



UNIVERSITY CLUB • GREYSTONE HOUSE NEWS • MARCH/APRIL 2013



BREAKFAST with the president:

**Hosted by President Busch-Vishniac
and the University Club**

Join President Busch-Vishniac for breakfast in the Fireplace Room at the University Club select Friday mornings 7:30 to 8:45 am. Breakfast will be informal with an open forum format. Please reserve space by calling 966-7775 at least two days in advance.

Upcoming Dates:

March 1, 8, 15, 22 | April 5, 12, 26 | May 10, 17, 24, 31

University Club Board of Directors Nominations

Pursuant to Article 8 of the Bylaws of the Association, The Board of Directors of the University of Saskatchewan University Club invite nominations for the 2013-2014 Term of Office (**Nomination Forms are available from the University Club office**).

Interested parties should submit their written nomination, signed by the nominee, the proposer and a seconder; all of whom shall be full members of the University Club.

**Please submit to the attention of:
THE ELECTIONS COMMITTEE**

c/o The University Club, University of
Saskatchewan
Box 388, RPO University,
Saskatoon, Sk. S7N 4J8
Campus Mail

**All Nominations will cease at 4:00 PM
on Thursday, March 28, 2013**

Results of the election will be published in an
upcoming newsletter.

BROWN BAG DINNERS

Don't feel like cooking tonight? Enjoy home cooked meals from the University Club. Brown Bag Dinners are available for pick-up, Monday through Friday. Call us at 966-7781 for our fax information sheet.

Creating New Traditions



usask.ca/uclub

Dinner with Carol

Saturday, March 23rd

The University Club and the Bassment join forces to bring you this very special evening of food and music.

An internationally acclaimed singer and pianist blessed with an expressive vocal styling and a dynamic stage presence, Carol Welsman has sold over 60,000 cd's in Canada. At a time when female jazz singers have been arriving in waves, she is a rarity — an authentic vocal/instrumental artist with an irresistible blend of musicality and lyrical insight.



MENU

Appetizer:

Lamb Duo
Housemade Lamb Sausage with Guinness Mustard
Tapanade Crusted Lamb Chop with mint coulis

Main:

Braised Beef Short Ribs
Smoked Cheddar Polenta
Steamed Asparagus
Truffle Red wine jus

Dessert

Mango Crème Brulee, Red Bean Ice-cream

\$ 95.00 per person

(plus applicable taxes & gratuities)

Cocktails - 6:00PM

Prices are inclusive of dinner, tickets for Carol Welsman performance at the Bassment, transportation to and from the Club.

Please let us know if you prefer the vegetarian options for dinner.



LOUNGE:

Relaxed and comfortable, that is the feeling evoked in our lounge. Comfy leather couches and soft lighting make this a great spot for drinks with the group or a sophisticated space to celebrate your special occasion with family and friends.

Call us for rental information. 966-7775



RED ROOM

Looking for a space to hold that special dinner? The Red Room is just the private intimate space. It provides seating for fourteen to sixteen people and we can supply fabulous menu options.

Reminder!

The last day of classes is Tuesday, April 9

Join us in the lounge for complimentary snacks and Happy Hour Drinks!

UPCOMING EVENTS:

MAY/JUNE

Monday, May 6th

Cinco de Mayo Lunch Buffet

Sunday, May 12th

Mother's Day Brunch

Friday, June 14th

University Club Annual Seafood Extravaganza

Friday, June 28th

Annual Jazz Festival Kick-Off Patio Party

FOR RESERVATIONS CALL: 966-7775

DINNER THEATRE EVENING WITH GREYSTONE THEATRE

The Play... Into the Woods

music and lyrics by Stephen Sondheim

*Book by James Lapine
Directed by Julia Jamison*

Friday, March 22

Once upon a time there was a Tony award-winning musical that took Grimm's Fairytale characters on a journey through an enchanted forest where they achieved their wishes only to discover what happens on the other side of happily ever after . . .

Featuring a live musical ensemble

Cocktails: 5:30

Buffet Dinner to Follow

7:30 over to the Theatre for 8:00 Curtain

Dinner at the Club and then a short walk over to the John Mitchell Building (Emrys Jones Theatre)

MENU

Buffet:

Tossed plus 3 selected salads
rolls and butter
Cheddar and chive mashed
potato
Market fresh vegetables
Rice Pilaf

Roast Pork loin with
Mushroom Ragout
Chicken Breasts with artichoke
cream sauce
Saskatoon berry Crisp with
Vanilla bean ice cream &
dessert buffet

**Price includes Cheese Board, Dinner and Theatre tickets
\$55.00 per person
(Dinner only \$32.00 per person)**

St. Patrick's Day at the Club

Céad Míle Failte!
(a hundred, thousand welcomes!)

Friday, March 15

Kevin is putting together a special "Irish" Lunch Buffet, so call ahead and book your table.

ST. PATRICKS DAY LUNCH MENU - Buffet style

Corned Beef
Creamed Cabbage
Irish Lamb Stew
Shepherds Pie
House-made Soda Bread

Can't make it to the Club for lunch?

It's Friday night so join us in the fireplace room for our Celtic Pub Night:

Live Music by The Residuals

FREE ADMISSION

Drink Features and Green Beer Specials!

ST. PATRICKS DAY PUB EVENING

4:30 - 6:30 pm

MENU - Buffet style - \$18.00 Per Person

Garden mixed greens
Spinach salad with smoked salmon & capers
Caesar Salad
House-made Soda Bread
Irish Lamb Stew
Shepherds Pie
Creamed Cabbage
Boiled Parsley Potatoes



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SUNDAY, MARCH 31ST

EASTER DINNER

Kids! Bring mom and dad to the Club for Family Dinner.

There will be colouring and crafts in the Club Room.

MENU

Artisan Greens with Tomatoes, Cucumber & Peashoots
Caesar Salad with Crumbled Bacon & Asiago Cheese
(Vegetarian Caesar Salad optional)
Coleslaw with Pickled Red Onion & Poppyseed Dressing
Club Potato Salad with Egg & Dijon
Crudite Platter with Dips
Imported and Domestic Cheese Board

Roast Turkey with Sage Stuffing, Pan Gravy & Cranberry Sauce
Maple Mustard Glazed Ham with Sweet Mustard Sauce
Garlic & Lemon Butter Basted Shrimp Skewers
Roasted Vegetable Stuffed Cannelloni with Marinara Sauce
Cheddar & Chive Scalloped Potatoes
Steamed Market Vegetables

Especially for the Little Ones: Chicken Fingers!

Pam's House-made Bread Pudding with Warm Caramel Sauce
Pecan & White Chocolate Tarts
Assorted Pies
Ice Cream Sundae Bar and Easter Cookies
Tea and Coffee Service

Members and Hosted Guests:
ADULTS \$24.95
CHILDREN (AGED 6-13) \$14.95
PRE-SCHOOLERS \$6.95

5:00PM - Cocktails

Dinner to follow
PS: Kids: Mr. Warren Johnson (the Balloon Man) will be back!

THURSDAY, APRIL 11th

Robyn's Introduction to Wine

The Big Six

Riesling | Sauvignon Blanc
Chardonnay | Pinot Noir
Merlot | Cabernet Sauvignon

Join Robyn and learn the difference between "drinking" wine and "tasting" wine.

7:00PM to 10:00PM
\$35.00 Per Person

Learn about the vineyard and the winemaking process

Learn the "steps" of tasting
Enjoy Robyn's wine picks
Robyn will test your tastebuds and explore your palate with experimental component tasting (fruity, alcohol, sweetness and acidity)

This will be a really fun night!
Seating is limited so please reserve early!
Light snacks will also be provided.

STAFF APPRECIATION WEEK

Say a Special Thank You....

Say thank you to those who make the office run more smoothly by treating them to a special themed luncheon buffet in celebration of National Administrative Professionals Week.

Monday April 22 – Friday April 26

BUFFET FEATURES:

MONDAY:

Smoked Ham with mustard sauce
Perogies with fried onions & sour cream
Traditional Cabbage rolls
Mennonite Farmers sausage

TUESDAY:

Carved Prime Rib with Au Jus
Kevin's Mile High Yorkshire Pudding
Crispy Panko Crusted Shrimp with cocktail sauce

WEDNESDAY:

Carolina BBQ Pork Ribs
Crispy Southern Fried Chicken
House-made Mac & Cheese with Bacon & Peas
Chicken Gumbo

THURSDAY:

Tandoori Chicken, Madras Beef Curry
Spicy Chickpea & Spinach Curry
Vegetable Samosas with Apple Chutney
Basmati Rice & Naan Bread

FRIDAY:

Crab Legs with Lemon & drawn Butter.
Beer Battered Cod filets with Remoulade Sauce, Garlic Basted Shrimp Skewers

The price for the buffet will be
\$19.95 PER PERSON ALL WEEK

We will be accepting reservations to our maximum of 120 in the dining room. The lounge will remain available on a first come, first served basis.

CAN'T DO LUNCH?

How about starting your day with a leisurely Staff Appreciation "Thank You" breakfast?

WEDNESDAY, APRIL 24
8:00 AM

Chilled Juice Station
Fresh Fruit Salad and Yogurt
Sliced Melon & Fresh Strawberries
Imported & Domestic Cheese Board
Scones, Muffins & Chocolate Drizzled Croissants
Crispy Bacon & Farmer's Sausage
Scrambled Eggs with Toppings Bar (Salsa & Sour Cream, Shredded Cheddar, Green Onions, Chopped Tomatoes, Smoked Salmon etc.)
Hash Browns
Tea/Coffee and Hot Chocolate

\$12.95 PER PERSON
Please reserve your table by calling 966-7775