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 website – 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!
GRATUITIES

As we are often asked about our optional gratuity policy, we have included it below.

There are three ways in which to leave a gratuity, should you choose to do so:

1. If you leave cash on the table it will go directly to your server for that particular visit.

2. If you write the amount on your meal or drink order chit (either a dollar amount or a percentage of the sales) the gratuity will be added to a tip pool for all of the Union staff.

3. If you ask the Office Manager to add a gratuity percentage amount onto your membership profile, each time a server or bartender enters your membership number into the terminal a little notice will pop up prompting them to add the gratuity. This also goes into the tip pool for all of the Union staff.

UPGRADES

On February 9th we will be launching our new menu design!
Year of the Ox

Chinese New Year Lunch Special

Menu

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 Day Dinner

Menu

1st
Parsnip and Apple Soup-
Sage and Swiss Crostini

Optional Wine Pairing: Garzon Albarino 2018 (3oz)

2nd
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
Red Velvet Pudding Cake-
Chantilly Whip Cream

Optional Wine Pairing: Jackson Triggs Rose 2016 (3oz)

Saturday, February 13th | 6:00 pm
Price: $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 talents. 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 worlds 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. Germaine 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

Saturday, February 27th | 6:00pm sharp
$30.00 Per Person | $35.00 Per Guest
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 talents. Performers will change with each music night.

Menu

1st
Green Salad—

Roasted Winter Squash, Sundried Cranberries, Apple, Pumpkin Vinaigrette
Optional Wine Pairing: Garzon Albarino 2018 (3oz)

2nd
Grilled Pork Cutlet—

Garlic and Scallion Mashed Potatoes, Seasonal Vegetables, White Wine Dijon Reduction
Optional Wine Pairing: Côtes Du Rhône 2017 (3oz)

Wednesday, March 10th 2021 | 2 Course Dinner 5:30pm
Solo Cellist 6:45pm | $36.00 Per Member | $41.00 Per Guest
Optional Wine Pairing: $10.00
Dinner Special

Thursday, March 18th | 5:30pm & 6:30pm Seatings
2 Course Dinner with an Optional Wine Pairing
$28.00 Per Person | Optional Wine Pairing: $10.00

A TASTE OF GREECE

Menu

1st
Herb Marinated Souvlaki Chicken-
Lemon Scented Rice, Briami Vegetables, Grilled Pita, House Made Tzatziki

Optional Wine Pairing: Di Lenardo Pinot Gris 2018 (3oz)

2nd
Karidopita (Traditional Greek Walnut Cake)-
Orange and Honey Syrup, Vanilla Ice Cream

Optional Wine Pairing: Stag’s Hollow Muscat Frizzante 2 (3oz)

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Chef’s Recipe of the Month

Molten Chocolate Lava Cake Serves: 4

- 112g unsalted butter
- 168g dark chocolate
- 2 large eggs
- 2 egg yolks
- 63g granulated sugar
- 30ml sifted all purpose flour (have extra on hand)
- pinch of salt

Method:

**In this recipe, the act of “folding” is meant to be done with a spatula. This helps to not knock the air out of the eggs and sugar that have just been whipped. You want to do it quickly but gently to mix it together without losing volume.

1. Preheat oven to 450F. Grease and flour 4 brûlée ramekins (this is not the 30ml of flour in the recipe). Tap out the extra flour and set ramekins on a baking sheet.
2. Over a double boiler on low, melt the butter and chocolate together and mix until smooth.
3. In a stand mixer (or with a hand mixer), whip together the whole eggs, egg yolks, sugar, and salt on high until the mixture is pale yellow and thick.
4. Fold the chocolate into the egg mixture along with the 30ml of flour.
5. Divide the batter between the four ramekins and bake for 10-12 minutes. The sides should be firm while the centre remains soft.
6. Allow the cakes to cool for 2 minutes in the ramekin and then place the small serving plate over each. Carefully turn each cake over, and allow to sit for 15-20 seconds on the plate before removing the ramekin. Serve immediately with vanilla ice cream.
UNIVERSITY CLUB

HOURS OF OPERATION

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

Office Hours
Monday to Friday | 9:00am - 5:00pm

Camas Room Dining
Closed until further notice.

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

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

Club Closures
The UClub will be closed on Monday, February 15th 2021 for Family Day.

For Reservations
Phone: 250-721-7935
Email: reservat@uvic.ca
**New Website: club.uvic.ca

Connect with us: Facebook Instagram Website: club.uvic.ca