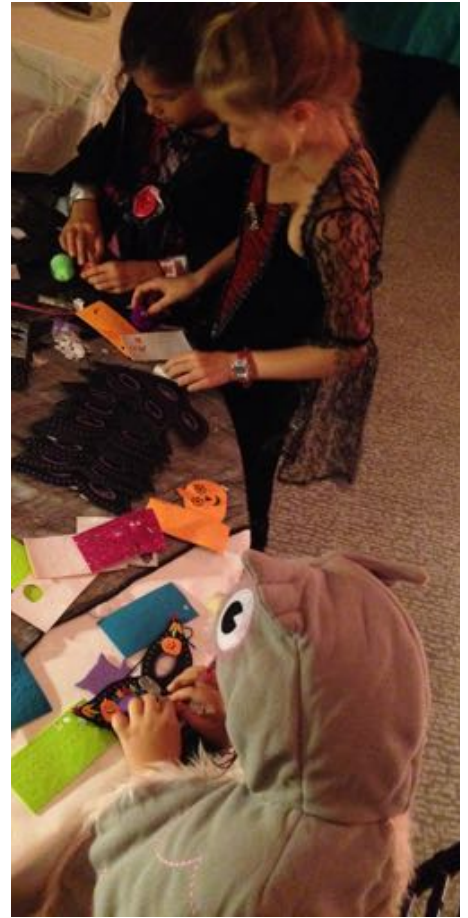


the scribe

FALL
2015

university club



YEARS
DAYS
DOLLARS

All wines by the glass for \$5
September 29 - October 3

On September 29th, our owners Kelly & Jessica are thrilled to be celebrating their 5-year anniversary of ownership of the University Club. In gratitude for the continued membership support throughout the past five years, the Club is discounting all wines by the glass to \$5 for five days, starting Tuesday, September 29th through Saturday, October 3rd. This includes our premium wines by the glass! Please join us at the Club to take advantage of these savings, and be sure to say, "Cheers to 5 years!" We thank you for your membership!!!

TRICK OR TREAT FAMILY NIGHT

Wednesday, October 28th
Buffet from 6 - 8:30 pm

The University Club's 11th 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 Special Events Director Melissa Sayre at the Club at 919.323.4816 or email melissa@universityclubnc.com for advance reservations!

Special pricing for this event:

Adults: \$22++, Seniors: \$18++
Children Ages 5 - 12: \$15++
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 & spirit events!

september

15

Trivia Night in the Member Bar, 6 - 8 pm

23

Family Night Buffet with "Taste of the NFL" Wine Tasting from Johnson Bros., 6 - 8 pm

29/30

For 5 days, \$5 for ALL WINES BY THE GLASS in celebration of 5 years!

october

1

Duckhorn Wine Dinner, 7 - 10 pm

1/2/3

\$5 for ALL WINES BY THE GLASS continues

23

Holiday Wine Expo 6-8 pm

28

Trick-or-Treat Family Night, 6 - 8:30 pm

november

6

Date Night (Inside)Out

20

Moonshine Dinner, 7 - 10 pm

27

Thanksgiving Buffet 10:30 am - 3 pm

28

Trivia Night - Black Friday/Thanksgiving Themed, 6 - 8 pm

TRIVIA NIGHT

Tuesday, September 15th

Friday, November 27th

6 - 8 pm

Join us in the 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.*

DATE NIGHT (INSIDE)OUT

Friday, November 6th

Showing Disney's "Inside Out"

7 - 10 pm

Join us for a date night out in our dining room or Member bar while your kids are enjoying a screening of Inside Out, kid-friendly buffet, arts/crafts and activities just down the hall! Call the Club for more information on this fun family event.

Thanksgiving Day

Brunch Buffet

Thursday, November 26th

10:30 am - 3:00 pm

\$42++ Adults & Seniors

\$20++ 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.

SPECIAL EVENTS CLUB HOURS/CLOSINGS

Mark your calendars for these important dates. The Club hosts many private events for our members, so please consider the dates below when planning your visit to the Club.

Fri. 9/11	Bar Only Lunch
Sat. 9/26	CLUB CLOSED <i>priv. member event</i>
Tue. 10/27	Bar Only Dinner
Wed. 10/28	Trick or Treat in Franklin/Bar ONLY, No Alacarte Dinner
Thu. 11/26	OPEN for BRUNCH CLUB CLOSED for dinner service
Fri. 11/27	CLUB CLOSED for lunch service OPEN for DINNER
Wed. 12/23	CLUB CLOSED for lunch service
Thu. 12/24/15 - Mon. 1/4/16	CLUB CLOSED for HOLIDAYS

Please contact Melissa Sayre at 919-323-4816 or via email at melissa@universityclubnc.com for reservations to all of our exciting upcoming events.

NEW MEMBERS

The Club proudly welcomes the following members to our family:

Mr. & Mrs. Geoff Imboden
Square 1 Bank

Mrs. Queen Scarborough
Scarborough & Hargett

Mr. Kenneth Combs
Custom Quality Carpentry

Mr. Kirby Turner
Jenkins, Wilson, Taylor & Hunt

Judge & Mrs. Alexander Denson
Retired

Mrs. Abigail George
The George School of Protocol

Mr. & Mrs. Frank Schubert
Triangle Systems, Inc.

Mr. David Whittleton
Verizon Enterprise Solutions

Mrs. Katie Galbraith
Duke Regional Hospital

Dr. Gerald & Dr. Ginger Wilson
Duke University

Mr. & Mrs. James Sills
Mechanics & Farmers Bank

Ms. Courtney Farr
Aureus Medical

Dr. & Mrs. Arthur Whitehurst
Retired

Dr. & Mrs. Tyrone Baines
Retired

MOONSHINE DINNER

Troy & Sons Moonshine
Friday, November 20th, 7 - 10 pm
\$50++ per person

Join us this November for our first MOONSHINE dinner! Chef Ian will pair four plated courses with four Troy & Sons moonshine concoctions created by Kelly and David. Hors d'oeuvres and libations at 7 pm, followed by a group seated dinner at 8 pm. We'll vote on our favorite moonshine cocktail at the end of the evening to be added to our cocktail list.

For more information on this event, please contact Melissa Sayre at 919.323.4816 or email melissa@universityclubnc.com.

Upcoming Wine Events

"Taste of the NFL" Wine Tasting
Wednesday, September 23rd
6:00 - 8:00 pm

Lauren O'Bryant with Johnson Brothers will be visiting the Club with "Taste of the NFL" wines for complimentary tasting. With its program to fight hunger, for every bottle sold, the NFL donates 1 meal to Feeding America. Tasting portions of their wines will be available to accompany the Traditional Prime Rib & Seafood Family Night Buffet that evening.

Holiday Wine Expo
Friday, October 23rd

6:30 pm - 9:00 pm

\$25++ per person, \$20++ with 4 or more
Please join us for our annual Holiday Wine Expo, featuring over 50 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.

Duckhorn Vineyards Wine Dinner
Thursday, October 1st
7 - 10 pm
\$75++ per person

Join us for an evening with Duckhorn, and explore fine food and wine pairings from their extensive portfolio. David Sloane with Mutual Distributing will be accompanied by special guest Scott Finaly, Mid-Atlantic Sales Manager for Duckhorn Wine Company. Throughout the dinner, Scott will share his insight and knowledge of Duckhorn's world renowned wineries.

Chef Ian will pair four plated courses with the wines during dinner. Hors d'oeuvres and wine at 7 pm, followed by a group seated dinner at 8 pm.

Contact Melissa Sayre at 919.323.4816 or email for more information: melissa@universityclubnc.com. Seating is LIMITED.



University Club

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

Hours of Operation

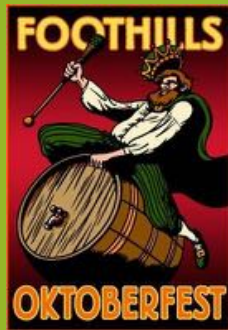
Lunch Reservations
Tuesday - Friday | 11:30 am - 2:00 pm

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
Denim Allowed in Member Bar

FALL BEER FEATURE



FOOTHILLS OKTOBERFEST

Prince Ludwig was a man of the people. Which is why, when he married in 1810, he invited the entire town of Munich. Thus Oktoberfest was born, along with the sweet, dark amber lager that has become the namesake of that annual celebration. Foothills Oktoberfest stays true to the classic style, with notes of toasted bread and roasted almonds. Prost!

Fall Red Wine Feature

Decoy Red Blend
2012 Sonoma County

The 2012 Decoy Sonoma County Red Wine offers a lush and appealing expression of Bordeaux-varietal winemaking. The exceptional 2012 growing season yielded a delicious wine with voluptuous boysenberry jam and bramble aromas, as well as hints of violet and spice.

On the palate, lush red and black fruit flavors are accentuated by well-proportioned tannins that add structure while carrying the wine to a long, satisfying finish.



Fall White Wine Feature

Decoy Chardonnay
2014 Sonoma County

Exploring the diversity Sonoma County's array of microclimates, soil types, elevations, and terroirs, allows greater flexibility during the blending process, yielding a unique and appealing expression of Chardonnay. This wine displays lovely layers of pear, apple and lemon drops.

On the palate, the pure fruit flavors are underscored by crisp acidity and subtle hints of sweet oak that add length to the finish.

