

THE UNIVERSITY CLUB

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 (\$15.00max), \$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

THE UNIVERSITY CLUB

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.

THE UNIVERSITY CLUB

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.

THE UNIVERSITY CLUB

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

THE UNIVERSITY CLUB

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

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
Deville 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
Deville 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

THE UNIVERSITY 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
 Chateauf-neuf-du-Pape \$ 95

Spain

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

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