

# UNIVERSITY GOLF CLUB

DAYTIME BANQUET PACKAGE

APRIL 01, 2024-MARCH 31, 2025





# THE VENUE

You've come to the right place! The University Golf Club is really like no other. Our history dates back 95 years.

Situated on the traditional, ancestral and unceded territory of the Musqueam First Nation. We recognize and respect Musqueam as the original stewards of these land and waters. We are grateful for the opportunity to work, learn and play golf on their territory, and we are committed to honouring the traditional values, culture and history of the Musqueam's First People. The University Golf Club is owned and operated by Musqueam Indian Band.

Our beautiful clubhouse and grounds are set up to meet your every need whether it's simply a functional and flexible meeting space, a breakfast, lunch, dinner, golf tournament, corporate banquets, cocktail reception, celebration of life or social gathering.

Our Events Manager and team are available to assist you in planning your event from start to finish with an unwavering commitment to high quality service and food. It's no wonder UGC has become a favourite for events.

We look forward to making your event a wonderful memory.



- 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, celebrate life, take lessons and host banquets or receptions. Our beautiful reception rooms can serve groups of 20 to 225 for events
- Our Executive Chef has fabulous food creations for all occasions. We are pleased to customize a menu for your group should the need apply. Please speak with Events team for details on customizing a menu
- 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 menus
- Our team looks forward to working with you to host an amazing event no matter the occasion



# WEEKDAY ROOM & LABOUR CHARGES

Available Monday to Friday/minimum 20 guests preferred for events/Excludes Weddings, Bar Mitzvahs or Bat Mitzvah bookings

## ROOM CAPACITIES & BOOKING TIMES

Daytime Events: 7:00am to 4:00pm (may stay past 4:00pm if no evening events follow)

Evening Events: 6:00pm-12:30am / Liquor license ends 12:00am / Clean up to 1:30am ok

Westpoint Room: max 80-90 seated, up to 100 cocktail reception

Salons: max 220 seated, up to 225 cocktail reception

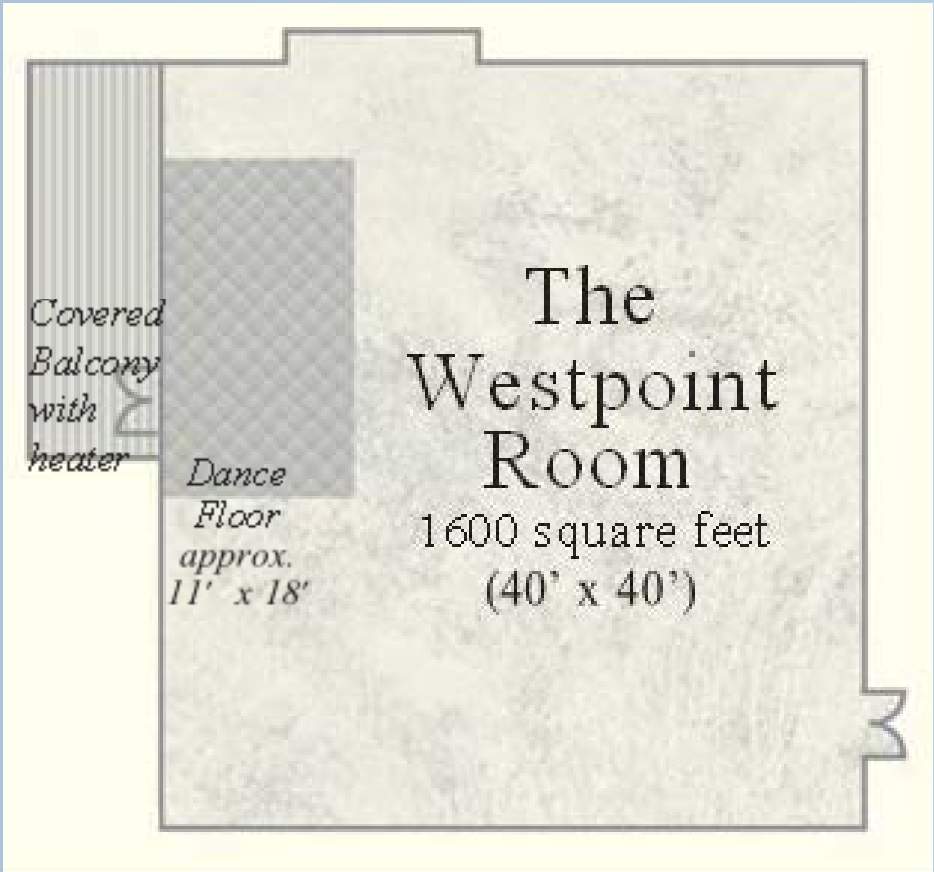
\*\*Catering refers to food and coffee/tea only / doesn't include other beverages

	NO ROOM RENTAL	REDUCED ROOM RENTAL	FULL ROOM RENTAL
<u>DAYTIME EVENTS</u>			
Minimum Guest Requirement	50+ guests Westpoint 75+ guests Salons	less than 50 guests Westpoint or less than 75 guests Salons	20+ guests Westpoint or Salons
Minimum Catering Spend Requirement (Pre Gratuity & Tax)	\$35 or more per person	\$25 or more per person	less than \$25 per person
<u>EVENING EVENTS</u>			
Minimum Guest Requirement	50+ guests Westpoint 75+ guests Salons	less than 50 guests Westpoint or less than 75 guests Salons	20+ guests Westpoint or Salons
Minimum Catering Spend Requirement (Pre Gratuity & Tax)	\$52 or more per person	\$52 or more per person	less than \$52 per person
ROOM RENTAL RATES		\$200 1 Salons \$350 2 Salons \$550 3 Salons \$250 Westpoint	\$350 1 Salon \$650 2 Salons \$950 3 Salons \$500 Westpoint

LABOUR CHARGES: \$125 + gst per server required for groups less than 20 guests

\$125 + gst per server required if no \*\*catering ordered for the event

CHEF'S CHARGES: \$250 + gst chef's charge levied if chef required past 9:00pm or if more chef's required than included on any given menu



Our Salons are divisible into 3 x 800 square foot rooms





# WEEKEND MINIMUMS, POLICIES & RENTALS

- All Weekend Events and Wedding Receptions must meet UGC Food/Beverage minimums.
- Children's service lunch/dinner menus for kids up to 12 years old. Prices vary depending on final menu selection
- Children ages 6-12 are price for cocktail reception or buffet menus
- Children ages 5 and under are no charge for cocktail reception or buffet menus
- Should any event not meet the minimum spend required for food/beverage, whatever the event is short on the minimum will have that amount added to the room rental + GST. ie: min spend is \$105/person, groups spend \$100/person the \$5/person the group is short will be added to the room rental on the final invoice of the event
- All functions must conclude by the end time as stated on the Event Order
- \$250 per hour Labour Charge+ GST will apply to any function staying beyond the 4:00pm or 12:30am end time, meaning you may not stay past the end time (clean up to 4:30pm or 1:00am ok)
- \$250 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or asking for more Chefs than included on any given menu
- All Food/Beverage minimums subject to 18% service charge/gratuity and applicable taxes
- No Food/Beverage may be removed from the premises

FOOD & BEVERAGE MINIMUMS	DAYTIME RECEPTIONS	EVENING RECEPTIONS
Rates May 1 - October 31 Saturdays & Holiday Weekend Sundays	Minimum \$70/person	Minimum \$105/person
Monday to Friday & Non-Holiday Weekend Sundays	Minimum \$65/person	Minimum \$100/person
Rates November 1 - April 30	Minimum \$65/person	Minimum \$100/person

ROOM RENTALS	WESTPOINT (minimum 50 adults)	SALONS (minimum 100 adults)
Rates May 1 - October 31 Saturdays & Holiday Weekend Sundays	\$500 + GST	\$1000 + GST
Non-Holiday Weekend Sundays	\$400 + GST	\$900 + GST
Rates November 1 - April 30	\$400 + GST	\$900 + GST



# BREAKFAST OPTIONS

## Continental Breakfast

Chilled Apple and Premium 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).

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 (plate served meal)

Seasonal Fresh Fruit Salad and Berries (buffet only)

Coffee – Tea

## Vegan & Gluten Free Breakfast Options available upon request

(additional charges may apply)

Avocado Toast (V)

Tofu Scramble (V)

Assorted Gluten Free Muffins (Orange Cranberry, Carrot Raisin and Blueberry)

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Continental Breakfast***

\$21 per person

## ***Westcoast Breakfast***

\$26 per person

## ***Menu Add Ons/Upgrades***

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

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

Add one of the following:

- Blueberry Pancakes with Maple Syrup  
and Butter \$5 per person
- Traditional Eggs Benedict with Smoked  
Savoury Ham OR Eggs Benedict with  
Creamed Spinach and Tarragon  
(one piece per person) \$7 per person
- Premium Orange Juice \$18 per litre
- Chicken-Apple Sausage  
(1 per person) \$3.50 per  
person
- White Belge French Toast with Maple  
Syrup Assorted Preserves & Butter  
\$6 per person



# UNIVERSITY BRUNCH BUFFET

## Baked Goods

Croissants, Assorted Muffins, House Made Fresh Fruit Scones & Pain au Chocolat Preserves and Butter

## Hot Entrées

Choice of three of the following entrées:

Traditional Eggs Benedict with Smoked Savoury Ham

Eggs Florentine with Creamed Spinach and Tarragon

Smoked Salmon, Scrambled Eggs, Fresh Dill, Blistered Grape Tomato and Cream Cheese

Mac and Cheese with Gruyere and Aged White Cheddar

Salmon Wellington with White Wine Tarragon Cream Sauce

## Hot Accompaniments

Roasted Breakfast Potatoes (GF)

Cauliflower Gratin with Aged White Cheddar

Oven Roasted Roma Tomato, Panko and Fresh Herbs

## Desserts

Seasonal Sliced Fresh Fruit & Berry Platter

Rich Belgian Chocolate cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***University Brunch Buffet***

Minimum 50 people                      \$58 per person  
(includes coffee & tea)

## ***Menu Add Ons/Upgrades***

- Selection of Chilled Fruit Juice (per Litre)  
(Apple, Orange, Grapefruit, Pineapple and Tomato)                      \$18
- Double Smoked Bacon (GF)  
(3 pieces per person)                      \$4 per person
- Chicken-Apple Sausage  
(1 per person)                      \$3.50 per person
- Roasted AAA Striploin with Wild  
Mushroom or Black Peppercorn Sauce  
Carved by Chef (Add \$150 Chef's  
Charge + GST)                      Market Price
- White Belge French Toast with Maple  
Syrup (1 piece per person)                      \$6 per person



# ALL DAY MEETING & LUNCH PACKAGE

## Continental Breakfast

Chilled Apple and Premium 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

## Working Lunch Buffet

Chef's Daily Soup Select one:

Tomato Basil (GF & V), Carrot and Ginger (GF & V), Leek & Potato or Cream of Mushroom

## Choice of one Chef's Salad:

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)

Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine

Vinaigrette (GF)

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

Caesar Salad with Fresh Parmesan and House Made Croutons

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries and

Sherry Vinaigrette (GF)

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

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

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

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Hot Peppers,

Avocado and Romaine

Tuna Wrap with Aged White Cheddar and Alfalfa Sprouts

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 (select one of the following)

Selection of Assorted Dessert Squares,

Chocolate Ganache Tarts

Mini Fresh Fruit Tarts

## AM & PM Coffee Break – refresh on coffee/tea/water during breaks where applicable

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***All Day Meeting & Lunch Package***

Minimum 15 people \$50 per person

(includes all day coffee & tea)

## ***Menu Add Ons/Upgrades***

Add 2nd Chef's Salad \$3 per person

Upgrade to our Italian, Indian or Greek Lunch buffet (min 25 people) \$4 per person

Upgrade to our Pacific Spirit Lunch buffet (min 25 people) (2 entrées) \$8 per person

(3 entrées) \$18 per person

Add Bottled Soft Drinks \$3.75

(355ml bottle)

(individual serving charged on consumption)

Add Loop Blue Crush Lemon \$5.00

& Peach Iced Tea (355ml can)

(individual serving charge on consumption)

Add 2nd Dessert Selection \$3.50 per person

\*Gluten Free Bread available on request;

Gluten Free Brownies available on request

(additional charges may apply)



# WORKING LUNCH BUFFET

## Chef's Daily Soup Select one:

Tomato Basil (GF & V), Carrot and Ginger (GF & V), Leek and Potato or  
Cream of Mushroom

## Choice of one Chef's Salad:

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry  
Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)  
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine  
Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)  
Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)  
Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

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

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Hot Peppers,  
Avocado and Romaine

Tuna Wrap with Aged White Cheddar and Alfalfa Sprouts

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 (select one of the following)

Selection of Assorted Dessert Squares,

Chocolate Ganache Tarts

Mini Fresh Fruit Tarts

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

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Working Lunch Buffet***

Minimum 15 people                      \$30 per person  
(includes coffee & tea)

## ***Menu Add Ons/Upgrades***

Add 2nd Chef's Salad                      \$3 per person

Panko Crusted Chicken Breast with  
Mushroom Cream Sauce                      \$10 per person

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

Lentil Roasted Cauliflower Shepherd's Pie(V)                      \$9 per person

Seasonal Sliced Fresh Fruit and Berry Platter                      \$5.25 per person

New York Cheesecake with Blueberry Lime  
Coulis                      \$10 per person

Add 2nd Dessert Selection                      \$3.50 per person



# INDIAN & GREEK LUNCH BUFFETS

## Indian Lunch Buffet

### Chef's Salad

Kachumber Salad: Cucumber, Tomato, Red Onion, Chilis, Fresh Lime, Coriander and Roasted Cumin (GF & DF)

### Hot Entrées (all GF).

#### Choice of one of the following entrées

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

Spices Lamb Curry with Onion, Garlic, Ginger and Indian Spices

Chicken Curry with Ginger, Tomato, Garlic, Onion and Indian Spices

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

### Hot Accompaniments

Warm Naan

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

Basmati Rice with Star Anise and Saffron (GF)

### Dessert

Cardamom Spiced Cheesecake with Sweetened Milk Sauce and Pistachio

## Greek Lunch Buffet

### 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 Entrées & Accompaniments

#### 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)

Warm Pita Bread

Lemon and Oregano Roasted Potatoes (GF)

### Dessert

Warmed Baklava

## ***Indian Lunch Buffet***

Minimum 25 people

\$34 per person

(includes coffee & tea)



## ***Greek Lunch Buffet***

Minimum 25 people

\$34 per person

(includes coffee & tea)

## ***Menu Add Ons/Upgrades***

Add 2nd Chef's Salad

\$3 per person

Add 2nd entree to either buffet \$10 per person

Add additional souvlaki

\$8 per skewer

Seasonal Sliced Fresh Fruit and Berry Platter  
(serves 25)

\$130

\$5.25 per person

pricing subject to 18% gratuity

(service charge) + applicable taxes

pricing subject to change



# ITALIAN LUNCH BUFFET

## Chilled Item

### Choice of one Chef's Salad:

Caesar Salad with Fresh Parmesan and House Made Croutons

Radicchio, Arugula, Tomato, Fresh Parmesan and Balsamic Vinaigrette (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

## Hot Entrées

### Choice of one Pasta entrée:

Cheese Tortellini, Mushroom, Bacon, Basil, Cream 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 Leek, Mushroom and Pancetta Cream  
with Fresh Parmesan

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

### Choice of one of the following entrées:

Meat Lasagna

Vegetarian Lasagna: Roasted Vegetables, Tomato and Bechamel

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

## Entrée Accompaniment

Warm Garlic Focaccia

## Desserts

Assorted Biscotti and Tiramisu Cake



## ***Italian Lunch Buffet***

Minimum 25 people                      \$34 per person  
(includes coffee & tea)

## ***Menu Add Ons/Upgrades***

Add 2nd Chef's Salad                      \$3 per person

Seasonal Sliced Fresh Fruit and Berry Platter  
\$5.25 per person

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



# PACIFIC SPIRIT LUNCH BUFFET

## Chilled Items

### Choice of one Chef's Salad:

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)  
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

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

Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

## Hot Entrées

### 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)

## Hot Accompaniments

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

Fresh Seasonal Vegetables (GF)

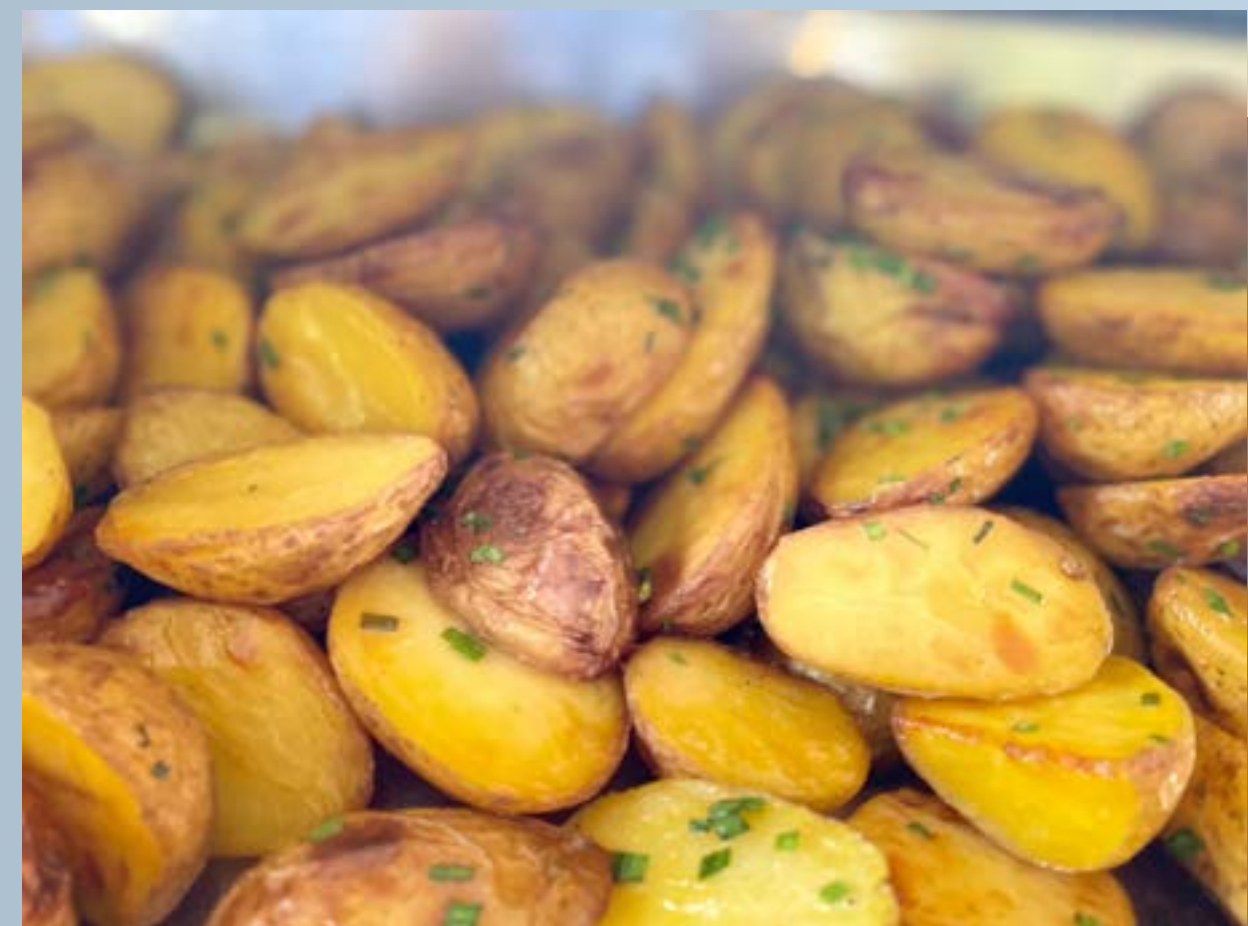
## Desserts

Rich Belgian Chocolate Cake,

New York Cheesecake with Blueberry Lime Coulis and

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Pacific Spirit Lunch Buffet***

Minimum 25 people

Two Entrees \$38 per person

Three Entrees \$48 per person

(includes basket of fresh rolls & butter for the buffet and coffee & tea)

## ***Menu Add Ons/Upgrades***

Add 2nd Chef's Salad \$3 per person

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

\$8 per person

Lentil Roasted Cauliflower Shepherd's Pie(V)

\$9 per person

Seasonal Sliced Fresh Fruit and Berry Platter

\$5.25 per person



# PICNIC BBQ LUNCH BUFFET

## Chilled Items

### Choice of two Chef's Salads:

## Caesar Salad with Fresh Parmesan and House Made Croutons

## Mixed Greens, Arugula, Tomato, Blue Cheese, Red Onion and Sherry Vinaigrette

## Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

## German Potato Salad with Dijon Vinaigrette (GF & DF)

## Yukon Gold Potato Salad (GF)

## On the Barbecue

Choice of one of the following burgers:

(one burger per person) (event organizer to select one kind of burger).

## Hand Pressed Beef Burger

# Cajun Grilled Chicken Burger

## Falafel Burger (V)

## Burger Accompaniments

La Baguette Bun (GF buns or lettuce wraps available upon request)

Double Smoked Bacon (2 pieces per person),

## Aged White Cheddar

# Lettuce

# Tomato

# Red Onion

# Pickles

## Hot Accompaniment

# Panko Crusted Mac and Cheese

## Dessert

# Warm Apple Strudel, Caramel Drizzle and Fresh Whipped Cream

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## Picnic BBQ Lunch Buffet

Minimum 25 people  
(includes coffee & tea)

\$38 per person

## Menu Add Ons/Upgrades

See Chef's Selection of House Made Canapés

(2 pieces per person)

(select 2 kinds) \$6.50 per person

(3 pieces per person)

(select 3 kinds) \$10 per person

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

(serves 25)	\$100
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## Seasonal Sliced Fresh Fruit and Berry Platter

(serves 25) \$130

\$5.25 per person



# BOULEVARD LUNCH BUFFET

## Chilled Items

### Choice of two Chef's Salads:

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)  
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)  
Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)  
Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)  
Yukon Gold Potato Salad (GF)

## Hot Entrées

### Choice of three of the following entrées:

Roasted Chicken Breast with Mushroom, Tomato, Herbs and Chicken Demi  
Seared Wild Salmon with Citrus Maple Glaze and Crispy Beats (DF)

Mushroom Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream  
Lentil, Roasted Cauliflower Shepherd's Pie (V)  
Panko Crusted Mac and Cheese

## Hot Items

Roasted Baby Potatoes (GF)  
Fresh Seasonal Vegetables (GF)

## Desserts

Seasonal Sliced Fresh Fruit & Berry Platter  
Rich Belgian Chocolate Cake  
New York Cheesecake with Blueberry Lime Coulis  
Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Boulevard Lunch Buffet***

Minimum 50 people                      \$57 per person  
(includes basket of fresh rolls & butter for  
the buffet and coffee & tea)

## ***Menu Add Ons/Upgrades***

Chef's Choice Pre-Lunch House Made Cold or  
Hot Canapés Served to your guests

### See Chef's Selection of House Made Canapés

(2 pieces per person)  
(select 2 kinds)                      \$6.50 per person  
  
(3 pieces per person)  
(select 3 kinds)                      \$10 per person

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

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

Tranche Board- Praline Chocolate  
(GF) (contains nuts) (serves 40) \$130



# COCKTAIL RECEPTION MENU

## Stationed Platters & Sandwiches

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 Sandwich Options:

(Gluten Free bread available on request)

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

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Hot Peppers, Avocado and Romaine

Tuna Wrap with Aged White Cheddar and Alfalfa Sprouts

Salmon Salad with Tartar Sauce and Cucumber

Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli

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

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

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

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

Passed House Made Cold and Hot Canap s (4 pieces per person/select 4 kinds)  
(see next page for Chef's Selection of House Made Canapes)

## Desserts

Mini Seasonal Fresh Fruit and Berry Skewers

Fresh Fruit Custard Tarts

Chocolate Ganache Tarts

Dessert Squares

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Cocktail Reception Menu***

Minimum 25 people \$44 per person  
(includes coffee & tea)

## **Menu Add Ons / Upgrades**

Belgian Chocolate Dipped Strawberries  
\$42 per dozen

Add Slider Station (two sliders per person;  
select 2 kinds) \$12 per person

Beef Short Rib, BBQ Pulled Pork,  
Panko Crusted Chicken or Paneer,  
Cucumber & Raita on Mini Brioche Slider  
Buns with Basil Aioli & Crispy Onions

\*Sub 2 Sliders per person for Sandwiches to  
cocktail package menu price  
add \$2 per person

Tranche Board - Praline Chocolate  
(contains nuts)(serves 40)(GF) \$130





# CHEF'S SELECTION OF HOUSE MADE CANAPÉS

## Hot Canapés

\$41 per dozen

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

Mini Wild Mushroom and Double Smoked Bacon Wellington

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)

Vegetable Spring Rolls with Chili Lime Drizzle

Spinach and Feta Cheese in Phyllo Pastry

Mushroom, Leek and Goat Cheese Tartlet

\$43 per dozen

Indian Spiced Lamb Meatball with Raita Drizzle

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)

Mini Salmon, Cream Cheese and Tarragon Wellington

Seared Scallops, Lime Chili Butter and Tobiko

## Cold Crostini Canapés

\$41 per dozen

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

Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll with Sour Cream Drizzle

Pulled Pork and Grilled Pineapple

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)

\$43 per dozen

Smoked Salmon, Cream Cheese, Dill, Capers and Red Onion

Pacific Shrimp, Mango and Fresh Dill

Smoked Salmon, Horseradish, Chive Mousse & Tobiko

Beef Sirloin, Bearnaise, Chive and Roasted Roma Tomato

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



***Substitute Gluten Free Rice Crackers for Bread Crostini at no charge/available upon request***

## ***Serving Suggestions:***

2-3 pieces per person before a meal

4-6 pieces per person for a longer reception prior to a meal (perhaps less for a lunch versus a dinner)

8-12 pieces per person in lieu of a light meal

12 or more pieces per person in lieu of a full meal

Speak with our Event Coordinator for details





# LUNCH OR DINNER PLATED MENUS

Add: Pre-Dinner House Made Cold or Hot Canapés

Served to your guests (2 pieces per person)(select 2 kinds) ....\$6.75 per person

(3 pieces per person) (select 3 kinds) ....\$10 per person

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

## 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)

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

## Entrées

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

Slow Braised Lamb Shank, Roasted Tomato Red Wine Demi \$60

Roasted Rack of Lamb, Dijon Rosemary Demi \$60

Seared Halibut with Citrus Bearnaise (GF) Market Price

Panko Crusted Halibut, White Wine Cream, Lemon and Dill Market Price

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

Roasted Chicken Breast Filled with Boursin Cheese

Finished with Green Peppercorn Sauce \$54

Vegetarian Potato Gnocchi, Pesto Cream, Blistered Grape Tomato

and Shaved Fresh Parmesan \$49

## Desserts

New York Cheesecake with Blueberry Lime Coulis

Belgian Double Chocolate Cake with Coffee Crème Anglaise

Lemon Tart with Raspberry Coulis

Belgian Chocolate Espresso Mousse, Roasted Almonds and Whipped Cream

Cake Plating/Serving Fee \$3.50 per person

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

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



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

- Listed entrée pricing includes soup or salad and dessert.
- Two and Four course pricing available on request.
- 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 \$3.50 per person charge and conditions apply.
- 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

## Chilled Items

Grilled Peppers, Olives, Pesto Bocconcini, Marinated Mushrooms & Artichokes, Asparagus and Cured Meats Drizzled with Extra Virgin Olive Oil and Balsamic Glaze (GF)

## Choice of three of the following Chef's Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato and Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)  
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)  
Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

## Seafood Platters (All Gluten Free)

Poached Wild Salmon and Garlic Lemon Prawns with Green Goddess Aioli (GF)

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

## Included Hot Entrées

Roasted AAA Prime Rib of Beef (medium rare) au Jus (GF) Carved by Chef  
Served with Black Peppercorn Sauce, Horseradish & Dijon Mustard

Panko Crusted Halibut with Dill, Lemon White Wine Cream

Penne with Pesto, Garlic, Cream, Shrimp and Fresh Parmesan

Roasted Chicken Breast with Paprika, Mushroom, Demi Cream

## Hot Accompaniments

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

Fresh Seasonal Vegetables (GF)

## Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

Belgian Chocolate Dipped Strawberries

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Chef's Signature Buffet***

Minimum 50 people

\$92 per person

## ***Buffet Menu Includes:***

- Basket of Fresh Rolls & Butter for the Buffet
- 2 Canapé Appetizers passed to guests during Cocktail Hour (select 2 kinds of house made canapés from [canapes menu page](#))
- Premium Cheeseboard with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
- 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 Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream

Lentil, Roasted Cauliflower Shepherd's Pie (V)



# DELUXE DINNER OR BBQ DINNER BUFFET

## Choice of three of the following Chef's Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)

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

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

Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

## Seafood Platter

Poached Wild Salmon and Garlic Lemon Prawns with Green Goddess Aioli (GF)

## Hot Entrées

6oz Grilled AAA New York Steak (GF) Barbecued by Chef or Roasted AAA Striploin (GF)

Carved by Chef with choice of Wild Mushroom Sauce or Black Peppercorn Sauce

## Choice of three of the following entrées:

Panko Crusted Pork Tenderloin with Portobello Mushroom Sauce

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

Panko Crusted Mac and Cheese

Seared Wild Salmon with Pacific Shrimp and White Wine Tarragon Cream Sauce

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

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

Panko Crusted Chicken Breast with Mushroom Cream Demi

Lentil, Roasted Cauliflower Shepherd's Pie (V)

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

## Hot Accompaniments

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

Fresh Seasonal Vegetables (GF)

## Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



## ***Deluxe Dinner or BBQ Dinner Buffet***

Minimum 50 people

\$77 per person

## ***Buffet Menu Includes:***

- Basket of Fresh Rolls & Butter for the Buffet
- 2 Canapé Appetizers passed to guests during Cocktail Hour (select 2 kinds of house made canapés from [canapes menu page](#))
- Premium Cheeseboard with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
- Coffee & Tea

## ***Menu Add Ons/Upgrades***

Belgian Chocolate Dipped Strawberries

\$42 per dozen

Tranche Board - Praline Chocolate

(contains nuts) (serves 40) (GF)

130



# DINNER BUFFET

Chilled Items

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

Choice of two of the following Chef’s Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)  
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

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

Caesar Salad with Fresh Parmesan and House Made Croutons

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

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

Hot Entr es

Roasted AAA Striploin (GF) Carved by Chef with choice of Wild Mushroom or Black Peppercorn Sauce (GF au jus available upon request)

Choice of two of the following entr es:

Panko Crusted Pork Tenderloin with Portobello Mushroom Sauce

Roasted Chicken Breast with Mushroom, Tomato, Herbs and Chicken Demi

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

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

Mushroom Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream

Roasted Vegetable Ratatouille (GF & V)

Hot Accompaniments

Roasted Baby Potatoes (GF)

Fresh Seasonal Vegetables (GF)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



***Dinner Buffet***

Minimum 50 people \$62 per person  
(includes basket of fresh rolls & butter for the buffet and coffee & tea)

***Menu Add Ons/Upgrades***

Chef’s Choice Pre-Dinner House Made Cold or Hot Canap s Served to your guests

See Chef’s Selection of House Made Canap s

(2 pieces per person)

(select 2 kinds) \$6.50 per person

(3 pieces per person)

(select 3 kinds) \$10 per person

Premium Cheese Board with Crostini and Sourdough Crackers

(serves 25) \$150

\*\*Gluten Free Rice Crackers Available on Request

Tranche Board- Praline Chocolate (GF)  
(contains nuts) (serves40) \$130



# MENU ENHANCEMENT & SNACK OPTIONS

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

Coffee / Tea / Herbal Teas (per person).....	3.75
Coffee / Tea (per 10 cup pot).....	37.50
Assorted Bottled Soft Drinks (individual serving).....	3.75
Loop Blue Crush Lemonade & Peach Iced Tea (individual serving).....	5
Apple, Orange, Grapefruit, Pineapple or Cranberry Juice (1 litre).....	18
Powerade (individual serving).....	4.50
Bottled Water (individual serving).....	3.50
Mineral Water (500ml).....	7
Non-Alcohol Punch (serves approximately 50 x 4oz glasses).....	110
Select one: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle, or Arnold Palmer	

## Sweet Options

Assorted Muffins, Croissants or House Made Fresh Fruit Scones(ind'l serving).....	3.50
Assorted Gluten Free Muffins (Orange Cranberry, Carrot Raisin and Blueberry) (per dozen) .....	54
Freshly Baked Cookies (per dozen).....	36
Assorted Dessert Squares (per dozen) (minimum 1 dozen).....	42
Gluten Free Dessert Squares (per dozen) (minimum 1 dozen per selection).....	48
(Brownies, Vegan Quinoa Date Bars, Nanaimo Bars, Carrot Cake Bar and Vegan Peanut Butter Bar)	
Banana Bread or Lemon Loaf Slices (per dozen slices).....	48
Belgian Chocolate Dipped Strawberries (per dozen).....	42
Tranche Board – Praline Chocolate(contains nuts) (serves 40) (GF).....	130
Seasonal Sliced Fresh Fruit and Berry Platter(serves 25).....	130
(per person add on to a buffet).....	5.25

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change





# MENU ENHANCEMENT & SNACK OPTIONS

## Savoury Options, Platters and Stations

Potato Chips(individual serving).....3.50

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

Thin Crust Pizza Break: (minimum 12 people) (2 pieces per person).....10 per person

(Select 2 kinds: Soppressata Salami and Mushroom Pizza; Bocconcini, Roasted Tomatoes and Fresh Basil Pizza or Smoked Savoury Ham and Fresh Pineapple Pizza

Slider Station: (minimum 12 people)(2 pieces per person) .....12 per person

(Select2 kinds: Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber & Raita Sliders on Mini Brioche Slider Buns with Basil Aioli & 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\*\*

Platter of Quartered Sandwiches (60 pieces)..... 135

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

Crudit  Platter with House Made Lemon & Roasted Garlic Hummus.....100

(serves 25) (GF & V)

Smoked Salmon Platter (two sides)..... 180

\*\*Served with Crostini, Red Onion and Capers (serves25)

Poached Prawns with Cocktail Sauce (serves 25) (75 Prawns)(GF)..... 150

Antipasto Platter(serves 25)..... 175

Grilled Peppers, Olives, Pesto Bocconcini, Marinated Mushrooms & Artichokes, Asparagus and Cured Meats Drizzled with Extra Virgin Olive Oil and Balsamic Glaze.

\*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

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



**\*\* *Gluten Free Rice Crackers  
and Bread available upon request***





# 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
Background Music.....	Complimentary
(Please ask our Event Team for available Music Channels)	
Tripod Screen (84”x 84”).....	30
Mixer.....	30
(direct input box via 3.5mm headphone jack for computer hook up into house sound system for laptop background sound only, not for dancing music)	
EPSON Projector (booked 1st come 1st serve) with HDMI hook up .....	150
UGC A/V Package (includes projector, mixer and screen).....	200
Flipchart with Paper and Felt Pens.....	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

Additional Audio Visual are available on request, by special order.  
Rental, Delivery & Pick up Charges apply.

All Audio Visual Equipment Rentals are Subject to GST and PST





# BAR MINIMUMS & BARTENDER CHARGES

Excludes weddings, bar mitzvahs and bat mitzvahs as bar minimum part of overall F/B minimum for weekend events

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 Events team 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 Events Team, 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.





# GENERAL POLICIES & INFORMATION

## BOOKING DEPOSIT, PAYMENTS & CANCELLATIONS

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.

## INSURANCE

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.

## GUARANTEES

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.

## LIQUOR LAWS & CATERING

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.

In accordance with the BC Liquor and Cannabis Regulation Branch, one must be 19 or older to purchase liquor. You must show 1 piece of ID when requested. First ID must be government issued and include a photo and date of birth. Second ID must include name and signature or picture. If two pieces of ID cannot be produced or if UGC staff is in doubt, UGC has the right to refuse service.

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

All Food and Beverage Pricing is Subject to Change.



# GENERAL POLICIES & INFORMATION

## SOCAN & RE: SOUND FEE

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

## SERVICE CHARGE & TAXES

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 5 days prior to the Function.

No decreases after this time. This number may only increase by up to 5% provided Chef approves any increase.

## ADDITIONAL TERMS & CONDITIONS:

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.

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.

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 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.



# RECOMMENDED VENDORS LIST

## DJ, MC & PHOTOBOOTH

Hot Wax DJ & Photobooth

Contact: Elliott Kipnes /604.649.6919/www.hot-wax.com  
info@hot-wax.com

Facebook: hotwaxentertainment

Instagram: @hotwaxentertainment

Dynamic Weddings

Contact: Dennis Bellia/604.724.0225/www.dynamicweddings.ca  
dynamicweddings@icloud.com

Facebook: Dynamic Weddings Vancouver

Instagram: @dynamicweddings

## ACCOMMODATION

Holiday Inn Vancouver Centre (Downtown)

Contact: Lenny Surjati Mank– 604.684.2151  
www.holidayinnvancouverdowntown.com  
reservations@hivancouverdowntown.com  
Facebook: Holiday Inn Vancouver-Centre

## RENTALS

A & B Partytime Rentals

Sales: 604.879.5281/www.abpartytime.com  
sales@abpartytime.com  
Facebook: abpartytime  
Instagram:@abpartytime

Rose Chair Décor & Party Rentals Ltd.

Contact: Rose/778.320.6213 /www.rosechairdecor.com  
info@rosechairdecor.com

Facebook: Rosechairdecor.com Wedding & Party Rentals

Chairs with Flair

Contact: Petroula/604.319.5228/www.chairswithflair.com  
info@chairswithflair.com

## 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

Instagram: @garlandsfloristvancouver

## WEDDING PLANNING & COORDINATION

Dreamgroup Weddings + Events

Contact: 604.537.3575/www.dreamgroup.ca  
hello@dreamgroup.ca

Instagram: @dreamgroupplanners

## WEDDING DESIGN, DECOR & 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

New Narrative

Contact: Christina Andreola/778.960.8782  
www.newnarrative.ca christina@newnarrative.ca