UNIVERSITY CLUB
Private Rooms

WINSPEAR ROOM

PRIVATE ROOM RENTAL FEE
Monday – Thursday $500.00
Lunch & Dinner Buffet – minimum 60 guests, maximum 150 guests
Served Lunch & Dinner – minimum 60 guests, maximum 170 guests
Reception Style – minimum 60 guests, maximum 200 guests

Friday & Saturday $700.00
Lunch & Dinner Buffet – minimum 80 guests, maximum 150 guests
Served Lunch & Dinner – minimum 80 guests, maximum 170 guests
Reception Style – minimum 80 guests, maximum 200 guests

Dancefloor connected to The Winspear Room in Upper Lounge
Round & Rectangle Tables, Linens & Dishware included
Bar - If Bar sales do not exceed $200.00 there is a $100.00 Bar Fee
Grand Piano Rental Fee: $100.00

SASKATCHEWAN ROOM

PRIVATE ROOM RENTAL FEE
Monday – Thursday $400.00
Lunch & Dinner Buffet – minimum 20 guests, maximum 80 guests
Reception Style – minimum 20 guests, maximum 80 guests

Friday & Saturday $500.00
Lunch & Dinner Buffet – minimum 40 guests, maximum 80 guests
Reception Style – minimum 40 guests, maximum 80 guests

Dancefloor in Saskatchewan Room. Maximum 60 guests with dance.
Rectangle Tables, Linens & Dishware included
Bar - If Bar sales do not exceed $200.00 there is a $100.00 Bar Fee

PAPASCHASE ROOM

PRIVATE ROOM RENTAL FEE
Monday – Thursday $300.00
Friday & Saturday $400.00

Lunch & Dinner Buffet – minimum 20 guests, maximum 50 guests
Served Lunch & Dinner – minimum 20 guests, maximum 50 guests
Reception Style – minimum 20 guests, maximum 60 guests

Rectangle Tables, Linens & Dishware included
Bar - If Bar sales do not exceed $200.00 there is a $100.00 Bar Fee

All Food & Beverage Catering provided by The University Club

Podium and Microphone available

Screen and Cart available

Projector Rental $75.00
Projector does not have sound

Stand Alone Speaker Rental $50.00
To play music or presentation sound
Add Cordless Microphone $25.00

Flowers, table decor and music are the responsibility of the organizer

Socan & Sound Fees applicable when playing music or DJ plays music

Head Table, Gift & Guest Book Table

Catering & Event details required
Minimum 3 weeks prior to event date

Final number of guests, meals & floorplan required Minimum 3 Business Days prior to event date

20% Service Fee & 5% GST
Applied to total function invoice

Active University Club Members receive 50% off the room rental fee

Parking is Operated by The UofA
Please visit our website for information

Contact us
universityclub.banquet@ualberta.ca
780.492.4231
www. www.uofafacultyclub.ca

UNIVERSITY CLUB
Brunch Menu

Available 9:00am-2:00pm

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

BRUNCH BUFFET

$35.00 per person
Danishes, Muffins, Fresh Fruit,
Hashbrowns, Scrambled Eggs,
Bacon, Sausage
Variety of Cakes & Pies
Coffee, Tea

Add Waffles $2.50 per person
Add Eggs Benedict $2.50 per person
Add Cheese & Cracker Tray $4.00 per person
Add Orange Juice $2.50 per person

CONTINENTAL BREAKFAST

$17.00 per person
Danishes, Muffins,
Fresh Fruit
Coffee, Tea

Add Yogurt, Berries & Granola $6.00 per person
Add Cheese & Cracker Tray $4.00 per person
Add Orange Juice $2.50 per person

SERVED BRUNCH

Build your own one, two or three course served Brunch Menu
Entrée price includes Coffee, Tea

STARTER Please Choose 1

Fresh Fruit Plate $7 Fresh Seasonal Fruit
Fresh Garden Salad $8 served with house made Balsamic Vinaigrette Dressing
Spinach, Mushroom & Strawberry Salad $10 topped with Crumbled Goat Cheese and Berry Vinaigrette

ENTRÉE Please choose 1 Entrée (Choose a 2nd entrée option, $3.00 surcharge per person)

Chicken & Waffles $20 Served with warm Maple Syrup
Eggs Benedict $20 Served with Hashbrowns
Smoked Salmon Eggs Benedict $22 Served with Hashbrowns
Veggie Eggs Benny $18 Served with Hashbrowns
Traditional Breakfast $17 Scrambled Eggs, Bacon, Hashbrowns & Mini Croissant

DESSERT Please Choose 1 Dessert

Apple Pie $10 Crisp Apples in a Flakey Pie Crust
Very Berry Cheesecake $10 topped with Raspberries, Blueberries & Apricot Glaze **(Gluten Free, Nut Free)**
Carrot Cake $10 topped with Cream Cheese Frosting & Walnuts
Fresh Fruit Plate $7 Fresh Seasonal Fruit

CHILDREN'S MEAL Please Choose 1 Children's Meal.

Mini Chicken & Waffles $10 served with Butter and Syrup
Mini Breakfast $10 Scrambled Eggs and Bacon

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 20% Service Charge and 5% GST. All prices are subject to change without notice

UNIVERSITY CLUB
Lunch Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

LUNCH BUFFET
Available 11:00am-2:00pm. $37.00 Per Person

INCLUDES
Fresh Made Buns & Butter
Caesar Salad
Garden Salad
Coleslaw
Chef's Hot Mixed Seasonal Vegetables
Variety of Dessert Squares and Fresh Fruit Platter
Coffee/Tea

SELECT 1 MAIN ENTRÉE

Chicken with Wild Mushroom Sauce served with Chef's Potatoes
Chicken Bruschetta served with Chef's Potatoes
Ginger Teriyaki Chicken served with Chef's Rice
BBQ Chicken served with Chef's Potatoes
Butter Chicken served with Chef's Rice
Chicken & Spinach Lasagna
Creamy Dill Salmon served with Chef's Rice
Teriyaki Glazed Salmon served with Chef's Rice
Salmon topped with Fruit Salsa served with Chef's Rice
Beef Stroganoff served with Egg Noodles
Beef Lasagna
Teriyaki Beef Stir Fry served with Chef's Rice
Carved Prime Rib served with Chef's Potatoes & Yorkshire Pudding
(Additional $8.00 per person)

SELECT 1 VEGETARIAN ENTRÉE
Penne Pomodoro
Three Cheese Tortellini with Cream Sauce
Vegetarian Lasagna
Vegan Teriyaki Stir Fry served with Chef's Rice
Vegan Quinoa with Cumin Tomato Sauce

BUFFET ADDITIONS
Main Entrée $7.00 per person
Substitute Halal Chicken $2.00 per person
Side : Chef's Rice or Chef's Potatoes $2.00 per person
Garlic Toast $1.00 per person
Perogies with Sour Cream, Bacon Bits and Onion $4.00 per person
Cabbage Rolls (Vegetarian or Beef) $4.00 per person
Tomato Salad $2.00 per person
Greek Salad $ 2.00 per person
Potato Salad $2.00 per person
Cheese & Cracker Platter $4.00 per person
Fresh Vegetable Platter $3.00 per person

SOUP & SANDWICH BUFFET
Available 11:00am-2:00pm. $27.00 Per Person

INCLUDES
Variety of House Made Sandwiches
Variety of Dessert Squares
Coffee & Tea

SELECT 1 SOUP
Chicken Rice
Cream of Broccoli
Cream of Mushroom
Minestrone
Beef Barley
Tomato Bisque

ADDITIONS
Soup $6.00 per person
Caesar Salad $2.00 per person
Garden Salad $2.00 per person
Greek Salad $2.00 per person
Fresh Vegetable Platter $3.00 per person
Cheese & Cracker Platter $4.00 per person
Variety of Cookies $2.00 per person

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Lunch Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM

SERVED LUNCH
Available 11:00am- 2:00pm
Entrée Price includes Salad, Coffee, Tea & Dessert

SALAD Please Choose 1 Salad

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

MAIN ENTRÉE Please choose 1 Entrée (Choose a 2nd main entrée option, $3.00 surcharge per person)

Teriyaki Ginger Chicken $35.00 Breast of Chicken served with Rice & Seasonal Vegetables
Chicken Bruschetta $35.00 Breast of Chicken served with Chef's Potatoes & Seasonal Vegetables
Chicken & Spinach Lasagna $35.00 Italian Tomato Sauce and Italian Cheeses served with Garlic Toast
Chicken Pot Pie $35.00 Savory Chicken and Vegetable Pie in a Flaky Pastry Crust
Halal Butter Chicken $37.00 Breast of Chicken topped with a Curried Creamy Butter Sauce served with Rice & Seasonal Vegetables
Salmon Hollandaise $35.00 Baked Fillet of Salmon with Hollandaise Sauce served with Rice & Chef's Vegetables
Salmon Fruit Salsa $35.00 Baked Fillet of Salmon topped with Fresh Fruit Salsa served with Rice & Chef's Vegetables
Beef Stroganoff $35.00 sautéed Beef, Mushrooms and Onions in a Cream Sauce served over Egg Noodles
Filet Mignon Steak Diane $50.00 grilled Medium Rare with Herbed Garlic Butter, Wild Mushroom & Red Wine Sauce served with Chef's Potatoes & Seasonal Vegetables

VEGETARIAN ENTRÉE Please choose 1 Entrée

Vegetarian Quinoa $32.00 Quinoa served with Roasted Vegetables alongside a Cumin Tomato Sauce **(Vegan upon request)**
Vegetarian Stir Fry $32.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice **(Vegan upon request)**
Vegetarian Penne Pomodoro $32.00 Penne Pasta with Vegetarian Tomato Basil Sauce. Sprinkled with Parmesan
Vegetarian Bombay Curried Vegetables $32.00 Served over a bed of Basmati Rice with Two Vegetable Samosas
Add Grilled Tofu to any Vegetarian Entrée for $3.00

DESSERT SQUARE Please Choose 1 Dessert Square

Chocolate Brownie Rich Chocolate Fudgy Brownie topped with Chocolate Icing
Carrot Cake Square topped with Cream Cheese Frosting & Walnuts
Butter Tart Square Flakey Pastry, sweet Buttery Filling with Raisins
Nanaimo Bar Coconut Graham Crust, Custard and topped with chocolate ganache
Chocolate Coffee Crunch Bar layers of milk chocolate, coffee mousse & Coffee Crisp pieces

CHILDREN'S MEAL Please Choose 1 Children's Meal.

Breaded Filet of Chicken $25.00 served with French Fries & Sweet & Sour Sauce
Macaroni & Cheese $25.00 served with French Fries

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Reception Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

Available 11:00am-7:00pm. Minimum Spend of $21.95 Per Person

PLATTERS

Cheese Tray Variety of Cheeses with selection of Crackers	**20-25 people**	**$175**	**40-50 people**	**$350**	**90-100 people**	**$700**
Finger Sandwiches Variety Including Vegetarians	**20-25 people**	**$215**	**40-50 people**	**$430**	**90-100 people**	**$860**
Fresh Vegetable Assorted Vegetables with Ranch Dip	**20-25 people**	**$150**	**40-50 people**	**$300**	**90-100 people**	**$600**
Fruit Platter Fresh Seasonal Fruit	**20-25 people**	**$150**	**40-50 people**	**$300**	**90-100 people**	**$600**
Dessert Squares Variety of Dessert Squares	**20-25 people**	**$115**	**40-50 people**	**$230**	**90-100 people**	**$460**
Cookies Variety of Fresh Baked Cookies	**20-25 people**	**$60**	**40-50 people**	**$120**	**90-100 people**	**$240**
Gluten Free Brownies Cut into Bite Sized Pieces	**per brownie**	**$5**				

PACKAGES

Essential Package $21.95 per person
Approximately 6 pieces per person

Choose 2 of the following options :
Breaded Fried Pickle Spears
Jalapeno Poppers, stuffed with Cream Cheese
Grilled Vegetable Kebobs
Grilled Tofu & Vegetable Kebobs
Bourbon Cocktail Beef Meatballs
Mozzarella Sticks

Choose 3 of the following options :
Vegetable Spring Rolls
Breaded Chicken Fillet, Sweet & Sour Sauce
Spicy Breaded Wings
Mushroom Caps with Feta Cheese & Spinach
Curried Vegetable Samosas, Yoghurt Dressing
Caprese Skewers
Hummus with Grilled Pita
Vegan Hummus with Corn Chips

Choose 1 of the following options :
Asparagus Wrapped in Prosciutto
Breaded Fried Shrimp
Smoked Salmon Wrap, Spinach & Cream Cheese

Deluxe Package $28.95 per person
Approximately 9 pieces per person

Choose 3 of the following options :
Breaded Fried Pickle Spears
Mini Quiche Lorraine Bites
Devilled Eggs
Jalapeno Poppers, stuffed with Cream Cheese
Grilled Vegetable Kebobs
Grilled Tofu & Vegetable Kebobs
Bourbon Cocktail Beef Meatballs
Mozzarella Sticks
Bruschetta with Garlic Baguette
Vegan Bruschetta with Corn Chips

Choose 3 of the following options :
Vegetable Spring Rolls
Breaded Chicken Fillet, Sweet & Sour Sauce
Spicy Breaded Wings
Mushroom Caps with Feta Cheese & Spinach
Curried Vegetable Samosas, Yoghurt Dressing
Caprese Skewers
Hummus with Grilled Pita
Vegan Hummus with Corn Chips

Choose 2 of the following options :
Asparagus Wrapped in Prosciutto
Breaded Fried Shrimp
Smoked Salmon Wrap, Spinach & Cream Cheese
Pan Fried Shrimp Dumplings

Elegant Package $39.95 per person
Approximately 12 pieces per person

Choose 4 of the following options :
Breaded Fried Pickle Spears
Mini Quiche Lorraine Bites
Devilled Eggs
Jalapeno Poppers, stuffed with Cream Cheese
Grilled Vegetable Kebobs
Grilled Tofu & Vegetable Kebobs
Bourbon Cocktail Beef Meatballs
Mozzarella Sticks
Bruschetta with Garlic Baguette
Vegan Bruschetta with Corn Chips

Choose 4 of the following options :
Vegetable Spring Rolls
Breaded Chicken Fillet, Sweet & Sour Sauce
Spicy Breaded Wings
Mushroom Caps with Feta Cheese & Spinach
Curried Vegetable Samosas, Yoghurt Dressing
Spanokopita
Caprese Skewers
Hummus with Grilled Pita
Vegan Hummus with Corn Chips

Choose 3 of the following options :
Asparagus Wrapped in Prosciutto
Breaded Fried Shrimp
Smoked Salmon Wrap, Spinach & Cream Cheese
Pan Fried Shrimp Dumplings

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Dinner Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

DINNER BUFFET
Available 4:30pm-7:00pm. $55.00 Per Person

INCLUDES
Fresh Made Buns & Butter
Caesar Salad
Garden Salad
Coleslaw
Chef's Hot Mixed Seasonal Vegetables
Variety of Dessert Cakes & Pies
Fresh Fruit Platter
Cheese & Cracker Platter
Coffee/Tea

SELECT 2 ENTRÉE DISHES

Chicken Bruschetta served with Chef's Potatoes
Chicken Parmesan served with Chef's Potatoes
Chicken with Wild Mushroom Sauce served with Chef's Potatoes
Ginger Teriyaki Chicken served with Chef's Rice
Creamy Dill Salmon served with Chef's Rice
Salmon with Fruit Salsa served with Chef's Rice
Teriyaki Glazed Salmon served with Chef's Rice
Salmon Hollandaise served with Chef's Potatoes
Beef Lasagna
Beef Teriyaki Stir Fry served with Chef's Rice
Beef Stroganoff served with Egg Noodles
Carved Prime Rib served with Chef's Potatoes & Yorkshire Pudding ***(Additional $8.00 per person)***
Pork Loin with Apple Sauce served with Chef's Potatoes
Vegetarian Penne Pomodoro
Vegetarian Three Cheese Tortellini with Cream Sauce
Vegetarian Lasagna
Vegan Teriyaki Stir Fry served with Chef's Rice
Vegan Quinoa with Cumin Tomato Sauce

BUFFET ADDITIONS
Additional Entrée $7.00 per person
Substitute Halal Chicken $2.00 per person
Side: Chef's Rice or Chef's Potatoes $2.00 per person
Garlic Toast $1.00 per person
Perogies with Sour Cream, Bacon Bits and Onion $4.00 per person
Cabbage Rolls(Vegetarian or Beef) $4.00 per person
Greek Salad $ 2.00 per person
Tomato Salad $2.00 per person
Fresh Vegetable Platter $3.00 per person

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Dinner Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM

SERVED DINNER

Available 4:30pm-7:00pm
Entrée Price includes Salad, Coffee, Tea & Dessert

SALAD Please Choose 1 Salad

Fresh Garden Salad served with 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 ENTRÉE Please choose 1 Entrée (Choose a 2nd main entrée option, $3.00 surcharge per person)

All Main Course Entrées include Chef's Choice Potato, Fresh Seasonal Vegetables & Fresh Baked Dinner Rolls

Chicken Bruschetta $48.00 Breast of Chicken topped with Bruschetta
Chicken Riviera $48.00 Pan-Fried Breast of Chicken dipped in a light egg wash, topped with a Wild Mushroom Sauce
Teriyaki Ginger Chicken $48.00 Breast of Chicken topped with a Teriyaki Ginger Sauce
Chicken Parmesan $48.00 Lightly Breaded Breast of Chicken topped with Tomato Sauce & Italian Cheeses
Halal Butter Chicken $50.00 Breast of Chicken topped with a Curried Creamy Butter Sauce ***Served with Rice**
Salmon Hollandaise $48.00 Baked Fillet of Salmon with Hollandaise Sauce
Salmon Fruit Salsa $48.00 Baked Fillet of Salmon topped with Fresh Fruit Salsa
Roast Pork Loin $48.00 served with a Peppercorn Sauce
Pork Schnitzel $48.00 Lightly Breaded Pork Cutlet topped with a Wild Mushroom Sauce
Prime Rib of Beef $60.00 served Medium with Sauce Au Jus & Yorkshire Pudding
Filet Mignon Steak Diane $70.00 grilled Medium Rare with Herbed Garlic Butter, Wild Mushroom & Red Wine Sauce

VEGETARIAN ENTRÉE Please choose 1 Vegetarian Entrée

Vegetarian Quinoa $42.00 Quinoa served with Roasted Vegetables alongside a Cumin Tomato Sauce **(Vegan upon request)**
Vegetarian Stir Fry $42.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice **(Vegan upon request)**
Vegetarian Penne Pomodoro $42.00 Penne Pasta with Vegetarian Tomato Basil Sauce. Sprinkled with Parmesan
Vegetarian Bombay Curried Vegetables $42.00 Served over a bed of Basmati Rice with Two Vegetable Samosas
Add Grilled Tofu to any Vegetarian Entrée for $3.00

DESSERT Please Choose 1 Dessert

Red Velvet Cake layered with Cream Cheese Icing **(Vegetarian)**
Carrot Cake topped with Cream Cheese Frosting & Walnuts **(Vegetarian)**
Very Berry Cheesecake topped with Raspberries, Blueberries & Apricot Glaze **(Gluten Free, Nut Free)**
Chocolate Cake with Rich Chocolate Icing
Oreo Cookies & Cream Torte with Milk Chocolate Ganache and Cookie Mousse
Tiramisu Cheesecake Italian layered cheesecake on a Chocolate Graham Crust
Fruit Plate fresh Seasonal Fruit **(Vegetarian, Gluten Free, Dairy Free, Nut Free)**

CHILDREN'S MEAL Please Choose 1 Children's Meal.

Breaded Filet of Chicken $25.00 served with French Fries & Sweet & Sour Sauce
Macaroni & Cheese $25.00 served with French Fries

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
BBQ Menu

AVAILABLE IN
SASKATCHEWAN ROOM

Available 11:30am-7:00pm. May – September

FORMAL BBQ
Entrée Price includes Salad, Sides, Coffee, Tea & Dessert

INCLUDES
Sides are served buffet style

Garden Salad
Caesar Salad
Baked Beans
Chef's Potatoes
Chef's Hot Mixed Seasonal Vegetable
Garlic Toast
Variety of Desserts
Coffee/Tea

SELECT 1 ENTRÉE
Entrées are served off the Grill
Choose a 2nd entrée option for a surcharge of $3.00 per person

Breast of Chicken $45.00
Filet of Salmon $45.00
New York Sirloin Steak $52.00
Filet Mignon $60.00
2 Seasonal Vegetable & Tofu Kebobs $25.00

ADDITIONS
Tomato Salad $2.00 per person
Greek Salad $ 2.00 per person
Potato Salad $2.00 per person
Coleslaw $2.00 per person
Cheese & Cracker Platter $4.00 per person
Fresh Vegetable Platter $3.00 per person
Fresh Fruit Platter $3.00 per person
Variety of Cookies $2.00 per person

INFORMAL BBQ
$32.00 per person includes Sides, Coffee & Tea

INCLUDES
Sides are served buffet style

Potato Salad
Coleslaw
French Fries
Variety of Cookies
Coffee/Tea

SELECT 2 BURGER OPTIONS
Burgers are served off the Grill
Choose a 3rd burger option for a surcharge of $3.00 per person

Hamburger
Veggie Burger
Chicken Burger

Add Cheese option at the grill $2.00 per person

ADDITIONS
Tomato Salad $2.00 per person
Garden Salad $2.00 per person
Greek Salad $ 2.00 per person
Baked Beans $4.00
Cheese & Cracker Platter $4.00 per person
Fresh Vegetable Platter $3.00 per person
Fresh Fruit Platter $3.00 per person
Variety of Desserts $5.00 per person
Gluten Free Buns $2.00 per bun

Entrée's off the grill are weather pending
If weather does not permit outside use of grill, entrée's will be served hot on the buffet

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB Holiday Lunch Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM
(Buffet only in Saskatchewan Room)

HOLIDAY LUNCH BUFFET
Available 11:00am-2:00pm. $45.00 Per Person
October – December

Fresh Made Dinner Rolls & Butter
Caesar Salad
Garden Salad
Coleslaw
Roast Turkey
Glazed Ham *(Inquire to Substitute Ham for Salmon or Vegetarian Entree)*
Holiday Stuffing
Chef's Hot Mixed Seasonal Vegetables
Chef's Whipped Potatoes
Variety of Dessert Squares & Fresh Fruit
Coffee/Tea

Add a Vegetarian/Vegan Entrée $7.00 Per Person
Vegetarian Lasagna
Three Cheese Tortellini with Cream Sauce
Vegan Teriyaki Stir Fry served with Chef's Rice
Vegan Quinoa with Cumin Tomato Sauce

BUFFET ADDITIONS
Carved Prime Rib & Yorkshire Pudding $18 per person
Perogies with Sour Cream, Bacon Bits and Onion $4.00 per person
Cabbage Rolls $4.00 per person
Greek Salad $ 2.00 per person
Tomato Salad $2.00 per person
Garlic Toast $1.00 per person
Fresh Vegetable Platter $3.00 per person

HOLIDAY SERVED LUNCH
Available 11:00am-2:00pm. $40.00 Per Person
October – December

Starter:
Fresh Garden Salad
served with Balsamic Vinaigrette Dressing

Entrée:
Roast Turkey
Holiday Stuffing
Chef's Whipped Potatoes
Warm Dinner Rolls
Chef's Seasonal Vegetables

Dessert:
Eggnog Cheesecake

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB Holiday Dinner Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM
(Buffet only in Saskatchewan Room)

HOLIDAY DINNER BUFFET
Available 4:30pm- 7:00pm. $55.00 Per Person
October – December

Fresh Made Dinner Rolls & Butter
Caesar Salad
Garden Salad
Coleslaw
Roast Turkey
Glazed Ham *(Inquire to Substitute Ham for Salmon or Vegetarian Entree)*
Holiday Stuffing
Chef's Hot Mixed Seasonal Vegetables
Chef's Whipped Potatoes
Variety of Dessert Cakes & Pies
Fresh Fruit Platter
Cheese & Cracker Platter
Coffee/Tea

Add a Vegetarian/Vegan Entrée $7.00 Per Person
Vegetarian Lasagna
Three Cheese Tortellini with Cream Sauce
Vegan Teriyaki Stir Fry served with Chef's Rice
Vegan Quinoa with Cumin Tomato Sauce

BUFFET ADDITIONS
Carved Prime Rib & Yorkshire Pudding $18 per person
Perogies with Sour Cream, Bacon Bits and Onion $4.00 per person
Cabbage Rolls $4.00 per person
Greek Salad $ 2.00 per person
Tomato Salad $2.00 per person
Garlic Toast $1.00 per person
Fresh Vegetable Platter $3.00 per person

HOLIDAY SERVED DINNER
Available 4:30pm- 7:00pm. $50.00 Per Person
October – December

Starter:
Fresh Garden Salad
served with Balsamic Vinaigrette Dressing

Entrée:
Roast Turkey
Holiday Stuffing
Chef's Whipped Potatoes
Warm Dinner Rolls
Chef's Seasonal Vegetables

Dessert:
Eggnog Cheesecake

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Beverage Station

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

Hot Chocolate Bar

50 Cups - $200

100 Cups - $400

Includes hot cocoa, whipped cream and variety of toppings

BEVERAGE STATION

Variety of Canned Pop $3.00 Each

Variety of Bottled Juice $4.00 Each

Bottled Water $3.00 Each

Jugs of Juice $25.00/60oz Jug

Coffee or Tea 10 cups per pot $25.00/Pot

Fruit Punch $50 (50 glasses) $100 (100 glasses) $200(200 glasses)

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 20% Service Charge and 5% GST. All prices are subject to change without notice.

UNIVERSITY CLUB
Banquet Bar Menu

Bar - If Bar Sales do not exceed $200.00 there is a $100.00 Bar Fee

Highballs	$8.00
Wine (5oz. glass)	$9.00
Beer (473ml can)	$9.50
Soft Drinks	$2.50
Juice	$2.50
Sparkling Water	$3.00

Cocktails, Premiums & Imports vary in pricing starting at $10.00

Cash Bar : Guests pay for their own drinks
Toonie Bar : Guest pays $2, difference in price is applied to main invoice
Host Bar : All drinks are applied to main invoice
Ticket Bar : Provide your guests with drink tickets to be charged on main invoice

HOT & COLD NON-ALCOHOLIC BEVERAGE STATION

Variety of Canned Pop $3.00 Each
Variety of Bottled Juice $4.00 Each
Bottled Water $3.00 Each
Jugs of Juice $25.00/60oz Jug
Coffee or Tea 10 cups per pot $25.00/Pot

Alcohol is provided from The University Club.
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

UNIVERSITY CLUB
Wine Menu

Feature Wines $35

Undurraga Chardonnay (Chile)
Undurraga Cabernet Sauvignon(Chile)

House White Wines $45

Amalaya Torrentes-Riesling (Argentina)
Spinelli Pinot Grigio (Italy)
Amalaya Rose (Argentina)
Las Cumbres Sauvignon Blanc (Chile)

House Red Wines $45

Amalaya Malbec (Argentina)
Spinelli Montepulciano D'Abruzzo (Italy)
Bleasdale Shiraz/Cab/Malbec Blend (Australia)
Las Cumbres Cabernet Sauvignon (Chile)

White Wines

Canada	
Gehringer Brothers Riesling	$ 50
Italy	
Tommasi Le Fornaci Lugana	$ 50
United States	
Wente Louis Mel Sauvignon Blanc	$ 50
Stag's Leap Aveta Sauvignon Blanc	$ 75
France	
Villa Des Anges Chardonnay	$ 45
Louis Jadot Bourgogne Chardonnay	$ 60
Germany	
Piesporter Michelsberg Riesling	$ 45
Sparkling	
Chic Barcelona Brut	$ 40
Undurraga Sparkling Rose Royal	$ 50
Champagne	
Pere Ventura Vintage Rose Gran Reserva	$ 90
Moet Dom Perignon	$ 280

Red Wines

Canada	
Gehringer Brothers Pinot Noir	$ 50
Italy	
Tommasi Rafael Valpolicella	$ 65
Stroppiana Leoardo Barolo	$ 80
Tommasi Amarone	$ 90
Castello Di Monsanto Chianti	$ 90
United States	
Wente Sandstone Merlot	$ 50
Substance Cabernet Sauvignon	$ 60
Ironstone Old Vine Zinfandel	$ 60
Argentina	
Kaiken Ultra Malbec	$ 50
Bodega Autentico Malbec	$ 95
Australia	
Wirra Wirra Catapult Shiraz	$ 50
France	
Louis Jadot Beaujolais Village	$ 55
Louis Jadot Bourgogne Pinot Noir	$ 60
Chateauneuf-du-Pape	$ 95
Spain	
Juan Gil Silver Label Monastrell	$ 60

Guest & Event Parking at The University Club

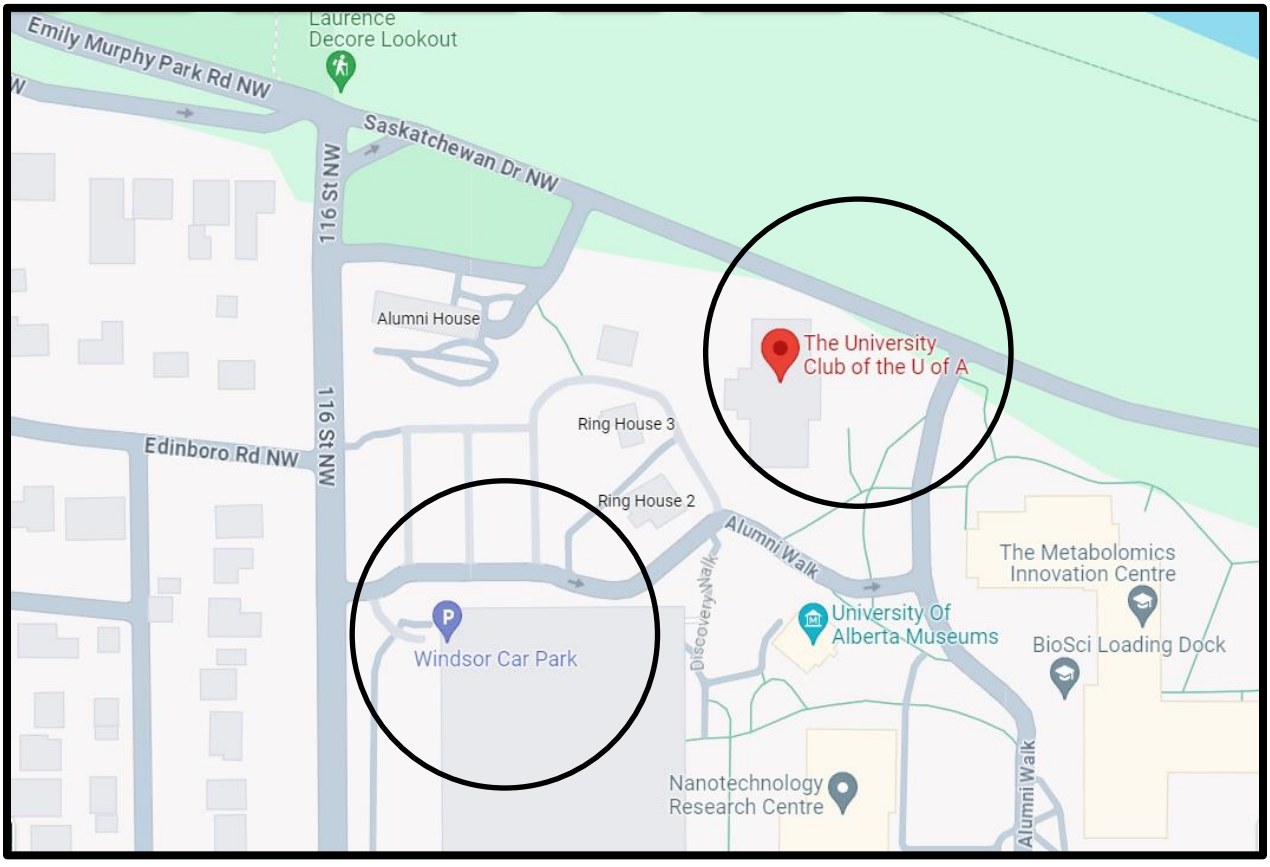
11435 Saskatchewan Drive Edmonton, AB T6G 2G9

The University Club does not manage parking.
University of Alberta Parking Services manages and regulates all parking rates.

Event & Guest Parking is located in the Windsor Car Parkade

Parking Pay Machines
Parking Rates are subject to change without notice
Windsor Car Park : In Parkade or using the HONK App

Hourly: $5.00
Daily Maximum: $17.00 (6:00am-6:00am)
Evening: $6.00 (4:30pm-6:00am)
Weekend/Stat: $6.00 (6:00am-6:00am)

Website : www.ualberta.ca/parking-services
Email: parking@ualberta.ca
Phone: 780-492-7275

If you wish to pay for your guests parking please contact Parking Services :
https://www.ualberta.ca/parking-services/visitor-and-event-parking/event-parking.html