# The SCT 2012 university club









Friday, September 29th
7 - 10 pm
\$35 entry for members
\$40 entry for non-member guests

Prost! Don your lederhosen and dirndls, and raise your stein at the Club's first Oktoberfest celebration. Chef Alejandro will prepare German-inspired food stations, and there will be plenty of Oktoberfest & German beers in our Biergarden. We'll also be celebrating Kelly Santel & Jessica Lee's 7 years of Club ownership, so there'll be plenty of surprises and prizes in store. Entertainment provided by The Bloomsbury Boys from 7 - 9 pm.

Contact Amanda Benton Dillman at 919-323-4816 or email amanda@universityclubnc.com for more information.

# TRICK OR TREAT FAMILY NIGHT

Wednesday, October 25th Buffet from 6 - 8:30 pm

The University Club's 12th Annual Trick or Treat Family Night is sure to be a fangtastic event, filled with costumes, jack-o-lanterns, cobwebs and face painting by Mimi the Clown. 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 amanda@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	september	october	november
Check out our upcoming calendar of events. This fall, 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 and hosting several wine events!	28 Trivia Night in Member Bar  29 Oktoberfest Party	12 Italian Wine Dinner with Dave Bangert 7 - 10 pm  25 Trick-or-Treat Night 6 - 8:30 pm	17 Holiday Wine Expo 6:30 - 9 pm  23 Thanksgiving Buffet 10:30 am - 3 pm
	and 7-yr Celebration Entertainment by The Bloomsbury Boys 7 - 10 pm	26 Trivia Night in Member Bar	Trivia Night Black Friday and Thanksgiving Themed 6 - 8 pm

# TRIVIA NIGHT

September 28 October 26 November 24

# 5 - 7 pm Complimentary Nibbles6 pm Trivia Start Time

Please join our host Kelly Santel as he tests your knowledge of all manner of things that only Kelly finds important. Come show us (and each other) what you know on our trivia night.

Our special Black Friday trivia night on Friday, November 24th will be Thanksgiving and Black Friday themed, so bring your family, pull yourselves out of your turkey comas and exercise your brain!

Singles are welcome, and we will help you find a team. Come test your knowledge against some of the best and brightest Club members!

# Thanksgiving Day Brunch Buffet

Thursday, November 23rd 10:30 am - 3:00 pm \$52++ Adults & Seniors \$26++ 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 Alejandro'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.

Sat. 10/7	Bar Only Dinner
Sat. 10/14	CLUB CLOSED priv. member event
Sat. 11/11	CLUB CLOSED priv. member event
Thu. 11/23	OPEN for BRUNCH CLUB CLOSED for dinner service
Fri. 11/24	CLUB CLOSED for lunch service OPEN for DINNER

Sun. 12/24/17 - Mon. 1/1/18 CLUB CLOSED for HOLIDAYS REOPENING Tue. 1/2/18

Please contact Amanda at the Club at 919.323.4816 or email amanda@universityclubnc.com for reservations to all of our exciting upcoming events.

# HIGHLIGHTS FROM CHEF ALEJANDRO'S NEW FALL MENU

roasted squash roasted acorn squash, cranberries, pine nuts, arugula

grilled shrimp lemon garlic sauce, crispy brussels chips

ricotta dumplings garlic chive oil, parmigiano-reggiano, shaved asparagus

> french onion soup gruyère, herbed crostini

short rib port braised short rib, celeriac-parsnip purée, pearl onion, grilled scallions

coq au vin new potatoes, lardons, confit cremini mushrooms

ribeye
12 ounce ribeye, glazed hakeuri turnips,
baby bok choy, shiitake, lotus root

rack of lamb
pearled barley, pomegranate,
broccolini, carrots

# Upcoming Wine Events

# Holiday Wine & Beverage Expo Friday, November 17th 6:30 pm - 9:00 pm

\$30 per person \$25 with 4 or more

Please join us for our annual Holiday Wine Expo, featuring over 60 wines, beers and ciders 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.

# **CALLING ALL WINE COLLECTORS!**

By special arrangement for YOU

Kelly Santel and our wine distributors friends are delighted to arrange intimate wine tastings with our members who are avid wine enthusiasts and collectors. Contact us today to schedule your home wine purchase tasting.

# Italian Wine Dinner Thursday, October 12th 7 - 10 pm \$65++ per person

Join us for an journey through the Italy with a tour of fine Italian wines and food pairings prepared by Chef Alex. Dave Bangert, sommelier and friend from Empire Distributors, is back again as our special guest. Throughout the dinner, Dave will share his insight and knowledge of the rich history of Italian wines.

Chef Alejandro 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 Amanda at 919.323.4816 or email amanda@universityclubnc.com to reserve your spot for this special eventing. Seating is LIMITED.



## **University Club**

3100 Tower Blvd. Suite 1700 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



# HIGHLAND BREWING COMPANY CLAWHAMMER OKTOBERFEST

Highland Brewing Company Clawhammer Oktoberfest is a lightly colored, but toasty, rich and full-bodied Marzen style lager, brewed with traditional German malt and the finest noble hops. A spicy hop finish and aroma balance out the abundance of malt flavor. PROST!

# **FALL FEATURE WHITE**

# TALBOTT VINEYARDS 2015 KALI HART CHARDONNAY

Kali Hart is named in honor of Robert Talbott's youngest daughter. The rich, inviting nose shows bright tropical notes that continue on the palate, where refreshing flavors of pineapple and honeydew are complimented by refreshing acidity. 100% all estate-grown Chardonnay aged primarily in stainless steel with just a touch of French oak.



# **FALL FEATURE RED**

# TALBOTT VINEYARDS 2015 KALI HART PINOT NOIR

Kali Hart is their most fruit forward expression of Sleepy Hollow Vineyard. Apronchable and bright, this Pinot Noir opens with aromas of crushed cranberry, plum and red currant. This rich red fruit compote flavor continues on the palate, where it is accentuated by soft and silky tannins. The finish is long and luscious with hints of ripe fruit, vanilla and French oak.

