



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

HYCROFT WEDDINGS

Catering & Information



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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 BRIDE & GROOM

Hycroft offers two complimentary separate Edwardian suites for the Bride & Groom 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 80 seated
The Terrace: up to 100 seated

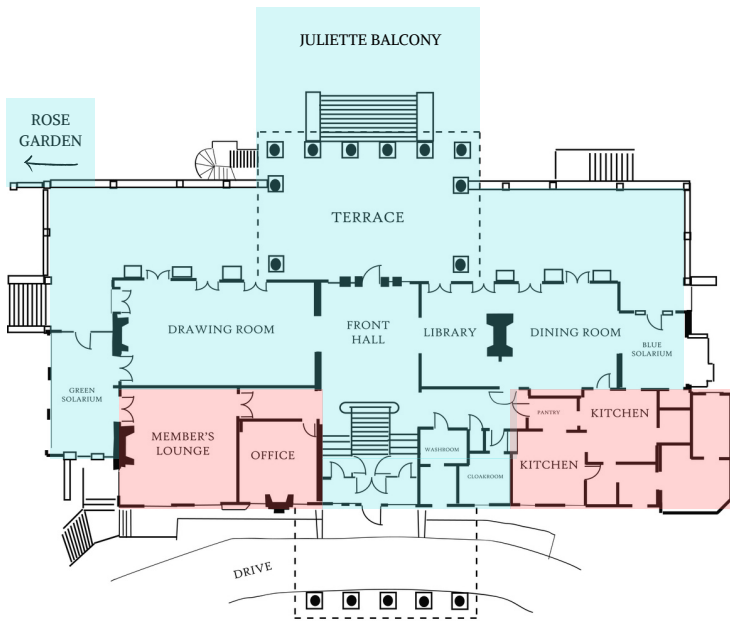
Dining in the Hycroft Drawing Room: up to 60
Dining in the Hycroft Ballroom: up to 100
Dining on the Hycroft Terrace: up to 100



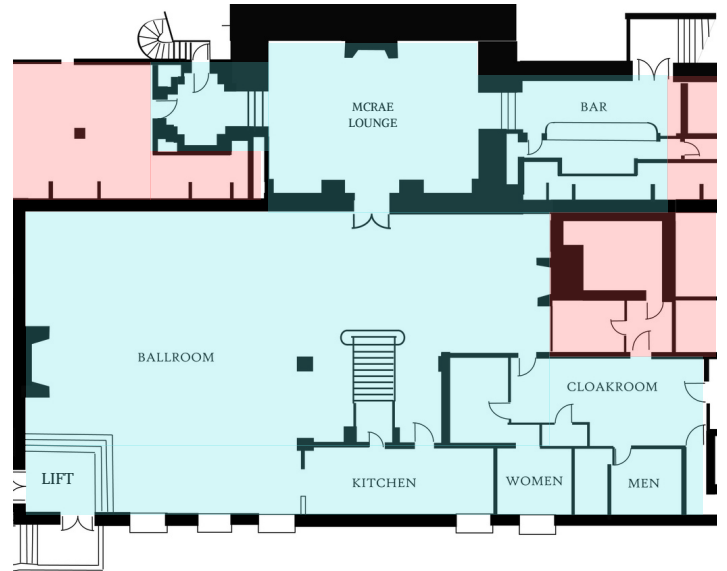
PHOTO BY VANWEDDINGS INC

FACILITY INFORMATION

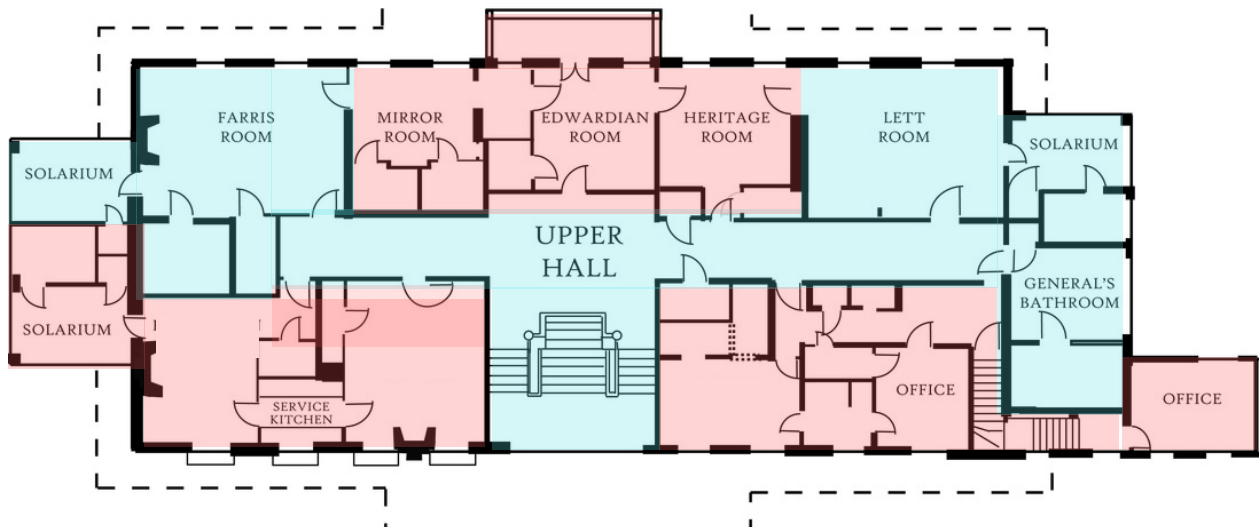
MAIN FLOOR



BALLROOM & MCRAE LOUNGE



SECOND FLOOR



INCLUDED IN RENTAL

NOT INCLUDED IN RENTAL

WEDDING POLICIES & PROCEDURES

ROOM RENTAL FEES INCLUDE:

- Round or rectangular tables.
- 130 banquet chairs for indoor events.
- 130 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:

- Plated, Buffet or Family Style table service.
- 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 14 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.
- Hycroft does not permit shots or shooters.

MENU SELECTION & GUARANTEES

Our team requires that your menu must be finalized no later than 30 days prior to your event. **We require the guaranteed number of guests no later than 3 days prior to the event date.** It is the sole responsibility of the client to provide this guarantee to our staff during normal business hours (10 - 6 pm). Your final billing will reflect your final guarantee or actual number of guests in attendance, whichever is greater. The kitchen will prepare the guaranteed number of meals plus 10%. Pricing of menu items will be finalized no less than 30 days prior to your event date.

DEPOSIT & PAYMENT REQUIREMENTS

To make a reservation for your event date, a 50% non-refundable room rental deposit and a signed contract are required. A damage deposit of \$1,000 must be submitted in the form of a cheque, or the credit card on file. **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.

MUSIC

Out of respect for our neighbours, we require that all audio sources be located inside Hycroft (DJ, Speakers). For outdoor ceremonies only, DJ, speakers, microphone, and musicians not requiring amplification are permitted on the Hycroft terrace or in the garden areas with prior consultation with authorization of the Events Manager. 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. Any live music performance must be coordinated with and authorized by the Event Sales Coordinator. Music that can be heard on the terrace must cease no later than 9:30 pm.

SOCAN FEE

The Society of Composers, Authors, and Music Publishers of Canada assesses a tariff for the performance of live and recorded music. Functions with live and recorded music with or without dancing are subject to a fee which will be collected by UWCV at the time of billing, and paid to SOCAN (prices are subject to applicable taxes),

RE:SOUND FEE

The Copyright Board of Canada charges a fee each time recorded music is played and distributed to the artists and record companies worldwide for public use of their music, otherwise known as Tariff 5.B. Functions with recorded music are subject to a fee which will be collected by UWCV at the time of billing and paid to Re:SOUND (prices are subject to applicable taxes).

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

Hycroft offers up a one-hour complimentary wedding ceremony rehearsal between Monday-Thursday 2 pm-6 pm. Attendee list is required. The rehearsal is limited to wedding party only. Vehicles must not be parked in the member's parking lot. Please coordinate with the Events Manager for availability.

WEDDING POLICIES & PROCEDURES

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. Please note that smoking of cannabis products is not permitted on Hycroft grounds. Please step off the property to consume these products.

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.

DAY-OF ACCESS TIMES & DECOR

Battery operated candles are permitted inside and outside. No wax candles or open flames are permitted anywhere. Pets are not permitted at Hycroft. Confetti, real flower petals on the ground, and sparklers are not permitted. Fabric petals may be used. The renter is responsible for the removal of all decorations, gifts, boxes, and containers at the conclusion of their rental. All guests and vehicles must leave the premises by 11 pm. Vendors will be allowed 1 hour to for set-up prior to rental commencing, and a 1/2 hour for move out following the event conclusion.

CANCELLATIONS

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

DAMAGES

Hycroft management reserves the right to inspect and control all private functions. Hycroft 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.

SITE VISITS

Site visits are available Monday-Friday by appointment with the Events Manager. Please call no less than 24 hours in advance to schedule an appointment.

CLEAN UP & CLOSE DOWN

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. Vendors may have an additional half-hour after the rental ends to remove their equipment. Décor rentals and other items may be picked up the following day if necessary with approval from the Events Manager. 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.

OPTIONAL RENTALS

- 2 Wireless Microphones & 2 Bose L1 Speakers - \$150.00
- Grand Piano - \$150.00
- University Women's Club Podium - Complimentary
- Flip Charts - \$20.00
- WiFi - Complimentary
- Easels - Complimentary

A SPECIAL NOTE ON COVID-19

Please note that Hycroft will adhere closely to all guidelines implemented and recommended by Health Canada, the BC Center for Disease Control, and obey the order of the Provincial Health Officer. Our highest priority is the health of our guests and staff. **Please enquire with the Events Manager for the most up to date information regarding Hycroft and it's policies surrounding COVID-19.**

CANAPÉS

MINIMUM ORDER: 2 DOZEN PIECES



HOT HORS D'OEUVRES

Spinach Pakora, green onion, jalapeño, cilantro, peach and ginger emulsion (Vegan)

Crispy Chickpea, Fries parmesan, sesame, pickled sweet pepper relish (Vegetarian, GF)

Japanese Curried Eggplant Spring Roll, chili, ginger, cashews (Vegan)

Tempura Prawn, tamarind and plum emulsion (GF)

Chuck Beef Slider, Hycroft BBQ sauce, aged cheddar, sesame bun

*Pork Belly Tostada, avocado emulsion, salsa verde
Grilled Sweet Bay Scallop, Chilliwick corn with sunchoke
salsa, basil, crisp bread*

\$3 PER PIECE



CHILLED HORS D'OEUVRES

Albacore Tuna Tartar, kale rice cracker, granny smith apple, chili, lime, smoked olive oil (GF)

Salmon Tartar, double baked potato, crème fraiche, pickled mustard seeds, dill pickle (GF)

*Kusshi Oyster, nasturtium mignonette, cucumber, chive oil (GF) **Market Price***

Dungeness Crab, purple endive, apricot, hazelnut gremolata (GF)

Coconut Beef, herb crepe, confit lime

Goat Cheese Gougere, spring onion, black peppercorn, fresh herbs (Vegetarian)

Vegetable Salad Roll, plum and tamarind emulsion (Vegan, GF)

\$3 PER PIECE

PHOTOS BY SOWEDDING

PLATTERS

ALL PLATTERS PRICED PER PERSON

ASSORTED SANDWICH & WRAP TRAY - \$6.50 PER PERSON

Tuna, mayonnaise, red onion & cucumber; Black forest ham & Dijon mayo; Savory egg & cheddar with baby cress; Coronation chicken & arugula. Served with chips & salad garnish.

CRUDITÉS & HOUSE-MADE DIPS - \$5 PER PERSON

Assorted vegetables with romesco, tzatziki & hummus

DOMESTIC & IMPORTED CHEESE BOARD - \$10 PER PERSON

Assorted cheeses, crackers, baguette, dried fruit & nuts

WEST COAST SALMON TRIO PLATTER - \$14 PER PERSON

Dill gravlax, poached salmon, smoked salmon, lemon, capers, mustard dill dressing

VEGETARIAN ANTIPASTO PLATTER - \$8 PER PERSON

Roasted & grilled peppers, zucchini, eggplant & artichoke with a balsamic reduction

SEAFOOD PLATTER - \$14 PER PERSON

Tiger prawns, mussels, squid, roll mops, olive oil & wakame salad

CHARCUTERIE PLATTER - \$15 PER PERSON

Roasted beef, prosciutto, salami & Parma ham, house pickles

MEDITERRANEAN PLATTER - \$12 PER PERSON

Chorizo, saffron chicken breast, tiger prawns on Spanish rice salad

HYCROFT PLATTER - \$18 PER PERSON

A selection of our finest charcuterie & cheeses garnished with grapes, olives, fruit & house pickles

FRESH FRUIT & BERRY PLATTER - \$6 PER PERSON

FRESHLY BAKED PASTRIES - \$4 PER PASTRY

Includes croissants, pain-au-chocolat, pain au raisin, apple danish

FRESHLY BAKED COOKIES - \$3 EACH

PLATED MENU

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

TO START:

SELECTION OF TWO

- Little Gem Caesar Salad, crisp bread, parmesan, extra virgin olive oil \$15*
- Glorious Organic Greens, shallot and sherry vinaigrette (V, GF) \$16*
- Stoney Paradise Heirloom Tomatoes, buffalo burrata, basil, chia seeds, greens, crisp bread (V) \$23*
- Smoked Salmon, crab aioli, cucumber vinaigrette, panko bread crumbs \$18*
- Albacore Tuna Tataki, granny smith apples, chilli, lime, crispy kale rice cracker (GF) \$20*
- Seafood Chowder, halibut broth, manilla clams, honey mussels, prawns (GF) \$12*
- Confit Duck Leg Terrine, pickled rhubarb, puffed rice, greens (GF) \$22*

ENTRÉES:

SELECTION OF TWO

- Salmon, fregola, zucchini, gem tomatoes, herb crust \$35*
- Halibut, potato gnocchi, local beans, peas (Seasonal Availability) Market Price*
- Ling Cod Cioppino, whitefish broth, mussels, spot prawns, scallops, clams, ling cod (GF) \$40*
- Duo of Poultry with Crispy Buttermilk Braised Turkey and BBQ Chicken Breast, soft polenta, Chilliwack corn, shishito pepper \$30*
- Canadian Striploin of Beef, textures of heirloom carrot, potato pave, veal jus \$38*
- Cheese Tortellini, charred broccolini, mushroom broth (V) \$23*
- Whole Roasted Beef Steak Tomato, wild rice stuffing, foraged mushrooms, cashew cream (V) \$23*

DESSERTS:

SELECTION OF TWO

- Eagle Valley Farm Organic Stone Fruit Frangipane Tarte, lemon verbena ice cream \$15*
- Dark Chocolate Cheesecake, almond tuille, raspberry jelly, bergamot \$14*
- Layered Pana Cotta, strawberry compote, matcha meringues \$15*
- Trio of Seasonal Sorbets \$12*
- Locally Sourced Cheese Plate, brioche, jam \$19*
- BC Hazelnut Mille Feuille, sesame cremoux, hazelnut ganache \$17*
- Vanilla Crème Brule, candied citrus, fennel biscotti \$14*

SERVED WITH FRESHLY BAKED ARTISAN ROLLS, COFFEE & TEA SERVICE
CHILDREN'S MENU AVAILABLE UPON REQUEST FOR AGES 12 AND UNDER

BUFFET SERVICE

Please select one of the three listed menus for service at your event. Please inform the Events Team of any allergies or dietary restrictions as necessary.

THE McRAE BUFFET

Selection of artisan buns

Smoked Nanuk sockeye salmon, smoked mackerel & pickled herring platter

Red, black and green kale Caesar salad with fresh Parmigiano-Reggiano, garlic croutons & creamy Caesar dressing

Fresh beetroot, cherry tomato & orange salad with orange vinaigrette topped with feta cheese

Quinoa salad, lemon, avocado, cucumber & pistachio, herb vinaigrette

Roasted free-range breast of chicken Provençal, Kalamata, fresh basil

Steamed wild Pacific salmon with fennel shavings, lemon beurre blanc

Panzerotti with mushrooms, white wine, crème fraîche, tarragon

Seasonal market steamed vegetables & roasted fingerling potatoes

Dark chocolate pate de choux

Mini glazed lemon meringue tarts

Strawberry & white chocolate shortcake

Fresh fruit & berry platter

\$80 PER PERSON

THE SHAUGHNESSY BUFFET

Selection of artisan buns

Smoked Nanuk sockeye salmon, smoked mackerel & pickled herring platter

Charcuterie platter with prosciutto, salami, Serrano ham & house-made pickles

Mixed artisan organic salad greens with a shallot & sherry vinaigrette

Heirloom baby gem tomatoes, English cucumber, red onion, Kalamata olives topped with feta cheese & balsamic dressing

Roasted vegetable salad, asparagus, zucchini & artichoke hearts, chopped spinach & lemon herb vinaigrette

Braised grass-fed blade of beef cooked in veal stock, red wine, caramelized onion, watercress

Steamed wild Pacific coho, fresh pea and mint velouté, asparagus spears, pea shoots

Chicken fricassee, penne, mushroom, tarragon, Parmesan & truffle

Seasonal market steamed vegetables & roasted fingerling potatoes

Meringue nests, summer berry compote, vanilla Chantilly

Gateaux tiramisu

Citrus panna cotta with fresh raspberries

Dark chocolate pate de choux

Fresh fruit & berry platter

\$95 PER PERSON

THE HYCROFT GRAND BUFFET

Selection of artisan buns

*Smoked Nanuk sockeye salmon, smoked mackerel & pickled herring platter
Charcuterie platter with prosciutto, salami, Serrano ham & house-made pickles
Cheeseboard with a selection of domestic & imported varieties, grapes & walnuts*

Mixed artisan organic salad greens with a shallot & sherry vinaigrette

Grilled & raw zucchini, hazelnuts, basil, lemon

Purple beet, cherry tomato & orange salad, orange vinaigrette, feta cheese

Melon & cucumber salad, black pepper & mint

AAA Canadian strip loin of beef carving station with watercress, red wine jus, mustard & horseradish

Roast fillet of Icelandic cod, preserved lemon gel, baby shrimp, dill beurre blanc

Roasted free-range breast of chicken Provençal, Kalamata, fresh basil

Tortellini with ricotta & asparagus, beurre noisette

Seasonal market steamed vegetables & roasted fingerling potatoes

Mini glazed lemon meringue tarts

Dark chocolate pate de choux

Strawberry & white chocolate shortcake

Dulce de leche crème brûlée

Fresh fruit & berry platter

\$105 PER PERSON

ENHANCEMENTS

PREMIUM SEAFOOD PLATTER ON DRY ICE

King prawns, fresh crab, smoked salmon, mussels & herrings, salmon roe

MARKET PRICE

BUTTER POACHED CANADIAN LOBSTER TAIL

4 Oz. or 6 Oz.

MARKET PRICE

ADD A TABLE-SIDE SERVED SOUP COURSE - \$7 PER PERSON

Chilled pea, leek & sorrel soup

Spiced tomato gazpacho Soup

Chilled vichyssoise

Butternut squash & Parmesan

Fresh asparagus & pea velouté

Cauliflower & truffle velouté

CARVING STATIONS

Served with jus, mustard & horseradish

Slow Roast Prime Rib of Beef - \$18 per person

Roasted Striploin of AAA Beef - \$15 per person

Rosemary & Garlic Marinated Leg of Lamb - \$16 per person

Slow Roast Loin of Pork, Thyme & Cider - \$14 per person

FAMILY STYLE SERVICE

Hycroft's family style service is a unique home-style dining experience. This style is focused on bringing your family and friends together in a relaxed atmosphere using an interactive gourmet adventure.

Please select one of the three listed menus for service at your event. Please inform the Events Team of any allergies or dietary restrictions as necessary.

THE FARRIS

(1) APPETIZER COURSE:

*Selection of artisan buns
Goat cheese croute, red wine poached pears, arugula,
walnut, balsamic dressing
Grilled & raw Zucchini salad, hazelnuts, fresh basil, lemon*

(2) PASTA/RISOTTO COURSE:

*Selection of one
Panzerotti with mushrooms, white wine,
crème fraiche, tarragon
OR
Risotto of pea, mint & parmesan*

(3) MAIN COURSE:

*Roasted free-range breast of chicken Provençal,
Kalamata, fresh basil with roasted fingerling potatoes
Steamed Wild Pacific Salmon, market baby vegetables,
shaved fennel and vierge dressing*

(4) DESSERT BUFFET:

*Dark chocolate pate de choux
Mini glazed lemon meringue tarts
Strawberry & white chocolate shortcake
Fresh fruit & berry platter*

\$80 PER PERSON

THE HERITAGE

(1) APPETIZER COURSE:

*Selection of artisan buns
Grilled asparagus, chopped egg, torn bread, red wine
vinegar, artisan greens
Pesto marinated bocconcini & heirloom baby gem tomato
salad*

(2) PASTA/RISOTTO COURSE:

*Selection of one
Risotto of mushrooms, truffle & Parmesan
OR
Tortellini with Ricotta & Asparagus, beurre noisette*

(3) MAIN COURSE:

*Black pepper crusted loin of pork, pickled red cabbage,
herb roasted fingerling potatoes, grain mustard cider
sauce
Roast fillet of Icelandic cod, preserved lemon gel,
charred onions, zucchini, roast artichoke, crisp capers*

(4) DESSERT BUFFET:

*Meringue nests, summer berry compote, vanilla
Chantilly
Gateaux Tiramisu
Citrus panna cotta with fresh raspberries
Dark chocolate pate de choux
Fresh fruit & berry platter*

\$85 PER PERSON

THE EDWARDIAN

(1) APPETIZER COURSE:

*Selection of artisan buns
Red, black and green kale Caesar salad with
fresh Parmigiano-Reggiano, garlic croutons & creamy
Caesar Dressing
Duo of cantaloupe and honeydew melon, prosciutto,
heirloom tomato & basil parsley Pistou*

(2) PASTA/RISOTTO COURSE:

*Selection of one
Braised fennel & smoked bacon risotto, lemon & chives
OR
Lunette with Truffle, mushroom crème beurre blanche*

(3) MAIN COURSE:

*Roast striploin of AAA Canadian beef, charred onions,
herb roasted fingerling potatoes, watercress & veal jus
Pan-seared fillet of Atlantic sea bass, fennel purée,
roasted artichokes, asparagus & zucchini*

(4) DESSERT BUFFET:

*Mini glazed lemon meringue tarts
Dark chocolate pate de choux
Strawberry & white chocolate shortcake
Dulce de leche crème brûlée
Fresh fruit & berry platter*

\$95 PER PERSON



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

HYCROFT

Bar Menu



WINES

SPARKLING

	5 oz. Glass	750ml Bottle
Veuve Du Vernay Brut - France	\$8	\$35
Veuve Du Vernay Brut Rose - France	\$8	\$35
La Marca Prosecco - Veneto, Italy	\$9	\$42
Cremant de Bourgogne Brut - France	\$11	\$50
Cremant de Bourgogne Brut Rose - France	\$11	\$50
Veuve Clicquot - Brut	\$30	\$140

ROSÉ

	5 oz. Glass	750ml Bottle
Domaine Laroche Rose e la Chevaliere- Provence	\$7	\$30
Narrative Rosé - Okanagan	\$10	\$44
Meiomi Rosé - California	\$13	\$60

WHITE

	5 oz. Glass	750ml Bottle
Mirassou Pinot Grigio - California	\$8	\$35
Narrative White - Okanagan	\$9	\$42
Whitehaven Sauvignon Blanc - New Zealand	\$10	\$44
William Hill Chardonnay - Napa Valley	\$10	\$45
50th Parallel Estate Gewurztraminer - Okanagan	\$10	\$48
La Crema Sonoma Coast Chardonnay	\$13	\$62

RED

	5 oz. Glass	750ml Bottle
Mirassou Pinot Noir - California	\$8	\$35
Alamos Malbec - Mendoza, Argentina	\$8	\$35
Grey Monk Merlot - Okanagan	\$10	\$44
Louis M. Martini Cabernet Sauvignon - Sonoma	\$10	\$45
Narrative Non-Fiction - Okanagan	\$13	\$62

BEER, CIDER & COOLERS

DOMESTIC

Phillips Blue Buck Ale
33 Acres of Ocean Pale Ale
33 Acres of Nirvana I.P.A
33 Acres of Sunshine Blanche

\$6.50

355 mL

IMPORTED

Heineken
Corona
Stella Artois
Sapporo
Guinness

\$7.50

355 mL

CIDERS & COOLERS

Lonetree Dry Apple Cider
Lonetree Ginger Apple Cider
Nude Vodka Soda - Assorted

\$6.50

355 mL

HIGHBALLS

DELUXE

Smirnoff Vodka
Beefeater Gin
Bacardi White Rum
Bacardi Dark Rum
Jim Beam Kentucky Bourbon
Crown Royal Rye

\$8 - 1oz

PREMIUM

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

\$9 - 1oz

POLICIES

CORKAGE

A corkage fee of \$20 per 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 14 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.

FEATURED COCKTAILS

FRENCH 75 - \$9

1.5oz

*Beefeater Gin, lemon juice, simple syrup, Veuve du Vernay Brut
Upgrade to Empress 1908 Gin + \$2
Add St. Germain Elderflower Liqueur + \$2*

LAVENDER LEMONADE - \$12

1oz

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

GREYHOUND - \$9

1oz

Grey Goose Vodka, grapefruit juice, lemon garnish

GIN FIZZ - \$10

1oz

Tanqueray Gin, lemon juice, simple syrup, soda

APEROL SPRITZ - \$11

1.5oz

La Marca Prosecco, Aperol, soda, orange slice garnish

WHISKEY SOUR - \$10

1.5oz

Crown Royal Rye, lemon juice, simple syrup, maraschino cherry

BOURBON SOUR - \$11

1.5oz

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

NEGRONI - \$10

1.5oz

Beefeater Gin, Campari, sweet vermouth

MOJITO - \$9

1oz

Bacardi White Rum, soda, simple syrup, lime juice, mint

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

\$3.50 PER PERSON



COFFEE & TEA

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

\$3 PER PERSON

ASSORTED SODAS

Canned Coke, Diet Coke, Ginger Ale, Sprite

\$3 PER PERSON

ASSORTED JUICES

Apple, orange, cranberry

\$3 PER PERSON

SAN PELLIGRINO

Limonciata and Arianciata

\$4 PER PERSON

PERRIER SPARKLING WATER

\$4 PER PERSON

Contact Us

Call the Event Sales Office:

604.731.4662

eventsales@uwcvancouver.ca

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