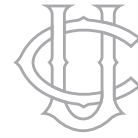


*Canapes & Receptions*

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

# Canapes & Receptions

DF .....dairy-free

GF .....gluten-free

VEG .....vegetarian

VGN .....vegan

## Canape Collections

Priced Per Dozen, Minimum 2 Dozen Per Item

### Earth Collection

Aviation Gin Compressed Watermelon, Passionfruit Curd, Fresh Basil, Black Sesame (GF/DF)	36.
Smoked Tomato Soup, Brioche Grilled Cheese, Chive Oil	48.
Goat Cheese Stuffed Cherry Tomato, Dill Ash, Balsamic (GF)	40.
Foraged Mushrooms, Caraway Cream Cheese, Puff Pastry (VEG)	48.
English Cucumber, Chickpea Hummus, Watercress (VGN,GF,DF)	42.
Baked Gruyere Cheese Puff, Cauliflower Puree (VEG)	42.
Olive Tapenade Stuffed Cherry Tomato, Basil (VGN)	46.

### Ocean Collection

Smoked Salmon Cannelloni, Crème Fraiche, Citrus, Dill (GF)	40.
Albacore Tuna Tataki, Ponzu Gel, Avocado, Cilantro (GF/DF)	44.
Kusshi Oysters, Cucumber Mignonette, Cucumber Caviar (GF/DF)	48.
Deville Egg, Sheep Cheese, Smoked Steelhead, Pickled Shallot (GF)	48.
Profiterole, Smoked Salmon and Cream Cheese Mousse, Dill	40.
Ahi Tuna Tartare, Spicy Sauce, Black Sesame Cone, Avocado, Cilantro	48.

### Land Collection

Smoked Pork Hock, Grainy Mustard, Pickle, Crostini	42.
Angus Beef Tartare, Black Sesame Cone, Avocado Mousse, Chive (DF)	52.
Angus Beef Sliders, Pickle, Aged White Cheddar, House Sauce	52.
Lemon Oregano Chicken, Tzatziki, Pita (DF)	42.
Fried Chicken Wing Lollipop, Honey Mustard (GF/DF)	46.
Moroccan Lamb Tartare, Ras el Hanout, Apricot, Crostini (DF)	52.
Braised Beef Short Rib, Blue Cheese, Pickled Onion, Puff Pastry	50.

### Sweet Collection

Assorted French Macarons	38.
Mini Layer Cakes, Butter cream, Lemon, Currant, Chocolate, Strawberry	50.
Passion Fruit Tart, Italian Meringue	44.

### Reception Package

<b>6 pieces per person</b> (no substitutions)	23
Foraged Mushrooms, Caraway Cream Cheese, Puff Pastry (VEG)	
Aviation Gin Compressed Watermelon, Passionfruit Curd, Fresh Basil, Black Sesame (GF/DF)	
Profiterole, Smoked Salmon and Cream Cheese Mousse, Dill	
Albacore Tuna Tataki, Ponzu Gel, Avocado, Cilantro (GF/DF)	
Angus Beef Sliders, Pickle, Aged White Cheddar, House Sauce	
Fried Chicken Wing Lollipop, Honey Mustard (GF/DF)	



## Chef-Attended Stations

### Risotto Station (serves 50)

Please Choose one of the Following Selections:

<b>Vegetarian</b>	425.
<i>Wild Mushrooms, Parmesan Cheese, Green Onions, English Peas, Goat Cheese, Truffle Oil</i>	
<b>Seafood</b>	525.
<i>Baby Shrimp, Leeks, Roasted Peppers, Fennel, Scallops, Parmesan Cheese</i>	

<b>Carved AAA Beef Top Round in a Bun (serves 50)</b>	495.
<i>Fresh Breads &amp; Rolls, Horseradish, Mustard Selection, Peppercorn Sauce, Caramelized Onions</i>	

<b>Upgrade to Rib Prime</b>	600.
-----------------------------	------

<b>Oyster Bar (100 pieces)</b>	400.
<i>Shucked Oysters in the Half Shell, Mignonette, Lemons, Horseradish, Tabasco &amp; Worcestershire Sauces</i>	

<b>Flambéed Prawns (approximately 150 pieces)</b>	395.
<i>Black Tiger Prawns Flambéed with Brandy, Garlic Butter &amp; Fresh Herbs</i>	



## Platters

Priced Per Person, Minimum 25 People

Fresh Crudité & Dip	5.
Antipasto Platter <i>Cured Meats, Assorted Cheeses, Pickles &amp; Marinated Vegetables, Crostini</i>	12.
Seasonal Sliced Fruit Platter	8.
Domestic & Imported Cheeses <i>Crostini, Water Crackers, Nuts &amp; Dried Fruit</i>	15.
Smoked Salmon (Lox) Platter <i>Lemons, Capers, Red Onions, Cream Cheese, Toast Points</i>	14.
Sushi Station (60 pieces) <i>Selection of Nigiri, Maki &amp; Sashimi, Wasabi, Pickled Ginger, Soy Sauce</i>	220.
Smoked Fish Platter <i>BBQ Salmon Tips, Candied Salmon Nuggets, Pepper-Smoked Mackerel, Toast Points</i>	15.
Selection of Tea Sandwiches <i>Including Cream Cheese &amp; Cucumber, Egg Salad, Devilled Ham &amp; Shrimp Salad</i>	9.5
Assorted Sandwich Platter <i>Including Roast Beef, Ham, Turkey, Egg Salad, Salmon Salad &amp; Tuna Salad</i>	10.
Tortilla Chips & Salsa	5.
Hummus & Pita	7.
<b>Other Reception Enhancements</b>	
Selection of Delicate Petit Fours (2 dozen minimum)	39. / dozen
House-Made Cookies	32. / dozen
Dessert Squares	36. / dozen

## Beverages

Freshly Brewed Regular & Decaffeinated Coffee	4.95
A Selection of Black, Herbal & Fruit Teas	4.95
Assorted Juices - Apple, Orange or Grapefruit (250ml bottle)	4.50
Pellegrino Sparkling Water	4.95
Bottled Still Water	4.00
Soft Drinks - Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Ginger Ale (355ml cans)	4.00

