

BREAKFAST MENUS

Continental Breakfast

Freshly Baked Muffins, Croissants & Danish Pastries
Seasonal fruit platter
Chilled Orange Juice
Regular & Decaf Coffee & Tea

\$11 per person

Minimum 10 guests

Waffle & Pancake Breakfast

Belgian Waffle & Buttermilk Pancake
Warm Maple Syrup & Berries Compote
Seasonal fruit platter
Chilled Orange Juice
Regular & Decaf Coffee & Tea

\$14 per person

Minimum 20 guests

Healthy Breakfast

Fresh Fruit Platter
Granola & Yoghurt Dried Fruit & Mix Nut
Cinnamon & Raisin Oatmeal
Chilled Orange Juice
Regular & Decaf Coffee & Tea

\$16 per person

Minimum 10 guests

Classic Breakfast

Scrambled eggs & cream cheese
Roast new potatoes
Hickory smoked bacon & Breakfast sausages
Chilled Orange Juice
Regular & Decaf Coffee & Tea

\$16 per person

Minimum 20 guests

LUNCH MENUS

Three courses; *set lunch menu*

Daily soup or mixed green salad
Choice of two entrées (*1 meat plus 1 vegetarian*)
Chef's daily dessert
Regular & Decaf Coffee & Tea

\$28 per person

Minimum 10 guests

Soup & Sandwich

Daily Soup
Freshly Prepared Wraps & Comfort Sandwiches
Assorted Mini Sweets

\$16 per person

Minimum 12 guests

Italian Buffet (*lunch or dinner option*)

- Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Homemade Caesar Dressing
- Linguine Bolognese
- Cheese Ravioli with Basil Cream
- Tiramisu
- Regular & Decaf Coffee & Tea

\$25 per person

Minimum 20 guests

PLATED DINNER

Platter dinner includes;

Soup or salad

1 meat entrée

1 vegetarian entrée

Dessert

Coffee/tea

\$42 per person

Minimum 20 guests

*Additional soup, salad or appetizer add \$5/per person

**Additional entrée add \$8/per person

Soup Selections

- Roasted Butternut & Yam with Coconut Cream
- Cauliflower Puree and Gorgonzola
- Roasted Ruby Beet and Tomato
- Hearty Chicken Noodle
- Cream of Garden Vegetable

Salad Selections

- Young Mesclun Greens, Craisin, Sunflower Seed, Flax Seed, Raspberry Vinaigrette
- Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Homemade Caesar Dressing
- Romaine & Boston Lettuce, Green Beans, Cucumber, Carrot, Radish, Lemon Oil Vinaigrette
- Baby Spinach Salad with Candied Pears & Roasted Pecans, Vanilla Vinaigrette
- Arugula, Roasted Beets & Goat Cheese with Champagne Vinaigrette

Appetizer Selection

**Add an appetizer for \$5 per person*

- Short Ribs Tortellini, Wilted Spinach, Bordelaise Sauce
- Pan Seared Scallops, Cauliflower Puree, Baby Spinach Risotto
- Vegetarian Samosa, Chick Peas Salad, Minted Mango Chutney
- Ahi Tuna Tataki, Daikon, Micro Greens, Soya & Garlic Vinaigrette
- Thai Sweet Chili Prawns, Asian slaw

Entrée Selection

- Pine-nut Crusted Chicken Breast with Herbed Polenta Cake, Grilled Vegetables, & Basil cream
- Pan Seared Free Range Chicken Breast with Tomato Scented Rice, Asparagus, Cherry Tomato & Artichoke Compote
- Sake Poached Wild Salmon with Seared Tofu, Pickle Daikon, Wilted Spinach, Shiitake Mushroom, Miso Broth
- Pan Seared Wild Salmon with Baby Spinach Risotto, Seasonal Vegetable, Lavender Butter Sauce
- Grilled Canadian AAA Beef Tenderloin with Garlic Pommes Frites, Forest Mushroom & Creamed Spinach Ragout, Arugula Salad, Bearnaise Sauce
- Pork Schnitzel with Lyonnaise Potato, Braised Red Cabbage, Watercress Salad, Apple & Walnut Sauce
- Crispy Muscovy Duck Breast with Creamy White Bean & Leek, Honey & Cardamom Glazed Carrots, Orange Jus
- Roasted Lamb Rack with Pine Nut Rosti, Ratatouille, Rosemary Jus

PLATED DINNER *continued*

Vegetarian Selection

- Butternut Ravioli, Granny Smith Apple, Arugula, Cinnamon Cream
- Forest Mushroom Risotto, Fine Herbs, Parmesan, Truffle Oil
- Ratatouille Provençal, Oven Roasted Vegetables, Tomato Sauce, Chevre, Breadcrumbs
- Coconut Curried Vegetables, Basmati Rice, Cucumber Rita, Oven Baked Naan
- Asian Stir Fried Vegetables, Jasmine Rice, Yuzu Glaze

Dessert Selection

- Belgian Chocolate Fudge Cake
- New York Cheesecake
- Chocolate Banana Cake
- Mango Mousse Cake
- Trio of Gelatos or Sorbet
- Coffee/Tea Service

BUFFET DINNER MENU

Buffet dinner includes;

UBC Mixed Greens, Assorted Dressing

Home Style Caesar Salad

Plus 3 additional salads from list below

Plus 2 entrée selections

Plus 2 accompaniments

Dessert

Coffee/tea

\$46 per person

Minimum 20 guests

*Additional salad or accompaniment add \$5/per person

**Additional entrée add \$8/per person

Salad

- Tomatoes, Boccocini, Basil, Aged Balsamic
- Nugget Potato, Crisp Bacon, Green Onion, Granny Dijon Mustard
- Cucumber, Coloured Pepper, Dill, Yogurt, Lemon Juice
- Golden Beet, Shaved Fennel, Red Onions, Cumin, Cilantro, White Balsamic Vinegar
- Chick Peas, Red Onion, Roasted pepper, Cilantro, Cucumber
- Tri Colour Fusilli, Sun Dried Tomato, Capers, Kalamata Olive, Artichoke, Balsamic Vinegar
- Roma Tomato, Black Olive, Cucumber, Pepper, Romain Lettuce, Feta, Lemon Oil Vinaigrette
- Asian Egg Noodles, Red Pepper, Carrot, Green Onion, Bean Sprout, Thai Red Curry Vinaigrette
- Buckwheat Noodles, Mango, Cucumber, Carrot, Green Onion, Tahini Soya Vinaigrette
- Cremini, Button, Shiitake, & Oyster Mushroom, Mint, Parsley, Truffle Oil Vinaigrette

Entrée

- Thai Chicken Red Curry, Peppers, Zucchini, Carrot, Basil
- Lemon, Herbed Chicken, Tarragon, Artichoke Cream
- Grilled B.C. Wild Salmon, Japanese Yazu Glaze
- Cajun B.C. Wild Salmon, Citrus Cream, Pineapple Salsa
- Beef Brisket Vindaloo, Ginger, Onion, Cilantro
- Grainy Mustard & Garlic Crusted Alberta Beef Round Roast
- Asian Style BBQ Pork, Toasted Sesame Seed, Cha Shui Glaze
- Moroccan Spiced Lamb Shoulder, Sweet Apricots & Olive

Accompaniments

- Saffron Basmati Rice Pilaf
- Tomato Scented Rice Pilaf
- Leek & Potato Gratin
- Oven Roasted Nugget Potato
- Maple Syrup glazed Root Vegetables
- Buttered Seasonal Vegetables
- Ratatouille Provencal

Dessert

Decadent Dessert Table

Coffee/Tea Service

HORS D'OEUVRES

Hot

- Mini Potato Samosas , Mango chutney
- Ricotta & Pesto Puffs
- Vegetarian Spring rolls, Plum Sauce
- Wild Mushroom & Leek Crescent
- Black-Eyed Pea Fritters, Hot Pepper Relish
- Potato & Cauliflower Pakora with Rita
- Mini Gourmet Tartlet

\$34 per dozen

Minimum order of 2 dozen per variety

- Hot Wings, Gorgonzola & Louisiana hot sauce
- Crispy Lamb Cigar
- Dim Sum "har gau" & "shu mai" w/chili Soya dip
- Dungeness Crab Cake with chipotle aioli
- Chicken Yakitori
- Coconut crusted Prawns with Sweet chili Dip

\$36 per Dozen

Minimum order of 2 dozen per variety

- Fish on a Stick with Russell Pale Ala batter
- Lobsters & Sweet Corn Risotto Croquette
- Lamb Chop Lollipops with Frenugreek Cream
- Pulled Short Ribs in Buttery Brioche Bread
- Crispy Prawn Fritters with Snow Crab Claw

\$39 per Dozen

Minimum order of 4 dozen per variety

Cold

- Gazpacho Shooter
- Free Range Egg Salad, Yukon Gold Banini
- Chevre & Sun-Dried Tomato Crostini
- Poached Pears & Gorgonzola Tartlet
- Fine Herb & Garlic Boursin, Pine Nut Vol-au-vent

\$34 per dozen

Minimum order of 2 dozen per variety

- Thai Sweet Chili Prawn
- Vietnamese Style Rice Paper Rolls
- Smoke Trout & Boursin, Cucumber Disk
- Smoke Salmon & Rye Bread Rollup
- Cajun Candy Salmons, Pineapple Salsa
- Beef Carpaccio Crostini w/Caramelized Red Onion

\$36 per Dozen

Minimum order of 2 dozen per variety

- Sesame crusted Ahi Tuna, Wasabi Aioli
- Dungeness Crab Salad, Toasted Brioche
- Ahi Tuna Tartar, Ginger & Green onion
- Lobster Sandwich, Mango & Cucumber
- Smoked Duck Crostini w/Red Current Jelly

\$39 per Dozen

Minimum order of 4 dozen per variety

GRAZING TABLE PLATTERS

Small serves 12-15 guests

Medium serves 30-35 guests

Large serves 50-55 guests

European Deli Style Meat Platter

Sliced black forest ham, turkey,
beer sausage, mortadella
S.\$40 M.\$90 L.\$150

Imported Cheese Board

Baguette and crackers
S.\$45 M.\$100 L.\$170

Grilled Tuscan Vegetables

Balsamic vinegar, extra virgin olive oil
S.\$30 M.\$70 L.\$115

Corn Tortilla Chips Basket

Tomato salsa, guacamole, & sour-cream
S.\$30 M.\$70 L.\$115

Sushi & Maki Roll Platter

Wild Salmon & Tuna Sushi
Dungeness Crab Avocado Roll,
Dynamite Rolls
Fresh & Pickle Vegetable Rolls
\$39 per dozen
minimum 4 dozen

Garden Fresh Crudités

Seasonal vegetables with creamy dill dip
S.\$30 M.\$70 L.\$115

Antipasto Platter

Balsamic grilled vegetables, Italian cheeses, prosciutto,
peppered salami, capicollo, olives & marinated artichokes
S.\$40 M.\$90 L.\$150

Pita & Naan Bread

Hummus, & baba ganoush
S.\$30 M.\$70 L.\$115

Smoked Sea Food Platter

Smoked salmon, black cod, trout, chopped eggs, red
onions, capers, lemon, cream cheese & rye squares
S.\$50 M.\$110 L.\$180

COFFEE BREAKS/DESSERT PLATTERS

Small serves 5-7 guests

Medium serves 10-15 guests

Large serves 20-25 guests

- **Gourmet Cookies**
S.\$20 M.\$45 L.\$75
- **Assorted Mini Sweets**
S.\$30 M.\$70 L.\$115
- **Coffee Cake Platter**
S.\$35 M.\$80 L.\$135
- **Chef's Dessert Table**
S.\$80 M.\$180 L.\$300
- **Seasonal Fruit Platters**
S.\$35 M.\$80 L.\$135

University Centre Booking & Room Rental Policies

There are two typical booking for each day;

10:00am - 4:00pm or 6:00pm - 12:00am

Room	Mon – Thurs	Fri – Sun
Sage Bistro	\$500.00	\$1,000.00
West Dining Room	\$300.00	\$600.00
East Dining Room	\$300.00	\$600.00
West Dining Room plus center	\$375.00	\$750.00
East Dining Room plus center	\$375.00	\$750.00
Point Grey Room	\$250.00	\$500.00
Music Room	\$250.00	\$500.00
Lounge	\$200.00	\$400.00
Patio	\$200.00	\$300.00
Emeritus Library	\$200.00	\$300.00
Courtyard Ceremony	\$200.00	\$200.00

University of British Columbia Departmental Booking Policy

Campus departments booking by Journal Voucher receive a 50% reduction on all room rentals
To qualify for the inter-departmental rate we require a complete Journal Voucher including:

Speedchart, Account #, Fund & Department ID

1. A deposit of the room rental rate is required to confirm all bookings
2. An open Journal Voucher 'must' also be on file for any catering services

Booking Policies;

- Reservations will be taken for a maximum of one year in advance
- A tentative booking offers only the courtesy of a phone call before accepting an alternate booking
- A deposit of the full room rental rate is required to confirm all bookings
- Room rental deposits are refundable only upon successful rebooking of the facility for that date