Meetings & Banquets
The University Club of Victoria

Thank you for your interest in hosting an event at The University Club of Victoria. In this catering package you will find catering options to accommodate your event. If there is something that you were hoping for that you do not see on these menus, please inquire and our team here will be happy to create a custom menu based on your needs.

The University Club of Victoria is nestled away in the trees and located right on the University of Victoria grounds. The private hideaway for your next event, meeting, retreat or wedding is sure to be a perfect venue for your needs. Thanks again for considering the UClub as a potential venue for you catering requirements. We look forward to welcoming you to the Club!
Buffet Style Breakfast

(Plated Style Service is also available for these menus)

**Mystic Vale Deluxe**

**Continental Breakfast $15.50**

- Selection of Tropicana Fruit Juices
- Assorted Muffins & Pastries
- Greek Yogurt
- Fresh Fruit Salad
- Granola & Berries
- Self-Serve Coffee, Decaf Coffee, Black Tea

**The Classic Hot Breakfast $16.50**

*Minimum of 10 guests*

- Scrambled Eggs
- Home-Style Breakfast Potatoes
- Bacon or Sausage
- Toast & Jam
- Self-Serve Coffee, Decaf Coffee, Black Tea

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

**Finnerty Garden**

**Deluxe Hot Breakfast $20.00**

*Minimum of 15 guests*

- Selection of Tropicana Fruit Juices
- Sliced Seasonal Fresh Fruit
- Scrambled Eggs
- Home-Style Breakfast Potatoes
- Double Smoked Bacon
- European Sausages
- Greek Yogurt
- Granola & Berries
- Self-Serve Coffee, Decaf Coffee, Black Tea

The University Club of Victoria T:250-721-7935 E:uclubcatering@uvic.ca
All prices are per person and subject to applicable taxes and service charges. Guaranteed numbers are required 3 business days prior to the event.
## BEVERAGES:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf &amp; Black Tea (8 to 10 cups) Coffee &amp; Teas</td>
<td>$22.50 per Thermos</td>
</tr>
<tr>
<td>Organic Selection of Teas</td>
<td>$1.00 per person attending</td>
</tr>
<tr>
<td>Fruit Infused Water</td>
<td>$10.00 per carafe</td>
</tr>
<tr>
<td>Assorted Tropicana Juices (Orange, Apple, Grapefruit or Cranberry)</td>
<td>$24.50 per Carafe</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Charged on consumption</td>
<td></td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Charged on consumption</td>
<td></td>
</tr>
<tr>
<td>Bottles of Sparkling Water</td>
<td>$3.75 Small $5.75 Large</td>
</tr>
<tr>
<td>Charged on consumption</td>
<td></td>
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## HEALTHY START:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Yogurt- Bowl-svs 10</td>
<td>$25.00 Each</td>
</tr>
<tr>
<td>Daiya Dairy Free Yogurt</td>
<td>$5.50 Each</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$4.00 Each</td>
</tr>
<tr>
<td>Assorted Whole Fruit</td>
<td>$2.75 Each</td>
</tr>
<tr>
<td>Hard Boiled Eggs</td>
<td>$1.50 Each</td>
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## VARIETY OF SEASONAL FRESH FRUIT PLATTER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Platter (serves 10 persons)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Medium Platter (serves 20 persons)</td>
<td>$95.00</td>
</tr>
<tr>
<td>Large Platter (serves 30 persons)</td>
<td>$145.00</td>
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</tbody>
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## IMPORTED & LOCAL ARTISAN ASSORTED CHEESE BOARD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sampler Platter (serves 10 persons)</td>
<td>$55.00</td>
</tr>
<tr>
<td>Small Platter (serves 20 persons)</td>
<td>$105.00</td>
</tr>
<tr>
<td>Medium Platter (serves 40 persons)</td>
<td>$210.00</td>
</tr>
<tr>
<td>Large Platter (serves 60 persons)</td>
<td>$300.00</td>
</tr>
</tbody>
</table>

## VEGETABLE & DIP PLATTER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sampler Platter (serves 10 persons)</td>
<td>$35.00</td>
</tr>
<tr>
<td>Small Platter (serves 20 persons)</td>
<td>$65.00</td>
</tr>
<tr>
<td>Medium Platter (serves 40 persons)</td>
<td>$125.00</td>
</tr>
<tr>
<td>Large Platter (serves 60 persons)</td>
<td>$180.00</td>
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## FROM THE BAKERY:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$3.25 Each</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$3.50 Each</td>
</tr>
<tr>
<td>Butter Croissants</td>
<td>$3.00 Each</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>$3.00 Each</td>
</tr>
<tr>
<td>Cakes &amp; Squares</td>
<td>$3.50 Each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$5.00 Each</td>
</tr>
</tbody>
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## GLUTEN FREE BAKERY:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gluten Free Muffins</td>
<td>$4.75 Each</td>
</tr>
<tr>
<td>Coconut Macaroon</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Coconut Lemon Loaf (Serves 10)</td>
<td>$20.00 Each</td>
</tr>
</tbody>
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All prices are per person and subject to applicable taxes and service charges.
Guaranteed numbers are required 3 business days prior to the event.
Afternoon Tea
Minimum of 15 people

**BERRY TRIFLE**
Vanilla Sponge Cake, Chantilly Cream, Mixed Berry Compote

**TRADITIONAL WARM DELICACIES**
House-Baked Sausage Rolls with Mustard
Roasted Vegetable Mini Quiches

**SAVOURY TEA SANDWICHES**
Locally Smoked Wild BC Salmon with a
Grainy Mustard Cream Cheese
Egg Salad with Watercress
Smoked Ham Salad on a Cheddar Scone
Curried Chicken Salad
with Toasted Cashews
English Cucumber
with a Fresh Ginger Cream Cheese

**HOUSE MADE SWEETS**
Lemon & Coconut Loaf
Coconut Macaroons
Chocolate Irish Cream Truffle
English Scone with Strawberry Jam &
Whipped Vanilla Chantilly Cream
Strawberry Tarts

Coffee, Decaf & Selection of Organic Teas $33.50

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Guaranteed numbers are required 3 business days prior to the event.
Hot Lunch Buffets

**Light Lunch Buffet $25.00**
*Minimum of 15 people*

- Two Daily Soups-1 vegetarian
- Hummus, Olives & Pickles
- Selection of Breads
- Rice Pilaf
- Mini Vegetable Spring Rolls with Sweet Chili Sauce

**Salads: Choice of 2**
- Fresh Baby Greens with Assorted Dressings
- Thai Noodle Salad
- Spinach, Mushroom & Egg with Raspberry Dressing
- Coconut Curried Rice
- Potato & Egg Salad

**Entrees: Choice of 2**
- Butternut Squash Ravioli
- Vegetarian Lasagna
- Baked Salmon with Dill Sauce
- Greek Lemon Chicken
- Mushroom Chicken
- Fresh Seasonal Fruit Platter

Self-Serve Coffee, Decaf Coffee, Black Tea

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**Chef’s Lunch Buffet $30.00**
*Minimum of 30 people*

**Salads: Choice of 3**
- Fresh Baby Greens with Assorted Dressings
- Caesar Salad
- Coconut Curried Rice Salad
- Marinated Seven Bean Salad
- Thai Noodle Salad with Sesame Chicken Salad
- Roma Tomato & Basil Salad
- Potato & Egg Salad
- Marinated Mushroom Salad

**Entrees: Choice of 3**
- Butternut Squash Ravioli
- Vegetarian Lasagna
- Vegetarian Curry
- Baked Salmon, Dill Sauce
- Herb Roasted Chicken
- Butter Chicken
- Mediterranean Style Chicken
- Beef Bourguignon
- Coconut Prawns

Served with Roast Nugget Potatoes and Seasonal Vegetables

**Variety of Desserts**
- Variety of Cakes, Chocolate Mousse, Fresh Fruit Platter

Self-Serve Coffee, Decaf Coffee, Black Tea

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A selection of organic tea bags and hot water is available – $1.00 per person in attendance

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Three Course Plated Luncheons - Set Menus

Please select one item for each course
Choice of 2 entrees can be offered if we receive advance notice of how many of each is required
Guests with allergies and dietary restrictions will be accommodated with advance notice

STARTERS:
- Medley of Seasonal Greens: With house made dressing
- Chef’s Soup of the Day
- Club Caesar: Baby romaine hearts, parmesan, croutons & creamy garlic dressing

UPGRADE YOUR STARTER $3.00 per person
- Dunsmuir Crab Cakes: Two delectable crab cakes served with chipotle aioli
- Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a rich creamy broth
- Roasted Onion & Garlic Soup: Served with rice crackers & parmesan cheese

ENTREES: Choice of 2 entrées per function (excluding any dietary restrictions)
Entrées include a starter, seasonal vegetables, rice or potatoes and coffee & tea

- Moroccan Quinoa & Cashew Strudel: curry sauce
- Butternut Squash Ravioli: creamy tomato & fennel sauce served with garlic toast
- Mushroom Ravioli: basil cream sauce served with garlic toast
- Baked Vegetarian Lasagna: served with garlic toast
- Roast Breast of Chicken: Your choice of sauce
  - chipotle aioli, onion & apple cider sauce, mango salsa, hickory barbeque, mushroom & tarragon
- Baked Organic Chinook Salmon: Your choice of sauce
  - yoghurt dill, peach pineapple coulis, basil cream sauce, ginger soy

DESSERT:
- Coconut Crème Caramel
- Chocolate Mousse
- Strawberry Shortcake

Served with coffee and tea

$31.00 per person

Team UClub,

Just a quick note to let you know that the event for my parents 50th Wedding Celebration was amazing. Everything ran smoothly, the staff were incredible and the food got rave reviews. Everyone was having such a wonderful time. I have received many compliments from our guests about the hospitality the UClub offered that night.

Thank you so much for working with me and helping to make the evening so memorable.

Cheers Meigan

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The Deli Luncheons
Buffet Style

Add Gluten Free Sandwiches for an extra $2 per person (Plated Style Service is also available for these menus)

DINE & DASH $19.50
Choice of 1
- Two Soups of the Day
  Includes a Vegetarian Soup
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens with Assorted Dressings

Variety of Cakes & Squares
Self Serve Coffee, Decaf & Black Tea Station

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

GOURMET SANDWICH LUNCH $24.50
Minimum 10 people
Choice of 2
- Two Soups of the Day-Includes Vegetarian
- Fresh Vegetable Platter with Dip
- Medley of Seasonal Greens with Assorted Dressings

Choice of 3 of the Following Gourmet Sandwiches
  All sandwiches are served on a variety of artisan local breads
- Salami, olive tapenade & mustard.
- Grilled chicken, basil pesto & jalapeno havarti
- Garlic & herb boursin cheese, tuna, egg & lettuce.
- Grilled pepper, mushroom, zucchini with sun dried tomato cream cheese.
- Black pepper ham, gruyere cheese, Monterey jack, horseradish & honey mustard

Variety of Cakes & Squares
Self-Serve Coffee, Decaf & Black Tea Station
Hors D’oeuvres
Minimum of 2 dozen per item
(Family Style Service is available for these offerings)

★ Hot $34.00 per dozen
- Scallops Wrapped in Bacon, Cocktail Sauce
- Tempura Fried Prawns, Chipotle Ketchup
- Falafel Nugget, Tahini Sauce
- Vegetable Spring Rolls, Fruity Plum Sauce
- Artichoke & Pesto Stuffed Mushrooms
- Spanakopita
- BC Smoked Salmon Tartlet
- Vegetarian Samosas, Mango Chutney
- Mini Crab Cakes, Lemon Dill Sauce
- Tandoori Chicken Brochette
- Spicy Chili Lamb Skewer
- Beef Sausage Roll, Mustard
- Leek and Double Smoked Bacon Tartlet
- Walnut Meat-Less Balls

★ Cold $31.00 per dozen
- Goat Cheese & Roasted Bell Pepper Crostini
- Sundried Tomato & Cream Cheese Endive
- Goat Cheese & Roasted Bell Pepper Crostini
- Vegetarian Dolmades
- Grape Tomato & Bocconcini Skewer
- Devilled Eggs
- Tomato Bruschetta
- Beet, Goat Cheese & Arugula Spoon
- Smoked Salmon, Onion and Caper
- Olive Tapenade Stuffed Cucumber
- California Roll, Wasabi & Pickled Ginger
- Endive Chicken & Cilantro
- Cold Tiger Prawns, Cocktail Sauce
- Prosciutto & Melon
- Blue Cheese, Walnut & Pear Crostini

★ Desserts $30.00 per dozen
- Vanilla Bean Mini Bite Sized Cheesecakes
- Mini Chocolate Mousse Cups
- Mini Fruit Tarts
- Chocolate Covered Strawberries $35.00 per dozen
- Assorted Cakes & Squares

Vegan Gluten Free

Catering Note:
A general guide to ordering for a reception
- 3-4 pieces per person, short reception with dinner to follow
- 4-6 pieces per person, longer reception with a later dinner
- 7-10 pieces per person, for a heavy reception or light dinner
- 11-16 pieces per person, to replace a meal

Ordering enough of one item for each person is recommended.

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## Reception Enhancements

### IMPORTED & LOCAL ARTISAN ASSORTED CHEESE BOARD
A selection of cheeses served with an assortment of rice crackers
- **Sampler Platter** (serves 10 persons) $55
- Small Platter  (serves 20 persons) $105
- Medium Platter  (serves 40 persons) $210
- Large Platter  (serves 60 persons) $300

### VEGETABLE & DIP PLATTER
- **Sampler Platter** (serves 10 persons) $35
- Small Platter (serves 20 persons) $65
- Medium Platter  (serves 40 persons) $125
- Large Platter  (serves 60 persons) $180

### VARIETY OF SEASONAL FRESH FRUIT PLATTER
- **Small Platter** (serves 10 persons) $50
- **Medium Platter** (serves 20 persons) $95
- **Large Platter** (serves 30 persons) $145

### ASSORTED SANDWICH PLATTER
*Please advise if your order should be finger sandwiches, cut in quarters
- **Small Platter** (serves 10 persons) $115
- **Medium Platter** (serves 20 persons) $210
- **Large Platter** (serves 30 persons) $295

### ANTIPASTI
Salami, Prosciutto, Black Forest Ham, Grilled Red Peppers, Marinated Mushrooms, Roasted Garlic, Provolone, Bocconcini & Olives Served with Artisan Breads
- **Sampler Platter** $35 (Serves 10) **Large Platter** $75 (Serves 25)

### HUMMUS & PITA
Lemon Hummus & Olives Served with Grilled Pita Bread
- **Sampler Platter** $30 (Serves 10) **Large Platter** $65 (Serves 25)

### NACHO’S $20
Tri Coloured Tortilla Chips layered with Mozzarella, Cheddar & Jack Cheese (Serves 5)

### SIDE OF SALMON
Smoked Side of Salmon Served with Rice Crackers. $109 (Serves 30)

### SWEET TOOTH
Variety of Bars and Squares $105 (3 Dozen)

### BAR SNACKS
Small Bowls of your Favourite Salty Bar Snacks $5 per bowl

### SPECIALTY CAKES
Layered with Mousse and Garnished with Fresh Fruit and Whipped Cream
- Choice of: Vanilla, Chocolate, Strawberry, Orange or Coffee Flavour
- **1/4 Slab** -Serves 12 $40  **1/2 Slab** -Serves 25 $78  **1 Slab** - Serves 50 $145

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Chef’s Action Stations

Minimum of 50 people

PASTA STATION
Butternut Squash Ravioli or Penne
Garlic Cream Sauce
Sage Butter Cream Sauce
Sundried Tomato with Fresh Button Mushrooms
$7.50 per person

RISOTTO STATION
Wild Mushroom, Shrimp
Walnut Pesto, Danish Blue Cheese, Caramelized Onions
$6.50 per person

SCALLOP & PRAWNS
Lobster Cream Sauce
Garlic Basil Olive Oil
Bengal Curry
White Wine Lemon Zest
$14.50 per person

CARVED NEW YORK STRIPLOIN
Garlic Creamed Mashed Potatoes
Madagascar Green Pepper Sauce
Caramelized Onions
Hot Horseradish Sauce
$12.50 per person

**Maximum 2 stations per function
Please note $75.00 labor fee will be added per station for a 2 hour service**

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Team UClub,
Many thanks for helping to arrange my special evening. The feedback I got was amazing—everyone enjoyed the excellent meal and the ambiance. Service was great. The evening certainly met my expectations and then some. The club did a great job for me.

Anne
Three Course Plated Dinner - Set Menus

Please select one item for each course.
Choice of 2 entrees can be offered if we receive advance notice of how many of each is required. Guests with allergies and dietary restrictions will be accommodated with advance notice.

STARTERS:
- Medley of Seasonal Greens: With house made dressing
- Chef’s Soup of the Day
- Club Caesar: Baby romaine hearts, parmesan, croutons & creamy garlic dressing

UPGRADE YOUR STARTER $3.50 per person
- Dunsmuir Crab Cakes: Two delectable crab cakes served with chipotle aioli
- Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a broth

ENTREES: Choice of 2 entrees per function (excluding any dietary restrictions)
Entrées include a starter, seasonal vegetables, rice or potatoes and coffee & tea
- Moroccan Quinoa & Cashew Strudel: curry sauce
- Portabellini Vegetable Tower
- Butternut Squash Ravioli: creamy tomato & fennel sauce served with garlic toast
- Stuffed Pork Loin: Maple apple sauce
- Roast Breast of Chicken: Your choice of sauce
- Baked Organic Chinook Salmon: Your choice of sauce
- Honey Ham & Mozzarella Stuffed Chicken Breast: sundried tomato pesto sauce
- Roast Sirloin of Beef: with green peppercorn sauce
- Lamb Shank: with rosemary red currant jus
- Prime Rib of Beef: Yorkshire pudding & au jus (minimum of 20 people)

DESSERT:
- Coconut Crème Caramel
- Chocolate Mousse
- Chocolate Torte Cake
- Strawberry Shortcake
- Vanilla Bean Cheesecake
- Fruit Crumble with Ice Cream

Served with coffee and tea

Hello Laura and Dan,

We would like to thank you very much for assisting us with everything for our lovely wedding reception. We had a spectacular time and gorgeous weather too! The food was scrumptious and we enjoyed every bite, as did our guests, we are still reminiscing about the tasty morsels we had that day.

The day was flawless and your assistance overall was fantastic! Thank you again for all your help.

Cheers,

Arwen & David

$44.00 per person
4 Course Plated President’s Dinner

**Appetizers: choice of 1 per group**
- Dunsmuir Crab Cakes: Two delectable crab cakes served with chipotle aioli
- Club Chowder: Surf clams, shrimp, smoked bacon, Island potatoes & vegetables in a broth
- Spanokopita – tzatziki

**Salads: choice of 1 per group**
- House Artisan Greens: Oven roasted tomatoes, grilled peppers, pickled fennel, herbed vinaigrette
- Baby Kale Caesar – garlic caper aioli, parmesan crisp

**Entrées: choice of 2 per group (excluding dietary restrictions)**
Include Seasonal Vegetables, Choice of Roasted Baby Potatoes, Rice or Buttermilk Mashed Potatoes
- Roasted Sirloin of Beef with Garlic Prawns – red wine and mushroom peppercorn jus
- Salmon & Prawns – red pepper coulis
- Squash Ravioli – tomato cream sauce and seasonal vegetables
- Moroccan Quinoa & Cashew Strudel: curry sauce
- Portabellini Vegetable Tower
- Butternut Squash Ravioli: creamy tomato & fennel sauce served with garlic toast
- Stuffed Pork Loin: Maple apple sauce
- Roast Breast of Chicken: Your choice of sauce, onion & apple cider sauce, mango salsa, hickory barbeque, mushroom & tarragon
- Baked Organic Chinook Salmon: Your choice of sauce
  yoghurt dill, peach pineapple coulis, basil cream sauce, ginger soy
- Honey Ham & Mozzarella Stuffed Chicken Breast: sundried tomato pesto sauce
- Lamb Shank: with rosemary red currant jus
- Prime Rib of Beef: Yorkshire pudding & au jus

**DESSERT: choice of 1 per group**
- Tiramisu-espresso syrup, Chantilly cream
- Strawberry Shortcake
- Vanilla Bean Cheesecake
- Fruit Crumble with Ice Cream
- Cheese plate
- Coconut Crème Caramel
- Chocolate Mousse
- Chocolate Torte Cake
Served with coffee and tea

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

$52.00 per person

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Back to Basics

Business Dinner Buffet

Minimum of 25 people

YOUR CHOICE OF 2 SALADS
- Medley of Seasonal Greens with House Dressings
- Deconstructed Caesar Salad
- Orzo, Onion & Pepper Pasta Salad
- Marinated Seven Bean Salad
- Yukon Gold Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Coconut Curried Rice Salad

YOUR CHOICE OF 2 ENTÉRÉES
- Chicken in a Mushroom & Tarragon Sauce
- Thai Coconut Chicken
- Curried Butter Chicken
- Beef Bourguignon
- Vegetarian Lasagna
- Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce
- Rice Pilaf
- Fresh Baked Rolls & Butter

DESSERT
- Fresh Fruit Platter
- Belgium Chocolate Mousse
- Coffee, Decaf Coffee, Black Tea

$35.00

ADD ON ITEMS
- Additional Entrées: $5.00 pp
- Premium Entrée Options: $7.00 pp
  - Poached Salmon with Peach Pineapple Coulis
  - Creamy Scallop and Shrimp Symphony
- Chef Carved $7.00 pp
  - Roast Sirloin of Beef
  - Baked Ham
  - Pork Loin with apple sauce

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

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Build Your Own Buffet
Minimum of 45 people

YOUR CHOICE OF 4 SALADS
- Medley of Seasonal Greens with House Dressings
- Orzo, Onion & Pepper Pasta Salad
- Deconstructed Caesar Salad
- Marinated Seven Bean Salad
- Yukon Gold Potato & Egg Salad
- Fiesta Pearl Barley Salad
- Tomato & Basil Salad
- Coconut Curried Rice Salad
- Marinated Cucumber & Red Onion Salad

YOUR CHOICE OF 2 ENTÉES
- Canadian Roast Top Round of Beef with Au Jus
- Chicken in a Mushroom & Tarragon Sauce
- Curried Butter Chicken
- Vegetarian Lasagna
- Spinach & Mushroom Crepes
- Baked Seafood Tortellini au Gratin
- Butternut Squash Ravioli in a Rich Tomato & Fennel Sauce

YOUR CHOICE OF 1 NUGGET
- Nugget Potatoes
- Creamy Garlic Mashed Potato
- Mashed Yam & Potato
- Scalloped Potato
- Rice Pilaf
- Steamed Seasonal Vegetables
- Fresh Baked Rolls & Butter

DESSERT
- Fresh Fruit Platter
- Belgium Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Cakes
- Coffee, Decaf Coffee, Black Tea

$45.50

ADD ON ITEMS
- Additional Entrées: $5.00 pp
- Premium Entrée Options: $7.00 pp
- Poached Salmon with Peach Pineapple Coulis
- Creamy Scallop and Shrimp Symphony
- Chef Carved $7.00 pp
- Roast Sirloin of Beef
- Baked Ham
- Pork Loin with apple sauce
- Roast Turkey with Cranberry Sauce

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

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Team UClub,
We had a wonderful time at our wedding yesterday! Everything was perfect. The staff and the venue were better than we could have asked. Thank you so much for helping us through out the planning process. You and your team did an amazing job all around. Thanks again!
Andrew and Shannon
President’s Dinner Buffet
Minimum of 60 people

**SALADS**
- Deconstructed Caesar Salad
- Medley of Seasonal Greens
- Thai Noodle with Sesame Chicken Salad
- Artichoke & Tomato Basil Salad
- Orzo Pasta & Baby Shrimp Salad
- Marinated Seven Bean Salad
- Spinach, Mushroom & Egg Salad with Raspberry Dressing

Chilled Pacific Seafood Platter
Salmon, Scallops, Prawns, Shrimp & Mussels
Assorted Cold Cuts
Devilled Eggs, Relishes & Condiments

**ENTRÉES**
- Chef Carved Roast Alberta Beef
- Sautéed Mushrooms with a Red Wine Peppercorn Jus
- Poached Salmon with a Peach Pineapple Coulis
- Creamy Scallop & Shrimp Symphony
- Butternut Squash Ravioli
- Rich Creamy Tomato & Fennel Sauce

- Nugget Potatoes and Rice Pilaf
- Steamed Seasonal Vegetables
- Fresh Baked Rolls & Butter

**DESSERT BUFFET**
- Fresh Fruit Platter
- Assorted Imported & Artisan Cheeses
- Crème Brûlée
- Belgium Chocolate Mousse
- Fresh Fruit Tarts
- Assorted Cakes

Coffee, Decaf Coffee, Black Tea & Peppermint Tea
$58.50

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

The University Club of Victoria T:250-721-7935 E:uclubcatering@uvic.ca
All prices are per person and subject to applicable taxes and service charges.
Guaranteed numbers are required 3 business days prior to the event.
UClub Patio BBQ’s

GOURMET BBQ $38.50
Minimum of 40 people

SALADS
Medley of Seasonal Greens
Thai Noodle with Sesame Shrimp
Tomato, Bocconcini & Basil
Fiesta Pearl Barley Salad

CHOICE OF 1
Marinated Chicken Breast
Grilled Sirloin Steak
Skewered Prawns
BC Salmon Fillet
Vegetable & Tofu Brochette

Add an additional choice for $7.00 per person

Fresh Corn on the Cob & Fresh Rolls & Butter

CHOICE OF 1
Baked Potatoes with Mozzarella Cheese, Sour Cream, Green Onions & Bacon Bits on the Side
Herb Roasted Baby Potatoes

DESSERT
Fresh Fruit Platter
Strawberry Shortcake
Belgium Chocolate Mousse
Coffee, Decaf, Black Tea

BASIC BBQ $25.50
Minimum of 25 people

SALADS
Medley of Seasonal Greens
Yukon Gold Potato & Egg Salad

CHOICE OF 1
Grilled Beef Burgers
Veggie Burgers
Smokies or Hot Dogs

Add an additional choice for $3.00 per person

Fresh Vegetable Platter
Assorted Seasonal Fruit Platter

CHOICE OF 1
Bags of Potato Chips
Roast Nugget Potatoes

Iced Tea, Coffee, Decaf, Black Tea

A selection of organic tea bags and hot water is available – $1.00 per person in attendance

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All prices are per person and subject to applicable taxes and service charges. Guaranteed numbers are required 3 business days prior to the event.
<table>
<thead>
<tr>
<th>WHITE</th>
<th>RED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Igneous Granite White 2018</td>
<td>Grao Vasco 2017</td>
</tr>
<tr>
<td>Petite Paille Sauvignon Blanc 2016</td>
<td>Luccarelli Primitivo 2017</td>
</tr>
<tr>
<td>The Hatch Chardonnay 2017</td>
<td>Volcanic Hills Gamay 2018</td>
</tr>
<tr>
<td>Stags Hollow Vidal 2017</td>
<td>Pays D’oc Paul Mas Malbec 2017</td>
</tr>
<tr>
<td>Red Rooster Pinot Gris 2018</td>
<td>Dirty Laundry Cab Sauvignon 2018</td>
</tr>
<tr>
<td>Claude du Val Rose 2018</td>
<td>Hillside Syrah 2016</td>
</tr>
<tr>
<td>Garzon Albarino 2017</td>
<td>Petales d’Osoyoos 2016</td>
</tr>
<tr>
<td>Basa Rueda 2016</td>
<td>Basilisco Teodosio Aglianico 2015</td>
</tr>
<tr>
<td>Di Lenardo Pinot Grigio 2018</td>
<td>Al Muvedre Do Alicante 2016</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPARKLING WINE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Zonin Prosecco DOC 2017</td>
<td>Bottle 25.00</td>
</tr>
<tr>
<td>Segura Viudas</td>
<td>Bottle 35.00</td>
</tr>
<tr>
<td>Jean Louis Brut 200 mL</td>
<td>Bottle 37.00</td>
</tr>
<tr>
<td></td>
<td>Bottle 39.00</td>
</tr>
<tr>
<td></td>
<td>Bottle 40.00</td>
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<tr>
<td></td>
<td>Bottle 42.00</td>
</tr>
<tr>
<td></td>
<td>Bottle 43.00</td>
</tr>
<tr>
<td></td>
<td>Bottle 40.00</td>
</tr>
</tbody>
</table>

*Vintages Subject to Change

The University Club of Victoria T:250-721-7935 E:uclubcatering@uvic.ca
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# Bar Service

## BAR LIST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>High-Balls</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$7.50-$12.00</td>
</tr>
<tr>
<td>House Wine Glass</td>
<td>$7.50</td>
</tr>
<tr>
<td>Premium Wine Glass</td>
<td>$8.75</td>
</tr>
<tr>
<td>Domestic Beer Bottle</td>
<td>$6.75</td>
</tr>
<tr>
<td>Import Beer Bottle</td>
<td>$7.75</td>
</tr>
<tr>
<td>Draft Beer Glass</td>
<td>$6.25</td>
</tr>
<tr>
<td>Draft Beer Mug</td>
<td>$7.50</td>
</tr>
<tr>
<td>Cider &amp; Coolers</td>
<td>$7.00-$8.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.75</td>
</tr>
<tr>
<td>Juice</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

All beverages quoted above are inclusive of tax.

## BOWLS

(Serve Approximately 50 Cups)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch</td>
<td>$80.00</td>
</tr>
<tr>
<td>1/2 Bowl Fruit Punch</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

## COFFEE & TEA STATION

At your request, a self-serve station can be set up with regular coffee, decaf coffee & tea for $22.50 per thermos (8-10 cups) and will be charged on consumption the day of the event.

A selection of organic tea bags and hot water is available – $1.00 per person in attendance.

## BANQUET BAR SERVICE

### HOST BAR
All beverages that are purchased through the bar will be billed to the main account. Groups can put restrictions on what can be hosted.

### CASH BAR
Guests purchase beverages on their own with payments of cash, debit or credit.

### TICKETED BAR
Hosts can offer guests tickets to be used for a beverage at the bar. The charge for each of the beverages ordered will be added to the final bill.

### BARTENDER CHARGE
There is a charge for a bartender in the Main Dining Room, Fire Place Lounge or adjoining rooms of $35/hour for a minimum of 4 hours. Rental of the Fireplace Lounge over regular business hours will include your bartender fee when applicable.

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The University Club of Victoria T:250-721-7935 E:uclubcatering@uvic.ca. Guaranteed numbers are required 3 business days prior to the event.
One Stop Shop Meeting Package

Inclusions:
Meeting Room Rental, High Speed Wireless Internet, Podium & Mic, State of the Art Bose Sound System, On Site Supervisor, 2 Flipcharts with Coloured Pens & Paper, Portable Screen & AV Cart
Minimum numbers are required for various rooms. Taxes and gratuities are additional.

Deluxe Continental Breakfast
Selection of Fruit Juices
Assorted Muffins
Greek Yogurt
Fresh Fruit Salad
Granola & Berries
Coffee & Tea

Working Lunch
Assorted Gourmet Sandwiches, Including Vegetarian
Daily Soup
Cakes & Squares
Coffee & Tea

Afternoon Nutrition Break
Coffee & Tea
Assorted Juice
Fruit Platter
Assorted Cookies

Morning Nutrition Break
Coffee & Tea
Assorted Pastries

$41.00 per person-Member

$47.00 per person – Non Member

The University Club of Victoria T:250-721-7935 E:uclubcatering@uvic.ca
All prices are per person and subject to applicable taxes and service charges. Guaranteed numbers are required 3 business days prior to the event.
One Stop Deluxe Meeting Package

Inclusions:
High Speed Wireless Internet, Podium & Mic, State of the Art Bose Sound System, On Site Supervisor, 2 Flipcharts with Coloured Pens & Paper, Portable Screen & AV Cart, LCD Projector

Minimum numbers are required for various rooms. Taxes and gratuities are additional.

Deluxe Hot Buffet Breakfast
- Sliced Fresh Fruit
- Scrambled Eggs
- Home-Style Breakfast Potatoes
- Double Smoked Bacon
- European Sausages
- French Toast
- Coffee & Tea

Morning Nutrition Break
- Coffee & Tea
- Assorted Muffins & Pastries

Hot Lunch Buffet
- Two Daily Soups
- Fresh Baby Greens
- Thai Noodle Salad
- Chicken with a Mushroom Sauce
- Vegetarian Lasagna
- Garlic Toast
- Steamed Rice
- Bars & Squares
- Coffee & Tea

Afternoon Nutrition Break
- Coffee & Tea
- Assorted Juice
- Cheese Board with Fruit Garnish
- Coconut Macaroons

$51.00 per person-Member
$57.00 per person – Non Member

The University Club of Victoria T:250-721-7935 Euclubcatering@uvic.ca
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Terms & Conditions

Booking Policies | Room Rates | Food Minimums
All bookings at the University Club must have a Membership connected to them. There are three categories of private room bookings: Member Bookings, Sponsored Bookings and Recognized Bookings. Anyone can become a Member of the Club to book the Club’s private rooms. Information on becoming a Member is included below the booking and billing policies.

Member Bookings:
- All Member’s of the Club will receive Member room rental and food minimum rates when booking events and paying them through their Membership account.
- The Member must be present at the event.
- Reciprocal Member’s are able to make Member Bookings but a deposit will be taken and a valid credit card held on file to settle the final invoice.

Sponsored Bookings:
- All Member’s of the Club can choose to sponsor third-party event bookings. Member room rental and food minimums will apply as the Member is guaranteeing all charges by agreeing to sponsor the non-Member.
- The Sponsoring Member must be present at the event.
- Please note that the third-party organizing the event details will be privy to the personal Membership number and contact information of the sponsoring Member – they will appear on the Event Order and chit.
- Please read through Billing Terms and Conditions carefully.

Recognized Bookings:
- All Member’s of the Club can choose to recognize third-party event bookings. Non-Member room rentals and food minimums will apply as the Member is not responsible for the charges.
- The Member does not need to be present at the event.

** Individuals, who are a Member of a Club belonging to the ACUC, are able to make private room booking and non-Member rates will apply, a deposit will be taken, and a credit card will be held on file to guarantee all charges **

Billing Terms and Conditions

Member Bookings:
- Event charges will be posted to the membership account in which the month the event takes place.
- Catering and Sales Manager will advise if a deposit is necessary. The deposit is deducted from the Membership account in the month the event takes place.
(continued)
Terms & Conditions

Billing Terms and Conditions (continued)

Sponsored Bookings:
- Event charges are posted to the Membership account in the month the event takes place.
- The chit, showing the Member’s Event charges, is e-mailed to the Sponsoring Member at the time the membership statement is generated.
- The Member has until the end of the following month to ensure the University Club receives the full third-party payment.
- If the third-party payment is not received by the end of the following month, the payment method attached to the sponsoring Membership account is processed for all of the account’s charges including the outstanding event charges.
- For example: Event date is in January, chit is sent to sponsoring Member February 1st, third party payment must be received by February 28th.
- *Please note that all charges must be billed through the V account when UVic Departments sponsor bookings. The Club cannot accept payment from the third-party directly in these instances.
- You will sign an agreement form, which we will keep on file, agreeing to the booking and billing policies.

Recognized Bookings:
- A deposit is taken, and a valid credit card held on file to settle the final invoice.
- A consent agreement for payment card storage will need to be signed.
- An invoice is generated and e-mailed to the third party directly. Payment is due upon receipt of the

Obtaining a University Club Membership

If you are interested in obtaining a Membership, there are two Membership options: corporate or personal.

Corporate - $670.00 annually:
- Allows you to secure charges with the company credit card.
- Allows your staff members to book events with Member room rental and food minimum rates.
- Allows you to secure charges with the company credit card.
- Allows your staff to dine at the Club. The charges are posted to the Corporate Membership or your staff can pay with cash/debit/credit on-site (the charges and payments will still show on your Membership statement).

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Personal - $240.00 annually
- Your credit card will be attached to your Membership to secure all charges.
- You can make Member private room bookings and/or sponsor or recognize third party private room bookings.
- In order to receive Member room rental and food minimum rates for Member and Sponsored private room bookings the person holding the Membership must attend the event.
- You and your spouse are the only people who can use your Membership for dining at the Club. Guests are welcome as long as they are accompanied by the Member.

http://club.uvic.ca/associate-member-application/

- ** If you or someone involved in the booking is a UVic Alumni, who has never had a club Membership then he/she would be eligible for a one year free personal Membership. In order to get this they will need to register with alumni services at the University Centre. It would be a one-time $20.00 fee for the alumni card. Please e-mail a copy of the Alumni One card to the Office Manager, uclubofficemanage@uvic.ca, immediately after the University Club Membership application is completed.
**Terms & Conditions**

**Cancellation Policy:** In the event of cancellation, a written notice of cancellation is required via e-mail, fax or hand-delivered.

Please refer to the cancellation penalty schedule found here:

<table>
<thead>
<tr>
<th></th>
<th>7 Months Prior</th>
<th>60 days - 7 Months Prior</th>
<th>15-60 Days Prior</th>
<th>3-15 Days prior</th>
<th>Within 72 hours prior</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental fee will be billed</td>
<td>Room Rental plus 50% of food minimum will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental plus 50% of food minimum will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
</tr>
<tr>
<td><strong>Salal, Snowberry, Honeysuckle, Wild Rose Room, Camas Room</strong></td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>No Penalty and any deposit taken will be refunded</td>
<td>Room Rental will be billed</td>
<td>Room Rental fee plus 100% of food minimum will be billed</td>
<td>All Anticipated Charges will be billed</td>
</tr>
</tbody>
</table>

**Taxes:** 5% Goods and Service Tax (GST) will be applied to the total invoice. 7% Provincial Sales Tax (PST) will be applied where applicable. 10% Liquor Tax will be applied to alcoholic beverages.

**Gratuity:** All food and beverage services are subject to a 15% gratuity charge.

**Bartender:** There is a charge for a bartender in the Main Dining Room, Fire Place Lounge or side rooms $35/hour for a minimum of 4 hours. Rental of the Fireplace Lounge over regular business hours will include your bartender fee when applicable.

**Menu Selection:**
The University Club requires all menus and catering to be selected a minimum two (2) weeks prior to the event date. In the event that any of the guests in the organizer’s group have food allergies, the organizer shall inform the University Club of the nature of the allergies, in order to be able to take the necessary precautions when preparing their food. Such individuals must identify themselves to staff. The University Club will undertake to provide on request, full information on the ingredients of any items served to the organizer’s group. Should the organizer not provide the nature of the food allergies, the organizer shall indemnify and hold the University Club forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.
**Terms & Conditions**

**Confirmation:** Confirmation of guaranteed number of guests is required three (3) business days prior to the event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, the University Club shall deem the larger number correct.

**Menu Pricing:** Menu prices are subject to change. Prices are guaranteed 30 days prior to your event.

**Health Regulations:** All food and beverage must be purchased through the University Club. No food and/or beverage of any kind, except commercially made cakes, may be brought into the Club. Leftover food and beverage remains the property of the University Club and may not be removed from the premises. It is a serious offense to violate these regulations. If these regulations are violated a substantial fine will be levied.

**Outside Cake Policy:** If you would like to bring in a cake for a special function, you are permitted to do so however it must come from a commercial bakery. The University Club is happy to provide you with plates, napkins and cutlery for your cake, however there would be a $2.00 per person surcharge for this service.

**Linens:** White or black table linen will be included in the catering package. Your choice of coloured napkins available for dinner events. Black or white skirting for display tables is available in limited quantities.

**Children’s Meals:** For buffet dinners, children 4 and under are free and 5-12 years old are half price. You also have the option of providing a kid friendly plated meal for $12.00 per child. Please inquire with the catering manager for meal choices. All children would be required to have the same meal choice.

**Departure:** The University Club’s liquor license is valid until 12:00 am. (midnight); last call will be performed at 11:30 p.m. with total building evacuation by 12:30am. A penalty of $500 per hour or part thereof will be levied should the Club not be evacuated after 12:30am.

**Liability:** The University Club reserves the right to inspect and monitor the organizer’s event and discontinue services to all guests in case of any violation(s) of the University Club policy or Federal or Provincial Law. The organizer will be held responsible for any damage to property or equipment caused by either the organizer or his/her guests. Should the University Club discontinue service to any or all of the organizer’s guests, the organizer shall remain liable for all amounts owed to the University Club. The University Club assumes no responsibility for any loss or damage to good, property, and/or equipment brought into the facility by the organizer or guests.
Terms & Conditions

Children at the Club:
The University Club is a child friendly facility. Children are welcome to use the area’s of the Club that are rented specifically for your event.
Please note during your event in any of our outdoor or indoor areas, children require to be supervised at all times.
The Club has a beautiful pond that many enjoy however this area is a safety concern to children that are not supervised.

Club Rentals:
Black Pipe & Drape as a back drop is available for a rental of $50.00.
Cocktail tables with black linen are available to rent for an additional $15.00 each
Up-lighting $10.00 per light (maximum of 8)
Table Runners $6.00 each (have a total of 25 of each colour) Green, Gold & Red.

Audio Visual: The University Club has audio visual equipment that is available for rent. All audio visual needs must be specified a minimum of 72 hours prior to the event. The University Club will not be held responsible for any technical difficulties that may arise.
Screen & AV cart $15.00
LCD Projector $50.00
Flipcharts with Markers & Paper $25.00
60” Flat Screen TV $50.00
Podium & Mic - Complimentary
Wireless Mic - Complimentary
House Sound for presentations $25.00
Conference Phone $40.00
Entertainment Package - $250.00 (Bose Built-In Speakers in Main Dining Room)
Ability to connect through any device with a headphone jack. Ideal for weddings, banquets and receptions.

Music: A SOCAN (Society of Composers, Authors and Music Publishers of Canada) & a Re:Sound Fee (Music Licensing Fee) will be applied for any music played at the Club. The applicable fee will be added to all bills. As governed by the Copyright Act, Tariff No. 8 and Tariff No. 5, all events with live and or recorded music shall be charged the applicable SOCAN and Re:Sound Music Federal License Fee.

<table>
<thead>
<tr>
<th>Room Capacity</th>
<th>SOCAN With Dancing</th>
<th>SOCAN Without Dancing</th>
<th>Re:Sound With Dancing</th>
<th>Re:Sound without Dancing</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-100</td>
<td>$44.13</td>
<td>$22.06</td>
<td>$18.51</td>
<td>$9.25</td>
</tr>
<tr>
<td>101-300</td>
<td>$63.49</td>
<td>$31.72</td>
<td>$26.63</td>
<td>$13.30</td>
</tr>
</tbody>
</table>

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of Victoria