University Club of Victoria
Current Covid-19 Protocols, Statements & Requirements

Dear valued Members,

Thank you very much for all your continued support for the University Club!

WorkSafe BC & the Public Health Authorities have allowed food and beverage services in BC to remain open with strict guidelines and will continue to update their guidelines.

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.

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 and may adapt our protocols. Any questions or concerns about these rules should be directed to the Acting General Manager, Debra Koski (250-721-5302 | uclubofficemanager@uvic.ca).

**Dining Hours of operation**

<table>
<thead>
<tr>
<th>Days</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuesday to Friday</td>
<td>11:30am – 7:30pm</td>
</tr>
<tr>
<td>Saturday</td>
<td>5:00pm – 8:00pm</td>
</tr>
</tbody>
</table>

Sunday & Monday closed

Takeout Service

<table>
<thead>
<tr>
<th>Days</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuesday to Friday</td>
<td>11:30am – 6:30pm</td>
</tr>
<tr>
<td>Saturday</td>
<td>5:00pm – 7:30pm</td>
</tr>
</tbody>
</table>

We will be accepting event bookings of up to 50 people at the Club with strict event protocols in place. Please contact our Sales and Catering Manager, Lesley Allin, for all event inquiries at (250) 721-7938 or uclubcatering@uvic.ca.
Reservations are preferred in order to help control flow, avoid line-ups, and ensure you have a table.

Members are asked 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 then dial 1.

What is 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 are encouraging everyone to wear mask anytime you are not seated at your table.
* Please follow our arrows that are marked on our floor to ensure social distancing
* 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.
* Please do not come within a 6ft distance of any members/guests who are not a part of your reservation.

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.
* 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
* 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.

Miscellaneous
* Debit and Credit is encouraged over cash payments.
* Any person desiring take away will be provided containers. Members will pack their own 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.

Please note that our patio will be closing at 4:00pm for the winter months. We are very sorry for any inconvenience this causes you.
Member responses to current safety protocols

“May I express my grateful appreciation for a most enjoyable visit to the Club yesterday; the special arrangements for service during COVID were most effective (and the lunch was, of course, as always, delicious)"
- UClub Member

“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
Chinese Combo Dinner

Thursday November 19th | 5:30 pm & 6:30 PM
Seatings By Reservation Only

1st

Wonton Soup -
Pork Dumplings, Ginger and Scallion Infused Broth

Optional Wine Pairing: Red Rooster Pinot Gris 2018

2nd

Each Entrée Includes:

- Vegetable Chow Mein
- Mushroom Fried Rice
- Vegetable Chop Suey
- 2 Spring Rolls

Your Choice of 2 Protein Items:

- Sweet and Sour Pork
- Szechuan Beef
- Ginger Chicken

Optional Wine Pairing: Garzon Albarino 2018

Price: $26.00
Optional Wine Pairing: $10.00
Roast Beef Dinner Special

Thursday, December 3rd | 5:30 PM or 6:30 PM
Seatings by reservation only

First Course

Green Salad
FRESH SEASONAL GREENS, HERB VINAIGRETTE
gluten free & dairy free

Optional Wine Pairing: KONO SAUVIGNON BLANC 2018

Second Course

Herb & Garlic Roast Beef
MASHED POTATOES, SEASONAL VEGETABLES,
YORKSHIRE PUDDING, RED WINE GRAVY
Gluten free option available

Optional Wine Pairing: BURNT TIMBER CABERNET SAUVIGNON 2013

Price: $29.00
Optional Wine Pairing: $10.00
"Yule" Club Holiday Buffet

December 8th – December 18th | Tuesday – Friday Only $32.00 per person + tax
11:30am-2:00pm | In the Main Dining Room
50 People Per Day | Seatings by Reservation

Menu

Medley of Mixed Greens
Caesar Salad
Marinated Mushroom, Radish and Pearl Onion
Tomato and Basil
Asian Noodle Salad
Cranberry Sesame Spinach Salad
Beet, Orange and Balsamic Onions

Devilled Eggs
Butternut Squash Ravioli
Seafood Cioppino
Beef Bourguignon
Sage Roasted Turkey
Confit Dark Meat
Herbed Mushroom and Cranberry Dressing
Turkey Gravy
Baked Local Ham
Mashed Potatoes & Yams
Seasonal Vegetables

Dessert

Mince Tarts
Assorted Fruit Tarts
Chocolate Mousse
Assorted Cheeses
Vanilla Crème Brûlée
Christmas Pudding, Brandy Sauce & Rum Butter
Tea & Coffee
Kids Christmas Brunch

Menu

Please Choose Between:

- Scrambled eggs with cheese, 2 pieces of bacon, hash browns, and a fresh baked croissant

Or

- 2 Belgian Waffles, 2 pieces of bacon, vanilla whipped cream, fruit compote

Saturday, December 5th | $18.95 per person + tax | 11:00am-2:00pm
Special Guest: Santa Clause! Santa will be going to each table and will socially distance visit with all the kids.

Seating is Limited due to Covid-19
Member’s Christmas Dinner

1st Course
Carrot, Ginger and Lemongrass Soup – Carrot Hay
Optional Wine Pairing: BASA RUEDA BLANCO 2017 (3 oz)

2nd Course
Garlic and Herb Marinated Prime Rib – Garlic Prawns, Double Baked Potato, Seasonal Vegetables, Red Wine Reduction
Optional Wine Pairing: LIBER FARM SIGNATURE RED 2015 (3 oz)

3rd Course
Pumpkin Brulée Cheesecake – Raspberry Citrus Coulis, Spiced Pecans
Optional Wine Pairing: JACKSON TRIGGS ROSE 2017 (3 oz)

Price: $50.00
Optional Wine Pairing: $15.00

Saturday, December 12th
5:30 pm | Doors open at 4:30 pm
Seatings by Reservation Only
Chef’s Recipe of the Month

PUMPKIN MOUSSE

Yield: 6 portions @ 160ml each (Approximately)

200ml - Pumpkin Puree (canned)
750ml - Heavy Cream (36%MF is best)
63ml - Brown Sugar
3ml - Nutmeg
3ml - Cinnamon
3ml - Ginger-powdered

Method

*The act of “Folding” is meant to be done with a spatula. You want to do it quickly but gently to mix it together without losing the air that you have incorporated by whipping the cream.

1. Mix Pumpkin puree with brown sugar, nutmeg, cinnamon and ginger until smooth in a medium sized mixing bowl.

2. Whip the heavy cream to a medium peak and remove 1/3 of it into the bowl that contains the pumpkin.

3. Very gently but quickly *fold the whipped heavy cream into the pumpkin and spice mixture. Once there are no white streaks from the whipped cream, again fold that BACK into the other 2/3 of the whipped heavy cream. Once there are no further streaks of the white whipped heavy cream, place the bowl into the fridge and chill for at least 2 hours prior to serving.
University Club
Hours of Operation

Office Hours
Monday to Friday  |  9am-5pm

Camas Room Dining
Closed until further notice.

Dining 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 November 11th, 2020 for
Remembrance 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