — HOUSE MADE BARBEQUE SAUCE & PICKLED ONION

3rd: Oaked Martinez
PHILLIPS OAKED GIN, SWEET VERMOUTH, MARACHINO LIQUEUR & ORANGE BITTERS
PAIRED WITH: SMOKED CHICKEN & PEACH SALAD — Brioche Toast Points

4th: Discovering El Dorado
PHILLIPS DISCOVERY STREET DRY CITRUS GIN, LICOR 43, RHUBARB, LEMON
PAIRED WITH: KEY LIME TART — ALMOND STREUSEL

$33.00 Per Member | $38.00 Per Guest
Thanksgiving Dinner
Saturday, October 10th | 5:30pm

Menu

1st
Kabocha Squash Soup – Pumpkin Seed Cracker, Chive Oil.
Optional Wine Pairing: Burnt Timber Dry Riesling 2018

2nd
Cranberry & Orange Stuffed Turkey Breast – Buttermilk Mashed Potato, Walnut Dressing, Brussel Sprouts with Caramelized Onions, Sage Infused Gravy.
Optional Wine Pairing: Carmel Road Pinot Noir 2016

3rd
Hazelnut Praline Butter tart – Pumpkin Mousse, Nutella Anglaise
Optional Wine Pairing: Dry Sack Medium Sherry

$43.00 | Optional Wine Pairing $20.00
Chef’s Recipe of the Month

Hazelnut Florentine

This recipe was used for the wine pairing dinner on August 15th. Chef had a few inquiries about the recipe, so here it is!

INGREDIENTS:

A.  
- 112g Butter (1/4lb)  
- 142.5g Granulated Sugar  
- 25g Honey  
- 57g Heavy Cream

B.  
- 142.5g Hazelnuts (Crushed)  
- 37.5g Flour  
- 2mL Vanilla Extract

DIRECTIONS:

1. Buy your hazelnuts already roasted & skinned. (It will make life much easier)
2. Preheat over to 350°F.
3. Bring butter, sugar, honey, & cream to a full boil. Turn down to medium/low heat.
4. Add crushed hazelnuts, flour & vanilla & stir for 2 minutes.
5. Remove from heat and pour into a glass baking dish lined with parchment paper.
6. Place Florentine mixture into oven and bake for 6-8 minutes or until edges are golden brown. It will come out soft and harden as it cools.

Note: If left on the counter in humid conditions the Florentine will soften again in a day or so. It would be best to keep it in the freezer and use as needed if you are planning to use it over a few days.
University Club
Hours of Operation

Office Hours
Monday to Friday | 9am-5pm

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, September 7th 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