WINSPPEAR ROOM

Winspear Room Rental $700.00 + GST
- Maximum 150 Guests (Buffet Dinner)
- Maximum 170 Guests (Served Dinner)
Ceremony Fee $1200.00 + 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 $600.00 + 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 $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
UNIVERSITY CLUB

Reception Menu

Available 11:00am - 7:00pm. Minimum $19.95 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>$425</td>
<td>$850</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>$100</td>
<td>$200</td>
<td>$400</td>
</tr>
<tr>
<td>Cookies</td>
<td>$50</td>
<td>$100</td>
<td>$200</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

- 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.
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.
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 ENTÉREE 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.
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 $100.00
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.
# UNIVERSITY CLUB
## Wine Menu

### White House Wines $38

<table>
<thead>
<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Argentina</td>
<td>Amalaya Torrentes-Riesling</td>
<td>$50</td>
</tr>
<tr>
<td>Italy</td>
<td>Spinelli Pinot Grigio</td>
<td>$50</td>
</tr>
<tr>
<td>Spain</td>
<td>Catenga Organic Sauvignon Bl</td>
<td>$50</td>
</tr>
<tr>
<td>Spain</td>
<td>Honoro Vera Blanco Verdejo</td>
<td>$50</td>
</tr>
<tr>
<td>Spain</td>
<td>Cotes du Roses</td>
<td>$50</td>
</tr>
</tbody>
</table>

### Red House Wines $38

<table>
<thead>
<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Argentina</td>
<td>Amalaya Malbec</td>
<td>$50</td>
</tr>
<tr>
<td>Italy</td>
<td>Spinelli D’Abruzzo</td>
<td>$50</td>
</tr>
<tr>
<td>Australia</td>
<td>Bleasdale Shiraz/Cab/Malbec Blend</td>
<td>$50</td>
</tr>
<tr>
<td>Spain</td>
<td>Catenga Organic Tempranillo</td>
<td>$50</td>
</tr>
<tr>
<td>Spain</td>
<td>Honoro Vera Rioja</td>
<td>$50</td>
</tr>
</tbody>
</table>

### White Wines

<table>
<thead>
<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</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 Bl</td>
<td>$50</td>
</tr>
<tr>
<td>United States</td>
<td>Stag’s Leap Aveta Sauvignon Bl</td>
<td>$65</td>
</tr>
<tr>
<td>France</td>
<td>Louis Jadot Bourgogne Chardonnay</td>
<td>$50</td>
</tr>
<tr>
<td>Sparkling</td>
<td>Chic Barcelona Brut</td>
<td>$40</td>
</tr>
<tr>
<td>Sparkling</td>
<td>Prosecco Valdo</td>
<td>$40</td>
</tr>
<tr>
<td>Sparkling</td>
<td>Undurraga Sparkling Rose Royal</td>
<td>$50</td>
</tr>
<tr>
<td>Champagne</td>
<td>Pere Ventura Vintage Rose Gran Reserva</td>
<td>$90</td>
</tr>
<tr>
<td>Champagne</td>
<td>Moet Dom Perignon</td>
<td>$280</td>
</tr>
</tbody>
</table>

### Red Wines

<table>
<thead>
<tr>
<th>Origin</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canada</td>
<td>Gehringer Brothers Pinot Noir</td>
<td>$50</td>
</tr>
<tr>
<td>Italy</td>
<td>Chianti Classico Riserva DOCG</td>
<td>$65</td>
</tr>
<tr>
<td>Italy</td>
<td>Tommasi Rafael Valpolicella</td>
<td>$65</td>
</tr>
<tr>
<td>Italy</td>
<td>Stroppiana Leonardo Barolo</td>
<td>$80</td>
</tr>
<tr>
<td>Italy</td>
<td>Tommasi Amarone</td>
<td>$90</td>
</tr>
<tr>
<td>United States</td>
<td>Wente Sandstone Merlot</td>
<td>$50</td>
</tr>
<tr>
<td>United States</td>
<td>Substance Cabernet Sauvignon</td>
<td>$60</td>
</tr>
<tr>
<td>United States</td>
<td>The Prisoner</td>
<td>$120</td>
</tr>
<tr>
<td>United States</td>
<td>Stag’s Leap Artemis Cabernet</td>
<td>$130</td>
</tr>
<tr>
<td>Argentina</td>
<td>Kaiken Ultra Malbec</td>
<td>$50</td>
</tr>
<tr>
<td>Argentina</td>
<td>Zolo Reserve Malbec</td>
<td>$65</td>
</tr>
<tr>
<td>Australia</td>
<td>Wirra Wirra Catapult Shiraz</td>
<td>$50</td>
</tr>
<tr>
<td>France</td>
<td>Louis Jadot Beaujolais Village</td>
<td>$55</td>
</tr>
<tr>
<td>France</td>
<td>Louis Jadot Bourgogne Pinot Noir</td>
<td>$60</td>
</tr>
<tr>
<td>France</td>
<td>Chateauneuf-du-Pape</td>
<td>$95</td>
</tr>
<tr>
<td>Spain</td>
<td>Finca Monica Rioja Crianza</td>
<td>$45</td>
</tr>
<tr>
<td>Spain</td>
<td>Juan Gil Silver Label Monastrell</td>
<td>$60</td>
</tr>
</tbody>
</table>
UNIVERSITY CLUB
Banquet Bar Menu

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