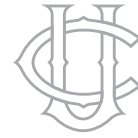


# *Breakfast Buffets*

Creating Lasting Memories

250.384.1151 (ext 305) [catering@unionclub.com](mailto:catering@unionclub.com) [unionclub.com](http://unionclub.com)



THE UNION CLUB  
OF BRITISH COLUMBIA

## HISTORY

Founded in 1879, The Union Club of British Columbia is a landmark institution in the heart of downtown Victoria. With an imposing design inspired by the classic clubs of London, the Club's heritage building has always offered premier service, amenities, companionship, and exceptional comfort. The Union Club's goal is always to ensure that Members and Guests feel as relaxed and comfortable as they would at home.

## PRIDE

The Union Club prides itself on professional catering for corporate and business events, weddings, social occasions, and celebrations; the excellence of its cuisine and the flawless service provided by its well-trained table staff. The Union Club's reputation for success is the direct result of consistently delivering quality catering services to its Members and their Guests.

## COMMITMENT

The Union Club is committed to preparing and presenting cuisine of the highest quality, using fresh and local ingredients wherever possible. Victoria and its surrounding farmlands are at the forefront of "local and sustainable" food practices in Canada. We are committed to the best naturally produced ingredients in season, featuring local wholesome produce, meats, game, fish and fowl. We are dedicated to the OceanWise initiative

# Breakfast Buffets

- DF .....dairy-free
- GF .....gluten-free
- VEG .....vegetarian
- VGN .....vegan

## Breakfast Buffets

Minimum 20 Guests, Priced Per Person

### The Continental 22.5

Assorted juices (Orange/ Apple/ Grapefruit)

Fresh-baked muffins, croissants, Danishes and breakfast breads

Whipped butter and house preserves

Seasonal fruit platter

Freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

### The European 27.5

Assorted juices (Orange/ Apple/ Grapefruit)

Fresh-baked muffins, croissants, Danishes, and breakfast breads

Whipped butter and house preserves

Sliced European deli meats & cheeses

Seasonal fruit platter

Freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas

### The Modern Start 29.

Assorted juices (Orange/ Apple/ Grapefruit)

Individual Granola & Greek yogurt parfaits with seasonal berry compote

*(Substitute Individual Chia Seed & Coconut Pudding with mango and banana +4./pp)*

Vancouver Island Chicken & Apple Sausage

Egg White Omelet with spinach, roasted red pepper and feta

Grilled Roma Tomatoes

Saanich Yukon Gold potatoes with garden herbs

Seasonal fruit platter

Freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

#### **Add Union Club Signature Green Juice**

*(500ml - cold pressed cucumber, celery, kale, apple, ginger, lemon, turmeric) +12.5./pp*

### The UC Classic 29.

Assorted juices (Orange/ Apple/ Grapefruit)

Fresh-baked muffins, croissants, Danishes and breakfast breads

Whipped butter and house preserves

Seasonal fruit platter

Scrambled Vancouver Island Eggs

BC Grown New Potatoes with Parsley & Dill

Smoked bacon or country sausage

Freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas.

## Breakfast Buffet Enhancements

*priced per person when added to a buffet, for the whole group*

Scrambled Vancouver Island Eggs 6.

Glenwood Smoked Bacon 6.

Chicken & Apple Sausage 6.

Eggs Benedict 6.50

Poached egg, English muffin, Canadian back bacon, dill hollandaise sauce

with Smoked Wild Salmon Lox 8.

Belgian Waffles or Buttermilk Pancakes 6.5

Premium Belgian Waffles or Buttermilk Pancakes with Canadian Maple Syrup or Fruit Compote

Assorted Cereals & House Granola 6.

## Breakfast Extras

A la carte (priced per person)

Individual yogurt 3.5

Toasted bagels w/ preserves 4.5

Toasted Bagels 11.

w/ lox smoked salmon, cream cheese

Platter of Fresh Seasonal Fruit 8.



## Breakfast Pastries (priced per dozen)

Assorted fruit Danishes	44.
Fresh-baked muffins	42.
Fresh-baked croissants	42.
Scones	42.
Chive & aged cheddar Scones	44.

## Gluten-Free Options

### Gluten-Free Muffins

*minimum 4, ordered in multiples of 4*

Morning Glory 28. (4)

Raspberry 28 (4)

### Gluten-Free Cookies

*minimum 8, ordered in multiples of 8*

Chocolate Chip 29. (8)

## Chef-Attended Action Stations

*per person when added to a buffet for the whole group*

Waffles 7.

whipped butter and cream, berry compote, cinnamon sugar & maple syrup

Omelet Station 8.5

includes diced tomato, green onion, chopped peppers, diced bacon, ham and cheddar cheese

## Beverages

Fresh-Brewed Coffee 4.95  
regular & decaffeinated

Tea Selection 4.95  
black, herbal & fruit teas

Assorted Juices (250ml) 4.50  
apple, orange or grapefruit

Pellegrino Sparkling Water 4.95

Bottled Still Water 4.

Soft Drinks (355ml) 4.  
Pepsi, Diet Pepsi, 7-Up, Diet 7-Up,  
Ginger Ale, Soda, Tonic

## Union Club Signature Beverages

\$12.50 Large (500ml) \$8.00 Small (250ml)

### GREEN MACHINE

celery, cucumber, apple, lemon, ginger  
& wildflower honey

### ORANGE MONSTER

carrot, orange, pineapple, anjou pear,  
lemon & turmeric

### THE RED BEAST

organic beetroots, Bartlett pears, Saanich  
carrots, lemon, parsley & dandelion greens

### THE RELAXATION

organic kiwi, romaine lettuce, apple,  
lemon, cucumber & cilantro

### UNION CLUB FRESH NUT MILK

house-made cashew & hazelnut milk  
with Medjool date, raw cacao, cinnamon,  
vanilla bean & E3Live Blue Majik Powder

