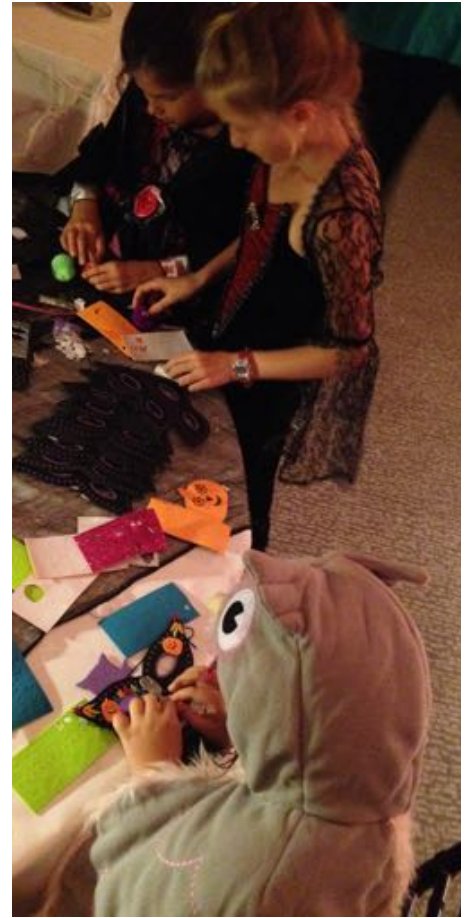


the scribe

FALL
2018

university club



Friday, September 28th
7 - 10 pm

\$35 entry for members
\$45 entry for non-member guests

Prost! Don your lederhosen and dirndls, and raise your stein at the Club's 2nd Oktoberfest celebration. Chef Alejandro will prepare German-inspired food stations, and there will be plenty of Oktoberfest & German beers in our Biergarten.

We'll also be celebrating Kelly Santel & Jessica Lee's 8 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.

Thanksgiving Day Brunch Buffet

Thursday, November 22nd
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.

TRICK OR TREAT FAMILY NIGHT

Wednesday, October 24th
Buffet from 6 - 8:30 pm

The University Club's 13th Annual Trick or Treat Family Night (Prime Rib and Seafood Buffet with Additional Spooktacular Menu Items) is sure to be a fantastic 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 or email in advance for reservations!

Special pricing for this event:

Adults: \$28++, Seniors: \$23++
Children Ages 5 - 12: \$15++
Children 4 and under: FREE!

PLEASE CONTACT JESSICA AT THE CLUB AT 919.323.4815 OR EMAIL
JESSICA@UNIVERSITYCLUBNC.COM FOR RESERVATIONS TO OUR UPCOMING EVENTS.

events

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!

september

12
Prime Rib & Seafood Buffet
w/Free Wine Tasting

18
Pasta Night - NEW!!!

20
Trivia Night in Member Bar

26
Prime Rib & Seafood Buffet
w/Oktoberfest Beer Tasting

28
Oktoberfest Party

october

10
Prime Rib & Seafood Buffet
w/Free Wine Tasting

12
Fine Wine Trading Co. Wine Dinner

16
Pasta Night - NEW!!!

24
Trick or Treat Family Night

25
Trivia Night in Member Bar

31
Prime Rib & Seafood Buffet
with Pumpkin Beer Tasting

november

6
Pasta Night - NEW!!!

9
Holiday Wine Expo

14
Prime Rib & Seafood Buffet
w/Free Wine Tasting

22
Thanksgiving Brunch Buffet

23
Black Friday Trivia Night

28
Prime Rib & Seafood Buffet
with Free Cider Tasting

TRIVIA NIGHT

Thursday, September 20,
October 25, and November 23
5 - 7 pm Complimentary Nibbles
6 pm Trivia Start Time

Please join our host Kelly Santel as he tests your knowledge. Come show us (and each other) what you know on our trivia night. Our special Black Friday trivia night on Friday, November 23rd 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!

Introducing:



Tuesday, September 18

Tuesday, October 16

Tuesday, November 6

5:30 - 8:30 PM

\$20++ Adults, \$18++ Seniors

\$10++ Kids 5-12

FREE Kids 4 and under

Let the Club answer the dreaded "what's for dinner?" question for your family... Join us for Pasta Night, featuring our made-to-order pasta station, minestrone, caesar salad, fried calamari, garlic bread and Italian desserts everyone will enjoy.

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.

Wed. 9/26	Bar Only Dinner
Thu. 10/18	Bar Only Dinner
Wed. 10/24	No A la Carte Dinner
Wed. 10/31	Bar Only Lunch
Thu. 11/22	OPEN for BRUNCH CLUB CLOSED for dinner service
Fri. 11/23	CLUB CLOSED for lunch service OPEN for DINNER

Sun. 12/23/18 - Tue. 1/1/19
CLUB CLOSED for HOLIDAYS

PRIME RIB & SEAFOOD BUFFET aka "FAMILY NIGHT" | EVERY WEDNESDAY NIGHT from 6:00 - 8:30 PM

\$25++ Adults, \$20++ Seniors, \$12++ Kids 5-12, FREE Kids 4 and under

Join us for our long-time member favorite Traditional Prime Rib & Seafood Buffet. Chef Alejandro will prepare soup, salads, chilled shrimp, prime rib carving, 2 entrees, 2 sides, plus yummy desserts.

Twice each month, we'll be featuring complimentary wine, beer or cider tastings.
Reservations STRONGLY recommended.

HIGHLIGHTS FROM CHEF ALEJANDRO'S NEW FALL DINNER MENU

black pepper agnolotti

ricotta, sage butter

seared ahi tuna

roasted peppers, grilled scallion, herb vinaigrette

crab cake

radish salad, burn lemon sauce

butternut squash soup

toasted coconut, chili oil

grilled stonefruit salad

spinach, toasted pine nuts, dijon vinaigrette

grilled salmon

lemon polenta cake, green beans, escabeche

chicken paillard

white beans, lardons, glazed carrots & local squash

pan seared duck breast

farro, wilted local greens, salmorejo, chimichurri

spice rubbed NY strip

rosemary-garlic fingerlings, grilled asparagus

roasted butternut squash

dinosaur kale, manchego, manzanilla tapenade

WELCOME
our NEWEST
Club Members

Mr. Roger Allison
Dr. Willis Baird
Mr. Andrew Brooks
Drs. Marion & Carroll Broome
Mr. & Mrs. Cecil Cooke
Mr. & Mrs. Tom Eagen (Welcome Back)
Mr. Daniel Erwin
Mr. Gregory Erwin

Mr. Frank Erwin
Ms. Katherine Gattis
Mr. Ryan King & Ms. Chelsea Upchurch
Mr. Chris Lappa & Mr. Jonathan Avery
Dr. & Mrs. Michael D. Page
Phillippine Nurses Association of NC
Mr. & Mrs. Todd Rust (Welcome Back)
Mr. & Mrs. Charles Smith (Welcome Back)

REMINDER TO CURRENT MEMBERS: We LOVE when you bring guests to our Club. However, please be advised that outside of family members and business dining, your guests are only allowed to visit and pay on their own once a quarter. Frequent guests should consider joining the Club, as this maintains the integrity of YOUR member dues and our esteemed MEMBERSHIP.

Upcoming Wine Events

Holiday Wine & Beverage Expo

Friday, November 9th

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. This event sold out last year, so reserve your tasting glass today!

Greatest Wines You've

Never Heard of Wine Dinner

with Fine Wine Trading Company

Friday, October 12th, 7 - 10 pm

\$75++ per person

Join us and our special guests from Fine Wine Trading Company for a night of the GREATEST WINES YOU'VE NEVER HEARD OF. The wines poured will be top-rated by Wine Spectator, Wine Enthusiast, Vinous, and Robert Parker with less 1,000 cases produced. Come discover these rare gems which Chef Alejandro will pair with hors d'oeuvres during the reception (7 pm) and four plated courses during dinner (7:45 pm).

Contact Jessica at 919.323.4815 or email jessica@universityclubnc.com for reservations for our wine events



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 - 9:30 pm
Saturday | 5:00 - 10:00 pm

DRESS CODE: Business Casual
Denim Allowed in Member Bar

FALL
BEER
FEATURE



SIERRA NEVADA OKTOBERFEST
WEIHENSTEPHAN COLLABORATION 2018

Sierra Nevada has partnered with Bavaria's Weihenstephan, the world's oldest brewery, for this American take on the classic German Oktoberfest. A malt backbone is balanced by subtle hop character in this crisp, clean, and drinkable crowd-pleaser. Nothing captures the spirit of celebration like a beer among friends. PROST!

FALL FEATURE WHITE

STORYPOINT CHARDONNAY
CALIFORNIA 2015

Storypoint Chardonnay embraces the variety's incredible fruit character. The full-bodied wine features abundant fruit notes, with flavors of peach, pear, citrus and green apple blending with tropical and floral notes. Creamy and spicy oak notes of caramel and vanilla complement and highlight this complex Chardonnay's ripe, round fruit flavors.



FALL FEATURE RED

STORYPOINT CABERNET SAUVIGNON
CALIFORNIA 2015

Storypoint Cabernet Sauvignon is composed with fruit from their vineyards in the Red Hills AVA of Lake County, the Lodi AVA in San Joaquin County and the Napa Valley. Rich and intense, this aromatic Cabernet features appealing dark fruit notes on the palate, with hints of toffee and spice at the finish.



TWITTER: @UclubNC | INSTAGRAM: @UclubNC | FACEBOOK: www.facebook.com/universityclubnc