



Catering Package



UNIVERSITY
Club

creating new traditions

History

Nested on a well – treed lot, this historic university building was originally home to the Dean of Agriculture.

On October 2nd 1962 it became the permanent home of the University of Saskatchewan Faculty Club.

On July 1st of 2012 the University of Saskatchewan Faculty Club changed its name to the University of Saskatchewan Club to include all University faculty, alumni and staff in membership.

Membership

The University of Saskatchewan Club is a non for profit private membership club that caters to our University community.

University Club membership is open to all University of Saskatchewan Alumni, Faculty and Staff.

Annual membership run from July 1st – June 30th each year

Regular membership \$359.10

Retiree membership \$89.78

Commuting membership \$89.78

Corporate membership (three members) \$718.20

Employees can pay membership with payroll bi-monthly deductions

Memberships include reduce room rentals fees, free meeting rooms with the purchase of lunch, bi-monthly newsletter and access to our member events.

Room Rentals

Whole main floor and patio: Max capacity of 120 guests seated and reception

Member: \$550 Non-member \$650

Fireplace room: Max capacity of 70 guests seated and 100 guests for reception

Member: \$350 Non-member \$500

Window room: Max capacity of 40 guests seated or reception

Member: \$250 Non-member \$450

Clubroom: Max capacity of 36 guests seated and 40 guests for receptions

Member: \$80 Non-member \$95

Greystone room: Max capacity of 16 seated guests

Member: \$100 Non-member \$150

Boardroom: Max capacity of 12 seated guests

Member: \$50 Non-member \$75

Lounge: Max capacity of 40 guests, only available after 7pm on weekdays

Member: \$100 Non-member \$150

Beverage Options

All meeting rooms and events will be supplied with ice water and refresh as needed

Freshly brewed Fratello coffee (regular and decafe)

Cup \$3 Pot \$19

Bungalow tea \$3

David's premium tea \$5

Assorted canned pop \$3

Perrier sparkling water \$4

House made sparkling fruit punch

Glass \$3 Pitcher \$10 Punch bowl \$35

House made Ice Tea

Glass \$3 Pitcher \$10 Punch bowl \$35

House made Lemonade

Glass \$3 Pitcher \$10 Punch bowl \$35

Morning snacks

Muffins by the dozen \$25

Pastries by the dozen \$25

Cookies by the dozen \$22

Fruit platter \$5 per guest

Imported and domestic cheese platter with fresh fruit garnish, crackers and fruit chutney \$7 per guest



Order off our a la carte breakfast menu for small group smaller than 8 guests

Please inquire when booking or see our breakfast menu on our website usask.ca/uclub

Breakfast Buffets

Continental Breakfast: \$12

Breakfast pastries (House made muffins and pastries served with assorted jam and whipped butter)

Served with fresh fruit

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water

Deluxe Continental Breakfast: \$14

Breakfast pastries (House made muffins and pastries served with house made jam and whipped butter)

Bagel served with cream cheese and smoked salmon

Daily smoothie carafe

Served with fresh fruit

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water

Traditional Breakfast: \$16

Scrambled eggs with cheddar cheese and green onions

Choice of sausage or bacon

Toast station with jams and whipped butter

Served with fresh fruit and breakfast potatoes

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water

Frittata Breakfast: \$16

Egg based crustless quiche with choice of filling:

Choose one:

- Bacon and mushroom with asiago cheese
- Chorizo sausage, bell peppers and cheddar cheese
- Leek, caramelized onion and swiss cheese
- Spinach, roasted garlic and feta cheese

Served with fresh fruit and breakfast potatoes

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water

Crepes: \$16

Thin French pancakes

Choose between sweet or savory options:

Choose one:

- Sour cherry compote, vanilla whipped cream and caramel crunch
- Fresh fruit, Whipped Cream and shaved white chocolate
- Ham, mushroom and swiss cheese with Bechamel
- Avocado, scrambled eggs and asiago cheese with bechamel

Served with fresh fruit and breakfast potatoes

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water



Club Brunch \$26

Choose one:

- Scrambled eggs with cheddar cheese and green onions
- Frittata
- Eggs benedict

Includes breakfast pastries with assorted jams and whipped butter

Breakfast sausage and bacon

Fresh fruit and breakfast potatoes

Fruit Juice / Fratello Coffee (Regular and Decafe) / Ice Water

Add on to breakfast and brunch

Bacon and/or sausage \$5 per guest

Waffle bar \$6 per guest

Crepe bar \$6 per guest

Yogurt parfait station \$4 per guest

Imported and domestic cheese platter \$7 per guest

Baked honey glazed ham \$5 per guest

Cookies by the dozen \$22

Meeting room A/V services

Portable screen \$20

Projector with all the cords (you just need to bring a laptop) \$50

Flip Chart / Whiteboard \$20

Daytime break options

Fruit kabobs with yogurt dip / Refresh coffee / ice water \$9

Yogurt parfait station / Refresh coffee / ice water \$10

Cheese and fruit platter / Refresh coffee / ice water \$10

Fresh popcorn, chips and candy bar / Refresh coffee / ice water \$10

All day meeting and mini retreat package

Day at the Club package \$35

Continental breakfast

Morning break with coffee refresh, cheese and fruit platter

Daily lunch buffet

Afternoon break with coffee refresh and homemade cookies

Projector and screen at no charge

Private meeting room booked for you between the hours of 7:30am – 4:30pm

Deluxe day at the club package \$45

Traditional breakfast

Morning break with coffee refresh, cheese and fruit platter

Daily lunch buffet

Afternoon break with coffee refresh, fresh popcorn, chip and candy bar

Projector and screen at no charge

Private meeting room booked for you between the hours of 7:30am – 4:30pm



Mini retreat at the club package \$55

Traditional breakfast

Morning break with coffee refresh, cheese and fruit platter

Daily lunch buffet (reservation on the patio, main floor or we can pack it up for a picnic in the bowl)

Picnic blankets provided

Afternoon break with coffee refresh, fresh popcorn, chip and candy bar

Projector and screen at no extra charge

Private meeting room booked for you between the hours of 7:30am – 4:30pm

Lounge or patio reservation with appetizer platter and a pitcher of house made ice tea

University Club lunch buffet \$18 per guest

Available Monday to Friday 11:30am – 1:30pm

Daily selection of house made soup

Salad greens and spinach with a variety of toppings and dressings to build your own salad

Chef's creations cold salads

Variety of dips and spreads with crackers, tortilla chips and pita

Fresh fruit and vegetable platters

Build your own sandwich station with house made breads

Chef's creations vegetable and starch dishes

Chefs featured hot entrees

Dessert bar featuring cakes, tortes, and other Chef's treats including ice cream and toppings

The University Club kitchen pride themselves with good home cooked food with variety for most dietary restrictions, please ask server if you have concerns

Serve three course lunch option available in private meeting rooms \$30 per guest

High Tea Service \$18 per guest

Available for afternoon and weekend bookings – minimum of 35 guests

Fresh fruit

Strawberries and yogurt dip

Lemon and Saskatoon berry scones with jam and cream cheese

Cream puffs, fresh fruit tartlet and homemade dainties

Tea sandwiches:

Cucumber, dill and cream cheese

Smoked salmon and pesto

Apple compote and brie

Red onion and bacon compote

David's premium tea service

House made Ice tea and lemonade



Reception Food

Snacks

House made chips and dip – basket of freshly fried potato chips and chef's choice dip \$9

Spiced nuts – bowl of house spiced and roasted mixed nuts \$20

Popcorn by the basket – fresh stove-popped popcorn perfectly seasoned \$5

Tortilla chips and Salsa – basket of tortilla chips with salsa dip \$8

Vegetables and ranch dip – seasonal fresh cut vegetables with ranch dressing \$3.50 per guest

Fresh fruit – assorted seasonal fresh fruit \$5 per guest

Imported and domestic cheese platter with fresh fruit garnish, crackers and fruit chutney \$7 per guest

Platters (serve approximately 25- 30 guests)

Tuscan platter – gherkin pickles, grape tomatoes, olives, bruschetta dip, cured meats and cheese served with crostini \$75

Mediterranean platter – Feta Cheese, Olives, tzatziki sauce and house made hummus served with fresh pita \$60

Charcuterie platter – Cured Meats and pickles served with mustard and baguette \$75

Antipasto platter- Pickled vegetables, olives and roasted vegetables served with baguette \$65

Shrimp cocktail platter – cold shrimp served with cocktail sauce and lemons \$95

Seafood platter - cold shrimp served with cocktail sauce and lemons, crab salad, chilled mussels served with aioli \$120

Baked brie with brown sugar and pecans in puff pastry served with fruit chutney and crackers \$32

Dips

Serves approximately 25-30 guests \$45 per order

Served with crackers, pita or tortilla chips and gluten free rice crackers on request

Hummus- blended chickpeas with lemon, cumin and garlic (V) (GF)

Bruschetta- fresh diced tomatoes, peppers and onions with fresh herbs and garlic (V) (GF)

Parmesan artichoke dip – blend of cream cheese, with red peppers, parmesan cheese, cheddar cheese and artichoke hearts (V) (GF)

Lime and chipotle dip- chipotle peppers with fresh lime and cream cheese (V) (GF)

Sundried tomato and basil dip – blend of cream cheese with sundried tomato, garlic and fresh basil (V) (GF)

Garlic and herb – blend of cream cheese with roasted garlic and fresh herbs (V) (GF)

Jalapeno and cheddar dip – blend of cream cheese, freshly diced jalapeno and medium cheddar cheese (V) (GF)

Loaded baked potato dip- blend of sour cream, green onions, bacon bits and medium cheddar cheese (GF)

Appetizers by the dozen

- Pakora with raita (V) \$23
- Hush puppies with pimento sauce (V) \$23
- Mushroom caps stuffed with herb cream cheese (V) (GF) \$23
- Vegetarian spring rolls with plum sauce (V) \$23
- Samosas with sweet chili dip (V) \$23
- Pork pot stickers with plum sauce \$23
- Spanakopita with tzatziki sauce (V) \$23
- Chicken wings (Salt and pepper, lemon pepper, hot or sweet chili) (GF) \$24
- Tandoori chicken wings with raita sauce (GF) \$25
- Fried chicken with hot sauce \$25
- Chicken or beef satay \$25
- Pork belly with hoisin sauce and sesame \$26
- Bacon wrapped scallops (GF) \$27
- Shrimp scampi with white wine and garlic butter \$27

Appetizers by the order (order serves approximately 4-5 guests)

- Calamari and tzatziki \$25
- Mussels with white wine and butter (GF) \$27
- Edamame beans with wasabi butter (V) (GF) \$20
- Sweet chill trout \$26

Pizza Flatbreads \$15

8 slices each serves 4 guests

- Spicy Italian sausage with marinara sauce and topped with mozzarella cheese
- Grilled chicken, feta cheese, sundried tomato and topped with mozzarella cheese
- Prosciutto and fig – with marinara sauce and topped with mozzarella cheese
- Margarita – mozzarella cheese, fresh tomato and basil with marinara sauce (V)
- Roasted vegetable- honey, pumpkin seeds and feta cheese on top of pesto (V)
- Quattro Fromaggio – blend of four cheese and marinara sauce (V)



Appetizer packages

(Minimum 10 guests)

\$15 per guest:

Option #1:

Fruit Platter

Imported and domestic cheese board

Pizza flatbreads

Option #2:

Imported and domestic cheese board

Vegetables and dip

One choice of appetizer

\$20 per guest:

Option #1:

Fruit Platter

Charcuterie board

Imported and domestic cheese board

Vegetables and dip

One choice of appetizer

Option #2:

Imported and domestic cheese board

Chips and dip

One choice of dip

Three choices of appetizers

\$25 per guest:

Option #1:

Fruit Platter

Charcuterie board

Imported and domestic cheese board

Vegetables and dip

One choice of dip

Baked brie

Two choices of appetizer

Option #2:

Imported and domestic cheese board

Chips and dip

One choice of dip

Three choices of appetizers

Antipasto platter

Pizza flatbread

\$30 per guest:

Caesar salad

Pizza flatbread

Poutine bar

Buffet Dinners

All buffet dinners include: Rolls and whipped butter, garden salad with dressings, choice of two other salads, main entrée, and choice of side, chef's choice seasonal vegetables, choice of dessert and coffee / tea service.

Garden salad with dressings included with buffet price. Choose two other salad options:

Caesar salad	Spinach salad with house made poppyseed dressing
Club coleslaw salad	Pesto pasta salad
Curried couscous salad	Marinated seasonal vegetable salad
Balsamic mushroom and pecan salad	Creamy broccoli and cheddar

Entrée options:

Bone in chicken supreme \$34

Boneless chicken breasts \$32

Choice of sauce:

- Mushroom ragout
- Roasted garlic crème with capers
- Parsley, herb and white wine jus

Carved roast beef served with beef jus and horseradish \$35

Carved prime rib served with beef jus and horseradish \$40

Pork loin \$32

Pork tenderloin \$34

Double pork chop \$34

Choice of sauce:

- Rosemary apple butter
- Lyonnaise: Demi glaze, white wine and vinegar
- Dijonaise: Demi glaze, Dijon mustard and white wine

Lake Diefenbaker trout \$35

Northern pike \$35

Alaskan sole \$35

Choice of sauce:

- Greneboise: Browned butter, lemon, capers and parsley
- Puttanesca: Fire roasted tomatoes, capers, olives and garlic
- Roasted garlic crème: Roasted garlic, white wine and heavy cream

Add a second entrée for \$5 more

Buffet Dinners

Vegetarian options: add on as second entrée for \$4 per guest

Or these options can be presented to guest as an alternative to the meat option on the buffet

Ratatouille
Spinach and feta stuffed manicotti
Tomato wild rice with fresh dill and cabbage
Chef's choice entrée

Choose one side

Roasted garlic mashed potatoes	Wild rice pilaf
Oven roasted baby potatoes	Seven grain pilaf

Choose one dessert

Lemon meringue pie	White chocolate and pecan tarts
Chocolate mousse with raspberries	Crème brule
Fruit crisp with ice cream or whipped cream	Baked turtle brownie with ice cream

Extra special desserts add \$2 per guest to upgrade

Chocolate flourless torte	Chocolate fondue with cookies, cream puffs and strawberries
Cheesecake with fruit compote	House made cheesecakes

Served plated dinners

Plated dinner are priced for three courses: choice of first course, entrée course and dessert

Options to make these options a four or five course meal with an addition of amuse bouche, sorbet or cheese course

First course: choice of one

House garden salad with vinaigrette

Butternut squash or Chef's choice soup

Chef's choice composed appetizer

Entrée or second course: choice of one

Chicken supreme \$35

Choice of sauce:

- Mushroom ragout
- Roasted garlic crème with capers
- Parsley, herb and white wine jus

Beef sirloin \$37

Choice of sauce:

- Red wine demi glaze
- Mushroom ragout
- Gentleman's steak sauce
- Compound Butter
- Blue cheese, garlic and horseradish

Beef tenderloin \$42

Ribeye \$44

Strip loin \$39

Pork tenderloin \$32

Choice of sauce:

- Rosemary apple butter
- Lyonnaise: Demi glaze, white wine and vinegar
- Dijonaise: Demi glaze, Dijon mustard and white wine

Double pork chop \$34

Lake Diefenbaker trout \$37

Choice of sauce:

- Geneboise: Browned butter, lemon, capers and parsley
- Puttanesca: Fire roasted tomatoes, capers, olives and garlic
- Roasted garlic crème: Roasted garlic, white wine and heavy cream

Northern Pike \$37

Alaskan Sole \$37

Vegetarian options for plated dinner:

Ratatouille

Spinach and feta stuffed manicotti

Tomato wild rice with fresh dill and cabbage

Chef's choice entrée

Dessert course - choose one

Berry Clafoutis

White chocolate and pecan tarts

Chocolate mousse with raspberries

Crème Brule

Fresh fruit tart

Extra special dessert course: Add \$2 per guest

Chocolate flourless torte

House made cheesecakes

BBQ Buffets

BBQ buffet entrée prices include choice of one salad, choice of one side and choice of one dessert

Entrée

Beef burgers \$22

Grilled sirloin steak \$35

Grilled chicken with choice of sauce \$30

- mustard BBQ,
- chipotle BBQ
- jerk spice BBQ

BBQ back ribs \$30

Chicken kebobs \$30

Vegetarian burgers or grilled portabella mushroom options for vegetarian substitutions, just let us know how many you have

Choose one salad

Tossed salad

Caesar salad

Potato salad

Coleslaw

Choose one side

Baked potatoes

Oven roasted baby potatoes

Rice pilaf



Choose one dessert

White chocolate and pecan tarts

Chocolate mousse with raspberries

Fruit crisp with ice cream or whipped cream

Lemon meringue pie

Crème Brule

Baked turtle brownie with ice cream

BBQ add on

House made sausages and hoagie buns \$5

Garlic bread \$3

Corn on the cob \$3

Baked beans \$3

Late night snacks and light buffets

Traditional night lunch \$12 with dinner \$16 without dinner

Assorted cold cuts, dinner buns, cheese and pickle tray

Fajita bar \$16

Fajitas, shredded seasoned chicken, cheese, peppers, sour cream and salsa

Nacho bar \$15

Nachos with cheese sauce, peppers, chopped tomatoes, guacamole and sour cream

Pulled pork station \$16

Shredded pulled pork with buns with coleslaw

Bar snack station \$16

Wings, dry ribs and fries

Poutine bar \$15

Fries, gravy, cheese curds and extra toppings

Popcorn bar \$10

Fresh popcorn with a variety of flavored toppings and butter

Chocolate fountain \$13

Chocolate fountain with fruit, marshmallows and cookies

Ice cream sundae bar \$10

Three kinds of ice cream with sprinkles, sauces, whipped topping

Weddings at the University Club

The University Club has hosted many wedding and special events over the years and our experienced staff is committed to providing you with all the services necessary to make your wedding dreams come true.

We can provide up to 120 guest for ceremony and receptions including indoor and outdoor spaces.

Special Pricing for Alumni: If you purchase a membership for the yearly amount of \$360.00 we will take this amount off of your room rental.

Room rentals fees

Ceremony only with Fire place room back up \$650

Includes a three hour time frame booked in the garden or fireplace room (weather dependant), 120 white picnic chairs for outside and 120 neutral coloured chairs inside. All set up and take down included. Complimentary room for bridal party and grooms men an hour before the event

Ceremony with reception \$350 – Additional three hour time frame added to rental with all set up and tear down included

Whole main floor and patio rental fee for receptions and dance: Member \$650.00 Non-member \$800.00

Approximate 8hour rental

Included in your room rental fee:

Fully assessable rooms and patio

All room set up and take down

All white linen – table clothes and napkins - Colored napkins and runners can be rented and we can set them up

Set up of registration table, gift table, cake table and head table if required

Complimentary room for bridal party and grooms men an hour before the event

Buffet, plated, brunch or appetizer meal options available. High tea and evening ceremony options.

Custom designed menus on request

Children meal options on request

Full bar service

Wireless internet access

Podium and cordless microphone included

Wine service offered

Votive candle service offered

Welcome cocktail service offered

Easels, projector and a/v screen available for rental

Call or email us today for your tour and tailored wedding estimate (306) 966-7775 / university.club@usask.ca