# UNIVERSITY CLUB

## Wedding Rooms

### WINSPEAR ROOM

<table>
<thead>
<tr>
<th>Description</th>
<th>Fee</th>
<th>Maximum Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winspear Room Rental</td>
<td>$700.00 + GST</td>
<td>150 (Buffet)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>170 (Served)</td>
</tr>
<tr>
<td>Ceremony Fee</td>
<td>$1200.00 + GST</td>
<td>100</td>
</tr>
<tr>
<td>Dancefloor is connected to The Winspear Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bar Fee of $150.00 if bar sales do not exceed $300.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine Service Fee</td>
<td>$150.00 for over 75 guests.</td>
<td></td>
</tr>
<tr>
<td>No Fee for wine on tables.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum Spend of $8000.00 Before Service Fee &amp; GST</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bar closes at 12:30am. Event finished by 1:00am</td>
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<td></td>
</tr>
</tbody>
</table>

### SASKATCHEWAN ROOM

<table>
<thead>
<tr>
<th>Description</th>
<th>Fee</th>
<th>Maximum Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saskatchewan Room Rental</td>
<td>$400.00 + GST</td>
<td>60</td>
</tr>
<tr>
<td>Ceremony Fee</td>
<td>$600.00 + GST</td>
<td>60</td>
</tr>
<tr>
<td>Dancefloor is in The Saskatchewan Room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Guests use our Lower Lounge for Bar Service. No Fee</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minimum Spend of $4000.00 Before Service Fee &amp; GST</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bar closes at 12:30am. Event finished by 1:00am</td>
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<td></td>
</tr>
</tbody>
</table>

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**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

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**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

Cheese Tray   Variety of Cheeses with selection of Crackers
              20-25 people   $175        40-50 people   $350        90-100 people  $700
              40-50 people   $215        90-100 people  $425

Finger Sandwiches   Variety Including Vegetarians
                    20-25 people   $215        40-50 people   $425        90-100 people  $850
                    40-50 people   $300        90-100 people  $600

Fresh Vegetable   Assorted Vegetables with Ranch Dip
                  20-25 people   $150        40-50 people   $300        90-100 people  $600
                  40-50 people   $200        90-100 people  $400

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
                      40-50 people   $200        90-100 people  $400

Cookies   Variety of Fresh Baked Cookies
               20-25 people   $50        40-50 people   $100        90-100 people  $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
- Pan Fried Shrimp Dumplings

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
1/2 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.
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 $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

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. $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 ENTÉE 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

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
- Amalaya Torrentes-Riesling (Argentina)
- Spinelli Pinot Grigio (Italy)
- Catenga Organic Sauvignon Blanc (Spain)
- Honoro Vera Blanco Verdejo (Spain)
- Cotes du Roses (Spain)

### White Wines

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Canada</strong></td>
<td>Gehringer Brothers Riesling</td>
<td>$50</td>
</tr>
<tr>
<td><strong>Italy</strong></td>
<td>Tommasi Le Fornaci Lugana</td>
<td>$50</td>
</tr>
<tr>
<td><strong>United States</strong></td>
<td>Wente Louis Mel Sauvignon Blanc</td>
<td>$50</td>
</tr>
<tr>
<td></td>
<td>Stag's Leap Aveta Sauvignon Blanc</td>
<td>$65</td>
</tr>
<tr>
<td><strong>France</strong></td>
<td>Louis Jadot Bourgogne Chardonnay</td>
<td>$50</td>
</tr>
<tr>
<td><strong>Sparkling</strong></td>
<td>Chic Barcelona Brut</td>
<td>$40</td>
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<tr>
<td></td>
<td>Prosecco Valdo</td>
<td>$40</td>
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<tr>
<td></td>
<td>Undurraga Sparkling Rose Royal</td>
<td>$50</td>
</tr>
<tr>
<td><strong>Champagne</strong></td>
<td>Pere Ventura Vintage Rose Gran Reserva</td>
<td>$90</td>
</tr>
<tr>
<td></td>
<td>Moet Dom Perignon</td>
<td>$280</td>
</tr>
</tbody>
</table>

### 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)

### Red Wines

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