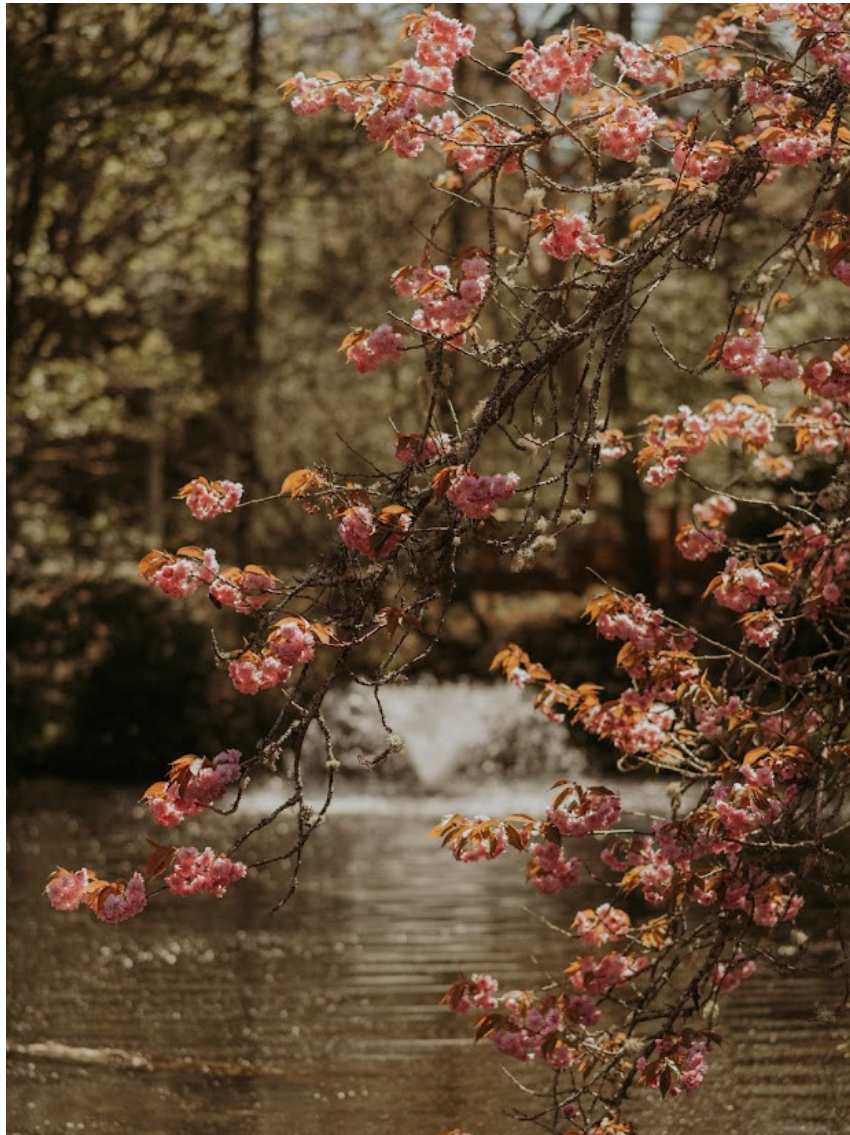


UNIVERSITY CLUB OF VICTORIA



CATERING PACKAGE



Sales and Catering Manager, Morgan Pettit
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 throughout the year.

MEMBERSHIP & DINING

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

OUR TEAM

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

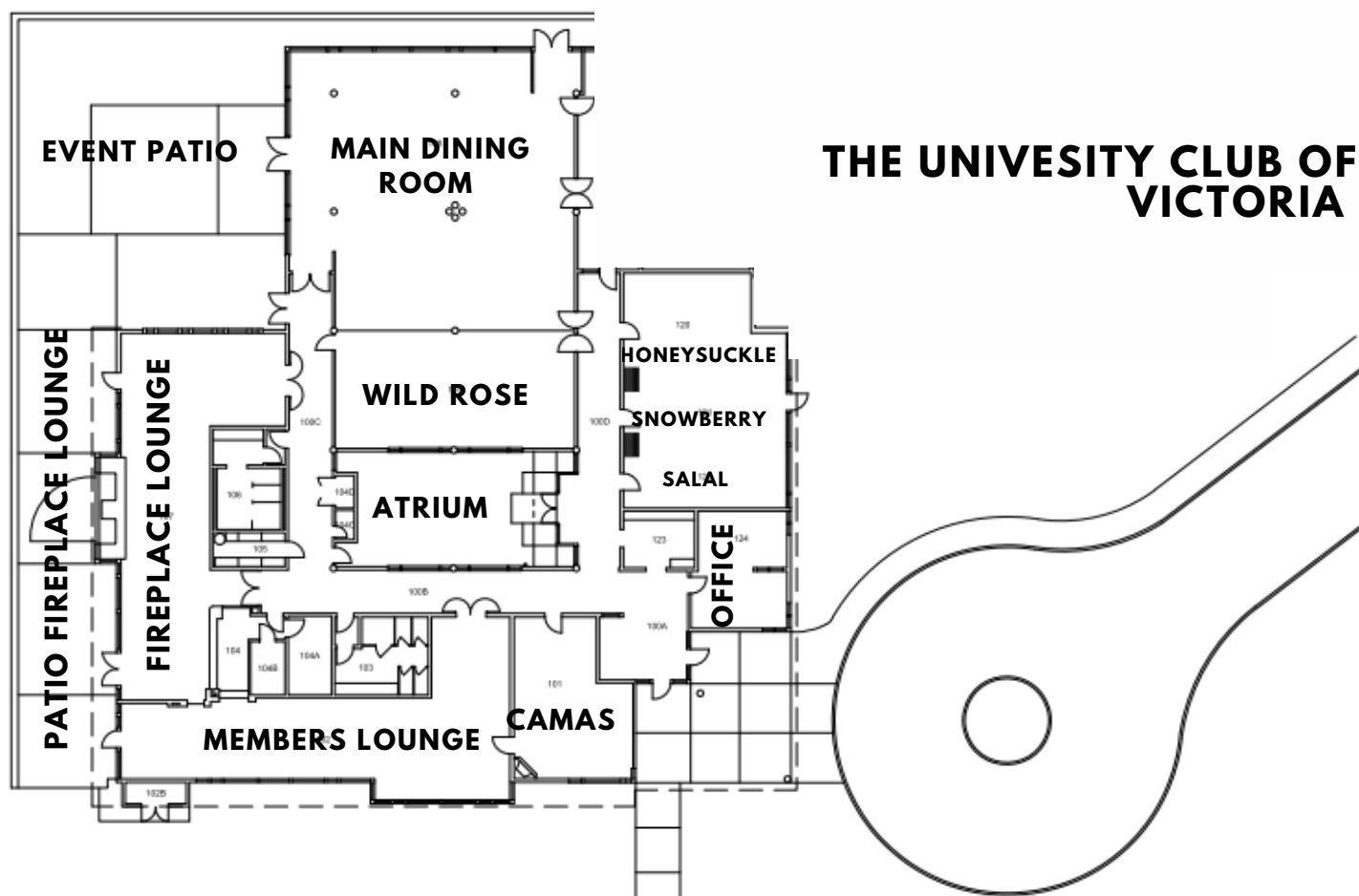
Companies who do business with the University community are encouraged to join the University Club. There is no initiation fee and Annual membership dues are \$670 plus applicable taxes, payable in one lump sum.

This works out to only \$55 plus applicable taxes per month.

UCLUB ROOM CAPACITIES

	USHAPE	HALF ROUNDS	BOARDROOM	BANQUET	THEATRE	STANDING
MAIN DINING ROOM	60	110	80	210	175	250
SALAL		12	20	16	12	20
SNOWBERRY		12	20	16	12	20
HONEYSUCKLE	20	24	24	24	18	30
WILD ROSE	40	40	40	60	80	90
ABC ROOMS	40	48	60	72	100	100
CAMAS			24	24		35
FIREPLACE LOUNGE						60
EVENT PATIO				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)
MAIN DINING ROOM		\$1000	\$1500	\$2000	\$3000
SALAL	\$100	\$130	\$200	\$200	\$300
SNOWBERRY	\$100	\$130	\$200	\$200	\$300
HONEYSUCKLE	\$125	\$155	\$225	\$200	\$300
WILD ROSE	\$250	\$350	\$350	\$500	\$600
ABC ROOMS	\$325	\$415	\$415	\$500	\$600
CAMAS	\$150	\$250	\$250	\$300	\$400
FIREPLACE LOUNGE		\$400	\$500	\$600	\$800
LOUNGE PATIO		\$350	\$350	\$1000	\$1500
EVENT PATIO		\$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 your loved ones.



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 **



APPIES

TWO DOZEN MINIMUM
PRICE LISTED PER DOZEN



HOT CANAPES

BUFFALO CAULIFLOWER

buffalo tahini sauce

vegan

\$44

SMASHED POTATOBITES

dill pickle ranch sauce

gluten-free, vegetarian

\$44

MUSHROOM RISOTTO BALLS

basil pesto sauce

vegetarian

\$50

PAKORAS

veggie dumpling, ginger tamarand

vegan

\$50

BACON WRAPPED DATES

blue cheese stuffed, balsamic glaze

gluten-free

\$50

VEGAN DUMPLINGS

chili sesame sauce

\$50

VEGETABLE SPRING ROLLS

plum sauce

dairy-free

\$52

CHICKEN SATAY

al pastor, cilantro lime crema

gluten-free

\$52

BEEF SATAY

gochujang ginger

gluten-free

\$52

TOFU SATAY

togarashi spiced, yakatori

vegan, gluten-free

\$52

MINI SHEPHERDS PIE

spicy ketchup

\$54

BEEF SLIDERS

pickles, tomato, cheese, garlic aioli

\$62

PULLED PORK SLIDERS

coleslaw, bbq sauce

\$62

FALAFEL SLIDERS

red cabbage slaw, tzatziki sauce

vegan

\$62

COLD CANAPES

MINI TOASTIES

bruschetta or baked ricotta & hot honey

\$44

GRAPE TOMATO BOCCONCINI

basil pesto, balsamic reduction

gluten-free, vegetarian

\$46

DUCK FALAFEL BITES

duck confit, red cabbage slaw

dairy-free, gluten-free

\$50

ANTI-PASTI SKEWER

cured meat, pickle, olive, bocconcini

gluten-free

\$50

MELON PROSCIUTTO

compressed melon, balsamic glaze

gluten-free, dairy-free

\$50

AHI TUNA POKE SPOONS

edamame, gochujang sauce

gluten-free, dairy-free

\$54

MINI PRAWN SALAD SPOONS

cucumber, onion, coconut curry

gluten-free, dairy-free

\$54

SMOKED SALMON BLINI

cream cheese, pickled red onion, caper

\$50

DESSERT & PLATTERS

TWO DOZEN MINIMUM
PRICE LISTED PER DOZEN



DESSERT CANAPES

CHOCOLATE MOUSSE

rich, semi-sweet chocolate
gluten-free

\$42

MINI CHEESECAKE BALLS

assorted flavours

\$44

SWEET PETIT FOURS

assorted bites size treats

\$54

VEGAN BROWNIE BITES

vegan, gluten-free

\$54

ASSORTED MACARONS

assorted flavours
gluten-free

\$54

FRUIT PLATTER

display of fresh seasonal SELECTIONS

SMALL PLATTER

\$150

MEDIUM PLATTER

\$225

LARGE PLATTER

\$300

MEAT & CHEESE

LOCAL SELECTION OF HOUSE MADE &
WHOLE BEAST MEAT & QUALICUM CHEESE

SMALL PLATTER

\$200

MEDIUM PLATTER

\$350

LARGE PLATTER

\$525

MARKET VEGGIES

display of fresh seasonal vegetables
served with ranch sauce

SMALL PLATTER

\$100

MEDIUM PLATTER

\$175

LARGE PLATTER

\$225

BREAKFAST



MORNING SNACK

Coffee & Tea Selection
Seasonal Fruit Platter \$ 22 Per Person
One Assorted Bakery Item
\$5 Gluten-Free Bakery Upcharge

CONTINENTAL

Coffee & Tea Selection
Seasonal Fruit Platter \$ 27 Per Person
One Assorted Bakery Item
Egg Bites
* Egg White Red Pepper Spinach
* Bacon Cheddar
\$5 Gluten-Free Bakery Upcharge

PACIFIC

Coffee & Tea Selection
Seasonal Fruit Platter \$30 Per Person
Smoked Salmon
Local Bagels
Plain Cream Cheese
Capers, Red Onion

CLASSIC

Coffee & Tea Selection
Seasonal Fruit Platter \$ 35 Per Person
Two Assorted Bakery Items
Breakfast Potatoes
Scrambled Eggs
Bacon & Breakfast Sausage
\$5 Gluten-Free Bakery Upcharge

LIGHT LUNCH

\$40 PER PERSON

SALADS **(CHOOSE ONE)**

PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Dressing

BEET & APPLE SALAD (GF)

Beets, Green Apple, Arugula, Goat Cheese,
Apple Cider Vinaigrette

GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, 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 Horseradish
Dressing

DESSERT **(CHOOSE ONE)**

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

SANDWICHES **(ALL INCLUDED)**

VEGETABLE (VEGAN)

Seasonal Vegetables, Lemon Aioli

ROASTED RED PEPPER

Goat Cheese, Basil

SMOKED TURKEY

Tomato, Lettuce, Curried Apricot Aioli

KOREAN ROASTED BEEF

Lettuce, Cucumber, Kimchi Aioli

HAM & CHEESE

Swiss, Mojo Aioli

ADD ONS **(UPCHARGE)**

DAILY SOUP \$6

ADDITIONAL SALAD \$6

ADDITIONAL DESSERT \$6

GLUTEN FREE UPCHARGE \$5

****PACKAGE INCLUDES MEDLEY OF GREENS SALAD & COFFEE/TEA/WATER ****



COMFORT LUNCH

\$42 PER PERSON

SALAD & SIDE

Caesar Salad
Bacon, Croutons, Parmesan
, Romaine Lettuce

Cheesy Garlic Bread

ENTREE

MANICOTTI

Bolognese

OR

Pomodoro (Vegetarian)

DESSERT (CHOOSE ONE)

VEGAN BROWNIE (DF, GF)
CHOCOLATE MOUSSE (GF)
SEASONAL CHEESECAKE

SALAD & SIDE

Medley of Greens
Cucumber, Tomato, Carrot, Mixed Greens
Assorted Dressings

Garlic Naan

ENTREE

BUTTER CHICKEN (GF)

OR

Vegetarian Lentil Curry (GF/DF)

both served with rice

DESSERT (CHOOSE ONE)

VEGAN BROWNIE (DF, GF)
CHOCOLATE MOUSSE (GF)
SEASONAL CHEESECAKE

****PACKAGE INCLUDES COFFEE/TEA/WATER ****

HOT LUNCH

\$48 PER PERSON

SALADS **(CHOOSE ONE)**

PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Dressing

BEET & APPLE SALAD (GF)

Beets, Green Apple, Arugula, Goat Cheese,
Apple Cider Vinaigrette

GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, 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 Horseradish
Dressing

SIDES **(CHOOSE TWO)**

BASMATI RICE PILAF (GF/DF)

ROASTED BABY POTATOES (GF/DF)

SEASONAL VEGGIES (GF/DF)

BAKED ROLLS WITH BUTTER

PROTEIN **(CHOOSE ONE)**

CHICKEN

Leek & Mushroom (GF)
Cacciatore (GF, DF)

SALMON

Shrimp & Lobster (GF)
Yakitori (GF, DF)

MANICOTTI

Pomodoro (Vegetarian)
Pesto Cream (Vegetarian)

TOFU

Manchurian (GF, Vegan)

DESSERTS **(CHOOSE ONE)**

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

****PACKAGE INCLUDES MEDLEY OF GREENS SALAD & COFFEE/TEA/WATER ****

TACO LUNCH BUFFET

STARTER

Medley of Greens Salad
Mexican Street Corn Salad

PROTEIN

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

TOPPINGS

Lettuce, Cheese, Pico De Gallo, Refried Beans, Pickled Onion
Sour Cream, Avocado Crema, Hot Sauce

Corn & Flour Shells

DESSERT

Churro Donuts
Dulche De Leche

\$45 PER PERSON

****PACKAGE INCLUDES COFFEE/TEA/WATER ****

UCLUB DINNER

\$70 BUFFET/\$80 PLATED

SALADS **(CHOOSE ONE)**

PESTO PASTA

Fusili, Peppers, Bocconcini, Pesto Dressing

BEET & APPLE SALAD (GF)

Beets, Green Apple, Arugula, Goat Cheese,
Apple Cider Vinaigrette

GREEK SALAD (GF)

Cucumber, Tomato, Red Onion, Olives, 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 Horseradish
Dressing

SIDES **(CHOOSE TWO)**

BASMATI RICE PILAF (GF/DF)

ROASTED BABY POTATOES (GF/DF)

SEASONAL VEGGIES (GF/DF)

BAKED ROLLS WITH BUTTER

MASHED POTATOES (GF)

PROTEIN **(CHOOSE TWO)**

NEW YORK STEAK

Mushroom Medley (GF)

Red Chimichurri (GF, DF)

Au Poivre (GF)

CHICKEN

Leek & Mushroom (GF)

Cacciatore (GF, DF)

Salsa Verde (GF, DF)

SALMON

Shrimp & Lobster (GF)

Yakitori (GF, DF)

Pico De Gallo (GF, DF)

MANICOTTI

Pomodoro (Vegetarian)

Pesto Cream (Vegetarian)

TOFU

Manchurian (GF, Vegan)

DESSERTS **(CHOOSE ONE)**

VEGAN BROWNIE (DF, GF)

CHOCOLATE MOUSSE (GF)

SEASONAL CHEESECAKE

MACARONS (GF)

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



SYMPOSIUM SUPPER

WEEKDAY DINNER MONDAY-FRIDAY
BUFFET STYLE MEAL \$59 PER PERSON

STARTER (CHOOSE ONE)

GREEK SALAD (GF)

CUCUMBER, TOMATO, RED ONION, OLIVES,
FETA, LEMON, OREGANO (GF)

PEARL COUSCOUS (VEGAN)

CUCUMBER, RED ONION, CELERY, FRESH HERBS,
RED PEPPER VINAIGRETTE (VEGAN)

PESTO PASTA

FUSILI, BELL PEPPERS, BOCCONCINI, PESTO DRESSING

ENTREES (CHOOSE TWO)

CHICKEN

LEEK & MUSHROOM (GF)
CACCIATORE (GF/DF)

SALMON

SHRIMP & LOBSTER (GF)
YAKITORI (GF, DF)

VEGETARIAN

PESTO CREAM MANICOTTI
MANCHURIAN TOFU (VEGAN, GF)

SIDES (CHOOSE TWO)

ROASTED BABY POTATOES (GF/DF)
BASMATI RICE PILAF (GF/DF)
SEASONAL VEGETABLES (GF/DF)

DESSERT (CHOOSE ONE)

VEGAN BROWNIE (GF/DF)
CHOCOLATE MOUSSE (GF)
SEASONAL CHEESECAKE

****PACKAGE INCLUDES MEDLEY OF GREENS SALAD & COFFEE/TEA/WATER ****

AFTERNOON TEA MENU

\$39 PER PERSON



SAVORY BITES

Goat Cheese & Roasted Red Pepper
Curried Egg Salad
Pesto Chicken Salad
Prawn Po' Boy
Smoked Salmon Blini



SWEET BITES

Seasonal Sweet Loaf
Chocolate Mousse
Plain Scones & House Preserves
Macarons
Sweet Petit Fours



HOT BEVERAGES

Moroccan Mint
Aged Earl Gray
Gunpowder Green
Lemon Camomile
Breakfast Blend
Golden Chai
Decaf Coffee
Coffee



LATE NIGHT MENU



\$15 Per Person

TACOS

Beef & Tofu

Salsa, Avocado Crema

Lettuce, Tomato, Cheese

Flour & Corn Shells



\$15 Per Person

PIZZA

Pepperoni

Margherita

Hawaiian



\$15 Per Person

POUTINE

Cheese, Bacon, Green Onion

Gravy, French Fries

Ketchup, Aioli

ASSORTED SELECTION OF GUMMY & SOUR CANDY,
CHOCOLATE BARS & VARIOUS TREATS
CAN BE PERSONALIZED ON REQUEST



Inquire for \$\$

CANDY

DRINK MENU

ALCOHOLIC LIBATIONS

RED & ROSE

Red Rooster Merlot	\$50
Red Rooster Pinot Noir	\$54
Gray Monk Odyssey Cab Sauv	\$58
Black Hills Bona Fide Red Blend	\$74
Stoneboat Rose	\$54

WHITE & SPARKLING

Red Rooster Pinot Gris	\$46
Tinhorn Creek Chardonnay	\$50
Fitzpatrick Pinot Blanc	\$54
Solvero Chardonnay	\$66
Fitzpatrick Sparkling Cremen	\$58

DRAUGHT & BOTTLES

Hoyne Pilsner	\$10
Hoyne Dark Matter	\$10
Phillips Blue Buck	\$10
Driftwood Fat Tug	\$10
Guinness	\$11
Nomad Semi-Dry Cider	\$10
Coors Light	\$8
Corona	\$8
Heineken	\$8
Stella	\$8
Merridale Cowichan Dry Cider	\$10

FREE "SPIRITS"

NON-ALCOHOLIC LIBATIONS

MOCKTAILS & NON-ALCH WINE

EDNAS

sparkling non-alcoholic cocktails
Margarita, Moscow Mule, Paloma & Mojito

\$10

CIPRIANI BELLINI

pre-mixed sparkling peach cocktail

\$10

LEITZ WINE

fresh and crisp de-alcoholized wine from Germany
Sparkling Riesling, Sparkling Rose

\$12



ZERO PROOF BEER



GINGER BEER

\$6

CORONA CERO 0.0%

\$8

GUINNESS 0.0%

\$8

NEVER-THE-LESS IPA

\$8

PHILLIPS IOTA PILSNER 0.5%

\$8

JUMP START

ASSORTED TEA

Numi earl gray, english breakfast, green,
peppermint, camomile lemon, chai

\$5

ASSORTED JUICE

apple, orange, cranberry, pineapple, grapefruit
6 cups per carafe

\$30

COFFEE & TEA THERMOS

regular & decaf canterbury
8-10 cups per thermos

\$40

COLD DRINKS

BOTTLED WATER

\$5

SPARKLING WATER

\$6

SOFT DRINKS

diet coke, coke, sprite, gingerale

\$6

FRUIT PUNCH

assorted juices, soda water, sprite
35 cups half bowl or 60 cups full bowl

\$70/\$100

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