CATERING MENU

Sales and Catering Manager, Morgan Pettit
uclubcatering@uvic.ca
250-721-7938
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</tbody>
</table>
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.

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

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

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
LET S 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>Room</th>
<th>USHAPE</th>
<th>BOARDROOM</th>
<th>BANQUET</th>
<th>THEATRE</th>
<th>HALF ROUNDs</th>
<th>STANDING</th>
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<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>
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<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>
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<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>
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<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>
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<tr>
<td><strong>Event Patio</strong></td>
<td>--</td>
<td>--</td>
<td>56</td>
<td>175</td>
<td>--</td>
<td>100</td>
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</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>
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</thead>
<tbody>
<tr>
<td><strong>MAIN DINING ROOM</strong></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><strong>WILD ROSE</strong></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><strong>SALAL</strong></td>
<td>$100 (half day per room)</td>
<td>$200 (per room)</td>
<td></td>
</tr>
<tr>
<td><strong>SNOWBERRY</strong></td>
<td>$130 (full day per room)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>HONEYSUCKLE</strong></td>
<td>$400</td>
<td>$500</td>
<td>$800</td>
</tr>
<tr>
<td><strong>FIREPLACE LOUNGE</strong></td>
<td>$500 (Saturday)</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CAMAS</strong></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><strong>EVENT PATIO</strong></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><strong>FIREPLACE PATIO</strong></td>
<td>$350</td>
<td>$1000</td>
<td></td>
</tr>
</tbody>
</table>

## WEDDING RENTAL RATES

- **$3500 (FRIDAY WEDDINGS)** May 1st to September 30th
- **$6000 (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**
CANAPES

**MINIMUM 2 DOZEN PER ORDER**
**PRICE LISTED PER DOZEN**

HOT CANAPES

BUFFALO CAULIFLOWER (DF) $40.00
tahini yogurt

MUSHROOM RISOTTO BALLS $46.00
basil pesto

PAKORAS (DF) $46.00
vegetable dumpling, tamarind chutney

VEGETABLE SPRING ROLLS $48.00
plum sauce

CHICKEN SATAY (GF) $48.00
lemon herb marinated, avocado crema

MINI JERK PIES (DF) $50.00
jerk chicken or vegetable, roasted red pepper puree

MINI SHEPHERDS PIE $50.00
spicy ketchup

SLIDERS $60.00
Beef
pickles, tomato, cheddar cheese, aioli

Pork Belly
Korean BBQ sauce, red cabbage slaw

Falafel
*can be made vegan

tomato, cucumber, tzatziki sauce

*we can happily accommodate dietary concerns on request
COLD CANAPES

**MINIMUM 2 DOZEN PER ORDER**

**PRICE LISTED PER DOZEN**

MINI TOASTIES (DF) $40.00
bruschetta, mushroom or avocado
+ $4 GF

GRAPE TOMATO BOCCONCINI SKEWER $44.00
pesto marinated, balsamic reduction

DUCK FALAFEL BITES (DF) $46.00
confit duck, red cabbage salad

AHI TUNA POKE SPOONS (GF, DF) $50.00
soy marinated tuna, edamame, wasabi aioli

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

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

DESSERT CANAPES

CHOCOLATE MOUSSE CUP $38.00
chocolate chip

MINI CHEESECAKE BITES $40.00
vanilla bean, graham cracker

CHURRO DONUTS $44.00
salted caramel sauce

SWEET PETIT FOURS $50.00
assorted bite sized treats

VEGAN BROWNIE BITES $50.00
cocoa powder, chocolate baked

ASSORTED MACARONS $54.00
fresh cream filled

we can happily accommodate dietary concerns on request
can be made vegan 🌿
## Locally Sourced Presentations

<table>
<thead>
<tr>
<th>Charcuterie Board</th>
<th>Fruit Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local selections of Whole Beast meat, Qualicum cheese</td>
<td>Display of fresh local seasonal selections</td>
</tr>
<tr>
<td><strong>Small Platter</strong></td>
<td>$185</td>
</tr>
<tr>
<td><strong>Medium Platter</strong></td>
<td>$330</td>
</tr>
<tr>
<td><strong>Large Platter</strong></td>
<td>$500</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Market Vegetables</th>
<th>Seafood Tower</th>
</tr>
</thead>
<tbody>
<tr>
<td>Display of fresh seasonal vegetables</td>
<td>West coast sourced tuna, prawns, crab, lobster, mussels, salmon, cocktail sauce</td>
</tr>
<tr>
<td><strong>Small Platter</strong></td>
<td>$80</td>
</tr>
<tr>
<td><strong>Medium Platter</strong></td>
<td>$150</td>
</tr>
<tr>
<td><strong>Large Platter</strong></td>
<td>$200</td>
</tr>
</tbody>
</table>

*Add Pickled Veg: $20-S/$30-M/$40-L*

*Add Hummus: $20-S/$30-M/$40-L*
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
+ $5 gluten-free bakery accommodation

CLASSIC BREAKFAST
$35/PERSON

- coffee and tea selection
- seasonal fruit platter
- chefs choice of two bakery items
- breakfast potatoes
- scrambled eggs
- bacon and sausage
+ $5 gluten-free bakery accommodation

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 (DF, GF)
• quinoa salad (GF)

choice of two sandwich options:
• antipasti with lemon basil aioli (meat or veg)
• grilled tomato with goat cheese
• turkey with brie, cranberry aioli, greens
• roast beef with horseradish aioli, crispy onions
• ham and cheese with garlic aioli, greens
+ $5 gluten-free bread accommodation

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan Buddha Bowl</td>
<td>$7</td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
<td>$7</td>
</tr>
<tr>
<td>Sheppards Pie</td>
<td>$8</td>
</tr>
<tr>
<td>Turkey Pot Pie</td>
<td>$8</td>
</tr>
</tbody>
</table>

ADD ONS

| Add Roasted Baby Potatoes | $5 |
| Add Rice Pilaf           | $5 |
| Add Brussel Sprouts & Sweet Potato | $5 |

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 (GF)**
- cucumber, tomato, red onion on a bed of kale, mango vinaigrette, fried halloumi

**ENTREE (GF, DF)**
- butter chicken
- tandoori salmon

**SIDES (GF, DF)**
- saffron coconut rice
- seasonal vegetables tossed in ginger

### THAI

**THAI NOODLE SALAD (DF)**
- soba noodles, bell pepper, carrot, edamame, cilantro, green onion on a bed of kale, cilantro chili dressing

**ENTREE (GF, DF)**
- Thai red curry chicken thighs
- Thai chili coconut salmon

**SIDES (GF, DF)**
- cauliflower and pineapple rice pilaf
- seasonal vegetables tossed in sesame glace

### MEDITERRANEAN

**QUINOA SALAD (GF)**
- olives, tomato, cucumber, red onion, feta cheese

**ENTREE (GF)**
- chicken souvlaki
- lamb kefta skewers served with tatziki

**SIDES (GF, DF)**
- dill lemon rice pilaf
- seasonal vegetables tossed in tomato paste

### FRENCH

**BISTRO SALAD (GF, DF)**
- pickled shallots, toasted walnuts, fresh herbs on a bed of greens, champagne vinaigrette

**ENTREE (GF, DF)**
- coq au vin chicken in white wine, mushrooms
- beef bourguignon in red wine sauce, carrots

**SIDES (GF, DF)**
- roasted potatoes or rice pilaf
- seasonal vegetables tossed in garlic

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

*ALL PACKAGES INCLUDE A COFFEE/TEA STATION AND CHOICE OF DESSERT*
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
- Seasonal Veggies

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

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

BUILD YOUR OWN SANDWICH BOARD

THREE TYPES OF BUNS:
- sesame, whole wheat, white

SELECTION OF CHEESE:
- smoked cheddar, Swiss, Havarti

SELECTION OF MEAT:
- turkey, roast beef, ham

SERVED WITH:
- lettuce, tomato, onion, pickles
- assorted sauces and aoili

$15/PERSO

MILK & COOKIES

TWO KINDS OF MILK:
- chocolate and white
- almond milk

ASSORTED TREATS:
- variety of cookies
- marshmallow treats & syrups

$12/PERSON

CANDY STATION

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

we can happily accommodate dietary concerns on request
# ALCOHOL MENU

## RED WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Bottle</th>
</tr>
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<tbody>
<tr>
<td>Red Rooster Merlot</td>
<td>46.00</td>
</tr>
<tr>
<td>Red Rooster Pinot Noir</td>
<td>50.00</td>
</tr>
<tr>
<td>Gray Monk Cab Sauv</td>
<td>54.00</td>
</tr>
<tr>
<td>Stoneboat Rose</td>
<td>50.00</td>
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</table>

## WHITE WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Bottle</th>
</tr>
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<tbody>
<tr>
<td>Red Rooster Pinot Gris</td>
<td>42.00</td>
</tr>
<tr>
<td>Tinhorn Creek Chardonnay</td>
<td>46.00</td>
</tr>
<tr>
<td>Orofino Riesling</td>
<td>46.00</td>
</tr>
<tr>
<td>Tightrope Sauv Semillion</td>
<td>50.00</td>
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## SPARKLING

<table>
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<tr>
<th>Wine Type</th>
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</thead>
<tbody>
<tr>
<td>Fitzpatrick Crement</td>
<td>50.00</td>
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## DRAUGHT

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hoyne Pilsner</td>
<td>9.00</td>
</tr>
<tr>
<td>Hoyne Dark Matter</td>
<td>9.00</td>
</tr>
<tr>
<td>Phillips Blue Buck</td>
<td>9.00</td>
</tr>
<tr>
<td>Driftwood Fat Tug</td>
<td>9.00</td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>10.00</td>
</tr>
<tr>
<td>Nomad Apple Cider</td>
<td>9.50</td>
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</table>

## BOTTLES

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coors Light</td>
<td>7.00</td>
</tr>
<tr>
<td>Corona</td>
<td>8.00</td>
</tr>
<tr>
<td>Stella</td>
<td>8.00</td>
</tr>
<tr>
<td>Heineken</td>
<td>8.00</td>
</tr>
<tr>
<td>Bon Dri Cider</td>
<td>10.00</td>
</tr>
<tr>
<td>White Claw</td>
<td>8.00</td>
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<tr>
<td>Nutrl Vodka</td>
<td>8.00</td>
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## LOW/NO PROOF

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Becks 0%</td>
<td>7.00</td>
</tr>
<tr>
<td>Corona 0%</td>
<td>7.00</td>
</tr>
<tr>
<td>Phillips Iota Pilsner .5%</td>
<td>7.50</td>
</tr>
<tr>
<td>Phillips Iota Pale Ale .5%</td>
<td>7.50</td>
</tr>
<tr>
<td>Guinness 0.0%</td>
<td>7.50</td>
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</tbody>
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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>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee (charged on consumption)</td>
<td>$35/thermos</td>
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<tr>
<td>Tea (charged on consumption)</td>
<td>$5/bag</td>
</tr>
<tr>
<td>Kombucha Cans</td>
<td>$7/can</td>
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<tr>
<td>Zeva Cold Tea</td>
<td>$5/bottle</td>
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## Cold Drinks

<table>
<thead>
<tr>
<th>Beverage</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>
<tr>
<td>Punch Bowls</td>
<td>$70/half  $100/full</td>
</tr>
</tbody>
</table>
# 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>
</tr>
</tbody>
</table>

## COMPLIMENTARY

- PODIUM AND MIC (TWO)
- WIRELESS MIC (TWO)
- HOUSE SOUND SYSTEM
- WIRELESS/LAPEL MICROPHONE

Please inquire to book these complimentary AV services as part of your event booking.
WHAT'S INCLUDED
- linens, napkins, skirting
- tables, chairs, plateware, glassware
- access to in house AV equipment and WIFI
- in house sound system
- coat room

WHAT'S 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
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

ACCESSABILITY
- no elevator access required
- accessibly entrance and washrooms