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
Grand Piano Rental Fee: $100.00

SASKATCHEWAN ROOM
PRIVATE ROOM RENTAL FEE
Monday – Thursday $400.00
Lunch & Dinner Buffet – minimum 20 guests, maximum 60 guests
Reception Style – minimum 20 guests, maximum 80 guests

Friday & Saturday $500.00
Lunch & Dinner Buffet – minimum 40 guests, maximum 60 guests
Reception Style – minimum 40 guests, maximum 80 guests

Dancefloor in Saskatchewan Room. Maximum 60 guests with dance.
Rectangle Tables, Linens & Dishware included
Piano Rental Fee: $50.00
Saturday Bar $150.00 Fee if Bar sales not exceed $300

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

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
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
18% 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
SERVED BRUNCH
Build your own one, two or three course served Brunch Menu
Entrée price includes Coffee, Tea & Orange Juice

Please Select One Starter

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

Please Select One Brunch 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

Please Choose One Dessert

Apple Pie $10 Crisp Apples in a Flakey Pie Crust
Deep Caramel Pecan Flan $10 Crunchy Pecans with Caramel Filling
Carrot Cake $10 topped with Cream Cheese Frosting & Walnuts
Fresh Fruit Plate $7 Fresh Seasonal Fruit

Please Choose One Children 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 18% Service Charge and 5% GST. All prices are subject to change without notice.
LUNCH BUFFET
Available 11:00am-2:00pm. $37.00 Per Person

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
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
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

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
Carved Prime Rib $18.00 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 $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

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 18% Service Charge and 5% GST. All prices are subject to change without notice.
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
Salmon Hollandaise $35.00 Baked Fillet of Salmon with Hollandaise Sauce 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 Flaky Pastry, sweet Buttery Filling with Raisins
Nanaimo Bar Coconut Graham Crust, Custard and topped with chocolate ganache

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 18% Service Charge and 5% GST. All prices are subject to change without notice.
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
Dessert Pastries  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

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

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

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

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

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
- Spanakopita
- Caprese Skewers
- Hummus with Grilled Pita

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

HOT & COLD BEVERAGES

- Variety of Canned Pop $3.00 Each
- Variety of Bottled Juice $4.00 Each
- Jugs of Juice $20.00/60oz Jug
- Bottled Water $3.00 Each
- ¼ Order Fruit Punch 50 7.oz Glasses $50
- ½ Order Fruit Punch 100 7.oz Glasses $100
- 1 Order Fruit Punch 200 7.oz Glasses $200

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

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
Chicken & Spinach Lasagna
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
Pork Loin with Apple Sauce served with Chef’s Potatoes
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
Additional Entrée $7.00 per person
Carved Prime Rib + Yorkshire Pudding $18.00 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 $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 18% Service Charge and 5% GST. All prices are subject to change without notice.
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 Riviera $47.00 Pan-Fried Breast of Chicken dipped in a light egg wash, topped with a Wild Mushroom Sauce
- Teriyaki Ginger Chicken $47.00 Breast of Chicken topped with a Teriyaki Ginger Sauce
- Chicken Bruschetta $47.00 Breast of Chicken topped with Bruschetta
- Chicken Parmesan $47.00 Lightly Breaded Breast of Chicken topped with Tomato Sauce & Italian Cheeses
- Salmon Hollandaise $47.00 Baked Fillet of Salmon with Hollandaise Sauce
- Salmon Fruit Salsa $47.00 Baked Fillet of Salmon topped with Fresh Fruit Salsa
- Roast Pork Loin $47.00 served with a Peppercorn Sauce
- Pork Schnitzel $47.00 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 Entrée
- Vegetarian Quinoa $40.00 Quinoa served with Roasted Vegetables alongside a Cumin Tomato Sauce (Vegan upon request)
- Vegetarian Stir Fry $40.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice (Vegan upon request)
- Vegetarian Penne Pomodoro $40.00 Penne Pasta with Vegetarian Tomato Basil Sauce. Sprinkled with Parmesan
- Vegetarian Bombay Curried Vegetables $40.00 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
- 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
- Carrot Cake topped with Cream Cheese Frosting & Walnuts
- Fruit Plate fresh Seasonal Fruit

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 18% Service Charge and 5% GST. All prices are subject to change without notice.
UNIVERSITY CLUB
BBQ Menu

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

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

Sides are served Buffet style

- Garden Salad
- Caesar Salad
- Baked Beans
- Chef’s Potatoes
- Chef’s Hot Mixed Seasonal Vegetable
- 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
$30.00 per person includes Sides, Coffee & Tea

Sides are served Buffet style

- Potato Salad
- Coleslaw
- French Fries
- Coffee/Tea

Entrées are served off the Grill
- Select 2 Entrée’s
- Choose a 3rd entrée 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 Cookies $2.00 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 18% Service Charge and 5% GST. All prices are subject to change without notice.
UNIVERSITY CLUB
Banquet Bar Menu

Highballs $8.00
Domestic Beer $8.00
Wine (5oz. glass) $9.00
Soft Drinks $2.50
Juice $2.50
Mineral Water $3.75

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 BEVERAGES
Variety of Canned Pop $3.00 Each
Variety of Bottled Juice $4.00 Each
Jugs of Juice $20.00/60oz Jug
Bottled Water $3.00 Each
¼ Order Fruit Punch 50 7.oz Glasses $50.00
½ Order Fruit Punch 100 7.oz Glasses $100.00
1 Order Fruit Punch 200 7.oz Glasses $200.00
Coffee or Tea 10 cups per pot $20.00

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

House White Wines $38
Amalaya Torrentes-Riesling (Argentina)
Spinelli Pinot Grigio (Italy)
Honoro Vera Blanco Verdejo (Spain)
Amalaya Rose (Argentina)
Melea Sauvignon Blanc (Spain)

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 $65

France
Louis Jadot Bourgogne Chardonnay $50

Sparkling
Chic Barcelona Brut $40
Prosecco Valdo $40
Undurraga Sparkling Rose Royal $50

Champagne
Pere Ventura Vintage Rose Gran Reserva $90
Moet Dom Perignon $280

House Red Wines $38
Amalaya Malbec (Argentina)
Spinelli Montepulciano D’Abruzzo (Italy)
Honoro Vera Rioja (Spain)
Bleasdale Shiraz/Cab/Malbec Blend (Australia)
Melea Tempranillo (Spain)

Red Wines

Canada
Gehringer Brothers Pinot Noir $50

Italy
Chianti Classico Riserva DOCG $65
Tommasi Rafael Valpolicella $65
Stroppiana Leoardo Barolo $80
Tommasi Amarone $90

United States
Wente Sandstone Merlot $50
Substance Cabernet Sauvignon $60
The Prisoner $120
Stag’s Leap Artemis Cabernet $130

Argentina
Kaiken Ultra Malbec $50
Zolo Reserve Malbec $65

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
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.

Parking Pay Machines
Windsor Car Park : In Parkade or using the HONK App
University Club Lot : In Parking Lot or inside The University Club or using the HONK App

Parking Rates are subject to change without notice

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