

• UNIVERSITY GOLF CLUB •

BANQUET, WEDDING & CONFERENCE SERVICES

APRIL 01, 2017 - MARCH 31, 2018



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 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

Thank 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.



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	
*Gluten Free bread available on request	
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	
*Gluten Free Brownies available on request by the dozen	32
Freshly Baked Cookies (per dozen)	32
White Chocolate Chunk Macadamia Nut, Cranberry Oatmeal or Chocolate Chip	
*Gluten Free Cookies by the dozen available on request	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

ARRANGING A SERVICE DINNER MENU

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

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.**

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): (some exceptions apply)

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
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

Add: Pre-Dinner House Made Cold or Hot Canapés

Served to your guests (2 pieces per person) (see page 16 for selections)5⁷⁵ per person

To complement 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 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.)

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 Rolls and Butter for each table

STARTERS

Appetizers

Warm Vegetable Terrine with Organic Tomato Concassé and Beet Relish	11
Blackened Albacore Tuna (Medium Rare) and Caramelized Onions Drizzled with Sesame Oil Soy Reduction	12
Prawn Cocktail with Shredded Cucumber, Tomatoes and Lemon Cocktail Sauce	12
Trio of Meatballs (Lamb, Pork and Beef) with Local Tomato Sauce and Shaved Parmesan Cheese	12
Sliced Smoked Salmon, Shaved Fennel Salad and Orange Vinaigrette	12

Soups

Seafood Chowder	9
Lobster and Corn Bisque with Sour Cream and Chives	9
Roasted Vine Tomato-Basil Soup with Crème Fraîche	9
Butternut Squash Bisque Served with Mini Sage Gnocchi	9
Cream of Celериac Soup Flavoured with Apples and Chestnuts	9
Roasted Garlic and Yukon Gold Potato Soup with Shredded Crispy Carrots	9
Wild Game and Vegetable Chowder Topped with Yellow Tomato Salsa	9

Salads

Mixed Greens Rolled in a Goat Cheese and Champagne Dressing Topped with Carrot Chips	9
Torn Leaves of Crisp Romaine with Grilled Chicken Breast and Dried Plum Tomatoes Tossed in Caesar Dressing	9
Baby Mixed Greens, Candied Pecans, Sliver of a Red Wine Poached Pear, Oka Cheese and Champagne Dressing	9
Field Greens, Marinated Olives and Sun Dried Tomatoes with Simple Olive Oil Dressing	9
Butter Lettuce and Endive with Roquefort Dressing, Caramelized Walnuts and BC Apples	9
Arugula Salad with Oranges and Toasted Pine Nuts Rolled in Goat Cheese Dressing Flavoured with Truffle Oil ..	9
Spinach and Mushroom Salad Tossed in a Creamy Ginger Dressing with Diced Hot House Tomatoes	9
Green Leaf and Fennel Salad with Citrus Vinaigrette, Feta Cheese and Dates	9

SERVICE DINNER ENTRÉES

Entrées Served with Chef's Fresh Vegetables and Potatoes (some exceptions apply)
 See page 18 to make selections to accompany your entrée
 See page 22 for Vegetarian and Gluten Free entrée options

Meats

Trio of Petite Tenderloins (3 x 2oz) Topped with a Garlic Tiger Prawn, Red BC Wine Sauce and a Splash of Red Pepper Salsa	38
Grilled AAA Beef Tenderloin, Truffled Red Wine Sauce and Chanterelle Mushrooms	36
Roasted Pork Tenderloin, a Grilled BC Apple Ring and Apple Cider Flavoured Demi	31
Roasted Lamb Rack, Ratatouille and Red Wine-Fresh Thyme Sauce	31

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

Seafood

Baked Halibut, Dried Tomatoes, Roasted Eggplant and Fresh Basil Vinaigrette	30
Oven Roasted Wild Salmon Marinated in Lemon-Dill with Whipped Sweet Potato Purée Topped with Sautéed Prawn-Chorizo Relish	29
Pan Fried Arctic Char, Roma Tomato, Organic Peppers and Warm Cranberry Vinaigrette	29
Fillet of Wild Salmon on Top of a Wild Mushroom-Basil Risotto Garnished with Micro Greens	29

Poultry

Grilled Chicken Breast and Wild Mushrooms in a Sherry Flavoured Demi Sauce	28
Roasted Duck Breast, Porcini Mushrooms and Bordelaise Sauce	28
Moroccan Marinated Chicken Breast, Spiced Organic Tomato and Pepper Sauce	28
Chicken Breast, Smoked Organic Tomato Purée and Sautéed Shitake Mushrooms	28

Vegetarian

Barley Risotto, Garden Peas, Sun Dried Tomatoes, Parmesan Cheese and Zucchini Vinaigrette	26
Warm Vegetables Terrine with Organic Tomato Purée Topped with Summer Salad Rolled in Rice Vinegar ...	26
House Made Spinach, Wild Mushroom and Goat Cheese Cannelloni with Celery Root Sauce Topped with Yellow Tomato Compote	26
Vegetarian Paella with Roasted Tofu Served with Nutty Stilton Bread Fingers	26

Please see page 22 for additional vegetarian and gluten free entrées

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

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
Manhattan Cheesecake Finished with a Strawberry Purée and Candied Pecans	8
Triple Chocolate Decadence Cake with Fresh Whipped Cream	8

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.)

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

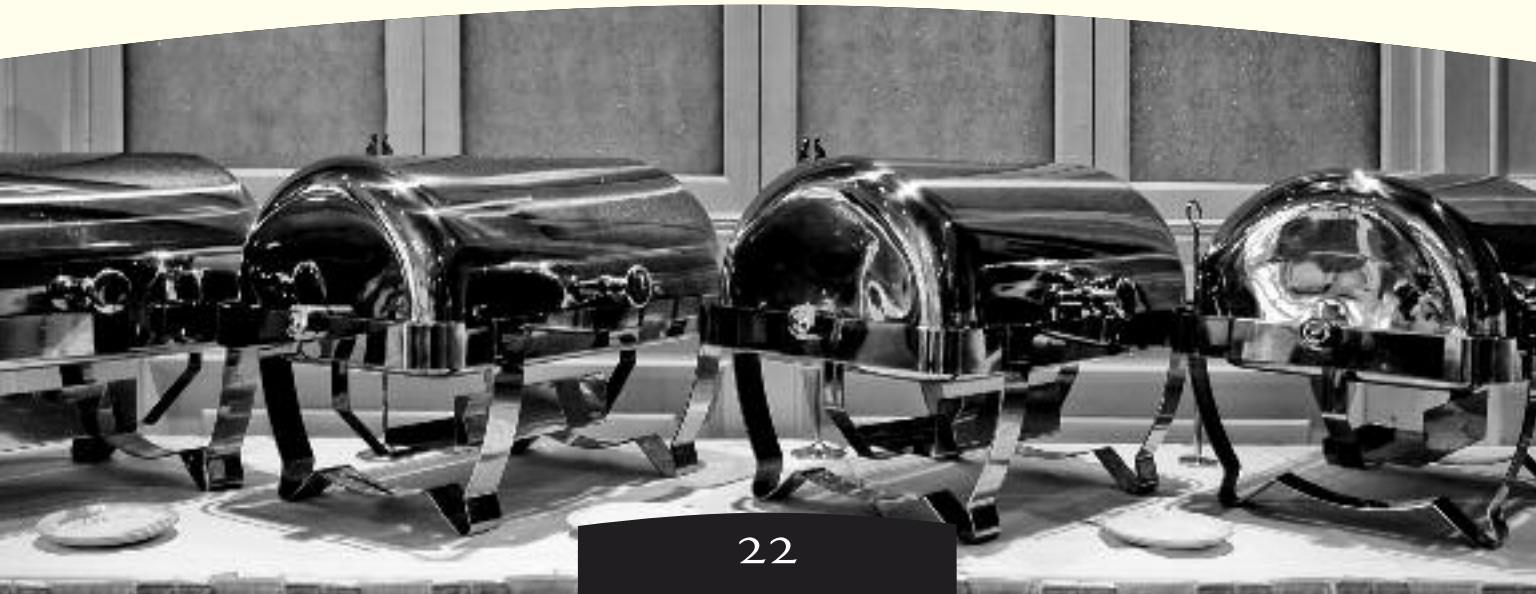
Vegetarian (Gluten Free as shown)

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 SIGNATURE BUFFET

Minimum 50 people

\$77 per person

Appetizers (2 canapés per person passed to guests during cocktail hour)

See page 16 for options.

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Grilled Trio of Organic Peppers on a Platter with Fresh Basil, Garlic and Olive Oil Sprinkled with Goat Cheese

House Made Caesar Salad

Choice of three Chef's Salads

See page 27 for Chef's Salad Selection

Seafood Platter

Poached Wild Salmon

BBQ Wild Salmon Tips

House Cured Wild Salmon Gravlax

Wild Salmon Tartare

Cold Sliced Albacore Tuna Rolled in Candied Ginger Orange Citrus Vinaigrette

Hot Items

House Made Scalloped Potatoes or Rosemary Roasted Fresh Baby Potatoes (select one)

Chef's Selection of Seasonal Steamed Vegetables

Entrées

AAA Beef Wellington with White Truffle Sauce Carved by Chef

Oven Roasted Sablefish Topped with Half a Mini Lobster Tail and Honey Flavoured Velouté

Wild Salmon with Lemon Dill Cream Sauce and an Array of Shellfish

Garlic Rosemary Marinated Rack of Lamb Sitting on a Mini Scoop of Yukon Potatoes
with Truffled Merlot Sauce

Pan Seared Orange Brandy Marinated Duck Breast with Apple-Grapefruit Infused Red Wine Sauce

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Premium Selection of Assorted Cakes, Mini Cupcakes and Fruit Flan

or Sticky Toffee Pudding with Vanilla Custard (select either cakes/flan or pudding)

Cheeseboard with Assorted Crackers

Server Attended Ice Cream Station with Condiments and Warm Sauces

Coffee – Tea

PREMIUM DINNER BUFFET

Minimum 50 people

\$68 per person

Appetizers (2 canapés per person passed to guests during cocktail hour)

(select 2 kinds from hot and cold canapé options on page 16)

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

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

House Made Caesar Salad

Choice of three Chef's Salads

See page 27 for Chef's Salad Selection

Seafood Platters

Saffron Poached Halibut Fillet with Citrus Herb Dressing

Pan Steamed Mussels with Artichoke Hearts, Garlic, Lemon Rind and Parsley Vinaigrette

Dill and White Wine Poached Prawns Tossed with Organic Tomatoes, Roasted Almonds,

Fennel and a Splash of Aged Olive Oil

Hot Items

Roasted AA Canadian Striploin with Morel Mushroom Sauce Carved by Chef

House Made Scalloped Potatoes Baked with Three Cheeses, Artichoke Flavoured Mashed Potatoes

or Rosemary Roasted Fresh Baby Potatoes (Select one style of potato please)

Chef's Selection of Seasonal Steamed Vegetables

Choice of three of the following entrées:

Pan Seared Wild Salmon in Leek Fondue Splashed with Sherry Vinaigrette

Baked Fillet of Wild Salmon, Roma Tomatoes and Organic Peppers with Warm Cranberry Vinaigrette

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

Crab Crusted Halibut and Buttered Baby Spinach on a Bed of Vegetable Ratatouille

Mini Blackened Beef Tenderloins and House Dried Roma Tomatoes with a Yellow Turnip and Sorrel Purée

Roasted Local Chicken Breast Filled with Orange Flavoured Duck Stuffing Infused with Shiitake Mushroom Demi

Braised Lamb Shanks with BC Port and Wild Mushroom Sauce

Vegetable Filled Ravioli with Spanish Saffron Cream Topped with Red Pepper Salsa and a Splash of Spinach Oil

Oven Fired Albacore Tuna (Medium Rare) Served with an Oyster Mushroom Cream with a Hint of

Wasabi Topped with a Garlic and Soya Stuffed Prawn

Roasted Pork Tenderloin with Corn and Yellow Pepper Topped with Gluten Free Tart Filled with Apple Compote

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries

Assorted Cakes, Pies, Mini Cupcakes & French Pastries with Whipped Cream or Sticky Toffee Pudding

with Vanilla Custard (Select Cakes/Pie or Pudding)

Cheese Board with Assorted Crackers

Mini Donut Station or Server Attended Ice Cream Station (select one) with Condiments and Warm

Sauces (to have both add \$2 per person)

Coffee – Tea

Please see page 22 for additional vegetarian and gluten free entrées

Upgrade Striploin to Prime Rib au Jus Carved by Chef add \$7/person

Upgrade Striploin to AAA Beef Tenderloin Wrapped in Mushrooms and Puff Pastry

with a Side of Red Wine Reduction Carved by Chef add \$8/person

DELUXE DINNER OR BARBECUE BUFFET

Minimum 50 people

\$63 per person

Appetizers (2 canapés per person passed to guests during cocktail hour)

Mini Tart Shell Filled with House Cured Salmon Tartare, Sour Cream and Canadian Caviar (Gluten Free)
 Roasted Organic Tomato and Trio of Pepper Salsa Bruschetta
 (To substitute canapés from page 16 please add \$1.50/person)

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet
 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
 House Made Caesar Salad

Choice of two Chef's Salads See page 27 for Chef's Salad Selection

Hot Items

6 oz. New York Steak Rubbed with an Array of Herbs; Barbecued by Chef or Roasted AA
 Canadian Striploin with Red Onion and Garlic Infused Red Wine Sauce Carved by Chef (select one)
 Rosemary Roasted Fresh Baby Potatoes or Garlic Mashed Potatoes (select one)
 Garlic Buttered Green Beans, Baby Carrots and Asparagus

Choice of three of the following entrées:

Bow Tie Pasta with Organic Trio of Peppers, Wild Mushrooms and Artichokes in Herbed Cream Sauce
 Roasted Free Range Chicken Breast and Cauliflower Purée with Red Pepper Salsa and Marsala Demi-Glaze
 Symphony of Prawn, Wild Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach
 Garlic Buttered Prawn Skewer Finished on the BBQ
 Blackened Flank Steak with Cherry Tomatoes Coated with Warm Cilantro Lime Vinaigrette
 Baked Mahi-Mahi with House Dried Tomato and Heavy Cream Sauce with Roasted Pine Nuts
 Roasted Local Chicken Breast Filled with a Lobster Dill Stuffing Served with Roasted Fennel Cream
 Roasted Lamb Rack Chop with Grainy Dijon Demi and a Splash of Minted Olive Oil and House Dried Tomatoes
 Pan Fried Wild Salmon with Simple Lemon Dill Cream Sauce and Green Roasted Peppers
 Baked Halibut with Roasted Parsnip-Fennel Sauce Topped with Red Pepper Coulis

Desserts

Platter of Seasonal Cut Tropical Fruit and Berries
 Assorted Cakes, Pies and Mini Cupcakes with Fresh Whipped Cream or Sticky Toffee Pudding with
 Vanilla Custard (Select Cakes/Pie or Pudding)
 Cheese Board with Assorted Crackers
 Mini Donut Station or Server Attended Ice Cream Station (select one) with Condiments and Warm
 Sauces (to have both add \$2 per person)
 Coffee – Tea

Upgrade New York Steak to 5 oz. AAA Beef Tenderloin Barbecued by Chef add 6 per person

*This buffet includes 1 Chef either carving or barbecuing. Any group needing Chefs to BBQ and Carve will pay a Chef's Charge of \$100 + tax per Chef required.

DINNER BUFFET

Minimum 50 people
\$52 per person

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 two Chef's Salads

See page 27 for Chef's Salad Selection

Hot Items

- Roasted Top Round AAA Beef with Wild 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:

- Oven Baked Wild Salmon with Yukon Gold Potato Sauce and a Splash of Fresh Spinach Oil
- Baked Chicken Legs with Coconut Curry Sauce Topped with Coconut Chips and Roasted and Candied Pecans
- Braised Short Ribs Coated with Canadian Whiskey Barbecue Sauce
- Oven Fired Basa Fillet with Lobster Cream Sauce Flavoured with Brandy and Topped with an Array of Steamed Shellfish
- Cheese Filled Ravioli Rolled with Ground Local Vegetables. Olive Oil and a Hint of Red Wine Vinegar
- Pork Tenderloin with Apple Cider Demi Topped with a Wild Mushroom Tart
- Noisette of Pork Tenderloin, Straw Mushrooms and Oyster Garlic Glaze
- Grilled Chicken Breast with Yukon Gold Mashed Potato Cake and Shitake Mushroom Demi

Desserts

- Platter of Seasonal Cut Tropical Fruit and Berries
- Assorted Cakes, Pies and Mini Cupcakes with Fresh Whipped Cream or Sticky Toffee Pudding with Vanilla Custard (Select Cakes/Pie or Pudding)
- Cheese Board with Assorted Crackers
- Mini Donut Station or Server Attended Ice Cream Station (select one) with Condiments and Warm Sauces (to have both add \$2 per person)
- Coffee – Tea

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

Served to your guests (2 pieces per person)5⁷⁵ per person

See page 16 for canapé options

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

- Platter of House Cured Wild Salmon, Capers and Red Onion5 per person
- Poached Prawns (3 per person) with Wasabi Cocktail Sauce4⁸⁰ per person

Please see page 22 for additional vegetarian and gluten free entrées

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

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

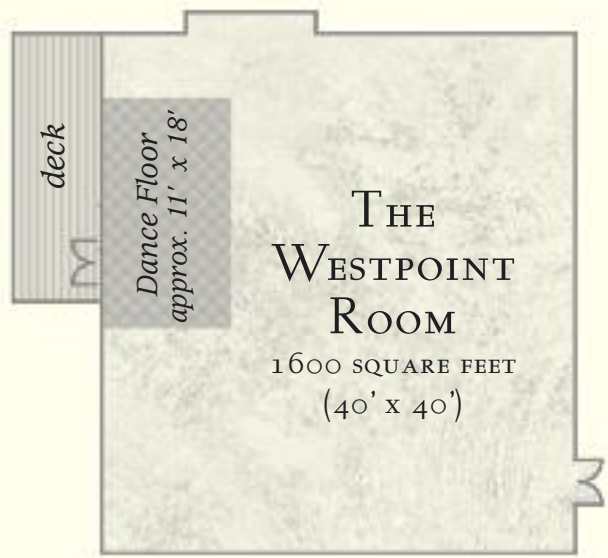
Quinoa with Romaine, Goat Cheese, Roasted Walnuts and Mango Tossed in Balsamic Oil Dressing (Gluten Free)

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

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



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

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

- 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 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

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www.universitygolf.com



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University Golf Club



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