

University Club at Queen's



Catering Package 2019

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 complements 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

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

Bar steward service	\$120 - \$200 (1-3 bar stewards)
Cash bar services	Available
Wine by the bottle	Please refer to wine list
Host alcoholic beverages	7.25 / beverage
Sparkling wine punch	200 / serves 50
Non-alcoholic punch	150 / serves 50
Soft drinks	4.00 / beverage
Reception foods	Start at 6.50 / guest
3 or 4 course served dinner or buffet (Minimum: 10 guests for dinner/30 for a buffet)	65.00 / Adult
	25.00 / Child
Food stations (minimum 30 guests)	15.00 - 27.00 / guest
Coffee service	6.50 / guest
Cake service	1.25 / guest to 30.00 max.
Room set up	Included
White linen / candles	Included
Soft drinks for children	Included

Room rental rates are based on requirements

Cocktail receptions are allotted for up to 4 hours which includes any necessary set up and teardown.

Dinner bookings are allotted for up to 4 hours which includes pre-dinner drinks.

Reservations on weekends require a minimum catering spend of \$500

Allergy Statement

While we make every attempt to keep our food items free of life-threatening allergens, we cannot guarantee that our products are free of *all* possible allergens.

Please discuss at time of booking.



Reception Menu Ideas

All pricing is per guest (minimum order 10)

- | | |
|--|-------|
| A. Vegetable platter with pita chips and hummus | 6.00 |
| B. Fresh fruit platter | 7.00 |
| C. Salsa, guacamole, hummus and pita chips | 10.00 |
| D. Cheese platter with bread, crackers, chutney and grapes | 12.00 |
| E. Club platter with assorted cheese, crusty breads, crackers,
grapes, kalamata & green olives, sliced pineapple,
curried tomato chutney, roasted red pepper hummus, salsa, sliced sweet
peppers, cucumber and pita chips for dipping | 16.00 |
| F. Charcuterie platter to include: chevre log, gorgonzola, gouda,
aged smoked cheddar, brie, spiced cashews, cured meats, pickles & olives,
crackers, breads & bread sticks, grapes and chutney. (minimum order 20) | 18.00 |
| G. Sweet platter: assortment of cookies, mini tarts & squares
including gluten free chocolate brownie squares | 4.50 |

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Hot hors d` oeuvres

(minimum 3 dozen / item)

Kofta (lamb or pork) skewers with tzatziki	2.15
Hickory bacon wrapped mini potatoes	1.60
Honey sriracha steak skewer	2.15
Panko crab cake with citrus aioli	2.15
Grilled Thai coconut shrimp skewer (2)	2.25
Cheese and potato filled perogies with a scallion cream dip	1.35
Mandarin glazed chicken skewers	1.75

Vegetarian

Jalapeno poppers	1.60
Antijito's with banana pepper cream cheese (3)	1.35
Mandarin and sesame glazed tofu skewers	2.15
Brie cheese and field mushroom arancini	2.25
Mini spring rolls with Thai sauce	1.75
Spicy samosas with chutney	1.85
Zucchini fritter and chipotle aioli	1.85

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Cold hors d'oeuvres

(minimum 3 dozen / item)

Smoked salmon mousse on pumpernickel	1.80
Prosciutto wrapped cheese stuffed figs	2.50
Shrimp cocktail shooters	2.35
Smoked cheddar bacon jam crostini	1.50
Smoked duck a l'orange in a phyllo cup	2.00

Vegetarian

Fig and brie crostini	1.80
Chipotle mango salsa black bean filo cups	1.30
Brie, cranberry and honey crostini	1.60
Asian salad rolls	2.50
Sweet balsamic vidalia and chevre filo cup	1.85

Hors d'oeuvres orders of up to 150 items will be placed for self-service unless otherwise requested.
Charge for circulated hors d'oeuvres may apply (up to \$50 for the event).

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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 (3yrs - 12yrs)

Please choose one selection for all children

Macaroni cheese

Chicken fingers and fries

Spaghetti and meatballs

Dessert and soft drinks

'Food stations'

Pub station - 27.00 / 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 with scallion cream and house cut russet fries

Poutine station - 15.00 / guest

Beef gravy, white curd, house cut russet fries

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Appetizers

8.50 / Guest

- 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

7.50 / Guest

- 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

8.50 / Guest

- 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

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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

34 / 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

33 / 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

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Dinner Buffet – 65.00 / Guest

Prime rib of beef au jus with horseradish

Roast loin of pork with apple sauce,

Roast turkey with cranberry

Roast leg of lamb with mint jus

Please select one of the above options

Plus

Mandarin glazed salmon fillets

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 brûlée,
lemon cheesecake mousse, hazelnut torte, double chocolate brownies gf
plus a fresh fruit board

Served coffee and tea

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

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Desserts

8.50 / Guest

- White chocolate hazelnut torte with burnt raspberry coulis
- Classic crème brûlée
- 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
- 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 our mouth-watering desserts
are made in house!*

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Terms, Conditions and Agreement

- A minimum non-refundable deposit of \$500 is required at the time of booking
- 90% of the balance is required 7 days prior to the event
- 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.
- Final numbers and final entrée choices are required 7-14 days prior to the event day
- All special food requirements must be identified with the final entrée choices
- No outside catering is allowed except for a special event cake - a cake service fee will apply
- 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 for student events*
- The serving of alcoholic beverages will cease at 12:45am
- Homemade wine is permitted alongside 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
- We make every effort to allow access to the Club for decorating, if required, however this is based on availability-you may book the room in advance to ensure access
- 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 due to an emergency arising that is out of our control, a full refund of all amounts paid to date will be administered
- **A Socan/Re-sound 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**
- **Additional charges or expenses that may be incurred during the function will be brought to your attention and charged on the final invoice**

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Please complete the following information and return to The University Club

Event Name _____

Event Date _____

Organizer Name _____

Address: _____

Phone #: _____ Cell phone #: _____

E-Mail: _____

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

Signed: _____ Date _____



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