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
Tuesday to Friday  11:30am – 7:30pm
Saturday 5:00pm – 8:00pm

Sunday & Monday closed

Takeout Service
Tuesday to Friday 11:30am – 6:30pm
Saturday 5:00pm – 7:30pm

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.

Masks are now mandatory whenever you are not seated at your table.
Thank you for helping to keep everyone safe!
Giving Tuesday is a global celebration of philanthropy that inspires people to support their favourite causes in any way they can. At UVic, Giving Tuesday is where small acts of philanthropy add up to make a big difference to our campus, students and community - much like sprinkles being added to a cookie or cupcake.

When you order any of these dishes on December 1st a portion of the proceeds will go towards supporting student led initiatives, research that strengthen communities, and programs that change lives both on and off campus.

❤️ Prawn Noodle Bowl  ❤️ Poke Bowl
❤️ Lamb Burger          ❤️ Beef Burger

Available for Takeout & In House Dining
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

SOLD OUT
THANK YOU!!
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
Limited Christmas Menu For Lunch & Dinner
December 8th – December 18th

Soup of the Day
Cup $4.00   Bowl $6.00   Sandwich and cup of soup of the day

Dashaway $13.50

Finnerty Garden Pacific Greens
Large $11.00   Small $7.00
House Greens, Cherry Tomatoes, Carrots, Beets, Cucumber, Herb Vinaigrette

Classic Caesar Salad
Large $13.00   Small $8.00
Baby Romaine Hearts, Egg, Parmesan, Rich Garlic Dressing, Garlic Bread

Saanich Fair Bowl
$13.00
Warm Rice, Cabbage, Carrots, Brussel Sprouts, Quinoa, Corn, Edamame, Black Beans, Broccoli, Peppers, Cilantro Lime Dressing

Chicken Tenders
$14.00
Fries, Small Salad, Plum Sauce

The UClub
$14.00
Shaved Turkey Breast, House Smoked Bacon, Lettuce, Tomato, on Portofino Multigrain

Bagel & Lox
$15.00
Steelhead Lox, Cream Cheese, Red Onion, Capers

Beyond Burger
$14.00
Vegan Patty, Guacamole, Lettuce, Tomato, Pickle, Onion Relish

6oz Sirloin Beef Burger
$15.00
Brioche Bun, Lettuce, Tomato, Red Onion, Pickle

Lamb Burger
$16.00
Glenwood Meats Lamb Patty, Smoked Cheddar, Onion Relish, Lettuce, Tomato

All Burgers and Sandwiches come with your choice of fries, soup, or salad
**Yule** Club Holiday Buffet

December 8\textsuperscript{th} – December 18\textsuperscript{th}
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
Member’s Christmas Dinner

1st Course

Carrot, Ginger and Lemongrass Soup – Carrot Hay

Optional Wine Pairing: BASA RUEDA BLANCO 2017 (3oz)

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 (3oz)

3rd Course

Pumpkin Brulée Cheesecake – Raspberry Citrus Coulis, Spiced Pecans

Optional Wine Pairing: JACKSON TRIGGS ROSE 2017 (3oz)

Price: $50.00
Optional Wine Pairing: $15.00

Saturday, December 12th
5:30 pm | Doors open at 4:30 pm
Seatings by Reservation Only
Happy New Year
Dinner Special

Menu

1st Course
Green Salad-
Roasted Winter Squash, Sundried Cranberries, Apple, Pumpkin Vinaigrette

Optional Wine Pairing: Claude Val Rose 2018 (3oz)

2nd Course
Grilled Pork Cutlet-
Garlic and Scallion Mashed Potato, Seasonal Vegetables, White Wine-Dijon Reduction

Optional Wine Pairing: Volcanic Hills Gamay Noir 2018 (3oz)

Thursday, January 7th
$28.00 per person | Optional Wine Pairing: $10.00
5:30pm & 6:30pm | Seatings by Reservation Only
Music Nights at the UClub!

This Evenings Feature: Cellist

The University Club has paired with the UVic School of Music to showcase the talents of their students. Each music night will begin with a delectable meal and conclude with a performer demonstrating their musical talents. Performers will change with each music night.

Menu

1st
Caramelized Root Vegetable Soup –
Herb Crostini
Optional Wine Pairing: Lupi Reali Trebbiano d’Abruzzo 2016 (3oz)

2nd
Roasted Sirloin of Beef –
Thyme Mashed Potatoes, Seasonal Vegetables, Red Wine Gravy
Optional Wine Pairing: Dirty Laundry Cabernet Sauvignon 2018 (3oz)

Wednesday, January 13th | 2 Course Dinner 5:30pm | Cellist 6:45pm
$35.00 per Member | $40.00 per Guests |
Optional Wine Pairing: $10.00
Saturday, January 23rd | 6:00pm
4 Course Wine Pairing
$ 45.00 per Member
$ 49.00 per Guest

**Menu**

**Welcome Wine:**  *Stag’s Hollow Albariño 2019 (5oz)*

**Food Pairing:** Crab and Lemon Cream Cheese Crostini Poke Bite

**Wine #1:**  *Stag’s Hollow Merlot 2016 (5oz)*

**Food Pairing:** Chicken and Mushroom Tart-
Caramelized Shallots, Puff Pastry, Fennel Tomato Sauce, Parmesan Tuile

**Wine #2:**  *Stag’s Hollow Syrah 2016 (5oz)*

**Food Pairing:** Grilled St. Louis Style Pork Ribs-
Mashed Potato, House BBQ Sauce, Seasonal Vegetables

**Wine #3:**  *Stag’s Hollow Muscat Frizzante 2018 (3oz)*

**Food Pairing:** Lemon Meringue Cheesecake-
Ginger Shortbread Crust, Raspberry and Honey Coulis
Potato and Leek Soup  

Servings: 6

45ml unsalted butter

4 large leeks, white and light green parts only, roughly chopped (about 5 cups)

3 cloves garlic, peeled and smashed

2 pounds Yukon Gold potatoes, peeled and roughly chopped into 1/2-inch pieces

1.75L chicken or vegetable broth

2 bay leaves

3 sprigs fresh thyme

5ml salt

2ml ground black pepper

250ml heavy cream

chives, finely chopped, for garnish

Method:
Be sure to wash the leeks well once chopped, they can contain a lot of dirt and you do not want that in your soup!

1. Melt the butter on low-medium heat in a large soup pot. Add the leeks and garlic, and cook stirring regularly until soft, about 10 minutes.

2. Add the potatoes, broth, bay leaves, thyme, salt and pepper to pot and bring to a boil. Cover and turn the heat down to low. Simmer for 15 minutes, or until the potatoes are very soft.

3. Remove the thyme and bay leaves, then purée the soup with a hand-held immersion blender until smooth. (Alternatively, use a standard blender to purée the soup in batches; see note.) Add the heavy cream and bring to a simmer. Taste and adjust seasoning with salt and pepper. If soup is too thin, simmer until it reaches desired consistency. If it is too thick, add water or stock to thin it. Garnish with fresh herbs if desired.

4. Note: If using a standard blender to purée the soup: be sure not to fill the jar more than halfway; leave the hole in the lid open and cover loosely with a dishtowel to allow the heat to escape; and pour blended soup into a clean pot.
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-8:00pm

Club Closures
The office will be closed for Christmas after lunch service on December 23\textsuperscript{th} through to January 5\textsuperscript{th}.

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