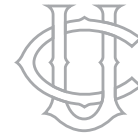


Served Dinner

Creating Lasting Memories

250.384.1151 (ext 305) catering@unionclub.com 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

Served Dinner

- DFdairy-free
- GFgluten-free
- VEGvegetarian
- VGNvegan

3-Course Served Dinner

Please Select One Item Per Course

All Selections Apply to the Entire Group

All Menus Include Fresh-Baked Artisan Breads, Fresh-Brewed Regular and Decaffeinated Coffee, and a Selection of Black, Herbal and Fruit Teas

SELECT YOUR STARTER

Potato & Leek Soup (VEG)

German Butter Potatoes, Saanich Leeks, Crisp Sourdough and Herb Oil

Heritage Green Salad (GF/VEG)

Mixed Greens, Shaved Local Seasonal Vegetables, Crumbled Island Goat Cheese, Toasted Sunflower Seeds and Dried Cranberries, served with herbed Vinaigrette

Romaine Hearts

Baby Gem Romaine Hearts, House Caesar Dressing, Shaved Parmigiana Reggiano, Crispy Capers and Toasted Brioche Croutons

Steakhouse Wedge (GF)

Iceberg Lettuce Wedges, Crumbled Bacon, Vine-Ripened Tomatoes, Spanish Onions and Buttermilk Blue Cheese Dressing

Tomato Caprese (GF/VEG)

Vine-Ripened Tomatoes, Bella Casara Bocconcini, Wild Arugula, Extra Virgin Olive Oil, Lemon Vinegar, Balsamic Reduction and Cracked Pepper

Garden Beetroots (GF/VEG)

Lightly Pickled Saanich Beetroots, Crumbled Island Goat Cheese, Toasted Hazelnuts, Wild Arugula, Citrus Segments and Sherry Shallot Vinaigrette

Albacore Tuna Tartare

Haida Gwaii Albacore Tuna, Yuzu Gel, Avocado Mousse, Sesame Seeds and Baguette Crisps

Add \$4.50/pp

Roasted Squash Soup (GF/VEG)

Fennel Birch Marmalade, Butternut Squash, Pumpkin Seeds and Parsley Butter

Seared Maine Scallops

English Pea Tortellini, Warm Vegetable Escabeche, Piggy Puffs, Red Wine Glace

Add \$10.50/pp

Belgian Endives (GF)

Shaved Prosciutto, Crumbled Castle Blue Cheese, Poached Pears, Candied Walnuts and Honey Dill Vinaigrette

SELECT YOUR MAIN COURSE

Island Farmhouse Chicken Breast (GF)

Garlic & Chive Potato 'Rosti', Sautéed Broccolini, Cremini Mushrooms and Thyme-Red Wine Jus
49.95

Nass River Sockeye Salmon

Potato Croquette, Wilted Swiss Chard, Green Beans, Baby Carrots and Dill Soubise
52.

Haida Gwaii Halibut (GF)

Manilla Clams, Bacon Lardons, Spring Onions and Garlic Dashi Broth
62.

Clayoquot Sound Sablefish (GF)

Warm Red Quinoa, Shitake Mushrooms, Edamame Beans and Soy Gastrique
62.

AAA Alberta Beef Tenderloin (GF)

Prepared Medium Rare
Parsley Chive Pomme Puree, Honey-Glazed Carrots, Wilted Kale, Grilled Roma Tomato and Red Wine Jus
75.

Yarrow Meadows Duck Breast

Braised Red Cabbage, Celery Root Puree, Herb Spätzle, Brussels Sprouts, Roasted Apple and Duck Jus
58.



Rack of Peace Country Lamb (GF)
Parsley Chive Pomme Puree, Braised Swiss Chard,
Grilled Asparagus, Baby Carrot and Red Wine Jus
75.

Lois Lake Steelhead Trout (GF)
Chive Mashed Potatoes, Sautéed Green Beans,
Wilted Chard, Slivered Almonds, Lemon & Capers
53.

Turtle Valley Bison Tenderloin (GF)
Prepared Medium Rare
Smashed Roots, Grilled King Oyster Mushroom,
Wilted Spinach and Peppercorn Bison Jus
110.

Foraged Gnocchi
Hand-Rolled Potato Gnocchi, Wild & Cultivated
Mushrooms, Confit Onions and Parmigiana
Reggiano
48.

Nova Scotia Lobster (GF)
Half or Whole Lobster, Mashed Potatoes, Seasonal
Vegetables, Drawn Garlic Butter and Lemon
MP

Served Enhancements

Additional Course +\$13.00/pp

Choice of Two Entrees
• Minimum 7 Day's Notice +7.00/pp
• Selected at Event +14.00/pp

Chef's Choice 3-Course
one choice for entire group
(Monday to Thursday only)

Choice of Soup or Salad
Chicken or Salmon Entree
Dessert with Tea or Coffee

\$60 inclusive of tax
and service charge.



SELECT YOUR PLATED DESSERT

Classic Recommendations

Honey Crème Brûlée (GF)
Babes' Fireweed Blossom Honey,
Chantilly Cream, Poached Pear and Mint

Dark Chocolate Mousse
White Chocolate Cremeux, Hazelnut Sponge
and Salted Caramel

House-Baked Apple Pie
Whiskey-Infused Apples, Cinnamon and Vanilla
Ice Cream

Tiramisu
Classic Preparation, Coffee Crème Anglaise,
Raspberry Coulis, Chocolate Gelato and
Gooseberry

Seasonal Elevations

Moscato Panna Cotta (GF)
Macerated Saanich Berries, Strawberry
Consommé and Strawberry Sorbet
Add \$3.50 / pp

Pain Perdu
Custard-Soaked Brioche, Roasted Island Figs,
Plum Reduction, Mascarpone Ice Cream and
Mint
Add \$2.50 / pp

Artisan Cheese
Locally Curated Selection of Cheeses, Crackers,
Fruits and Preserves
Add \$6.00 / pp



SERVED DINNER