

Welcome to

***The University Club at Queen's, Inc.
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General Catering Guide *(September 2011)*

We wish to thank you for selecting the University Club for your special catered event.

The University Club offers a wide variety of meeting and dining facilities and menu options.

Our professional and dedicated staff are prepared to assist you in coordinating every detail of your meeting, reception, social event, wedding reception or any special dinner.

GENERAL INFORMATION

There is a University Club facility rental fee. The fee will depend on the space required and the set-up involved for your event. Table linens are available in white and cream. Other colours are available at an additional cost and upon availability. We can also provide floor length table skirting on dinner tables at an additional cost of \$ 1.50 per person.

An additional charge of \$3.50 per chair applies for outdoor lawn services, which includes folding chair set-up, rental and removal of white folding chairs and an alternate space in The Club in case of inclement weather.

The following menus are only a sample of the possibilities available to you. The University Club prides itself on wishing to meet your every need and is extremely flexible, within reason, to suit your requests.

VEGETARIAN/VEGAN MEALS CAN BE PROVIDED AS REQUIRED.

Menu selections and breakdown of entrée numbers should be submitted 10 days prior to the event.

All foods, beverages and services are subject to Harmonized Sales (13%) and a Club Surcharge/Staff Gratuity of (20%).

All foods and alcoholic beverages must be supplied by the University Club.

The service of liquor, wine and beer stops at 12:45 a.m.

A \$600.00 DEPOSIT IS REQUIRED TO CONFIRM THE BOOKING OF SPACE AT THE UNIVERSITY CLUB.

Please note that prices may change without notice.

ROOM CAPACITIES	BANQUET	RECEPTION	MEETING
George Teves Dining Room	20-140	140	120
West Lake View Dining Room	40	40	30
East Lake View Dining Room	30	30	22
Board Room	16	16	16
Urquhart Lounge	24	39	26
Garden View Lounge	16	29	20
Old Bar	0	24	0
Conference Room	70	90	100
Executive Lounge	0	20	0
Main Bar	0	45	0
Fireside Lounge	0	40	20
North Patio	80+	100+	0
East Side Patio	0	28	0

RECEPTION MENU SUGGESTIONS

RECEPTION MENU #1

*Cheese and crackers, vegetables and dip platter
Fresh fruit tray, pate and crusty Bread..... \$7.80 per guest*

RECEPTION MENU #2

*Smoked salmon canapés, phyllo cups filled with homemade salsa
Chevre & caramelized onions on petite toast
Cheese and crackers, vegetables and dip platter
Fresh fruit tray, pate and crusty bread..... \$10.00 per guest*

RECEPTION MENU #3

*Tiropita, miniature quiche Lorraine, miniature vegetable quiche
Petite spring rolls, Oriental hors d'oeuvres, smoked salmon canapés
Phyllo cups filled with homemade salsa, chevre & caramelized onions on petite toast
Cheese & crackers, vegetable & dip platter, fresh fruit tray
Pate and crusty bread..... \$13.50 per guest*

RECEPTION MENU #4

*Choice of: hot breaded scallops or shrimp cocktail or chicken and beef satays,
Tiropita, miniature quiche, phyllo cups filled with homemade salsa
Petite spring rolls, Oriental hors d'oeuvres
Smoked salmon canapes, chevre & caramelized onions on petite toast
Cheese and crackers, vegetables and dip platter, fresh fruit tray
Pate and crusty bread..... \$17.00 per guest*

RECEPTION MENU #5

*Homemade Oriental style salad rolls and dipping sauce
40 guests..... \$150 per platter*

RECEPTION MENU #6

*Cheese and crackers platter
25-30 guests..... \$90 per platter*

RECEPTION MENU #7

*Seasonal sliced fresh fruit
25-30 guests..... \$90 per platter*

All prices subject to HST and 20% Club Surcharge

RECEPTION MENU SUGGESTIONS

RECEPTION MENU #8

*Fresh vegetables and dip platter
25 guests..... \$50 per platter*

RECEPTION MENU # 9

*Pate with crusty bread and crackers
25 guests..... \$75 per platter*

RECEPTION MENU #10

*Assorted homemade dips and pita crisps
25 guests.....\$50 per platter*

SANDWICH PLATTERS

#1

*Sandwich platter with a selection of sliced meats
Tuna or salmon salad
And vegetarian selection
On assorted breads, buns and wraps..... \$6.50 per guest*

#2

*Open face sandwich platter, fresh fruit tray
Vegetables and dip, cheese and crackers tray
Assorted juices, soft drinks, coffee and tea..... \$15 per guest*

COFFEE SERVICE

#1 Coffee, tea and juices..... \$3.25 per guest

#2 Coffee, tea, juices, soft drinks..... \$4.50 per guest

*#3 Mini cinnamon buns and mini muffins,
Bagels, preserves, cream cheese and butter
Coffee, tea and juices..... \$7.50 per guest*

4

Assorted sweets, seasonal sliced fresh fruit, coffee and tea..... \$10 per guest

All prices subject to HST and 20% Club Surcharge

*Served Dinners
&
Sit Down Banquets*

All served dinner suggestions include the following:

Soup

Salad

Assorted dinner rolls and butter

Choice of main entrée

Selection of two fresh vegetables or a fresh vegetable medley

Selection of potato or rice

Selection of dessert

Beverage selection of regular or decaffeinated coffee and tea

All prices subject to HST and 20% Club Surcharge

Served Dinner and Banquet Entrees

POULTRY SELECTIONS

1. *CHICKEN BREAST SUPREME*

Tender breast of chicken (bone-in) served with your choice of sauce:
White wine and mushroom, light champagne, Marsala wine, black cherry or
Light lemon garlic sauce

2. *CHICKEN PANACHE*

Boneless breast of chicken with the skin-on, stuffed with wild
rice and sauteed mushrooms, served with hunter sauce

3. *CHICKEN KIEV*

Lightly breaded breast of chicken stuffed with parsley garlic butter

4. *CHICKEN CORDON BLEU*

Lightly breaded breast of chicken stuffed with black forest ham and Swiss cheese

5. *BREAST OF CHICKEN WITH HUNTER SAUCE*

A delicious sauce of chicken stock, tomato concasse, diced onions,
tarragon, garlic, mushrooms and white wine

6. *ROAST TURKEY*

A traditional turkey dinner with savory dressing, cranberries and gravy

7. *ROAST CORNISH GAME HEN*

Semi-Boneless game hen stuffed with rice and mushrooms

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Served Dinner and Banquet Entrees

SEAFOOD SELECTIONS

1. BROILED FILLET OF SALMON

Fresh boneless Atlantic salmon (fillet or tournedo style) served with your choice of sauce or glaze: dill, citrus, maple

2. HALIBUT or TROUT FILLET

Boneless fillet of halibut or trout served with your choice of sauce – dill butter, hollandaise or citrus buttercream

3. SOLE NEPTUNE

Oven broiled fillet of sole, topped with delicious Crab meat and baby shrimp

BEEF AND LAMB SELECTIONS

1. PRIME RIB OF BEEF AU JUS

A classic premium cut of boneless beef served au jus

2. FILET MIGNON

Cooked to perfection served with your choice of sauce:
Peppercorn, Madeira
6 oz or 8 oz filet available

3. BEEF WELLINGTON

Beef tenderloin topped with liver pate and wrapped in puff Pastry, slow roasted and served with Madeira sauce

4. NEW YORK SIRLOIN STEAK

Barbecued to perfection

5. FRENCH RACK OF LAMB

Served with a peach-mint demi-glace or blackberry mint-coulis

6. ROAST LEG OF LAMB

Slow roasted leg of lamb sliced thinly and served
With fresh mint sauce

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DINNER ACCOMPANIMENTS

SOUPS

Cream of potato leek, Sherry consommé, seasonal cream soups, lentil
Carrot ginger, roasted red pepper, roasted garlic and potato,
Seasonal chilled soups

SALADS

Mixed organic greens or baby spinach tossed in a homemade vinaigrette
Caesar salad w/ homemade croutons
Mixed organic greens with fresh seasonal fruit topped with homemade citrus vinaigrette
(add cheese or nuts – additional cost)

VEGETABLES

Fresh vegetable medley
Fresh seasonal vegetables

POTATO/RICE

Baby Parisienne potato, chateau potato
Pomme William, fresh whipped potato
Duchess potato
Baked potato with sour cream
Scalloped potato, rice pilaf

DESSERTS

Crème brulee
Selection of cheesecakes and cakes
Individual crème caramel, Peach melba
Profiteroles with crème Anglaise and raspberry coulis
Homemade pies
Homemade strawberry shortcake(seasonal)
Fallen chocolate cake served with ice cream or whipped cream
Fresh fruit cocktail

ADDITIONAL DINNER ITEMS

Seafood chowder - \$2 per guest
Lobster or shrimp bisque - \$4 per guest
Shrimp cocktail - \$6 per guest
Smoked Salmon skewer - \$6 per guest

All prices subject to HST and 20% Club Surcharge

BUFFET SUGGESTIONS

BUFFET #1

Roast Prime Rib of Beef Au Jus Carved to Order

Medallions of Chicken Breast with Fresh Herbs

Spinach Ricotta Pasta Shells

Baby Parisian Potatoes, Honey Glazed Baby Carrots

Chilled Decorated Whole Salmon

Seafood Salad

Rolls and Butter

Caesar Salad, Fresh Garden Salad

Penne Pasta Salad

Marinated Tomato and Cucumber Salad

Mixed Pickles and Olive Platter

Marinated Whole Mushrooms, Vegetables and Dip Platter

Dessert Table with Fresh Fruit Platter

Coffee and Tea

All prices subject to HST and 20% Club Surcharge

BUFFET SUGGESTIONS

BUFFET #2

Roast Leg of Lamb or Ham Carved to Order

Medallions of Chicken Breast with Fresh Herbs

Greek Style Lemon Potatoes, Honey Glazed Baby Carrots

Chilled Decorated Whole Salmon

Seafood Salad

Rolls and Butter

Greek Salad, Fresh Garden Salad

Penne Pasta Salad

Marinated Tomato and Cucumber Salad

Mixed Pickles and Olive Platter

Marinated Whole Mushrooms

Dessert Table with Fresh Fruit Platter

Coffee and Tea

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BUFFET SUGGESTIONS

BUFFET #3

Chicken Cacciatore

Italian Lasagna

Vegetarian spinach ricotta pasta shells

Fresh vegetables or vegetable medley

Garlic bread, rolls and butter

Caesar salad

Mixed organic green salad with homemade vinaigrette

Marinated tomato and cucumber Salad

Spicy potato salad

Mixed pickles and olive platter

Marinated whole mushrooms

Dessert table with fresh fruit platter

Served coffee and tea

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BUFFET SUGGESTIONS

BUFFET #4

Oven roast turkey carved to order

Spinach ricotta pasta shells

Mashed potato, gravy, cranberries, honey glazed baby carrots

Rolls and butter

Caesar salad with homemade croutons

Mixed organic green salad with homemade vinaigrette

Penne Pasta Salad

Marinated Tomato and Cucumber Salad

Mixed Pickles and Olive Platter

Marinated Whole Mushrooms

Dessert Table with Fresh Fruit Platter

Coffee and Tea

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The University Club at Queen's, Inc.

PRICE LIST

POULTRY Served Dinner Suggestions

1. Chicken Breast Supreme.....	\$32
2. Chicken Panache.....	\$34
3. Chicken Kiev.....	\$34
4. Chicken Cordon Bleu.....	\$35
5. Chicken with Hunter Sauce.....	\$32
6. Roast Turkey.....	\$33
7. Roast Stuffed Cornish Game Hen.....	\$35

FISH Served Dinner Suggestions

1. Fillet of Salmon.....	\$33
2. Fillet of Halibut or Trout.....	\$35
3. Sole Neptune.....	\$34

BEEF AND LAMB Served Dinner Suggestions

1. Prime Rib of Beef au Jus.....	\$38
2. Filet Mignon - 6oz or 8oz filet.....	\$37/\$40
3. Beef Wellington.....	\$38
4. New York Sirloin Steak.....	\$36
5. French Rack of Lamb.....	\$39
6. Roast Leg of Lamb.....	\$34

BUFFET Selections

1. Prime Rib, Chicken Medallions.....	\$39
2. Roast Leg of Lamb or Ham, Chicken Medallions.....	\$35
3. Chicken cacciatore, Italian lasagna, pasta shells.....	\$33
4. Roast Turkey, Spinach ricotta pasta shells.....	\$35

**** Please note that price may change without notice**

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BAR INFORMATION

A Cash Bar is recommended when guests purchase their own drinks individually. The prices listed for the cash bar already include taxes.

A Host Bar is recommended when the HOST provides the reception at no cost to the guests. Host bar drinks which include: domestic bottled beer, draught beer, house wine and liquor (rum, vodka, rye, gin). The cost of each of these listed drinks are \$4.50 per drink and subject to club surcharge and HST.

The cost of the bar stewards is a direct cost of those individuals organizing a cash & host bar reception.

The University Club is a fully licensed facility.

No alcoholic beverages will be served or sold to any person under 19 years of age.

The University Club reserves the right to control all sales and/or services of alcoholic beverages by checking of identification and the addition of security at the client's expense.

Sales and/or service of alcoholic beverages may be limited or terminated at any point during an event at the discretion of the bar steward on duty, the host of the party, or the Club Manager.

CASH BAR PRICES

(Tax included)

Domestic beer	\$5.50
Draught – 10 oz	\$5.50
Premium beer	\$6.00
Imported beer	\$6.00
House wine by the glass (5 oz.)	\$6.50
Liquor (1 oz.)	\$6.00
Liqueurs, port	\$6.50
Soft drink	\$1.75

WINE AND FRUIT PUNCH

(Punch serves approximately 50 – 4 oz. servings)

Wine Punch	\$150.00
Non-Alcoholic Punch	\$ 95.00

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RED WINES

750 ml bottle

	Sugar	Price
Jackson Triggs Merlot, Ontario	(0)	21
Mondavi Woodbridge Cabernet Sauvignon, California	(0)	24
Rosemount Estates Shiraz, Australia	(0)	25
Yellowtail Shiraz, Australia	(1)	23
Lindemans Bin 40 Merlot	(1)	23
Wolf Blass Yellow Label, Cab Sauv, Australia	(0)	25
Santa Carolina Cabernet Sauvignon, Chile	(1)	21
Mouton Cadet, P. De Rothschild, France	(0)	24
Chateauneuf-du-Pape (v). Mommessin, France	(0)	40
Pinot Noir, Latour, France	(0)	28
Valpolicella Masi, Italy	(1)	24
Farnese Sangiovese Daunia, Italy	(0)	20

WINE BY THE GLASS

150 ml serving

Pinot Grigio, Italy	(0)	6
Jackson Triggs Chardonnay, Ontario	(0)	4.50
Peller Estates Sauvignon Blanc, Ontario	(0)	5
Vinho Verde Alianca, Portugal	(0)	4.50
Jackson Triggs, Merlot, Ontario	(0)	4.50
Yellowtail Shiraz, Australia	(0)	5
Santa Carolina Cabernet Sauvignon, Chile	(0)	4.50
Farnese Sangiovese Daunia, Italy	(0)	4

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WHITE WINES

750 ml bottles

	Sugar	Price
Jackson Triggs Chardonnay, Ontario	(0)	21
Jackson Triggs Sauvignon Blanc, Ontario	(0)	20
Cave Spring Reisling Dry VQA, Ontario	(1)	23
Pelee Island Gewurztraminer VQA, Ontario	(2)	22
Mondavi Woodbridge Sauv. Blanc, California	(0)	23
Wyndham Estate Bin 222 Chardonnay, Australia	(0)	23
Yellowtail, Chardonnay, Australia	(0)	22
Lindemans Bin 95 Sauvignon Blanc, Australia	(0)	22
Marlborough Sauvignon-Blanc Montana, New Zealand	(0)	25
Vinho Verde Alianca, Portugal	(1)	21
Mouton Cadet, France	(0)	23
Louis Latour Chardonnay, France	(0)	27
Pinot Grigio Collavini, Italy	(0)	24
Verdicchio Fazi-Battaglia, Italy	(0)	23
Soave Folonari, Italy	(1)	23
White Zinfandel	(2)	21

SPARKLING WINES

Prosecco Valdobbiadene 2006, Italy	(1)	26
Freixenet Cordon Negro Brut, Spain	(1)	24
Henkell Trocken, Germany	(2)	24

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Date _____: Wedding Reception of _____

PRICE ESTIMATE: Based on Estimate of _____ guests:

Lawn Service: Chair Rental and Set-Up \$ _____

Pre-Dinner Reception Foods \$ _____
-reception Menu # _____ @ \$ _____ per guest

Pre-Dinner Host Bar \$ _____
-assuming _____ drinks per guest?

Bar Steward Costs \$ _____

Club & Facility Rental Fee \$ _____

Served or Buffet Dinner \$ _____
-@ \$ _____ per guest

Wine with Dinner \$ _____
-assuming _____ ounces per guest (_____ bottles)

Champagne/Sparkling Wine \$ _____

Post-Dinner Host Bar \$ _____
-assuming _____ drinks per guest?

Sweet Table, Coffee & Tea \$ _____

SUBTOTAL \$ _____

Club Surcharge/Staff Gratuity (20%) \$ _____

HST (13%) \$ _____

Less Deposit \$ _____

Total Estimated Cost \$ _____

Please Note: We charge alcoholic beverages based on actual consumption. The bar total will be adjusted accordingly should consumption be actually higher or lower than estimated.