

# THE FACULTY CLUB

## Wedding Room Rental Details

ROOM	FUNCTION	MIN	MAX	ROOM RENTAL
WINSPEAR ( FRIDAY)	RECEPTION	90	170	\$500
WINSPEAR ( FRIDAY)	CEREMONY	90	170	\$1000
WINSPEAR ( SATURDAY)	RECEPTION	110	170	\$500
WINSPEAR ( SATURDAY)	CEREMONY	110	170	\$1000
SASKATCHEWAN	RECEPTION	40	80	\$300
SASKATCHEWAN	CEREMONY	40	80	\$500

- Tables, Linens & Dishware are included with Private Function
- Head table, guest book table & gift table will be draped to floor length
- Our candles on all the tables (if required)
- Podium, microphone, screen and cart
- Projector rental fee: \$25.00
- Piano rental fee: \$50.00 Saskatchewan Room; \$100.00 Winspear Room
- Use of Wedding cake knife if required.
- Wedding cake cutting Fee \$75.00
- Flowers, table decor and music are the responsibility of the organizer
- Bartender Fee of \$150.00 will apply if sales do not exceed \$300.00
- Wine Service Fee \$150.00 for over 75 guests. No Fee for wine on tables.

### Parking

- Windsor Car Park (116 street and Saskatchewan Drive)

Monday to Friday: \$4.50 per hour between 6:00am to 6:00pm (\$15.00max), \$5.50 flat rate after 6:00pm. Saturday: \$5.50 flat rate

- V lot is reserved for Faculty Club members and their guests

### House Policies

- 15% service charge applies to all functions
- All prices are subject to change without notice
- For weddings: Access to the rooms is only available after 9:30am on the day of the function
- You are responsible to supply music, sound & speakers
- Confetti, rice, or other such items are not permitted
- Tall open flame candles are not permitted. All candles must be enclosed.
- The Faculty Club is not responsible for lost, stolen or damaged personal belongings
- SOCAN fee applicable if music or DJ plays during your function
- Bar closes at 12:30am. Event finished & clean by 1:00am
- We suggest that you inquire with an insurance agent regarding 24 hour personal liability insurance for the function.
- We require details minimum 3 weeks prior to your event

**AGLC prohibits members & guests from bringing alcoholic beverages onto the Faculty Club premises. A minimum \$700.00 penalty charge will be applied if any liquor bottles are found as a result of your party**

# THE FACULTY 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  
 Chateaneuf-du-Pape \$ 95

#### Spain

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

# THE FACULTY CLUB

## *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 Faculty Club premises. A minimum \$700.00 penalty charge will be applied if any liquor bottles are found as a result of your party**

# THE FACULTY CLUB

## Banquet Menu

*Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary dinners are required minimum 72 hrs. in advance.*

All menu prices are subject to a 15% Service Charge and 5% GST. All prices are subject to change without notice.

Main Course Prices include salad & dessert.

### Salad

Please Select 1 Salad

**Fresh Garden Salad** House made Balsamic Vinaigrette Dressing

**Caesar Salad** topped with Shaved Asiago Cheese

**Traditional Greek Salad** topped with Feta Cheese & Greek Dressing

**Tomato & Bocconcini Salad** served with Italian Vinaigrette

**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 Neptune \$46** Seared Breast of Chicken topped with Two Tiger Shrimp served with Seafood Crème

**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

**Roasted AAA Striploin \$47** Roasted Medium with a Peppercorn, Brandy & Red Wine Sauce

**Filet Mignon \$60** Grilled Medium Rare with Herbed Garlic Butter, 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 Pasta topped with an Italian Basil Tomato sauce

**Bombay Curried Vegetables \$40** Served over a bed of Basmati rice with Two Vegetable Samosas

**Mediterranean Style - Vegan \$40** Grilled marinated vegetables with Thyme, fine herbs, tofu, tomato sauce and quinoa

### Dessert

Please select ONE Dessert

**Oreo Cookies & Cream Torte**

**Chocolate Bombe** with a Caramel Center

**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 \$25.00** served with French Fries & Sweet & Sour Sauce

**Macaroni & Cheese \$25.00** served with French Fries

[www.uofafacclub.ca](http://www.uofafacclub.ca)

# THE FACULTY CLUB

## FACULTY CLUB RECEPTION MENU

RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS

RECEPTIONS MINIMUM \$19.95 PER PERSON. WEDDING RECEPTIONS MINIMUM \$39.95 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

Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary requests are required Minimum 72 hrs. in advance.  
 All menu prices are subject to a 15% Service Charge and 5% GST All prices are subject to change without notice.

# THE FACULTY CLUB

## Late Night Lunch Menu

Final numbers and special dietary dinners are required minimum 72 hrs. in advance.

All menu prices are subject to a 15% Service Charge and 5% GST.

All prices are subject to change without notice.

### Fresh Vegetable Tray

Assorted Vegetables with Ranch Dip

Small Approx. 40 - 50 people \$300

Large Approx. 90 - 100 people \$600

### Fresh Fruit Tray

Small Approx. 40 - 50 people \$300

Large Approx. 90 - 100 people \$600

### Sandwich Tray

Variety of Finger Sandwiches Including Vegetarian

Small Approx. 40 - 50 people \$425

Large Approx. 90 - 100 people \$850

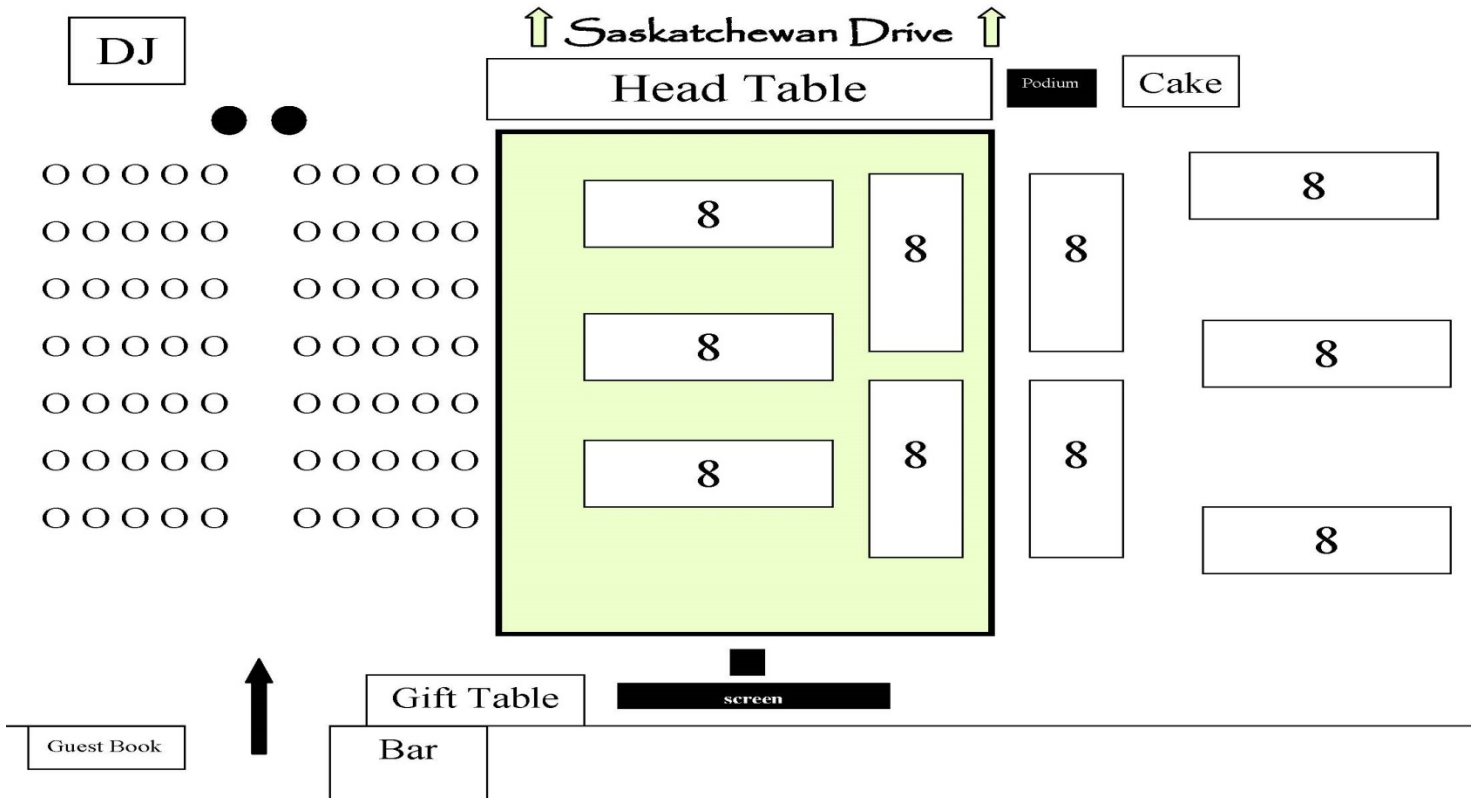
### Cheese Tray, Selection of Crackers

Variety of Cheeses & Selection of Crackers

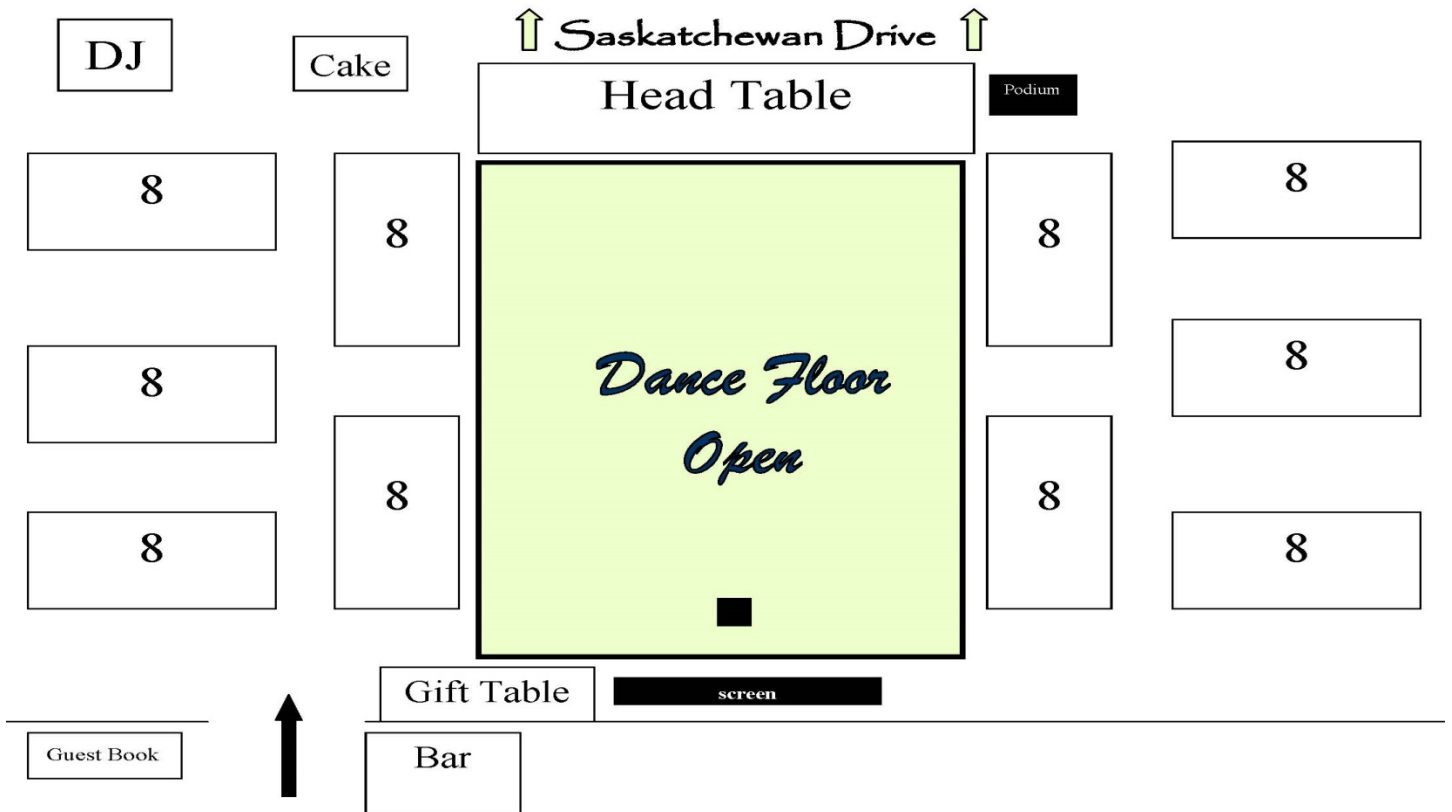
Small Approx. 40 - 50 people \$350

Large Approx. 90 - 100 people \$700

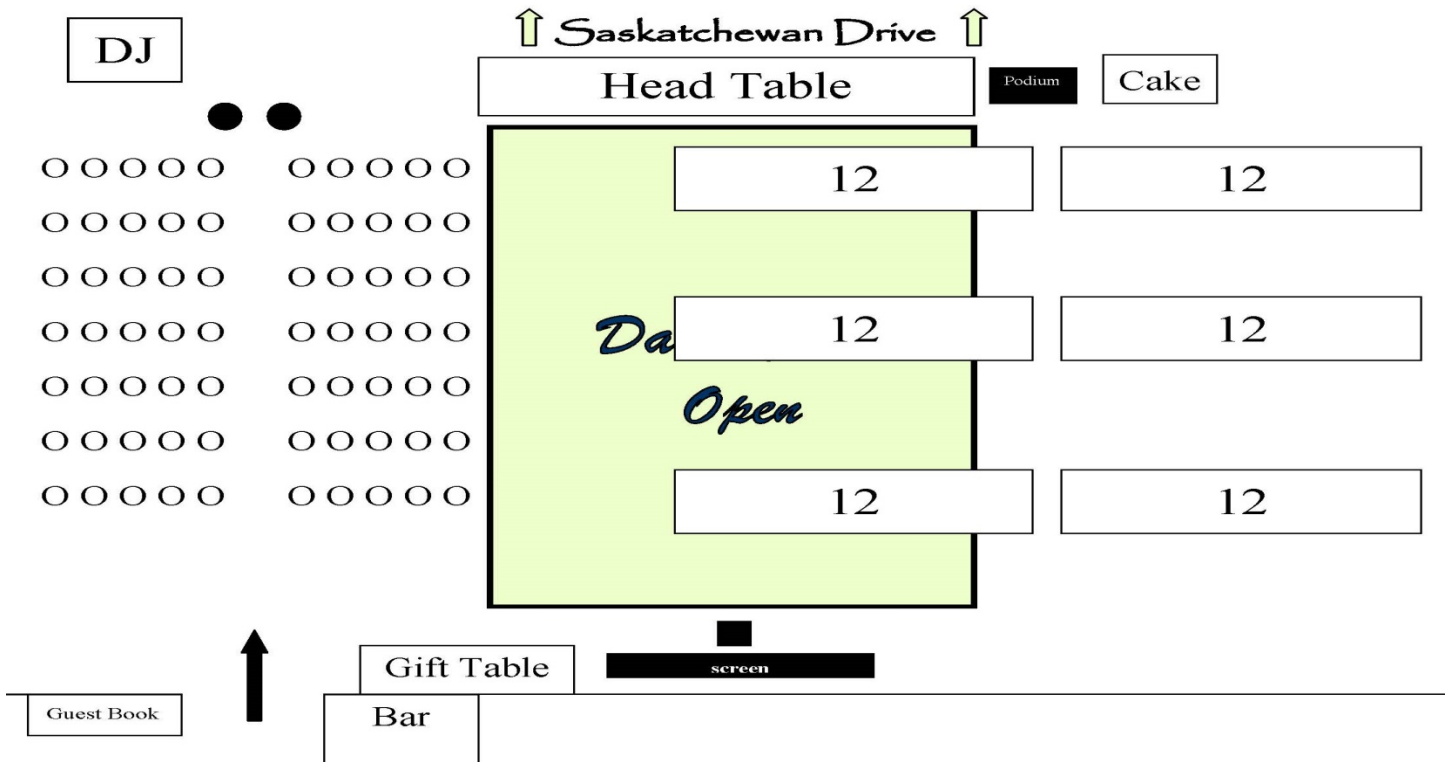
# CEREMONY



# RECEPTION



# CEREMONY



# RECEPTION

