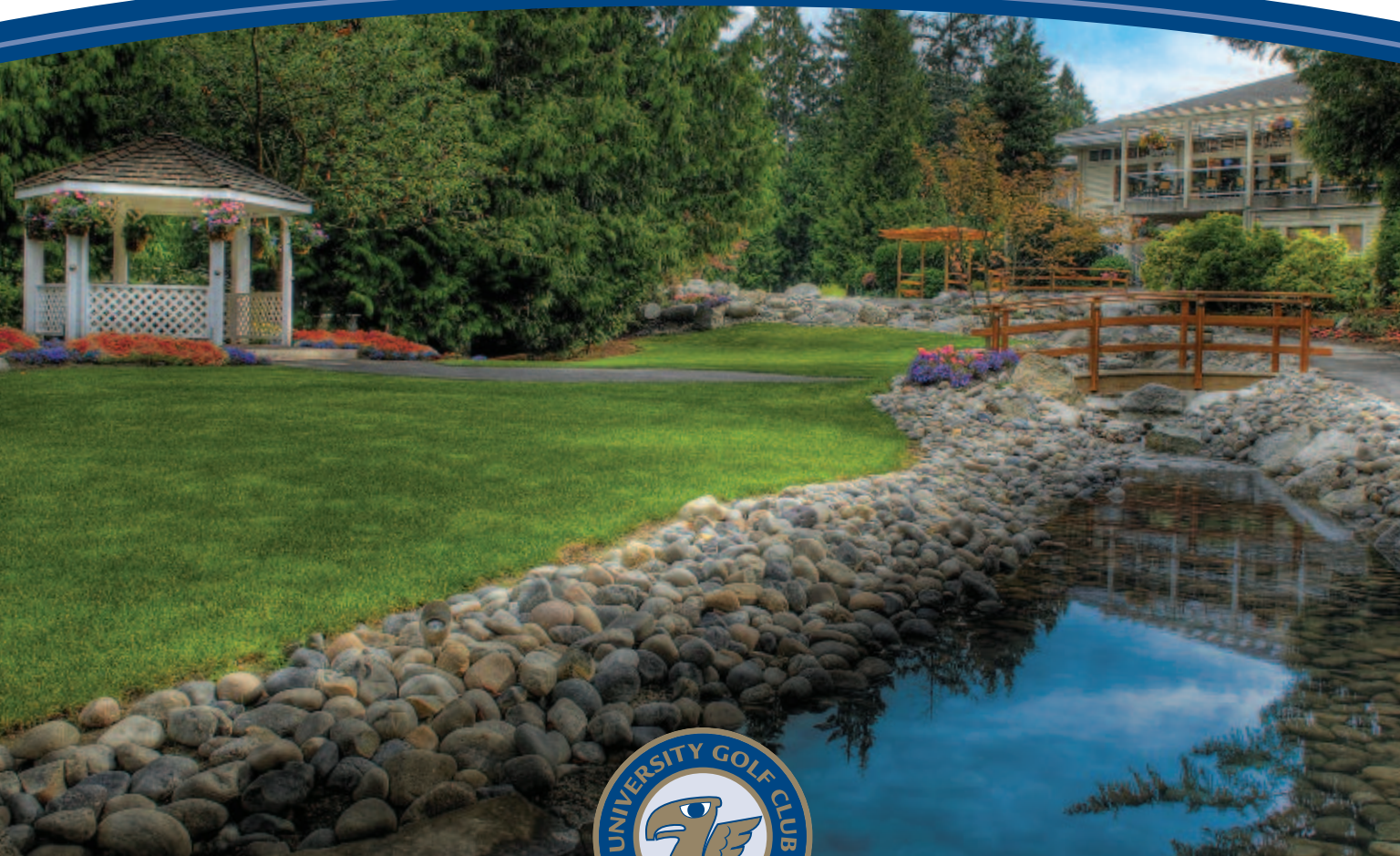


· UNIVERSITY GOLF CLUB ·

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.



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

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



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

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



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.

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 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

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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.

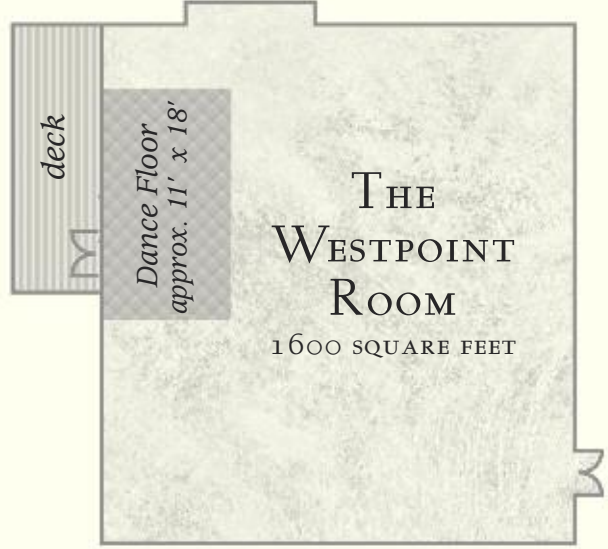
University Golf Club does not permit the use of nails, tacks, staples or tape on function room walls, outdoor gazebo, railings and/or trellis. Please ask our Event Coordinator if you have décor requests.

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.

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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

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





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