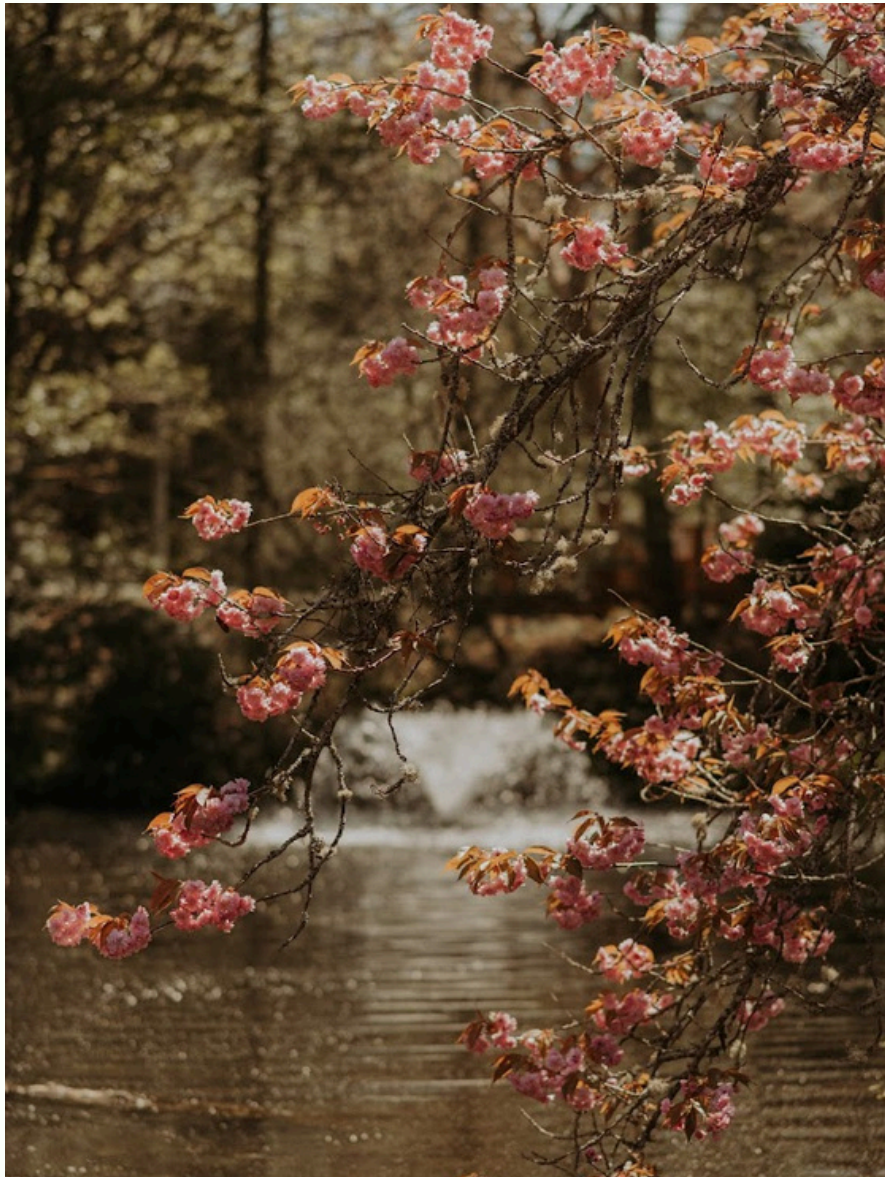




The
UNIVERSITY CLUB
of Victoria



CATERING MENU

Sales and Catering Manager, Morgan Pettit
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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

	USHAPE	BOARDROOM	BANQUET	THEATRE	HALF ROUNDS	STANDING
MAIN DINING ROOM	60	80	210	175	110	250
WILD ROSE ROOM	40	40	60	80	40	80
SALAL (A)	--	20	16	--	12	20
SNOWBERRY (B)	--	20	16	--	12	20
HONEYSUCKLE (C)	20	24	24	24	18	20
ABC	40	60	72	100	48	75
HONEYSUCKLE & SNOWBERRY	30	40	40	50	30	40
SALAL & SNOWBERRY	20	24	32	40	24	40
CAMAS	-	25	24	-	-	30
FIREPLACE LOUNGE	--	--	--	--	--	60
EVENT PATIO	--	--	56	175	--	100

ROOM RENTAL RATES

ROOM	RENTAL FEE	FOOD MINIMUM (M-F)	FOOD MINIMUM (SAT ONLY)
MAIN DINING ROOM	\$1000	\$1500 (lunch) \$3000 (dinner)	\$1500 (lunch) \$3000 (dinner)
WILD ROSE	\$250 (half day) \$350 (full day)	\$500	\$600
SALAL SNOWBERRY HONEYSUCKLE	\$100 (half day per room) \$130 (full day per room)	\$200 (per room)	
FIREPLACE LOUNGE	\$400 \$500 (Saturday)	\$500	\$800
CAMAS	\$150 (half day) \$250 (full day)	\$300	
EVENT PATIO	\$500	\$1000	\$1500 (lunch) \$3000 (dinner)
FIREPLACE LOUNGE PATIO	\$350	\$1000	

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 
tomato, cucumber, tzatziki sauce



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

CANAPES

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


COLD CANAPES

MINI TOASTIES (DF) bruschetta, mushroom or avocado + \$4 GF	\$40.00
GRAPE TOMATO BOCCONCINI SKEWER pesto marinated, balsamic reduction	\$44.00
DUCK FALAFEL BITES (DF)  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 (GF, DF) 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 MACARONS 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*

SMALL PLATTER	\$185
MEDIUM PLATTER	\$330
LARGE PLATTER	\$500

FRUIT PLATTER

display of fresh local seasonal selections

SMALL PLATTER	\$100
MEDIUM PLATTER	\$185
LARGE PLATTER	\$240

MARKET VEGETABLES

display of fresh seasonal vegetables

SMALL PLATTER	\$80
MEDIUM PLATTER	\$150
LARGE PLATTER	\$200

SEAFOOD TOWER

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

SMALL PLATTER	\$225
MEDIUM PLATTER	\$450
LARGE PLATTER	\$650

ADD HUMMUS

\$20-S/\$30-M/\$40-L

ADD PICKLED VEG


\$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

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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)

full selection of artisan sandwiches:

- antipasti with lemon basil aioli (V)
 - 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 accomodation 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 (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 chilli 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 glaze*

MEDITERRANIAN

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)

*coqauvin 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*

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

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*

INCLUDES

- *Coffee/Tea Station*
- *Seasonal Vegetables*

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

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all entrees have a tofu vegan/vegetarian alternative*

AFTERNOON

TEA

Savoury Bites

Chicken & Apricot Sandwich
Quanciale, Parmesan, Tomato Quiche
Goat Cheese, Cucumber, Sundried Tomato
Smoked Salmon Blini

Sweet Bites

Seasonal Sweet Loaf
Chocolate Tea Cups
Plain Scones, House Preserves
Macarons
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 aioli



\$15/PERSON

MILK & COOKIES

TWO KINDS OF MILK:

- chocolate and white
- almond milk

ASSORTED TREATS:

- variety of cookies
- marshmallow treats & syrups



\$12/PERSON



INQUIRE FOR PRICING

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

	BOTTLE
Red Rooster Merlot	46.00
Red Rooster Pinot Noir	50.00
Gray Monk Cab Sauv	54.00
Stoneboat Rose	50.00

WHITE WINE

	BOTTLE
Red Rooster Pinot Gris	42.00
Tinhorn Creek Chardonnay	46.00
Orofino Riesling	46.00
Tightrope Sauv Semillion	50.00

SPARKLING

	BOTTLE
Fitzpatrick Cremen	50.00

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

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
Bon Dri Cider	10.00
White Claw	8.00
Nutrl Vodka	8.00

LOW/NO PROOF

Becks 0%	7.00
Corona 0%	7.00
Phillips Iota Pilsner .5%	7.50
Phillips Iota Pale Ale .5%	7.50
Guinness 0.0%	7.50



BEVERAGES

JUMP START

Coffee (charged on consumption)	\$35/thermos
Tea (charged on consumption)	\$5/bag
Kombucha Cans	\$7/can
Zeva Cold Tea	\$5/bottle

COLD DRINKS

Assorted Juices	\$30/carafe
Bottled Water	\$5/bottle
Perrier	\$6/bottle
Assorted Canned Soft Drinks	\$5/can
Punch Bowls	\$ 70/half \$100/full



AV RENTALS

EQUIPMENT

RENTAL FEE

SCREEN/PROJECTOR/AV CART (TWO)	\$80
60" FLAT SCREEN (THREE)	\$65
UPLIGHTING	\$20
PIPE AND DRAPE	\$50
COCKTAIL TABLES (TEN)	\$20
FLIPCHARTS	\$25

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**



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)

ACCESSABILITY

- 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 NUMEBERS

- 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