

the scribe

FALL
2014

university club



Sam's Bottle Shop Pops Up to the Club

Thursday, November 5th

6:30 - 9:00 pm

\$25++ per person

\$20++ for groups of 4 or more

John Boy and his team of brew lovers from Sam's Bottle Shop are visiting the Club to share some of America's finest craft beers.

We'll be offering over 30 beers to taste, and Chef Ian will prepare appetizers and small bites to enjoy between brews.

Contact Jessica Lee at 919.323.4815 or email jessica@universityclubnc.com for more information.

Trick or Treat Family Night

Wednesday, October 29th

Buffet from 6 - 9 pm

The University Club's 10th Annual Trick or Treat Family Night is sure to be a fangtastic event, filled with costumes, jack-o-lanterns, cobwebs and scarecrows. Trick or Treat Family night has become quite a popular tradition at the University Club, so please call the Club at 919.493.8099 or email info@universityclubnc.com for advance reservations!

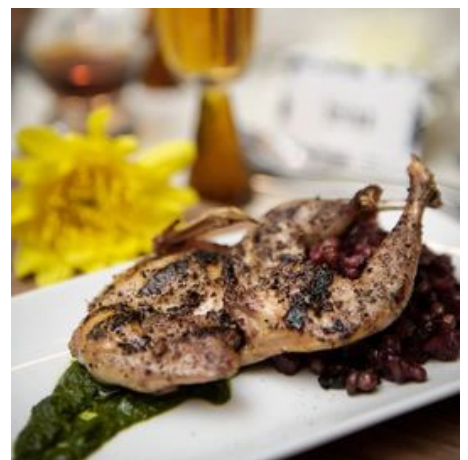
Special pricing for this event:

Adults: \$20++

Seniors: \$17++

Children Ages 5 - 12: \$10++

Children 4 and under: FREE!



events

Check out our upcoming calendar of events. This winter, we are featuring Club favorites like our Trick or Treat Night, Thanksgiving Brunch and Wednesday Night Family & Wine Nights are back in action. We are also bringing back Trivia Night in the Bar and hosting several wine & beer events!

october

16

Holiday Wine Expo
6:30 - 9 pm
Bring your friends for discounted entry!

23

Trivia Night
Members Bar
5 - 7 Free appetizers
7 pm Team Trivia

november

5

Sam's Bottle Shop
Beer Pop Up
6:30 - 9 pm
The more the merrier!

28

Thanksgiving Brunch
10:30 am - 3:00 pm
All the trimmings with none of the work!

november

29

Trivia Night
Members Bar
5 - 7 Free appetizers
7 pm Team Trivia
Family and Thanksgiving THEMED trivia

The Club will be closed for dinner on Thursday, Nov 28th and lunch service on Friday, Nov 29th, reopening for dinner on the 29th



Thursday, October 23rd
Friday, November 29th
5 - 7 pm Complimentary Nibbles
7 pm Trivia

Join us in the newly renovated Member Bar for Trivia Night and enjoy complimentary appetizers followed by team trivia (2 to 5 per team). *Special night scheduled for the day after Thanksgiving, so you can nurse your turkey hangover.* Congratulations to Mr. & Mrs. Normand Travis, Dr. Michael Gustafson & Ms. Cynthia Easterling, past winners during this past spring and summer. This fall, prizes will include bottles of wine and Club food & beverage credit.

Thanksgiving Brunch

Thursday, November 28th
10:30 am - 3:00 pm
\$34++ Adults & Seniors
\$17++ Kids 5-12
FREE Kids 4 and under

Let the University Club handle all the cooking, and enjoy Thanksgiving with all the trimmings! The Club's traditional Thanksgiving Brunch buffet is the best way to ring in the holiday season with your loved ones.

Chef Ian's seemingly 'never ending' buffet, complete with Turkey and Dressing, our Seafood Extravaganza display, Omelet & Waffles Made-to-Order and so much more.

The Club's 72-hour cancellation policy is in effect for this holiday brunch. Please plan accordingly.

FALL BEER FEATURE



CARVER SWEET POTATO LAGER

A crisp, refreshing lager brewed with two hundred pounds of North Carolina sweet potatoes per batch...and zero ounces of pie spice. Savory and earth. Deliciously smooth. Carver celebrates the subtle flavor of North Carolina's most prized crop.

Enjoy their tribute to a true Southern visionary, Dr. George Washington Carver. While he may be better known for his work with peanuts, Dr. Carver was also passionate about the sweet potato.

Please contact Eleanor Richardson at 919-323-4816 or via email at eleanor@universityclubnc.com for reservations to all of our exciting upcoming events.

NEW MEMBERS

The Club proudly welcomes the following new members to our family:

Mr. & Mrs. Gray Ellis
WELCOME BACK!
by Kelly Santel

Mr. & Mrs. Robert Ross, Jr.
Retired
By Kelly Santel

Ms. Kay Phillips
APPCNC
By Eleanor Richardson

Mr. & Mrs. Timothy Proctor
Retired
By Kelly Santel

Dr. Annette Baker
Baker Clinical Services
By Jessica Lee

Mrs. Karen Rourk
Duke University
By Kelly Santel

Mr. & Mrs. Ronald Douglas
NCCU Law School
By Kelly Santel

Mr. Andrew Fine
Concordis Group
By Kelly Santel

The Club's 1st Annual Derby Day

On Saturday, May 4, 2014, the Club hosted it's first ever Derby Day. The afternoon was complete with bluegrass music from the The Bloomsbury Boys and stations of exquisite food paired with traditional Kentucky Derby spirits.

Prizes were awarded for Best Derby Attire, including first prize to Mrs. Debby Meyer for the Best Kentucky Derby Hat. Horses were drawn, and DPAC ticket packages, champagne bottles and gift certificates to the Club were distributed to the lucky winners.

Our friends from ShutterBooth set up a fun photo booth to help commemorate the evening and help us unwind a bit... although the cocktails had a hand in that as well. All in all, it was certainly a fun and festive evening with our Club family and and friends!

Holiday Wine Expo



Thursday, October 16th
6:30 - 9:00 pm
\$25++ per person
\$20++ for groups of 4 or more

Please join us for our annual Holiday wine Expo, featuring over 70 wines from around the world. Invite your wine loving friends for a night of fine wines, hors d'oeuvres and great company.

As always, wines will be available for home purchase at discounted prices for all your holiday gift giving needs.

Call the Club to reserve your tasting glass today!





University Club

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Durham, NC 27707
919.493.8099 phone
919.294.9704 fax
www.universityclubnc.com

Hours of Operation

Lunch Reservations
Tuesday - Friday | 11:30 am - 2:00 pm

Dinner Reservations
Tuesday - Saturday | 6:00 - 8:30 pm

Bar & Grill Hours
Tuesday - Friday | 11:30 am - 10:00 pm
Saturday | 5:00 - 10:00 pm

DRESS CODE: Business Casual

FAMILY NIGHT BUFFET



Prime Rib & Seafood Family Night Buffet
Every WEDNESDAY from 6:00 - 8:30 PM

AVAILABLE OCTOBER & NOVEMBER!

Come join us for our Prime Rib and Seafood Buffet,
and bring your whole family for this Club family tradition!

Adults: \$18++, Seniors: \$15++, Children Ages 5 to 12: \$9++,
Children 4 and under are FREE!

Fall Red Wine Feature

Louis M. Martini
2012 Cabernet Sauvignon

Louis M. Martini is a blend of the unique characteristics from several vineyards, creating a superbly balanced Cabernet Sauvignon

This wine has ripe flavors of black plum jam and black currant, a reflection of the warmer vintage. Hints of oak and a touch of baking spice support the fruit.



Fall White Wine Feature

MacMurray Ranch
2013 Pinot Gris

With its rich aromas and flavors of pear, baked apple, dried fig and white peach, the MacMurray Estate Vineyards Russian River Valley Pinot Gris has an expressive, fruit-forward character and rich mouthfeel.

To retain the fresh, natural fruit flavors of the Pinot Gris grapes, this delicate wine did not come in contact with oak.

