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 our Co-Acting General Manager, Debra Koski 250-472-5302 | uclubofficemanager@uvic.ca

**Hours of Operation**

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Tuesday to Friday</td>
<td>11:30am – 7:30pm</td>
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<tr>
<td>Saturday</td>
<td>5:00pm – 8:00pm</td>
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<tr>
<td>Sunday &amp; Monday</td>
<td>closed</td>
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**Takeout Service**

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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 sending in your reservation by email at reservat@uvic.ca, by phone 250-721-7935, or using our reservations tab on our website club.uvic.ca.

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.
* Masks are mandatory 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 or guests who are not a part of your reservation.

Seating arrangements
* We are only allowed to accommodate 6 members or guests at each 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.

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.

Our in house dining is closed due to the new Provincial Health Order until April 19th.

Thank you for helping to keep everyone safe!
FIRST COURSE
"UClub Caesar Salad-
Baby Romaine Hearts, Parmesan, Rich Garlic Dressing,
Garlic Bread

OPTIONAL WINE PAIRING
Blue Grouse Pinot Gris 2018 (3oz)

SECOND COURSE
Slow Roasted BBQ Half Chicken-
Waffle Fries, Coleslaw, Fresh Scallion Roll, & Butter

OPTIONAL WINE PAIRING
Lupi Reali Montepulciano D’abruzzo DOC 2017 (3oz)

Thursday, April 29th
5:30pm & 6:30pm Seatings
$30.00 Per Person | $10.00 Optional Wine Pairing
Dinner Special

FIRST COURSE

Cucumber Salad -
Crisp Cucumbers, Fresh Dill

OPTIONAL WINE PAIRING:
Red Rooster Pinot Gris

SECOND COURSE

Chicken Paprikash -
Braised Chicken Thighs, Nokedli, Peppers, Onions, Tomatoes, Sour Cream

OPTIONAL WINE PAIRING:
Blue Grouse Estate Pinot Noir

Thursday, May 6th | 5:30pm & 6:30pm Seatings
$29.00 Per Person
Optional Wine Pairing $10.00
Mother’s Day Brunch

Saturday, May 8th | 11am-2pm

Two Belgian Waffles- $15.00
Fruit Compote, Whipped Cream, 2 Pieces of Bacon

Two Eggs Benedict- $17.00
Ham, Poached Eggs, Toasted English Muffin, Hollandaise, Home Style Hash Browns

Smoked Salmon & Asparagus Benedict- $19.00
Poached Eggs, Toasted English Muffin, Pesto Hollandaise, Home Style Hash Browns

Classic Breakfast- $16.00
2 eggs Scrambled, 2 Pieces of Bacon, Home Style Hash Browns, Fresh Baked Croissant

Baked Ham- $18.00
Mashed Potatoes, Seasonal Vegetables, Grainy Dijon Gravy

Fruit & Yogurt Parfait- $12.00
Mixed Seasonal Fruits, Vanilla Greek Yogurt, Granola

Extras
Bacon: $2  Hollandaise: $2.50  Hash Browns: $2  Croissant: $2
INTRODUCING:

Happy Hour at the UClub!

As the weather gets nicer and the days get longer, the University Club is opening up Happy Hour starting in April!

Join us for discounted drinks and appies, while you relax on our patio!

Tuesday – Friday
3pm – 5:30pm
Starting April 6th, every Tuesday you can get a fresh pint of draught beer with our delicious 6oz beef sirloin burger for only $19.95!!

Includes your choice of fries, cup of soup, or green salad. Additional burger enhancements available.
Chef's Recipe of the Month:
Karidopita (Greek Walnut Cake)

For the Cake
380g Chopped Walnuts
180g Melba Toasts (Ground or Fine Breadcrumbs)
20g Baking Powder
1 tsp Ground Nutmeg
2 tsp Ground Cinnamon
1/2 tsp Ground Clove
200g Butter
165g Granulated Sugar
7 Eggs
1 Orange-Zested

For the Syrup
200g Granulated Sugar
100g Honey
500ml Water
1 tsp Vanilla Extract
1 tbsp. Orange Juice
63ml Cognac or Brandy

Method

1. Separate all 7 eggs. Be very careful not to get any yolks into the whites, as this will inhibit the whites from whipping properly.

2. Using an electric mixer, combine the sugar, butter, and mix at high speed for at least 5 minutes until smooth, light and fluffy. Add egg yolks one at a time. Wait for each yolk to be fully incorporated before adding the next.

3. Add Cognac and orange zest, mix for 15 more seconds.

4. In another large bowl, add the chopped walnuts, ground Melba Toasts (or breadcrumbs), cinnamon, clove, nutmeg and baking powder and mix.

5. Combine dry mixture, with the butter, sugar and egg mixture.

6. In a clean bowl, use an electric mixer to whip the egg whites. This will take between 7-10 minutes to achieve a thick and glossy texture. When lifting the whisk, it should leave a long trailing peak similar to a meringue.

7. Using a spatula, gently fold the egg whites into the other mixture.

8. Butter the bottom and sides of a 9x12 glass-baking dish. Pour batter in, and bake at 350F for 25-30 minutes until golden and fully cooked. Test with a toothpick and when it comes out clean, it is done.

9. While the cake is in the oven, combine all ingredients for the syrup in a pot, bring to a simmer and continue to cook until it reaches a syrupy consistency.

10. Allow the cake to cool before adding the syrup. Gently and lightly, score the cake, by cutting slashes into it only going down by an 1/8". Once the cake is cool, slowly ladle the syrup over the top, ensuring that it all has been absorbed before adding more.

11. Place cake in the fridge to fully cool. When you are ready, cut into desired size portions, and enjoy with your favourite vanilla ice cream.
UNIVERSITY CLUB OF VICTORIA
HOURS OF OPERATION

ENTERTAIN * ENGAGE * ENJOY * EXPERIENCE

**NEW WEBSITE:** club.uvic.ca

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**DINING HOURS**
Tuesday – Friday 11:30am - 7:30pm
Saturday 5:00pm - 8:00pm

**TAKEOUT SERVICE**
Tuesday to Friday 11:30am - 6:30pm
Saturday 5:00pm - 7:30pm

**OFFICE HOURS**
Monday to Friday 9:00am – 5:00pm

**CAMAS ROOM DINING**
Closed until further notice.

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**UCLUB CLOSURE**
The Club will be closed on Friday, April 2nd for Good Friday and Monday, April 5th for Easter Monday.

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**FOR RESERVATIONS**
PHONE: 250-721-7935
EMAIL: reservat@uvic.ca
**NEW WEBSITE:** club.uvic.ca

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