UNIVERSITY CLUB
Wedding Rooms

WINSPEAR ROOM

Winspear Room Rental $1000.00 + GST
Maximum 150 Guests (Buffet Dinner)
Maximum 170 Guests (Served Dinner)
Ceremony Fee $1500.00 + GST (optional)
Ceremony Maximum 100 Guests
Add Papaschase Room Fee $400.00 + GST (optional)

Dancefloor is connected to The Winspear Room
Bar Fee of $100.00 if bar sales do not exceed $200.00
Wine Service Fee $150.00 for over 75 guests
No Service Fee for bottled wine on tables
Minimum Spend of $10,000.00 Before Service Fee & GST
Access to Decorate the day of at 9:30am
Bar closes at 12:30am. Event finished by 1:00am

SASKATCHEWAN ROOM

Saskatchewan Room Rental $500.00 + GST
Maximum 60 Guests
Ceremony Fee $750.00 + GST (optional)
Ceremony Maximum 60 Guests

Dancefloor is in The Saskatchewan Room
Bar Fee of $100.00 if bar sales do not exceed $200.00
Minimum Spend of $5000.00 Before Service Fee & GST
Access to Decorate the day of at 9:30am
Bar closes at 12:30am. Event finished by 1:00am

All Food & Beverage Catering
provided by The University Club

Podium and Microphone available

Screen & 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

Use of Wedding Cake Knife
Cake Cutting Service $250.00 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
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
Late Lunch Menu

AVAILABLE IN
WINSPEAR ROOM
PAPASCHASE ROOM
SASKATCHEWAN ROOM

LATE LUNCH

Fresh Vegetable Tray Assorted Vegetables with Ranch Dip
20 - 25 people $150
40 - 50 people $300
90 - 100 people $600

Fresh Fruit Tray Fresh Seasonal Fruit
20 - 25 people $150
40 - 50 people $300
90 - 100 people $600

Sandwich Tray Variety of Finger Sandwiches Including Vegetarian
20 - 25 people $215
40 - 50 people $430
90 - 100 people $860

Cheese and Crackers Tray Variety of Cheeses & Selection of Crackers
20 - 25 people $175
40 - 50 people $350
90 - 100 people $700

Cookies Tray Variety of Fresh Baked Cookies
20 - 25 people $60
40 - 50 people $120
90 - 100 people $240

Dessert Tray Variety of Dessert Squares
20 - 25 people $115
40 - 50 people $230
90 - 100 people $460

HOT & COLD BEVERAGES
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
½ Order Fruit Punch 100 7.oz Glasses $100
1 Order Fruit Punch 200 7.oz Glasses $200
Coffee or Tea 10 cups per pot $25.00/Pot

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

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.

Guest & Event Parking at The University Club

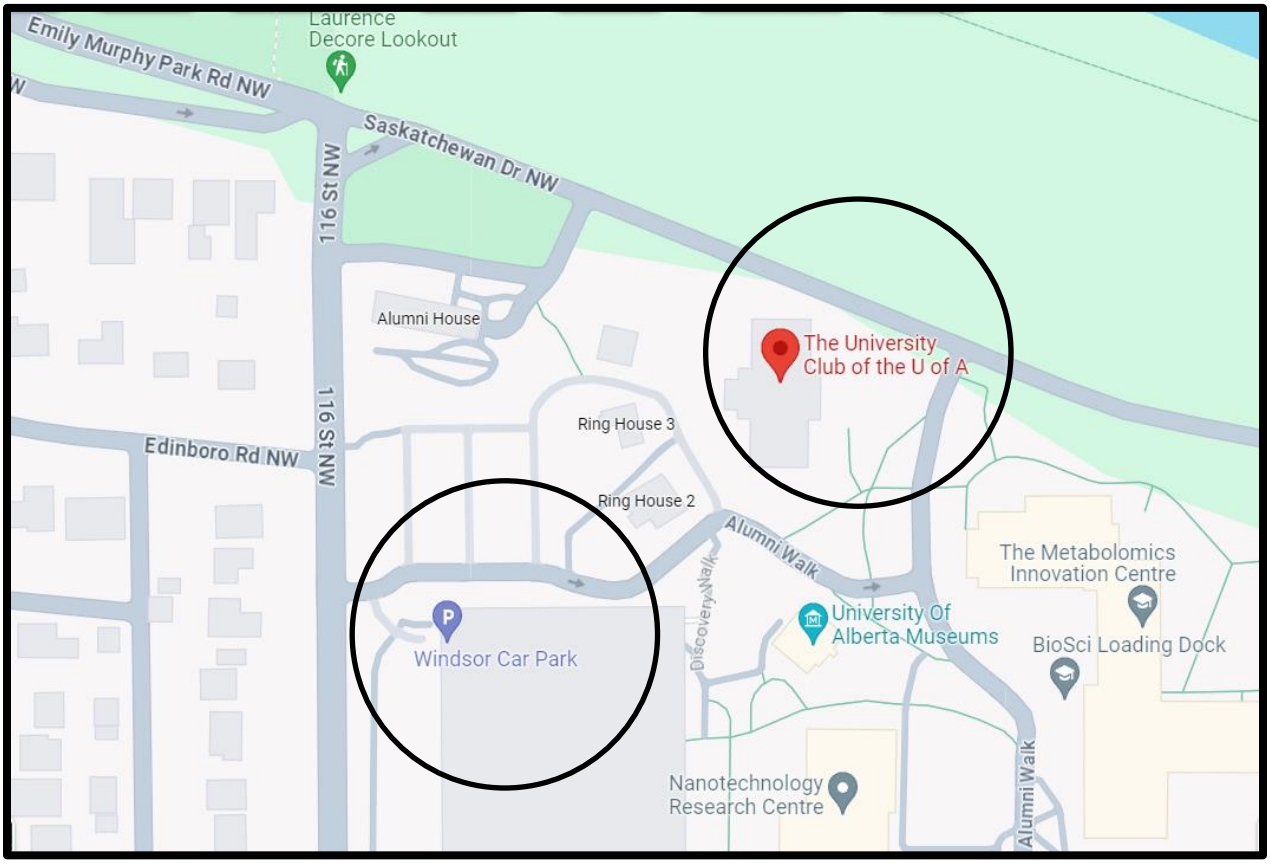
11435 Saskatchewan Drive Edmonton, AB T6G 2G9

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