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# Please, *be our guest...*

Nestled on a well-treed lot, this historic university building was originally home to the Dean of Agriculture. In 1962 it became the permanent home of the University of Saskatchewan Faculty Club.

The University Club (as it is now known) has hosted many events and special occasions over the years and our experienced staff is committed to providing you with all of the services necessary to make your event a memorable one.

Service and quality are the two defining features of the University Club and when you book a function with us, you will receive the finest food and service available. It is our desire to cater to your every need, whether it is a small private dinner or a party for 150.

It is always our pleasure to serve you.

For more information, please call us at 966-7781

[usask.ca/uclub](http://usask.ca/uclub)

[university.club@usask.ca](mailto:university.club@usask.ca)





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## General Services

The University Club is perfect for any event whether it be a business meeting, sophisticated reception or a casual or elegant dinner. We have seven rooms and a secluded patio. We offer first class dining and service in a historically significant building.

No matter the event, our chefs offer a wide variety of menu options from the traditional to the innovative, and can accommodate dietary restrictions with prior notification.

We pride ourselves on working closely with all of our event organizers to ensure your event goes off without a hitch.

### catering services include:

- Fully accessible building
- Room set-up and tear down
- Round dinner tables for 6 or 8 people
- White table linens, napkins and dinner service
- Buffet or Plated dinner service available
- Cocktail Reception Menus
- Custom designed menus upon request
- Children's meals available upon request
- Bar Service
- The Fireplace Room has a 15' x 25' dance floor
- Podium & cordless microphone for speeches or program
- Wireless Internet access
- Votive candle service option
- Easel, flipchart and screen available for rental
- Set up of: Registration Table, Gift Table, Cake Table, Head Table for weddings & anniversaries or other events if requested



## Membership

The University Club is a private, member-based club catering exclusively to our members. All functions must be booked by, or sponsored by a Club member. Membership is available to Alumni of the University of Saskatchewan or any Faculty or Staff of the University. Not sure if you qualify? Give us a call.







## Room Information

*All of our rooms are equipped with wireless internet.*

### Whole Main Floor

The whole main floor of the Club combines the Fireplace and Window Rooms and can host up to 120 guests for a sit down dinner, and up to 150 for a stand-up reception or dance.

- Neutral Colors and comfortable seating
- Fieldstone Fireplace
- 15' x 25' Dance Floor
- Bar Access from 2 Sides

### Fireplace Room

Capacity up to 60 people for a sit down dinner and 100 for a stand-up reception.

- Neutral Colors and comfortable seating
- Fieldstone Fireplace
- 15' x 25' Dance Floor
- Bar Access

### Window Room

Capacity up to 40 guests for a sit down dinner or reception.

- Neutral Colors and comfortable seating
- Bar Access

### Clubroom

Located in the lower level this room can host up to 25 guests conference style or 36 at individual tables.

- Oak Wainscoting
- Elevator Access

### Red Room

Located in the lower level this room can host up to 16 guests.

- Fireplace
- Elevator Access

### Boardroom

Located in the lower level this room can host up to 12 guests.

- Boardroom Table and Chairs
- Elevator Access
- Whiteboard

### Lower Elevator Lobby

Located in the lower level this room can host up to 6 guests.

- Boardroom Table and Chairs
- Elevator Access
- Original Stone Feature wall

### Lounge

Located in the upper level this space can host up to 40 guests.

- Comfortable Leather Couches and Chairs
- Elevator Access
- Bar Access

### Patio

This is a great outdoor space that can be used for any function when the weather is nice.

- Wrought Iron Patio Furniture
- Patio Umbrellas

*(over)*





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## Room Information *(continued)*

All of our rooms are equipped with wireless internet.

### Member Rates

Whole Main Floor and Patio	\$550
Whole Main Floor	\$450
Fireplace Room	\$350
Window Room	\$250
Clubroom	\$ 80
Red Room	\$100
Boardroom	\$ 50
Lounge	\$100

### Member Sponsored Rates

Whole Main Floor and Patio	\$650
Whole Main Floor	\$600
Fireplace Room	\$500
Window Room	\$450
Clubroom	\$ 95
Red Room	\$150
Boardroom	\$ 75
Lounge	\$150

### \*CFOAPAL Rates

Whole Main Floor and Patio	\$400
Whole Main Floor	\$350
Fireplace Room	\$300
Window Room	\$200
Clubroom	\$ 75
Red Room	\$ 90
Boardroom	\$ 30
Lounge	\$ 85

\* Note: CFOAPAL must be provided at the time of booking to qualify for reduced rates





# ■ ■ University Club Policies... or ... "The Fine Print"

## Membership

The University Club is a private member based Club, catering exclusively to our members. All functions must be booked by a Club member or be sponsored by a member. A sponsoring member accepts full financial responsibility for any function they sponsor.

Space for all events must be reserved through the business office, and this should be done as far in advance as possible. All specific catering arrangements must be confirmed at least 10 days prior to your function to ensure ample time to suitably arrange all details.

## Reservations

A reservation for an event is confirmed when the non-refundable deposit is received. The Club can accommodate up to 120 for a dinner and up to 150 for a stand-up reception and/or dance. The grounds may also be reserved for your wedding ceremony or extra patio space. Please contact the office for details and a tour.

**Please note the University Club reserves the right to relocate any function to an alternate room within the Club when necessary, due to changes in guaranteed numbers, maintenance etc.**

## Facility Information

All bookings are for a maximum eight-hour period. If you require the premises for more than eight hours, an hourly charge of \$100.00 will be assessed.

The following services are provided at no extra charge for all of our events; glassware, white table linens, china, flatware, podium and wireless microphone, and for weddings we are also pleased to include: the set up of a registration table, a gift table, a cake table and head table (if required).

## Menu Selection

The Club requires all menus to be selected a minimum of 10 business days prior to the event date. In the event that any of the guests in the organizer's group have food allergies or other dietary restrictions (vegetarian, gluten free etc), the organizer shall inform the Club of

the nature of the restrictions in advance. It is also the organizer's responsibility to inform such individuals that they must identify themselves to staff.

We regret that you cannot provide your own catering services; nor can you contract for these services with another supplier (with the exception of wedding cakes). In addition, due to health department regulations, liability and insurance concerns, left-over food may not be taken from the premises, therefore, quantities should be carefully considered when ordering.

## Guarantees

We require a preliminary estimate of attendance when booking your event and selecting the menu. We then require a final guarantee of the number of guests attending, 72 hours (3 working days) prior to the function. The client is invoiced for the guarantee or actual number of people in attendance, whichever is higher. **The guarantee is not subject to a reduction after the 72 hour guarantee.**

## Payment Terms

The University Club requires payment of the total estimate prior to the event. A final billing will be done the next business day following the event and any difference will either be refunded or invoiced to the primary contact.

## Gratuities

The Club suggests clients consider a gratuity of 15% on all function invoices with food and beverage. All gratuities are paid out to staff.

## Deposit

A confirmation/damage deposit is required to secure the use of the Club. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. The organizer will be held responsible for any damage to property or equipment caused by the organizer or his/her guests. Assuming no damage has occurred, the deposit will be applied against the final bill.

(over)



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## University Club Policies *(continued)*

### **Cancellation**

All deposits are non-refundable.

### **Décor Information**

We do not allow the use of confetti in or around the building. The use of confetti may result in a cleaning fee being levied. We do not allow any nails, tape or tacks to be attached to the walls or ceilings of the function rooms. The function organizer will be held responsible for any resulting repairs.

### **Parking**

The Club has no governance over parking on campus (but we sure wish we did!). Parking is monitored by the University of Saskatchewan Parking Office and meters in the Club parking lot are in operation until 10pm Monday to Saturday.

There is public parking at "R" lot (just in front of the PAC and across the road from the Club) after 5 pm, evenings, weekends and holidays and the Stadium Parkade on College Drive offers over 800 parking spots year round.

### **Departure**

The Club's bar closes at 1:00am at the latest; last call will be performed at 12:30am (if you wish to make an official last call) with building evacuation by 1:30am.

### **Smoking**

Smoking is not allowed within 10 metres of the Club or on its patio. However individuals can smoke on the grass area with approval.

### **Socan Fee**

**The Club is required by law to submit a Socan fee for any Dj or recorded music brought into the Club.**

### **Liability/Other Rules and Regulations**

The University Club reserves the right to close down any event should it pose a security risk to guests, staff or Club property, or in any case where there are violation(s) of Federal or Provincial Law.

The organizer and his/her guests will be responsible for any misuse, damage or losses sustained to the premises of the Club incurred as a result of the member or his/her guest's conduct, and will result in their responsibility to cover the costs of repair/replacement if necessary.

The University Club has a zero tolerance policy for any physical or verbal abuse directed at any member, guest or staff and the individual may be asked to leave the premise.

The Club has a strict policy on the service and consumption of alcoholic beverages. Our staff are required to implement the University standards as well as those of the Saskatchewan Liquor Laws. We reserve the right to refuse service to any person we believe has reached a level of intoxication.

The Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer or guests.



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*All prices are subject to change without notice, and are subject to applicable taxes.*





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# Confirmation of Booking

If you have read and understand the policies of the University Club, and you wish to reserve space, please complete and sign the form below and return it to our office at your earliest convenience.

Organization or Department: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone: (Home) \_\_\_\_\_ (Office) \_\_\_\_\_

(Cell) \_\_\_\_\_ Email: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Date of function: \_\_\_\_\_ Time of function from: \_\_\_\_\_ until \_\_\_\_\_

Number of guests expected: \_\_\_\_\_

Club Member Name: \_\_\_\_\_ Member # \_\_\_\_\_

Billing Instructions or CFOAPAL: \_\_\_\_\_

\_\_\_\_\_

I have read and agree to the Club Policies:

\_\_\_\_\_  
Club Member Signature

\_\_\_\_\_  
Function Representative

Date: \_\_\_\_\_

- All deposits are non-refundable
- The club is not responsible for any loss or damage to goods, property and/or equipment brought into our facility
- A sponsoring member accepts full financial responsibility for all functions they sponsor.

For more information, please call our catering department at 966-7781

**It is always our pleasure to serve you!**





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## Coffee and Refreshment Breaks

### Beverages

Fresh Brewed Fair Trade Coffee	\$2.25 per cup	\$15.00 per pot
Assorted Traditional or Herbal Teas	\$2.50 per cup	
Canned Soft Drinks, Juices and Bottled Water	\$1.90 each	
House-made Iced Tea or Lemonade		\$35.00 per gallon
Hot Chocolate		\$20.00 per pot
Hot Apple Cider		\$20.00 per pot

### Snacks

An Assortment of Breakfast Pastries with Preserves & Butter		\$17.50 per dozen
House-made Cinnamon Buns		\$ 3.00 each
Assorted Homemade Cookies		\$12.50 per dozen
Pecan & White Chocolate Tarts		\$ 3.00 each
Dainties: (fudge brownies, assorted squares)		\$19.95 per dozen
Granola Bars		\$ 1.75 each
Sliced Fresh Fruit Platter		\$ 4.00 per person
Muffins - assorted		\$17.50 per dozen
Fruit Danish		\$17.50 per dozen







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## Breakfast

**Continental Breakfast** **\$10.95 per person**  
Fruit Juice, Breakfast Pastries, Jams & Cream Cheese, Individual Yogurts or Individual Cereals, Fresh Sliced Fruit, Cheese Board

**Classic** (minimum 10 people) **\$14.95 per person**  
Scrambled Eggs with Melted Cheese, Peppers & Green Onions; Smoked Bacon or Breakfast Sausage, Breakfast Potatoes & Croissants

**Waffles & Such** (minimum 10 people) **\$15.95 per person**  
Belgian Waffles with Maple Syrup, Fruit Sauce & Whipped Cream, Fruit Salad, Smoked Bacon or Breakfast Sausage & Breakfast Potatoes

*\*Minimum 10 people for Breakfast or a Staff Charge will apply.*  
*\* Please let us know if substitutions are required 24 hours in advance (may involve an extra charge)*  
*\*Coffee and Tea Service included with All Breakfast Menus*  
Ask the office for details.

## Brunch

**Buffet Breakfast** (minimum 20 people) **\$19.95 per person**  
Fruit Juice, Fresh Fruit & Cheese Tray, Breakfast Pastries with Preserves & Butter, Smoked Bacon & Breakfast Sausage, Breakfast Potatoes, Scrambled Eggs with Chopped Green Onion, Grated Cheddar and Salsa on the side  
Substitute Eggs Benedict **add \$4.95 per person**

**Gourmet Club Brunch** (minimum 35 people) **\$24.95 per person**  
Fruit Juice, Tossed Green Salad plus Three Other Salads, Fresh Fruit & Cheese Tray, Breakfast Pastries with Preserves & Butter, Bacon & Breakfast Sausage, Breakfast Potatoes, Eggs Benedict, Belgian Waffle Station with Fruit Toppings and Whipped Cream

**Other Additions:**  
Honey Glazed Ham - Carved **add \$5.00 per person**  
Salmon Stuffed and Baked with Feta & Spinach **add \$6.00 per person**

*\*Coffee and Tea Service included with All Brunch Menus*





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## Reception Food

- 1. Domestic & Imported Cheese Board with Fresh Fruit, Spiced Nuts, and Chutney served with Crackers\*** **\$5.50 per person**  
(approx. 3 oz of cheese per person)
- 2. Seasonal Vegetables with Dip\*** **\$3.25 per person**
- 3. Sliced Fresh Fruit\*** **\$4.00 per person**
- 4. Assortment of Tea Sandwiches and Filled Mini Croissants (min. 5dz)** **\$23.95 per dozen**
- 5. Club's Own Baked Spiced Nuts** **\$20.00 per pound**
- 6. House-made Potato Chips & Dip\*** **\$8.00/basket**
- 7. Baked Brie served with Baguette and Crackers\*** **\$27.95/lb**
  - Brie Cheese wrapped in Phyllo and Baked until Golden Brown
  - Pecan & Brown Sugar or Basil and Sundried Tomato
  - ... Above Served with Baguette Bread and Crackers
- 8. Dips and Spreads (Serves 20):** **Each \$45.00**  
**Choose From**
  - Parmesan Artichoke Dip served with Tortilla Chips\*
  - Hummus with Pita Wedges\* (vegan)
  - Smoke Salmon Pate with Crackers
  - Salsa and Cheddar Dip served with Tortilla chips\*
  - Brushetta with Crostini\*
  - Baked Refried Bean Dip with Tortilla Chips\*
  - Jalapeño Cheddar Dip with Crackers\*
  - Crab Dip with Crackers

- 9. Platters (serves 25 people)**
  - Pâté Platter** **\$65.00**  
Pâté served with Gherkins, Crackers & Baguette
  - Seafood Platter** **\$95.00**  
Chilled Shrimp with Cocktail Sauce, Smoked Salmon, with Crostini, Cream Cheese and Red Onion
  - Tuscan Platter** **\$75.00**  
Italian Cold Cuts, Cheese, Tomatoes, Olives, Bruschetta topping & Baguette
  - Mediterranean Platter** **\$45.00**  
Hummus, Goat Cheese, Kalamata Olives, Tzatziki, Olive Oil & Balsamic Vinegar with Pita Wedges\*
  - Shrimp Cocktail** **\$95.00**  
Shrimp with Cocktail Sauce and Lemons
- 10. Full Traditional Late Lunch** **\$14.95/per person**
  - Assorted Cold Cuts
  - Fresh Rolls
  - Condiments
  - \*Pickles, Sliced Cheese
  - \*Vegetables & Dip
  - Tea & Coffee Station

Add soup for an additional **\$2.00 per person**

\*Vegetarian option







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## Reception Food *(continued)*

### 11. Traditional Wedding Late Lunch

when ordered with a booked dinner **\$11.95/per person**

**Note: \$14.95 when no dinner is booked**

- Assorted Cold Cuts
- Dinner Buns
- Pickles, Sliced Cheese
- Fruit Tray
- Tea & Coffee Station

Add soup for an additional **\$2.00 per person**

### 12. Specialty Late Lunch Options

- Fajita Bar **\$12.95 per person**  
...with tortillas, salsa, toppings
- Pulled Pork with Coleslaw **\$12.95 per person**  
... with buns, cheese
- BBQ Beef on a Bun **\$12.95 per person**  
... with horseradish, cheese

### 13. Gourmet Mini Pizza Bar **\$10.00 per person**

- Bacon, Mushroom, & Caramelized Onion
- Chorizo & Roasted Red Pepper
- Sundried Tomato, Artichoke & Feta\*
- Margarita\*
- Chef's Selection

### 14. Evening Dessert Table:

**\$ 10.00 per person**

#### Choose 3:

- Dainties
- Cheesecake Bites
- Tortes
- Cream Puffs
- Mousse - individual
- Chocolate Fondue with warm Belgium Chocolate served with Strawberries, Cookies, & Marshmallows (minimum 35 people)

*\*Vegetarian option*





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## Reception Food: Hors D'oeuvres

All hors d'oeuvres are priced by the dozen • Some minimums apply • Hors d'oeuvres Stations or Passed

### Standard Selection

**\$21.95 per dozen**

Mini Meatballs glazed with B.B.Q. Sauce, Pineapple Curry Sauce or "Screamin" Hot Sauce

Hot Chicken Wings with Bleu Cheese Dipping Sauce

Mini Quiche: Mushroom, Bacon, Roasted Garlic • Ham, Swiss & Parmesan, Asparagus • Cherry Tomato and Asiago Cheese\* or . . . your choice

A selection of Battered Vegetables with Salsa Dipping Sauce\*

Mushroom Caps stuffed with Herbed Cream Cheese\*

Potato Skins topped with Cheddar & Sour Cream\*

### Deluxe Selection

**\$24.95 per dozen**

Cilantro Pan Seared Shrimp with Cilantro Pesto on Pita Wedges

Chinese Potstickers and Spring Rolls with Plum Dipping Sauce\*

Skewered Chicken or Beef Satay (with Peanut Dipping Sauce)

Mushroom Caps stuffed with Spinach & Herbed Cream Cheese\* or stuffed with Crab & Parmesan

Cheese & Peppers Quesadillas\*

Panko Crusted Deep Fried Shrimp with Cocktail Sauce

Spanikopita\*

Samosas with Sweet Chili Sauce\*

Bacon Wrapped Scallops

Baby Potatoes with Sour Cream and Caviar

### Canapé Selection

**\$25.95 per dozen**

Smoked Salmon with Goat Cheese on Crostini

Bleu Cheese & Red Pepper Mini Quiche\*

Seared Marinated Steak, Garlic Roasted Eggplant and Tomato Basil

Puree on Crostini

California Rolls (minimum 6 doz)

Chilled Shucked Oysters with Red Wine Mignonette

Deluxe Sushi Station

Duo of Caviar on Lemon Shooter Slice

Bloody Mary Shrimp on Spoons

Scallops Ceviche

*\*Vegetarian option*







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## Picnics and Barbeques

All Burgers are Hand-Made in House!

### Summer Picnic

**\$17.95 per person**

- Caesar Salad, Potato Salad, Coleslaw with Sundried Cranberries
- Grilled House-Made Hamburgers with Condiments
- Chocolate Brownies & Sliced Watermelon
- Tea & Coffee

### Classic Steak BBQ

**\$28.95 per person**

- Caesar Salad & Tossed Salad
- Grilled Sirloin Steak (cooked to medium rare unless specified otherwise)
- Baked Potato served with Butter, Sour Cream & Chives
- Garlic Bread
- Cheesecake with Berry Coulis
- Tea & Coffee

### Kebab BBQ

**\$23.95 per person**

- Greek Salad
- Hummus with Toasted Pita
- Chicken or Pork Kebobs with Tzatziki
- Rice Pilaf
- Melopita (Honey Pie)
- Tea & Coffee

*\*House-made Vegetarian Burgers or Vegetarian Entree options are available upon request with 24 hours notice*

### BBQ Extras

- **Add:** Chicken with BBQ Sauce, Jerk Sauce, or Teriyaki Sauce **\$4.00 per person**
- **Add:** Portobello Mushroom Burger **\$3.00 per person**
- **Add:** Pulled Pork **\$4.00 per person**

### Sides:

- Maple Baked Beans **\$2.00 per person**
- Corn on the Cob (*in season*) **\$3.00 per person**
- Sautéed Mushrooms & Onions add **\$2.00 per person**
- Ice Cream Bar or Ice Cream Treats add **\$3.00 per person**



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## Summer Celebration (minimum 35 people)

### Summer Buffet

**\$38.00 per person**

- Baguette & Focaccia Bread Baskets
- Balsamic Mushroom & Pecan Salad
- Creamy Broccoli Cheddar Salad
- Pesto Pasta Salad
- Cheese Board with Seasonal Fruit & Crackers
- Beef Frajolaki - Greek Marinated Sirloin, grilled and thinly sliced
- Caribbean Jerk or Honey Chipotle BBQ Chicken
- Oven Roasted Baby Potatoes
- Dessert Buffet: Lemon Tarts, Chocolate Mousse, Assorted Dainties & Squares
- Tea & Coffee

### Informal Summer Picnic

**\$33.00 per person**

- Rolls & Butter or Garlic Bread
- Potato Salad with Creamy Mustard Dressing
- Mixed Green Salad with Tomatoes, Onions, Cucumber & Assorted Salad Dressings
- Caesar Salad
- Tomato & Chickpea Salad with Pea Shoots
- Chilled Shrimp Cocktail
- Baked Salmon with Goat Cheese & Spinach
- Oven Roasted Baby Potatoes
- Seven Grain Pilaf
- Saskatoon Berry Crumble with Whipped Cream
- Tea & Coffee







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## Buffet Dinners

All Buffet Dinners include: Rolls & Butter, Salad Bar (Tossed plus 3 other selections), Main Entree, Potato or Rice, Chef's Feature Vegetable Medley, Dessert, Tea & Coffee Service (minimum 35 people)

### Salads (Please Choose 3)

- Club Mixed Greens  
(Field Greens, Tomato, Onion & Cucumber with Pumpkin Seeds, Dried Cranberries & House Vinaigrette)
- Caesar Salad
- Greek Salad
- Spinach Salad with House Made Poppy Seed Dressing
- Coleslaw  
(Your choice of Creamy Dressing or Vinaigrette)
- Creamy Broccoli and Cheddar Salad
- Pesto Pasta Salad
- Potato Salad
- Prairie Grain Salad
- Marinated Seasonal Vegetable Salad
- Balsamic Mushroom & Pecan Salad
- Asian Broccoli and Mushroom Salad
- Spinach with Seasonal Fruit and Red Pepper Salad
- Three Bean Salad
- Chickpea & Tomato Salad
- Greens with Strawberry, Brie & Almonds
- Greens with Pear, Bleu Cheese & Nuts

### Main Course

If you choose 2 entrée selections, please take the higher priced of the two and add \$4.00 per person

- Carved Roast Beef with House-made Jus and Horseradish** **\$32.00**
- Roast Turkey with Traditional Sage Stuffing and Pan Gravy** **\$32.00**

**Prime Rib with House Made Jus and Horseradish** **\$38.00**

**Boneless Chicken Breast with your choice of sauce:** **\$30.00**

- Mushroom Ragout
- Truffle Cream
- Gremolada (parsley, lemon zest, garlic)
- Greek Florentine (spinach, onion, feta)
- Rose Sauce (creamy tomato sauce)

**Roasted Pork Loin with:** **\$30.00**

- Cinnamon Apple Sauce
- Fig & Almond Chutney
- Mushroom Ragout

**Oven Roasted Salmon** **\$35.00**

- Panko & Sesame Crust with Sweet Chili Glaze
- Pesto Crust, Basil, and Tomato Cream Sauce
- Basil Pesto Cream Sauce
- Citrus Caper Roasted Garlic

**Oven Roasted Pickerel** **\$35.00**

- Almond Crust with Sweet Chili Glaze
- Basil Pesto Cream Sauce
- Lemon Caper Roasted Garlic
- Lemon Dill Crème

### Side Selection (Please Choose One)

- Roasted Garlic Mashed Potatoes
- Oven Roasted Baby Potatoes
- Wild Rice Pilaf
- Seven Grain Pilaf



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Please Note: Vegetarian Entrée Options are available and listed on page 18



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## ■ ■ Buffet Dinners *(continued)*

### **Desserts (Please Choose One)**

- Lemon Meringue Tart
- White Chocolate & Pecan Tart
- Chocolate Mousse with Raspberries
- Chocolate Dipped Strawberries
- Crème Brulee choice of flavor:  
(Classic, Chai, Frangelico, Banana, Saskatoon Berry, Vanilla)

### **Assorted Dainties(Please Choose 3)**

- Brownies, Rocky Road Bars, Nanaimo Bars, Butter Tarts, Cream Puffs, Carrot Cake, Lemon Tarts, Cookies

### **Desserts Stations**

- Fruit Crisp with Ice Cream or Whipped Cream
- Bread Pudding with Caramel or Rum Sauce
- Chocolate Fondue with Cookies, Marshmallows and Fruit  
(min 35)

### **Extra Special**

- Chocolate Pate add \$2.00
- Chocolate Flourless Torte add \$2.00
- House-made Cheesecake choice of flavor: add \$2.00  
(Plain with Fruit Toppings, Lemon and Saskatoon Berry, Raspberry White Chocolate, Cookies and Cream, Chocolate Chip, Chai)
- New York Style Cheesecake with fruit garnish

\*\*Our Chefs are always happy to customize a menu for you!





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## Served Dinners (minimum 35 people)

All Served Dinners include: Rolls & Butter, Soup or Salad, Main Course, Potato or Rice, Chef's Feature Vegetable Medley, Dessert, Tea & Coffee Service. *Note: if you choose more than one entree, please take the higher price of the 2 and add \$4.00 to the price. The Club will require the guaranteed number of entree 3 days in advance of your event, and an indication of how you will identify your guests' choice.*

### Soups (Please Choose One)

- Butternut Squash & Ginger\*
- Cream of Forest Mushroom\*
- Curried Lentil \*
- Tomato Basil\*
- Lobster Bisque

— OR —

### Salads (Please Choose One)

- Club Mixed Greens  
(Field Greens, Tomato, Onion & Cucumber with Pumpkin Seeds, Dried Cranberries & House Vinaigrette)
- Caesar Salad
- Spinach with House Made Poppy Seed Dressing

### Main Course (Please Choose One)

- Seared 6oz Sirloin of Beef** **\$35.00**
- Seared 8oz New York Strip-loin** **\$37.00**
- 10oz Rib-eye of Beef** **\$39.00**
- Grilled 6oz Filet Mignon served Medium Rare** **\$42.00**  
Served with your Choice of Sauce (see below)
- Pork Tenderloin** **\$32.00**  
Served with your Choice Pan Jus or Sour Cherry Gastrique
- Roasted Chicken Supreme** **\$34.00**  
Served with your Choice of Sauce (see below)
- Salmon with a Sesame Crust and Sweet Chili Glaze** **\$34.00**
- Oven Roasted Halibut or Pickerel with Roasted Garlic, Citrus Butter and Capers** **\$37.00**

### Sauce Options:

- Mushroom Ragout, Chasseur, Blue Cheese
- Butter, House Made Jus, or Smoked Paprika Rub

### Side Selection (Please Choose One)

- Garlic Mashed Potatoes
- Oven Roasted Baby Potatoes
- Wild Rice Pilaf
- Seven Grain Pilaf

### Desserts (Please Choose One)

- Lemon Meringue Tart
- White Chocolate & Pecan Tart
- Chocolate Mousse with Raspberries
- Chocolate Paté - add \$2.00
- Chocolate Dipped Strawberries
- Chocolate Flourless Torte - add \$2.00
- Crème Brulee choice of flavor:  
*Classic, Chai, Frangelico, Banana, Saskatoon Berry, Vanilla*
- Cheesecake choice of flavor:  
*Plain with Fruit Toppings, Lemon and Saskatoon Berry, Raspberry White Chocolate, Cookies and Cream, Chocolate Chip, Chai*
- Assorted Dainties: (Choose Three)  
*Brownies, Rocky Road Bars, Nanaimo Bars, Butter Tarts, Cream Puffs, Carrot Cake, Cookies*

### Dessert Stations

- Fruit Crisp with Ice Cream or Whipped Cream
- Bread Pudding with Caramel or Rum Sauce
- Chocolate Fondue with Cookies, Marshmallows and Fruit

\*\*Our Chefs are always happy to customize a menu for you!





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## Fine Dining Menu

Dijon Crusted Lamb Rack with Red Wine Demi-Glaze served with Confit Garlic Fingerling Potatoes and Seasonal Vegetables **\$42.00**

Pan Seared Duck Breast with Sour Cherry Gastrique served with Provençal Herb Lentils and Seasonal Vegetables **\$41.00**

10oz AAA Rib-eye with Oyster Mushroom Ragout served with Horseradish Mashed Potatoes and Seasonal Vegetables **\$39.00**

6oz Pan Seared Skin on Pickerel grenebloise (Lemon segments, capers, butter & croutons) served with Wild Rice Pilaf and Seasonal Vegetables **\$37.00**

10oz Frenched Pork Chop with Rosemary Brown Butter Apple Sauce served with Dijon Spaetzle and Seasonal Vegetables **\$34.00**

8oz Chicken Supreme with Truffled Chicken Jus served with Dauphinoise Potato and Seasonal Vegetables **\$34.00**

## Vegetarian Entrees

Roasted Vegetable Cannelloni with Portugaise Sauce and Asiago Cheese **\$32.00**

Seven Grain Stuffed Portabello Mushroom with Smoked White Cheddar Cheese & Tomato Coulis **\$32.00**

Mushroom and Almond Stuffed Zucchini with Tarragon Vinaigrette **\$32.00**

Chickpea and Lentil Croquettes with Spicy Aioli **\$30.00**

Baked Provençal and Carmelized Onion Polenta **\$30.00**

Asparagus, Basil, Cherry Tomato and Asiago Crème Quiche **\$30.00**







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## Beverage Service

### **Bar Service**

Your bar just the way you like it! We have a wide variety of options from Cash Bar to Host Bar and everything in between including Toonie, Loonie and Ticket Bar.

### **Wine/Beer/Champagne Stations**

We can prepare stations for your alcoholic beverages and in these instances, the options would be tallied and you would be charged based on what is opened.

\*Please note: A bartender fee may apply to minimal bar sales.

### **Wine with Dinner**

Wine completes dinner! The Club can order any wine in through the Saskatchewan Liquor and Gaming Authority for your event, or you can select from our wine list. We can serve your dinner wine in a number of different ways:

#### **Wine on Tables**

The servers will place a bottle of each of your selected wines on each of the guests' tables

### **Servers Pour**

Our staff will offer and pour for your guests

### **Servers to Pour and Leave on Tables**

Our staff will offer each guest a glass of red or white, and leave the bottles for the guests to serve themselves.

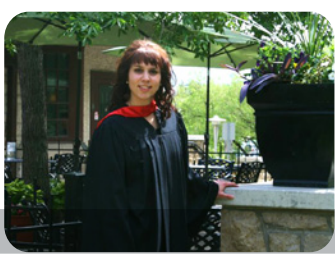
### **Passed Welcome Cocktails**

Served in champagne flutes, the welcome cocktail is prepared and passed to your guests as they arrive, or for a congratulatory toast! Prices vary; please contact the office for our suggestions!

Prices are subject to change without notice and are subject to all applicable taxes.



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## Beverage Service *(continued)*

The University Club provides a number of non-alcoholic and alcoholic options for your event. Please see below for pricing and information on the various bar services available.

\*Please note, all alcoholic beverages must be arranged with and provided by the Club.

### Non-Alcoholic Beverages

Non-Alcoholic Punch	\$35.00 per gallon
House-Made Iced Tea	\$35.00 per gallon
House-Made Lemonade	\$35.00 per gallon
Coffee	\$15.00 per pot
Assorted Traditional Herbal Teas	\$2.50 per cup
Sparkling Cider	\$15.00 per bottle
Hot Apple Cider	\$20.00 per pot
Non-Alcoholic Beer	\$2.14 per bottle
Italian Soda/Cream Soda	\$3.00 each
Soft Drinks, Juice, Bottled Water	\$1.90 each

### Alcoholic Beverages

Domestic Beer (per bottle)	\$4.13 and up
Imported Beers, Liqueurs and Cocktails	\$4.13 and up
House Wine (4oz glass)	\$4.13 and up
House Wine (6oz glass)	\$6.30 and up
House Brand Liquor (1oz pour)	\$4.13 and up
Premium Brands (1oz pour)	\$4.13 and up
Alcoholic Punch	\$35.00 per gallon
(plus \$4.00 per oz of liquor used. Min 12 oz per gallon)	
Christmas Season Mulled Wine	\$85.00 per gallon
Christmas Eggnog Punch – alcoholic	\$50.00 per gallon

### Sparkling Wine & Champagne

Freixenet Carta Nevada Seco (Spain)	\$30.42
Prosecco (Italy)	\$43.38
Mini Henkell Trocken (Italy) (200ml)	\$8.70
Moet Chandon (France)	Market Price

### Wine

House Wine - Tier 1	\$26.95 per bottle
Choice Selections - Tier 2	\$30.42 per bottle
Premium Picks - Tier 3	\$34.78 per bottle
Our Finest - Tier 4	Market Price per bottle

Please contact our office for our most recent wine list! We are able to access any wines available through the Saskatchewan Liquor and Gaming Authority so we can always order your favorite!

\*plus applicable taxes

