Papaschase Room Rental Details 2020

Room Rental
Monday – Thursday $300.00
Friday & Saturday $400.00

Served Lunch – minimum 20 guests, maximum 50 guests
Shared Chef’s Choice Buffet – minimum 20 guests, maximum 50 guests

Served Dinner – minimum 20 guests, maximum 50 guests
Dinner Buffet – minimum 30 guests, maximum 50 guests
Reception – minimum 20 guests, maximum 60 guests

- Rectangle Tables, Linens & Dishware are included with Private Function
- Podium, microphone, screen and cart
- Projector rental fee: $50.00 (Projector does not have sound, event is to provide speakers)
- Stand Alone Speaker Rental $50.00
- Our candles on all the tables (if required)
- Flowers, table decor and music/sound system are the responsibility of the organizer
- Room does not have a dancefloor
- Shared Bar (No Bartender Fee)

Parking
- V lot is reserved for University Club members and their guests
- Windsor Car Park (116 street and Saskatchewan Drive)
Monday to Friday: $4.50 per hour 6:00am to 6:00pm ($15.00max), $5.50 flat rate after 6:00pm.
Saturday: $5.50 flat rate all day

House Policies
- University Club Members receive 50% off room rentals
- 18% service charge applies to all functions
- All prices are subject to change without notice
- Confetti, rice, or other such items are not permitted
- Tall open flame candles are not permitted. All candles must be enclosed
- The University Club is not responsible for lost, stolen or damaged personal belongings
- SOCAN & Sound Fees applicable if music or DJ plays during your function
- We require special details minimum 3 weeks prior to your event
- Final number of guests, meals and floorplans are required 3 business days before the event.

AGLC prohibits members & guests from bringing alcoholic beverages onto the University Club premises. A minimum $700.00 penalty charge will be applied if any liquor bottles are found as a result of your party.
Served Lunch Menu
Available 11:00 am- 2:00 pm
Entrée Price includes Salad, Dessert, Coffee & Tea

Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary dinners are required minimum 3 business days in advance.
All menu prices are subject to a 18% Service Charge and 5% GST. All prices are subject to change without notice

Salad
Please Choose ONE Salad

Fresh Garden Salad served with house made Balsamic Vinaigrette Dressing
Caesar Salad topped with Shaved Asiago Cheese
Spinach, Mushroom & Strawberry Salad topped with Crumbled Goat Cheese and Berry Vinaigrette

Main Course Entrée
Please select ONE Entrée.

Teriyaki Ginger Chicken $34 Breast of Chicken served with Rice & Fresh Seasonal Vegetables
Chicken Bruschetta $35 Breast of Chicken served with Herbed Roasted Potatoes & Fresh Seasonal Vegetables
Baked Filet of Salmon $35 with Hollandaise Sauce Or Fresh Citrus Salsa. served with Rice & Fresh Seasonal Vegetables
Filet Mignon Steak Diane $40 served with Herbed Roasted Potatoes & Fresh Seasonal Vegetables

Vegetarian & Vegan Entrée
Please select ONE Entrée

Tuscan Penne $30 Gluten-free Penne with an Italian Vegetable Tomato Basil Sauce. Sprinkled with Parmesan
Bombay Curried Vegetables $30 Served over a bed of Basmati Rice with Two Vegetable Samosas

Dessert
Please Choose ONE Dessert

Deep Caramel Pecan Flan Crunchy Pecans with Caramel Filling
Carrot Cake topped with Cream Cheese Frosting & Walnuts
Apple Pie Crisp Apples in a Flaky Pie Crust
Tiramisu Italian layered cake with Kahlua Sauce

Children’s Meal
Please Choose ONE Meal. Children’s Meals are served with salad & vanilla ice cream

Breaded Filet of Chicken $20 served with French Fries & Sweet & Sour Sauce
Macaroni & Cheese $20 served with French Fries
Papaschase Room
20 Person Minimum 50 Person maximum
Room Rental
$300.00+GST

--- Continental Breakfast ---
Available between 9:00am to 2:30pm

Assorted Muffins
Small Danishes
Fresh Fruit
Coffee & Tea
Orange Juice
$13.50 +GST per person

--- Luncheon Buffet ---
Chef’s Choice Menu
Available between 11:30am to 2:00pm

$32.50+GST per person

Final numbers and special dietary dinners are required 3 business days in advance.
All menu prices are subject to a 18% Service Charge and 5% GST
All prices are subject to change without notice.
RECEPTION MENU
RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS
RECEPTIONS MINIMUM $19.95 PER PERSON.

Platters

*Cheese Tray* Variety of Cheeses with selection of Crackers
- 40-50 people $350
- 90-100 people $700

*Finger Sandwiches* variety Including Vegetarians
- 40-50 people $425
- 90-100 people $850

*Fresh Vegetable* Assorted Vegetables with Ranch Dip
- 40-50 people $300
- 90-100 people $600

*Fruit Platter* Fresh Seasonal Fruit
- 40-50 people $300
- 90-100 people $600

*Dessert Pastries* Variety of Dessert Squares
- 40-50 people $200
- 90-100 people $400

**Reception Packages**

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<tr>
<th>Package</th>
<th>Price per Person</th>
<th>Pieces per Person</th>
<th>Minimum Guests</th>
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**HOT & COLD BEVERAGES**

- *Jug of Juice* (Apple, Orange & Cranberry per 60 oz Jug) $20.00
- ½ Order of Fruit Punch (100 7 oz Glasses) $100.00
- 1 Order of Fruit Punch (200 7 oz Glasses) $200.00
- Coffee or Tea (10 cups per pot) $20.00

Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary requests are required Minimum 3 business days in advance. All menu prices are subject to a 18% Service Charge and 5% GST All prices are subject to change without notice.
**Banquet Menu**

Entrée Price includes Salad, Dessert, Coffee & Tea

*Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary dinners are required minimum 3 business days in advance. All menu prices are subject to a 18% Service Charge and 5% GST. All prices are subject to change without notice.*

### Salad

**Please Select ONE Salad**

- **Fresh Garden Salad** served with house made Balsamic Vinaigrette Dressing
- **Caesar Salad** topped with Shaved Asiago Cheese
- **Traditional Greek Salad** topped with Feta Cheese & Greek Dressing
- **Spinach, Mushroom & Strawberry Salad** topped with Crumbled Goat Cheese and Berry Vinaigrette

### Main Course Entrée

**Please select ONE or TWO Entrées.**

All Main Course Entrées include Chef's Choice Potato & Fresh Seasonal Vegetables

- **Chicken Riviera** $45 Pan-Fried Breast of Chicken dipped in light egg wash, topped with Wild Mushroom Sauce
- **Chicken Bruschetta** $45 Grilled Breast of Chicken topped with Italian Tomato Bruschetta
- **Baked Filet of Salmon** $46 topped with a Traditional Rich Hollandaise Sauce Or a Fresh Citrus Salsa
- **Prime Rib of Beef** $50 served Medium with Sauce Au Jus & Yorkshire Pudding
- **Filet Mignon** $60 grilled Medium Rare with Herbed Garlic Butter, served with a Wild Mushroom & Red Wine Sauce
  
  *Add 5 oz Lobster Tail for extra $20.00*

### Vegetarian & Vegan Entrée

**Please select ONE Entrée**

- **Tuscan Penne** $40 Gluten-free Penne with Italian Vegetable Tomato Basil Sauce. Sprinkled with Parmesan
- **Bombay Curried Vegetables** $40 served over a bed of Basmati Rice with Two Vegetable Samosas

### Dessert

**Please select ONE Dessert**

- **Oreo Cookies & Cream Torte** with Milk Chocolate Ganache and Cookie Mousse
- **Chocolate Cake** with Rich Chocolate Icing
- **Tiramisu** Italian layered cake with Kahlua Sauce
- **Deep Caramel Pecan Flan** Crunchy Pecans with Caramel Filling
- **House Made Carrot Cake** topped with Cream Cheese Frosting & Walnuts
- **House Made Frozen Chocolate Mousse** with Chocolate Splash

### Children’s Meal

**Please Select ONE Meal. Children’s Meals are served with salad & ice cream**

- **Breaded Filet of Chicken** $25 served with French Fries & Sweet & Sour Sauce
- **Macaroni & Cheese** $25 served with French Fries
Buffet Menu
Available to groups of 30 minimum - 50 maximum
Papaschase Room Only

Club Dinner Buffet
Caesar Salad
Mixed Green Salad
Potato Salad
Fresh Vegetables, Cottage Cheese
Selection of Cold Cuts
Breast of Chicken
with Red Wine & Mushroom Sauce
Filet of Salmon
with Spinach Hollandaise Sauce
Potatoes, Rice & Pasta Sides
Fresh Mixed Vegetables
Variety of Cakes and Pies
Fresh Fruit Platter
Cheese Platter with Crackers
Coffee/Tea

$45.00 per adult
Kids 0 - 5 Free
Kids 6 - 10 half price

Add Tuscan Penne
Vegan & Gluten Free
Gluten Free Pasta served with Herbed Tomato Sauce
Add $2.50 per person

Final numbers and special dietary dinners are required 3 business days in advance.
All menu prices are subject to a 18% Service Charge and 5% GST
All prices are subject to change without notice.
Bar Menu

Highballs $7.00
Domestic Beer $6.50
Wine (5oz. glass) $7.50
Caesars $7.50
Soft Drinks $2.50
Juice $2.50
Mineral Water $3.75

*Bartender Fee of $150.00 will apply if bar sales do not exceed $300.00*

Cash Bar, Ticket Bar, Host Bar, Twoonie Bar options available.

Punches:
1 order of Fruit Punch (approximately 200 - 7oz glasses) $200.00
½ order of Fruit Punch (approximately 100 - 7oz glasses) $100.00

Important Notice:

Alberta Gaming and Liquor Commission prohibits members & guests from bringing alcoholic beverages onto the University Club premises. A minimum $700.00 penalty charge will be applied if any liquor bottles are found as a result of your party.
# Wine Menu

**White House Wines**  $ 34
Amalaya Torrentes-Riesling (Argentina)
Alpha Zeta Pinot Grigio (Italy)
Catenga Organic Sauvignon Blanc (Spain)
Honoro Vera Blanco Verdejo (Spain)
Honoro Vera Rose (Spain)

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<th>Wine Name</th>
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<td>Meyer Tribute Chardonnay</td>
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<td>New Zealand</td>
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<td>United States</td>
<td>Wente Morning Fog Chardonnay</td>
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<td>Stag’s Leap Aveta Sauvignon Blanc</td>
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<td>France</td>
<td>Louis Jadot Macon-Villages Blanc</td>
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**Sparkling**
- Cordon Negro      $ 36
- Asti Spumante     $ 40
- Prosecco Valdo    $ 40

**Champagne**
- G.H. Mumm Extra Dry $ 80
- Moet & Chandon Brut Imperial $ 80
- Moet Dom Perignon  $ 280

**Red House Wines**  $ 34
Amalaya Malbec (Argentina)
Alpha Zeta Valpolicella DOC (Italy)
Catenga Organic Tempranillo (Spain)
Honoro Vera Grenache (Spain)

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<tr>
<th>Wine Type</th>
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<th>Wine Name</th>
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<td>Red Wines</td>
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<td>Italy</td>
<td>Chianti Classico Riserva DOCG</td>
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<td>Tommasi Amarone</td>
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<td>Rocche Costamagna Barolo</td>
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<td>United States</td>
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<td>Finca 8 Malbec</td>
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