CATERING MENU

Sales and Catering Manager, Morgan Pettit
uclubcatering@uvic.ca
250-721-7938
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ABOUT US
The University Club is nestled away in the trees and located right on the University of Victoria grounds, surrounded by an abundance of wildlife. Our private hideaway for your next event, meeting or wedding is sure to be the perfect venue. Please inquire about availability and to book a sight tour of our lovely oasis.

Catering
The Club caters receptions, dinners, meetings and special occasions for 15 to 250 people.

Weddings
The University Club’s forest and pond setting is ideal for memorable weddings and receptions.

Events
The Club offers food and beverage themed events for members and their guests every month.

Membership
The University Club offers a variety of membership packages for the university and broader community.

OUR TEAM
Jeff Hanson
General Manager
uclubgm@uvic.ca

Morgan Pettit
Sales and Catering
uclubcatering@uvic.ca

Shawn Johnson
Office Manager
uclubofficemanager@uvic.ca
**CLUB MEMBERSHIP**

**LETS TALK ABOUT MEMBERSHIP**
The University Club is a private club funded by its membership. The Club welcomes new members within four different membership categories. Please review the following information and complete a member application within the category that reflects your relationship with the University. If you have any questions, please contact the general office at 250.721.7935 or email Jeff or Morgan.

**REGULAR MEMBERSHIP**
All regular University of Victoria faculty and staff are eligible for Regular membership in the University Club. As Regular members, you may vote at all annual and special meetings of the Club. Monthly dues are $30 plus applicable taxes (Annually: $360 plus applicable taxes)

**RETIREE MEMBERSHIP**
A Regular member who has retired fully from the University and has been a Regular member for at least five years is invited to apply to be a Retiree member. Monthly dues are $15.00 plus applicable taxes. UVic Retirees Association (UVRA) – Membership is open to all members of the UVRA. Monthly dues are $15.00 plus applicable taxes. UVic Retirees’ are eligible for a one-time, one-year, free University Club associate membership if they have not previously been a Club member.

**ASSOCIATE MEMBERSHIP**
Associate membership is open to the general public, University of Victoria Alumni Association, Faculty Clubs at other universities who have retired to the Victoria area, sabbatical visitors to UVic and sessional instructors of UVic courses who are recommended by a current member may apply for Associate membership. Members of the University of Victoria Senate, Board of Governors, and Executive & Directors of the University of Victoria Alumni Association also are invited to join as Associate members. Monthly dues are $30 plus applicable taxes (Annually: $360 plus applicable taxes)

**CORPORATE MEMBERSHIP**
Companies who do business with the University community are encouraged to join the University Club. There is no initiation fee and Annual membership dues are $670 plus applicable taxes, payable in one lump sum. This works out to only $55 plus applicable taxes per month.
## Room Capacities

*Configurations are maximum capacity and do not allow for additional set up for food/beverage or AV in the space.*

<table>
<thead>
<tr>
<th></th>
<th>Ushape</th>
<th>Boardroom</th>
<th>Banquet</th>
<th>Theatre</th>
<th>Half Rounds</th>
<th>Standing</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Main Dining Room</strong></td>
<td>60</td>
<td>80</td>
<td>210</td>
<td>175</td>
<td>110</td>
<td>250</td>
</tr>
<tr>
<td><strong>Wild Rose Room</strong></td>
<td>40</td>
<td>40</td>
<td>60</td>
<td>80</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td><strong>Salal (A)</strong></td>
<td>--</td>
<td>20</td>
<td>16</td>
<td>--</td>
<td>12</td>
<td>20</td>
</tr>
<tr>
<td><strong>Snowberry (B)</strong></td>
<td>--</td>
<td>20</td>
<td>16</td>
<td>--</td>
<td>12</td>
<td>20</td>
</tr>
<tr>
<td><strong>Honeysuckle (C)</strong></td>
<td>20</td>
<td>24</td>
<td>24</td>
<td>24</td>
<td>18</td>
<td>20</td>
</tr>
<tr>
<td><strong>ABC</strong></td>
<td>40</td>
<td>60</td>
<td>72</td>
<td>100</td>
<td>48</td>
<td>75</td>
</tr>
<tr>
<td><strong>Honeysuckle &amp; Snowberry</strong></td>
<td>30</td>
<td>40</td>
<td>40</td>
<td>50</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td><strong>Salal &amp; Snowberry</strong></td>
<td>20</td>
<td>24</td>
<td>32</td>
<td>40</td>
<td>24</td>
<td>40</td>
</tr>
<tr>
<td><strong>Camas</strong></td>
<td>-</td>
<td>25</td>
<td>24</td>
<td>-</td>
<td>-</td>
<td>30</td>
</tr>
<tr>
<td><strong>Fireplace Lounge</strong></td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>--</td>
<td>60</td>
</tr>
<tr>
<td><strong>Event Patio</strong></td>
<td>--</td>
<td>--</td>
<td>56</td>
<td>140</td>
<td>--</td>
<td>100</td>
</tr>
</tbody>
</table>
## ROOM RENTAL RATES

<table>
<thead>
<tr>
<th>ROOM</th>
<th>RENTAL FEE</th>
<th>FOOD MINIMUM (M–F)</th>
<th>FOOD MINIMUM (SAT ONLY)</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAIN DINING ROOM</td>
<td>$1000</td>
<td>$1500 (lunch)</td>
<td>$1500 (lunch)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$3000 (dinner)</td>
<td>$3000 (dinner)</td>
</tr>
<tr>
<td>WILD ROSE</td>
<td>$250 (half day)</td>
<td>$500</td>
<td>$600</td>
</tr>
<tr>
<td></td>
<td>$350 (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SNOWBERRY</td>
<td>$100 (half day per room)</td>
<td>$200 (per room)</td>
<td></td>
</tr>
<tr>
<td>HONEYSUCKLE</td>
<td>$130 (full day per room)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FIREPLACE LOUNGE</td>
<td>$400</td>
<td>$500</td>
<td>$800</td>
</tr>
<tr>
<td></td>
<td>$500 (Saturday)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CAMAS</td>
<td>$150 (half day)</td>
<td>$300</td>
<td></td>
</tr>
<tr>
<td></td>
<td>$250 (full day)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>EVENT PATIO</td>
<td>$500</td>
<td>$1000</td>
<td>$1500 (lunch)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>$3000 (dinner)</td>
</tr>
<tr>
<td>FIREPLACE LOUNGE PATIO</td>
<td>$350</td>
<td>$1000</td>
<td></td>
</tr>
</tbody>
</table>

## WEDDING RENTAL RATES

- **$3500 (FRIDAY WEDDINGS)** May 1st to September 30th
- **$5000 (SATURDAY WEDDINGS)** May 1st to September 30th
- **$3500 (ALL WEDDINGS)** October 1st to April 30th

SATURDAY RENTAL PREMIUMS MAY APPLY TO SMALL EVENTS. NON-MEMBER RATES MAY BE APPLICABLE.
**MINIMUM 2 DOZEN PER ORDER**
**PRICE LISTED PER DOZEN**

## CANAPES

### HOT CANAPES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Cauliflower (vg, df)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Mushroom Risotto Balls</td>
<td>$46.00</td>
</tr>
<tr>
<td>Pakoras</td>
<td>$46.00</td>
</tr>
<tr>
<td>Vegetable Spring Rolls (vg)</td>
<td>$48.00</td>
</tr>
<tr>
<td>Chicken Satay (gf)</td>
<td>$48.00</td>
</tr>
<tr>
<td>Mini Jerk Pies (vg)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Sliders</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

### SLIDERS

- Beef: pickles, tomato, cheddar cheese, aioli
- Pork Belly: Korean BBQ sauce, red cabbage slaw
- Falafel: tomato, cucumber, tzatziki sauce

*we can happily accommodate dietary concerns on request
*can be made vegan

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**COLD CANAPES**

MINI TOASTIES (vg)*
bruschetta, mushroom or avocado  
$40.00

GRAPE TOMATO BOCCONCINI SKEWER (vg)
pesto marinated, balsamic reduction  
$44.00

DUCK FALAFEL BITES
confit duck, red cabbage salad  
$46.00

AHI TUNA POKE SPOONS (gf, df)
soy marinated tuna, edamame, wasabi aioli  
$50.00

MINI PRAWN SALAD SPOONS
poached prawn, cucumber, onion, basil, coriander, coconut lime dressing  
$50.00

SMOKED SALMON ONION CAPER
cream cheese, pickled red onion  
$56.00

**DESSERT CANAPES**

CHOCOLATE MOUSSE CUP
chocolate chip  
$38.00

MINI CHEESECAKE BITES
vanilla bean, graham cracker  
$40.00

CHURRO DONUTS
salted caramel sauce  
$44.00

SWEET PETIT FOURS
assorted bite sized treats  
$50.00

VEGAN BROWNIE BITES
cocoa powder, chocolate baked  
$50.00

ASSORTED MACRONS
fresh cream filled  
$54.00

we can happily accommodate dietary concerns on request

(can be made vegan 🌿)
# Locally Sourced Presentations

## Charcuterie Board
*local selections of Whole Beast meat, Qualicum cheese*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL PLATTER</td>
<td>$185</td>
</tr>
<tr>
<td>MEDIUM PLATTER</td>
<td>$330</td>
</tr>
<tr>
<td>LARGE PLATTER</td>
<td>$500</td>
</tr>
</tbody>
</table>

## Fruit Platter
*display of fresh local seasonal selections*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL PLATTER</td>
<td>$100</td>
</tr>
<tr>
<td>MEDIUM PLATTER</td>
<td>$185</td>
</tr>
<tr>
<td>LARGE PLATTER</td>
<td>$240</td>
</tr>
</tbody>
</table>

## Market Vegetables
*display of fresh seasonal vegetables*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL PLATTER</td>
<td>$80</td>
</tr>
<tr>
<td>MEDIUM PLATTER</td>
<td>$150</td>
</tr>
<tr>
<td>LARGE PLATTER</td>
<td>$200</td>
</tr>
</tbody>
</table>

**ADD PICKLED VEG**  
$20-S/$30-M/$40-L

**ADD HUMMUS**  
$20-S/$30-M/$40-L

## Seafood Tower
*west coast sourced tuna, prawns, crab, lobster, mussels, salmon, cocktail sauce*

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL PLATTER</td>
<td>$225</td>
</tr>
<tr>
<td>MEDIUM PLATTER</td>
<td>$450</td>
</tr>
<tr>
<td>LARGE PLATTER</td>
<td>$650</td>
</tr>
</tbody>
</table>
BREAKFAST
(MINIMUM 15 PEOPLE)

CHEFS CONTINENTAL
$25/PERSON
coffee and tea selection
seasonal fruit platter
chefs choice of two bakery items
Bircher Musli with seasonal garnish

CLASSIC BREAKFAST
$35/PERSON
coffee and tea selection
seasonal fruit platter
chefs choice of two bakery items
breakfast potatoes
scrambled eggs
bacon and sausage

we can happily accommodate dietary concerns on request
can be made vegan


LUNCH
(MINIMUM 20 PEOPLE)

LIGHT LUNCH BUFFET
$36/PERSON

- coffee and tea selection
- chefs daily soup & choice of salad:
  - medley of greens with assorted dressings
  - butternut squash salad
  - quinoa salad

- choice of two sandwich options:
  - antipasti with lemon basil aioli (meat or veg)
  - grilled tomato with goat cheese
  - chicken avocado
  - roasted red pepper hummus, pickled beets

- choice of one dessert

we can happily accommodate dietary concerns on request
vegan accommodation dish on request
LUNCH

CHEFS LUNCH BUFFET
$48/PERSON

- Coffee and tea selection
- Chefs daily soup
- Salad & sides accompanied with package
- Choice of package with one protein:
  - Thai (chicken thigh or salmon)
  - Mediterranean (lamb keftka or chicken)
  - French (chicken or beef bourguignon)
  - Masala (chicken or salmon)
  - West Coast (beef, salmon or chicken)

Please see next two pages for package selections.

FAMILY COMFORT BUFFET

Vegan Buddha Bowl $7/PERSON
Mac & Cheese $7/PERSON
Sheppards Pie $8/PERSON
Turkey Pot Pie $8/PERSON

ADD ONS

- Add Roasted Baby Potatoes $5/PERSON
- Add Rice Pilaf $5/PERSON
- Add Brussel Sprouts & Sweet Potato $5/PERSON

We can happily accommodate dietary concerns on request.
All entrees have a tofu vegan/vegetarian alternative.
DINNER
BUFFET STYLE MEAL $65/PERSON
PLATED MEAL $75/PERSON

MASALA

KACHUMBER SALAD
cucumber, tomato, red onion on a bed of kale, mango vinaigrette, fried halloumi

ENTREE
butter chicken
tandoori salmon

SIDES
saffron coconut rice
seasonal vegetables tossed in ginger

THAI

THAI NOODLE SALAD
soba noodles, bell pepper, carrot, edamame, cilantro, green onion on a bed of kale, cilantro chilli dressing

ENTREE
Thai red curry chicken thighs
Thai chili coconut salmon

SIDES
cauliflower and pineapple rice pilaf
seasonal vegetables tossed in sesame glace

MEDITERRANIAN

QUINOA SALAD
olives, tomato, cucumber, red onion, feta cheese

ENTREE
chicken souvlaki
lamb kefta skewers
served with tatziki

SIDES
dill lemon rice pilaf
seasonal vegetables tossed in tomato paste

FRENCH

BISTRO SALAD
pickled shallots, toasted walnuts, fresh herbs on a bed of greens, champagne vinaigrette

ENTREE
coquauvin chicken in white wine, mushrooms
beef bourguignon in red wine sauce, carrots

SIDES
roasted potatoes or rice pilaf
seasonal vegetables tossed in garlic

ALL PACKAGES INCLUDE A COFFEE/TEA STATION AND CHOICE OF DESSERT

we can happily accommodate dietary concerns on request
all entrees have a tofu vegan/vegetarian alternative
DINNER
BUFFET STYLE MEAL $65/PERSON
PLATED MEAL $75/PERSON

WE can happily accommodate dietary concerns on request
all entrees have a tofu vegan/vegetarian alternative

WEST COAST

CHOICE OF SALAD (ONE)
- Butternut Squash
- Medley of Greens
- Deconstructed caesar salad

ENTREE (TWO)
- Grilled Tenderloin Steak
- Baked Salmon
- Roasted Chicken

SIDES (TWO)
- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted baby potatoes
- Fresh Baked Rolls, Butter

SAUCE (ONE PER ENTREE)
- Chimichurri
- Mushroom Tarragon
- Herb Lemon

ADD ONS

ADD GARLIC MASH $5/PP
ADD QUINOA SALAD $6/PP
ADD ROASTED POTATO $5/PP
ADD SQUASH SALAD $6/PP
ADD RICE PILAF $5/PP

DESSERT OPTIONS

VEGAN BROWNIE
CHOCOLATE MOUSSE CUP
SEASONAL CHEESECAKE JARS
SEASONAL PANNA COTTA

INCLUDES
- Coffee/Tea Station
- Seasonal Vegetables
AFTERNOON TEA

Savoury Bites
  Cranberry Chicken Salad
  Egg Salad
  Feta Cheese, Black Olive, Sundried Tomato
  Crab & Cucumber Blini

Sweet Bites
  Lemon Loaf
  Chocolate Tea Cups
  Plain Scones, House Preserves
  Macrons
  Seasonal Selection of Desserts

Drinks
  Selection of Teas & Coffee

$39 per person
LATE NIGHT

TACO STATION

CHOICE OF:
- chicken, beef or vegetarian

SERVED WITH:
- lettuce, pico de gallo, cheese, black beans, corn, salsa, sour cream, guacamole

POUTINE STATION

SERVED WITH:
- fresh cut fries
- house made gravy
- cheese curds and green onions

GRILLED CHEESE STATION

CHOICE OF TWO:
- tomato basil
- smoked cheddar and boursin
- bacon jam and caramelized onion

CANDY STATION

ASSORTED SELECTION OF:
- sour candies
- chocolate bars/M&Ms
- gummy candies
- requests accepted

INQUIRE FOR PRICING

$15/PERSON

$12/PERSON

$12/PERSON

we can happily accommodate dietary concerns on request
## ALCOHOL MENU

### RED WINE
- **Red Rooster Merlot**: $42.00
- **Red Rooster Pinot Noir**: $50.00
- **Gray Monk Cab Sauv**: $54.00
- **Rotating Rose**: $54.00

### WHITE WINE
- **Red Rooster Pinot Gris**: $38.00
- **Tinhorn Creek Chardonnay**: $42.00
- **Orofino Riesling**: $46.00
- **Tightrope Sauv Semillion**: $50.00

### SPARKLING
- **Fitzpatrick Crement**: $42.00

### DRAUGHT
- **Hoyne Pilsner**: $9.00
- **Hoyne Dark Matter**: $9.00
- **Phillips Blue Buck**: $9.00
- **Driftwood Fat Tug**: $9.00
- **Guinness Stout**: $10.00
- **Nomad Apple Cider**: $9.50

### BOTTLES
- **Coors Light**: $7.00
- **Corona**: $8.00
- **Stella**: $8.00
- **Heineken**: $8.00
- **McEwans**: $8.00
- **Bon Dri Cider**: $8.00
- **White Claw**: $8.00
- **Nutrl Vodka**: $8.00

### LOW/NO PROOF
- **Becks 0%**: $6.00
- **Corona 0%**: $6.00
- **Phillips Iota Pilsner .5%**: $6.00
- **Phillips Iota Pale Ale .5%**: $7.00

Please inquire about our cocktail menu. We are happy to work with you to tailor cocktails & offer his/hers/their cocktails for weddings and events.
## BEVERAGES

### JUMP START

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (charged on consumption)</td>
<td>$35/thermos</td>
</tr>
<tr>
<td>Tea (charged on consumption)</td>
<td>$5/bag</td>
</tr>
<tr>
<td>Kombucha Cans</td>
<td>$7/can</td>
</tr>
<tr>
<td>Zeva Cold Tea</td>
<td>$5/bottle</td>
</tr>
</tbody>
</table>

### COLD DRINKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Juices</td>
<td>$30/carafe</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$5/bottle</td>
</tr>
<tr>
<td>Perrier</td>
<td>$6/bottle</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks</td>
<td>$5/can</td>
</tr>
</tbody>
</table>
| Punch Bowls                    | $70/half    $100/full
AV RENTALS

EQUIPMENT

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Rental Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCREEN/PROJECTOR/AV CART (TWO)</td>
<td>$80</td>
</tr>
<tr>
<td>60&quot; FLAT SCREEN (THREE)</td>
<td>$65</td>
</tr>
<tr>
<td>UPLIGHTING</td>
<td>$20</td>
</tr>
<tr>
<td>PIPE AND DRAPE</td>
<td>$50</td>
</tr>
<tr>
<td>COCKTAIL TABLES (TEN)</td>
<td>$20</td>
</tr>
<tr>
<td>FLIPCHARTS</td>
<td>$25</td>
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</tbody>
</table>

COMPLIMENTARY

<table>
<thead>
<tr>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>PODIUM AND MIC (TWO)</td>
</tr>
<tr>
<td>WIRELESS MIC (TWO)</td>
</tr>
<tr>
<td>HOUSE SOUND SYSTEM</td>
</tr>
<tr>
<td>WIRELESS/LAPEL MICROPHONE</td>
</tr>
</tbody>
</table>

please inquire to book these complimentary AV services as part of your event booking
FINE PRINT

EXCLUSIVITY
- guests will have exclusive access to their rental space. Other rooms may be rented or available to members

MUSIC
- house sound and in house music
- portable AUX
- SOCAN fee (Society of Composers, authors and music publishers of Canada)

ACCESSIBILITY
- no elevator access required
- accessibly entrance and washrooms

END TIMES
- events must conclude by 12:30am
- last call will be at 11:30pm

GRATUITY
- all food and beverage is subject to 20% gratuity

PARKING
- located across from Parking Lot 9
- Parking Lot 7 & 8 walking distance
- pay parking available
- lots operated by UVIC parking services
- please enquire on event code parking

RIGHT OF REFUSAL
- club has the right to deny booking requests if the provided budget for food/beverage will not be sufficient due to guest count

WHATS INCLUDED
- linens, napkins, skirting
- tables, chairs, plateware, glassware
- access to in house AV equipment and WIFI
- in house sound system
- coat room

WHATS NOT INCLUDED
- decor
- cake (commercially made) - cake fee
- cake cutting fee
- DJ services
- set up and take down of outside decor

ALCOHOL AND BAR SERVICE
- corkage fee
- bartender fee for satellite bar
- open wine bottles can be taken home
- HOST BAR: host will pay for all beverages purchased by guests
- CASH BAR: guests are responsible to pay for drinks ordered
- TICKETED: tickets given to guests can be exchanged for beverage options selected by the host. Option to move into cash bar beyond this.

CANCELLATION AND FINAL NUMBERS
- cancellation 60 days: room rental fee
- cancellation 15-60 days: room rental and 50% food minimum
- cancellation 7-15 days: room rental and 100% of food minimum
- cancellation within 3 days: 100% charge
- final numbers & order due 10 days ahead

FINE PRINT

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- tables, chairs, plateware, glassware
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- in house sound system
- coat room