

• UNIVERSITY GOLF CLUB •

DAYTIME BANQUET & MEETING PACKAGE

APRIL 01, 2023 — MARCH 31, 2024



DEDICATED TO MAKING YOUR EVENT A MEMORABLE ONE

You've come to the right place! The University Golf Club is really like no other. Our history dates back 94 years.

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 Executive 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.


A photograph of a bride and groom in a romantic pose. The bride is wearing a white wedding dress and the groom is in a dark suit. They are standing in a lush green field, holding hands and kissing. A large, leafy tree is behind them, and the scene is framed by out-of-focus green foliage in the foreground.

Photo: DynamicEvents.ca



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 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 (GF), dairy free (DF) and vegan (V) 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.





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BREAKFAST OPTIONS

Continental Breakfast 19 per person

Chilled Orange Juice
Assortment of Muffins, Croissants and House Made Fresh Fruit Scones (1.5 pieces per person)
Assorted Preserves and Butter
Seasonal Fresh Fruit Salad with Berries
Coffee – Tea

**Maximum 40 pieces of scones for large orders

Westcoast Breakfast (plate served meal) 24 per person

Scrambled Free Range Eggs with Aged White Cheddar and Chives or Roasted Grape Tomatoes
and Goat Cheese (select one)(GF)
Double Smoked Bacon (GF)
Breakfast Potatoes (GF)
Roasted Roma Tomato
Croissants and Muffins for each table
Assorted Preserves and Butter
Seasonal Sliced Fresh Fruit
Coffee – Tea

**Please add \$4 per person for Buffet Style (minimum 20 people)

** Substitute Chicken-Apple Sausage (2 per person) for Bacon add \$2 per person

Vegan Breakfast Options available upon request (additional charges may apply)

Blueberry Pancakes
Avocado Toast
Tofu Scramble

Menu Add Ons/Upgrades

Add one of the following:

Yogurt and House Made Granola	3 per person
Blueberry Pancakes with Maple Syrup and Butter	4 per person
Apple Cinnamon French Toast with Maple Syrup and Butter	6 per person
Traditional Eggs Benedict with Smoked Savoury Ham or Eggs Benedict with Creamed Spinach and Tarragon (1 per person)	7 per person
Orange Juice (1 litre)	18
Chicken-Apple Sausage (1 per person)	3 per person
White Belge French Toast with Maple Syrup Assorted Preserves and Butter	5 per person

MENU ENHANCEMENT AND SNACK STATION OPTIONS

Non-Alcohol Beverage Options (see wine/beverage list for full beverage options)

<i>Coffee / Tea / Herbal Teas</i> (per person)	3 ⁷⁵
<i>Coffee / Tea</i> (per 10 cup pot)	37 ⁵⁰
<i>Assorted Bottled Soft Drinks</i> (individual serving)	3 ⁷⁵
<i>Apple, Orange, Grapefruit, Pineapple or Cranberry Juice</i> (1 litre)	18
<i>Powerade</i> (individual serving)	4 ⁵⁰
<i>Bottled Water</i> (individual serving)	3 ⁵⁰
<i>Mineral Water</i> (500ml)	7
<i>Non-Alcohol Punch</i> (serves approximately 50 x 4oz glasses)	100
Select one: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle or Arnold Palmer	

Sweet Options

<i>Assorted Muffins, Croissants or House Made Fresh Fruit Scones</i> (individual serving) . . .	3 ⁵⁰
<i>Freshly Baked Cookies</i> (per dozen)	36
<i>Assorted Dessert Squares and Bars</i> (per dozen) (minimum 1 dozen)	39
<i>Gluten Free Dessert Squares</i> (Brownies or Vegan Quinoa Date Bars) (per dozen) (minimum 1 dozen) . .	48
<i>Banana Bread or Lemon Loaf Slices</i> (per dozen slices)	48
<i>Belgian Chocolate Dipped Strawberries</i> (per dozen)	39
<i>Tranche Board – Praline Chocolate</i> (contains nuts) (serves 40) (GF)	125
<i>Seasonal Sliced Fresh Fruit and Berry Platter</i> (serves 25)	130

MENU ENHANCEMENT AND SNACK STATION OPTIONS

Savoury Options, Platters and Stations

Potato Chips (individual serving) 3⁵⁰

Dan-D-Pak (per serving) 5

Sea Salted Peanuts and Mountain Trail Mix – subject to availability

Premium Cheese Board with Crostini and Sourdough Crackers (serves 25) 160

(GF) Rice Crackers available on request

Thin Crust Pizza Break (minimum 12 people) (2 pieces per person) (Select 2 kinds) 10 per person

Sopressata Salami and Mushroom Pizza

Bocconcini, Roasted Tomatoes and Fresh Basil Pizza

Smoked Savoury Ham and Fresh Pineapple

Slider Station (minimum 12 people) (2 pieces per person) (Select 2 kinds) 11 per person

Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber and

Raita Sliders on Mini Brioche Slider Buns with Basil Aioli and Crispy Onions

Sandwich & Wrap Platter (50 pieces) 225

Vegetable Wrap, Salmon Salad, Pacific Shrimp, Grilled Cajun Chicken and Smoked Savoury

Ham Sandwiches on Sourdough and Multigrain

***Gluten Free Bread Available on Request**

Platter of Quartered Sandwiches (60 pieces) 135

Salmon Salad, Egg Salad, Turkey, Smoked Savoury Ham and Vegetarian

***Gluten Free Bread Available on Request**

Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (serves 25) (GF & V) ... 100

Smoked Salmon Platter (two sides) 150

Served with Crostini, Red Onion and Capers (serves 25) (GF Rice Crackers available on request)

Poached Prawns with Cocktail Sauce (serves 25) (75 Prawns) (GF) 140

Antipasto Platter (serves 25) 165

Grilled Vegetables, Olives, Pesto Bocconcini, Marinated Mushrooms and Sliced Cured Meats Drizzled with Olive Oil and Balsamic Vinegar Served with Sliced Baguette

Taco Bar (minimum 12 people) (2 tacos per person) 12 per person

Warmed Soft Tortillas (Lettuce on Request for GF Guests) Spicy Ground Beef, Iceberg Lettuce,

Salsa, Aged White Cheddar Cheese, Sour Cream and Guacamole. **Vegetarian option available upon request**

ALL DAY MEETING & LUNCH PACKAGE

Minimum 15 people

\$49 per person

Continental Breakfast

Chilled Orange Juice
Muffins, Croissants and House Made Fresh Fruit Scones (1.5 pieces per person)
Assorted Preserves and Butter
Seasonal Fresh Fruit Salad with Berries
Coffee – Tea

AM Coffee Break – refresh on coffee/tea/water

Working Lunch Buffet

Chef's Daily Soup (GF & V) Select one: Tomato Basil or Carrot and Ginger

Choice of one Chef's Salad:

See Chef's Buffet Salad Selections Menu Page 17 for options

Sandwiches (served on Sourdough and Multigrain Bread) and Vegetable Wrap:

(2.5 half pieces per person) (select up to 3 kinds)

Vegetable Wrap with Goat Cheese, Roasted Peppers, Sun Dried Tomato and Iceberg Lettuce
Curry Chicken with Apple and Celery
Salmon Salad with Tartar Sauce and Cucumber
Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli
Grilled Cajun Chicken with Aged White Cheddar, Tomato, Lettuce and Basil Mayo
Savoury Smoked Ham, Dijon, Aged White Cheddar, Lettuce and Tomato

Dessert

Selection of Assorted Dessert Squares or Mini Fresh Fruit Tarts (select one)
Coffee – Tea

PM Coffee Break – refresh on coffee/tea/water

Upgrade to our Make Your Own Taco Lunch buffet 2 per person

Upgrade to our Italian, Indian or Greek Lunch buffet (minimum 25 people) . . . 4 per person

Upgrade to our Pacific Spirit Lunch buffet (minimum 25 people) 8 per person

Add Bottled Soft Drinks (individual serving charged on consumption) 3⁷⁵

***Gluten Free Bread available on request; Gluten Free Brownies available on request
(additional charges may apply)**

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BUFFET LUNCH MENUS

Working Lunch Buffet (minimum 15 people) 30 per person

Make Your Own Tacos 32 per person

Chef's Daily Soup (GF & V) Select one: Tomato Basil or Carrot and Ginger

Choice of one Chef's Salad:

See Chef's Buffet Salad Selections Menu Page 17 for options

Select Sandwiches or Tacos:

1) Sandwiches (served on Sourdough and Multigrain Bread) and Vegetable Wrap (2.5 half pieces per person) (select up to 3 kinds)

Vegetable Wrap with Goat Cheese, Roasted Peppers, Sun Dried Tomato and Iceberg Lettuce

Curry Chicken with Apple and Celery

Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli

Grilled Cajun Chicken with Aged White Cheddar, Tomato, Lettuce and Basil Mayo

Savoury Smoked Ham, Dijon, Aged White Cheddar, Lettuce and Tomato

2) Make Your Own Tacos: (2 per person)

Warmed Soft Tortillas (Lettuce on Request for GF Guests)

Spicy Ground Beef, Iceberg Lettuce, Salsa, Aged White Cheddar, Sour Cream and Guacamole

(Vegetarian option available upon request)

Dessert

Selection of Assorted Dessert Squares or Mini Fresh Fruit Tarts (select one)

Coffee – Tea

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

Menu Add Ons/Upgrades

Panko Crusted Chicken Breast with Mushroom Cream Sauce 10 per person

Lentil and Vegetable Curry with Cardamom Scented Basmati Rice (V & GF) 8 per person

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chick Peas (V & GF) 8 per person

Seasonal Sliced Fresh Fruit and Berry Platter 5²⁵ per person

New York Cheesecake with Blueberry Lime Coulis 10 per person

BUFFET LUNCH MENUS

Indian Buffet (minimum 25 people) 34 per person

Chilled Item

Arugula, Mesclun Greens, Sun Dried Cranberries and Grape Tomatoes with Sherry Vinaigrette (GF)

Hot Items (All GF Except Naan)

Warm Naan

Cauliflower and Potatoes with Onion, Garlic, Tomatoes and Spices (GF)

Basmati Rice with Star Anise and Saffron (GF)

Choice of one of the following entrées: (all GF)

Butter Chicken: Tomato Sauce, Cream, Ginger, Garlic, Fenugreek and Spices

Lamb Curry with Onion, Garlic, Ginger and Indian Spices

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chick Peas (V)

Lentil and Vegetable Curry (V)

Dessert

Cardamom Spiced Cheesecake with a Sweetened Milk Sauce and Pistachio

Coffee – Tea

Greek Buffet (minimum 25 people) 34 per person

Chilled Items

House Made Lemon and Roasted Garlic Hummus (GF and V) and Tzatziki Dips (GF)

Choice of one Chef's Salad:

Caesar Salad with Fresh Parmesan and House Made Croutons

Greek Salad (GF)

Orzo Salad, Cucumber, Tomato, Red Onion, Spinach, Fresh Parmesan, Parsley, Oregano and Extra Virgin Olive Oil

Hot Items

Warm Pita Bread

Lemon and Oregano Roasted Potatoes (GF)

Choice of one of the following entrées:

Chicken or Lamb Souvlaki (2 skewers per person) (please select one kind) (GF)

Moussaka with Baked Eggplant, Potatoes, Ground Beef and Béchamel

Spanakopita Pie (Vegetarian)

Desserts

Warmed Baklava and Bougatsa

Coffee – Tea

Additional Souvlaki. 8 per skewer

BUFFET LUNCH MENUS

Italian Pasta Buffet (minimum 25 people) 34 per person

Chilled Item

Choice of one Chef's Salad:

Caesar Salad with Fresh Parmesan and House Made Croutons

Arugula Salad with Fennel, Grape Tomato and Balsamic Vinaigrette (DF & GF)

Hot Items

Warm Garlic Focaccia

Choice of one Pasta entrée:

Cheese Tortellini, Crispy Prosciutto, Mushroom Cream Arugula and Fresh Parmesan

Penne Rigate Bolognese with Slow Cooked Ground Beef and Spicy Pork Sausage, Basil, Tomato Sauce and Fresh Parmesan

Mushroom Mascarpone Ravioli with White Wine Cream Sauce, Truffle Essence, Artichokes and Fresh Parmesan

Penne Rigate, Fresh Tomato, Basil, Cream, Garlic, Chilies and Fresh Parmesan

Choice of one of the following entrées:

Meat Lasagna

Beef and Pork Ragu and Bechamel

Chicken Parmigiana with Panko Crusted Chicken Breast, Tomato Sauce, Mozzarella and Prosciutto

Desserts

Assorted Biscotti and Tiramisu Cake

Coffee – Tea

Pacific Spirit Buffet (minimum 25 people) 38 per person (48 per person to have all 3 entrées)

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Choice of one Chef's Salad: See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

Roasted Baby Potatoes or Creamy Mashed Potatoes (GF) (select one)

Fresh Seasonal Vegetables (GF)

Choice of two of the following entrées:

Seared Salmon, Roasted Garlic, Lime and Tomato Butter (GF)

Panko Crusted Chicken Breast with Mushroom Cream Demi

Penne Rigate, Fresh Tomato, Basil, Cream, Garlic, Chilies and Fresh Parmesan

Roasted Vegetable Ratatouille (V)

Desserts

Rich Belgian Chocolate Cake and New York Cheesecake with Blueberry Lime Coulis

Coffee – Tea

PICNIC BBQ LUNCHEON BUFFET

Minimum 25 people
\$36 per person

Chilled Items

Choice of two Chef's Salads:

Caesar Salad with Fresh Parmesan and House Made Croutons

German Potato Salad with Dijon Vinaigrette (GF & DF)

Yukon Gold Potato Salad (GF)

Bruschetta Pasta Salad with Arugula, Grape Tomato, Basil, Chilies, Extra Virgin Olive Oil and Fresh Parmesan

On the Barbecue

Choice of one of the following burgers: (one burger per person) (event organizer to select one kind of burger)

served on La Baguette bun with condiments, Double Smoked Bacon (2 pieces per person),

Aged White Cheddar, Lettuce, Tomato, Onion and Pickles (GF buns or lettuce wraps available on request)

Hand Pressed Beef Burger

Cajun Grilled Chicken Burger

Falafel Burger (V)

Hot Item

Panko Crusted Mac and Cheese

Desserts

Warm Apple Strudel, Caramel Drizzle and Fresh Whipped Cream

Coffee – Tea

Menu Add Ons/Upgrades

Pre-Lunch House Made Cold or Hot Canapés (menu page 11)

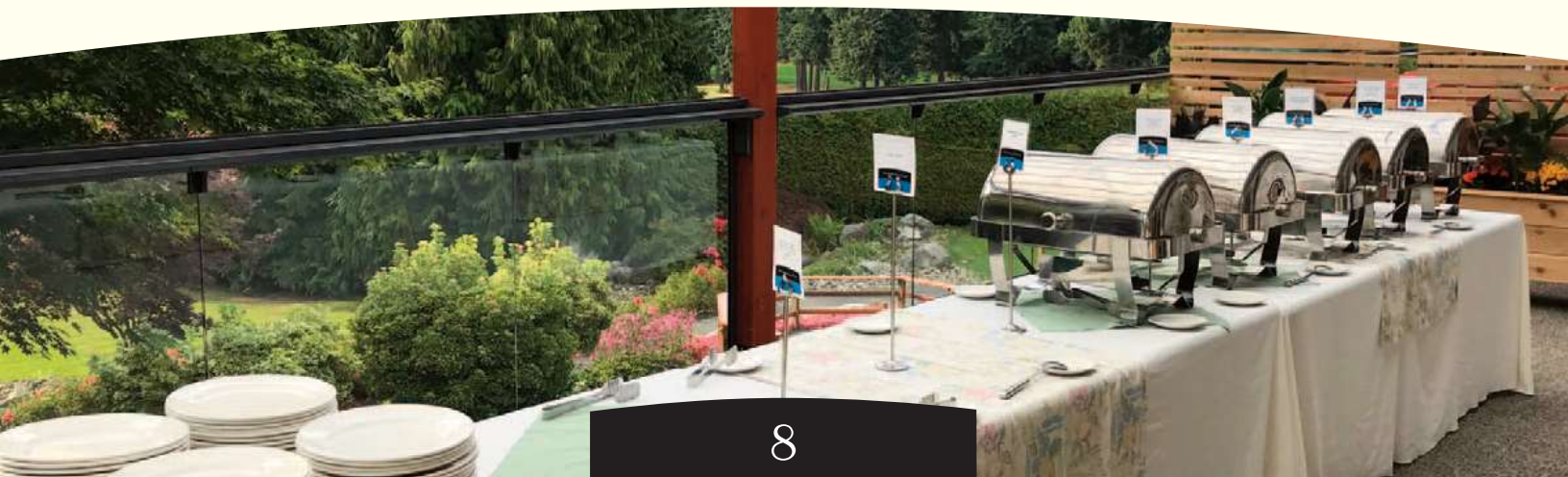
Served to your guests (2 pieces per person) 6⁵⁰ per person

(3 pieces per person) 9⁷⁵ per person

Crudité Platter with House Made Lemon and Garlic Roasted Hummus (GF & V) (serves 25) 100

Seasonal Sliced Fresh Fruit and Berry Platter (serves 25) 130

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UNIVERSITY BRUNCH OR LUNCH BUFFET

Minimum 50 people
\$54 per person

Chilled Items

Basket of Croissants and Muffins or Basket of Fresh Rolls & Butter (select one)

Choice of two Chef's Salads:

See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

Roasted Baby Potatoes (GF) or Breakfast Potatoes (GF) (select one)

Fresh Seasonal Vegetables (GF)

Choice of three of the following entrées:

Traditional Eggs Benedict with Smoked Savoury Ham

Eggs Benedict with Creamed Spinach and Tarragon

Omelettes: Ham, Aged White Cheddar and Mushrooms or Roasted Red Peppers,

Goat Cheese and Fresh Chives (select one) (GF)

Penne Rigate, Fresh Tomato, Basil, Cream, Garlic, Chilies and Fresh Parmesan

Salmon Wellington with Tarragon White Wine Cream Sauce

Goat Cheese and Chive Stuffed Chicken Breast with Green Peppercorn Sauce

Roasted Vegetable Ratatouille (V)

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chickpeas (V & GF)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Belgian Chocolate Cake

Coffee – Tea

Menu Add Ons/Upgrades

Selection of Chilled Fruit Juice (per litre) 18

(Apple, Orange, Grapefruit, Pineapple and Tomato)

Double Smoked Bacon (GF) (3 pieces per person) 4 per person

Chicken-Apple Sausage (1 per person) 3 per person

Roasted AAA Striploin with Merlot Red Wine Demi Carved by Chef Market Price

(add \$150 Chef's Charge + GST)

White Belge French Toast with Maple Syrup (1 piece per person) 5 per person

Substitute Warm Apple Strudel with Caramel Drizzle and Fresh Whipped Cream no extra charge

for Rich Belgian Chocolate Cake and New York Cheesecake with Blueberry Coulis

Tofu Scramble (Vegan) available as egg substitution (additional charge may apply)

COCKTAIL RECEPTION MENU

Minimum 25 people

\$42 per person

Premium Cheese Board with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (GF and V)

Select one of the following:

1) Sandwiches (served on Sourdough and Multigrain Bread) and Vegetable Wrap:

(2 half pieces per person) (select up to 3 kinds)

Vegetable Wrap with Goat Cheese, Roasted Peppers, Sun Dried Tomato and Iceberg Lettuce

Curry Chicken with Apple and Celery

Salmon Salad with Tartar Sauce and Cucumber

Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli

Grilled Cajun Chicken with Aged White Cheddar, Tomato, Lettuce and Basil Mayo

Savoury Smoked Ham, Dijon, Aged White Cheddar, Lettuce and Tomato

Gluten Free bread available on request

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

Salmon Salad, Egg Salad, Turkey, Smoked Savoury Ham and Vegetarian

Selection of House Made Cold and Hot Canap s (4 pieces per person/select 4 kinds)

See Chef's Selection of House Made Canap s Menu Page 11 for options

Mini Seasonal Fresh Fruit and Berry Skewers

Fresh Fruit Custard Tarts and Dessert Squares

Coffee – Tea

Menu Add Ons/Upgrades

Belgian Chocolate Dipped Strawberries (per dozen) 39

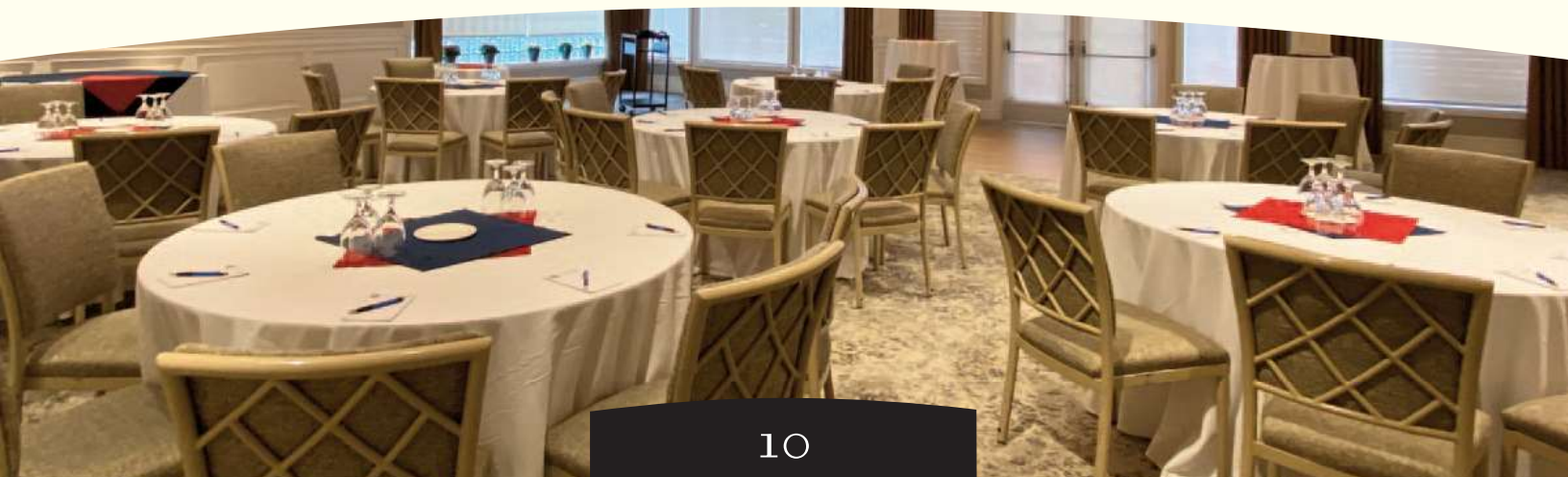
Slider Station (two sliders per person; select 2 kinds) 11 per person

Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber

& Raita Sliders on Mini Brioche Slider Buns with Basil Aioli and Crispy Onions

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

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CHEF'S SELECTION OF HOUSE MADE HOT CANAPÉS

when ordered à la carte minimum order 2 dozen per selection required

\$40 per dozen

Leek, Double Smoked Bacon and Brie Mini Quiche
Arancini with Bocconcini, Saffron and Fresh Parmesan
Chicken Apple Sausage Rolls
Vegetable Pakora with Tamarind Drizzle (V)
Tandoori Chicken Skewer with Raita Drizzle (GF)
Indian Spiced Roasted Spaghetti Squash and Peppers in Phyllo Pastry (V)
Vegetable Spring Rolls with Chili Lime Drizzle
Spinach and Feta Cheese in Phyllo Pastry
Mushroom, Leek and Goat Cheese Tartlet
Wild Mushroom and Fresh Thyme Puff Pastry Roll

\$42 per dozen

Indian Spiced Lamb Meatball with Raita Drizzle
Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)
Mini Salmon, Creamed Spinach and Tarragon Wellington
Prawn Poppadoms with Mango Cucumber Yogurt

CHEF'S SELECTION OF HOUSE MADE COLD CROSTINI CANAPÉS

when ordered à la carte minimum order 2 dozen per selection required

\$40 per dozen

Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll with Sour Cream Drizzle
Goat Cheese, Caramelized Onion and Balsamic Reduction
Avocado, Grape Tomato and Hemp Seed (V)
Chicken Curry with Apple and Celery
House Made Lemon and Roasted Garlic Hummus with Balsamic Caramelized Onion (V)
Blue Cheese Baked Pear and Walnuts

\$42 per dozen

Smoked Salmon, Cream Cheese, Dill, Capers and Red Onion
Pacific Shrimp, Mango and Fresh Dill
Smoked Salmon and Shrimp Mousse with Tobiko and Fresh Chive
Beef Sirloin, Bearnaise, Chive and Roasted Roma Tomato

****Gluten Free Rice Crackers Available on Request**

PLATED MENUS

Maximum 125 people preferred (speak with our Event Coordinator for details about larger groups)

Create your own three course plated menu with our Executive Chef's creations.

Listed entrée pricing includes soup or salad and dessert.

Two and Four course pricing available on request. To sub an appetizer for soup or salad add \$3 per person.

The same meal is required for all guests.

Please advise us of specific allergy or dietary needs at least one week prior to your event.

Children's menus for kids up to 12 years old available upon request. Pricing varies depending on final menu selection.

All meals include a Basket of Fresh Rolls and Butter for each table and Coffee & Tea.

Meat, seafood and poultry entrées include Chef's choice potato and vegetables.

If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details.

There is a \$3²⁵ per person charge and conditions apply.

Add: Pre-Dinner House Made Cold or Hot Canapés

Served to your guests (2 pieces per person) 6⁵⁰ per person

(3 pieces per person) 9⁷⁵ per person

See Chef's Selection of House Made Canapés on previous page for options

Appetizers

Crispy Risotto, Roasted Shiitake, Citrus
White Wine Cream

Hand Rolled Gnocchi, Braised Short Rib, Veal
Reduction, Dijon and Cream

Soups

Cream of Asparagus with Blue Cheese Crostini

Cream of Wild Mushroom Truffle Oil and
Parmesan Crostini

San Marzano Tomato Bisque
Triple Cream Brie Crostini

Salads

Frisée with Baked Almond Crusted Goat Cheese
and Lardons (add \$2 per person)

Caesar Salad with Flash Fried Salmon (add \$1 per person)

Butter Lettuce, Pacific Shrimp, Mango, Chives and
Light Creamy Vinaigrette (GF & DF)

Baby Spinach, Egg, Pancetta and Mushrooms with
Dijon Vinaigrette (GF)

Arcadian Mixed Greens, Goat Cheese, Spicy Pecans,
Grape Tomato, Dried Cranberries and Sherry
Vinaigrette

PLATED MENUS

ENTRÉES

7oz AAA Grilled Beef Tenderloin (medium rare)
with Merlot Demi Glaze Market Price

7oz Grilled NY Steak (medium rare)
with Black Peppercorn Sauce Market Price

Seared Halibut with
Citrus Bearnaise (GF) Market Price

Panko Crusted Halibut, Fresh Tomato,
Capers and White Wine Cream . . . Market Price

Grilled Salmon with Chili Lime Butter and Fresh
Mango Salsa 58

Grilled Salmon with Balsamic Glaze and
Heirloom Tomato Relish (GF) 58

Prosciutto Wrapped Chicken Breast with Ricotta,
Sun Dried Tomato Filling and Caper Shallot
Parsley Chicken Demi 52

Roasted Chicken Breast with White Wine, Lemon,
Rosemary, Garlic and Chicken Demi 52

Vegetarian Potato Gnocchi, Pesto Cream, Blistered
Grape Tomato and Shaved Fresh Parmesan . . . 47

Lentil and Vegetable Curry with Cardamom
Scented Basmati Rice (V) (GF) 47

Vegetarian Lasagna Fresh Basil, Bechamel,
Eggplant and Portobello Mushroom 47

Desserts

New York Cheesecake with Blueberry Lime Coulis
Warm Apple Strudel, Caramel Drizzle and Vanilla Bean Gelato
Belgian Chocolate Espresso Mousse, Roasted Almonds and Whipped Cream
Sugared Strawberries, Grand Marnier and Vanilla Whipped Cream
Warm Sticky Toffee Pudding

Cake Plating/Serving Fee 3⁵⁰ per person

University Golf Club will cut, plate and serve your cake to each of your guests at their tables.

University Golf Club will score or cut any special occasion cake and add it to a self-serve buffet or late night snack station for no charge. (Plates, forks and napkins will be provided.)

CHEF'S SIGNATURE BUFFET

Minimum 50 people

\$90 per person

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

See Chef's Selection of House Made Canapés Menu Page 11 for options (select 2 kinds)

Premium Cheeseboard with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Platter of Grilled Peppers, Marinated Mushrooms, Artichokes, Asparagus, Prosciutto, Basil, Goat Cheese, Extra Virgin Olive Oil and Balsamic reduction

Choice of three Chef's Salads

See Chef's Buffet Salad Selections Menu Page 17 for options

Seafood Platter (All Gluten Free)

Poached Salmon with Fresh Dill and Lemon (DF)

Garlic Roasted Prawns with Lemon Basil Aioli

Chilled Salt Spring Mussels with Lemon, Garlic and Parsley (DF)

Hot Items

House Made Scalloped Potatoes or Roasted Fingerling Potatoes (GF) (select one)

Fresh Seasonal Vegetables (GF)

Entrées

Roasted AAA Prime Rib of Beef au Jus (GF) and Black Peppercorn Sauce Carved by Chef

Panko Crusted Halibut, Fresh Tomato, Capers and White Wine Cream

Prawn Penne Pasta with Fresh Tomato, Basil and Fresh Parmesan

Chicken Breast with Mushroom Tarragon Red Wine Demi

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Chocolate Belgian Cake

Belgian Chocolate Dipped Strawberries

Coffee – Tea

Substitute one of the following Vegan or Vegetarian entrées at no charge

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chick Peas (GF & V)

Mushroom Ravioli with Truffle Scented Light Cream Sauce, Garden Peas and Artichokes

Prices are subject to 18% gratuity (service charge) and applicable taxes · Menus valid April 01, 2023 to March 31, 2024 · Prices Subject to Change

DELUXE DINNER OR BARBECUE BUFFET

Minimum 50 people

\$75 per person

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

See Chef's Selection of House Made Canapés Menu Page 11 for options (select 2 kinds)

Premium Cheese Board with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Poached Salmon with Fresh Dill and Lemon (GF & DF)

Garlic and Lemon Prawns Served with Citrus Basil Aioli (GF)

Choice of three Chef's Salads See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

6oz Grilled AAA New York Steak (GF) Barbecued by Chef Served with Black Peppercorn Sauce or

Roasted AAA Striploin (GF) with Wild Mushroom Sauce, Carved by Chef (select one)

Roasted Baby Potatoes (GF) or Creamy Mashed Potatoes (GF) (select one)

Fresh Seasonal Vegetables (GF)

Choice of three of the following entrées:

Penne Rigate, Fresh Tomato, Basil, Cream Garlic, Chilies and Fresh Parmesan

Panko Crusted Mac and Cheese

Seared Wild Salmon with Citrus Maple Glaze and Crispy Beets (DF)

Arctic Char Seared with Chili and Lime (GF & DF)

Grilled Flank Steak (medium rare) with Chimichurri and Slow Roasted Grape Tomato (GF)

Roasted Leg of Lamb, Dijon Crust, Rosemary and Red Wine Demi

Panko Crusted Chicken Breast with Mushroom Cream Demi

Lentil and Vegetables Curry with Cardamom Scented Basmati Rice (GF & V)

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chickpeas (GF & V)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Belgian Chocolate Cake

Coffee – Tea

Menu Add Ons/Upgrades

Belgian Chocolate Dipped Strawberries (per dozen) 39

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

DINNER BUFFET

Minimum 50 people

\$60 per person

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (GF & V)

Choice of two Chef's Salads

See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

Roasted AAA Striploin (GF) with Wild Mushroom Sauce, Carved by Chef

Roasted Baby Potatoes (GF)

Fresh Seasonal Vegetables (GF)

Choice of two of the following entr es:

Mushroom and Double Smoked Bacon Stuffed Pork Tenderloin with Caper Lemon Demi

Roasted Chicken Breast with Mushroom Tarragon Red Wine Demi

Seared Wild Salmon with Citrus Maple Glaze and Crispy Beets (DF)

Arctic Char Seared with Chili and Lime (GF & DF)

Mushroom Mascarpone Ravioli, White Wine-Leek Cream, Roasted Roma Tomatoes and Fresh Parmesan

Roasted Vegetable Ratatouille (GF & V)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Belgian Chocolate Cake

Coffee – Tea

Menu Add Ons/Upgrades

Chef's Choice Pre-Dinner House Made Cold or Hot Canap s

Served to your guests (2 pieces per person) (select 2 kinds) 6⁵⁰ per person

(3 pieces per person) (select 3 kinds) 9⁷⁵ per person

See Chef's Selection of House Made Canap s Menu Page 11 for options

Premium Cheese Board with Crostini and Sourdough Crackers (serves 25) 150

****Gluten Free Rice Crackers Available on Request**

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

CHEF'S BUFFET SALAD SELECTIONS

Green Bean Salad with Asian Sesame Dressing (DF)

Arugula Salad with Fennel, Grape Tomato and Balsamic Vinaigrette (DF & GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Baby Spinach, Bacon, Grape Tomatoes, Roasted Mushrooms, House Made Croutons and Blue Cheese Dressing

Yukon Gold Potato Salad (GF)

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries and Sherry Vinaigrette (GF)

Caesar Salad with Fresh Parmesan and House Made Croutons

Greek Salad (GF)

Orzo Salad, Cucumber, Tomato, Red Onion, Spinach, Fresh Parmesan, Parsley, Oregano and Extra Virgin Olive Oil

Bruschetta Pasta Salad, Arugula, Basil, Grape Tomato, Extra Virgin Olive Oil and Fresh Parmesan

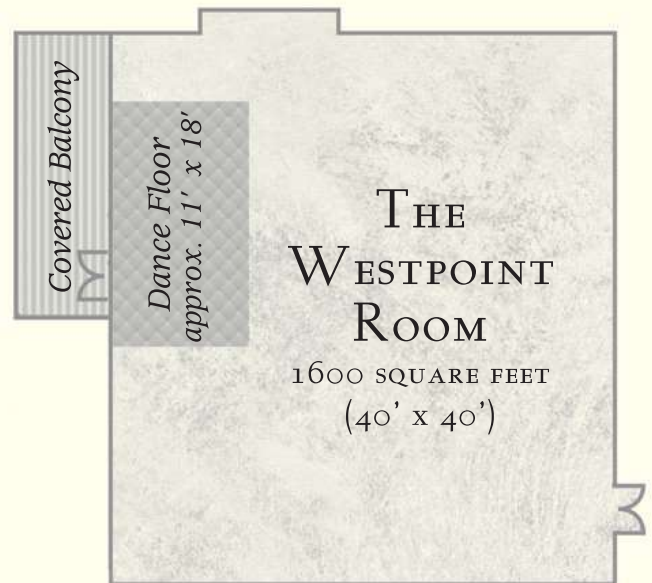
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion and Red Wine Vinaigrette (GF)

Grilled Pepper, Marinated Mushroom and Asparagus Platter with Blue Cheese, Extra Virgin Olive Oil and Balsamic Reduction (GF) (Extra \$3/person)

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FLOORPLANS



Outdoor patios complete with tables and chairs.

BBQ menu options for Salon patio only

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	25
42" Wall Mounted TV Monitor for HDMI Hook Up (may not be moved)(Westpoint Room only)	50
Stingray Background Music (Please ask our Event Coordinator for available Music Channels)	Complimentary
Tripod Screen (84" x 84")	30
Mixer (direct input box via headphone jack for computer hook up into house sound system for laptop sound only, not for dancing music)	25
Flipchart with Paper and Felt Pens	25
Whiteboard with Easel and Dry Erase Markers	25
Black & White Photocopies	10¢ each
Colour Photocopies	25¢ each
Easel	Complimentary
Wireless Internet Access	Complimentary
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 a laptop or LCD projectors

Additional Audio Visual, including 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.

BAR MINIMUMS & BARTENDER CHARGES

Excludes weddings as bar minimum part of overall F/B minimum for weddings

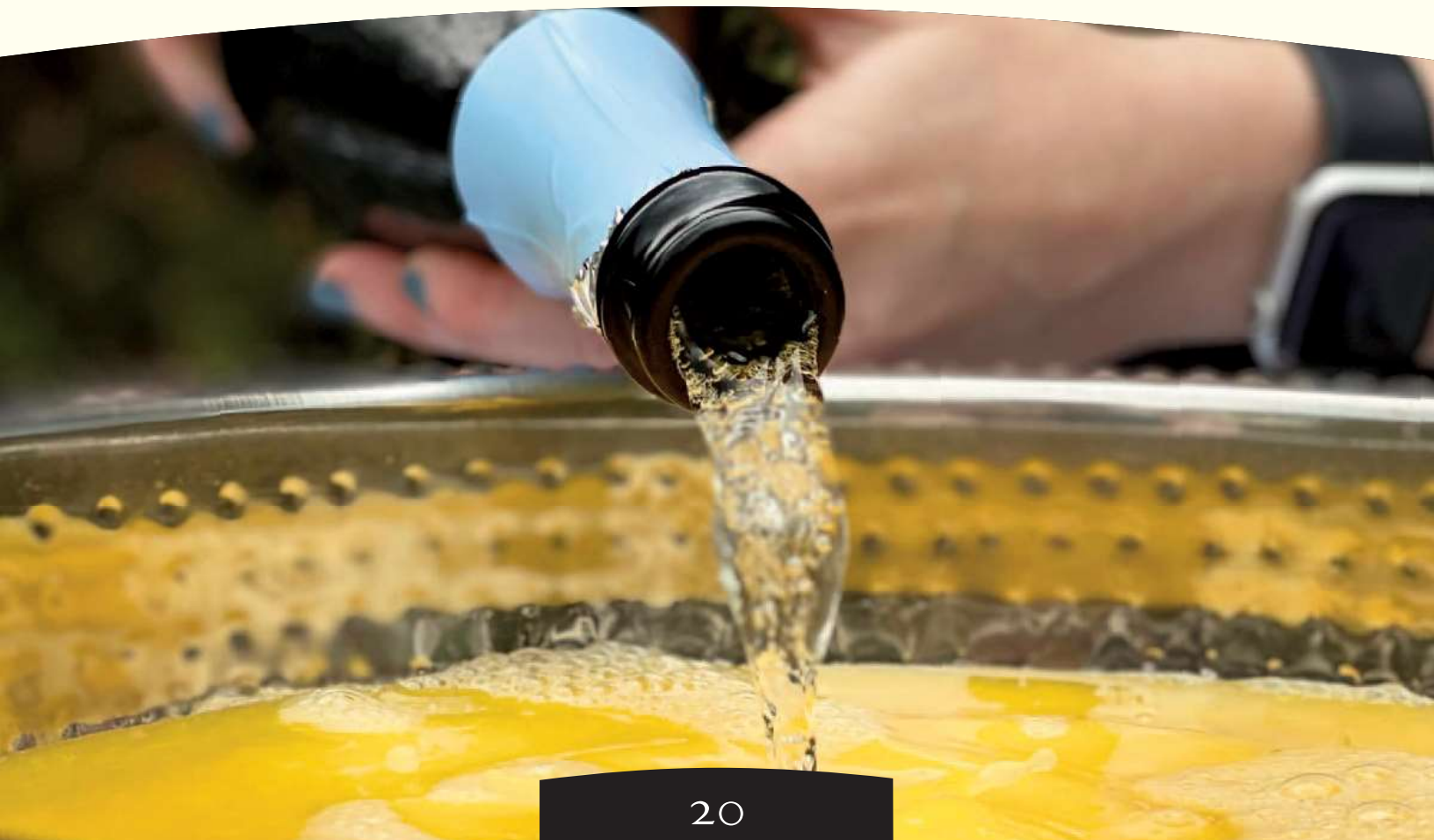
A complimentary bartender is provided for cash or host bars that exceed \$400 in revenue before taxes and gratuity. (excludes wines placed on tables for dinner)

- University Golf Club will provide one bartender per 80 guests
- Additional bartenders are available for a cost of \$125 per bartender + GST
- Groups with over 80 guests, where 2 bartenders are required must meet a sales minimum of \$800 before taxes and gratuity to avoid a \$250 bartender charge + GST

Bar Service Options: (speak to our Event Coordinator about options)

- Host Bar: The host agrees to pay for drinks for all guests. Beverages charged on consumption based on host's preferred selection of beverages
- Cash Bar: Guests at events are on their own to purchase beverages from a standard beverage list. University Golf Club accepts cash, debit, M/C, Visa or Amex
- Ticket Bar: Host/guests at events are provided with a pre-determined number of drink tickets each. The host determines with UGC's Event Coordinator, which beverages the tickets may be redeemed for and UGC charges per beverage based on what the ticket was redeemed for. A cash bar will follow ticket use.

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WEEKDAY ROOM RENTAL & LABOUR CHARGE INFORMATION

Available Monday to Friday / excludes weddings / minimum 20 people preferred for events

Weekday Room Rentals

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

Evening Events – rooms available from 6:00pm to 12:30am at the latest (clean up to 1:00am ok)

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 \$35/person

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

and reach a minimum pre-tax catering requirement of \$50 or more per person

2) Reduced Room Rental – based on the following:

Applies to Daytime Events with up to 225 guests that spend \$25 to \$34 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 \$50 per person or more on catering

\$200 Room Rental for one Salon, \$350 for two and \$500 for three + GST

\$250 Room Rental + GST for Westpoint Room

3) Full Room Rental – based on the following:

Applies to Daytime Events that spend less than \$25 per person on pre-tax catering

Applies to Evening Events that spend less than \$50 per person on pre-tax catering

\$350 Room Rental for one Salon, \$650 for two and \$950 for three + GST

\$450 Room Rental + GST for the Westpoint Room

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

Labour Charge

\$125 Labour Charge + GST per server required for the event, applicable to all events with less than 20 guests

\$125 Labour Charge + GST per server required, applies to all events who have no pre-tax catering

\$150 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 225 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

Prices are subject to applicable taxes · Menus valid April 01, 2023 to March 31, 2024 · Prices Subject to Change

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.

Due to Food Safe Regulations, absolutely no UGC food may be taken off the premises.

University Golf Club will add a 18% Gratuity (service charge) to all food and hosted beverages served at the Function.

Applicable GST is levied on all charges including the 18% Gratuity (service charge) as per Canada Revenue Agency guidelines.

\$250 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 4 days prior to the Function. No decreases after this time. This number may only increase by up to 5% provided Chef approves the increase.

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) Room capacity of 1-100 guests without dancing – SOCAN \$22.06 + GST; Re:Sound \$9.25 + GST
- b) Room capacity of 1-100 guests with dancing – SOCAN \$44.13 + GST; Re:Sound \$18.51 + GST
- c) Room capacity of 101-300 guests without dancing – SOCAN \$31.72 + GST; Re:Sound \$13.30 + GST
- d) Room capacity of 101-300 with dancing – SOCAN \$63.49 + 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 Liquor laws, minors are not to be served liquor. If there is any doubt whether a customer is 19 or over, UGC and our employees should verify age by asking for two pieces of ID, carefully examining both pieces and acting on the authenticity of the identification. Foreign ID is acceptable as long as it is readable and the customer is recognizable from the picture. If two pieces of ID cannot be produced UGC has the right to refuse service.

As per Tobacco and Vapour Products Control Act and Regulation in BC smoking is banned in all public spaces and workplaces including within a 6-metre radius of doors, open windows and air intakes, this includes our Salon and Westpoint patios.

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 8 weeks before the wedding date. We cannot guarantee a plan b rehearsal in a reception room as availability is subject to Clubhouse events. Rehearsals do not include UGC set up or staff.

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

No outside alcohol or illicit drugs permitted on premises. Failure to comply may result in events being shut down.

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.

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 before being recycled, donated or thrown away.

DJ & PHOTOBOOTH

Hot Wax DJ & Photobooth

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

RENTALS

A & B Partytime Rentals

Sales: 604.879.5281
www.abpartytime.com
sales@abpartytime.com
 Facebook: abpartytime
 Instagram: @abpartytime
 Twitter: ABPartytime

Rose Chair Décor & Party Rentals Ltd.

Contact: Rose – 778.320.6213
www.rosechairdecor.com
info@rosechairdecor.com
 Facebook: Rosechairdecor.com Wedding & Party Rentals

PHOTOGRAPHY & VIDEOGRAPHY

Three Sixty Media (Corporate)

Contact: Justin Lam – 604.726.8815
www.threesixtyphoto.com
info@threesixtyphoto.com
 Facebook: ThreeSixtyPhotography
 Instagram: ThreeSixtyPhoto

Matte Box Memories (Wedding)

Contact: Justin Lam – 604.726.8815
www.matteboxmemories.com
info@matteboxmemories.com
 Facebook: MatteBoxMemories
 Instagram: MatteBoxMemories

FLORIST (UGC HOUSE FLORIST)

Garlands Florist

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

DJ, MC & PHOTOBOOTH

Dynamic Weddings

Contact: Dennis Bellia – 604.724.0225
www.dynamicweddings.ca
dynamicweddings@icloud.com
 Facebook: Dynamic Weddings Vancouver
 Instagram: @dynamicweddings

WEDDING PLANNING & COORDINATION

Dreamgroup Weddings + Events

Contact: 604.537.3575
www.dreamgroup.ca
hello@dreamgroup.ca
 Facebook: DreamGroup
 Instagram: @dreamgroupplanners

WEDDING DESIGN, DÉCOR & FLORIST

Jack and Jill Weddings & Events Décor

Contact: Tommy or Aileen – 778.896.5551
www.jackandjillweddings.com
info@jackandjillweddings.com
 Facebook: jackandjillweddings
 Instagram: @jackandjillweddings

CELEBRATION OF LIFE PLANNER

Alternatives

Contact: Annika Anderson – 604.857.5779
www.myalternatives.ca
a.anderson@myalternatives.ca

Photos: Raymond Chou, Vivid Moments and DG Decor & Events





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  @universitygolf  University Golf Club  UniversityGolf  universitygolf