

UNIVERSITY CLUB Private Rooms

WINSPEAR ROOM

PRIVATE ROOM RENTAL FEE

Monday – Thursday \$400.00

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 \$600.00

Served Lunch & Dinner – minimum 100 guests, maximum 170 guests

Lunch & Dinner Buffet – minimum 100 guests, maximum 150 guests

Reception Style – minimum 100 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 \$300.00

Lunch & Dinner Buffet – minimum 20 guests, maximum 80 guests

Served Lunch & Dinner – minimum 20 guests, maximum 80 guests

Reception Style – minimum 20 guests, maximum 100 guests

Friday & Saturday \$400.00

Served Lunch & Dinner – minimum 40 guests, maximum 80 guests

Lunch & Dinner Buffet – minimum 40 guests, maximum 80 guests

Reception Style – minimum 40 guests, maximum 100 guests

Dancefloor in Saskatchewan Room. Maximum 60 guests with dance.

Rectangle Tables, Linens & Dishware included

Piano Rental Fee: \$50.00

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 50 guests

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

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

Use of Wedding Cake knife
Cake Cutting Service \$100.00 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](http://www.uofafacultyclub.ca)

UNIVERSITY CLUB Brunch Menu

SERVED BRUNCH

Available 9:00 am- 2:00 pm Groups of 20 or more
Upgrade to 2 Entrée choices for an additional \$3 per person
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.

Chicken & Waffles \$19 Served with warm Maple Syrup

Eggs Benedict \$19 Served with Hashbrowns

Smoked Salmon Eggs Benedict \$20 Served with Hashbrowns

Veggie Eggs Benny \$17 Served with Hashbrowns

Traditional Breakfast \$16 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 \$9 served with Butter and Syrup

Mini Breakfast \$9 Scrambled Eggs and Bacon

BRUNCH BUFFET

Available 9:00 am- 2:00 pm

Available to groups of 30 or more

\$32.50 per person

**Danishes, Muffins, Fresh Fruit,
Hashbrowns, Scrambled Eggs, Bacon, Sausage
Eggs Benedict & Waffles
Variety of Cakes & Pies
Coffee, Tea & Orange Juice**

CONTINENTAL BREAKFAST

Available 9:00 am- 2:00 pm

Available to groups of 20 or more

\$15.00 per person

**Danishes, Muffins, Fresh Fruit
Coffee, Tea & Orange Juice**

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 Lunch Menu

WINSPEAR ROOM
WEEKDAYS GROUPS OF 40 MINIMUM - 170 MAXIMUM
FRI & SAT GROUPS OF 80 MINIMUM - 170 MAXIMUM

SASKATCHEWAN ROOM
WEEKDAYS GROUPS OF 20 MINIMUM - 80 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 80 MAXIMUM

PAPASCHASE ROOM
GROUPS OF 20 MINIMUM - 50 MAXIMUM

SERVED LUNCH

Available 11:00am- 2:00pm

Entrée Price includes Salad, Coffee, Tea & Dessert

Choose 2 or more main entrée options for a surcharge of \$3.00 per person

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

Teriyaki Ginger Chicken \$32.50 Breast of Chicken served with Rice & Seasonal Vegetables

Chicken Bruschetta \$32.50 Breast of Chicken served with Chef's Potatoes & Seasonal Vegetables

Chicken & Spinach Lasagna \$32.50 Italian Tomato Sauce and Italian Cheeses served with Garlic Toast

Chicken Pot Pie \$32.50 Savory Chicken and Vegetable Pie in a Flaky Pastry Crust

Salmon Hollandaise \$32.50 Baked Filet of Salmon with Hollandaise Sauce served with Rice & Chef's Vegetables

Beef Stroganoff \$32.50 sautéed Beef, Mushrooms and Onions in a Cream Sauce served over Egg Noodles

Filet Mignon Steak Diane \$45.00 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

Tuscan Penne \$30.00 Gluten-free Penne with an Italian Vegetable Tomato Basil Sauce. Sprinkled with Parmesan

Bombay Curried Vegetables \$30.00 Served over a bed of Basmati Rice with Two Vegetable Samosas

Vegetarian Stir Fry \$30.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice

Vegetarian Lasagna \$30.00 Italian Tomato Sauce and Italian Cheeses served with Garlic Toast

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 Flakey 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. Served with Salad & Fresh Fruit

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. Please inquire about Children's Meals.

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

Lunch Menu

LUNCH BUFFET

Available 11:00am- 2:00pm. \$35.00 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 Rice
BBQ Chicken served with Chef's Potatoes
Butter Chicken served with Rice
Chicken & Spinach Lasagna served with Garlic Toast
Creamy Dill Salmon served with Rice
Salmon topped with Fruit Salsa served with Rice
Beef Stroganoff served with Egg Noodles
Beef Lasagna served with Garlic Toast
Teriyaki Beef Stir Fry served with Rice

Select 1 Vegetarian Entrée

Teriyaki Stir Fry served with Rice
Vegan Tuscan Penne with Gluten Free Pasta served with Garlic Toast
Three Cheese Tortellini with Cream Sauce served with Garlic Toast
Vegetarian Lasagna served with Garlic Toast

LUNCH BUFFET ADDITIONS

Main Entrée \$7.00 per person
Vegetarian Entrée \$4.00 per person
Carved Prime Rib \$18 per person
Pergoies with Sour Cream, Bacon Bits and Onion \$4.00 per person
Tomato Salad \$2.00 per person
Cabbage Rolls \$4.00 per person
Greek Salad \$ 2.00 per person
Potato Salad \$2.00 per person
Cheese & Cracker Platter \$3.00 per person
Variety of Cookies \$1.50 per person

WINSPEAR ROOM

WEEKDAYS GROUPS OF 60 MINIMUM - 150 MAXIMUM
FRI & SAT GROUPS OF 80 MINIMUM - 150 MAXIMUM

SASKATCHEWAN ROOM

WEEKDAYS GROUPS OF 20 MINIMUM - 80 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 80 MAXIMUM

PAPASCHASE ROOM

GROUPS OF 20 MINIMUM - 50 MAXIMUM

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

Variety of Cookies \$1.50 per person
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 \$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.

UNIVERSITY CLUB Reception Menu

Available 11:00am- 7:00pm. Minimum \$19.95 Per Person

WINSPEAR ROOM
WEEKDAYS GROUPS OF 50 MINIMUM - 200 MAXIMUM
FRI & SAT GROUPS OF 80 MINIMUM - 200 MAXIMUM

SASKATCHEWAN ROOM
WEEKDAYS GROUPS OF 20 MINIMUM - 100 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 100 MAXIMUM

PAPASCHASE ROOM
GROUPS OF 20 MINIMUM - 60 MAXIMUM

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 \$425	90-100 people \$850
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 Pastries Variety of Dessert Squares	20-25 people \$100	40-50 people \$200	90-100 people \$400
Cookies Variety of Fresh Baked Cookies	20-25 people \$50	40-50 people \$100	90-100 people \$200

PACKAGES

Essential Package \$19.95 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 Kabobs
- Bourbon Cocktail Meatballs

Choose 3 of the following options :

- 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

Deluxe Package \$26.95 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 Kabobs
- Bourbon Cocktail Meatballs
- Bruschetta with Garlic Toast

Choose 3 of the following options :

- Vegetable Spring Rolls
- Breaded Chicken Filet, Sweet & Sour Sauce
- Spicy Breaded Wings
- Mushroom Caps with Feta Cheese & Spinach
- Curried Vegetable Samosas, Yoghurt Dressing
- Pan Fried Shrimp Dumplings

Choose 2 of the following options :

- Asparagus Wrapped in Prosciutto
- Breaded Fried Shrimp
- Smoked Salmon Wrap, Spinach & Cream Cheese

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 Kabobs
- Bourbon Cocktail Meatballs
- Bruschetta with Garlic Toast

Choose 4 of the following options :

- Vegetable Spring Rolls
- Breaded Chicken Filet, Sweet & Sour Sauce
- Spicy Breaded Wings
- Mushroom Caps with Feta Cheese & Spinach
- Curried Vegetable Samosas, Yoghurt Dressing
- Spanokopita

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

- Jugs of Juice \$20/60oz Jug
- Cranberry, Apple & Orange
- 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 \$20

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 Dinner Menu

WINSPEAR ROOM
WEEKDAYS GROUPS OF 60 MINIMUM - 170 MAXIMUM
FRI & SAT GROUPS OF 80 MINIMUM - 170 MAXIMUM

SASKATCHEWAN ROOM
WEEKDAYS GROUPS OF 20 MINIMUM - 80 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 80 MAXIMUM

PAPASCHASE ROOM
GROUPS OF 20 MINIMUM - 50 MAXIMUM

SERVED DINNER

Available 4:30pm - 7:00pm

Entrée Price includes Salad, Coffee, Tea & Dessert

Choose a 2nd main entrée options for a surcharge of \$3.00 per person

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

All Main Course Entrées include Chef's Choice Potato, Fresh Seasonal Vegetables & Fresh Baked Dinner Rolls

Chicken Riviera \$45.00 Pan-Fried Breast of Chicken dipped in a light egg wash, topped with a Wild Mushroom Sauce

Teriyaki Ginger Chicken \$45.00 Breast of Chicken topped with a Teriyaki Ginger Sauce

Chicken Bruschetta \$45.00 Breast of Chicken topped with Bruschetta

Chicken Parmesan \$45.00 Lightly Breaded Breast of Chicken topped with Tomato Sauce & Italian Cheeses

Salmon Hollandaise \$45.00 Baked Filet of Salmon with Hollandaise Sauce

Salmon Fruit Salsa \$45.00 Baked Filet of Salmon topped with Fresh Fruit Salsa

Roast Pork Loin \$45.00 served with a Peppercorn Sauce

Pork Schnitzel \$45.00 Lightly Breaded Pork Cutlet topped with a Wild Mushroom Sauce

Prime Rib of Beef \$50.00 served Medium with Sauce Au Jus & Yorkshire Pudding

Filet Mignon Steak Diane \$60.00 grilled Medium Rare with Herbed Garlic Butter, Wild Mushroom & Red Wine Sauce

Vegetarian Entrée Please choose 1 Entrée

Tuscan Penne \$40.00 Gluten-free Penne with an Italian Vegetable Tomato Basil Sauce. Sprinkled with Parmesan

Bombay Curried Vegetables \$40.00 Served over a bed of Basmati Rice with Two Vegetable Samosas

Vegetarian Stir Fry \$40.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice

Vegetarian Lasagna \$40.00 Italian Tomato Sauce and Italian Cheeses served with Garlic Toast

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. Served with Salad & Fresh Fruit

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 Dinner Menu

DINNER BUFFET

Available 4:30pm- 7:00pm. \$50.00 Per Person

Fresh Made Buns & Butter
Caesar Salad
Garden Salad
Coleslaw
Chef's Hot Mixed Seasonal Vegetables
Chef's Potatoes or Rice
Variety of Dessert Cakes & Pies
Fresh Fruit Platter
Cheese & Cracker Platter
Coffee/Tea

SELECT 2 ENTRÉE DISHES

Chicken Bruschetta
Chicken Parmesan
Chicken with Wild Mushroom Sauce
Creamy Dill Salmon
Salmon Hollandaise
Salmon with Fruit Salsa
Teriyaki Glazed Salmon
Beef Lasagna served with Garlic Toast
Beef Teriyaki Stir Fry served with Rice
Pork Loin with Apple Sauce
Vegetarian Teriyaki Stir Fry served with Rice
Vegan Tuscan Penne with Gluten Free Pasta served with Garlic Toast
Three Cheese Tortellini with Cream Sauce served with Garlic Toast
Vegetarian Lasagna served with Garlic Toast

BUFFET ADDITIONS

Main Entrée \$7.00 per person
Vegetarian Entrée \$4.00 per person
Carved Prime Rib \$18 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

WINSPEAR ROOM

WEEKDAYS GROUPS OF 60 MINIMUM - 150 MAXIMUM
FRI & SAT GROUPS OF 80 MINIMUM - 150 MAXIMUM

SASKATCHEWAN ROOM

WEEKDAYS GROUPS OF 20 MINIMUM - 80 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 80 MAXIMUM

PAPASCHASE ROOM

GROUPS OF 20 MINIMUM - 50 MAXIMUM

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- 7:30pm. May – September
Saskatchewan Room Only

SASKATCHEWAN ROOM
WEEKDAYS GROUPS OF 20 MINIMUM - 80 MAXIMUM
FRI & SAT GROUPS OF 40 MINIMUM - 80 MAXIMUM

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 \$42.00
Filet of Salmon \$45.00
New York Sirloin Steak \$47.00
Filet Mignon \$52.00
2 Seasonal Vegetable Kabobs \$20.00

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 \$3.00 per person
Fresh Vegetable Platter \$3.00 per person
Fresh Fruit Platter \$3.00 per person
Variety of Cookies \$1.50 per person

INFORMAL BBQ

\$28.00 per person includes Sides, Coffee & Tea

Sides are served Buffet style

Potato Salad
Coleslaw
French Fries
Coffee/Tea

Select 1 Entrée

Entrées are served off the Grill

Choose a 2nd entrée option for a surcharge of \$3.00 per person

Cheeseburger
Hamburger
Veggie Burger
Chicken Burger
Bison Burger – additional \$1.50 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 \$3.00 per person
Fresh Vegetable Platter \$3.00 per person
Fresh Fruit Platter \$3.00 per person
Variety of Cookies \$1.50 per person
Variety of Desserts \$5.00 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.

UNIVERSITY CLUB

Wine Menu

White House Wines \$38

Amalaya Torrentes-Riesling (Argentina)
Spinelli Pinot Grigio (Italy)
Catenga Organic Sauvignon Blanc (Spain)
Honoro Vera Blanco Verdejo (Spain)
Cotes du Roses (Spain)

Red House Wines \$38

Amalaya Malbec (Argentina)
Spinelli D'Abruzzo (Italy)
Bleasdale Shiraz/Cab/Malbec Blend (Australia)
Catenga Organic Tempranillo (Spain)
Honoro Vera Rioja (Spain)

White Wines

Red Wines

Canada

Gehring 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

Canada

Gehring Brothers Pinot Noir \$ 50

Italy

Chianti Classico Riserva DOCG \$ 65
Tommasi Rafael Valpolicella \$ 65
Stroppiana Leonardo 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

Finca Monica Rioja Crianza \$ 45
Juan Gil Silver Label Monastrell \$ 60

UNIVERSITY CLUB

Banquet Bar Menu

Highballs	\$7.50
Domestic Beer	\$7.50
Wine (5oz. glass)	\$7.50
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

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