University Club Connector

January 2021

Entertain * Engage * Enjoy * Experience

Connect with us: Facebook Instagram
Dear Members,

The Club will be closed for the holidays from 2:00pm on Wednesday, December 23rd until Tuesday, January 12th.

Happy Holidays from
- Team UClub!
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>
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<tbody>
<tr>
<td>Tuesday to Friday</td>
<td>11:30am – 7:30pm</td>
</tr>
<tr>
<td>Saturday</td>
<td>5:00pm – 8:00pm</td>
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Sunday & Monday closed

**Takeout Service**

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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!
Music Nights at the UClub!

This Evenings Feature: Solo 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 delicious meal and conclude with a performer demonstrating their musical skills. 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 2021
2 Course Dinner 5:30pm | Solo Cellist 6:45pm
$35.00 Per Member | $40.00 Per Guest
Optional Wine Pairing: $10.00
UClub Wine Night
Featuring Stag’s Hollow Winery

Saturday, January 23rd | 6:00pm
4 Course Wine Pairing
$ 45.00 Per Member
$ 50.00 Per Guest

Menu

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

Food Pairing: Crab and Lemon Cream Cheese Crostini & Tuna 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
Robbie Burns Dinner Special

**Entrée**

Roasted Leg of Lamb-
Haggis Croquette, Buttered Turnips, Lamb Jus
Optional Drink Pairing: Côtes Du Rhône Reserve 2017 (3oz)

**Dessert**

Caramel Shortbread-
Raspberry Coulis, Whiskey Chantilly
Optional Drink Pairing: Teacher’s Highland Cream Peated Whisky (1oz)

Thursday, January 28th | 5:45pm
$38.00 Per Person | Optional Drink Pairing: $10.00
Year of the Ox

Chinese New Year

Lunch Special

Menu

EACH MEAL WILL INCLUDE:

Vegetable Chow Mein, Mushroom Fried Rice, Sweet and Sour Pork, and 2 Spring Rolls

Optional Wine Pairing:

Stag's Hollow Vidal 2018 (5oz)

Friday, February 12th | 11:30am - 2:00pm
Price Per Person: $17.00
Optional Wine Pairing Price: $7.00 (5oz)
Valentine’s Dinner

Menu

1st Course
Parsnip and Apple Soup-
Sage and Swiss Crostini
Optional Wine Pairing: Garzon Albarino 2018 (3oz)

2nd Course
Red Wine and Citrus Lamb Shank-
Yukon Gold and Yam Pave au Gratin, Pea Puree, Seasonal Vegetables, Herb Jus
Optional Wine Pairing: Carmel Road Pinot Noir 2016 (3oz)

3rd Course
Red Velvet Pudding Cake-
Chantilly Whip Cream
Optional Wine Pairing: Jackson Triggs Rose 2016 (3oz)

Saturday, February 13th | 6:00 pm
$45.00 Per Member | $50.00 Per Guest
Optional Wine Pairing: $15.00
Music Nights at the UClub!

This Evenings Feature: String Quartet

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 delicious meal and conclude with a performer demonstrating their musical skills. Performers will change with each music night.

Menu

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

Optional Wine Pairing: Zonin Prosecco D.O.C (3oz)

2nd
Roasted Chicken Supreme—
Carrot Risotto, Seasonal Vegetables, Mushroom Ragout

Optional Wine Pairing: Benzinger Chardonnay 2017 (3oz)

Wednesday, February 17th 2021
2 Course Dinner 5:30pm | String Quartet 6:45pm
$40.00 Per Member | $45.00 Per Guest
Optional Wine Pairing: $10.00
Are you feeling lucky?

You are invited to reserve for our 5th Cocktail Culture Club Event. Come join us for a very merry celebration of laughter and cheers! Our Lounge Supervisor and Head Bartender, Adam Bonneau, will teach you cocktails immersed in everything Irish! One of the world's oldest spirits transformed into something new, sending any leprechaun over the rainbow.

**MENU**

**Don’t Harp on the Details**
Jameson Whiskey, Fladgate LBV Port, Strawberry Shrub, Orange Bitters

**Food Pairing**
Smoked Salmon Bread Pudding-
Blue Cheese brûlée

**Standing 12 Count**
Jasmine Green Tea Infused Proper 12 Irish Whiskey,
St. Germain Elderflower Liqueur, Sherry, Lemon

**Food Pairing**
Chicken and Sweet Potato Meatloaf-
House BBQ Sauce

**Dublin Double**
Jameson Caskmates Irish Whiskey, Sweet Vermouth, Averna Amaro, Bitters,
Orange

**Food Pairing**
Stout Braised Lamb-
Pomme Purée

**Blood in the Water**
Paddy’s Irish Whiskey, Lillet Blanc, Licor 43, Apple, Peychauds

**Food Pairing**
Dark Chocolate and Fig Tart-
Raspberry Coulis, Citrus Chantilly
Chef’s Recipe of the Month

Chewy Ginger Molasses Cookies  Yield: 40

- 375 ml unsalted butter, softened to room temperature (not melted)
- 250 ml granulated (white) sugar
- 250 ml packed brown sugar
- 125 ml molasses
- 2 eggs
- 4 1/2 cups all-purpose flour
- 20 ml baking soda
- 15 ml ground ginger
- 10 ml ground cinnamon
- 5 ml ground cloves
- 5 ml salt

Method:
1. In a medium bowl, whisk together flour, baking soda, cinnamon, cloves, ginger, and salt. Set aside.
2. Using a separate mixing bowl, cream together the softened butter, white sugar, and brown sugar on medium-high speed until the mixture is light, fluffy, and a pale yellow color, about 2 minutes. Scrape down the sides occasionally
3. Mix in the eggs (one at a time) and molasses. Beat on medium-low speed until each is combined
4. Gradually add in the dry ingredient mixture and beat until it is evenly incorporated.
5. Transfer the dough to an airtight container and refrigerate for 2 hours, or until the dough is completely chilled.
6. Preheat oven to 350°F. Line a sheet pan with parchment paper and set aside.
7. Roll the dough into small balls, about 1-inch in diameter. Fill a separate small bowl with white sugar, and roll each ball in the sugar until it is completely coated. Place dough balls on the prepared baking sheet.
8. Bake for 8-10 minutes, until the cookies begin to slightly crack on top (they will crack more while cooling). Remove from the oven and let cool for 4-5 minutes. Transfer the cookies to wire racks to cool completely.

Serve warm and enjoy, or store in a sealed container for up to 4 days or freeze for up to 3 months.
Office Hours
Monday to Friday  |  9am-5pm

Camas Room Dining
Closed until further notice.

Dining Hours
Tuesday to Friday  |  11:30am-7:30pm
Saturday  |  5:00pm-8:00pm

Takeout Service
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Club Closures
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For Reservations
Phone: 250-721-7935
Email: reservat@uvic.ca
Website: club.uvic.ca