



Varsity Community Association Catering Information

Professional Chefs & Serving Staff Special Diet Meals Prepared Buffet or Table Service Full Bar Service

- Complete set-up, take down and clean-up provided with VCA catered events
- Round or 8' tables with padded chairs
- Microphone, podium and screen
- Coatroom & ample parking
- Coloured linen & napkin service with VCA catered events
- Children's (U – 10) meals at 50%
- Luncheon menu available
- NO G.S.T. on food and hall rental

General Terms

- Booking fee of 50% of rent required to confirm room rental
- No confetti/glitter please – extra cleaning charges will apply
- Final menu items must be confirmed 14 days prior
- Final numbers and payment due 10 days prior
- Service fee for client supplied late lunches
- Menu prices subject to change without notice
- 15% gratuity added to food service
- Client catered functions subject to cleaning charge (and gratuity if VCA staffed)
- Minimum fees for any food service. (Ask VCA Staff for details)
- See Rental Agreement for full terms and conditions.



ROOM RENTALS

Vienna Room

32'x32'

64 person capacity

Mon thru Thu \$50/hr. (Min 2hr)

Fri, Sat \$425

Vista Room*

20'x21'

40 person capacity

Mon thru Thu \$40/hr. (Min 2hr)

Fri, Sat \$325

Varsity Hall

48' x76'

250 person capacity

Mon thru Thu \$65/hr. (Min 2hr)

Fri, Sat \$1150

Rent reduced to \$800 with minimum \$2200

VCA meal purchase.

Booking Fee of 50% of rent is required at the time of booking. The deposit is non-refundable in case of cancellation.

DAMAGE DEPOSIT equivalent to the amount of the room rental daily rate is required at time of final payment. A charge of \$100/hour will be deducted from Damage Deposit for every hour or portion past 1:30 a.m.

PAYMENT of all fees are due 10 days prior to the function.

***NO FOOD** allowed in Vista Room without VCA approval.

Wedding ceremony/change over set up \$75 for main Hall

Equipment:

Projector	\$60
Pipe & Drape up to 50ft (Black Only)	\$75
Wireless Microphone	\$30
Gaffer Tape (per roll)	\$30



MISCELLANEOUS APPETIZERS

Vegetables with Dip	\$2.75 p.p.
Baby Shrimp Cocktail	\$4.75 p.p.
Bruschetta	\$2.00 p.p.
Beef/Chicken Sate	\$2.25 per stick
Chicken Wings (Hot & Spicy, Honey Garlic, Teriyaki, BBQ) suggest 4 p.p.	\$10.00/doz
Fruit and Cheese Tray (maximum 100 people)	\$4.25 p.p.
Garden Salad	\$2.75 p.p.
Greek Salad	\$3.50 p.p.
Jumbo Shrimp (cold)	\$12.50/doz
Mini Egg Rolls	\$6.50/doz
Mini-Quiche	\$7.50/doz
Peppercorn Beef Cubes	\$10.00/doz
Pickle/Olive Tray	\$1.25 p.p.
Salt/Pepper Ribs	\$10.50/doz
Sandwiches (Egg Salad, Tuna, Chicken, Beef, Ham, Tomato/Cucumber Ham/Cheese, Seafood, Asparagus w/Cream Cheese)	\$5.00 p.p.
Snake Bites (Spicy Chicken and Dip)	\$8.50/doz
Spinach in Filo with Feta	\$12.50/doz
Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies) suggest 2 p.p.	\$8.50/doz
Coffee/Tea	\$1.00 p.p.
Fruit Punch	\$1.00 p.p.

SUSHI

6 Pieces of Nigiri

- Salmon, Tamago, Red Snapper, Flying Fish Roe, Toro (tuna), Yellow Tail

6 pieces of

- Crab/Avocado California Roll served with Pickled Ginger,
Soya Sauce and Wasabi. \$15.50 p.p.

*Minimum fees apply to catering requests. Please confirm details with the VCA team when planning.



BUFFETS

DELUXE BUFFET #1

Choice of two hot entrées with appropriate sauces:

- | | |
|---|--|
| <input type="checkbox"/> Roast Beef | <input type="checkbox"/> Grilled Breast of Chicken |
| <input type="checkbox"/> Lasagna Bolognese | <input type="checkbox"/> Teriyaki Chicken |
| <input type="checkbox"/> Baked Virginia Ham | <input type="checkbox"/> Pasta Primavera |

Choice of one:

- Oven Roasted Potatoes Whipped Potatoes Rissole Potatoes Rice Pilaf

Choice of three salads:

- | | | | | |
|--|---------------------------------------|------------------------------------|--|---------------------------------|
| <input type="checkbox"/> Caesar | <input type="checkbox"/> Greek | <input type="checkbox"/> Cole Slaw | <input type="checkbox"/> Pasta | <input type="checkbox"/> Potato |
| <input type="checkbox"/> Asian Noodle | <input type="checkbox"/> Tomato Onion | <input type="checkbox"/> Couscous | <input type="checkbox"/> Orange Lentil | |
| <input type="checkbox"/> Garden – Choice of dressing: <input type="checkbox"/> Ranch or <input type="checkbox"/> Connoisseur Italian | | | | |

Chef Vegetables

Variety of Pickles, Olives, Marinated Vegetables

European Deli Meat Platter

Domestic Cheeses with Seasonal Fresh Fruit

Assorted Rolls and Butter

Assorted Squares including French Pastries

Tea/coffee

\$33.50
(50 person minimum)



DELUXE BUFFET #2

Choice of one hot entrée:

- | | |
|---|--|
| <input type="checkbox"/> Baked Coho Salmon Filet | <input type="checkbox"/> Grilled Coho Salmon Filet |
| <input type="checkbox"/> Roast Pork Tenderloin | <input type="checkbox"/> Chicken Cordon Bleu |
| <input type="checkbox"/> Veal Cordon Bleu | <input type="checkbox"/> Roast Alberta Turkey |
| <input type="checkbox"/> Sage Stuffed Turkey Breast | <input type="checkbox"/> Cranberry Stuffed Turkey Breast |

Choice of one:

- Oven Roasted Potatoes Whipped Potatoes Rissolle Potatoes Rice Pilaf

Choice of three salads:

- | | | | | |
|--|---------------------------------------|------------------------------------|-----------------------------------|--|
| <input type="checkbox"/> Caesar | <input type="checkbox"/> Greek | <input type="checkbox"/> Cole Slaw | <input type="checkbox"/> Pasta | <input type="checkbox"/> Potato |
| <input type="checkbox"/> Asian Noodle | <input type="checkbox"/> Tomato Onion | | <input type="checkbox"/> Couscous | <input type="checkbox"/> Orange Lentil |
| <input type="checkbox"/> Garden – Choice of dressing: <input type="checkbox"/> Ranch or <input type="checkbox"/> Connoisseur Italian | | | | |

Chef Vegetables

Variety of Pickles, Olives, Marinated Vegetables

European Deli Meat Platter

Domestic Cheeses with Seasonal Fresh Fruit

Assorted Rolls and Butter

Assorted Squares including French Pastries

Tea/Coffee

\$33.50
(50 person minimum)



ITALIAN BUFFET

Choice of one hot entrée:

- Meat Lasagna Chicken Parmesan

Choice of one pasta:

- Pasta Primavera Pasta Alfredo

Choice of three salads:

- Potato Caesar Cole Slaw Mediterranean
 Garden – Choice of dressing: Ranch or Connoisseur Italian

Garlic Toast

Assorted Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies)

Tea/Coffee \$22.00

MEXICAN BUFFET

Chicken Enchiladas

Spanish Rice

Refried Beans

Mexi Corn

Garden Salad with Rio Grande Dressing

Nacho Chips and Dip

Assorted Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies)

Tea/Coffee \$22.00



WESTERN BUFFET #1

Sliced Roast Beef

Choice of two:

Baked Beans Oven Roasted Potatoes Corn on the Cob

Fresh Buns and Butter

Cole Slaw

Assorted Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies)

Tea/Coffee

\$20.00

WESTERN BUFFET #2

Choice of one hot entrée:

Boneless BBQ Chicken Breast Shaved Beef on a Bun

Choice of one:

Baked Beans Oven Roasted Potatoes

Cole Slaw

Choice of one:

Assorted Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies)

Ice cream

Tea/Coffee

\$19.00



BAR-B-QUES (less than 75 people)

Choice of one entrée:

- | | |
|--|---------|
| <input type="checkbox"/> Hamburgers (5oz) | \$16.00 |
| <input type="checkbox"/> Chicken Breast on a Bun | \$16.00 |
| <input type="checkbox"/> 6 oz. NY Striploin | \$23.00 |
| <input type="checkbox"/> 8 oz. NY Striploin | \$26.00 |

Choice of one:

- Oven Roasted Potatoes Baked Beans

Choice of two salads:

- Pasta Caesar Coleslaw
 Garden – Choice of dressing: Ranch or Connoisseur Italian

Fresh buns w/butter

Assorted Squares (Nanaimo Bars, Butter Tart, Carrot Cake, Brownies)

Tea/Coffee

LATE NIGHT

Assorted Deli Meats and Condiments

Fresh Vegetables with Dip, Pickle/Olive Tray

Fresh Buns and Butter

Tea/Coffee

(Add \$3.00 for Fresh Fruit and Cheeses)

\$ 8.50



TABLE SERVICE

(Select one entree from either menu)

Entrée Menu #1

\$29.00

- Roast Prime Rib of Beef au Jus with Horseradish
- Roasted New York Strip with Three Peppercorn Sauce or Tarragon Butter
- Roasted Filet Mignon with Béarnaise Sauce

Entrée Menu #2

\$24.00

- Roasted Pork Tenderloin with Pink Peppercorn Sauce
- Baked Filet of Salmon with Dill or Tarragon Sauce
- Roast Alberta Turkey with Stuffing, Gravy, and Cranberries
- BBQ Mesquite Pork Back Ribs
- Glazed Cranberry Chicken Breast
- Grilled Chicken Breast (6 oz)
Choice of sauce: Pesto Mushroom Marina Fruit
- Chicken Supreme (Breast with Drumette)
- Pork Medallions with Mushrooms Medley
- Roasted Sirloin Tip of Beef with Horseradish
- Baked Virginia Ham with Fruit Mustard Glaze

All entrees are served with items from the following page....



Salad:

Tossed Garden Salad with choice of dressing:

- Ranch Connoisseur Italian

Choice of one:

- Oven Roasted Potatoes
 Whipped Potatoes
 Rissolle Potatoes
 Rice Pilaf

Vegetables:

Chef's choice of two

DESSERT:

Choice of one:

- Baked Apple Strudel with Vanilla Sauce and Rum Soaked Raisins
 Assorted Squares served Family Style (at the table)
 Strawberry or Tia Maria Chocolate Mousse
 Ice Cream with Fruit Sauce

All meals are served with fresh buns & butter, tea and coffee.

Entrée Menus 2

We would be pleased to serve any of these entrées as a buffet for an additional \$2

Vegetarian and Special Diet Meals:

Our chef would be pleased to prepare any one of our wide selection of vegetarian or special diet meals for you or your guests.



FAMILY STYLE DINING

Four Course "Platter" Service

First Course: Bruschetta and Crostini
 Mediterranean Marinated Salad

Second Course: Garden salad with dressing

Third Course: Carved Sirloin Tip Roast
 Grilled Chicken breast (3oz)
 Chef's Vegetable Medley
 Oven Roasted Potatoes

Fourth course: Assorted squares & pastries

Served with fresh buns and butter
Tea/coffee

\$25.00



SUBSTITUTIONS

Caesar Salad	\$1.50
Mixed Green Salad (Mesculin)	\$1.75
Fresh Broccoli with Cheese Sauce	\$1.50
Long Grain and Wild Rice	\$1.00
A la Mode	\$1.50
Black Forest Cake	\$3.25
Cheese Cake with Fresh Fruit Sauce	\$3.25

ADDITIONS TO SET MENUS

Half Boneless Chicken Breast	\$5.00
Roast Beef (4oz)	\$5.00
Meat Lasagna Starter	\$6.00
Marinara Pasta	\$5.00
Perogies with Sour Cream and Fried Onions (3 pp.)	\$3.00
Cabbage Roll	\$3.00



BAR SERVICE

The Varsity Community Centre is licensed and therefore is committed to following Alberta Liquor Laws. No homemade alcohol will be permitted on site and management has the right to request I.D. or refuse service. VCA Bar Hours: Service to 12:30 a.m. at latest. Consumption to 1:00 a.m. All patrons out by 1:30 a.m. at latest

Members and guests have two options when holding functions at the Centre:

1. The Centre provides bar service, covers all costs and collects all revenues. The charge for beer, wine (5oz) and cocktails (1oz) is \$4.75 (GST included). Juices and soft drinks are \$1.50. Specialty items like liqueurs (1oz), Corona, Malt Scotches (1oz) etc. are \$5.25-\$6.75. (Minimum gross sales of \$350.00)
2. The client purchases a permit from a liquor store, all alcohol, hires the VCA bartender at \$20.00/hr., pays a corkage fee but collects all revenue from sales. One hour each will be charged for set-up & take down. Corkage includes ice, glassware, all mixes, garnishes and bussing - \$3.75 pp. (\$2.75 for beer/wine only bars).



Hall Decorating Guidelines

- No glitter, confetti, sand, gravel, rock, birdseed, rice, hay or straw bales allowed in the facility
- Push pins in fabric wall sections only
- No tape on painted surfaces / walls / baseboard
- Gaffer or green painters masking tape only on the floor –
 - DO NOT USE DUCT TAPE OR PACKING TAPE - (it removes the finish = loss of damage deposit)
- Open Flame Candles are not allowed. (LED candles are permitted)
- All decorations must be removed at the end of your event. VCA does not provide storage of decorations.
- Users are responsible for supplying their own
 - Tools, scissors, pins, gaffer tape
- Ladders available upon request

Please contact the office coordinator (in advance) at 403-288-9001 ext 11 to arrange access to the hall on the day of your event. If you wish to decorate prior to the day of your event additional rental fees apply.