May 2019 Newsletter

May Events
Friday, May 3rd
Members’ Evening Dinner

Sunday, May 12th
Mothers’ Day Sunday Brunch

Wednesday, May 15th
Vegetarian Lunch Special

Monday, May 20th
Club Closed for Victoria Day

Wednesday, May 29th
English Cream Tea

Friday, May 31st
Happy ‘Hour’ - Pub Menu
(Last Friday of each month till June)

Wednesday Burger Days Are Back!
Starting May 22nd
Featuring U-Club Burgers at a great price!

June Events
Thursday, June 6th
Patio Opening Lunch Special

Saturday, June 8th
Seafood Night Buffet

Tuesday, June 11th
Summer Menu Begins

Sunday, June 16th
Father’s Day Brunch

Wednesday, June 26th
Canada Day BBQ Lunch

Friday, June 28th
Happy ‘Hour’ Pub Menu

Mother’s Day Sunday Brunch

Sunday, May 12th
11:00 am, 12:30 pm and 1:00 pm sittings
Served Mimosa’s
Prime rib au jus with horseradish
Pomegranate glazed whole Atlantic salmon
Apple and brie mac & cheese
Home fries
Asparagus
Seafood salad
Watermelon, feta and arugula
Spring greens
Eggs Benjamin, scrambled eggs
Blueberry pancakes & maple syrup
Breakfast sausages, hickory smoked bacon,
Croissants & raspberry strudel
Mini strawberry crème brulée
White chocolate raspberry cheesecake mousse
Dark chocolate mocha pot de crème
Strawberry rhubarb pie
Chocolate cream pie
Blueberry cheesecake
Whisky bread pudding
Scones with clotted cream & jam
‘Plus special treats for all of our wonderful Mums’

Tea and Coffee
$27/Adults
$15/Children (under are 6 free)

Reserve today for
Father’s Day Brunch
Sunday, June 16th

All pricing subject to S/C and HST

Patio Season is almost HERE
Members Evening Dinner  
Friday, May 3rd  
Bar – 5:30 pm  
Dinner – 6:00 pm  

Salad  
Grilled peach and arugula with chevre, caramelized almonds and wild blueberries  
tossed with balsamic pomegranate dressing  
(vegan option without cheese)  

Mains  
Grilled 10oz flat iron steak with burnt lime chimichurri over herbed roasted potato wedges  
with grilled asparagus  
or  
Baja grilled black tiger shrimp  
over kale and gruyere risotto with grilled asparagus  
or  
Coconut crusted crispy tofu tikka masala  
over long grain wild rice  
(vegan)  

Dessert  
Strawberry hand pies with maple cream  
(vegan)  

Tea and coffee  
$25

Vegetarian Lunch Special  
Wednesday, May 15th  
11:30 am to 2:00 pm  
Watermelon gazpacho with candied hazelnut & mint pesto  
Charred asparagus & gruyere quiche  
with house green salad  
Maple raisin butter tart  
$15

English CreamTea  
Wednesday, May 29th  
2:30 pm to 4:00 pm  

Join your friends for a relaxing afternoon,  
while sampling freshly baked scones, berry jam  
and rich clotted cream.  
Choose from a selection of teas, plus enjoy mini sandwiches and a dainty sweet treat to finish off your  
‘Tea Time’ experience  
Tea for One $15.50 - Group of 6 or more $13.50 p/p

Happy ‘Hour’ Pub Menu  
(Last Friday of every month till June)  
Friday, May 31st  
4:00 pm to 8:00 pm  
12oz draught beer or 5oz house wine - $4  
House wine by the bottle - $20  
Bottled Beer - $5

Pub Menu  
1lb Chicken wings (mild) - $10  
Samosas or spring rolls (10) and dip - $7  
Family size nachos - $12  
Beef or vegetarian burger and fries - $10  
Fish and chips - $10  
Basket of fries or frites and aioli - $5  
Caesar or garden salad - $8  
Basket of onion rings - $7  
Veggies, mini naan and hummus - $7  
Bowl of soup or chowder - $4  
Crispy calamari and dip - $6  
Deep fried pickles - $5

Please Email or Call to Reserve

Seafood Night Buffet  
Saturday, June 8th  
Cocktail hour 5:00 pm to 6:30 pm  

Dinner Reservations  
5:30 pm & 6:30 pm  
This event sells out each year so book early

Contact Information  
The University Club @ Queen’s Inc.  
Valerie - 613-533-2846  
Lunch reservations, membership and billing  
admuclub@queensu.ca  
Nina - 613-533-6000 ext. 78917  
Special event bookings  
ucevents@queensu.ca  
www.queensu.ca/uclub