



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 weddings and special events over the years and our experienced staff is committed to providing you with all of the services necessary to make your wedding a dream come true.

We offer a number of rooms to host your ceremony and reception including indoor and outdoor spaces. The facility can host up to 120 for a sit down dinner and more for a stand-up reception or extra guests arriving for your dance. Please review the rest of this package for more information on rooms available, current menu options and booking policies.

Service and quality are the two defining features of the University Club and when you book your wedding with us, you will receive the finest food and service available. It is our desire to cater to your every need!

For more information, please call us at 966-7781

usask.ca/uclub

university.club@usask.ca





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General Services

The University Club is the perfect venue for your wedding. We can accommodate any size to a maximum of 120 guests. We have seven rooms, a secluded patio, and a beautiful green space available for your use. We offer first class dining and service in an 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 all dietary restrictions with prior notice.

We pride ourselves on working closely with all of our wedding couples to ensure their special day is everything you dreamed it would be.

We would be happy to provide you with our recommendations for details to make your wedding magical and extraordinary, including suggestions for entertainment, floral needs, wedding cakes, table decorations, audio/visual needs and more!

Catering Services Available Includes:

- Fully accessible rooms
- Room set-up and tear down
- Round dinner tables for 6 or 8 guests
- Set up of: Registration Table, Gift Table, Cake Table, Head Table etc if required.
- White table linens and napkins
- Rooms for the wedding party to relax or get ready in before their ceremony or reception grand entrance
- Buffet or Plated dinner service
- 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 programs
- Wireless Internet access
- Votive candle service option
- Cake Service
- Easel, and screen available for rental
- Crystal trees available for rental
- Welcome cocktail option





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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
- Large Windows
- Antique Hutch and Wine Cabinet

Red Room

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

- Fireplace
- Elevator Access

Lounge (available after 7pm weekdays and Saturday and Sunday)

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

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

Patio

Our beautiful outdoor patio can be used by your wedding guests when the weather is nice. We also have a green space for a beautiful outdoor ceremony for up to 120 guests.

With every wedding booked we also offer optional rooms to relax in before your ceremony or grand entrance at your reception. Contact our office for more information on these rooms or to book your tour of the Club.

Member Rates

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

Member Sponsored Rates

Whole Main Floor and Patio	\$650
Whole Main Floor	\$600
Fireplace Room	\$500
Window Room	\$450
Red Room	\$250
Lounge	\$150





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 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 ten (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 notice.**

Payment Terms

The University Club requires payment of the total estimate seven days 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 of \$500 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.



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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 often in operation until 10pm.**

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 closes the bar by 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 grassy area when notice is previously given.

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 regarding the service and consumption of alcoholic beverages. Our staff are required to implement the University standards as well as 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.



UNIVERSITY
Club

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 Univeristy Club, and you wish to reserve space, please complete and sign the form below and return it to our office at your earliest convenience along with a non-refundable Deposit of \$500 which will be applied to your final invoice.

Bride & Groom's First and Last Names: _____

Contact Name(s): _____

Date of Wedding: _____ Time of function from: _____ until _____

Number of guests expected: _____

Club Member Name: _____ Member #: _____

Please Circle All that Apply to Your Wedding held at the University Club:

Ceremony on-Site

Dinner

Appetizer /Reception

Dance

Billing Instructions... or who gets the bill? _____

Phone: (Home): _____ (Office) _____

(Cell) _____ Email _____

I have read and agree to the Club Policies:

_____ Club Member Signature

_____ Wedding Party Signature

_____ Wedding Party Printed Name

Date: _____

* The Club cannot be responsible for any loss or damage to goods, property and/or equipment brought into our facility

For more information, please call our catering department at (306) 966-7781

It is always our pleasure to serve you!





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Wedding 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 oven baked Spiced Nuts **\$20.00 per pound**

6. House-made Potato Chips with 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 people) **Each \$45.00**
Choose From:

- Parmesan Artichoke Dip served with Tortilla Chips
- Hummus with Pita Wedges
- Smoke Salmon Pâté with Crackers
- Salsa and Cheddar Dip served with Tortilla Chips
- Brushetta with Crostini
- Spicy Baked Refried Bean Dip with Tortilla Chips

- Jalapeño Cheddar Dip with Crackers
- Shrimp 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, Cheeses, 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 **\$15.95/per person**

- Assorted Cold Cuts
- Fresh Rolls
- Condiments
- Pickle & Cheese Tray
- Vegetables & Dip
- Tea & Coffee Station

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





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Wedding 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
- Cheese & Pickle Tray
- Tea & Coffee Station

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

12. Specialty Late Lunch Options

- Fajita Bar **\$13.95 per person**
...with tortillas, salsa and toppings
- Pulled Pork with Coleslaw **\$12.95 per person**
... with buns
- BBQ Beef on a Bun **\$12.95 per person**
... with Horseradish

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

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

14. Evening Dessert Table:

\$ 10.00 per person

Choose 3:

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

**Vegetarian options*



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Hot Hors D'oeuvres

All Hors D'oeuvres are priced by the dozen. Some Minimums Apply.

Standard Selection

\$19.95 per dozen

- House-made Meatballs
 - Smoked B.B.Q. Sauce
 - Italian Marinara Sauce
 - Pineapple Curry
- Dusted Chicken Wings
 - Hot
 - Buffalo
 - Lemon Pepper
 - Salt & Pepper
- Mini Quiche
 - Mushroom, Bacon and Roasted Garlic
 - Ham, Swiss & Parmesan
 - Asparagus, Cherry Tomato & Asiago Cheese*
- Battered Mushrooms and Zucchini with Tzatziki*
- Potato Skins with Bacon & Cheddar Served with Sour Cream

Deluxe Selection

\$24.95 per dozen

- Chinese Potstickers with Plum Sauce
- Chinese Spring Rolls with Plum Sauce*
- Baked Stuffed Mushroom Caps*
 - Spinach & Herbed Cream Cheese*
 - Crab & Parmesan
- Baked Baby Potatoes with Sour Cream and Caviar

- Panko Crusted Shrimp with Cocktail Sauce
- Fire-Cracker Popper Shrimp
- Spanikopita with Tzatziki*
- Samosas with Sweet Thai Chili Sauce or House Chutney*
(Option of Vegetable or Beef)
- Pan-fried Bacon Wrapped Scallops
- Roasted Mushroom & Asiago Cheese Risotto Croquettes*
- Bocconcini & Cherry Tomato Brochettes Marinated in Pesto*

Canapé Selection

\$27.95 per dozen

- Smoked Salmon & Dill Tortilla Pinwheels
- Deluxe Sushi
 - A Variety of Vegetarian, Salmon, Tuna & Crab
- Scallop Ceviche served on Chilled Cucumber with Pickled Red Onion
- Individual Brie and Caramelized Apple Mini Vol-au-vent
- Beet Cured Trout Gravlax with Crème Fraiche & Wasabi Caviar Spoons
- Roasted Mushroom & Pesto with Asiago Cheese on Crostini*
- Chicken Liver Pate on Toasted Baguette

**Vegetarian options*





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Please choose one menu for your guests. If you wish to offer more than one option, please contact the office for pricing and arrangements.

Wedding Served Dinner Menus (minimum 35 people)

All Served Dinners include: Rolls & Butter, Soup or Salad, Main Course, Potato or Rice, Feature Vegetable Medley, Dessert, Tea & Coffee Service

Soups *(Please Choose One)*

- *Butternut Squash & Ginger
- *Cream of Forest Mushroom
- *Curried Tomato Lentil
- French Onion with Savory Bread Pudding Crouton
- *Roasted Cream of Tomato and Basil

— OR —

Salads *(Please Choose One)*

Mixed Greens

(Field Greens, Tomato, Onion & Cucumber with Pumpkin Seeds, Dried Cranberries & House Vinaigrette)

Classic Caesar Salad

Greek Salad

Spinach Salad

(Red Onion, Strawberries, Dried Cranberries, Sunflower Seeds & House Made Poppy Seed Dressing)

Artisan Greens with Grape Tomatoes and Chevre with

Prosciutto Crisps

Tomato & Bocconcini on Arugula

Pear & Stilton Salad

(With Red Onion & Candied Pecans on Field Greens)

Additional

Hot Appetizer

\$6.00 per person

- Wild Mushroom & Asiago Risotto
- Shrimp Cocktail
- Mussels Marinière with Crostini
- Panko Crusted Goat Cheese Croquette

Entrée *(Please Choose One)*

8oz AAA Strip loin with Red Wine Demi Glace and Blue Cheese Butter served with Seasonal Vegetables and Roasted Garlic Mashed Potatoes

\$37 per person

10oz AAA Ribeye with Chasseur Sauce served with Seasonal Vegetables and Herbed Oven Roasted New Potatoes

\$39 per person

6oz AAA Filet Mignon with Mushroom Ragout served with Seasonal Vegetables and Fingerling Potatoes(In Season)

\$42 per person

Pork Tenderloin with Wild Blueberry Gastrique served with Seasonal Vegetables and Oven Roasted New Potatoes

\$32 per person

Chicken Supreme with Roasted Garlic Boursin Cream Sauce served with Seasonal Vegetables and New Potatoes

\$34 per person

Chicken Supreme with Reduced Chicken Jus with Seasonal Vegetables and Garlic Mashed Potatoes

\$34 per person

Pan Seared Halibut or Red Snapper with Roasted Garlic, Citrus Butter and capers served with Seasonal Vegetables and Wild Rice Pilaf

\$37 per person

Lake Diefenbaker Trout or Oven Roasted Salmon served on top of Artisan Green Salad with Citrus Vinaigrette and Seven Grain Pilaf

\$36 per person

***Please Note:** Food allergies and special meal requirements require 72 hours (3 business days) notice.





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Vegetarian Entrees

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

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

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

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

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

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

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)

New York Style Cheesecake with fruit garnish

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 Flourless Torte add \$2.00

Chocolate Pâté add \$2.00

House-made Cheesecake choice of flavor: add \$2.00

(Lemon and Saskatoon Berry, Raspberry White Chocolate, Cookies and Cream, Chocolate Chip, Chai)

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





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Wedding Buffet Dinner Menu

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

Club Mixed Greens (included)

(Field Greens, Tomato, Onion & Cucumber with Pumpkin Seeds, Dried Cranberries & House Vinaigrette)

Salads (Please Choose 3 additional)

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

Potato Salad

Prairie Grain Salad

Marinated Seasonal Vegetable Salad

Balsamic Mushroom & Pecan Salad

Asian Broccoli and Mushroom Salad

Spinach Salad with Mango and Red Pepper

Three Bean Salad

Chickpea & Tomato Salad

Strawberry, Brie & Almonds Salad

Pear, Blue Cheese & Cashews Salad

Main Course

If you would like 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 choice of Sauce: \$30.00

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

Roasted Pork Loin with choice of Sauce: \$30.00

- Apricot Glaze
- Fig & Raisin Chutney
- Roasted Mushroom and Shallots
- House-made Apple Sauce

Oven Roasted Salmon with choice of Sauce: \$35.00

- Panko Sesame Crust with Sweet Chili Glaze
- Basil Pesto Cream Sauce
- Lemon Caper and Roasted Garlic

Oven Roasted Pickerel with choice of Sauce: \$35.00

- Basil Pesto Cream Sauce
- Lemon Caper and Roasted Garlic
- Lemon Dill Crème

Please Note: Vegetarian Entrée Options are available and listed on page 11





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Wedding Buffet Dinner Menu *(continued)*

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 Pâté
- Chocolate Dipped Strawberries
- Flourless Chocolate Torte
- Crème Brûlée (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 (choice of 3):
Brownies, Rocky Road Bars, Nanaimo Bars, Butter Tarts, Cream Puffs, Carrot Cake, Cookies

Dessert Stations

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

**Our Chef's are always happy to customize a menu for you!



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Beverage Service

The University Club provides a number of non-alcoholic and alcoholic options for your wedding. 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 (peach, blueberry or raspberry)	\$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 \$4.13 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)	\$43.48
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

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.

* Plus applicable taxes





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Beverage Service *(continued)*

Bar Service

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

*Please note if your liquor sales (excluding wine with dinner) do not exceed \$500 there will be an added bartender charge of \$50 per hour to a maximum of \$150.

Wine/Beer/Champagne Stations

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

Wine with Dinner

Wine completes your dinner! The Club can bring in any wine available through the Saskatchewan Liquor and Gaming Authority for your special day, 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 guest 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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Cake Service

The University Club cannot take responsibility for wedding cakes; therefore all cakes shall be delivered and placed in its location on the day of the wedding. A time for delivery can be arranged with our office.

We offer a variety of ways to ensure your wedding cake is served just as you like it!

Cupcake Service

Includes plates, napkins, clean-up and boxing up. \$0.50 per person

Basic Service

With this service the wedding party cuts and serves the cake to their guests. The University Club will provide plates, napkins, forks, serving knife and lifter, clean-up and boxing up. \$1.00 per person

Full Service

The Club staff will cut and serve your cake to your guests in addition to providing the plates, napkins, forks, clean-up, and boxing up. \$1.50 per person

Full Service with Coffee

Includes full service with an added coffee and tea station with freshly brewed organic fair trade regular and decaf coffee in addition to a selection of organic hot teas. \$3.00 per person

*Please be sure to bring containers for us to box up what is left of your cake.

Votive Candle Service

This service adds elegance and romance to your wedding. Votive candles are placed all over the room, including window banks, food tables and your guest's tables. Flat \$75.00 fee



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Extra Options:

On Site Wedding Ceremony Premises Charge **\$300**

Wedding Set-up Fee **\$150**

(ceremony or reception set-up including rental chairs, signing table set-up, water station and building access)

Bartender Fee **\$50 per hour**

(If your liquor sales – excluding wine with dinner – does not exceed \$500 in sales there will be an added bartender fee of \$50 per hour to a maximum of \$150)

Votive Candle Service **\$75**

(Votive candles are placed all over the room, including window banks, food tables and your guest's tables)

Screen Rental **\$20**

Staff Charge **\$100 per hour**

(Our room rentals are for 8 hour periods. If the room is utilized for more than 8 hours this charge may be applied for every hour in excess) Talk to your consultant for details.