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
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
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
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

UNIVERSITY CLUB
Brunch Menu
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 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. 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.
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

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.
## PLATTERS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>20-25 people</th>
<th>40-50 people</th>
<th>90-100 people</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Tray</td>
<td>Variety of Cheeses with selection of Crackers</td>
<td>$175</td>
<td>$350</td>
</tr>
<tr>
<td>Finger Sandwiches</td>
<td>Variety Including Vegetarians</td>
<td>$215</td>
<td>$425</td>
</tr>
<tr>
<td>Fresh Vegetable</td>
<td>Assorted Vegetables with Ranch Dip</td>
<td>$150</td>
<td>$300</td>
</tr>
<tr>
<td>Fruit Platter</td>
<td>Fresh Seasonal Fruit</td>
<td>$150</td>
<td>$300</td>
</tr>
<tr>
<td>Dessert Pastries</td>
<td>Variety of Dessert Squares</td>
<td>$100</td>
<td>$200</td>
</tr>
<tr>
<td>Cookies</td>
<td>Variety of Fresh Baked Cookies</td>
<td>$50</td>
<td>$100</td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jugs of Juice</td>
<td>$20/60oz Jug</td>
</tr>
<tr>
<td>Cranberry, Apple &amp; Orange</td>
<td>$200 for 10 glasses</td>
</tr>
</tbody>
</table>

### Pre-order 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
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.
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

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

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  
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  
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.
<table>
<thead>
<tr>
<th>White House Wines</th>
<th>$38</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amalaya Torrentes-Riesling (Argentina)</td>
<td></td>
</tr>
<tr>
<td>Spinelli Pinot Grigio (Italy)</td>
<td></td>
</tr>
<tr>
<td>Catenga Organic Sauvignon Blanc (Spain)</td>
<td></td>
</tr>
<tr>
<td>Honoro Vera Blanco Verdejo (Spain)</td>
<td></td>
</tr>
<tr>
<td>Cotes du Roses (Spain)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Red House Wines</th>
<th>$38</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amalaya Malbec (Argentina)</td>
<td></td>
</tr>
<tr>
<td>Spinelli D’Abruzzo (Italy)</td>
<td></td>
</tr>
<tr>
<td>Bleasdale Shiraz/Cab/Malbec Blend (Australia)</td>
<td></td>
</tr>
<tr>
<td>Catenga Organic Tempranillo (Spain)</td>
<td></td>
</tr>
<tr>
<td>Honoro Vera Rioja (Spain)</td>
<td></td>
</tr>
</tbody>
</table>

### 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

### Red Wines

**Canada**
- Gehringer 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
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