

UNIVERSITY CLUB

Wedding Rooms

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 Pappaschase 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

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 \$250.00 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 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 \$55	40-50 people \$110	90-100 people \$220

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.

UNIVERSITY CLUB Dinner Menu

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

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 Dinner Menu

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

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UNIVERSITY CLUB

Late Lunch Menu

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.

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

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)
Amalaya Rose (Argentina)

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)	\$8.50
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