



University Golf Club's Mother's Day Brunch

Sunday - May 10, 2026

\$65 per person

Children ages 6-12yrs \$32.50 each

Kids 5 & Under no charge

**18% Service Charge + GST applicable
for all reservations**

**Seatings: 11:00am/11:30am/12:00pm
Credit Card required for all reservations**

**Cancellations after May 5th
subject to \$20 per person charge + GST**

To secure your table

Contact Finn: 604.225.2315

Email: fofarrell@universitygolf.com

Reservations open until Tuesday May 5th

MOTHER'S DAY

BRUNCH MENU

Baked Goods & Fruit

  FRESH FRUIT SALAD & BERRIES

CROISSANTS, ASSORTED MUFFINS &
BLUEBERRY SCONES

Breakfast

 BREAKFAST POTATOES

  DOUBLE SMOKED BACON

 CREAMY SCRAMBLED EGGS WITH
FRESH CHIVES & AGED WHITE
CHEDDAR

BLUEBERRY PANCAKES WITH MAPLE
SYRUP & BUTTER

EGGS BENEDICT FLORENTINE
WITH HOLLANDAISE

EGGS BENEDICT WITH SMOKED
SAVOURY HAM & HOLLANDAISE

Desserts

FRESH FRUIT CUSTARD TARTS

LEMON TART WITH RASPBERRY COULIS

NEW YORK CHEESECAKE WITH
BLUEBERRY LIME COULIS

RICH BELGIAN CHOCOLATE CAKE

Salads

 ARCADIAN GREENS, CUCUMBER, CRISPY
CHICKPEAS & SUN DRIED TOMATO
VINAIGRETTE

 BUTTER LETTUCE, PACIFIC SHRIMP,
CHIVES, MANGO & LIGHT CREAMY
VINAIGRETTE

 CAESAR SALAD, FRESH PARMESAN &
HOUSE MADE CROUTONS

Entrees & Accompaniments

 FRENCH GREEN BEANS

 HONEY ROASTED CARROTS

MAC & CHEESE WITH GRUYERE AND
CHEDDAR CHEESE

PANKO CRUSTED CHICKEN BREAST
WITH WILD MUSHROOM SAUCE

SALMON WELLINGTON WITH
TARRAGON, CITRUS & WHITE WINE
CREAM SAUCE

 ROASTED AAA STRIPLOIN CARVED BY
CHEF WITH BLACK PEPPERCORN SAUCE

Beverages

ORGANIC COFFEE & ARTISAN TEA