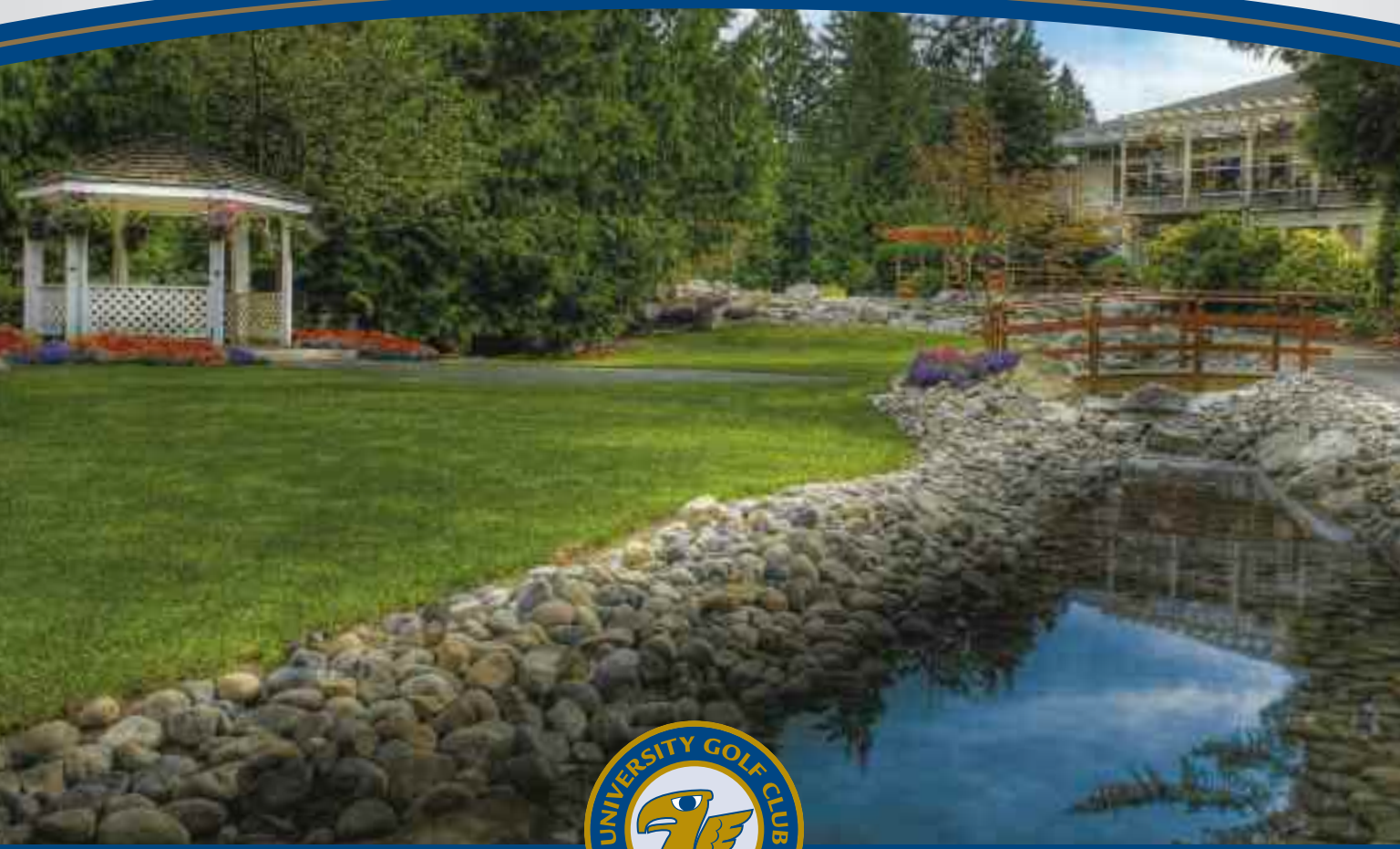


• UNIVERSITY GOLF CLUB •

# BANQUET, WEDDING & CONFERENCE SERVICES

APRIL 01, 2017 - MARCH 31, 2018



**NON-MEMBERS ONLY**

DEDICATED TO MAKING YOUR EVENT A MEMORABLE ONE

**Y**ou've come to the right place! The University Golf Club is really like no other. With a history dating back over 85 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 a breakfast, lunch, dinner or cocktail reception venue. Our Chef has fabulous food creations for all occasions.

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 function rooms and/or gazebo garden. We look forward to making your event a wonderful memory.



Photo: Hera Films



## WELCOME TO UNIVERSITY GOLF CLUB

**T**hank you for your interest in the University Golf Club for your event. University Golf Club prides itself on being a great place to golf, shop, eat, get married, take lessons and host banquets or receptions. We are proud to have been voted the #1 Public Golf Course for more than a decade by Vancouver Courier readers.

We trust you will find a menu to suit your needs and we will do our best to accommodate allergy and dietary requirements. Some gluten free options are included in our menu and our Executive Chef and his team are pleased to customize a menu for your group should the need apply. Please speak with our Event Coordinator for details on customizing a menu. Our team looks forward to working with you to host an amazing event.

Thank you for selecting the University Golf Club. We look forward to welcoming your group.





# BREAKFAST OPTIONS

Available Monday to Friday / excludes evening events & weddings

**Gluten free muffins and cookies available on request (additional charges may apply)**

*Continental Breakfast* ..... 12<sup>50</sup> per person

- Chilled Orange Juice
- Banana Bread, Mini Muffins, Mini Croissants  
and House Made Citrus-Currant Scones (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)* ..... 20 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)
- Bacon
- English Bangers
- Country Potatoes with Sautéed Onions
- Mini Croissants and Mini Muffins for each table
- Assorted Preserves and Butter
- Fresh Sliced Seasonal Fruit
- Coffee – Tea

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

*UGC Breakfast Buffet (minimum 30 people)* ..... 25 per person

- Selection of Chilled Fruit Juices
- Platter of Seasonal Cut Tropical Fruit and Berries
- Granola, Yogurt and Honey
- Mini Muffins, Croissants and Cheese Scones
- Egg, Bacon, Cheddar Cheese and Red Pepper Wrap
- Bacon
- English Bangers
- Cinnamon Croissant French Toast with Maple Syrup
- Assorted Preserves and Butter
- Coffee – Tea

\*\*Substitute Eggs Benedict for Egg Wrap on UGC Breakfast Buffet for an additional <sup>5</sup>4 per person

*Menu Add Ons/Upgrades*

*Add one of the following:*

- Buttermilk Pancakes with Maple Syrup and Butter ..... 2<sup>50</sup> per person
- Vegetable Pancakes with Sour Cream on the Side ..... 3 per person
- Traditional Eggs Benedict or Eggs Benedict with White Cheddar Cheese,  
Organic Yellow-Red Tomatoes, Sautéed Spinach and Hollandaise Sauce ..... 6 per person

## PREMIUM BRUNCH BUFFET

Minimum 50 people

*\$37 per person*

### *Chilled Items*

Selection of Chilled Fruit Juices  
Basket of Mini Croissants, Mini Muffins and House Made Citrus-Currant Scones  
Banana Bread and Coffee Cake Loaf Slices  
Platter of House Cured Wild Salmon, Capers and Red Onion

### *Hot Items*

Bacon  
Baked Honey Ham; Carved by Chef  
Fresh Baby Potatoes Roasted in Rosemary  
Garden Fresh Medley of Local Vegetables Rolled in Diced Shallots and Butter  
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:*

Traditional Eggs Benedict  
Eggs Benedict with White Cheddar Cheese, Organic Yellow-Red Tomatoes,  
Sautéed Spinach and Hollandaise Sauce  
Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach  
Baked Wild Salmon with Shredded Fennel and Tomato in a Saffron Broth (Gluten Free)  
Bow Tie Pasta with Organic Trio of Peppers, Wild Mushrooms and Artichokes in Herb Cream Sauce  
Grilled Chicken Breast with Yukon Gold Mashed Potato Cake Topped  
with Black Pepper and Red Wine Sauce  
Baked Albacore Tuna with Soya Garlic and Ginger Glaze Garnished with Roma Tomato Salsa

### *Desserts*

Assorted Cakes, Pies and Mini Cupcakes with Fresh Whipped Cream  
Platter of Diced Seasonal Tropical Fruit and Berries  
Coffee – Tea

**\*\*Gluten Free Dessert or Muffins may be available on request (additional charges may apply)**

Please see our Reception & Buffet Additions on page 15 to add to your buffet

**Please see page 22 for additional vegetarian and gluten free entrée options**

## COFFEE BREAK FAVOURITES

**\*Gluten Free Options**

<i>Coffee / Tea / Herbal Teas</i> (per person) .....	3
<i>Assorted Bottled Soft Drinks &amp; Fruit Juices</i> (individual serving) .....	3
<i>Gatorade &amp; Perrier</i> (individual serving) .....	3 <sup>50</sup>
<i>Bottled Water</i> (individual serving) .....	2 <sup>50</sup>
<i>Mini Danish</i> (individual serving) (minimum order 1 dozen) .....	1 <sup>50</sup>
<i>Muffins, Croissants or Fruit Scones</i> (individual serving) .....	3 <sup>25</sup>
Served with Preserves, Butter and Cream Cheese	
<b>*Gluten Free Muffins available by the ½ dozen on request</b> .....	18
<i>House Made Black Cherry &amp; Citrus Scones</i> (individual serving) .....	3 <sup>25</sup>
Served with House Made Preserves and Sweet Butter	
<i>Dessert Squares</i> (per dozen) (minimum 1 dozen of each kind) .....	32
Lemon, Pecan, Cranberry-Raspberry Chocolate, Almond Chocolate Chip Nougat or Brownies	
<b>*Gluten Free Brownies available on request by the dozen</b> .....	32
<i>Freshly Baked Cookies</i> (per dozen) .....	32
White Chocolate Chunk Macadamia Nut, Cranberry Oatmeal or Chocolate Chip	
<b>*Gluten Free Cookies available on request by the dozen</b> .....	33
<i>Loaf Slices</i> (per dozen slices) (minimum 1 dozen of each kind) .....	30
Banana, Cinnamon-Apple, Chocolate Chip Swirl or Coffee Cake	
<b>*Gluten Free Chocolate Loaf available on request by the dozen</b> .....	32
<i>Whole Fruit (Apples, Pears, Oranges and Bananas)</i> (per piece) .....	2 <sup>50</sup>
<i>Premium Platter Seasonal Fresh Fruit and Berries</i> (serves 25) .....	150
<i>Chocolate Dipped Strawberries</i> (per dozen) .....	32
<i>Basket of Fresh Vegetables with Dill Dipping Sauce</i> (serves 25) .....	85
<i>Assorted French Pastries</i> (36 pieces) .....	90
<i>Cheese Board with Assorted Crackers</i> (serves 25) .....	125
Ask about our Chef's Custom BC Cheeseboards – pricing varies	
<i>Bags of Potato Chips</i> (individual serving) .....	2
<i>Dan-D-Pak</i> (per serving) .....	3
Almonds, Raw Energy Mix, Fancy Nut Mix and Apple Rings – subject to availability	



BANQUETS

WEEKDAY THEME BREAK 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 Break (minimum 12 people) ..... 13 per person
Assorted Deluxe Chocolate Treats, Chocolate Dipped Strawberries, Chocolate Fudge Brownies,
Chocolate Chip Cookies

English Tea Sandwiches Break (minimum 12 people) ..... 12 per person
English Cucumber & Cream Cheese, Egg Salad, Smoked Salmon on Rye and Black Forest Ham & Cheese
Pinwheel Sandwiches (1.5 pieces of each kind per person)

Mini Slider Break (minimum 12 people) ..... 8 per person
Beef, Chicken, Vegetable or Wild Salmon Mini Sliders (select 2 kinds please) (2 pieces per person)
\*Slider Break with individual bags of potato chips ..... 10 per person

Thin Crust Pizza Break (minimum 12 people) ..... 8 per person
Prosciutto, Roasted Red Pepper, Goat Cheese & Confit of Garlic Pizza
Feta Cheese, Spinach, Roasted Pine Nut, Artichoke and Roma Tomato Pizza
(2 pieces per person)

Cupcake Break (minimum 12 people) ..... 3 per person
Assorted Mini Cupcakes (Chocolate, Vanilla Bean and Red Velvet) (2 per person)

## ALL DAY MEETING & LUNCH PACKAGE

Minimum 12 people  
*\$39 per person*

### *Continental Breakfast*

Chilled Orange Juice  
Banana Bread, Mini Muffins, Mini Croissants  
and House Made Citrus-Currant Scones (1.5 pieces per person)  
Assorted Preserves, Butter and Cream Cheese  
Fruit Salad with Seasonal Berries  
Coffee – Tea

### *AM Coffee Break – refresh on coffee/tea/water*

### *Working Lunch Buffet*

Chef's Choice Daily Soup

### *Choice of two Chef's Salads:*

See page 27 for Chef's Salad Selection

### *Choice of three Sandwiches and Wraps: (3 pieces per person)*

Grilled Vegetable Wrap with Goat Cheese, Butter Lettuce, Sun Dried Tomato and Pesto  
Tuna Salad Wrap with Chives and Lemon Mayo  
Baby Shrimp Wrap with Avocado, Pea Shoots and Spiced Cocktail Sauce  
Chicken Salad Sandwich with Butter Lettuce and Chipotle Mayo on Marble Rye  
Smoked Wild Salmon, Capers, Red Onion and Dill Cream Cheese on Sesame Bagel  
Assorted Deli Meats, Aged Cheddar, Tomato and Grainy Mustard Mayo on Mini Buns

### *Dessert*

Selection of Assorted Dessert Squares or Mini Cookies (select one)  
Coffee – Tea

### *PM Coffee Break – refresh on coffee/tea/water*

*Bottled Juice, Gatorade or Soft Drinks for 1 break (limit one per person)*

*Upgrade to our Build Your Own Sandwich or Taco Lunch buffet ..... 2 per person*

*Upgrade to our Comfort Lunch buffet (minimum 20 people) ..... 5 per person*

*Upgrade to our Italian or Greek Lunch buffet (minimum 20 people) ..... 6 per person*

To add snack options for a break see page 3 and 4 for selections

Extra beverages are available for breaks and are charged on consumption. See page 3 for pricing

**\*Gluten Free Bread available on request; Gluten Free Muffins or Cookies available on request  
(additional charges may apply)**



## WEEKDAY BUFFET LUNCH MENUS

Available Monday to Friday / excludes evening events & weddings

**Working Lunch Buffet (minimum 12 people) ..... 23 per person**

Chef's Choice Daily Soup

**Choice of two Chef's Salads:**

See page 27 for Chef's Salad Selection

**Choice of three Sandwiches and Wraps: (3 pieces per person)**

Grilled Vegetable Wrap with Goat Cheese, Butter Lettuce, Sun Dried Tomato and Pesto

Tuna Salad Wrap with Chives and Lemon Mayo

Baby Shrimp Wrap with Avocado, Pea Shoots and Spiced Cocktail Sauce

Chicken Salad Sandwich with Butter Lettuce and Chipotle Mayo on Marble Rye

Smoked Wild Salmon, Capers, Red Onion and Dill Cream Cheese on Sesame Bagel

Assorted Deli Meats, Aged Cheddar, Tomato and Grainy Mustard Mayo on Mini Buns

**Dessert**

Selection of Assorted Dessert Squares or Mini Cookies (select one)

Coffee – Tea

**\*Gluten Free Bread or Gluten Free Cookies available on request (additional charges may apply)**

**Build Your Own Sandwich or Taco Lunch Buffet (minimum 20 people) ..... 24 per person**

(30 per person to have both hot entrées)

**Choice of two Chef's Salads:**

See page 27 for Chef's Salad Selection

Bowl of Potato Chips

**Select one of the following:**

**1) Sandwich Fixings:**

Assorted Fresh Breads (Gluten Free available on request)

Sliced Turkey, Ham, Salami and Roast Beef

(Egg or Tuna Salad may be substituted for 2 meats at no charge)

Swiss, Provolone and Cheddar Cheeses

Lettuce, Tomato, Sliced Red Onion and Pickles

**2) Taco Fixings:**

Warmed Soft Tortillas (Gluten Free Corn Tortillas available on request)

Spicy Ground Beef, Shredded Lettuce, Diced Tomato, Salsa, Shredded Cheese, Sour Cream and Avocado

**Hot Entrée (please select one)**

Slow Cooked Chicken Jambalaya with Chorizo Sausage, Root Vegetables and Organic Tomatoes

Celery, Spinach and Feta Filo Puffs with Lentil Bolognese

**Desserts**

New York Cheesecake with Seasonal Fruit Toppings

Platter of Seasonal Cut Tropical Fruit and Berries

Jug of Chef's Fresh Made Lemonade

Coffee – Tea

**Please see page 22 for additional vegetarian and gluten free entrée options**

Prices are subject to 17% gratuity (service charge) and applicable taxes • Menus valid April 01, 2017 to March 31, 2018 • Prices Subject to Change



# WEEKDAY BUFFET LUNCH MENUS

Available Monday to Friday / excludes evening events & weddings

*Comfort Buffet (minimum 20 people) ..... 27 per person*

*Chilled Items*

- House Made Caesar Salad
- Rustic Greens with Italian Dressing, Shredded English Cucumber and Carrots

*Hot Items*

Potato-Corn Chowder with House Made Tea Biscuits

*Choice of one of the following entrées:*

- Individual Shepherd’s Pie: Ground Beef, Corn, Garden Peas and Onions in a Rich Gravy, Topped with Yukon Gold Mashed Potatoes and Cheese
- Individual Chicken Pot Pie: Diced Chicken, Carrots, Celery and Onion Braised in a Chicken Velouté Topped with Puff Pastry
- Roasted Pork Loin Filled with Apple Dressing Served with a Red Wine Sauce Flavoured with Sultanas

*Dessert*

- Warm Apple Pie with Vanilla Custard
- Coffee – Tea

*Greek Buffet (minimum 20 people) ..... 28 per person*

*Chilled Items*

- Hummus and Tzatziki Dips
- Greek Salad Topped with Feta Cheese and Kalamata Olives
- House Made Caesar Salad

*Hot Items*

- Warm Pita Bread Brushed with Olive Oil and Topped with Cheese, Tomato and Black Olives
- Chicken or Lamb Souvlaki (2 skewers per person) (please select one kind)
- Saffron Flavoured Wild and Long Grain Rice
- Lemon and Oregano Roasted Potatoes

*Desserts*

- Tiramisu Cake with Fresh Berry Compote and Seasonal Fruit Coulis
- Coffee – Tea

*Additional Souvlaki ..... 6 per skewer*

**Please see page 22 for additional vegetarian and gluten free entrée options**

## WEEKDAY BUFFET LUNCH MENUS

Available Monday to Friday / excludes evening events & weddings

*Italian Pasta Buffet (minimum 20 people) ..... 28 per person*

*Chilled Items – Choice of two Chef’s Salads:* See page 27 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:*

#### *Pastas:*

Mushroom Ravioli  
Linguini  
Fettuccine  
Penne  
Bow Tie

#### *Sauces:*

Alfredo  
Marinara  
Tomato Cream  
Pesto  
Cajun Alfredo

#### *Meat or Seafood:*

Chicken  
Italian Sausage  
Meat Balls  
Seafood Medley  
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) ..... 29 per person (35 per person to have all 3 entrées)*

### Chilled Items

Basket of Fresh Rolls and Butter on the Buffet  
Basket of Fresh Vegetables with Dill Dipping Sauce  
House Made Caesar Salad

*Choice of one Chef’s Salad:* See page 27 for Chef’s Salad Selection

### Hot Items

Herbed Roasted Baby Red Potatoes  
Buttered Seasonal Vegetables

*Choice of two of the following entrées:*

Pan Seared Wild Salmon with Fresh Dill, Shallot and Saffron Sauce Topped with Sun Dried Tomato Purée  
Baked Chicken Legs with Coconut Curry Sauce Topped with Coconut Chips and Dried Apple Rings  
House Made Wild Mushroom-Ricotta Cheese Cannelloni with a Celery Root Sauce Finished with Crumbled Goat Cheese

### Desserts

Platter of Seasonal Cut Tropical Fruit and Berries  
Assorted Cakes, Pies and Mini Cupcakes with Fresh Whipped Cream  
Coffee – Tea

**Please see page 22 for additional vegetarian and gluten free entrée options**



# PICNIC BBQ LUNCHEON BUFFET

Minimum 50 people  
Available Monday to Friday / excludes evening events & weddings  
*\$28 per person*

## *Chilled Items*

Basket of Fresh Vegetables with Dill Dipping Sauce  
House Made Caesar Salad

### *Choice of one Chef's Salad:*

See page 27 for Chef's Salad Selection

## *On the Barbecue*

### *Choice of two of the following entrées:*

Chef's House Made Hamburger  
Moroccan Spiced Local Chicken Breast Burger  
Wild Mushroom, Onion, Red Pepper and Barley Burger

\* Burgers served with Red Onion, Tomato, Lettuce, Pickle, Cheese, Relish and Mustard

## *Hot Item*

House Made Macaroni and Cheese

## *Desserts*

Server Attended Ice Cream Station with Condiments and Warm Sauces  
Coffee – Tea

## *Add: Pre-Lunch House Made Cold or Hot Canapés*

Served to your guests (2 pieces per person) .....<sup>575</sup> per person

See page 16 for canapé options

Please see our Reception & Buffet Additions on page 15 to add to your buffet

## DELUXE LUNCHEON OR BBQ BUFFET

Minimum 50 people

*\$39 per person*

### *Chilled Items*

Basket of Fresh Rolls and Butter on the Buffet

*Choice of three Chef's Salads:*

See page 27 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 Boneless Free Range Chicken Legs with a Curry Sauce Flavoured with Apple, Apricot and Rosemary

Spiced Chicken Thigh Skewers Finished on the BBQ

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

Half Rack Whiskey Marinated Pork Back Ribs Finished on the BBQ

Wild Mushroom Ravioli with Black-Green Olive Cream Sauce and a Chanterelle Purée

Grilled Flank Steak with Button Mushrooms, Organic Peppers and Shallots

Bow Tie Pasta and an Organic Trio of Peppers Tossed in Herb Cream Sauce then Topped with Wild Mushrooms

Oven Baked Wild Salmon with Leek and Prosciutto in Saffron-Dill Velouté

Marinated Butler Steak in Garlic and Trio of Peppercorn, Finished on the BBQ

### *Desserts*

Platter of Seasonal Cut Tropical Fruit and Berries

Assorted Cakes, Pies and Mini Cupcakes with Fresh Whipped Cream

Server Attended Ice Cream Station with Condiments and Warm Sauces

Coffee – Tea

### *Menu Add Ons/Upgrades*

*Add one of the following:*

Prime Rib au Jus Carved by Chef ..... 9 per person

Roasted Striploin of AA Alberta Beef with Morel Mushroom Sauce Carved by Chef ..... 6 per person

Upgrade Butler Steak on BBQ to 5 oz. AAA Beef Tenderloin ..... 7 per person

Please see page 22 for additional vegetarian and gluten free entrée options

## ARRANGING A SERVICE LUNCH MENU

A minimum of 2 courses (must include entrée) & Coffee – Tea are required  
 All Meals come with a Basket of Fresh Rolls and Butter for each table  
 Entrées include Chef's Choice Fresh Vegetables and Potato (some exceptions apply)

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 5% GST to the total including Gratuity (Service Charge).

Service Meal Policies:

- We will do our best to accommodate dietary and allergy needs.
- Please advise us of specific dietary, allergy and/or vegetarian needs at least one week prior to your event.
- Vegetarian and gluten free entrées (see page 22) and dessert 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.**

### *Add: Pre-Lunch House Made Cold or Hot Canapés*

Served to your guests (2 pieces per person) (see page 16 for selections) .....5<sup>75</sup> per person

### *Soups*

Cream of Vegetable Soup with Goat Cheese and Balsamic Reduction .....	9
Wild Mushroom-Basil Soup with Red Pepper and Tomato Salsa .....	9
Creamy Asparagus Bisque with Dungeness Crab Dumplings .....	9
Beef Short Rib-Red Potato Soup Topped with BBQ Fried Onions .....	9
Lobster Soup with Pearl from the Sea Garnished with Drops of Lemon Cream (Gluten Free) .....	9

### *Salads*

Spring Lettuces and Baby Plum Tomatoes with Boursin Cheese, Aged Balsamic Vinegar and Basil Olive Oil ...	9
Caesar Salad with Garlic Croutons and Freshly Grated Parmesan Cheese .....	9
Spinach and Mushroom Salad Tossed in a Creamy Ginger Dressing with Diced Hot House Tomatoes .....	9
Winter Greens, Plum Tomatoes, Mango and Crumbled Blue Cheese with Garlic Dressing .....	9
Spinach and Beetroot Salad with Fresh Orange, Aged Olive Oil and Basil Marinated Organic Tomatoes ....	9
Butter Lettuce and Watercress Tossed with Feta Cheese and Red Onions in a Vinaigrette .....	9

*For our Full Selection of Salads and Appetizers see page 19*

## SERVICE LUNCH MENU ITEMS

### *Entrées (please see page 22 for vegetarian and gluten free options)*

Lamb Leg and Yukon Gold Potato Stewed with Curry Coconut Milk Sauce served with Basmati Rice .....	24
Grilled Top Sirloin Beef (6oz), Fried Spring Onions, Button Mushrooms and a Splash of Oyster Sauce .....	24
Char Grilled Top Sirloin Steak (6oz) with Glazed Shallots, Wild Mushroom and Horseradish Butter .....	24
Grilled Wild Salmon Marinated in Black Pepper and Lemon Zest served with a Wild Mushroom Barley Risotto .....	22
Oven Roasted Wild Salmon and Roasted Corn Velouté served with a Spicy Hot House Tomato and Bell Pepper Salsa .....	22
Baked Wild Salmon with Artichokes and Fresh Herb Risotto Topped with Spring Salad in a Lemon Tomato Vinaigrette .....	22
Seared Arctic Char, Mashed Potato, Seasonal Vegetables with Pesto Cream Sauce and Baby Watercress ...	22
Two Roasted Chicken Legs with Sautéed Garlic Mushrooms, Cashews and Red Pepper Sauce .....	19

### *Desserts*

Manhattan Cheesecake Finished with a Strawberry Purée and Candied Pecans .....	8
Triple Chocolate Decadence Cake with Fresh Whipped Cream .....	8
Vanilla Bean Gelato with Fruit Coulis and French Wafer .....	7
Seasonal Fresh Fruit Plate with Brown Sugar Crème Fraîche .....	7
Deep Dish Apple Pie with Fresh Whipped Cream .....	7
Chocolate Sensation Cake with Fresh Whipped Cream .....	7
Tuscan Tiramisu Served with Fresh Vanilla Cream .....	7

### *Chef's Selection of House Made Desserts*

Double Chocolate Paté with Mango Crème Anglaise and Grand Marnier Perfumed Strawberries .....	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

*Coffee ~ Tea (applicable to all service meals) .....* 3

*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 your choice of a Chocolate Dipped Strawberry or Fresh Fruit, with a Chocolate or Fruit Sauce.  
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.)

## AFTERNOON COCKTAIL RECEPTION MENU

Minimum 25 people

*\$33 per person*

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

*Select one of the following:*

*1) Choice of three Sandwiches and Wraps: (3 pieces per person)*

Grilled Vegetable Wrap with Goat Cheese, Butter Lettuce, Sun Dried Tomato and Pesto  
Tuna Salad Wrap with Chives and Lemon Mayo  
Baby Shrimp Wrap with Avocado, Pea Shoots and Spiced Cocktail Sauce  
Chicken Salad Sandwich with Butter Lettuce and Chipotle Mayo on Marble Rye  
Smoked Wild Salmon, Capers, Red Onion and Dill Cream Cheese on Sesame Bagel  
Assorted Deli Meats, Aged Cheddar, Tomato and Grainy Mustard Mayo on Mini Buns

**\*Gluten Free bread available on request**

*2) Quartered Tea Sandwiches: (4 pieces per person)*

Tuna, Egg Salad, Turkey, Ham, Roast Beef and Vegetarian

Selection of House Made Cold and Hot Canapés (4 pieces per person)  
(see page 16 for canapé options)

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

*Add one of the following Chef Attended or Self Serve Stations to your menu.  
Each station is \$9 per person:*

- 1) Pasta Station – Cheese Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms
- 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
- 4) Self Serve Slider Station (one meat, one vegetarian): Choose from Beef, BBQ Duck or Lamb and Vegetarian.  
Served on Mini Buns with Pickles, Red Pepper Mayo and Herb Ketchup
- 5) Self Serve Wild Salmon Station: House Made Gravlox, BBQ Salmon Tips, Salmon Tartare  
Served with Assorted Crostini, Cream Cheese, Red Onion and Capers

*\*4 pieces of sushi per person may be substituted for sandwiches and wraps at no charge.*

*See pages 14-16 for Sushi, Canapés, Reception Additions and Evening Cocktail Reception Menus.*



## EVENING COCKTAIL RECEPTION MENU

Minimum 25 people  
Also available for daytime events

*\$43 per person*

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

*Choice of three Sandwiches and Wraps: (3 pieces per person)*

Grilled Vegetable Wrap with Goat Cheese, Butter Lettuce, Sun Dried Tomato and Pesto  
Tuna Salad Wrap with Chives and Lemon Mayo  
Baby Shrimp Wrap with Avocado, Pea Shoots and Spiced Cocktail Sauce  
Chicken Salad Sandwich with Butter Lettuce and Chipotle Mayo on Marble Rye  
Smoked Salmon, Capers, Red Onion and Dill Cream Cheese on Sesame Bagel  
Assorted Deli Meats, Aged Cheddar, Tomato and Grainy Mustard Mayo on Mini Buns

**\*Gluten Free bread available on request**

Selection of House Made Cold and Hot Canapés (4 pieces per person)  
(see page 16 for canapé options)

*Select one of the following Chef Attended or Self Serve Stations: \*\**

- 1) Pasta Station – Cheese Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms
- 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
- 4) Self Serve Slider Station (one meat, one vegetarian): Choose from Beef, BBQ Duck or Lamb and Vegetarian.  
Served on Mini Buns with Pickles, Red Pepper Mayo and Herb Ketchup
- 5) Self Serve Wild Salmon Station: House Made Gravlox, BBQ Salmon Tips, Salmon Tartare  
Served with Assorted Crostini, Cream Cheese, Red Onion and Capers

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

\*4 pieces of sushi per person may be substituted for sandwiches and wraps at no charge.

\*\* Add a 2nd chef or self serve station for an additional \$9 per person.

Prices are subject to 17% gratuity (service charge) and applicable taxes • Menus valid April 01, 2017 to March 31, 2018 • Prices Subject to Change



## RECOMMENDED RECEPTION & BUFFET ADDITIONS

### \*Gluten Free Options

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
Thin Crust Pizza Break (minimum 12 people) .....	8 per person
Prosciutto, Roasted Red Pepper, Goat Cheese & Confit of Garlic Pizza	
Feta Cheese, Spinach, Roasted Pine Nut, Artichoke and Roma Tomato Pizza	
(2 pieces per person)	
Chilled Sliced Meat Platter (serves 25) .....	110
Served with Mustard, Horseradish, Sliced Onions, Tomatoes and Assorted Rolls	
Sandwich & Wrap Platter (50 pieces) .....	150
Grilled Vegetable Wrap, Tuna Salad Wrap, Baby Shrimp Wrap, Chicken Salad Sandwich, Smoked Wild Salmon on Sesame Bagel and Mini Buns with Assorted Deli Meats	
<b>*Gluten Free bread available on request</b>	
Platter of Quartered Sandwiches (60 pieces) .....	95
(Tuna, Egg Salad, Turkey, Ham, Roast Beef and Vegetarian)	
Cheese Board with Assorted Crackers (serves 25) .....	125
Ask about our Chef's Custom BC Cheese Boards - 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	
Sweets Table (per person) .....	10
Chef's Selection of Assorted Cakes, Pies and French Pastries (1.5 pieces per person)	
Assorted French Pastries (36 pieces) .....	90
Assorted Mini Cupcakes (per dozen) .....	18
Chocolate Dipped Strawberries (per dozen) .....	32
Premium Platter Seasonal Fresh Fruit and Berries (serves 25) .....	150
Dessert Squares (per dozen slices) (minimum 1 dozen of each kind) .....	32
Lemon, Pecan, Cranberry-Raspberry Chocolate, Almond Chocolate Chip Nougat or Brownies	
<b>*Gluten Free Brownies available on request by the dozen</b> .....	32
Freshly Baked Cookies (per dozen) .....	32
White Chocolate Chunk Macadamia Nut, Cranberry Oatmeal or Chocolate Chip	
<b>*Gluten Free Cookies by the dozen available on request</b> .....	33

**\*Gluten Free Rice Crackers available on request instead of Baguette or Assorted Crackers**

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## CHEF'S SELECTION OF HOUSE MADE HOT CANAPÉS

minimum order 2 dozen per selection

*\$36 per dozen*

- BBQ Chicken, Kale and Feta Cheese Tarts (Gluten Free)
- Dungeness Crab and Albacore Tuna Croquette
- Bacon Wrapped Scallop Rolled in a Smoked BBQ Sauce (Gluten Free)
- Phyllo Wrapped Camembert Cheese with Cranberry Relish
- Wild Mushrooms with Thyme Wrapped in Puff Pastry
- Mini Cajun Spiced Lamb Slider with a Roma Tomato Relish
- Gruyere Flavoured Fish Cake Topped with Fresh Watermelon and Chives
- Apple and Blue Cheese Phyllo Pastry Turnover

## 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 COLD CANAPÉS

Minimum order 2 dozen per selection

*\$36 per dozen*

- Albacore Tuna (Medium Rare), Red Pepper Salsa and Avocado on Rye Toast
- Fresh Kiwi and Organic Diced Tomato with Crispy Prosciutto Sticks on a Crostini
- Fig Compote with Pancetta and Honey Flavoured Sour Cream on a Crostini
- Sun Dried Tomato Tapenade with Goat Cheese and English Cucumber on a Rice Cracker (Gluten Free)
- Seared Ahi Tuna Marinated in a Soya Barbecue Sauce Topped with an Avocado and Pineapple Compote

**\*\*Gluten Free Rice Crackers may be substituted on request for Crostini or Rye Toast**

## PRIX FIX PLATE SERVED DINNER MENU

No substitutions available for this menu other than special dietary requirements

*\$56 per person with one entrée choice*

*\$59 per person with choice of 2-3 entrées*

(If you wish a choice of entrée please contact our Event Coordinator for details and conditions that apply)  
All Meals come with a Basket of Fresh Rolls and Butter for Each table and Coffee/Tea

### *Appetizers (please select one)*

Ring of Soya Marinated Albacore Tuna (Rare), Avocado, Wasabi Mayo, Flying Fish Roe and Micro Greens  
*or*

Large Basil Flavoured Italian Meatball with Fresh Tomato Concassé

### *Entrées (Beef, Salmon and Duck Served with Chef's Choice Vegetables and Potatoes)*

Seared Wild Salmon, Buttered Baby Spinach and Crab Butter Sauce Drizzled with a Splash of  
Saffron Cream Topped with Arugula Salad in Simple Lemon Dressing

*or*

Grilled Beef AAA Tenderloin, Pink Peppercorn Demi and Bouquette Wild Local Mushrooms

*or*

Roasted Duck Breast, Coconut Creamed Red Curry Sauce, Oyster Mushrooms and Cilantro

*or*

Warm Vegetable Terrine with Organic Tomato Purée Topped with a Summer Salad  
Rolled in Rice Vinegar and Sorrel

### *Desserts (please select one)*

Wedge of Chocolate Paté with Warm White Chocolate Sauce Topped with Kirsch Marinated Blackberries

*or*

Open Faced Local Apple and Puff Pastry Tart with Creamy Vanilla Ice Cream

## VEGETARIAN AND GLUTEN FREE BUFFET OR PLATE SERVED ENTRÉES

Vegetarian entrees available for substitution on buffets or plate served meals at no additional charge  
Fish, chicken or meat gluten free entrees available for substitution  
on buffets or plate served meals – \$2 per person

Add an extra vegetarian entrée selection to any buffet - \$6 per person

Add an extra gluten free fish, chicken or meat entrée selection to any buffet - \$8 per person

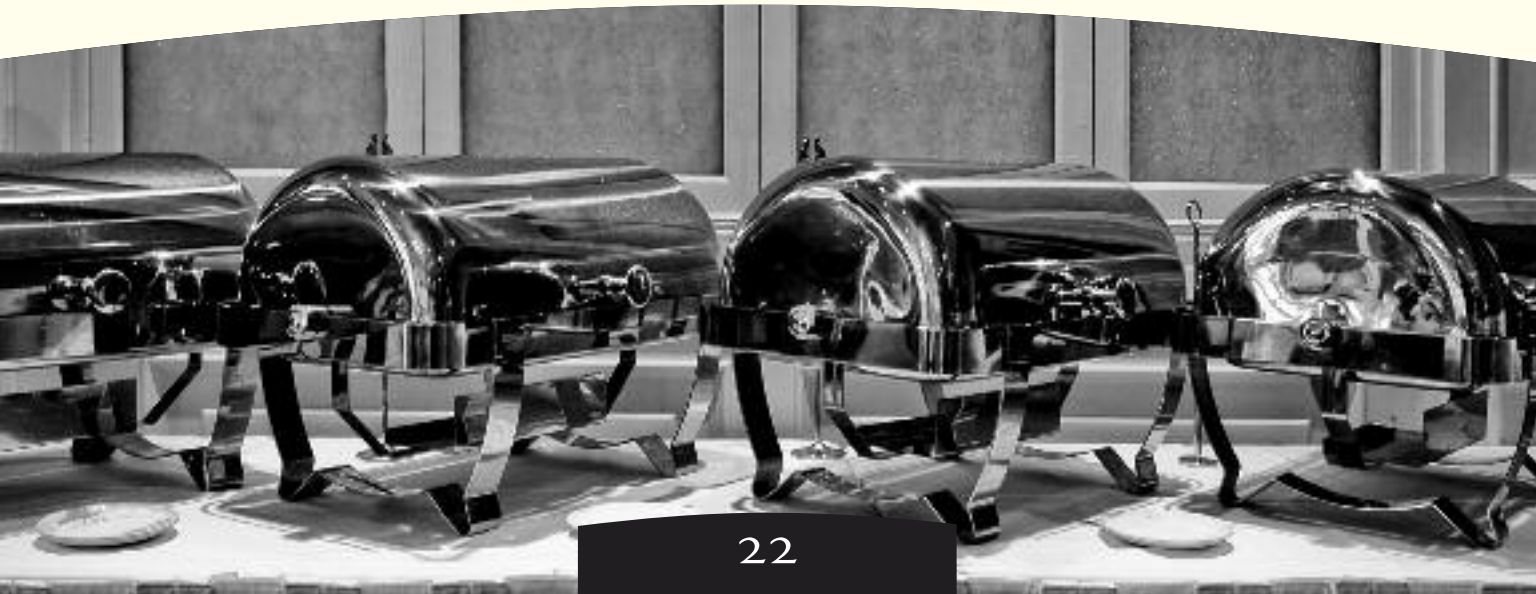
### *Vegetarian (Gluten Free as shown)*

Roasted Red Pepper Filled with Basmati Rice Pilaf, Served on a Roma Tomato Confit (Vegan) (not available for buffet)  
Wild Mushroom Ravioli with Roma Tomato-Basil Compote and Shredded Leeks  
Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)  
Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Gluten Free)  
Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce

### *Gluten Free Fish, Chicken and Meat Entrées*

Grilled Wild Salmon with Grilled Pineapple, Corn Relish and Dill Butter Sauce  
Roasted Wild Salmon with Balsamic Tomato-Red Onion Vinaigrette  
Lamb Shank Casserole with Roasted Root Vegetables and Rosemary au Jus  
Halibut with Lobster Sauce, Buttered Spinach and Tomato Concassé  
Roasted Breast of Chicken with Coconut Flavoured Sweet Potato Purée and Shallot Portobello Mushroom Sauce

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## CHEF'S BUFFET SALAD SELECTIONS

Baby Beets, Spinach and Roma Tomatoes with Garlic-Olive Oil Vinaigrette (Gluten Free)

Greek Salad Topped with Feta Cheese and Kalamata Olives (Gluten Free)

House Made Caesar Salad

Butter Lettuce and Fresh Papaya in a Ginger Lime Vinaigrette Tossed with Sesame Seeds and Avocado (Gluten Free)

Butter Lettuce, Arugula and English Cucumber with Feta Cheese, Organic Peppers and Creamy Cranberry Dressing

Kale Caesar Salad Topped with House Made Carrot Chips

Potato, Bacon, Watercress and Chicken Salad Rolled in Chive Mayo

Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)

Trio of Bean, Cherry Tomato and Red Onions with Dijon Mustard Vinaigrette (Gluten Free)

Penne Pasta Rolled with Sun Dried Tomatoes, Roasted Organic Peppers and a Red Onion Dressing

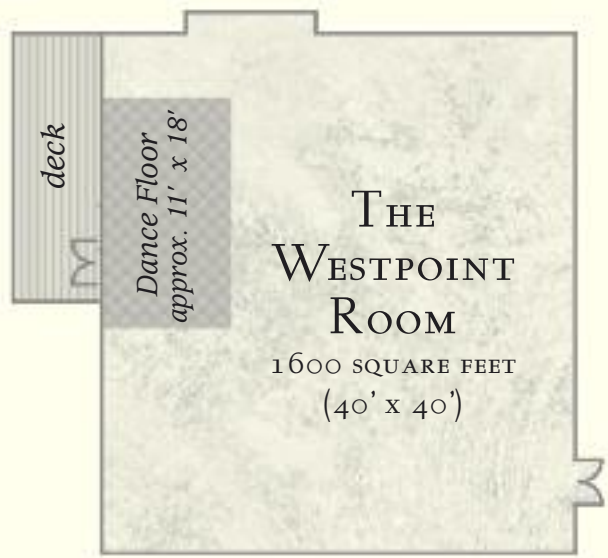
Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in Balsamic Oil Dressing (Gluten Free)

Marinated Garlic Grilled Vegetable Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette (Gluten Free) (Extra \$3/person)

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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 google map go to [www.universitygolf.com/contact-us](http://www.universitygolf.com/contact-us)*

## AUDIO VISUAL EQUIPMENT RENTALS

Podium and Microphone .....	Complimentary
Additional Standing Microphone .....	20
Wireless Clip-on Microphone .....	50
Wireless Hand Held Microphone .....	50
Digital Satellite Background Music .....	Complimentary
(Please ask our Event Coordinator for Style of Music Channels available)	
Tripod Screen (84" x 84") .....	30
Mixer .....	25
(direct input box for computer hook up into house sound system for laptop sound only, not for dancing music)	
Flipchart with Paper and Felt Pens .....	20
Whiteboard with Easel and Dry Erase Markers .....	25
Black & White Photocopies .....	10¢ each
Colour Photocopies .....	25¢ each
Easel .....	Complimentary
Wireless Internet Access .....	Complimentary
(a Password and Network ID are required: Please ask our Event Coordinator for details)(UGC is also a Shaw WiFi Hotspot)	
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 applicable taxes.

Prices are subject to applicable taxes. Prices subject to change.



## WEEKDAY BAR MINIMUMS & BARTENDER CHARGES

Available Monday to Friday / excludes weddings

A complimentary bartender is provided for cash or host bars that exceed \$300 in revenue before taxes and gratuity. A charge of \$25 per hour + GST / bartender will be in effect otherwise (based on a 4 hour minimum)

- A \$10/person minimum revenue required for cash or host bars up to \$300 before taxes and gratuity to avoid a charge at \$25/hr + GST / bartender (based on a 4 hour minimum)
- Additional \$25/hr bartender charge + GST 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 80 guests
- Additional bartenders are available for a cost of \$100 per bartender + GST
- The above rates apply to weekday events only and exclude weddings
- For weekend events please see page 34 under Weekend and Wedding Policies and Information

Prices are subject to applicable taxes • Menus valid April 01, 2017 to March 31, 2018 • Prices Subject to Change



# WEEKDAY ROOM RENTAL & LABOUR CHARGE INFORMATION

Available Monday to 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 (Westpoint) or 75+ (Salons)

and reach a minimum pre-tax catering requirement of \$33/person

Applies to Evening Events that have 50+ guests (Westpoint) or 75+ (Salons)

and reach a minimum pre-tax catering requirement of \$43 or more per person

### *2) Reduced Room Rental – based on the following:*

Applies to Daytime Events with up to 250 guests that spend \$23 to \$32 per person on pre-tax catering

Applies to Evening Events that have less than 50 guests (Westpoint) or 75 guests (Salons) yet reach our minimum pre-tax catering requirement of \$43 per person or more on catering

\$200 Room Rental for one Salon, \$350 for two and \$450 for three + GST

\$225 Room Rental + GST for Westpoint Room

### *3) Full Room Rental – based on the following:*

Applies to Daytime Events that spend less than \$23 per person on pre-tax catering

Applies to Evening Events that spend less than \$43 per person on pre-tax catering

\$350 Room Rental for one Salon, \$650 for two and \$900 for three + GST

\$400 Room Rental + GST for the Westpoint Room

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

## *Labour Charge*

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

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

\$100 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or asking for more Chefs than included on any given menu

## *Room Capacities for Breakfasts, Luncheons, Dinners & Meetings*

(the number of guests each banquet room holds varies depending upon room set up requirements)

### **Salons I, II & III**

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

- One room accommodates up to 35 guests
- Two rooms accommodate up to 100 guests
- Three rooms accommodate up to 200 guests
- Three rooms accommodate up to 250 guests for cocktail receptions

### **Westpoint Room**

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

- accommodates up to 80-90 guests for sit down functions
- 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 and Cancellation 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, Special Occasion 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.

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

\$100 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or an additional Chef over and above the Chef included with a particular menu ie: a chef to BBQ and carve or a Chef to Carve and then a Chef for an additional food station.

All Functions must confirm the final minimum guaranteed attendance numbers at least 48 hours prior to the Function. This number may only increase by up to 5%.

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.

## GENERAL POLICIES & INFORMATION

Functions that hire live or recorded musical entertainment for their event are subject to the SOCAN Fee (Tariff No.8) (Society of Composers, Authors and Music Publishers of Canada) and the Re:Sound (Tariff 5.B) Fee + GST. The applicable charges are as follows: Rates subject to change as per SOCAN & Re:Sound

- a) Groups with 1-100 guests without dancing – SOCAN \$20.56 + GST; Re:Sound \$9.25 + GST
- b) Groups with 1-100 guests with dancing – SOCAN \$41.13 + GST; Re:Sound \$18.51 + GST
- c) Groups with 101-300 guests without dancing – SOCAN \$29.56 + GST; Re:Sound \$13.30 + GST
- d) Groups 101-300 with dancing – SOCAN \$59.17 + GST; Re:Sound \$26.63 + GST

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.

For weddings, complimentary use of our gazebo area for a rehearsal is included with all ceremony bookings. Rehearsals are booked with our Event Coordinator no more than 6 weeks before the wedding date. We cannot guarantee a plan b rehearsal in a reception room as availability is subject to Clubhouse events.

UGC prohibits the use of fog and/or smoke machines, any fireworks, sparklers or other combustible materials.

UGC is fully decorated for the holiday season from mid-late November to the New Year. Check with our Event Coordinators for specific set up & take down dates. Decorations are not removed until the New Year.

UGC does not have a private bridal room but provides complimentary use of a key to a private bridal closet for dress changes in the ladies locker room (subject to availability). This area may be used for wedding parties to freshen up hair & make up and wait for ceremonies to begin. No men permitted in the ladies area. Men are welcome to use the mens locker room.

UGC will not accept responsibility for items brought onto the property or for any items left behind following events. All items brought to the premises must be removed at the end of each event unless prior arrangements have been made with our Event Coordinators. Any items left on UGC property are left at your own risk. Items kept for a maximum of 30 days.

PHOTOGRAPHY, VIDEO,  
PHOTOBOOTH, DJ & PLANNER

**Dynamic Weddings**

Contact: Dennis Bellia – 604.724.0225  
www.dynamicweddings.ca  
info@dynamicweddings.ca  
Facebook: Dynamic Weddings Vancouver

**Hot Wax DJ & Photobooth**

Contact: Elliott Kipnes – 604.649.6919  
www.hot-wax.com  
info@hot-wax.com  
Facebook: hotwaxentertainment

ACCOMMODATION

**Holiday Inn Vancouver Centre (Broadway)**

Contact: Dennese Usison – 604.707.1936  
www.hivancouver.com  
dusison@hivancouver.com  
Facebook: Holiday Inn Vancouver-Centre  
Twitter: @hivancouver

**Park Inn & Suites by Radisson Vancouver**

Contact Director of Sales: Darian Tooley – 604.872.8661  
www.parkinn.com/vancouverca  
dtooley@parkinn-vancouver.ca  
Facebook: Park Inn & Suites by Radisson Vancouver  
Twitter: @ParkInnandSuitesVancouverBroadway

**Marriott Vancouver Airport**

Contact: Shannon Rivers – 604.232.2823  
www.vancouver-marriott.com  
Shannon.Rivers@vancouver-marriott.com  
Facebook: Vancouver Airport Marriott Hotel  
Twitter: @MarriottYVR  
Instagram: yvrmarriott

PHOTOGRAPHY

**Vivid Moments**

Contact: Raymond Chou – 778.829.4975  
www.vividmoments.ca (weddings)  
www.raymondchou.ca (corporate)  
info@vividmoments.ca  
Facebook: Vivid Moments  
Instagram: vividmomentsweddings

FLORIST (UGC HOUSE FLORIST)

**Garlands Florist**

Contact: Aniko Kovacs – 604.739.6688  
www.garlandsflorists.com  
flowers@garlandsflorists.com  
Facebook: Garlands-Florist  
Twitter: @garlandsflowers

WEDDING PLANNING,  
DESIGN & DÉCOR,  
DAY OF COORDINATION

**Key Events and Weddings**

Contact: Lucy Chan – 604.506.3688  
www.keyeventsandweddings.com  
lucy@keyeventsandweddings.com  
Facebook & Instagram: @keyeventsandweddings

WEDDING OFFICIANTS & COACHING

**Young, Hip & Married**

Creative and Personalized Wedding Ceremonies  
Contact: Shawn Miller – 778.278.5796  
www.younghipandmarried.com  
marryme@younghipandmarried.com  
Facebook & Instagram: @younghipandmarried  
Twitter: @younghipmarried

RENTALS

**Lonsdale Event Rentals**

For Inquiries Contact 604.422.8999  
www.lonsdaleevents.com  
events@lonsdaleevents.com  
Facebook & Twitter: @lonsdalerentals  
Instagram: lonsdalerentals

Photography: Raymond Chou, Vivid Moments





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.



UNIVERSITY GOLF CLUB

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

[www.universitygolf.com](http://www.universitygolf.com)



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University Golf Club



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