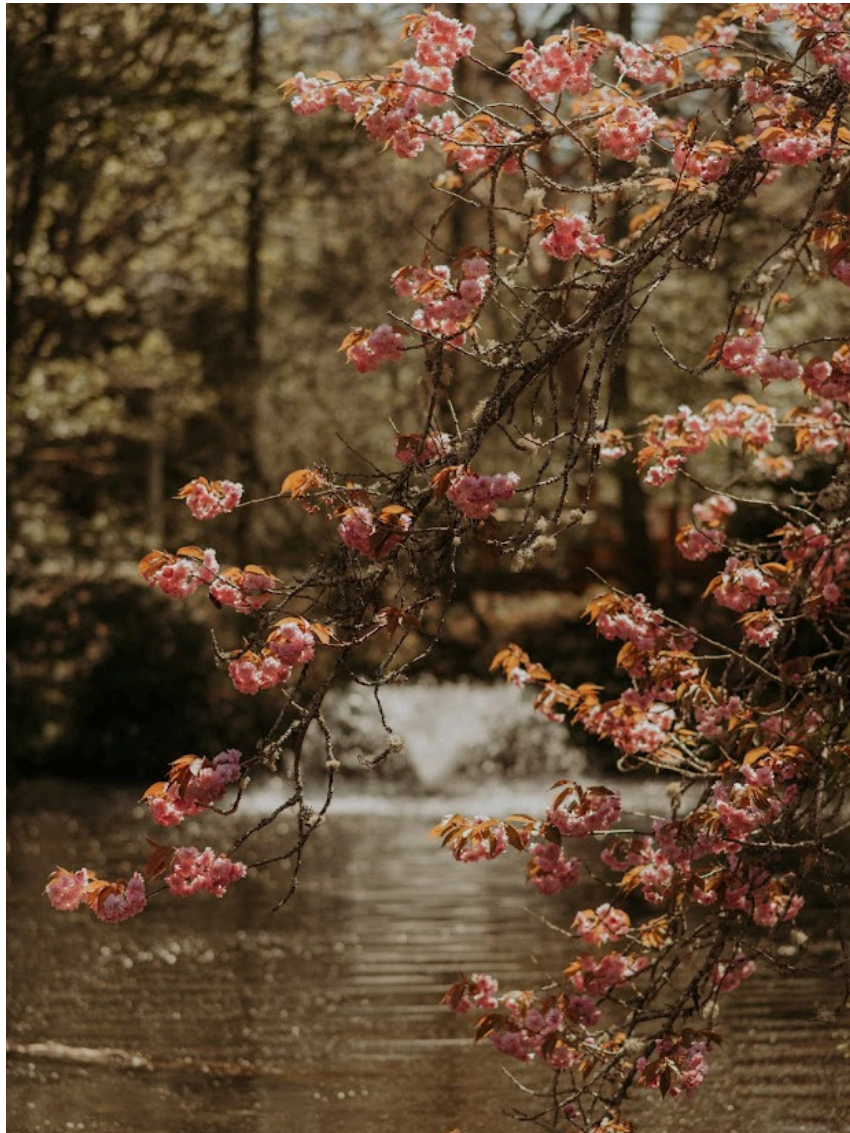


# UNIVERSITY CLUB OF VICTORIA



## CATERING PACKAGE



Sales and Catering Manager, Morgan Pettit  
[uclubcatering@uvic.ca](mailto:uclubcatering@uvic.ca)  
250-721-7938

# 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 & Celebration of Life

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

## Membership & Dining

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



# UCLUB 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.

## 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+ tax

## 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.

## CORPORATE MEMBERSHIP

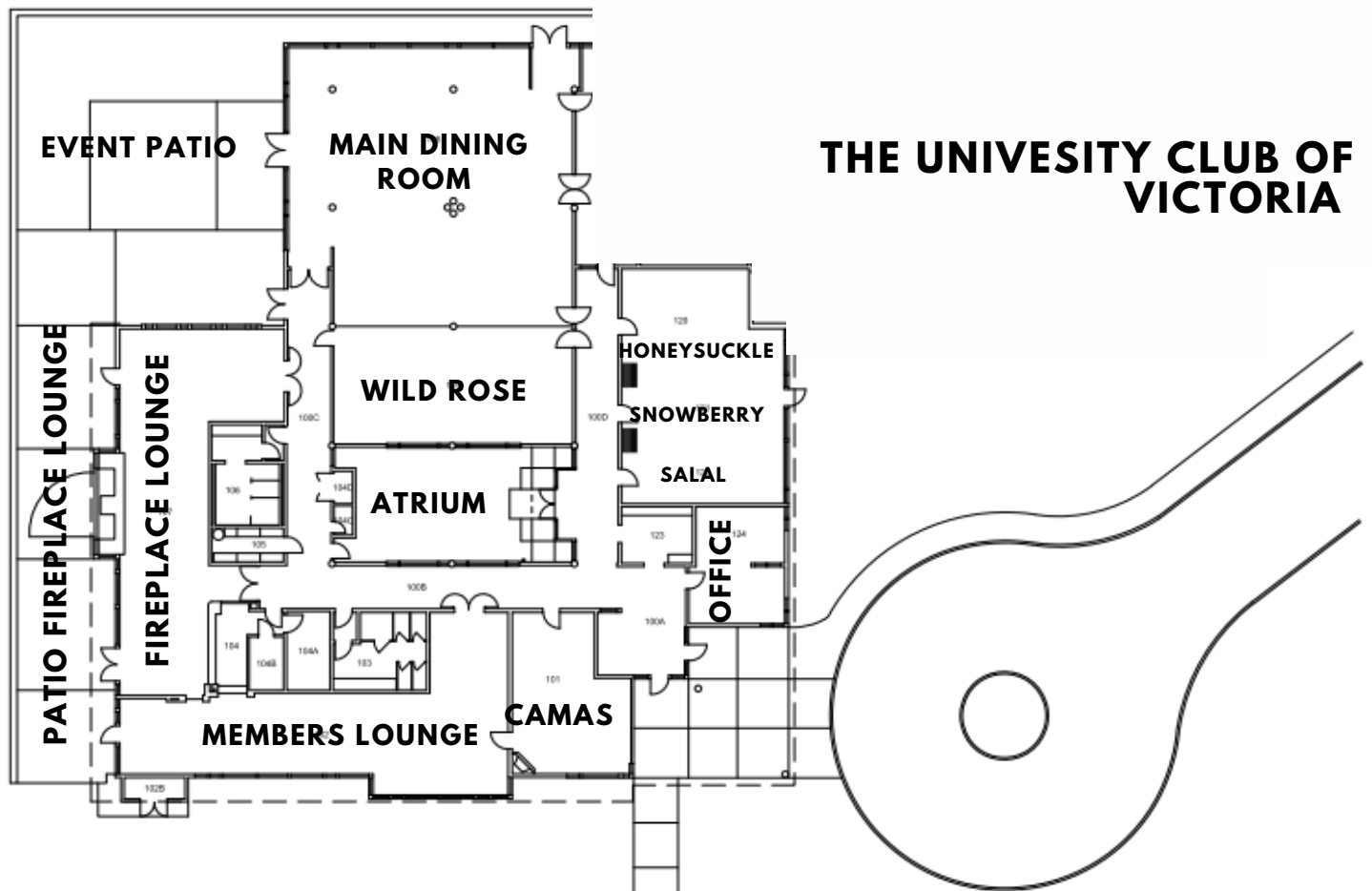
Companies who do business with the University community are encouraged to join the University Club. There is no initiation fee and Annual membership dues are \$670 plus applicable taxes, payable in one lump sum. This works out to only \$55 plus applicable taxes per month.



# UCLUB ROOM CAPACITIES

	USHAPE	HALF ROUNDS	BOARDROOM	BANQUET	THEATRE	STANDING
<b>MAIN DINING ROOM</b>	60	110	80	210	175	250
<b>SALAL</b>		12	20	16	12	20
<b>SNOWBERRY</b>		12	20	16	12	20
<b>HONEYSUCKLE</b>	20	24	24	24	18	30
<b>WILD ROSE</b>	40	40	40	60	80	90
<b>ABC ROOMS</b>	40	48	60	72	100	100
<b>CAMAS</b>			24	24		35
<b>FIREPLACE LOUNGE</b>						60
<b>EVENT PATIO</b>				56	175	175

\*\* CONFIGURATIONS ARE FOR MAXIMUM CAPACITY AND LEAVE NO ROOM FOR  
ADDITIONAL SET UP OUTSIDE OF GUEST SEATING \*\*



**THE UNIVESITY CLUB OF  
VICTORIA**



WEST CAMPUS WAY  
VICTORIA, BC  
LOCATED ACROSS FROM PARKING LOT 9



# UCLUB RENTAL RATES

	HALF DAY	FULL DAY (MON-FRI)	SATURDAY	FOOD MIN (MON-FRI)	FOOD MIN (SAT)
<b>MAIN DINING ROOM</b>		\$1000	\$1500	\$2000	\$3000
<b>SALAL</b>	\$100	\$130	\$200	\$200	\$300
<b>SNOWBERRY</b>	\$100	\$130	\$200	\$200	\$300
<b>HONEYSUCKLE</b>	\$125	\$155	\$225	\$200	\$300
<b>WILD ROSE</b>	\$250	\$350	\$350	\$500	\$600
<b>ABC ROOMS</b>	\$325	\$415	\$415	\$500	\$600
<b>CAMAS</b>	\$150	\$250	\$250	\$300	\$400
<b>FIREPLACE LOUNGE</b>		\$400	\$500	\$600	\$800
<b>LOUNGE PATIO</b>		\$350	\$350	\$1000	\$1500
<b>EVENT PATIO</b>		\$500	\$500	\$1000	\$1500

## WEDDINGS

The Club's west coast design and cedar construction lends itself gracefully to the natural, picturesque setting at the head of Bowker creek. With the private lounge overlooking the turtle and duck pond, spacious dining room and dancefloor, the UClub is an ideal setting for romantic wedding ceremonies on the patio and receptions inside the west coast themed clubhouse.

## CELEBRATION OF LIFE

The University Club of Victoria offers a peaceful and elegant setting surrounded by greenery. Our versatile event spaces accommodate both intimate and larger gatherings with our catering services being tailored to your needs. With ample parking, accessibility and a dedicated team experienced in hosting meaningful events - we provide a private a welcome atmosphere. This is a perfect oasis for honouring and remembering your loved ones.

**2025 RENTAL: \$4000 FRIDAY/OFF SEASON  
\$6000 SATURDAY**

**2026 RENTAL: \$5000 FRIDAY/OFF SEASON  
\$7000 SATURDAY**



# UCLUB AV RENTAL

	RENTAL	QUANTITY
PODIUM & MIC	INCLUDED	2
WIRELESS MIC	INCLUDED	2
LAPEL/HEADSET MIC	INCLUDED	1
HOUSE SOUND	INCLUDED	1
SCREEN/PROJECTOR	\$80	2
60" FLAT SCREEN	\$65	2
UPLIGHTING	\$25	4
PIPE & DRAPE	\$50	3
COCKTAIL TABLES	\$20	10
FLIPCHARTS	\$25	5
OUTDOOR SPEAKER	\$50	1



**\$150 FULL DAY RENTAL**

## MEETING OWL

A great way to host hybrid work meetings or include guests for celebrations of life & weddings

- Feel Completely Immersed with 360 degree views
- Plug & Play compatibility with all video conferencing platforms
- Auto-focus on active speakers for face-to-face discussions
- 8 omnidirectional volume-equalizing smart mics
- 360 degree tri-speaker

\*\* ANY OUTSIDE AV BEING BROUGHT IN MUST BE DISCLOSED ALONG WITH DELIVERY & COMPANY INFORMATION WHEN FINALIZING BOOKING DETAILS \*\*



# UCLUB CANAPES

\*\* TWO DOZEN MINIMUM PER ORDER \*\*

\*\* PRICE LISTED PER DOZEN \*\*

## HOT CANAPES

BUFFALO CAULIFLOWER (VEGAN) \$42.00  
buffalo tahini

SMASH POTATO PARM BITES (GF) \$42.00  
dill pickle ranch

MUSHROOM RISOTTO BALLS \$48.00  
basil pesto

PAKORAS (VEGAN) \$48.00  
veggie dumpling, ginger aioli

VEGETABLE SPRING ROLLS \$50.00  
plum sauce

CHICKEN SATAY (GF) \$50.00  
lemon, herb, jalapeno crema

MINI SHEPHERDS PIE \$52.00  
spicy ketchup

BEEF SLIDERS \$62.00  
pickles, tomato, cheese

PORK BELLY SLIDERS \$62.00  
hoisin aioli, red cabbage slaw

FALALFEL SLIDERS (VEGAN) \$62.00  
red cabbage slaw, tzatziki sauce

## COLD CANAPES

MINI TOASTIES (DF) \$42.00  
avocado or bruschetta

GRAPE TOMATO BOCCONCINI (GF) \$45.00  
basil pesto, balsamic reduction

DUCK FALAFEL BITES (DF) \$48.00  
duck confit, red cabbage salad

FALAFEL BITES (VEGAN) \$48.00  
red cabbage salad

ANTI-PASTI SKEWERS (GF) \$48.00  
charcuterie, pickle, olive, bocconcini

MELON PROSCIUTTO (GF, DF) \$48.00  
compressed melon, balsamic glaze

AHI TUNA POKE SPOONS (GF, DF) \$52.00  
edamame, gochujang sauce

MINI PRAWN SALAD SPOONS (GF, DF) \$52.00  
cucumber, onion, coconut curry

SMOKED SALMON ONION CAPER \$58.00  
cream cheese, pickled red onion





# UCLUB CANAPES & PLATTERS

\*\* TWO DOZEN MINIMUM PER ORDER \*\*

\*\* PRICE LISTED PER DOZEN \*\*

## DESSERT CANAPES

CHOCOLATE MOUSSE (GF) chocolate chip	\$40.00
MINI CHEESECAKE BITES vanilla bean	\$42.00
CHURRO DONUTS dulce de leche	\$46.00
SWEET PETIT FOURS assorted bite sized treats	\$52.00
VEGAN BROWNIE BITES (GF) cocoa powder, chocolate baked	\$52.00
ASSORTED MACARONS (GF) fresh cream filled	\$54.00

## MARKET VEGETABLES

*DISPLAY OF FRESH SEASONAL  
VEGETABLES WITH RANCH SAUCE*

SMALL PLATTER serves 20	\$100
MEDIUM PLATTER serves 40	\$175
LARGE PLATTER serves 60	\$225

## CHARCUTERIE

*LOCAL SELECTIONS OF WHOLE BEAST  
MEAT & QUALICUM CHEESE*

SMALL PLATTER serves 20	\$200
MEDIUM PLATTER serves 40	\$350
LARGE PLATTER serves 60	\$525

## FRUIT PLATTER

*DISPLAY OF FRESH LOCAL SEASONAL  
SELECTIONS*

SMALL PLATTER serves 20	\$125
MEDIUM PLATTER serves 40	\$200
LARGE PLATTER serves 60	\$275

## SEAFOOD TOWER

*WEST COAST SOURCED TUNA, PRAWNS,  
CRAB, MUSSELS & SALMON*

MEDIUM PLATTER serves 40	\$500
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# UCLUB BREAKFAST

## MORNING SNACK

\$22 PER PERSON

COFFEE & TEA SELECTION

SEASONAL FRUIT PLATTER

ASSORTED BAKERY ITEMS

## CONTINENTAL

\$27 PER PERSON

COFFEE & TEA SELECTION

SEASONAL FRUIT PLATTER

SELECTION OF TWO BAKERY ITEMS

YOGURT PARFAIT

\$5 GLUTEN-FEE BAKERY ADD ON

## CLASSIC

\$35 PER PERSON

COFFEE & TEA SELECTION

SEASONAL FRUIT PLATTER

SELECTION OF TWO BAKERY ITEMS

BREAKFAST POTATOES

SCRAMBLED EGGS

BACON & SAUSAGE

\$5 GLUTEN-FEE BAKERY ADD ON



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# UCLUB LIGHT LUNCH

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\*\* ALL PACKAGES INCLUDE MEDLEY OF GREENS & COFFEE/TEA \*\*

\$40 PER PERSON

## SALADS (CHOOSE ONE)

### PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Mayo Dressing

### CHOPPED TUSCAN (GF, DF)

Chopped Iceberg Lettuce, Cucumber, Chopped Peppers, Hard Boiled Egg, Tomato, Bacon, Corn

### GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, Peppers, Feta, Lemon & Oregano

### PEARL COUSCOUS (VEGAN)

Cucumber, Red Onion, Celery, Fresh Herbs. Red Pepper Vinaigrette

### TWICE BAKED POTATO SALAD (GF, DF)

Caramelized Onion, Celery, Green Onion, Roasted Red Pepper, Hard Boiled Egg, Dijon Mayo Dressing

## DESSERT (CHOOSE ONE)

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

MACARONS (GF)

## ASSORTED SANDWICHES (ALL INCLUDED)

ANTIPASTI (VEGAN)

Lemon Basil Aioli

SUNDRIED TOMATO

Goat Cheese

TURKEY

Monterey Jack, Garlic Aioli

ROAST BEEF

Crispy Onions, Cheddar, Horseradish Aioli

HAM

Swiss, Honey Mustard, Greens

## ADD ONS

DAILY SOUP \$6

ADDITIONAL SALAD \$6

ADDITIONAL DESSERT \$6

GLUTEN FREE UPCHARGE \$5



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# UCLUB HOT LUNCH

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\*\* ALL PACKAGES INCLUDE MEDLEY OF GREENS SALAD & COFFEE/TEA \*\*

\$48 PER PERSON

## SALADS (CHOOSE ONE)

### PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Mayo Dressing

### CHOPPED TUSCAN (GF, DF)

Chopped Iceberg Lettuce, Cucumber, Chopped Peppers, Hard Boiled Egg, Tomato, Bacon, Corn

### GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, Peppers, Feta, Lemon & Oregano

### PEARL COUSCOUS (VEGAN)

Cucumber, Red Onion, Celery, Fresh Herbs. Red Pepper Vinaigrette

### TWICE BAKED POTATO SALAD (GF, DF)

Caramelized Onion, Celery, Green Onion, Roasted Red Pepper, Hard Boiled Egg, Dijon Mayo Dressing

## SIDES (CHOOSE TWO)

BASMATI RICE PILAF (GF/DF)

GINGER SESAME RICE (GF/DF)

MASHED POTATOES (GF)

ROASTED BABY POTATOES (GF/DF)

SEASONAL VEGGIES (GF/DF)

BAKED ROLLS WITH BUTTER

## ADD ONS PER PERSON

ADDITIONAL DESSERT \$6

ADD SIDE OR SALAD \$6

ADD ENTREE \$8

GLUTEN FREE UPCHARGE \$5

## PROTEIN (CHOOSE ONE, ONE SAUCE)

### CHICKEN

Yakitori (GF, DF)

Leek & Mushroom (GF)

Salsa Verde (GF, DF)

Cacciatore (GF, DF)

### SALMON

Shrimp & Lobster (GF)

Green Chimichurri (GF, DF)

Pico De Gallo (GF, DF)

Yakitori (GF, DF)

## VEGETARIAN

### MANICOTTI

Pomodoro

Pesto Cream

### PANEER

Korma (GF, Vegan)

### TOFU

Manchurian (GF, Vegan)

Korma (GF, Vegan)

## DESSERTS (CHOOSE ONE)

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

MACARONS (GF)

# TACO LUNCH BUFFET



## STARTER

Medley of Greens Salad  
Mexican Street Corn Salad

## PROTEIN

Selection of Chicken, Beef & Tofu  
UPCHARGE: Shrimp \$5

## TOPPINGS

Lettuce, Cheese, Tomatoes, Refried Beans, Pickled Onion  
Salsa, Sour Cream, Avocado Crema, Hot Sauce

Corn & Flour Shells

## DESSERT

Churro Donuts  
Dulche De Leche

**\$45 PER PERSON**

# UCLUB DINNER

## BUFFET \$70 & PLATED \$80 PER PERSON

\*\* ALL PACKAGES INCLUDE MEDLEY OF GREENS SALAD & COFFEE/TEA \*\*

### SALADS (CHOOSE ONE)

#### PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Mayo Dressing

#### CHOPPED TUSCAN (GF, DF)

Chopped Iceberg Lettuce, Cucumber, Chopped Peppers, Hard Boiled Egg, Tomato, Bacon, Corn

#### GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, Peppers, Feta, Lemon & Oregano

#### PEARL COUSCOUS (VEGAN)

Cucumber, Red Onion, Celery, Fresh Herbs. Red Pepper Vinaigrette

#### TWICE BAKED POTATO SALAD (GF, DF)

Caramelized Onion, Celery, Green Onion, Roasted Red Pepper, Hard Boiled Egg, Dijon Mayo Dressing

### SIDES (CHOOSE TWO)

BASMATI RICE PILAF (GF/DF)

GINGER SESAME RICE (GF/DF)

MASHED POTATOES (GF)

ROASTED BABY POTATOES (GF/DF)

SEASONAL VEGGIES (GF/DF)

BAKED ROLLS WITH BUTTER

### ADD ONS PER PERSON

ADDITIONAL DESSERT \$6

ADD SIDE OR SALAD \$6

ADD ENTREE \$8

GLUTEN FREE UPCHARGE \$5

### MAIN COURSE PROTEIN (CHOOSE TWO & SAUCE)

#### NEW YORK STEAK

Mushroom Medley (GF)

Red Chimmichurri (GF, DF)

Yakitori (GF, DF)

Au Poivre (GF)

#### CHICKEN

Yakitori (GF, DF)

Leek & Mushroom (GF)

Salsa Verde (GF, DF)

Cacciatore (GF, DF)

#### SALMON

Shrimp & Lobster (GF)

Green Chimichurri (GF, DF)

Pico De Gallo (GF, DF)

Yakitori (GF, DF)

### VEGETARIAN

#### MANICOTTI

Pomodoro

Pesto Cream

#### PANEER

Korma (GF, Vegan)

#### TOFU

Manchurian (GF, Vegan)

Korma (GF, Vegan)

### DESSERTS (CHOOSE ONE)

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

MACARONS (GF)



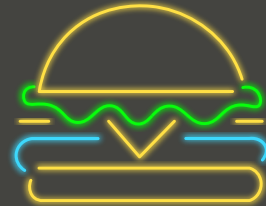
# LATE

# NIGHT MENU

## SANDWICH STATION \$15 P/P

SMOKED CHEDDAR, SWISS, HAVARTI  
TURKEY, ROAST BEEF, HAM

LETTUCE, TOMATO, ONION, PICKLES  
ASSORTED SAUCES AND AIOLI



## MINI PIZZA STATION \$15 P/P

PEPPERONI

MARGHERITA

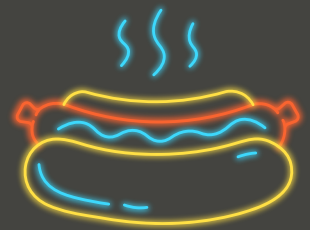
HAWAIIAN



## HOT DOG STATION \$15 P/P

NATHANS RED HOTS  
BRIOCHE BUNS

MUSTARD, KETCHUP, RELISH, BACON,  
ONIONS & CHEESE



## CANDY STATION (INQUIRE FOR \$\$)

ASSORTED SELECTION OF GUMMY & SOUR CANDIES,  
CHOCOLATE BARS AND VARIOUS TREATS

CAN BE EASILY PERSONALIZED WITH YOUR  
FAVOURITE ITEMS ON REQUEST





# UCLUB LIBATIONS



## DRAUGHT BEER

HOYNE PILSNER	\$10
HOYNE DARK MATTER	\$10
PHILLIPS BLUE BUCK	\$10
DRIFTWOOD FAT TUG	\$10
GUINNESS	\$11
NOMAD SEMI-DRY CIDER	\$10

## WHITE & BUBBLES

RED ROOSTER PINOT GRIS	\$46
TINHORN CREEK CHARDONNAY	\$50
OROFINO RIESLING	\$50
LIGHTNING ROCK SAUV BLANC	\$54
FITZPATRICK CREMANT	\$54



## BEVERAGES

COFFEE CARAFE	\$40
TEA BAGS	\$5
ASSORTED JUICE	\$6
SOFT DRINKS	\$6
PERRIER	\$6
BOTTLED WATER	\$5
PUNCH	\$70/HALF \$100/FULL

## BOTTLED BEER


COORS LIGHT	\$8
CORONA	\$9
HEINEKEN	\$9
STELLA	\$9
BON DRI CIDER	\$10

## RED & ROSE

RED ROOSTER MERLOT	\$50
RED ROOSTER PINOT NOIR	\$54
GRAY MONK ODYSSEY CAB SAUV	\$58
STONEBOAT ROSE	\$54

## NON-ALCOHOLIC

ISH SPRTIZ, APEROL	\$10
PEACH BELLINI	\$10
BIBI APERITIF	\$6
BECKS 0%	\$7.5
CORONA 0%	\$7
NEVER THE LESS PALE ALE & IPA	\$7
PHILIPS IOTA	\$7.50
GUINNESS 0%	\$7
FENTIMANS GINGER BEER	\$6
LEITZ SPARKLING ROSE	\$12
LEITZ SPARKLING RIESLING	\$12



\*\* 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 \*\*

# UCLUB AFTERNOON TEA

**\$39 PER PERSON**



## *Savory Bites*

Cucumber & Cream Cheese

Turkey Salad

Egg Salad

Deviled Ham

Smoked Salmon Blini

## *Sweet Bites*

Seasonal Sweet Loaf

Chocolate Mousse

Plain Scones & House Preserves

Macarons

Sweet Petit Fours



## *Drinks*

Selection of Herbal Teas & Coffee



# 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 12am
- 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 (must be commercially made)
- cake cutting fee \$3
- DJ services
- set up and take down of outside decor

## ALCOHOL AND BAR SERVICE

- corkage fee \$40
- bartender fee for satellite bar \$50 Per Hour
- 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