Saskatchewan Room Weddings 2021

Room Rental $400.00 + GST  
Ceremony Fee $600.00 + GST (optional)  
Maximum 60 Guests  
Minimum Spend of $4000.00 Before Service Fee & GST

- Rectangle Tables, Linens & Dishware are included with Private Functions  
- Head table, guest book table & gift table will be draped to floor length  
- Podium, microphone, screen and cart  
- Projector rental fee: $75.00 (Projector does not have sound, event is to provide speakers)  
- Stand Alone Speaker Rental $50.00  
- Piano rental fee: $50.00  
- Our candles on all the tables (if required)  
- Flowers, table decor and music/sound system are the responsibility of the organizer  
- Use of Wedding cake knife if required.  
- Wedding cake cutting Fee $100.00 if required  
- Bartender Fee of $150.00 will apply if bar sales do not exceed $300.00  
- Wine Service Fee $150.00 for over 75 guests. No Fee for wine on tables.

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  
- 18% service charge applies to all functions  
- All prices are subject to change without notice  
- 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 University Club is not responsible for lost, stolen or damaged personal belongings  
- SOCAN & Sound Fees 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 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.
RECEPTION MENU
RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS
RECEPTIONS MINIMUM $19.95 PER PERSON.

Platters

**Cheese Tray** Variety of Cheeses with selection of Crackers

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40-50 people</td>
<td>$350</td>
</tr>
<tr>
<td>90-100 people</td>
<td>$700</td>
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</tbody>
</table>

**Finger Sandwiches** variety Including Vegetarians

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>40-50 people</td>
<td>$425</td>
</tr>
<tr>
<td>90-100 people</td>
<td>$850</td>
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</tbody>
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**Fresh Vegetable** Assorted Vegetables with Ranch Dip

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>40-50 people</td>
<td>$300</td>
</tr>
<tr>
<td>90-100 people</td>
<td>$600</td>
</tr>
</tbody>
</table>

**Fruit Platter** Fresh Seasonal Fruit

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>40-50 people</td>
<td>$300</td>
</tr>
<tr>
<td>90-100 people</td>
<td>$600</td>
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</tbody>
</table>

**Dessert Pastries** Variety of Dessert Squares

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>40-50 people</td>
<td>$200</td>
</tr>
<tr>
<td>90-100 people</td>
<td>$400</td>
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</table>

Reception Packages

<table>
<thead>
<tr>
<th>Essential Package</th>
<th>$19.95 per person</th>
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<tbody>
<tr>
<td>Minimum 20 guests</td>
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<tr>
<td>5-6 pieces per person</td>
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**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**

<table>
<thead>
<tr>
<th>Minimum 35 guests</th>
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</thead>
<tbody>
<tr>
<td>8-9 pieces per person</td>
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</table>

**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 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
- Spanokopita
- Chocolate Covered Strawberries

**Elegant Package $39.95 per person**

<table>
<thead>
<tr>
<th>Minimum 60 guests</th>
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</thead>
<tbody>
<tr>
<td>11-12 pieces per person</td>
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</table>

**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 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
Late Night Lunch Menu

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.

——— 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
## 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
- Chateauneuf-du-Pape $ 95

#### Spain
- Finca Monica Rioja Crianza $ 41
- Juan Gil Silver Label Monastrell $ 50
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