

# 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](mailto:universityclub.banquet@ualberta.ca)

780.492.4231

[www. www.uofafacultyclub.ca](http://www.uofafacultyclub.ca)

# UNIVERSITY CLUB Brunch Menu

## 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**

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## 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

**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

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

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**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** Flaky Pastry, sweet Buttery Filling with Raisins

**Nanaimo Bar** Coconut Graham Crust, Custard and topped with chocolate ganache

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

### 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

<b>Cheese Tray</b> Variety of Cheeses with selection of Crackers	<b>20-25 people</b> \$175	<b>40-50 people</b> \$350	<b>90-100 people</b> \$700
<b>Finger Sandwiches</b> Variety Including Vegetarians	<b>20-25 people</b> \$215	<b>40-50 people</b> \$425	<b>90-100 people</b> \$850
<b>Fresh Vegetable</b> Assorted Vegetables with Ranch Dip	<b>20-25 people</b> \$150	<b>40-50 people</b> \$300	<b>90-100 people</b> \$600
<b>Fruit Platter</b> Fresh Seasonal Fruit	<b>20-25 people</b> \$150	<b>40-50 people</b> \$300	<b>90-100 people</b> \$600
<b>Dessert Pastries</b> Variety of Dessert Squares	<b>20-25 people</b> \$100	<b>40-50 people</b> \$200	<b>90-100 people</b> \$400
<b>Cookies</b> Variety of Fresh Baked Cookies	<b>20-25 people</b> \$50	<b>40-50 people</b> \$100	<b>90-100 people</b> \$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 2<sup>nd</sup> 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

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 and 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  
Pork Loin with Apple Sauce  
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

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### SASKATCHEWAN ROOM

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

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### 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 \$34

Amalaya Torrentes-Riesling (Argentina)  
Alpha Zeta Pinot Grigio (Italy)  
Catenga Organic Sauvignon Blanc (Spain)  
Honoro Vera Blanco Verdejo (Spain)  
Honoro Vera Rose (Spain)

### Red House Wines \$34

Amalaya Malbec (Argentina)  
Alpha Zeta Valpolicella DOC (Italy)  
Estacion Cabernet Sauvignon (Chile)  
Catenga Organic Tempranillo (Spain)  
Honoro Vera Grenache (Spain)

### White Wines

#### Canada

Sumac Ridge Gewurztraminer \$ 41  
Meyer Tribute Chardonnay \$ 55

#### Italy

Tommasi Le Rosse Pinot Grigio \$ 43

#### New Zealand

Misty Cove Sauvignon Blanc \$ 43

#### United States

Wente Morning Fog Chardonnay \$ 41  
Stag's Leap Aveta Sauvignon Blanc \$ 65

#### France

Louis Jadot Macon-Villages Blanc \$50

#### Sparkling

Cordon Negro \$ 36  
Asti Spumante \$ 40  
Prosecco Valdo \$ 40

### Champagne

G.H. Mumm Extra Dry \$ 80  
Moet & Chandon Brut Imperial \$ 80  
Moet Dom Perignon \$ 280

### Red Wines

#### Canada

Meyer Pinot Noir \$ 51

#### Italy

Chianti Classico Riserva DOCG \$ 65  
Tommasi Amarone \$ 75  
Rocche Costamagna Barolo \$ 80

#### United States

Wente Sandstone Merlot \$ 41  
Ravenswood Lodi Zinfandel \$ 60  
The Prisoner \$ 120  
Stag's Leap Artemis Cabernet \$ 130

#### Argentina

Kaiken Ultra Malbec \$ 50  
Columbe Estate Malbec \$ 60  
Finca 8 Malbec \$ 65

#### Australia

Wirra Wirra Catapult Shiraz \$ 46  
Wirra Wirra Dead Ringer Cabernet \$ 85

#### France

Mouton Cadet Bordeaux \$ 39  
Louis Jadot Beaujolais Village \$ 44  
Chateauneuf-du-Pape \$ 95

#### Spain

Finca Monica Rioja Crianza \$ 41  
Juan Gil Silver Label Monastrell \$ 50



# UNIVERSITY CLUB

## Banquet Bar Menu

Highballs	\$7.50
Domestic Beer	\$7.50
Wine (5oz. glass)	\$7.50
Caesars	\$7.50
Soft Drinks	\$2.50
Juice	\$2.50
Mineral Water	\$3.75

*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