

# UNIVERSITY CLUB

## Wedding Rooms

### WINSPEAR 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

Bar closes at 12:30am. Event finished by 1:00am

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### 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

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](mailto: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

<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

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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 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

### 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

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# 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 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  
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

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.

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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 \$100.00

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)  
 Cotes du Roses (Spain)

### 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

Gehringers 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

Gehringers 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)	\$7.50
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