Thank you for thinking of **The University Club** as the venue for your event.

The University Club offers a wide range of catering ideas and menu options for all special celebrations. Formal or casual lounges, with adjoining bars all located on the main level complement any social gathering. Our elegant dining rooms located on the second level can accommodate any special event, lunch or dinner.

Please take a look through this package, then contact our event coordinator Nina, for a tour of our beautiful Club.

**ucevents@queensu.ca** or **613-533-6000 #78917**

At that time you can discuss budget, room set up and any special dietary requirements. We are fully accessible with an elevator to all levels.

We look forward to hosting your next ‘get together’
Create your own reception or dinner package

<table>
<thead>
<tr>
<th>Service</th>
<th>Price/Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bar steward service (1 for every 50 guests)</td>
<td>Based on requirements</td>
</tr>
<tr>
<td>Cash bar services</td>
<td>Available</td>
</tr>
<tr>
<td>Wine by the bottle</td>
<td>Please refer to wine list</td>
</tr>
<tr>
<td>Host alcoholic beverages</td>
<td>7.00 / beverage</td>
</tr>
<tr>
<td>Sparkling wine punch</td>
<td>200 / serves 50</td>
</tr>
<tr>
<td>Non-alcoholic punch</td>
<td>150 / serves 50</td>
</tr>
<tr>
<td>Soft drinks</td>
<td>4.00 / beverage</td>
</tr>
<tr>
<td>Reception foods</td>
<td>Start at 6.00 / guest</td>
</tr>
<tr>
<td>3 or 4 course served dinner or buffet</td>
<td>60.00 / Adult</td>
</tr>
<tr>
<td>25.00 / Children’s menu</td>
<td></td>
</tr>
<tr>
<td>Food stations</td>
<td>14.00 – 25.00 / guest</td>
</tr>
<tr>
<td>Coffee service</td>
<td>7.00 / guest</td>
</tr>
<tr>
<td>Room rentals and teardown</td>
<td>Based on requirements</td>
</tr>
<tr>
<td>Cake service</td>
<td>1.00 / guest to 30.00 max.</td>
</tr>
<tr>
<td>Room set up</td>
<td>Included</td>
</tr>
<tr>
<td>White linen / candles</td>
<td>Included</td>
</tr>
<tr>
<td>Soft drinks for children</td>
<td>Included</td>
</tr>
</tbody>
</table>

HST extra: Gratuities are not included nor expected
## Reception Menu Ideas

All pricing is per guest

<table>
<thead>
<tr>
<th>A. Vegetable platter with pita chips and hummus</th>
<th>6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>B. Fresh fruit platter</td>
<td>7.00</td>
</tr>
<tr>
<td>C. Salsa, guacamole, hummus and pita chips</td>
<td>10.00</td>
</tr>
<tr>
<td>D. Cheese platter with bread, crackers, chutney and grapes</td>
<td>12.00</td>
</tr>
<tr>
<td>E. Club platter with assorted cheese, crusty breads, crackers, grapes, kalamata &amp; green olives, sliced pineapple, curried tomato chutney, roasted red pepper hummus, salsa, sliced sweet peppers, cucumber and pita chips for dipping</td>
<td>16.00</td>
</tr>
<tr>
<td>F. Charcuterie platter to include: chevre log, gorgonzola, gouda, aged smoked cheddar, brie, spiced cashews, cured meats, pickles &amp; olives, crackers, breads &amp; bread sticks, grapes and chutney. (minimum order 20)</td>
<td>18.00</td>
</tr>
<tr>
<td>G. Coffee, tea and an assortment of cookies, mini tarts and chocolate brownie squares (gf)</td>
<td>12.00</td>
</tr>
</tbody>
</table>
University Club
at Queen's

**Hot hors d’oeuvres** (minimum 3 dozen / item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kofta (lamb or pork) skewers with tzatziki</td>
<td>2.00</td>
</tr>
<tr>
<td>Hickory bacon wrapped mini potatoes</td>
<td>1.50</td>
</tr>
<tr>
<td>Honey sriracha steak skewer</td>
<td>2.00</td>
</tr>
<tr>
<td>Panko crab cake with citrus aioli</td>
<td>2.00</td>
</tr>
<tr>
<td>Grilled thai coconut shrimp skewer (2)</td>
<td>2.50</td>
</tr>
<tr>
<td>Cheese and potato filled perogies with a scallion cream dip</td>
<td>1.25</td>
</tr>
</tbody>
</table>

**Vegetarian**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jalapeno poppers</td>
<td>1.50</td>
</tr>
<tr>
<td>Antijito’s with banana pepper cream cheese (3)</td>
<td>1.25</td>
</tr>
<tr>
<td>Mandarin and sesame glazed tofu skewers</td>
<td>2.00</td>
</tr>
<tr>
<td>Brie cheese and field mushroom arancini</td>
<td>2.00</td>
</tr>
<tr>
<td>Mini spring rolls with Thai sauce</td>
<td>1.25</td>
</tr>
<tr>
<td>Spicy samosas with chutney</td>
<td>1.50</td>
</tr>
<tr>
<td>Zucchini fritter and chipotle aioli</td>
<td>2.00</td>
</tr>
</tbody>
</table>
Cold hors d'oeuvres  (minimum 3 dozen / item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked salmon mousse on pumpernickel</td>
<td>1.75</td>
</tr>
<tr>
<td>Prosciutto wrapped cheese stuffed figs</td>
<td>2.40</td>
</tr>
<tr>
<td>Shrimp cocktail shooters</td>
<td>2.50</td>
</tr>
<tr>
<td>Lemon chicken skewers</td>
<td>1.75</td>
</tr>
<tr>
<td>Minted pulled lamb and chevre filo cup</td>
<td>1.50</td>
</tr>
<tr>
<td>Southwestern shrimp skewer (2)</td>
<td>2.00</td>
</tr>
</tbody>
</table>

**Vegetarian**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fig and brie crostini</td>
<td>1.75</td>
</tr>
<tr>
<td>Chipotle mango salsa black bean filo cups</td>
<td>1.25</td>
</tr>
<tr>
<td>Brie, cranberry and honey crostini</td>
<td>1.50</td>
</tr>
<tr>
<td>Spinach and strawberry salsa crostini</td>
<td>1.75</td>
</tr>
<tr>
<td>Asian salad rolls</td>
<td>2.50</td>
</tr>
<tr>
<td>Caramelized onions and chevre filo cup</td>
<td>1.80</td>
</tr>
</tbody>
</table>

Certain items can be made gluten free with prior notice
Dinner and buffet selections

All dinner selections include the following:

- Soup and salad or an appetizer
- Freshly baked breads and butter
- Choice of 2 main entrees plus a vegetarian option
- Dessert
- Tea and coffee

Children’s Menu

Please choose one selection for all children

- Macaroni cheese
- Chicken fingers and fries
- Spaghetti and meatballs
- Dessert and soft drinks

‘Food stations’

Choose one of the following – minimum 30 guests

Pub station - 25.00 / guest

Ale battered haddock fingers with cucumber and gherkin tartar, crispy chicken fingers with a plum sauce, zucchini fritters and aioli, cheese and potato perogies & scallion cream and house cut russet fries

Poutine station - 14.00 / guest

Beef gravy
White curd
House cut russet fries
Appetizers

- Cilantro & lime zucchini fritters with creole aioli
- Panko crusted mini brie wedges with mango coulis
- Pancetta, pea and smoked cheddar risotto
- Herb and garlic sautéed shrimp

Soups

- Roasted red pepper with feta and basil
- San Marzano plum tomato with toasted fennel and parmesan crisps
- Field mushroom
- Sweet potato chipotle, cilantro & lime and sweet potato crisps
- Honey roasted butternut squash
- Seasonal chilled soups
- Tuscan gazpacho with pesto oil
- Chipotle white bean and golden beets and kale
- Cream of asparagus

Salads

- Caesar with bacon, grated parmesan, herb garlic croutons and our creamy house dressing
- Greek with romaine hearts, kalamata olives, feta, red onion, fresh basil and oil & vinegar
- Mixed organic greens with caramelized walnuts, sliced pears and an apple cider vinaigrette
- Organic spinach with shaved gruyere, lemon dill croutons and a chardonnay vinaigrette
- Arugula with watermelon, feta and a honey balsamic vinaigrette
- Baby kale with toasted cashews, shaved gruyere, candied bacon and a caramelized shallot and dijon vinaigrette

613-533-2846  www.queensu.ca/uclub  2018
### Main Entrée – Vegetarian

32 / Guest

- Roast pumpkin risotto with candied walnuts, honey roasted squash and sage pesto
- Roast corn, quinoa and black bean stuffed portobello mushroom with jalapeno green pepper sauce and queso fresco
- Filo wrapped mushrooms and wild rice, with sweet potato and roasted beet chips and chevre béchamel sauce
- Charred mushroom and brie aglio e olio with arugula, wild mushrooms, charred shallots, roasted garlic and tomatoes

### Main Entrée – Meat

36 / Guest

- Grilled local 6oz filet mignon
  - Bordelaise sauce
  - Tarragon mushroom jus
  - Horseradish jus
  - Garlic and herb butter
  - Dark ale and Dijon reduction
  - Marsala sauce
- Prime rib of beef, 8oz cut with horseradish and jus
- Veal scaloppini with marsala sauce
- Spiced grilled pork tenderloin medallions with an apple whisky sauce

### Main Entrée – Fish

35 / Guest

- Seared pickerel with a shallot and herb beurre blanc
- Wild caught B.C. halibut with a toasted hazelnut romesco
- Blackened Bay of Fundy salmon with an avocado roma tomato sauce
- Pesto rubbed Bay of Fundy salmon with a red pepper confit
Main Entrée – Chicken 34 / Guest

- Chicken supreme stuffed with roasted red pepper pesto, brie cheese and pancetta with a pomodoro sauce
- Roasted chicken supreme with a tarragon mushroom cream sauce
- Panko crusted chicken supreme stuffed with black forest ham and Swiss cheese
- Chicken parmo with a roasted garlic and cheddar béchamel sauce

Dinner Buffet – 60.00 / Guest

Prime rib of beef au jus with horseradish or roast loin of pork with apple sauce, or roast turkey with cranberry or roast leg of lamb with mint jus

Plus

Chilled mandarin glazed salmon fillets
Greek vegetarian moussaka
Seasonal vegetables
Roasted garlic and herb red skin potato mash
Caesar salad with bacon, grated parmesan, herb garlic croutons and a creamy dressing
Quinoa tabbouleh salad with a creamy fenugreek dressing
Watermelon and arugula salad

Assorted freshly baked breads and butter
Dessert table to include a selection of mini desserts; crème brulée, lemon cheesecake mousse, hazelnut torte, double chocolate brownies gf
plus a fresh fruit platter
Served coffee and tea
Desserts

- Classic crème brulée
- Brulée with a twist; strawberry, maple, pumpkin or rosemary
- Coconut cream pie
- Maple white chocolate cheesecake
- Salted caramel chocolate torte
- Double chocolate brownie, whipped cream and berry coulis
- Shortcake with fresh berries and whipped cream
- Raspberry white chocolate cheesecake mousse
- Lemon pot de crème
- Carrot cake
- Chocolate fudge cake with butter cream icing
- All desserts served with coffee or tea

All of our mouth-watering desserts are made in house

Our chef is more than happy to meet with you to discuss your personal preference

All dietary restrictions can be accommodated
**Terms, Conditions and Agreement**

- A non-refundable deposit of $500 is required at the time of booking.
- Final numbers and final entrée choices are required 14 days prior to the event day.
- 90% of the balance is required 7 days prior to the event.
- All special food requirements must be identified with the final entrée choices.
- Final invoice will be sent within 1 week after the event.
- Payment can be made by E-transfer, cheque, visa, m/c, debit or cash.
- No outside catering is allowed with the exception of a wedding cake.
- The University Club is fully licensed, all bar stewards and servers are ‘Smart Serve Certified’.
- Alcoholic beverages will not be sold to persons under the age of 19.
- Student constables must be on site, when persons under the age of 19 will be present.
- All food and alcoholic beverages must be supplied by the University Club.
- The serving of alcoholic beverages will cease at 12:45am.
- Homemade wine is permitted with confirmation of a special occasion permit provided by the hosts.
- At the time of serving the hosts’ own wine, the Club cannot serve any other alcohol.
- A corkage fee of $18 per 750 mls bottle will be charged for serving homemade wines.
- The day prior to the event we ask that any extras are brought in to the Club.
- We make every effort to allow access to the Club for decorating, if required, however this is based on availability.
- You may reserve the room in advance to ensure access; a fee may be charged.
- Cancellations policy. The deposit is non-refundable.
- Cancellations must be made 14 days prior to the event otherwise a fee equivalent to 50% of the total invoice will occur. Any cancellations after that will result in a fee equivalent to all costs incurred including food and labour costs to a maximum of 75% of the total invoice.
- If the venue becomes unavailable in the event of an emergency situation arising due to circumstances out of our control, a full refund of all amounts paid to date will be administered.
- A Socan/Resound music tariff will be added to the event invoice.
- Menu and pricing subject to change without notice and all pricing is subject to HST.
- Gratuities are not included nor expected.

613-533-2846  www.queensu.ca/uclub  2018
Please complete the following information and return to The University Club

Event Name_______________________________________________________________

Event Date______________________________________________________________

Organizer Name__________________________________________________________

Address: ______________________________________________________________________

Phone #: ___________________________ Cell phone #: ________________________________

E-Mail Address: ____________________________________________________________________

I agree to the terms and conditions as set out above:

Signed: __________________________________ Date ___________________________