

# THE UNIVERSITY CLUB

## Saskatchewan Room Rental Details 2020

### Room Rental

#### Monday – Thursday \$300.00

Shared Soup & Sandwich Buffet – minimum 20 guests, maximum 100 guests

Served Dinner – minimum 20 guests, maximum 100 guests

Shared Chef's Choice Dinner Buffet – minimum 20 guests, maximum 100 guests

Reception – minimum 20 guests, maximum 100 guests

#### Friday & Saturday \$400.00

Shared Soup & Sandwich Buffet – minimum 20 guests, maximum 100 guests (Fridays)

Shared Brunch Buffet – minimum 20 guests, maximum 100 guests (Saturdays)

Served Dinner – minimum 40 guests, maximum 100 guests

Shared Chef's Choice Dinner Buffet – minimum 40 guests, maximum 100 guests

Reception – minimum 40 guests, maximum 100 guests

- Dancefloor in Saskatchewan Room, Maximum 80 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)
- Piano rental fee: \$50.00
- Flowers, table decor and music/sound system are the responsibility of the organizer
- Lower Lounge for Bar Usage ( 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**

THE UNIVERSITY CLUB

## Saskatchewan Room

*20 Person Minimum 100 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*

— *Soup Sandwich Luncheon Buffet* —  
*Available between*  
*11:30am to 2:00pm*  
  
*\$ 23.50+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.**

THE UNIVERSITY CLUB

*Buffet Menu Options*

*Saskatchewan Room Only*

*Monday - Thursday*  
*Available to groups of*  
*20 minimum -100 maximum*

*Friday & Saturday*  
*Available to groups of*  
*40 minimum -100 maximum*

*Soup & Sandwich Buffet*

*\$23.50 + GST per person*

*Available Monday - Friday*

*11:30am- 2:00pm*

*Dinner Buffet*

*Chef's Choice - 3 Entrée's, Sides, Salads, Desserts, Coffee & Tea*

*\$32.50 + GST per person*

*Available Monday - Saturday*

*5:30pm- 8:00pm*

**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.**

# THE UNIVERSITY CLUB

## 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

# THE UNIVERSITY CLUB

## RECEPTION MENU

RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS

RECEPTIONS MINIMUM \$19.95 PER PERSON.

### Platters

<b>Cheese Tray</b> Variety of Cheeses with selection of Crackers	40-50 people \$350	90-100 people \$700
<b>Finger Sandwiches</b> variety Including Vegetarians	40-50 people \$425	90-100 people \$850
<b>Fresh Vegetable</b> Assorted Vegetables with Ranch Dip	40-50 people \$300	90-100 people \$600
<b>Fruit Platter</b> Fresh Seasonal Fruit	40-50 people \$300	90-100 people \$600
<b>Dessert Pastries</b> Variety of Dessert Squares	40-50 people \$200	90-100 people \$400

### Reception Packages

**Essential Package \$19.95 per person**  
**5-6 pieces per person**  
**Minimum 20 guests**

**Choose 2 of the following options :**

Breaded Fried Pickle Spears  
 Jalapeno Poppers, stuffed with Cream Cheese  
 Grilled Vegetable Kabobs  
 Bourbon Cocktail Meatballs

**Choose 3 of the following options :**

Pork Spring Rolls  
 Vegetable Spring Rolls  
 Breaded Chicken Filet, Sweet & Sour Sauce  
 Spicy Breaded Wings  
 Mushroom Caps with Feta Cheese & Spinach  
 Curried Vegetable Samosas, Yoghurt Dressing

**Choose 1 of the following options :**

Asparagus Wrapped in Prosciutto  
 Breaded Fried Shrimp  
 Smoked Salmon Wrap, Spinach & Cream Cheese

**Deluxe Package \$26.95 per person**  
**8-9 pieces per person**  
**Minimum 35 guests**

**Choose 3 of the following options :**

Breaded Fried Pickle Spears  
 Mini Quiche Lorraine Bites  
 Devilled Eggs  
 Jalapeno Poppers, stuffed with Cream Cheese  
 Grilled Vegetable Kabobs  
 Bourbon Cocktail Meatballs  
 Bruschetta with Garlic Toast

**Choose 3 of the following options :**

Pork Spring Rolls  
 Vegetable Spring Rolls  
 Breaded Chicken Filet, Sweet & Sour Sauce  
 Spicy Breaded Wings  
 Mushroom Caps with Feta Cheese & Spinach  
 Mushroom Caps with Crab & Gruyere Cheese  
 Curried Vegetable Samosas, Yoghurt Dressing  
 Pan Fried Shrimp Dumplings  
 Chocolate Covered Strawberries

**Choose 2 of the following options :**

Asparagus Wrapped in Prosciutto  
 Beef Tenderloin Sliders & Cambozola Cheese  
 Breaded Fried Shrimp  
 Smoked Salmon Wrap, Spinach & Cream Cheese

**Elegant Package \$39.95 per person**  
**11-12 pieces per person**  
**Minimum 60 guests**

**Choose 4 of the following options :**

Breaded Fried Pickle Spears  
 Mini Quiche Lorraine Bites  
 Devilled Eggs  
 Jalapeno Poppers, stuffed with Cream Cheese  
 Grilled Vegetable Kabobs  
 Bourbon Cocktail Meatballs  
 Bruschetta with Garlic Toast

**Choose 4 of the following options :**

Pork Spring Rolls  
 Vegetable Spring Rolls  
 Breaded Chicken Filet, Sweet & Sour Sauce  
 Spicy Breaded Wings  
 Mushroom Caps with Feta Cheese & Spinach  
 Mushroom Caps with Crab & Gruyere Cheese  
 Curried Vegetable Samosas, Yoghurt Dressing  
 Pan Fried Shrimp Dumplings  
 Spanokopita  
 Chocolate Covered Strawberries

**Choose 3 of the following options :**

Asparagus Wrapped in Prosciutto  
 Beef Tenderloin Sliders & Cambozola Cheese  
 Breaded Fried Shrimp  
 Smoked Salmon Wrap, Spinach & Cream Cheese

### 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

# THE UNIVERSITY CLUB

## 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)

### Red House Wines \$ 34

Amalaya Malbec (Argentina)  
 Alpha Zeta Valpolicella DOC (Italy)  
 Bleasdale Shiraz/Cabernet (Australia)  
 Catenga Organic Tempranillo (Spain)  
 Honoro Vera Grenache (Spain)

### White Wines

#### Canada

Sumac Ridge Gewurztraminer \$ 41  
 Meyer Tribute Chardonnay \$ 55

#### Italy

Tommasi Le Rosse Pinot Grigio \$ 43

#### New Zealand

Misty Cove Sauvignon Blanc \$ 43

#### United States

Wente Morning Fog Chardonnay \$ 41  
 Stag's Leap Aveta Sauvignon Blanc \$ 65

#### France

Louis Jadot Macon-Villages Blanc \$ 50

#### 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 Wines

#### Canada

Meyer Pinot Noir \$ 51

#### Italy

Chianti Classico Riserva DOCG \$ 65  
 Tommasi Amarone \$ 75  
 Rocche Costamagna Barolo \$ 80

#### United States

Wente Sandstone Merlot \$ 41  
 Ravenswood Lodi Zinfandel \$ 60  
 The Prisoner \$ 120  
 Stag's Leap Artemis Cabernet \$ 130

#### Argentina

Kaiken Ultra Malbec \$ 50  
 Columbe Estate Malbec \$ 60  
 Finca 8 Malbec \$ 65

#### Australia

Wirra Wirra Catapult Shiraz \$ 46  
 Wirra Wirra Dead Ringer Cabernet \$ 85

#### France

Mouton Cadet Bordeaux \$ 39  
 Louis Jadot Beaujolais Village \$ 44  
 Chateauf-neuf-du-Pape \$ 95

#### Spain

Finca Monica Rioja Crianza \$ 41  
 Juan Gil Silver Label Monastrell \$ 50

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## *Bar Menu*

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

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

*Cash Bar, Ticket Bar, Host Bar, Tweekie Bar options available.*

### *Punches:*

<i>1 order of Fruit Punch (approximately 200 - 7oz glasses)</i>	<i>\$ 200.00</i>
<i>½ order of Fruit Punch (approximately 100 - 7oz glasses)</i>	<i>\$ 100.00</i>

### *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**