



# Hycroft Weddings



THE UNIVERSITY  
WOMEN'S CLUB  
of VANCOUVER  
at HYCROFT

PHOTO BY BLUSH WEDDING PHOTOGRAPHY



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Nestled in the historic neighbourhood of Shaughnessy, minutes from the downtown core and the Vancouver airport, Hycroft offers an unparalleled setting to host your next gathering. This 107-year-old Edwardian Heritage building is a bastion of elegance in the center of the busy city. It has been the home of the University Women's Club since they purchased the estate in 1962, and they have carefully restored and cared for it ever since.

Hycroft offers several unique dining and meeting areas, and an incredible terrace that looks out upon the natural beauty of its gardens with a spectacular mountain backdrop. Beautifully furnished and maintained, the stately rooms of Hycroft provide the ultimate in luxury: grand iconic columns, classic mouldings, gold chandeliers, bright, airy atriums, and rooms for relaxation. Whether hosting a small dinner, a corporate meeting, or a wedding reception, Hycroft will create a memorable experience for you and your guests with extraordinary hospitality and uncompromising service. Our experienced team is committed to delivering creative solutions for your event. From floor plans to custom menus, we will take care of every detail.

Thank you for choosing Hycroft!

# FACILITY INFORMATION

There are countless decisions involved in planning your wedding. Our experienced and dedicated staff are committed to ensuring that your special day runs as smoothly as possible. Let us help make this the most memorable and enjoyable day of your life.

## ELEGANCE & HERITAGE

Hycroft is conveniently located 5 minutes from the downtown core. Throughout the house, find Edwardian hand-carved marble fireplaces, original crown mouldings, and classic French doors that will compliment any wedding decor. The Hycroft Grand Ballroom is elegantly furnished with elaborate gold chandeliers, original fireplaces, and back-lit stained glass. It was built with a hand-sprung dance floor - a rarity in Vancouver. Treat your guests an evening they will never forget.

## RETREATS FOR THE COUPLE

Hycroft offers two complimentary separate Edwardian suites for the couple to prepare for their special day on the second level of the venue.

## CEREMONIES & RECEPTIONS

In addition to our indoor spaces, Hycroft has two gorgeous garden settings and a terrace with a mountain view to host your ceremony.

*The Rose Garden: up to 100 seated*  
*The Juliette Balcony: up to 60 seated*  
*The Terrace: up to 100 seated*

*Dining in the Hycroft Drawing Room: up to 50*  
*Dining in the Hycroft Ballroom: up to 100*  
*Dining on the Hycroft Terrace: up to 100*

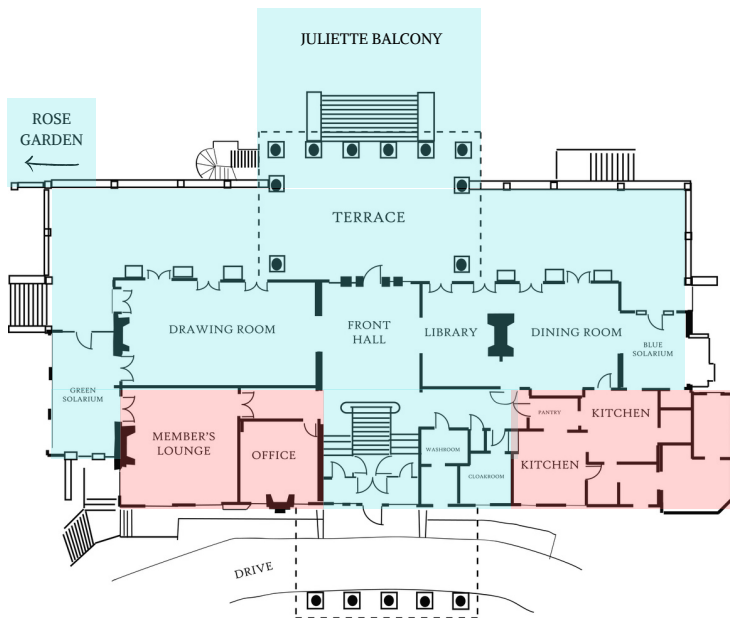


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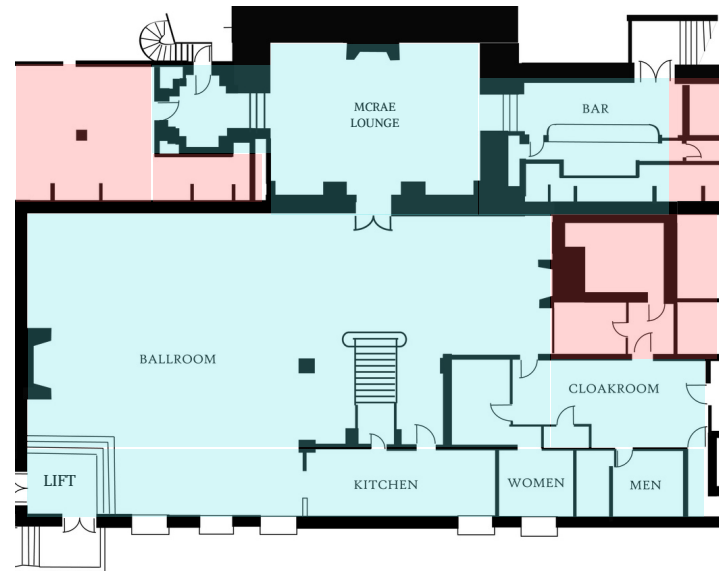


# FACILITY INFORMATION

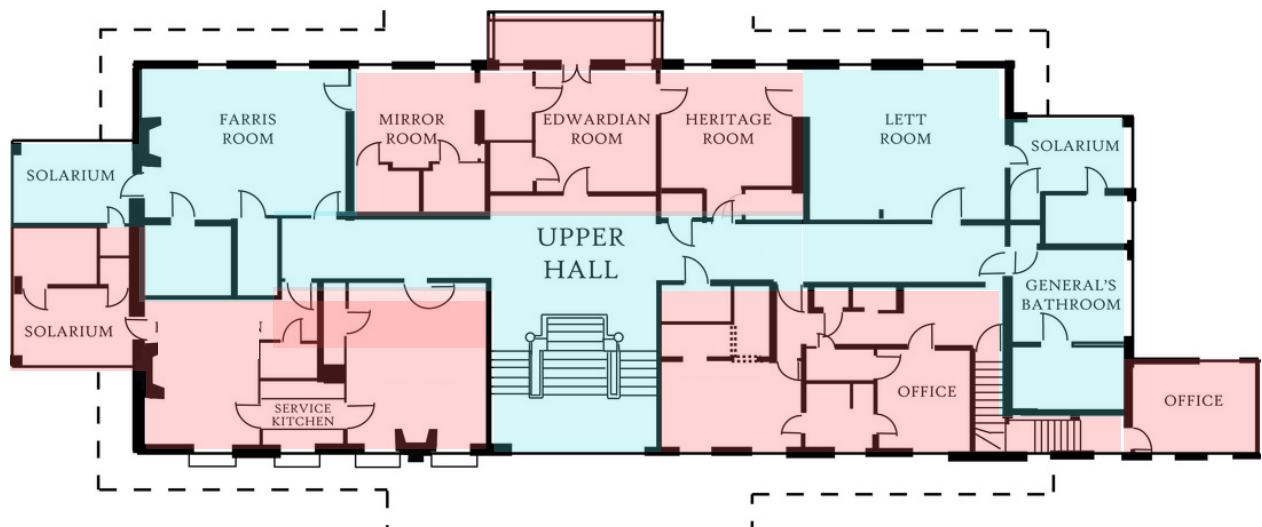
## MAIN FLOOR



## BALLROOM & MCRAE LOUNGE



## SECOND FLOOR



INCLUDED IN RENTAL

NOT  
INCLUDED IN RENTAL

# GENERAL INFORMATION

## ROOM RENTAL FEES INCLUDE:

- *Round or rectangular tables.*
- *Red and gold banquet chairs for indoor events.*
- *White resin garden chairs for outdoor events.*
- *Basic set-up.*
- *2 staff members who will act as House Liaisons for the duration of the event.*
- *Vintage signing table & chair for weddings.*

## CATERING MENU PRICES INCLUDE:

- *White linen and white cloth napkins.*
- *Silverware, china, and stemware (water and wine glasses).*
- *Hycroft serving staff and supervisors.*

## LIQUOR SERVICE

Bar service selections are required no less than 10 days in advance of the event. A corkage fee will apply should the renter wish to provide their own wine. The renter must employ UWCV bartenders and bar services for their event. The bar must close prior to or at 10:30 pm nightly. UWCV does not permit shots or shooters.

## MENU SELECTION & GUARANTEES

Menu selections and pricing will be finalized 30 days prior to your event date. **We require the guaranteed number of guests no later than 3 business days prior to the event date.** It is the sole responsibility of the client to provide this guarantee to our staff. Your final billing will reflect your guaranteed or actual number of guests in attendance, whichever is greater.

A service charge of 18% is applicable to all food and beverage items.

## DAMAGES

Hycroft management reserves the right to inspect and control all private functions. UWCV will not assume responsibility for the damage to or loss of any merchandise or articles left in the event facility prior to, during, or following an event. The renter agrees to be responsible for the conduct of his or her guests and for any damages to the premises during their event, or for any damages done by an independent contractor hired by the guest. Damage deposit will be in form of a credit card authorization form for a \$1,000 pre-authorized amount, or a post-dated cheque that will be returned following the event. Any damage and extraordinary cleaning as a result of the rental will be deducted from the Damage Deposit.

## SOUND & MUSIC

Out of respect for our neighbours, we require that all audio sources be located inside Hycroft (DJ, speakers, amps).

- Any live music performance must be coordinated with and authorized by the Events Manager.
- Live bands using drums or horn instruments are not permitted on the terrace or in the gardens.
- DJs must be selected from our Approved List.
- If our staff determines that the sound levels are too high, adjustments must be made to reduce the volume.
- Dancing is permitted in the **Ballroom only**.
- Music that can be heard on the terrace must cease no later than 9:30 pm.

## DEPOSIT & PAYMENTS

To make a reservation for your event date, a 50% non-refundable room rental deposit and a signed contract are required. 60 days prior to your event, the non-refundable remaining balance of your room rental must be paid. The outstanding balance for the event should be paid no less than 3 days prior to your event. Any additional charges can be settled the following business day.

## CANCELLATIONS

All cancellations must be submitted in writing. The initial deposit amount is non-refundable. Any unpaid balance will be waived.

## DECOR & STORAGE

- No open flames are permitted indoors or out. This is inclusive of votives. Sparklers are not allowed.
- Pets and other animals are not permitted, excepting certified service animals.
- Confetti and glitter are not permitted.
- The Renter is responsible for removal of all decorations, gifts, boxes, and empty containers before the end of their rental period. The Renter, all guests, and their vehicles must leave the premises by the end of the rental period. The Renter will be subject to an overtime cleanup fee of \$300/half hour when exceeding the agreed tear-down end time, round to the nearest half hour.
- All guests and vehicles must leave the premises by 11 pm.
- Storage is not available.



# GENERAL INFORMATION

## GUEST PARKING

There is limited complimentary parking in Hycroft's parking lot, and an abundance of free public parking on McRae Avenue, and at The Crescent. Hycroft parking is private property and is reserved for Members only during club hours. There is reserved parking weekdays (Monday-Friday) for up to 2 vehicles for organizers. On weekends (Saturday & Sunday) there are 20 parking spots available.

## SMOKING

Hycroft is a smoke-free facility. This includes all interior spaces, and exterior locations (including the terrace, gardens, and parking lot). There is an ashtray and designated smoking area provided near the parking lot.

## FURNITURE

Arrangement for use and relocation of all Hycroft furniture, and or pianos must be coordinated and authorized in advance with the Events Manager. Any furniture and/or pianos that are moved without advance notice and authorization will subject the renter to a \$500 fine.

- White Resin Chairs are available for outdoor use only.
- Red Banquet Chairs are available for indoor use only.

## ACCESSIBILITY

Due to the nature of our heritage property, wheelchair access is available only to the Main Floor and Terrace through ramps, and the Ballroom level through a lift & elevator. The lift must be operated by a Hycroft Staff Member.

## SIGNS & BANNERS

Signs are not permitted on the exterior of the building, or lobby areas without the approval of the Events Manager. Printed signs for functions rooms must be free standing, or placed on an easel. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building, chandeliers, or furniture.

## WEDDING REHEARSALS

UWCV offers a one-hour complimentary wedding ceremony rehearsal between Monday-Thursday 2 pm-6 pm subject to availability. Attendee list is required. The rehearsal is limited to wedding party only. Vehicles must not be parked in the member's parking lot.

## OPTIONAL RENTALS

- 2 SHURE Handheld Wireless Microphones & 2 Bose L1 Speakers - \$150.00
- Epson Projector & Screen - \$150.00
- Grand Piano - \$150.00
- 50" LCD TV - \$125.00
- University Women's Club Podium - Complimentary
- Flip Charts - \$25.00
- WiFi - Complimentary
- Easels - Complimentary







THE UNIVERSITY  
WOMEN'S CLUB  
*of* VANCOUVER  
at H Y C R O F T

# HYCROFT

## *Catering*





# COCKTAIL HOUR

## CANAPÉS

CANAPÉS PRICED PER PIECE

MINIMUM ORDER PER TYPE: 2 DOZEN PIECES

*Beef Tartare, cornichon, pickled shallot, cured egg yolk* \$4

*Beet Tartare, pickles, apple, & herbs (Vegan)* \$3.75

*Tuna Tartar, furikake* \$4

*Goat Cheese Gougere, fine herbs, black peppercorn* \$3.75

*Chickpea Croquette, pickled onion, curried mayo (Vegan)* \$3.75

*Mushroom Arancini, saffron aioli (Vegetarian)* \$3.75

*Miso glazed pork belly, green onion, sesame* \$4

*Mini Yorkshire Pudding, AAA beef, truffle aioli* \$4

*Vegetarian Spring Roll, curry emulsion* \$3.75

*Spinach Pakora, pear, caraway emulsion (Vegan)* \$3.75

*Sole Brandade, sauce gribiche* \$4

*Chuck Beef or Beyond Meat Sliders, brioche bun, seasonal toppings* \$4.50

## LIVE STATIONS

MINIMUM 20 GUESTS PER STATION

### PRIME RIB CARVING STATION

*Jus, condiments, mustards*

**\$28 PER PERSON**

### OYSTER STATION - SEASONAL AVAILABILITY

*Classic mignonette, cocktail sauce, lemon wedge*

*Add Caviar \$Market Price*

**\$4 PER OYSTER**

# PLATTERS

PLATTERS PRICED PER PERSON  
MINIMUM ORDER PER PLATTER: 10 GUESTS

## LIGHT REFRESHMENTS

*Popcorn, Mixed Nuts, Potato Chips, Olives & Pickles*  
\$5 PER PERSON

## CRUDITÉS

*Selection of seasonal fresh vegetables, with a trio of romesco, hummus, and ranch dips*  
\$6 PER PERSON

## SEASONAL FRUIT PLATTER

*Selection of seasonal fruits and berries*  
\$7 PER PERSON

## CHILLED SANDWICHES

*Select Three: Tuna Salad; Cucumber & Cream Cheese; Ham & Cheddar; Chicken Ranch;  
Turkey & Cranberry; Beef & Horseradish; Tomato & Bocconcini; Smoked Salmon*  
\$8 PER PERSON

## BAKED GOODS

*Muffin, Croissant, Apple Fritter, Cinnamon Bun, Scone*  
\$5 PER PERSON | MINIMUM ORDER 1 DOZEN

## COOKIE PLATTER

*Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate & Macadamia,  
Ginger Molasses, Granola Bars*  
\$4 PER PERSON | MINIMUM ORDER: 1 DOZEN

## PARFAIT

*Parfaits of Yogurt, fresh berries, and house-made granola*  
\$6 PER PERSON

## PETIT FOURS

*Select Three: Macaron, Lemon Tart, Chocolate Brownie, Ganache Tart, Caramel Cupcake*  
\$15 PER PERSON

## CHEESE PLATTER

*Local & Domestic Cheeses, grapes, honey, nuts fresh baguette & crackers*  
\$9 PER PERSON

## SALMON PLATTER

*Smoked Salmon, Candied Salmon, Salmon Rillettes, Capers, Pickled Shallots, Dressing*  
\$16 PER PERSON

## CHARCUTERIE PLATTER

*European Cured Meats, dried fruit, olives, nuts, mustards, baguette & crackers*  
\$15 PER PERSON



A romantic outdoor wedding reception scene. A long table is covered with a white tablecloth and set with white plates, glassware, and tall white candles in gold holders. The table is decorated with several large, lush floral centerpieces featuring pink and white roses and greenery. The background features a white tent structure with sheer white curtains and large white columns. A bright sunburst is visible in the upper left corner, creating a warm, golden glow. The overall atmosphere is elegant and romantic.

# Spring/Summer Menu



# SPRING & SUMMER PLATED MENU

ITEMS PRICED À LA CARTE. SELECTIONS MUST BE PRE-ORDERED  
MINIMUM PARTY OF 10

SERVED WITH FRESHLY BAKED ARTISAN ROLLS, COFFEE & TEA SERVICE

## TO START:

SELECTION OF TWO

- Tomato Gazpacho, heirloom tomato, spring vegetable, herbs \$16*
- Caesar Salad, parmesan, crostini \$16*
- Spring Green Salad, radicchio, savoury granola, sherry & shallot vinaigrette \$16*
- Beet Salad, endive, citrus, goat cheese, Italian dressing \$18*
- Kale and Cucumber Salad, pecorino, creamy parmesan dressing \$18*
- Prosciutto di Parma, melon, balsamic dressing \$24*
- Tuna Crudo, espelette, citrus, peppers \$23*
- Beef Tartare, cured egg yolk, crostini \$24*

## ENTRÉES:

SELECTION OF TWO

- Salmon, garlic and lemon nage, potato rosti, zucchini \$38*
- Hen Roulade, cauliflower, fondant potato, jus \$39*
- Roasted Chicken Breast, mushroom jus, pomme purée, roasted carrots \$38*
- Alsatian Onion Tart, endive, arugula \$25*
- Striploin, pomme purée, roasted carrots, jus \$39*
- Butternut Squash Ravioli, pesto, parmesan, herbs \$26*
- Mushroom Risotto, parmesan, mascarpone, herbs \$25*

## DESSERTS:

SELECTION OF TWO

- New York Cheesecake, berries \$16*
- Vanilla Saffron Crème Brûlée \$16*
- Lemon Meringue tart \$16*
- Chocolate Cake, caramel \$16*
- Tiramisu \$16*
- Seasonal Sorbet (Vegan) \$13*

## KID'S MENU

- Chicken Strips with Fries \$18*
- Cheeseburger with Fries \$18*
- Mac and Cheese \$16*
- Vanilla Ice Cream \$12*



# SPRING & SUMMER BUFFET MENU

PRICED PER PERSON. MINIMUM PARTY OF 10.  
SERVED WITH DINNER ROLLS & WHIPPED BUTTER, COFFEE & TEA

## SELECTION OF TWO SALADS:

*Spring Green Salad, radicchio, savoury granola*  
*Beet Salad, citrus, endive, goat cheese, Italian dressing*  
*Caesar Salad, parmesan, breadcrumbs*  
*Kale and Cucumber Salad, pecorino, creamy parmesan dressing*

## SELECTION OF TWO PLATTERS:

*Spring Vegetable Crudit  Platter, hummus & ranch*  
*Smoked Salmon Platter, capers, pickled onions*  
*Tuna Tataki Platter, peppers, citrus*  
*Prosciutto di Parma Platter, melon, balsamic glaze*

## SELECTION OF ONE PASTA:

*Butternut Squash Ravioli, pesto*  
*Fusilli in truffle alfredo sauce*  
*Rigatoni and Meatballs in pomodoro sauce*  
*Mushroom Risotto, parmesan, mascarpone, herbs*

*Alsatian Onion Tart, arugula (Vegetarian)*  
*Beef Striploin, Jus,*  
*Roasted Spring Vegetable*  
*Roasted Fingerling Potato - or - Pomme Pur e*  
*Seasonal Fruit Platter*

## SELECTION OF THREE DESSERTS:

*Vanilla Saffron Cr me Br l e*  
*Lemon Meringue Tart*  
*Tiramisu*  
*Cannoli, pistachio cream*  
*Cheesecake, berries*  
*Chocolate Cake, caramel*

**\$95 PER PERSON**

## DINNER ENHANCEMENTS

*Prime Rib Carving Station, jus* +\$7 per person  
*Salmon, garlic and lemon nage* +\$10 per person  
*Roasted Chicken Breast, mushroom gravy* +\$10 per person





# Fall/Winter Menu



# FALL & WINTER PLATED MENU

ITEMS PRICED À LA CARTE. SELECTIONS MUST BE PRE-ORDERED  
MINIMUM PARTY OF 10

SERVED WITH FRESHLY BAKED ARTISAN ROLLS, COFFEE & TEA SERVICE

## TO START:

SELECTION OF TWO

- Tomato Bisque, herbed croutons, parmesan* \$16
- Squash Velouté, basil oil, crème fraîche* \$16
- Caesar Salad, parmesan, crostini* \$16
- Winter Green Salad, radicchio, sherry & shallot vinaigrette* \$16
- Beet Salad, endive, citrus, goat cheese, Italian dressing* \$17
- Kale and Squash Salad, pumpkin seed, quinoa, creamy dijon dressing* \$17
- Meatball Pomodoro, crostini* \$23
- Tuna Crudo, espelette, citrus, peppers* \$23
- Beef Carpaccio, sherry vinaigrette, arugula, capers* \$24

## ENTRÉES:

SELECTION OF TWO

- Sole, beurre blanc, fondant potato, cauliflower* \$38
- Beef Shortrib, celeriac, onion confit, roasted carrots* \$39
- Roasted Chicken Breast, mushroom jus, pomme purée* \$38
- Leek and Mushroom Tart, cauliflower, arugula* \$25
- Beef Striploin, pomme purée, roasted carrots, jus* \$39
- Butternut Squash Agnolotti, parmesan crème, mushroom, mie de pain* \$26
- Mushroom Risotto, parmesan, mascarpone, herbs* \$25

## DESSERTS:

SELECTION OF TWO

- Bread Pudding, toffee, pumpkin praline* \$16
- Chocolate Earl Grey Crème Brûlée* \$16
- Lemon Meringue Tart* \$16
- Tiramisu* \$16
- Seasonal Sorbet (Vegan)* \$13

## KID'S MENU

- Chicken Strips with Fries* \$18
- Cheeseburger with Fries* \$18
- Mac and Cheese* \$16
- Vanilla Ice Cream* \$12

# FALL & WINTER BUFFET MENU

PRICED PER PERSON. MINIMUM PARTY OF 10.  
SERVED WITH DINNER ROLLS & WHIPPED BUTTER, COFFEE & TEA

## SELECTION OF TWO SALADS:

*Winter Green Salad, sherry & shallot vinaigrette*  
*Beet Salad, citrus, endive, goat cheese, Italian dressing*  
*Caesar Salad, parmesan, breadcrumbs*  
*Kale and Squash Salad, pumpkin seed, quinoa*

## SELECTION OF TWO PLATTERS:

*Winter Vegetable Crudité Platter, hummus & ranch*  
*Smoked Salmon Platter, capers, pickled onions*  
*Tuna Tataki Platter, peppers, citrus*

## SELECTION OF ONE PASTA:

*Butternut Squash Agnolotti, parmesan crème*  
*Fettuccini in alfredo sauce*  
*Meatballs in pomodoro sauce*  
*Mushroom Risotto, parmesan, mascarpone, herbs*  
*Leek and Mushroom Tart, arugula (Vegetarian)*  
*Beef Shortrib, jus*  
*Roasted Winter Vegetables*  
*Roasted Fingerling Potato - or - Pomme purée*  
*Seasonal Fruit Platter*

## SELECTION OF THREE DESSERTS:

*Bread Pudding, toffee sauce, pumpkin seeds*  
*Chocolate Earl Grey Crème Brûlée*  
*Lemon Meringue Tart*  
*Tiramisu*  
*Pistachio Genoise, buttercream icing*

**\$95 PER PERSON**

## DINNER ENHANCEMENTS

*Prime Rib Carving Station, jus +\$7 per person*  
*Sole, beurre blanc +\$10 per person*  
*Roasted Chicken Breast, mushroom gravy +\$10 per person*



A photograph of a silver tray filled with numerous champagne glasses, each containing a light-colored bubbly beverage. The glasses are arranged in a tiered fashion, with some in the foreground and others receding into the background. The background is softly blurred, showing hints of greenery and an outdoor setting. A semi-transparent grey banner is overlaid across the middle of the image, containing the text 'HYCROFT' and 'Bar Menu'.

HYCROFT

*Bar Menu*

# WINES

SELECT WINES TO BE SERVED. WINE PURCHASED BY THE BOTTLE FOR HOST BAR.

## SPARKLING

	5 oz. Glass	750ml Bottle
<i>Veuve Du Vernay Brut - France</i>	\$9	\$40
<i>Veuve Du Vernay Brut Rose - France</i>	\$9	\$40
<i>La Marca Prosecco - Veneto, Italy</i>	\$11	\$47
<i>Cremant de Bourgogne Brut - France</i>	\$12	\$54
<i>Cremant de Bourgogne Brut Rose - France</i>	\$12	\$54
<i>Veuve Clicquot - Brut</i>	\$32	\$145

## ROSÉ

	5 oz. Glass	750ml Bottle
<i>Oyster Bay Rosé - Marlborough, New Zealand</i>	\$9	\$40
<i>Narrative Rosé - Okanagan</i>	\$11	\$47
<i>Meiomi Rosé - California</i>	\$14	\$64

## WHITE

	5 oz. Glass	750ml Bottle
<i>Oyster Bay Pinot Grigio - New Zealand</i>	\$9	\$40
<i>Narrative White - Okanagan</i>	\$10	\$45
<i>Whitehaven Sauvignon Blanc - New Zealand</i>	\$11	\$48
<i>William Hill Chardonnay - Napa Valley</i>	\$11	\$48
<i>50th Parallel Estate Gewurztraminer - Okanagan</i>	\$11	\$50
<i>La Crema Sonoma Coast Chardonnay</i>	\$14	\$66

## RED

	5 oz. Glass	750ml Bottle
<i>Oyster Bay Pinot Noir - Marlborough, New Zealand</i>	\$9	\$40
<i>Alamos Malbec - Mendoza, Argentina</i>	\$9	\$40
<i>Gray Monk Merlot - Okanagan</i>	\$11	\$47
<i>Louis M. Martini Cabernet Sauvignon - Sonoma</i>	\$11	\$48
<i>Narrative Non-Fiction - Okanagan</i>	\$14	\$66



# DRINKS

SELECT ITEMS TO BE SERVED.

## SPIRITS

SELECT DELUXE OR PREMIUM | 1 OZ.

### DELUXE - \$10

*Includes vodka, gin, white and dark rum,  
bourbon, rye*

### PREMIUM - \$11

*Grey Goose Vodka, Tanqueray Gin, Empress  
1908 Gin, Flor de Cana Anejo 5 Year Old  
Rum, Glenfiddich Special Reserve 12 Year  
Old, Bulleit Bourbon, Forty Creek Barrel  
Select Whiskey*

### LIQUEURS - \$10

*Bailey's Irish Cream, Kahlua, Amaretto,  
Grand Marnier, Vermouth*

#### Host Bar

*Host purchases all beverages*

#### Cash Bar

*Guests purchase beverages*

#### CORKAGE

*A corkage fee of \$21 per 750mL bottle will apply  
should the renter wish to provide their own wine.*

*Liquor and beer from outside sources are not  
permitted.*

#### LIQUOR SERVICE

- *Bar service selections are required no less than 10 days in advance of the event.*
- *The renter must employ UWCV bartenders and bar services for their event.*
- *The bar must close prior to or at 10:30pm nightly.*
- *Hycroft does not permit shots or shooters.*

## BEER + CIDER

### DOMESTIC - \$7.50

*33 Acres of Life California Common  
33 Acres of Ocean Pale Ale  
33 Acres of Nirvana I.P.A  
33 Acres of Sunshine Blanche  
Lonetree Dry Apple Cider*

### IMPORTED - \$8.50

*Corona  
Guinness*



PHOTO BY BLUSH WEDDING PHOTOGRAPHY

# FEATURED COCKTAILS

SELECT A MAXIMUM OF 3 COCKTAILS.

## FRENCH 75 - \$11

1.5oz

*Gin, lemon juice, simple syrup, sparkling wine*

*Upgrade to Empress 1908 Gin + \$2*

*Add St. Germain Elderflower Liqueur + \$2*

## LAVENDER LEMONADE - \$13

1oz

*Empress 1908 Gin, lavender simple syrup, soda, lavender sprig garnish*

## PALOMA - \$11

1.5oz

*Tequila, grapefruit juice, soda, lime juice, simple syrup*

## MANGO MARGARITA - \$12

1.5oz

*Tequila, Triple Sec, mango, lime juice, simple syrup, tajin rim*

## APEROL SPRITZ - \$12

1.5oz

*Prosecco, Aperol, soda, orange slice garnish*

## WHISKEY SOUR - \$12

1.5oz

*Rye, lemon juice, simple syrup, maraschino cherry*

## BOURBON SOUR - \$13

1.5oz

*Bulleit Bourbon, lemon juice, simple syrup, egg white, maraschino cherry*

## NEGRONI - \$12

1.5oz

*Gin, Campari, sweet vermouth*

## MOJITO - \$11

1oz

*Rum, soda, simple syrup, lime juice, mint*

## GREY GOOSE MARTINI - \$13

2oz

*Vodka, dry vermouth, bitters*

CUSTOM COCKTAILS AVAILABLE UPON REQUEST



# NON-ALCOHOLIC BEVERAGES

## BOTTOMLESS PUNCH

### CRANBERRY PINEAPPLE

*Pineapple juice, cranberry juice, ginger ale & lime garnish*

### PINK LEMONADE

*Pink lemonade, white cranberry juice, soda, garnished with mint*

### ICED TEA

*Garnished with lemon*

\$4 PER PERSON



### COFFEE & TEA

*Regular & decaf brewed coffee, selection of black and herbal teas, milk & sugar*

\$3.50 PER PERSON

### ASSORTED SODAS

*Coke, Diet Coke, Ginger Ale, Sprite*

\$3.50 PER PERSON

### ASSORTED JUICES

*Apple, orange, cranberry*

\$4 PER PERSON

### SAN PELLIGRINO

*Mineral Water + Assorted Flavours*

\$4 PER PERSON

### INFUSED WATER STATION

*Choice of cucumber-mint or lemon-lime*

\$2 PER PERSON

*Contact Us*

Call the Event Sales Office:

604.731.4662

[eventsales@uwcvanancouver.ca](mailto:eventsales@uwcvanancouver.ca)

1489 McRae Ave

Vancouver, BC

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