UNIVERSITY CLUB
Wedding Rooms

WINSPEAR ROOM

Winspear Room Rental $1000.00 + 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 Service Fee for bottled wine on tables
Minimum Spend of $10,000.00 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 $500.00 + 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 $5000.00 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.uofafacultyclub.ca
## University Club Reception Menu

Available 11:00am-7:00pm. Minimum Spend of $21.95 Per Person

### PLATTERS

<table>
<thead>
<tr>
<th>Item</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>$175</td>
<td>$350</td>
<td>$700</td>
</tr>
<tr>
<td>Finger Sandwiches</td>
<td>$215</td>
<td>$430</td>
<td>$860</td>
</tr>
<tr>
<td>Fresh Vegetable</td>
<td>$150</td>
<td>$300</td>
<td>$600</td>
</tr>
<tr>
<td>Fruit Platter</td>
<td>$150</td>
<td>$300</td>
<td>$600</td>
</tr>
<tr>
<td>Dessert Pastries</td>
<td>$115</td>
<td>$230</td>
<td>$460</td>
</tr>
<tr>
<td>Cookies</td>
<td>$60</td>
<td>$120</td>
<td>$240</td>
</tr>
</tbody>
</table>

### 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 Kebobs
    - Grilled Tofu & Vegetable Kebobs
    - Bourbon Cocktail Beef Meatballs
    - Mozzarella Sticks

- **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 Kebobs
    - Grilled Tofu & Vegetable Kebobs
    - Bourbon Cocktail Beef Meatballs
    - Mozzarella Sticks
    - Bruschetta with Garlic Baguette

- **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 Kebobs
    - Grilled Tofu & Vegetable Kebobs
    - Bourbon Cocktail Beef Meatballs
    - Mozzarella Sticks
    - Bruschetta with Garlic Baguette

### 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
- ¼ Order Fruit Punch 50 7.oz Glasses $50
- ½ Order Fruit Punch 100 7.oz Glasses $100
- 1 Order Fruit Punch 200 7.oz Glasses $200

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. $55.00 Per Person

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

SELECT 2 ENTRÉE DISHES
Chicken Bruschetta served with Chef’s Potatoes
Chicken Parmesan served with Chef’s Potatoes
Chicken with Wild Mushroom Sauce served with Chef’s Potatoes
Chicken & Spinach Lasagna
Creamy Dill Salmon served with Chef’s Rice
Salmon with Fruit Salsa served with Chef’s Rice
Teriyaki Glazed Salmon served with Chef’s Rice
Salmon Hollandaise served with Chef’s Potatoes
Beef Lasagna
Beef Teriyaki Stir Fry served with Chef’s Rice
Beef Stroganoff served with Egg Noodles
Pork Loin with Apple Sauce served with Chef’s Potatoes
Penne Pomodoro
Three Cheese Tortellini with Cream Sauce
Vegetarian Lasagna
Vegan Teriyaki Stir Fry served with Chef’s Rice
Vegan Quinoa with Cumin Tomato Sauce

BUFFET ADDITIONS
Additional Entrée $7.00 per person
Carved Prime Rib + Yorkshire Pudding $18.00 per person
Side: Chef’s Rice or Chef’s Potatoes $2.00 per person
Garlic Toast $1.00 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
Fresh Vegetable 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.
SERVED DINNER
Available 4:30pm-7:00pm
Entrée Price includes Salad, Coffee, Tea & Dessert

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 (Choose a 2nd main entrée option, $3.00 surcharge per person)
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 Fillet of Salmon with Hollandaise Sauce
- Salmon Fruit Salsa $47.00 Baked Fillet 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
- Vegetarian Quinoa $40.00 Quinoa served with Roasted Vegetables alongside a Cumin Tomato Sauce (Vegan upon request)
- Vegetarian Stir Fry $40.00 Teriyaki Sauce, mixed Seasonal Vegetables served on a bed of Rice (Vegan upon request)
- Vegetarian Penne Pomodoro $40.00 Penne Pasta with Vegetarian Tomato Basil Sauce. Sprinkled with Parmesan
- Vegetarian Bombay Curried Vegetables $40.00 Served over a bed of Basmati Rice with Two Vegetable Samosas
  Add Grilled Tofu to any Vegetarian Entrée for $3.00

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
- 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**

**Fresh Vegetable Tray** Assorted Vegetables with Ranch Dip
- 20 - 25 people $150
- 40 - 50 people $300
- 90 - 100 people $600

**Fresh Fruit Tray** Fresh Seasonal Fruit
- 20 - 25 people $150
- 40 - 50 people $300
- 90 - 100 people $600

**Sandwich Tray** Variety of Finger Sandwiches Including Vegetarian
- 20 - 25 people $215
- 40 - 50 people $430
- 90 - 100 people $860

**Cheese and Crackers Tray** Variety of Cheeses & Selection of Crackers
- 20 - 25 people $175
- 40 - 50 people $350
- 90 - 100 people $700

**Cookies Tray** Variety of Fresh Baked Cookies
- 20 - 25 people $60
- 40 - 50 people $120
- 90 - 100 people $240

**Dessert Tray** Variety of Fresh Baked Cookies
- 20 - 25 people $115
- 40 - 50 people $230
- 90 - 100 people $460

**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

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
Banquet Bar Menu

Highballs $8.00
Domestic Beer $8.00
Wine (5oz. glass) $9.00
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

HOT & COLD NON-ALCOHOLIC 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
¼ Order Fruit Punch 50 7.oz Glasses $50.00
½ Order Fruit Punch 100 7.oz Glasses $100.00
1 Order Fruit Punch 200 7.oz Glasses $200.00
Coffee or Tea 10 cups per pot $20.00

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
# UNIVERSITY CLUB
## Wine Menu

### Feature Wines $38
- University Club Sauvignon Blanc (Chile)
- University Club Cabernet Sauvignon (Chile)

### House White Wines $40
- Amalaya Torrentes-Riesling (Argentina)
- Spinelli Pinot Grigio (Italy)
- Honoro Vera Blanco Verdejo (Spain)
- Amalaya Rose (Argentina)

### House Red Wines $40
- Amalaya Malbec (Argentina)
- Spinelli Montepulciano D’Abruzzo (Italy)
- Honoro Vera Rioja (Spain)
- Bleasdale Shiraz/Cab/Malbec Blend (Australia)

### 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 Leoardo 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

**Australia**
- Wirra Wirra Catapult Shiraz $50

**France**
- Louis Jadot Beaujolais Village $55
- Louis Jadot Bourgogne Pinot Noir $60
- Chateauneuf-du-Pape $95

**Spain**
- Juan Gil Silver Label Monastrell $60
Parking at The University Club
11435 Saskatchewan Drive Edmonton, AB T6G 2G9

The University Club does not manage parking.
University of Alberta Parking Services manages and regulates all parking rates.

Parking Pay Machines
Windsor Car Park: In Parkade or using the HONK App
University Club Lot: In Parking Lot or inside The University Club or using the HONK App

Parking Rates are subject to change without notice

Website: www.ualberta.ca/parking-services
Email: parking@ualberta.ca
Phone: 780-492-7275

If you wish to pay for your guests parking please contact Parking Services:
https://www.ualberta.ca/parking-services/visitor-and-event-parking/event-parking.html

The University Club lot is limited to 3 hours of parking maximum.
If visitors to the club plan to be there all day, they should park at Windsor Car Park for a max rate of $15.00 per day or $5.50 per weekend day.