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 – 6:30pm

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](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.
Dinner Specials
September 22nd - September 26th

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

**Thai Ling Cod**
Pan Seared, Coconut Curry, Julienne Vegetables, Jasmine Rice
$22.00 + tax

**Stuffed Chicken Breast**
Kale & Goat Cheese, Potato Pave, Seasonal Vegetables, Mushroom Ragout.
$22.00 + tax

**Braised Lamb Shank**
Potato Pave, Seasonal Vegetables, Red Currant Jus.
$24.00 + tax

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
La Tequilorita
El Jimador Reposado Tequila, Licor 43, Grapo Vasco Red Wine, Berry & Green Tea Syrup, lime Juice.

Don’t Be Bashful My Little Rosebud
Petite Paille Sauvignon Blanc, Noilly Pratt Vermouth, Lime Juice, Rosewater, Soda, Thyme.

All Riled Up
Cedar Infused Lot 40 Rye Whisky, Green Chartreuse, Chilli & Honey Syrup, Lemon Juice, Topped With Pilsner

Tales of Turmeric
Gilbey’s Gin, Pineapple Juice, Lemon Juice, Ground Turmeric, Honey Syrup

Vieux Carre
Alberta Premium Rye, D’eaubonne Brandy, Cinzano Sweet Vermouth, Benedictine, Angostura & Peychauds Bitters

Negroni
Gilbey’s Gin, Campari, Cinzano Sweet Vermouth

Manhattan
Alberta Premium Rye, Cinzano Sweet Vermouth, Angostura Bitters

All cocktails contain 2oz of alcohol

Zero Proofs

Tales of Turmeric
Pineapple Juice, Lemon Juice, Ground Turmeric, Honey Syrup

Strawberry Mint Shrub
Strawberry, Orange Shrub, Soda Water, Mint
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 – BRIOCHÉ 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
OKTOBERFEST

SATURDAY, OCTOBER 24TH 2020 | 5:30 PM
~ IN THE MAIN DINING ROOM ~

BUFFET MENU

❖ Pretzel Buns
❖ Potato Salad
❖ Pickled Beet and Sweet Onion Salad
❖ Potato Rosti
❖ Braised Red Cabbage
❖ Chicken Schnitzel
❖ Mushroom Gravy
❖ Cabbage, Onion and Potato Soup
❖ Green with Assorted Dressings
❖ Cucumber Salad
❖ Dijon Spätzle
❖ Roasted Pork Loin

DESSERT
❖ Raspberry Custard Kuchen

DRINK PAIRINGS

WINE
Stag’s Hollow Vidal

BEER
Russell Brewing Schnapsidee German Pilsner

BUFFET MENU $29.95 | PLATED ENTRÉE $23.00
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, October 12, 2020 for Thanksgiving.
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:  