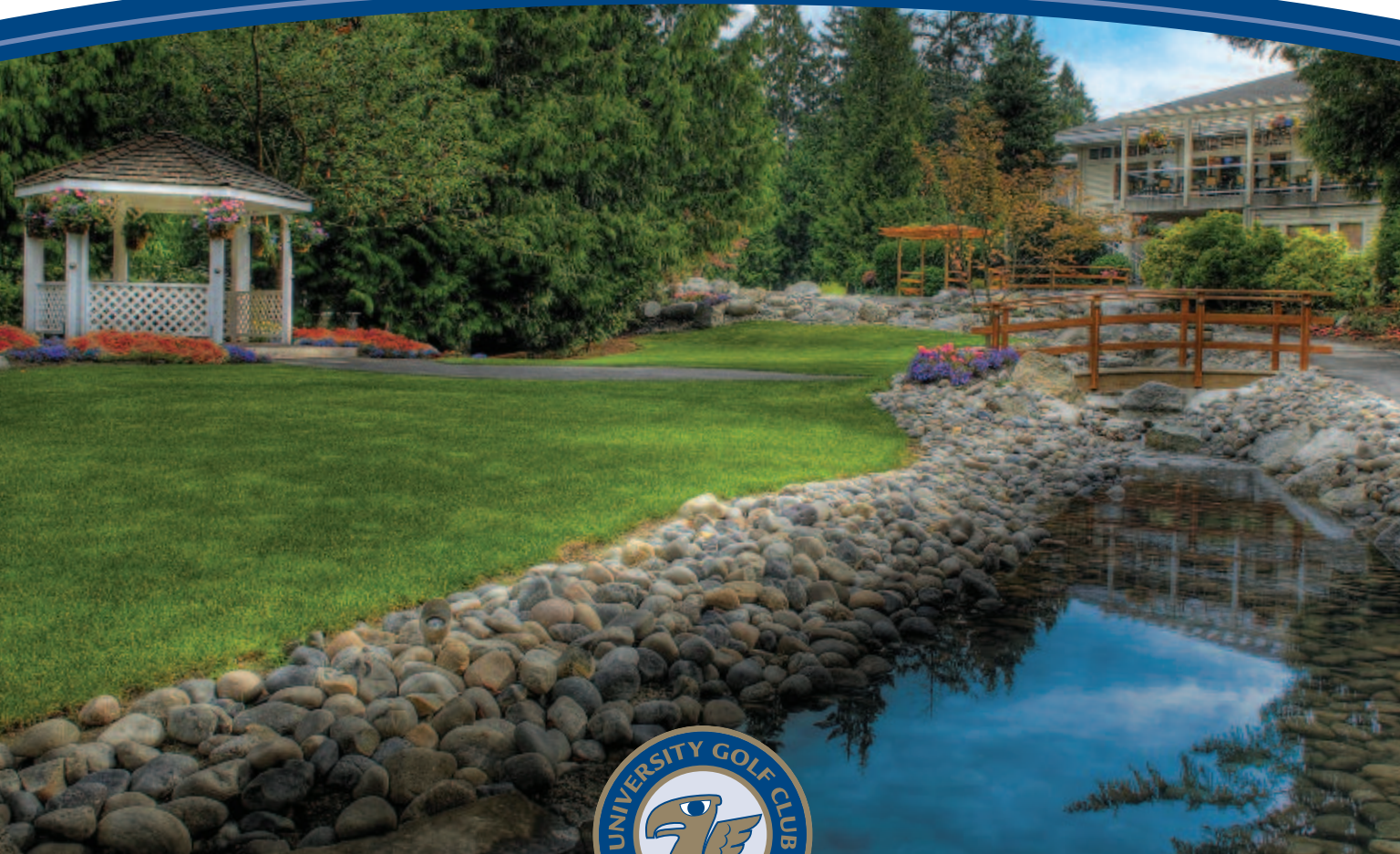


· UNIVERSITY GOLF CLUB ·

BANQUET, WEDDING & CONFERENCE SERVICES

APRIL 01, 2011 - MARCH 31, 2012



NON-MEMBERS ONLY

DEDICATED TO MAKING YOUR EVENT A MEMORABLE ONE

You've come to the right place! The University Golf Club is really like no other. With a history dating back over 80 years, multiple years of being awarded best public golf course and a setting that is usually only reserved for private clubs, it's perfect for your event.

Our Event Coordinators come with vast experience and are great resources for you. University Golf Club also backs that experience with an unwavering commitment to high quality service and food. It's no wonder UGC has become a favourite for meetings, private events, corporate banquets, weddings and golf tournaments.

Our beautiful clubhouse and grounds are set up to meet your every need whether it's simply a functional and flexible meeting space or an event featuring our incredible selection of menu choices. Due to the

popularity of our culinary creations we've even added an outside catering service which you can pick up for your off site event.

If you're planning a wedding, we can accommodate pre wedding golf with après-golf in the Westward Ho! Public House and Grill Room, your rehearsal and ceremony in the beautiful Gazebo Garden, and your reception in the elegant but relaxed banquet rooms. You can even have your photos taken right here on the grounds.

Please call our Event Coordinators to set up an appointment to view our site and look through our book of thank-you notes and referral letters from past events. You may also check out our photo gallery on our website at www.universitygolf.com. We look forward to making your event a wonderful memory.

All photographs in this brochure by PMD Photography.





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WEDDINGS

CELEBRATE THE WHOLE OCCASION...

PRE WEDDING GOLF

Is there a better way to enjoy this tradition than a day of golf, friends, family and great food? Our Event Coordinator can suggest a pre-planned package that includes tee times, golf carts and après golf appetizers in our Westward Ho! Public House and Grill Room. If you have something a little different in mind we'll help you customize your event.

REHEARSAL

Contact our Event Coordinator to book a rehearsal in our Gazebo Garden. Afterwards, relax and have your rehearsal dinner with us. We would be happy to reserve a table in the Westward Ho! overlooking the garden. Complimentary Sparkling Wine will be included with your meal!

CEREMONY

The Gazebo Garden at UGC is an idyllic setting for your wedding. With towering trees, a pond with a stream and beautiful gardens, you will have one of the most romantic spots you can find without having to travel all over the city to get there.

See page 33 for ceremony details.

RECEPTION

Only steps away from the ceremony, your guests will appreciate the short trip to your reception! With our reputation for first-class service and wonderful food, your special day will close with a celebration you will remember for many years to come.

The Clubhouse at UGC has two beautiful reception rooms available. The Westpoint Room seats 80, and the Salon seats 200 (minimums do apply for each room – see page 30). Both have an outdoor patio, and are elegantly and tastefully decorated. For more information please contact our Event Coordinator.





BREAKFAST OPTIONS

available Monday to Friday / excludes evening events & weddings

Continental Breakfast 11 per person

- Chilled Orange Juice
- Banana Nut and Lemon Poppy Seed Breads, Mini Muffins, Mini Croissants and Multigrain Bagels (1.5 pieces per person)
- Assorted Preserves, Butter and Cream Cheese
- Fruit Salad with Seasonal Berries
- Coffee – Tea

Add Plain Yogurt, Granola & Honey 2 per person

Westcoast Breakfast (plate served meal) 17 per person

- Chilled Orange Juice (1 glass per person)
- Fluffy Scrambled Eggs with Cheddar Cheese and Sautéed Wild Mushrooms or Diced Peppers and Chives (select one)
- Maple Cured Bacon
- English Bangers
- Country Potatoes with Sautéed Onions
- Selection of Bakery Items for each table – Mini Croissants, Mini Muffins and Multigrain Bagels
- Assorted Preserves and Butter
- Fresh Sliced Seasonal Fruit
- Coffee – Tea

**Please add \$3 per person for Buffet Style (minimum 20 people)

Low-Cal Breakfast (plate served meal) 21 per person

- Chilled Orange Juice (1 glass per person)
- Dried Fruit and House Made Granola
- Individual Yogurt
- Breakfast Frittata with Smoked Ham, Goat Cheese, Asparagus Tips and Roma Tomatoes
- Coffee – Tea

**Please add \$3 per person for Buffet Style (minimum 20 people)

UGC Breakfast Buffet (minimum 30 people) 22 per person

- Selection of Chilled Fruit Juices
- Platter of Seasonal Cut Tropical Fruit and Berries
- Dry Cereals with Milk, Yogurt and Honey
- Mini Muffins and Mini Croissants
- Fluffy Scrambled Eggs with Cheddar Cheese and Sautéed Wild Mushrooms or Diced Peppers and Chives (select one)
- Maple Cured Bacon
- English Bangers
- Strawberry Cheese Blintzes
- Assorted Preserves and Butter
- Coffee – Tea

**Substitute Eggs Benedict for Scrambled Eggs on UGC Breakfast Buffet for an additional \$4 per person

**Add Eggs Benedict to the UGC or Westcoast Breakfast Buffets for an additional \$6 per person

Prices are subject to 17% gratuity (service charge) and HST • Menus valid April 01, 2011 to March 31, 2012 • Prices Subject to Change

PREMIUM BRUNCH BUFFET

minimum 50 people

\$32 per person

Chilled Items

Selection of Chilled Fruit Juices
Basket of Mini Muffins, Mini Croissants and Multigrain Bagels
Assorted Preserves, Butter and Cream Cheese
Mixture of Lemon, Banana and Blueberry Cake Breads
Peel and Eat Shrimp with Seafood Sauce

Hot Items

Maple Cured Bacon
Baked Honey Ham; Carved by Chef
Vegetarian Eggs Benedict with a Chive Béarnaise Sauce
Country Potatoes with Sautéed Onions
Stir Fried Medley of Vegetables Tossed in Oyster Garlic Glaze
Omelette Station – Fresh Omelettes Prepared by our Chef
with Your Choice of Diced Ham, Mushrooms, Peppers, Cheese and Baby Shrimp

Choice of two of the following entrées:

Local Buttered Chicken Breast with a Rum-Mango Sauce Topped with Shredded BC Apple Slaw
Roasted Wild Salmon in Garlic Topped with Creamy Lemon Dill Sauce
Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach
🍷 Hazelnut Encrusted Halibut with Local BC Berry Marmalade
Pork Tenderloin Filled with Corn Dressing then Finished with an Apple Brandy Demi-Glaze
Spinach Fettuccine with Fresh Garden Vegetables Rolled in Garlic Cream Sauce

Desserts

Chef's Selection of Assorted Cakes, Pies and Sweets
Platter of Diced Seasonal Tropical Fruit and Berries Served with Warm Chocolate Dipping Sauce
Coffee – Tea

Please see our Reception & Buffet Additions on page 13 to add to your buffet

COFFEE BREAK FAVOURITES

<i>Coffee / Tea / Herbal Teas</i>	2 ⁵⁰
Per Person	
<i>Assorted Bottled Fruit Juices and Soft Drinks</i>	2 ⁵⁰
Individual Serving	
<i>Bottled Water</i>	2
Individual Serving (591 ml Bottle)	
<i>Perrier Mineral Water</i>	3 ⁵⁰
500 ml Bottle	
<i>Muffins, Croissants or Multigrain Bagels</i>	2 ⁷⁵
Individual Serving (Served with Preserves, Butter and Cream Cheese)	
<i>Dessert Squares</i>	27
Per Dozen (minimum 1 dozen of each kind) Lemon Bars, Nanaimo Bars, Date Squares, Seasonal Fruit Bars and Brownies	
<i>Freshly Baked Cookies</i>	30
Per Dozen White Chocolate Chunk Macadamia Nut or Cranberry Oatmeal	
<i>Banana Walnut, Chocolate Zucchini, Pineapple Raisin & Carrot, and Lemon Poppyseed Loaf</i> ..	30
Per Dozen Slices (minimum 1 dozen of each kind)	
<i>Whole Fruit (Apples, Pears, Oranges and Bananas)</i>	2
Per Piece	
<i>Platter of Seasonal Cut Tropical Fruit and Berries</i>	140
Serves 25	
<i>Premium Platter Seasonal Fresh Fruit and Berries</i> (serves 25)	160
(includes Papaya, Star Fruit & Mango)	
<i>Chocolate Dipped Strawberries</i>	32
Per Dozen	
<i>Basket of Fresh Vegetables with Dipping Sauce</i>	85
Serves 25	
<i>Assorted French Pastries</i>	90
36 Pieces	
<i>Cheese Board with Assorted Crackers</i>	
Serves 20	110
Serves 30	140
Serves 50	250
Ask about our Chef's Custom BC Cheeseboards – pricing varies	

ARRANGING A SERVICE LUNCH MENU

A minimum of 3 courses & Coffee – Tea are required

3 course minimum must include an entrée

All guests at your event must have the same menu

All Meals come with a Basket of Fresh Baked Bread, Rolls and Butter for each table


Complete the Following Steps to Customize your Service Menu:

- 1) Select one item from each course that you would like to offer.
- 2) Add up the total price of the items selected.
- 3) Don't forget to add in the price of Coffee – Tea.
- 4) Add 17% Gratuity (Service Charge) to the total of the items selected.
- 5) Add HST to the total including Gratuity.

Service Meal Policies:

- All Guests must have the same menu.
- Please advise us of specific dietary, allergy and/or vegetarian needs at least one week prior to your event.
- Vegetarian and Gluten free entrées available upon request.
- Children's menus for kids up to 12 years old available upon request. Prices vary depending on final menu selection.
- **If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details. Conditions and a \$3 per person charge will apply.**
- **Our Chef would be happy to customize a menu. Contact our Event Coordinator for details.**

Soups

Lobster and Corn Bisque with Sour Cream and Chives	9
Cream of Tomato, Ginger and Orange Soup with Garlic Croutons	9
Butternut Squash and Apple Soup with a Vegetable Dumpling	9
 Alaskan Halibut Chowder with Yukon Gold Potato Chips	9
Cream of Chicken and Asparagus Bisque with a Splash of Chive Flavoured Sour Cream	9
Wild BC Mushroom Soup with Air Dried Beef and Yellow Pepper Purée	9


Salads

Spring Lettuces and Baby Plum Tomatoes with Boursin Cheese, Aged Balsamic Vinegar and Basil Olive Oil ...	8
Baby Spinach Salad with Brioche Crouton, Brie Cheese, Sliced Strawberry and Raspberry Poppy Seed Dressing ...	8
Mesclun Greens, Spiced Pecans, Pear and Cranberries with Pear William Dressing	8
Butter Lettuce and Caramelized Butternut Squash with Cinnamon Croutons and Maple Walnut Dressing ...	8
Red Oak Leaf Lettuce, Shaved Fennel and Papaya with Lemon Thyme Vinaigrette	8
Caesar Salad with Garlic Crouton and Freshly Grated Parmesan Cheese	8

For our Full Selection of Salads and Appetizers see page 17

SERVICE LUNCH MENU ITEMS

Entrées

Petit Fillet of Beef Tenderloin Wrapped in Smoked Bacon with Merlot Mushroom Sauce, Roasted Potatoes and Green Beans	21
Grilled Wild Salmon on a Bed of Israeli Couscous with Artichokes, Tomato, Olives, Capers and Glazed Baby Carrots	20
Mushroom Crusted Fillet of Beef and Port Wine Demi-Glaze Served with Lobster Mashed Potato and Asparagus ..	20
Seared Mahi-Mahi, Roasted Shallot-Olive Risotto, Grilled Vegetables and Bell Pepper Cream	19
Local Chicken Breast Filled with Black Forest Ham and Braised Red Cabbage Served with Asparagus, Baby Roasted Potatoes and Tarragon Cream Sauce	18
 Maple Glazed Arctic Char Fillet with Smoked Wild Salmon and Pea Risotto, Served with Baby Carrots and Chive Emulsion	18
Tequila Cured Broiled Wild Salmon Topped with Pineapple Salsa; Jasmine Rice, Baby Bok Choy and Snow Peas ..	18
Molasses Glazed Berkshire Pork on a Root Vegetable Hash with Sweet Potato and Apple Butter	18

Desserts

Hazelnut Chocolate Cake with Fresh Whipped Cream and Fruit Coulis	7
Vanilla Bean Gelato with Fruit Coulis and French Wafer	7
Seasonal Fresh Fruit Plate with Brown Sugar Crème Fraîche	7
Sorbet with Fruit Coulis and French Wafer (flavours on request)	7
Deep Dish Apple Pie with Fresh Whipped Cream	7
Chocolate Ganache Cake with Fresh Whipped Cream	7

Chef's Selection of House Made Desserts

Dark and White Chocolate Orange Blossom Cake on a Splash of Fruit Coulis with a Side of Vanilla Bean Ice Cream	8
Double Chocolate Paté with Mango Crème Anglaise and Grand Marnier Perfumed Strawberries	8
Pumpkin Custard Filled Profiteroles Drizzled with Maple Caramel Sauce Garnished with Seasonal Berries	8
Mini Chocolate Brownies with Sugar Roasted Peaches and a Scoop of Vanilla Bean Ice Cream all Dusted with Cinnamon Spice	8
Crème Caramel with an Array of Seasonal Berries and Whipped Cream Flavoured with Mint Liqueur	8
Warm Pear and Apple Cobbler with Crunchy Topping Mixed with Chocolate Chunks	8
Stilton Cheesecake with Bittersweet Rhubarb Compote	8

Coffee - Tea (applicable to all service meals) 2⁵⁰

Cake Plating/Serving Fee 3 per person

University Golf Club will cut, plate, garnish and serve your cake to each of your guests at their tables.
Garnish includes Fresh Fruit and Chocolate Sauce or Fruit Coulis.

Please note: University Golf Club does not charge to cut cakes. We will score or cut any birthday, wedding or anniversary cake and add it to a self serve buffet or late night snack station for **no charge**. (Plates, forks and napkins will be provided.)

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WEEKDAY THEME BREAK & BUFFET LUNCH MENUS

available Monday to Friday / excludes evening events & weddings

- Summer Splash Break (minimum 12 people)** 14 per person
 Italian Ices, Fruit Bars and Cookies
 Bottled Fruit Juice, Soft Drinks and Water
- Chocolate Delight (minimum 12 people)** 13 per person
 Assorted Deluxe Chocolate Treats, Chocolate Dipped Strawberries, Chocolate Fudge Brownies,
 Chocolate Chip Cookies
- Afternoon Break (minimum 12 people)** 12 per person
 Basket of Whole Fruit
 Assortment of Baked Cookies and Brownies
 Bottled Soft Drinks, Fruit Juice and Water
- Coney Island Break (minimum 12 people)** 11 per person
 BBQ Jumbo Hot Dogs with Buns, Apple Sauerkraut, Condiments and Yam Fries
 Root Beer and Bottled Soft Drinks
- Western Break (minimum 12 people)** 10 per person
 Spicy Texas Style Chili, Grated Aged Cheddar Cheese, Sour Cream and Green Onions
 Sourdough Buns and a Basket of Popcorn
- Working Lunch Buffet (minimum 20 people)** 21 per person
 Chef's Choice Daily Soup
Choice of two Chef's Salads:
 See page 25 for Chef's Salad Selection
Select one style of Sandwich:
 1) Open Faced Sandwiches (2 pieces per person)
 Ham and Swiss, Roast Beef with Provolone and Horseradish, Tuna Salad, Montreal Smoked Meat,
 Chicken-Celery Salad and Vegetarian Served on Artisan Bread
 Note: All Open Faced Sandwiches made with Lettuce, Onion and Tomato
 2) Quartered Sandwiches (3 pieces per person)
 Tuna, Egg Salad, Turkey, Ham, Roast Beef & Vegetarian
- Selection of Assorted Dessert Squares
- Coffee – Tea

AFTERNOON COCKTAIL RECEPTION MENU

minimum 25 people
available for daytime events only

\$30 per person

Cheese Board with Assorted Crackers
Basket of Fresh Vegetables with Dill Dipping Sauce

Select one style of Sandwich:

- 1) Open Faced Sandwiches (2 pieces per person)
Ham and Swiss, Roast Beef with Provolone and Horseradish, Tuna Salad, Montreal Smoked Meat,
Chicken-Celery Salad and Vegetarian Served on Artisan Bread

Note: All Open Faced Sandwiches made with Lettuce, Onion and Tomato

- 2) Quartered Sandwiches (3 pieces per person)
Tuna, Egg Salad, Turkey, Ham, Roast Beef & Vegetarian

Selection of House Made Cold and Hot Canapés (Chef's Choice - 5 pieces per person)

Platter of Seasonal Cut Tropical Fruit and Berries
Chocolate Dipped Strawberries (one per person)
Coffee – Tea

*Add one of the following Chef Attended Stations to your menu.
Each station is \$8 per person:*

- 1) Pasta Station - Select one
 - a) Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms
 - b) Penne Pasta, Rock Shrimp, Red Onion, Butternut Squash and Broccoli
 - c) Fusilli Pasta, Italian Sausage, Green Peppers, Roma Tomatoes and Artichoke Hearts
- 2) Carved Rack of Lamb with choice of Orange Cranberry Chutney, Dijon Pear Chutney or Apple Mint Chutney
- 3) Prawn and Scallop Station – Sautéed in Butter, Garlic, White Wine and Basil Purée Served with Orzo Pasta
Tossed in Extra Virgin Olive Oil
- 4) Beef Tenderloin Medallions Sautéed and Served with Braised Red Cabbage and Mushroom Red Wine Sauce

*Sushi may be substituted for sandwiches @ 2 pieces per person

*See pages 12-14 for Sushi, Canapés, Reception Additions and
Evening Cocktail Reception Menus.*

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WEEKDAY BUFFET LUNCH MENUS

available Monday to Friday / excludes evening events & weddings

Giovanni's Deli Lunch Buffet (minimum 20 people) 23 per person

Chilled Items

- Assorted Fresh Breads
- Tossed Green Salad with Raspberry Dressing
- Pasta Salad and Potato Salad
- Platter of Seasonal Cut Tropical Fruit and Berries
- Sliced Turkey, Ham, Salami and Roast Beef
- Swiss, Provolone and Cheddar Cheeses
- Lettuce, Tomato, Sliced Red Onion and Pickles
- Bowl of Baked Potato Chips

Hot Entrée

- Baked Local Chicken Breast and Shrimp with Truffled Mashed Potatoes

Desserts

- New York Cheesecake with Seasonal Fruit Toppings
- Jug of Chef's Fresh Made Lemonade
- Coffee – Tea

Greek Buffet (minimum 25 people) 23 per person

- Hummus and Tzatziki Dips
- Warm Pita Bread Brushed with Olive Oil and Topped with Cheese, Tomato and Black Olives
- Greek Salad Topped with Feta Cheese and Kalamata Olives
- Torn Leaves of Romaine Lettuce Tossed in House Made Caesar Dressing with Shredded Parmesan Cheese
- Chicken or Lamb Souvlaki (select one)
- Saffron Flavoured Wild and Long Grain Rice
- Lemon and Oregano Roasted Potatoes
- Tiramisu Cake with Fresh Berry Compote and Seasonal Fruit Coulis
- Coffee – Tea

Asian Buffet (minimum 25 people) 24 per person

Chilled Items

- Spicy Thai Noodle Salad
- Sui Choy Roasted Cashew Salad
- Marinated Asian Vegetables Drizzled with Garlic, Soya and Rice Wine Vinegar
- Mixed Greens and Hearts of Palm Tossed in a Chili Dressing with Toasted Sesame Seeds

Hot Items

- Steamed Lemon Sole in a Leek and Onion Broth
- Dried Garlic-Honey Pork Ribs
- Vegetable Chow Mein

Desserts

- Platter of Seasonal Cut Tropical Fruit and Berries
- Chef's Assorted Pastries
- Coffee – Tea

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WEEKDAY BUFFET LUNCH MENUS

available Monday to Friday / excludes evening events & weddings

Pacific Spirit Buffet (minimum 25 people) 25 per person

Chilled Items

- Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
- Mixed Greens with Lemon Roma Tomato Dressing
- Red Skin Potato Salad

Hot Items

- Penne Pasta Rolled in Roasted Butternut Squash and Spinach in a Yellow Pepper Sauce
- Oven Baked Local Chicken Breast in a Marsala Sauce Topped with Garlic Sautéed Portobello Mushrooms
- Artichoke Flavoured Mashed Potatoes

Desserts

- Platter of Seasonal Cut Tropical Fruit and Berries with Warm Chocolate Dipping Sauce
- Orchard Berry Crumble with Vanilla Sauce
- Coffee – Tea

Southern Buffet (minimum 25 people) 26 per person

Chilled Items

- Potato-Bacon Salad
- Marinated Beetroot and Spanish Onion Salad
- Mixed Greens with Papaya Dressing

Hot Items

- Freshly Baked Corn Biscuits
- Southern Fried Chicken
- Cajun Snapper with Sautéed Baby Shrimp
- Corn-Lima Bean Succotash
- Barbecue Baked Beans
- Seasonal Vegetables

Desserts

- **Deep Dish Apple Pie, Bourbon Pecan Pie, Key Lime Cheesecake and Chocolate Chip Cookies
- Coffee – Tea

***groups with 25-50 guests please select 3 desserts / groups with 50+ guests receive all dessert options*

WEEKDAY BUFFET LUNCH MENUS

available Monday to Friday / excludes evening events & weddings

Italian Pasta Buffet (minimum 25 people) 27 per person

Chilled Items

Choice of two Chef's Salads: See page 25 for Chef's Salad Selection

Hot Items

Wedge of Herbed Bread Brushed with Aged Olive Oil and Roasted Garlic

Choice of two Pasta entrées:

Create your own entrées by selecting two of your favourite pastas, two sauces and two meat or seafood options:

<i>Pastas:</i>	<i>Sauces:</i>	<i>Meat or Seafood:</i>
Mushroom Ravioli	Alfredo	Chicken
Linguini	Marinara	Italian Sausage
Fettuccine	Tomato Cream	Meat Balls
Penne	Pesto	Seafood Medley
Bow Tie	Cajun Alfredo	Jumbo Prawns (add \$2 per person)

Sample Choices: 1) Penne with Tomato Cream Sauce & Chicken 2) Linguini Marinara with Meat Balls

*Above pastas served with an array of fresh accompaniments:
Parmesan Cheese, Olives, Julienne Spinach, Diced Tomatoes and Scallions*

Choice of one of the following entrées:

Assorted Pizza Wedges:

Ham and Pineapple; Pepperoni and Mushroom; Artichoke and Roasted Red Peppers with Black Olives

Baked Local Chicken Breast Marinated in Herbed Garlic Oil topped with Triple-Coloured Hot House Tomato Compote

Desserts

Assorted Biscotti and Espresso Flavoured Cake with Fresh Whipped Cream (2 pieces per person)

Coffee – Tea

Westcoast Buffet (minimum 25 people) 27 per person

Chilled Items

Basket of Fresh Baked Bread, Rolls and Butter on the Buffet

Basket of Fresh Vegetables with Dill Dipping Sauce

Choice of three Chef's Salads: See page 25 for Chef's Salad Selection

Hot Items

Breast of Local Chicken Filled with Morel and Shiitake Mushrooms Topped with Sweet Red Pepper Butter Sauce

Darne of Wild Salmon Fillet with Lemon Cream Sauce and a Tangy Cilantro, Cashew and Chili Pesto Relish

Spinach and Ricotta Cannelloni Baked in Tomato Béchamel Cream Sauce

Herbed Roasted Baby Red Potatoes

Buttered Seasonal Vegetables

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Assorted Cakes and Pies with Fresh Whipped Cream

Coffee – Tea

Please see our Reception & Buffet Additions on page 13 to add to your buffet

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DELUXE LUNCHEON BUFFET

minimum 50 people

\$34 per person

Chilled Items

Basket of Fresh Baked Bread, Rolls and Butter on the Buffet

Marinated Grilled Vegetable Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

Choice of three Chef's Salads:

See page 25 for Chef's Salad Selection

Hot Items

Fresh Baby Potatoes Roasted in Rosemary

Garden Fresh Medley of Local Vegetables Rolled in Diced Shallots and Butter

Choice of three of the following entrées:

Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach

Roasted Wild Salmon in Garlic Topped with Creamy Lemon Dill Sauce

Oven Baked Local Chicken Breast in Marsala Sauce Topped with Garlic Sautéed Portobello Mushrooms

Baked Local Chicken Breast Marinated in Herbed Garlic Oil Topped with Triple-Coloured Hot House Tomato Compote

Local Buttered Chicken Breast with a Rum-Mango Sauce Topped with Shredded BC Apple Slaw

Medallions of Peppered Beef Tenderloin, Pinot Noir Essence, Wild Mushrooms and Horseradish Cream

Spinach and Ricotta Cannelloni Baked in Tomato Béchamel Cream Sauce

Spinach Fettuccine with Fresh Garden Vegetables Rolled in Garlic Cream Sauce

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Assorted Cakes and Pies with Fresh Whipped Cream

Server Attended Ice Cream Station with Condiments and Warm Sauces

Coffee – Tea

Add one of the following Chef Attended Stations to your menu.

Each station is \$8 per person:

1) Pasta Station - Select one

a) Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms

b) Penne Pasta, Rock Shrimp, Red Onion, Butternut Squash and Broccoli

c) Fusilli Pasta, Italian Sausage, Green Peppers, Roma Tomatoes and Artichoke Hearts

2) Carved Rack of Lamb with choice of Orange Cranberry Chutney, Dijon Pear Chutney or Apple Mint Chutney

3) Prawn and Scallop Station – Sautéed in Butter, Garlic, White Wine and Basil Purée Served with Orzo Pasta

Tossed in Extra Virgin Olive Oil

4) Beef Tenderloin Medallions Sautéed and Served with Braised Red Cabbage and Mushroom Red Wine Sauce

EVENING COCKTAIL RECEPTION MENU

minimum 25 people
also available for daytime events

\$40 per person

Cheese Board with Assorted Crackers
Basket of Fresh Vegetables with Dill Dipping Sauce

Select one style of Sandwich:

- 1) Open Faced Sandwiches (2 pieces per person)
Ham and Swiss, Roast Beef with Provolone and Horseradish, Tuna Salad, Montreal Smoked Meat,
Chicken-Celery Salad and Vegetarian Served on Artisan Bread

Note: All Open Faced Sandwiches made with Lettuce, Onion and Tomato

- 2) Quartered Sandwiches (3 pieces per person)
Tuna, Egg Salad, Turkey, Ham, Roast Beef & Vegetarian

Selection of House Made Cold and Hot Canapés (Chef's Choice - 5 pieces per person)

*Select one of the following Chef Attended Stations:***

- 1) Pasta Station - Select one
 - a) Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms
 - b) Penne Pasta, Rock Shrimp, Red Onion, Butternut Squash and Broccoli
 - c) Fusilli Pasta, Italian Sausage, Green Peppers, Roma Tomatoes and Artichoke Hearts
- 2) Carved Rack of Lamb with choice of Orange Cranberry Chutney, Dijon Pear Chutney or Apple Mint Chutney
- 3) Prawn and Scallop Station – Sautéed in Butter, Garlic, White Wine and Basil Purée served with Orzo Pasta Tossed in Extra Virgin Olive Oil
- 4) Beef Tenderloin Medallions Sautéed and Served with Braised Red Cabbage and Mushroom Red Wine Sauce

Platter of Seasonal Cut Tropical Fruit and Berries
Assorted Cakes and Pies with Fresh Whipped Cream
Chocolate Dipped Strawberries (one per person)
Coffee – Tea

*Sushi may be substituted for sandwiches @ 2 pieces per person

** Add a 2nd Chef's Station for an additional \$8 per person

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RECOMMENDED RECEPTION & BUFFET ADDITIONS

House Made Gravlax Wild Salmon Platter (two sides)	130
Served with Sliced Baguette, Red Onion and Capers (serves 25)	
Poached Prawns with Wasabi Cocktail Sauce (serves 25) (75 Prawns)	120
Antipasto Platter (serves 25)	165
Grilled Vegetables, Olives, Marinated Bocconcini and Sliced Italian Meats Drizzled with Olive Oil and Balsamic Vinegar Served with Sliced Baguette	
Basket of Fresh Vegetables with Dill Dipping Sauce (serves 25)	85
Chilled Sliced Meat Platter (serves 25)	110
Served with Mustard, Horseradish, Sliced Onions, Tomatoes and Assorted Rolls	
Open Faced Sandwich (50 pieces)	150
Ham and Swiss, Roast Beef with Provolone and Horseradish, Tuna Salad, Montreal Smoked Meat, Chicken-Celery Salad and Vegetarian Served on Artisan Bread	
Note: all sandwiches made with lettuce, onion and tomato	
Platter of Quartered Sandwiches (60 pieces)	95
(Tuna, Egg Salad, Turkey, Ham, Roast Beef and Vegetarian)	
Cheese Board with Assorted Crackers (serves 20)	110
(serves 30)	
(serves 50)	
Ask about our Chef's Custom BC Cheeseboards - pricing varies	
Wheel of Brie	115
Baked with your choice of Sambal Oelek, Mixed Nuts and Sun Dried Tomatoes or Berry Coulis	
Served with Sliced Baguette and Assorted Crackers	
Dessert Buffet (per person)	9
Chef's Selection of Assorted Cakes, Pies and French Pastries (1.5 pieces per person)	
Assorted French Pastries (36 pieces)	90
Chocolate Dipped Strawberries (per dozen)	32
Platter of Seasonal Cut Tropical Fruit and Berries (serves 25)	140
Premium Platter Seasonal Fresh Fruit and Berries (serves 25)	160
(includes Papaya, Star Fruit & Mango)	
Banana Walnut, Chocolate Zucchini, Pineapple Raisin & Carrot, and Lemon Poppyseed Loaf	30
Per Dozen Slices (minimum 1 dozen of each kind)	
Freshly Baked Cookies (per dozen)	30
White Chocolate Chunk Macadamia Nut or Cranberry Oatmeal	

CHEF'S SELECTION OF HOUSE MADE COLD CANAPÉS

minimum order 2 dozen per selection

\$32 per dozen

- BBQ Duck Breast on a Crostini Topped with Apple-Orange Compote
- Seared Albacore Tuna, Toasted Sesame Seeds and Straw Mushroom Chutney
- Dill-Mustard Cured Wild Salmon on Flatbread with Caper, Red Onion and Lemon Cream
- Lobster Salad with Avocado Salsa
- Avocado Mousse and Baked Tomato on a Crostini
- Roast Beef with Caramelized Onion and a Splash of Horseradish Cream

SUSHI

Sushi Platter (Salmon, Tuna, Crab and Vegetarian) Served with Soya Sauce and Wasabi

(150 pieces) minimum order	235
(200 pieces)	310
(250 pieces)	350

CHEF'S SELECTION OF HOUSE MADE HOT CANAPÉS

minimum order 2 dozen per selection

\$32 per dozen

- Creole Style Crab Cake with Lemon Aioli
- Fig and Goat Cheese Wrapped in Phyllo Pastry
- Warm Truffle Scented Vegetables Wrapped in Phyllo Pastry
- Mini Apple Scone Filled with BBQ Pulled Pork Shoulder
- Curried Chicken and Red Pepper Mousse Cooked in Puff Pastry
- Tartlet of Leek, Wild Mushroom and Goat Cheese

TABLE D'HÔTE

PLATED LUNCH OR DINNER MENU

minimum 20 people

This Prix Fixe 'fixed price' menu is a fantastic option for groups looking for easy menu planning! Designed by our Executive Chef, Ron Gibb, you can choose a three, four or five course meal to be served at your event. All meals include Bread, Rolls, Butter and Coffee/Tea. Your meal course options include appetizers, entrée and dessert. You decide how many courses you wish to offer and the order you wish the courses served. Who says you have to have salad 1st! The menu content is as shown and no substitutions are permitted, however vegetarian and dietary needs may be accommodated. Please select one of the following meal options:

THREE COURSE MEAL

\$45 per person

FOUR COURSE MEAL

\$55 per person

FIVE COURSE MEAL

\$58 per person

Basket of Fresh Baked Bread, Rolls and Butter on Each Table

APPETIZER OPTIONS

Crab and Corn Bisque with Tuna-Shrimp Salsa Finished with Lemon and Sour Cream

Salad of Red Oak Leaf Lettuce, Roasted Baby Beets, Crumbled Herb Goat Cheese and Citrus Dressing

Mini Lamb Loin Wellington with Truffled Red Wine Demi-Glaze (appetizer)

ENTRÉE

Roasted AAA Alberta Beef Tenderloin with BC Morel Mushroom Sauce and a Lobster-Prawn Hot Pot Baked in a Lemon Tarragon Cream, Served with a Grilled Fennel Bulb and Butter Glazed Baby Carrots

DESSERT

Mini Chocolate Brownies with Sugar Roasted Peaches and a Scoop of Vanilla Bean Ice Cream all Dusted with Cinnamon Spice

Coffee - Tea

Prices are subject to 17% gratuity (service charge) and HST • Menus valid April 01, 2011 to March 31, 2012 • Prices Subject to Change

ARRANGING A SERVICE DINNER MENU

A minimum 3 courses & Coffee – Tea are required
 3 course minimum must include an entrée
 All guests at your event must have the same menu

Complete the Following Steps to Customize your Service Menu:

- 1) Select one item from each course that you would like to offer.
- 2) Add up the total price of the items selected.
- 3) Don't forget to add in the price of Coffee – Tea.
- 4) Add 17% Gratuity (Service Charge) to the total of the items selected.
- 5) Add HST to the total including Gratuity.

Service Meal Policies:

- All Guests must have the same menu.
- Please advise us of specific dietary, allergy and/or vegetarian needs at least one week prior to your event.
- Vegetarian and Gluten free entrées available upon request.
- Children's menus for kids up to 12 years old available upon request. Prices vary depending on final menu selection.
- **If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details. Conditions and a \$3 per person charge will apply.**
- **Our Chef would be happy to customize a menu. Contact our Event Coordinator for details.**

Dinner Entrées served with your choice of Chef's fresh vegetables and potatoes. Please select two of the following vegetables and one potato to accompany your entrée(s):

Vegetables: Asparagus, Baby Carrots, Red Peppers, Braised Red Cabbage, Herbed Zucchini, Vegetable Ratatouille, Garlic Roasted Fennel or Green Beans

Potatoes: Baby Red – Roasted Potatoes Seasoned with Rosemary and Paprika
 Steamed – Potatoes Tossed in Butter and Finely Chopped Parsley
 Chateau – Even Sized Barrel Shaped Seasoned Roasted Potatoes
 Herbed Parisienne – Pan Roasted Melon Ball Shaped Potatoes Seasoned with Paprika and Herbs
 Duchess – Seasoned Mashed Potatoes Mixed with Fresh Egg and Butter, then Piped into Small Shapes, Brushed with Egg Wash and Baked until Golden Brown
 Marquis – Baked Seasoned Mashed Potatoes Formed into a Nest Topped with Tomato Concassé
 Croquette – Cylinder Shaped Mashed Potatoes Mixed with Egg and Seasoning, then Coated with Bread Crumbs and Deep Fried

To compliment your meal, please see our wine list for suggestions

***Cake Plating/Serving Fee* 3 per person**

University Golf Club will cut, plate, garnish and serve your cake to each of your guests at their tables. Garnish includes Fresh Fruit and Chocolate Sauce or Fruit Coulis.

Please note: University Golf Club does not charge to cut cakes. We will score or cut any birthday, wedding or anniversary cake and add it to a self serve buffet or late night snack station for **no charge**. (Plates, forks and napkins will be provided.)

Prices are subject to 17% gratuity (service charge) and HST • Menus valid April 01, 2011 to March 31, 2012 • Prices Subject to Change


SERVICE DINNER MENU ITEMS

A minimum 3 courses & Coffee – Tea are required
3 course minimum must include an entrée

All Meals come with a Basket of Fresh Baked Bread, Rolls and Butter for each table

STARTERS

Appetizers

Thinly Sliced Duck Breast on Crisp Greens Rolled in Orange Walnut Dressing	10
 Dungeness Crab Salad in Artichoke, Vegetables Brunoise, Roasted Red Pepper Coulis and Chive Oil	10
Smoked Wild Salmon Tartar, Yukon Gold Potatoes and Dark Rye Bread with Watercress Tossed in Sherry Vinaigrette	10
BC Morel Mushroom and Goat Cheese Tart Served with Grilled Endive and Cherry Tomato Drizzled with Warm Walnut Vinaigrette	10
Seared Sea Scallop with Roasted Corn, Swiss Chard and Smoked Roma Tomato Salsa	10

Soups

Seafood Chowder	9
Lobster and Corn Bisque with Sour Cream and Chives	9
Cream of Tomato, Ginger and Orange Soup with Garlic Croutons	9
Butternut Squash and Apple Soup with a Vegetable Dumpling	9
 Alaskan Halibut Chowder with Yukon Gold Potato Chips	9
Cream of Chicken and Asparagus Bisque with a Splash of Chive Flavoured Sour Cream	9
Wild BC Mushroom Soup with Air Dried Beef and Yellow Pepper Purée	9

Salads

Mixed Greens Rolled in a Goat Cheese and Champagne Dressing Topped with Carrot Chips	8
Torn Leaves of Crisp Romaine with Grilled Chicken Breast and Dried Plum Tomatoes Tossed in Caesar Dressing	8
Baby Mixed Greens, Candied Pecans, Sliver of a Red Wine Poached Pear, Oka Cheese and Champagne Dressing	8
Summer Greens and Baby Plum Tomatoes with Boursin Cheese, a Splash of Aged Balsamic Vinegar and Shredded Basil	8
Field Greens, Marinated Olives and Sun Dried Tomatoes with Simple Olive Oil Dressing	8
Butter Lettuce, Baby Spinach Leaves, Roma Tomato, Cucumber and Poppy Seed Dressing Topped with Toasted Pine Nuts	8
Five Leaf Garden Salad, Hearts of Palm and Green Garlic Beans with Herb and Olive Vinaigrette	8
Roasted Asparagus, Fennel, Red Pepper and Mesclun Greens in Caper Pine Nut Dressing	8

SERVICE DINNER ENTRÉES

All Entrées Served with Chef's Fresh Vegetables and Potatoes
See page 16 to make selections to accompany your entrée

Meats

Mushroom Crusted Fillet of AAA Alberta Beef Tenderloin with Red Wine Demi and Fresh Basil	30
Molasses Glazed Berkshire Pork Centre Cut Chop, Morel Mushrooms, Prosciutto and BC Apple Butter	30
Medallions of Peppered AAA Alberta Beef Tenderloin, Pinot Noir Essence, Wild Mushrooms and Horseradish Cream	30
Roasted Rack of Lamb with a Rosemary Crust, Served on an Apple Mint Chutney	30

**Please note: Beef and Lamb Entrées will be prepared Medium Rare to Medium. Pork is prepared Medium.

Seafood

Grilled Wild Salmon and Seared Scallops, Essence of Tarragon, Lobster and Wilted Baby Spinach	28
🍷 Seared Albacore Tuna with Tomato-Olive-Basil Salsa and Fried Capers	28
🍷 Oven Baked Alaskan Halibut Crusted with Vegetable Brunoise Served on a Saffron Orange Cream	28
Symphony of Prawn, Scallops, Wild Salmon and Mussels with a Bouillabaisse Sauce	28
🍷 Fillet of Arctic Char, Chilled Dungeness Crab Crust, Brandied Fired Oriental Mushrooms and Stone Ground Dijon Cream	28

Poultry

A Classic Whole Cornish Game Hen Filled with Wild Rice and Served on a Bed of BC Morel Mushrooms and Fresh Sage Demi-Glaze	27
🍷 Local Chicken Breast Wrapped in Prosciutto with a Sage Demi-Glaze and Garlic Spot Prawns	27
Roasted Skinless Local Chicken Breast and Sautéed Cold Apples in Creamy Calvados Sauce	27
Grilled Local Chicken Breast and Orange Sauce, Topped with a Papaya and Sweet Pepper Salsa	27
Local Duck Breast Marinated in Orange Brandy and a Five Spice Date Purée	27

Vegetarian

Summer Vegetable Wellington with Roasted Roma Tomato Pepper Coulis	25
Open Faced Ravioli, Asparagus Tips, Shiitake Mushrooms, Sun Dried Tomatoes and Scallions in a Vegetable Velouté	25
Spinach and Seasonal Vegetable Strudel with a Yellow Pepper Purée and Curried Cashews	25
Roasted Tofu with Shiitake Mushrooms, Soy and Ginger over Wilted Baby Spinach with Diced Roma Tomato ...	25
Pan Fried Mustard Seed Encrusted Tofu Served with Sweet Potato and Kale Hash with a Julienne of Hot House Peppers	25

Our Chef would be happy to customize a Menu. Contact our Event Coordinator for details.
Children's menus for kids up to 12 years old available on request. Prices vary depending on final menu selection.
If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details.
Conditions and a \$3 per person charge will apply.

SERVICE DINNER DESSERTS

Hazelnut Chocolate Cake with Fresh Whipped Cream and Fruit Coulis	7
Vanilla Bean Gelato with Fruit Coulis and French Wafer	7
Seasonal Fresh Fruit Plate with Brown Sugar Crème Fraîche	7
Sorbet with Fruit Coulis and French Wafer (flavours on request)	7
Deep Dish Apple Pie with Fresh Whipped Cream	7
Chocolate Ganache Cake with Fresh Whipped Cream	7

Chef's Selection of House Made Desserts

Dark and White Chocolate Orange Blossom Cake on a Splash of Fruit Coulis with a Side of Vanilla Bean Ice Cream	8
Double Chocolate Paté with Mango Crème Anglaise and Grand Marnier Perfumed Strawberries	8
Pumpkin Custard Filled Profiteroles Drizzled with Maple Caramel Sauce Garnished with Seasonal Berries ..	8
Mini Chocolate Brownies with Sugar Roasted Peaches and a Scoop of Vanilla Bean Ice Cream all Dusted with Cinnamon Spice	8
Crème Caramel with an Array of Seasonal Berries and Whipped Cream Flavoured with Mint Liqueur	8
Warm Pear and Apple Cobbler with Crunchy Topping Mixed with Chocolate Chunks	8
Stilton Cheesecake with Bittersweet Rhubarb Compote	8

Coffee – Tea (applicable to all service meals) 2⁵⁰

Cake Plating/Serving Fee 3 per person

University Golf Club will cut, plate, garnish and serve your cake to each of your guests at their tables.
Garnish includes Fresh Fruit and Chocolate Sauce or Fruit Coulis.

Please note: University Golf Club does not charge to cut cakes. We will score or cut any birthday, wedding or anniversary cake and add it to a self serve buffet or late night snack station for **no charge**. (Plates, forks and napkins will be provided.)

WESTCOAST BARBECUE LUNCH OR DINNER BUFFET

minimum 40 people – available April through September


\$47 per person

On the Barbecue – Choose Option 1 or 2

Option 1 (choice of two of the following entrées)

- Garlic Buttered Prawn Skewer
- Moroccan Spiced Lamb Skewer with Garlic Yogurt Dressing on the Side
- 5 oz. Sterling Silver AAA Beef Tenderloin Rubbed with an Array of Herbs
- Rack of Whiskey Marinated Pork Back Ribs

Option 2 (choice of one of the above BBQ items and one hot entrée)

- Seafood Medley: Halibut, Wild Salmon, Mussels and Clams Poached in Champagne Sauce
-  Baked Halibut Topped with a Curried Vegetable Goulash in Citrus Cream Sauce
- Pan Seared Wild Salmon Fillet with Heirloom Tomato Gazpacho and Celery Root Cream
- Baked Local Chicken Breast with Woodland Mushrooms, Pearl Onions, Leek and Tomato Relish

All barbecues accompanied by:

Hot Items

- Artichoke Flavoured Mashed Potatoes or Rosemary Roasted Fresh Baby Potatoes
(select one style of potato please)
- Vegetarian Moussaka: Grilled Eggplant and Zucchini Layered with Béchamel Sauce and Roasted Roma Tomatoes
- Garden Fresh Medley of Local Vegetables Rolled in Diced Shallots and Butter

Chilled Items

- Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
- Basket of Fresh Vegetables with Dill Dipping Sauce
- Peel and Eat Shrimp with Seafood Sauce

Choice of three Chef's Salads

See page 25 of menu for Chef's Salad selection

Desserts

- Platter of Seasonal Cut Tropical Fruit and Berries
- Assorted Cakes and Pies with Fresh Whipped Cream
- Cheese Board with Assorted Crackers
- Server Attended Ice Cream Station with Condiments and Warm Sauces
- Coffee – Tea

Note: If you wish to add some platters to your buffet or select appetizers to be served before your meal please see pages 13 and 14 for details.

Add: Chef's Choice Pre-Dinner House Made Cold Canapés

Served to your guests (2 pieces per person) 5 per person

See page 14 for canapé options

CHEF'S DELUXE BARBECUE LUNCH OR DINNER BUFFET

minimum 40 people – available April through September


\$49 per person

On the Barbecue – Choose Option 1 or 2

Option 1 (choice of three of the following entrées)

- 5 oz. Sterling Silver AAA Beef Tenderloin Rubbed with an Array of Herbs
- Seafood Skewer of Prawn, Wild Salmon, Halibut and Scallop Soaked in a Delicate Curry Oil
- Garlic Buttered Prawn Skewer
- Moroccan Spiced Lamb Skewer with Garlic Yogurt Dressing on the Side
- Rack of Whiskey Marinated Pork Back Ribs

Option 2 (choice of two of the above BBQ items and one hot entrée)

- Seafood Medley: Halibut, Wild Salmon, Mussels and Clams Poached in Champagne Sauce
-  Baked Halibut Topped with a Curried Vegetable Goulash in Citrus Cream Sauce
- Pan Seared Wild Salmon Fillet with Heirloom Tomato Gazpacho and Celery Root Cream
- Baked Local Chicken Breast with Woodland Mushrooms, Pearl Onions, Leek and Tomato Relish

All barbecues accompanied by:

Hot Items

- House Made Scalloped Potatoes Baked with Three Cheeses, Garlic Mashed Potatoes
or Rosemary Roasted Fresh Baby Potatoes (select one style of potato please)
- Cauliflower and Green Beans Tossed in Garlic Butter then Dusted with Diced Red Peppers

Chilled Items

- Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
- Marinated Grilled Vegetable Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette
- Peel and Eat Shrimp with Seafood Sauce

Choice of four Chef's Salads

See page 25 of menu for Chef's Salad selection

Desserts

- Platter of Seasonal Cut Tropical Fruit and Berries Served with Warm Chocolate Dipping Sauce
- Assorted Cakes, Flans and Pies with Fresh Whipped Cream
- Cheese Board with Assorted Crackers
- Server Attended Ice Cream Station with Condiments and Warm Sauces
- Coffee – Tea

Add: Chef's Choice Pre-Dinner House Made Cold Canapés

Served to your guests (2 pieces per person) 5 per person

See page 14 for canapé options

PREMIUM DINNER BUFFET

minimum 50 people

\$60 per person

Appetizers


Chef's Choice Pre-Dinner House Made Cold Canapés served to your guests (2 pieces per person)

Chilled Items

Basket of Fresh Baked Bread, Rolls and Butter on the Buffet


Marinated Grilled Vegetable Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

Platter of Whole Side of Wild Salmon Cooked in Dill, Cracked Black Pepper and Lemon

 Whole Side of Halibut Brushed with Ginger Garlic Soya

Roasted Herbed Prawns

Array of Seafood and Shellfish Salad with Assorted Chutneys and Seafood Dips

 Poached Bay Scallops in Blackened Spices

Assortment of Italian Cured Meats Coupled with Grilled Roasted Vegetables and a Variety of Olives

Choice of five Chef's Salads

See page 25 for Chef's Salad Selection

Hot Items

AAA Alberta Beef Tenderloin Wrapped in Mushrooms and Puff Pastry with a Side of Red Wine Reduction
or AAA Alberta Prime Rib of Beef au Jus Carved by Chef (select one style of beef please)

House Made Scalloped Potatoes Baked with Three Cheeses or Artichoke Flavoured Mashed Potatoes
(select one style of potato please)

Sautéed Local Vegetables Tossed in Garlic Oyster Glaze

Choice of three of the following entrées:

Medallions of Peppered Beef Tenderloin, Pinot Noir Essence, Wild Mushrooms and Horseradish Cream

Grilled Lamb Chops Partnered with Vegetable Ratatouille and a Simple Rosemary Jus

Roasted Pork Belly with Apricot, Plum and Sweet Onion Compote Finished with Brandy Flavoured Demi

Grilled Local Chicken Breast with Shiitake Mushroom and Kalamata Olive Sauce


Baked Local Chicken Breast with Woodland Mushrooms, Pearl Onions, Leek and Tomato Relish

Oven Baked Local Chicken Breast with a Garlic Pesto Sauce Topped with Shredded Roma Tomato

Vegetarian Moussaka: Grilled Eggplant and Zucchini Layered with Béchamel Sauce and Roasted Roma
Tomatoes


Penne Pasta Tossed in Plum Roma Tomato Sauce with Goat Cheese and Shredded Vegetables

Baked Wild Salmon Fillet in Basil Cream Sauce Topped with Tomato Provençal and a Garlic Prawn

 Oven Fired Sablefish with an English Pea Glaze and Artichoke Herb Purée

Steeped Wild Salmon Marinated in Soya and Sesame Oil Set over Rosemary Cream Sauce

Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach

 Oven Roasted Halibut with BC Morels, Garden Peas and a Charred Tomato Sauce

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Chef's Premium Assortment of Cakes and Pies with Fresh Whipped Cream and French Pastries

Cheese Board with Crackers

Server Attended Ice Cream Station with Condiments and Warm Sauces

Coffee – Tea

DELUXE DINNER BUFFET

minimum 50 people

\$56 per person

Appetizers


Chef's Choice Pre-Dinner House Made Cold Canapés served to your guests (2 pieces per person)

Chilled Items

Basket of Fresh Baked Bread, Rolls and Butter on the Buffet

Basket of Fresh Vegetables with Dill Dipping Sauce

Platter of Whole Side of Wild Salmon Cooked in Dill, Cracked Black Pepper and Lemon

 Whole Side of Halibut Brushed with Ginger Garlic Soya

Roasted Herbed Prawns

Array of Seafood and Shellfish Salad with Assorted Chutneys and Seafood Dips

Assortment of Italian Cured Meats Coupled with Grilled Roasted Vegetables and a Variety of Olives

Choice of four Chef's Salads

See page 25 for Chef's Salad Selection

Hot Items

Roasted Sterling Silver AAA Beef Tenderloin Rubbed with Cracked Green Peppercorns Carved by Chef;

Served with Red Wine Reduction

Goat's Cheese Scented Scalloped Potatoes

Garlic Buttered Green Beans, Baby Carrots and Asparagus

Choice of three of the following entrées:

Medallions of Pepered Beef Tenderloin, Pinot Noir Essence, Wild Mushrooms and Horseradish Cream

Grilled Lamb Chops Partnered with a Vegetable Ratatouille and a Simple Rosemary Jus

Roasted Pork Belly with Apricot, Plum and Sweet Onion Compote Finished with Brandy Flavoured Demi

Grilled Local Chicken Breast with Shiitake Mushroom and Kalamata Olive Sauce

Baked Local Chicken Breast with Woodland Mushrooms, Pearl Onions, Leek and Tomato Relish

Oven Baked Local Chicken Breast with a Garlic Pesto Sauce Topped with Shredded Roma Tomato

Vegetarian Moussaka: Grilled Eggplant and Zucchini Layered with Béchamel Sauce and Roasted Roma Tomatoes


Penne Pasta Tossed in Plum Roma Tomato Sauce with Goat Cheese and Shredded Vegetables

Baked Wild Salmon Fillet in Basil Cream Sauce Topped with Tomato Provençal and a Garlic Prawn

 Oven Fired Sablefish with an English Pea Glaze and Artichoke Herb Purée

Steeped Wild Salmon Marinated in Soya and Sesame Oil Set over Rosemary Cream Sauce

Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach

 Oven Roasted Halibut with BC Morels, Garden Peas and a Charred Tomato Sauce

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Assorted Cakes and Pies with Fresh Whipped Cream

Cheese Board with Assorted Crackers

Server Attended Ice Cream Station with Condiments and Warm Sauces

Coffee – Tea

DINNER BUFFET

minimum 50 people

\$48 per person

Chilled Items

Basket of Fresh Baked Bread, Rolls and Butter on the Buffet
 Basket of Fresh Vegetables with Dill Dipping Sauce
 Sliced Cold Italian Meats

Choice of four Chef's Salads

See page 25 for Chef's Salad Selection

Hot Items

Roasted Striploin of AA Alberta Beef with Morel Mushroom Sauce Carved by Chef
 Rosemary Roasted Fresh Baby Potatoes
 Garden Fresh Medley of Local Vegetables Rolled in Diced Shallots and Butter

Choice of two of the following entrées:

Medallions of Peppered Beef Tenderloin, Pinot Noir Essence, Wild Mushrooms and Horseradish Cream
 Grilled Lamb Chops Partnered with Vegetable Ratatouille and a Simple Rosemary Jus
 Roasted Pork Belly with Apricot, Plum and Sweet Onion Compote Finished with Brandy Flavoured Demi
 Grilled Local Chicken Breast with Shiitake Mushroom and Kalamata Olive Sauce
 Baked Local Chicken Breast with Woodland Mushrooms, Pearl Onions, Leek and Tomato Relish
 Oven Baked Local Chicken Breast with a Garlic Pesto Sauce Topped with Shredded Roma Tomato
 Vegetarian Moussaka: Grilled Eggplant and Zucchini Layered with Béchamel Sauce and Roasted Roma Tomatoes
 Penne Pasta Tossed in Plum Roma Tomato Sauce with Goat Cheese and Shredded Vegetables
 Baked Wild Salmon Fillet in Basil Cream Sauce Topped with Tomato Provençal and a Garlic Prawn
 🍷 Oven Fired Sablefish with an English Pea Glaze and Artichoke Herb Purée
 Steeped Wild Salmon Marinated in Soya and Sesame Oil Set over Rosemary Cream Sauce
 Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach
 🍷 Oven Roasted Halibut with BC Morels, Garden Peas and a Charred Tomato Sauce

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries
 Assorted Cakes and Pies with Fresh Whipped Cream
 Cheese Board with Assorted Crackers
 Server Attended Ice Cream Station with Condiments and Warm Sauces
 Coffee – Tea

Add: Chef's Choice Pre-Dinner House Made Cold Canapés

Served to your guests (2 pieces per person) 5 per person

See page 14 for canapé options

CHEF'S BUFFET SALAD SELECTIONS

Greek Salad Topped with Feta Cheese and Kalamata Olives

Leaves of Romaine Lettuce Tossed in a House Made Caesar Dressing with Shredded Parmesan Cheese

Yukon Gold Potato Salad, Grainy Mushroom Mayo, Chives and Diced Prosciutto

Hot House Greens, Toasted Pecans, Shredded Pickled Beetroot and Chèvre with Champagne Dressing

Hot House Butter Lettuce, Feta Cheese, Roasted Peppers and Olives with Oregano Vinaigrette

Grilled Vegetable Platter Topped with Goat Cheese and Sherry Vinaigrette

Butter Lettuce and Hearts of Palm Tossed in a Chili Dressing

Baby Spinach and Mushroom Salad Rolled in Garlic Mayo with Shredded Salami

Watercress and Endive with Citrus Vinaigrette, Orange and Grapefruit Segments

Mixed Summer Greens in Tarragon Vinaigrette Topped with Pickled Shiitake Mushrooms

Marinated Hot House Tomato and Cucumber Salad with Feta Cheese and Simple Olive Oil Garlic Vinaigrette

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AUDIO VISUAL EQUIPMENT RENTALS

Podium and Microphone	Complimentary
Wireless Clip-on or Hand Held Microphone	50
Wireless Head Set Microphone	50
Digital Satellite Background Music	Complimentary
Tripod Screen	30
DVD Player (for use with TV monitor only)	30
DI Box (direct input box for computer hook up into house sound system)	Complimentary
32" TV Monitor	50
Flipchart with Paper and Felt Pens	20
Photocopies	10¢ each
Easel	Complimentary
Wireless Internet Access	Complimentary
(a Password and Network ID are required: Please ask our Event Coordinator for details)	
University Golf Club Pens (1 per person upon request)	Complimentary
University Golf Club 4.25" x 7" Notepads (1 per person upon request)	Complimentary



University Golf Club does NOT own computer, laptop or LCD projectors

Additional Audio Visual, including computer projectors are available on request, by special order. Rental, Delivery & Pick up Charges apply. All Audio Visual Equipment Rentals are Subject to HST.

Prices are subject to 17% gratuity (service charge) and HST
 Menus valid April 01, 2011 to March 31, 2012
 Prices Subject to Change

WEEKDAY BAR MINIMUMS & BARTENDER CHARGES

available Monday – Friday / excludes weddings

For groups up to 35 guests

No minimum bar/beverage pre-tax revenue required, no bartender charge levied

For groups of 36 - 100 guests

Minimum \$250 Bar/Beverage pre-tax revenue required to avoid a \$100 Bartender Charge + HST (based on 4 hour minimum)

For groups of 101 + guests

Minimum \$500 Bar/Beverage pre-tax revenue required to avoid a \$200 Bartender Charge + HST (\$100 per bartender) (based on 4 hour minimum)

- Additional \$15/hr bartender charge + HST applies to events that exceed the 4 hour minimum and do not meet the minimum revenue required
- University Golf Club will provide one bartender per 100 guests
- Additional bartenders are available for a cost of \$100 per bartender + HST
- The above rates apply to weekday events only and exclude weddings
- For weekend events please see page 30 under Weekend and Wedding Policies and Information

Prices are subject to 17% gratuity (service charge) and HST • Menus valid April 01, 2011 to March 31, 2012 • Prices Subject to Change



WEEKDAY ROOM RENTAL & LABOUR CHARGE INFORMATION

available Monday – Friday / excludes weddings

Weekday Room Rentals

Daytime Events – rooms available from 7:00am to 4:00pm at the latest

Evening Events – rooms available from 6:00pm to 1:00am at the latest

pre-tax catering = food, coffee/tea and bottled non alcoholic beverage only – does not include other beverages

1) No Room Rental – Westpoint Room or Salons based on the following:

Applies to Daytime Events that have 50+ guests and reach a minimum pre-tax catering requirement of \$30 or more per person

Applies to Evening Events that have 50+ guests and reach a minimum pre-tax catering requirement of \$40 or more per person

2) Half Room Rental – based on the following:

Applies to Daytime Events with up to 250 guests that spend \$20 to \$29 per person on pre-tax catering

Applies to Evening Events that have less than 50 guests yet reach our minimum pre-tax catering requirement of \$40 per person or more on catering

\$150 Room Rental + HST per room required (Salons I, II & III)

\$200 Room Rental + HST for Westpoint Room

3) Full Room Rental – based on the following:

Applies to Daytime Events that spend less than \$20 per person on pre-tax catering

Applies to Evening Events that spend less than \$40 per person on pre-tax catering

\$300 Room Rental + HST per room required (Salons I, II & III)

\$400 Room Rental + HST for the Westpoint Room

Note: Above pre-tax catering minimums are pre gratuity (service charge) and HST

Labour Charge

\$100 Labour Charge + HST per server required for the event, applicable to all events with less than 20 guests

\$100 Labour Charge + HST per server required, applies to all events who have no pre-tax catering

Room Capacities for Breakfasts, Luncheons, Dinners & Meetings

Salons I, II & III

Each room is 20' x 40' / total of 2400 square feet

- a. One room accommodates up to 35 guests
- b. Two rooms accommodate up to 100 guests
- c. Three rooms accommodate up to 200 guests
- d. Three rooms accommodate up to 250 guests for cocktail receptions

Westpoint Room

Approximately 40' x 40' / total of 1600 square feet

- a. accommodates up to 80-90 guests for sit down functions
- b. accommodates up to 100 guests for cocktail receptions

GENERAL POLICIES & INFORMATION

A \$500 non-refundable/non-transferable deposit and a signed Function Terms Contract are required to secure all Banquet Bookings. A \$1000 non-refundable/non-transferable deposit and a signed Function Terms Contract are required to secure all Wedding, Bar Mitzvah or Bat Mitzvah Bookings. An additional \$2000 deposit for all Wedding, Bar or Bat Mitzvah bookings is required 120 days prior to the event.

In the event of a cancellation of a Function or Wedding Reception, University Golf Club will retain the non-refundable deposit. Groups that request a change to their Function or Wedding Reception date after the deposit is paid will be required to pay a new deposit for the new Function or Wedding Reception date as all deposits, once paid, are non-transferable. Cancellation charges over and above losing the initial deposits are applicable to events cancelled within 120 days of the event date.

For Wedding Receptions, Bar Mitzvah or Bat Mitzvah bookings, pre-payment on all hosted Food and Beverages is required 30 days prior to the function. Any Wedding Receptions, Bar Mitzvah or Bat Mitzvah bookings cancelled within 30 days before the function date will lose the full estimated pre payment on all hosted food/beverages.

The University Golf Club strongly recommends that the Host of events purchase Event Liability Insurance for their Function covering all of the Host's activities during the event. Alternatively the Host may be able to endorse their existing commercial or personal insurance policy to provide coverage. This may be arranged through an external insurance provider.

In accordance with the Health and Liquor Board regulations, all Food and Beverage must be purchased from University Golf Club, with the exception of Wedding, Birthday and/or Anniversary Cakes. Corkage Functions respectfully declined.

No Food and/or Beverages may be removed from the premises as per Provincial Health and Liquor Board regulations.

University Golf Club will add a 17% Gratuity (service charge) to all food and hosted beverages served at the Function.

HST is levied on all charges including the 17% Gratuity (service charge) as per Revenue Canada guidelines.

All Functions must confirm the final minimum guaranteed attendance numbers at least 48 hours prior to the Function.

University Golf Club will prepare food based on the final minimum guaranteed numbers and is not responsible for identical service if actual numbers are more than the guarantee.

All Food and Beverage Pricing is Subject to Change.

SOCAN – The Society of Composers, Authors & Music Publishers of Canada requires the University Golf Club to collect royalty fees on their behalf. As per Tariff No.8 functions hiring music will be levied SOCAN Fees as follows: Groups with 1-100 guests without dancing are charged \$20⁵⁶ + HST; groups with 1-100 guests with dancing are charged \$41¹³ + HST; groups with 101-300 guests without dancing are charged \$29⁵⁶ + HST; groups with 101-300 guests with dancing are charged \$59¹⁷ + HST. The SOCAN Fee is subject to change without notice.

University Golf Club does not permit the use of nails, tacks, staples or tape on function room walls, outdoor gazebo, railings and/or trellis. Please ask our Event Coordinator if you have décor requests.

In accordance with the BC Ministry of Public Safety and Solicitor General, you must be 19 years of age for liquor service. University Golf Club is required to ask for 2 pieces of ID when verifying a customer's age. The first piece of ID must be government issued and include: name, photo, birth date and signature ie: driver's license or passport. The second piece of ID must include your name imprinted on the card and photo or signature ie: care card or credit card. Having 2 pieces of ID does not guarantee liquor service. If UGC has any doubts about the ID produced, you will not be served.

Smoking is not permitted within the Clubhouse or on our Salon and Westpoint patios, as per the Provincial Tobacco laws. Smoking is permitted in designated smoking areas only.

Prices are subject to 17% gratuity (service charge) and HST • Menus valid April 01, 2011 to March 31, 2012 • Prices Subject to Change

WEEKEND AND WEDDING POLICIES & INFORMATION

All Weekend Events and Wedding Receptions must meet UGC Food/Beverage minimums.
Minimums exclude Room Rentals, Gratuity/Service Charge and taxes.

Westpoint Room Receptions

(minimum 50 guests required; accommodates up to 80-90 guests for sit down functions and up to 100 for a cocktail reception)

Peak Season \$300 Room Rental + HST will be levied

Off Peak Season \$200 Room Rental + HST will be levied

Salon Receptions

(minimum 100 guests required; accommodates up to 200 guests for sit down functions and up to 250 for a cocktail reception)

Peak Season \$600 Room Rental + HST will be levied

Off Peak Season \$500 Room Rental + HST will be levied

Afternoon Receptions

Reception time for 9:00am – 4:00pm / Event must conclude no later than 4:00pm

*Room access time for set up 8:00am or later the day of the event

Peak Season May 01 – October 31(Saturdays and Holiday Weekend Sundays)

Minimum food/beverage spend of \$45/person plus 17% gratuity/service charge + HST required

Off Peak Season November 01- April 30 or Monday-Friday and Non Holiday Sundays during Peak Season

Minimum food/beverage spend of \$40/person plus 17% gratuity/service charge + HST

Evening Receptions

Reception time from 6:00pm – 1:00am / Event must conclude no later than 1:00am

*Room access time for set up 4:00pm or later the day of the event

Peak Season May 01 – October 31(Saturdays and Holiday Weekend Sundays)

Minimum food/beverage spend of \$75/person plus 17% gratuity/service charge + HST required

Off Peak Season November 01- April 30 or Monday-Friday and Non Holiday Sundays during Peak Season

Minimum food/beverage spend of \$65/person plus 17% gratuity/service charge + HST

- Children's service lunch or dinner menus for kids up to 12 years old. Prices vary depending on final menu selection
- Children ages 6-12 are ½ price for cocktail reception or buffet menus
- Children ages 5 and under are no charge for cocktail reception or buffet menus
- *Room access times for set up may vary due to room availability, please contact Event Coordinator for details
- Should any event not meet the minimum spend required for food/beverages, whatever the event is short on the minimum will have that amount added to the room rental + HST. ie: minimum spend is \$75/person, groups spend \$73/person the \$2/person the group is short will be added to the room rental on the final invoice of the event
- All functions must conclude by the end time as stated on the Function Plan
- \$250 per hour Labour Charge + HST will apply to any function staying beyond the 4:00pm or 1:00am end time, meaning you may not stay past the end time
- ***On Site Gazebo Ceremony Fee \$350 + HST***

COMPLIMENTARY WEDDING SERVICES

University Golf Club is pleased to offer the following:

- White table linen for all tables
- Coordinating linen napkins (black, brown, purple, violet, navy blue, wedgewood blue, forest green, seafoam green, yellow, burgundy, red, raspberry, baby pink and white)
- Cutlery, dinnerware and glassware
- Skirted gift table, DJ table, guest book table and cake table

Guests Tables

- White ceramic bud vase with a mini carnation and a piece of greenery for each table
- Two clear glass oil lamp candles per table
- Coloured sparkles to sprinkle on each table
- Table numbers and stands

Head Table

- Decorative white organza with bows scalloped across front of head table
- Two silver candelabras with white taper candles on mirror tiles and/or clear glass oil lamp candles
- Coloured sparkles to sprinkle across the table

Services

- House P/A system (for UGC podium and microphone only)
- Digital Satellite background music for reception rooms
- Complimentary use of a cake knife
- TV Monitor, DVD Player, Screen, A/V Cart and Extension Cord
- Complimentary use of an Easel for seating chart and/or photograph
- Outdoor patios complete with tables (with tablecloths and a flower), chairs and patio heaters
- Photography area with waterfalls and gazebo (subject to availability)
- Complimentary parking for guests
- Two reserved parking spaces for Bridal Party outside the front of the Clubhouse

Note: **University Golf Club does NOT own a computer, laptop or LCD projector.** Additional audio visual, including computer projectors are available on request, by special order. Rental, delivery and pick up charges apply + HST.

Floor length linen, chair covers and table overlays available on request by special order. Rental, delivery and pick up charges apply + HST.

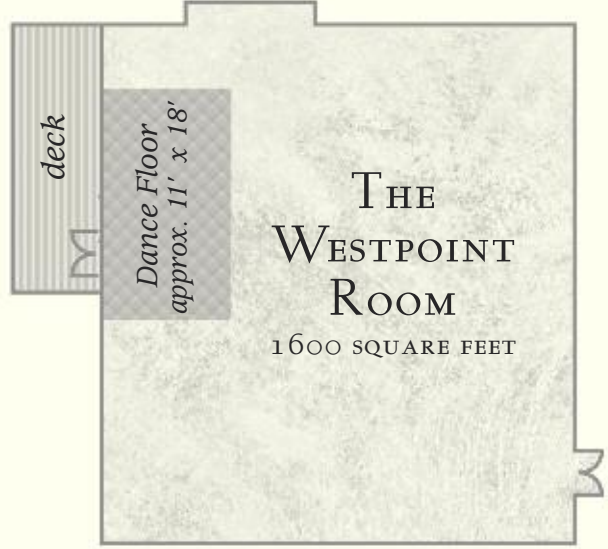
Referrals (see page 34 for preferred vendors)

- Disc Jockeys and Musicians
- Decorators and Chair Covers
- Wedding Cakes
- Photographers and/or Videographers
- Marriage Commissioners www.vs.gov.bc.ca or Ministers
- Ice Carver
- Florists
- Accommodations
- Wedding Planners

Cake Plating/Serving Fee

- See page 5 or 19 for details

FLOORPLANS



Outdoor patios complete with tables (with tablecloths and a flower), chairs and patio heaters.

No Smoking permitted on patios. Smoking permitted in designated smoking areas only.



How to find us. For a printable version go to www.universitygolf.com

CEREMONY & PHOTOGRAPHY INFORMATION

CEREMONIES

Only couples with their wedding reception booked with our facility may use the Gazebo area for a ceremony. Our on site ceremony charge is \$350 + HST.

Ceremonies may take place at our outdoor Gazebo, if available at the time of booking.

The Gazebo is booked on a first come first serve basis. (one ceremony per booking time)

If the weather is inclement, the ceremony will take place in your reception room.

Gazebo ceremony set up includes: (if applicable)

- Up to 50 folding white resin chairs
- A round signing table with linen & 2 chairs inside the gazebo
- A power outlet & extension cord for client's music
- Sound system with speaker – outdoor use only (for client's CD or iPod hook up or UGC handheld mic)
- A skirted 5' table with chair for DJ set up
- 25' red carpet aisle runner
- 1 banquet server dedicated to set up and take down
- 10' x 10' tent for musicians
- Folding white resin chairs for musicians



DAYTIME RECEPTIONS

Ceremonies may be scheduled anytime from 9:00am to 11:30am.

Remember to leave enough time for your reception and lunch. We recommend eating no later than 12:30pm.

Reception rooms available until 4:00pm only.

EVENING RECEPTIONS

Ceremonies start at 5:30pm or later. No earlier than 5:30pm.

Reception rooms open for guests at 6:00pm.

PHOTOS

The outdoor Gazebo area may be used for photography. (subject to availability)

Only receptions booked with our facility may take photographs on site.

Photos may not be taken anywhere on the Golf Course or Putting Greens.

University Golf Club does not reserve the Gazebo area for photography for any group.

The Gazebo area is reserved for Ceremonies only. Thank you.



DISC JOCKEY

Ed Lee Music DJ Entertainment

Contact: Ed Lee – 604.255.3381
www.edleemusic.com
info@edleemusic.com

Musical Occasions

Contact: Jan Trerise – 604.538.8530
www.musicaloccasions.ca
info@musicaloccasions.ca
 Facebook: Musical Occasions

FLORIST

Garlands Florist

Contact: Aniko Kovacs – 604.739.6688
www.garlandsflorists.com
flowers@garlandsflorists.com

ACCOMMODATION

Holiday Inn Vancouver Centre (Broadway)

Contact: Joanne Chu – 604.707.1939
www.hivancouver.com
info@hivancouver.com

West Coast Suites at UBC (47 Deluxe 1 Bedroom Suites)

Contact: Group Sales
 – Conference & Accommodations at UBC
 Reservations: 604.822.1060
www.ubconferences.com
conferences@housing.ubc.ca

Park Inn & Suites Vancouver Broadway

Contact: Frank Mansson (Director of Sales)
 Reservations: 604.872.8661
www.parkinn.com/vancouver.ca
fmansson@parkinn-vancouver.ca

Holiday Inn Vancouver Airport Richmond

Contact: Catharine Burke – 604.207.3173
www.holidayinnvancouverairport.com
groups@hiyvr.com
 Facebook: Holiday Inn Vancouver Airport-Richmond
 Twitter: @HIRichmondBC

PHOTOGRAPHY & VIDEOGRAPHY

Urban Wedding

Contact: Eric Marcina – 604.696.5556
www.urbanwedding.com
info@urbanwedding.com
 Twitter: @urbanwedding

PMD Photography

Contact: Paul McDermott – 604.644.0160
www.pmdphotography.com
pmdphotography@gmail.com
**All photographs in this brochure
 by PMD Photography**

WEDDING CAKES

Kreation

Contact: Kaeko Kanno – 604.871.9119
www.kreationartisancake.com
info@kreationartisancake.com

DÉCOR

Trinklets Creations – Chair Cover Rentals

Contact: Andrea Pinto – 778.565.0652
www.trinkletscreations.com
trinklets@shaw.ca

MUSICAL ENTERTAINMENT

Musical Occasions

Contact: Jan Trerise – 604.538.8530
www.musicaloccasions.ca
info@musicaloccasions.ca
 Facebook: Musical Occasions

DESIGN & DÉCOR/

WEDDING CONSULTANTS

Sweet Beginning Wedding Consulting & Event Planning

Contacts: Jodi Jamieson – 604.552.9559
www.asweetbeginning.com
jodi@asweetbeginning.com
 Facebook: SweetBeginnings
 Twitter: @sweetbeginning

INSURANCE - LIABILITY

WEDensure (Wedding Insurance Program)

Contact: Nancy Wells – 604.602.1931
www.nwinsurance.ca or www.wedensure.com
info@nwinsurance.ca or info@wedensure.com



"PICK UP AND GO"

Due to the popularity of our culinary creations our Executive Chef, Ron Gibb has created this menu for outside catering service. Contact our Event Coordinators Joni or Dave to place your order, arrange for pick up and take it to go for your off site event.

Home Dinner Parties: You supply the venue, we'll supply the food! Our Culinary Service Team would be happy to come to your home and cook a delicious dinner for 4 to 20 people. Our staff will cook, plate and serve a special gourmet meal for you and your guests. Contact our Event Coordinators to discuss meal options, pricing and details.

Cold Canapé Platters

\$30 per dozen / Minimum order 3 dozen

Roast Beef Crostini with Caramelized Onion and a Splash of Horseradish Cream.

House Cured Wild Salmon, Red Onion, Capers and Cream Cheese on Pumpernickel Bread.

Jumbo Poached Prawn on a Cucumber Wheel Garnished with Cocktail Sauce and Lemon Zest.

Tomato and Feta Cheese Tartlet.

Hoisin Glazed Duck Breast with Cucumber Relish on a Sourdough Baguette Garnished with Julienne of Orange Zest.

Sandwich Platter

\$90 for 60 pieces

An Assortment of Quartered Sandwiches made with Ham & Swiss, Roast Beef, Tuna Salad, Roast Turkey, Smoked Salmon with Cream Cheese and Tomato, Cucumber & Onion.

All Sandwiches made with Lettuce and Sliced Tomato.

Assorted Platters

1) *\$6.95/person*: An Assortment of Deli Meats, European Sausage, Sliced Cajun Chicken Breast, Garlic Roasted Peppers, Marinated Artichokes and Soy Glazed Mushrooms. Served with Assorted Bread Rolls with Mustard and Relish.

2) *\$7.50/person*: Sliced Roast Beef, Prosciutto, Grilled Prawns, Swiss and Mozzarella Cheese, an Assortment of Grilled Vegetables, Honeydew and Cantaloupe with sides of Garlic Olive Oil, Basil Vinaigrette and Breads.

3) *\$9.50/person*: Deluxe Deli Platter with Sliced Salami, Lyonnaise Sausage, Black Forest Ham, BBQ Chicken, Roast Top Round Beef and Prosciutto. Sliced Cheddar and Swiss Cheese with Marinated Green and Black Olives, Grilled Vegetables and an array of Breads and Rolls accompanied with Mustard, Mayonnaise and Horseradish.

4) *\$4.50/person*: Platter of Sliced Seasonal Fresh Fruit & Berries.

"PICK UP AND GO"

Bakery Items

- 1) Freshly Baked Cookies (per dozen) 30
(White Chocolate Chunk Macadamia Nut or Cranberry Oatmeal)
- 2) Assorted French Pastries (36 pieces) 90
- 3) Assorted Dessert Squares (per dozen) 27
(Lemon Bars, Nanaimo Bars, Date Squares, Seasonal Fruit Bars and Brownies)

Boxed Lunches

All Boxed Lunches include a piece of Whole Seasonal Fruit, Pasta Salad, Potato Chips, a House Baked Cookie and a Bottled Soft Drink, Fruit Juice or Water.

Choice of one of the following: 12.95 each

- Oven Roasted Turkey with Provolone Cheese on Whole-Wheat
- Rare Roasted Beef, Smoked Gouda, Shaved Onion with Horseradish Cream on an Onion Roll
- Grilled Chicken BLT Wrap with Lime Cilantro Dressing
- Black Forest Ham, Swiss Cheese, Red Onion, Tomato and Dijon Mayonnaise on a Ciabatta Bun
- Whole-Wheat Pita with Grilled Vegetables, Butter Lettuce, Roma Tomato, Black Olive and Mayonnaise

Chicken Caesar Salad Boxed Lunch 10.95

Beverages

Assorted Fruit Juices and Soft Drinks 2.50 each
Pepsi, 7up, Diet Pepsi, Root Beer, Lemonade, Iced Tea, Cranberry Juice,
Orange Juice, Apple Juice and Garden Cocktail

Perrier (500 ml bottle) 3.50 each

Bottled Water (500 ml bottle Aquafina) 2 each

All orders to be placed with our Event Coordinators:

Joni Martinson – jmartins@universitygolf.com or 604-225-2312 / Office Days: Tuesday - Saturday

Dave Whitaker – dwhitaker@universitygolf.com or 604-225-2308 / Office Days: Monday - Friday

All orders must be made at least two days in advance.(before 12:00pm two business days prior to pick up date)

Full payment is required at the time of ordering. Acceptable methods of payment are VISA, M/C, Cash, Debit or Cheques made payable to "University Golf Club". All prices are subject to applicable taxes.

Once the order is placed, any changes to existing orders must be made before 12:00pm one business day prior to your pick up date.

All cancellations must be received in writing. Cancellations must be made by 12:00pm one business day prior to the pick up date to avoid cancellation charges. Any cancellations received after this time incur a 50% charge on all food.

Invoices and/or receipts will be included with all pick up orders.

Our outside catering services include paper napkins. Paper plates and plastic cutlery included if applicable.

Prices subject to change without notice.

For a map and how to find us visit www.universitygolf.com/find_us

Our outside catering services include paper napkins. Paper plates and plastic cutlery included if applicable.
Prices are subject to change without notice. Menus valid April 01, 2011 to March 31, 2012. Prices are subject to HST.



Our commitment to you is to consistently provide the highest standard of service and finest quality of food in an elegant and relaxed setting.

We welcome you and look forward to making your special event a very memorable one.



NON-MEMBERS ONLY

UNIVERSITY GOLF CLUB

5185 UNIVERSITY BLVD, VANCOUVER, BC V6T 1X5 TEL: 604.224.7799 FAX: 604.224.1621

www.universitygolf.com



@universitygolf



University Golf Club