WINSPEAR ROOM

Winspear Room Rental $700.00 + GST
- Maximum 150 Guests (Buffet Dinner)
- Maximum 170 Guests (Served Dinner)

Ceremony Fee $1500.00 + GST (optional)
- Ceremony Maximum 100 Guests
- Add Papaschase Room Fee $400.00 + GST (optional)

Dancefloor is connected to The Winspear Room
Bar Fee of $150.00 if bar sales do not exceed $300.00
Wine Service Fee $150.00 for over 75 guests.
No Fee for wine on tables.
Minimum Spend of $8000.00 Before Service Fee & GST
Access to Decorate the day of at 9:30am
Bar closes at 12:30am. Event finished by 1:00am

SASKATCHEWAN ROOM

Saskatchewan Room Rental $400.00 + GST
- Maximum 60 Guests

Ceremony Fee $750.00 + GST (optional)
- Ceremony Maximum 60 Guests

Dancefloor is in The Saskatchewan Room
Guests use our Lower Lounge for Bar Service. No Fee
Minimum Spend of $4000.00 Before Service Fee & GST
Access to Decorate the day of at 9:30am
Bar closes at 12:30am. Event finished by 1:00am

Contact us
universityclub.banquet@ualberta.ca
780.492.4231
www. www.uofafacultyclub.ca
PLATTERS

Cheese Tray  Variety of Cheeses with selection of Crackers
Finger Sandwiches  Variety Including Vegetarians
Fresh Vegetable  Assorted Vegetables with Ranch Dip
Fruit Platter  Fresh Seasonal Fruit
Dessert Pastries  Variety of Dessert Squares
Cookies  Variety of Fresh Baked Cookies

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 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 $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 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

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
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

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. $53.00 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
- Beef Stroganoff served with Egg Noodles
- 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
- Additional Entrée $7.00 per person
- Carved Prime Rib + Yorkshire Pudding $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.
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 $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 Filet of Salmon with Hollandaise Sauce
- Salmon Fruit Salsa $47.00 Baked Filet 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
- 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.
LATE LUNCH
Available 10:00pm-12:00am

Fresh Vegetable Tray
Assorted Vegetables with Ranch Dip
Small Approx. 40 - 50 people $300
Large Approx. 90 - 100 people $600

Fresh Fruit Tray
Small Approx. 40 - 50 people $300
Large Approx. 90 - 100 people $600

Sandwich Tray
Variety of Finger Sandwiches Including Vegetarian
Small Approx. 40 - 50 people $425
Large Approx. 90 - 100 people $850

Cheese Tray, Selection of Crackers
Variety of Cheeses & Selection of Crackers
Small Approx. 40 - 50 people $350
Large Approx. 90 - 100 people $700

Cookies Tray
Variety of Fresh Baked Cookies
Small Approx. 40 - 50 people $150
Large Approx. 90 - 100 people $300

Wedding Cake Cutting $250.00
Cut into 2” squares and served on Silver Trays along with Late Lunch service.

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.
### White Wines

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Canada</td>
<td>Gehringer Brothers Riesling</td>
<td>$50</td>
</tr>
<tr>
<td>Italy</td>
<td>Tommasi Le Fornaci Lugana</td>
<td>$50</td>
</tr>
<tr>
<td>United States</td>
<td>Wente Louis Mel Sauvignon Blanc</td>
<td>$50</td>
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<tr>
<td></td>
<td>Stag’s Leap Aveta Sauvignon Blanc</td>
<td>$65</td>
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<tr>
<td>France</td>
<td>Louis Jadot Bourgogne Chardonnay</td>
<td>$50</td>
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<tr>
<td>Sparkling</td>
<td>Chic Barcelona Brut</td>
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<tr>
<td></td>
<td>Prosecco Valdo</td>
<td>$40</td>
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<tr>
<td></td>
<td>Undurraga Sparkling Rose Royal</td>
<td>$50</td>
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<tr>
<td>Champagne</td>
<td>Pere Ventura Vintage Rose Gran Reserva</td>
<td>$90</td>
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<tr>
<td></td>
<td>Moet Dom Perignon</td>
<td>$280</td>
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### Red Wines

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Canada</td>
<td>Gehringer Brothers Pinot Noir</td>
<td>$50</td>
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<tr>
<td>Italy</td>
<td>Chianti Classico Riserva DOCG</td>
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<td></td>
<td>Tommasi Rafael Valpolicella</td>
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<td></td>
<td>Stroppiana Leonardo Barolo</td>
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<tr>
<td></td>
<td>Tommasi Amarone</td>
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<tr>
<td>United States</td>
<td>Wente Sandstone Merlot</td>
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<tr>
<td></td>
<td>Substance Cabernet Sauvignon</td>
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<tr>
<td></td>
<td>The Prisoner</td>
<td>$120</td>
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<tr>
<td></td>
<td>Stag’s Leap Artemis Cabernet</td>
<td>$130</td>
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<tr>
<td>Argentina</td>
<td>Kaiken Ultra Malbec</td>
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<tr>
<td></td>
<td>Zolo Reserve Malbec</td>
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<tr>
<td>Australia</td>
<td>Wirra Wirra Catapult Shiraz</td>
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<tr>
<td>France</td>
<td>Louis Jadot Beaujolais Village</td>
<td>$55</td>
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<tr>
<td></td>
<td>Louis Jadot Bourgogne Pinot Noir</td>
<td>$60</td>
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<tr>
<td></td>
<td>Chateauneuf-du-Pape</td>
<td>$95</td>
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<tr>
<td>Spain</td>
<td>Finca Monica Rioja Crianza</td>
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<tr>
<td></td>
<td>Juan Gil Silver Label Monastrell</td>
<td>$60</td>
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### UNIVERSITY CLUB

**Banquet Bar Menu**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Highballs</td>
<td>$7.50</td>
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<tr>
<td>Domestic Beer</td>
<td>$7.50</td>
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<tr>
<td>Wine (5oz. glass)</td>
<td>$8.50</td>
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<tr>
<td>Soft Drinks</td>
<td>$2.50</td>
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<tr>
<td>Juice</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$3.75</td>
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</tbody>
</table>

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