Saskatchewan Room Rental Details 2021

**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 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: $75.00 (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 ($15.00 max), $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.
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.
**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.
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
RECEPTION MENU
RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS
RECEPTIONS MINIMUM $19.95 PER PERSON.

Platters

- **Cheese Tray** Variety of Cheeses with selection of Crackers
  - 40-50 people $350
  - 90-100 people $700

- **Finger Sandwiches** variety Including Vegetarians
  - 40-50 people $425
  - 90-100 people $850

- **Fresh Vegetable** Assorted Vegetables with Ranch Dip
  - 40-50 people $300
  - 90-100 people $600

- **Fruit Platter** Fresh Seasonal Fruit
  - 40-50 people $300
  - 90-100 people $600

- **Dessert Pastries** Variety of Dessert Squares
  - 40-50 people $200
  - 90-100 people $400

Reception Packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Cost per Person</th>
<th>Pieces per Person</th>
<th>Minimum Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essential</td>
<td>$19.95</td>
<td>5-6</td>
<td>20</td>
</tr>
<tr>
<td>Deluxe</td>
<td>$26.95</td>
<td>8-9</td>
<td>35</td>
</tr>
<tr>
<td>Elegant</td>
<td>$39.95</td>
<td>11-12</td>
<td>60</td>
</tr>
</tbody>
</table>

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

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.
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