....."Now a' is done that man can do,
And a' is done in vain:
My Love and Native Land fareweel,
For I maun cross the main, my dear,
For I maun cross the main."

Robert Burns
Alloway, Ayrshire (1759-1796)

Rabbie Burns' Supper
Monday, January 25 1988
Reception 7:00 P.M.
Dinner 8:00 P.M.

The Piper for the evening will be
Professor Ken MacKenzie
Professors Robin Stewart and
Professor Norman Lawson
will give the address to the Haggis
and will toast the immortal memory
of Robert Burns.

The menu for the evening includes....
Relish tray,
Cockaleekie soup
Haggis, bashed neeps and champit tatties
Steak and mushroom pie
Scots trifle
Coffee & Tea

Price per person: $18.00

For reservations,
please call Bernadette Yates on 398-6660

McGill

Faculty Club
McGill University
3450 McTavish Street
Montreal, PQ H3A 1X9

The Montreal Carpet Appreciation Society

Presents

TWO LECTURES ON ORIENTAL RUGS

- ROGER GARDINER, UNIV. OF WESTERN ONTARIO
  TITLE: "ORIENTAL RUGS: FACT, FICTION, & VISUAL DELIGHTS"
  OCT. 28, 1983

- LOUISE MACKIE, ASSOC. CURATOR OF TEXTILES, ROYAL ONTARIO MUSEUM
  TITLE: TO BE ANNOUNCED
  NOV. 18, 1983

TIME: 8:00 PM

LOCATION: ROOM 301, BRONFMAN BUILDING
McGILL UNIVERSITY
1001 SHERBROOKE STREET WEST

FEE: $5.00

TICKETS AVAILABLE FROM MEMBERS AND AT
PARAGRAPH BOOKS
2065 MANSFIELD
845-5811

Faculty Club

Children's Christmas Party

Wednesday, December 19, 1984

Bring your children to our children's christmas party.

Santa Claus will have a gift for everyone under 10.

The party will start at

5 p.m. till 8 p.m. in the Ballroom.

There will be a buffet with hot dogs, french fries and hamburgers — Ice cream and lots of toppings.

Ted Outerbridge the magician will perform tricks at your table and will give a special show after dinner.

Ole's Bar will be opened for parents.

Please register with the coupon below to Santa so he will know how many helpers to bring.

The Bar will be opened for Mom and Dad.

If your children are attending please return this coupon to:

McGill Faculty Club

Buffet will be $3.00 per person

Name _____ Number of children _____

Deadline for reply is Wednesday, December 12, 1984

Acct. Number: _____ Signature _____

(8 pages)

McGill Faculty Club

CATERING GUIDE

THIS CATERING GUIDE WILL BE IN EFFECT FROM JANUARY 1st 1983,
THUS CANCELLING ANY PREVIOUS GUIDES.

from the Faculty Club

ON FRIDAY, JANUARY 28th, 1983

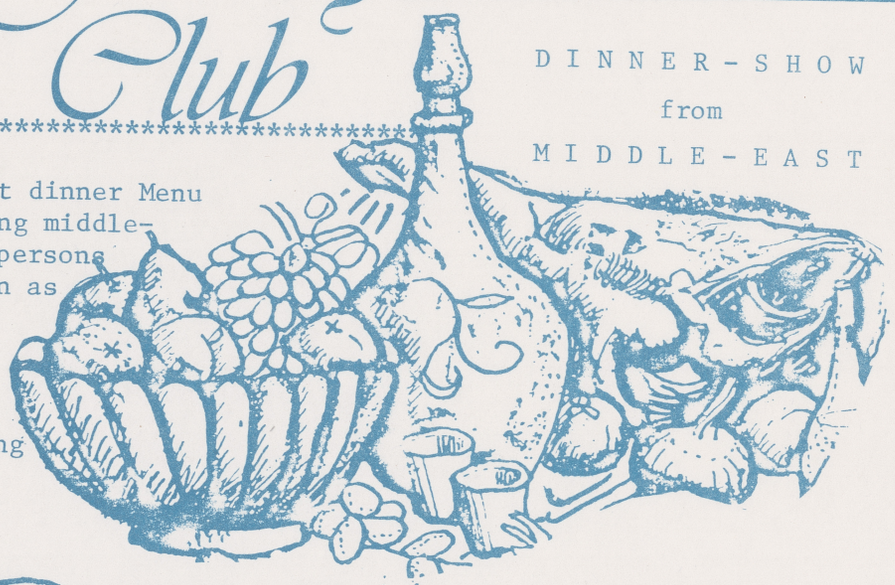
from : 6:30 p.m.

****

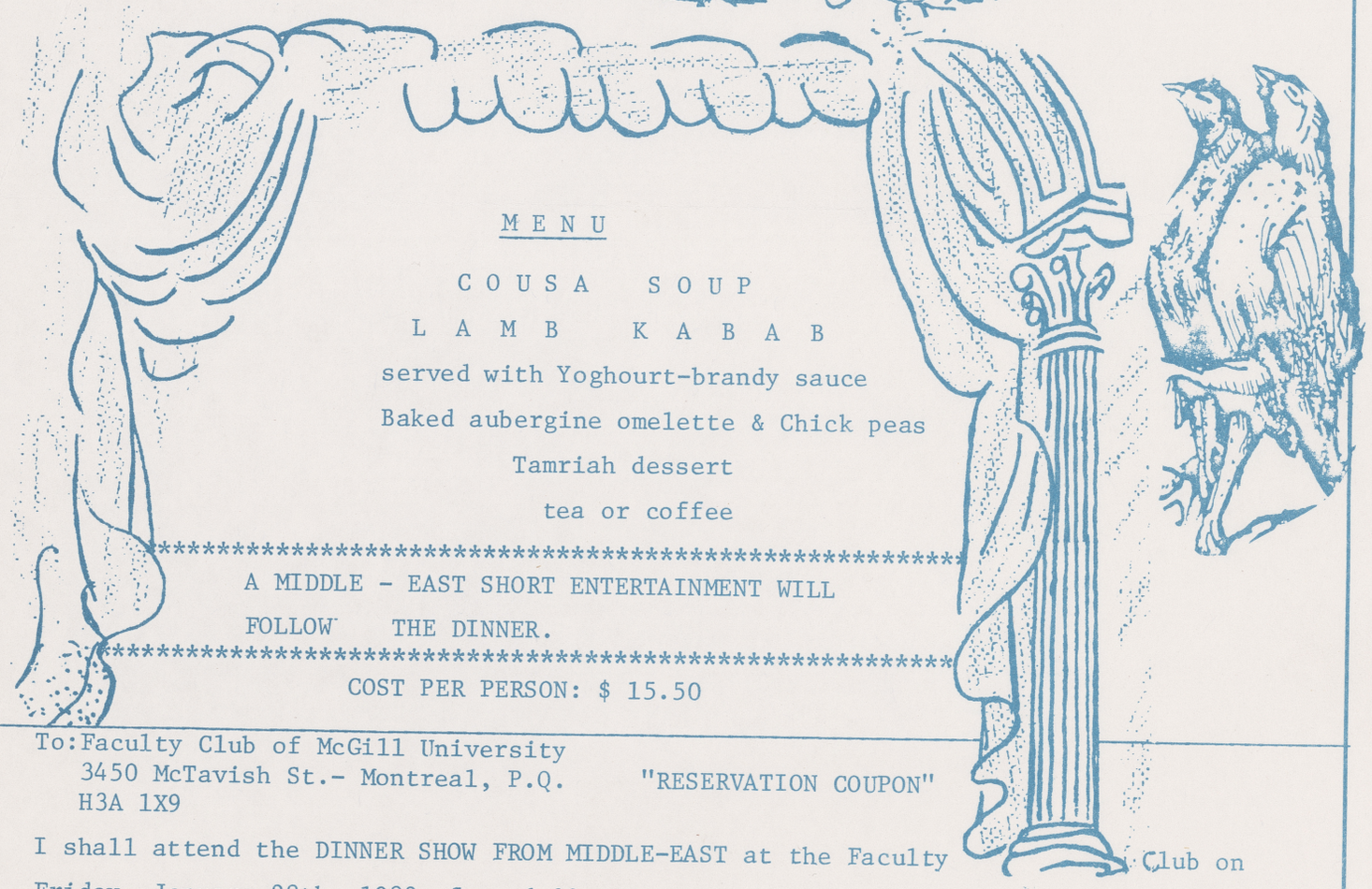
DINNER - SHOW

from

MIDDLE - EAST



Reserve now ! A superb Middle-East dinner Menu followed by a short but interesting middle-east show. Limited places to 100 persons and reservations will close as soon as 100 are reached for the evening. Cancellations NOT accepted after 48 hours before the event. Detach coupon and send it today.
For this evening the regular dining room services are closed.



MENU

COUSA SOUP

LAMB KABAB

served with Yoghourt-brandy sauce

Baked aubergine omelette & Chick peas

Tamriah dessert

tea or coffee

****

A MIDDLE - EAST SHORT ENTERTAINMENT WILL FOLLOW THE DINNER.

****

COST PER PERSON: $ 15.50

To: Faculty Club of McGill University
3450 McTavish St.- Montreal, P.Q.
H3A 1X9

"RESERVATION COUPON"

I shall attend the DINNER SHOW FROM MIDDLE-EAST at the Faculty Club on Friday, January 28th, 1983, from 6:30 p.m.

The total number in my party, to be charged to my account, will be:.....

Will be joining the party of:.....

SIGNED:..... McGill University Department:.....

Faculty Club Number:.....

8

P6-72

Friday, October 24, 1986	**Club Oyster Party**
Wednesday, Thursday, Friday November 12, 13, 14, 1986	**Annual Lobster and Seafood Party**
Thursday, November 27, 1986	**Nouveau Beaujolais Evening**
Thursday, December 11, 1986	**Children's Christmas Party**
Thursday, December 18, 1986	**Members' Christmas Party**

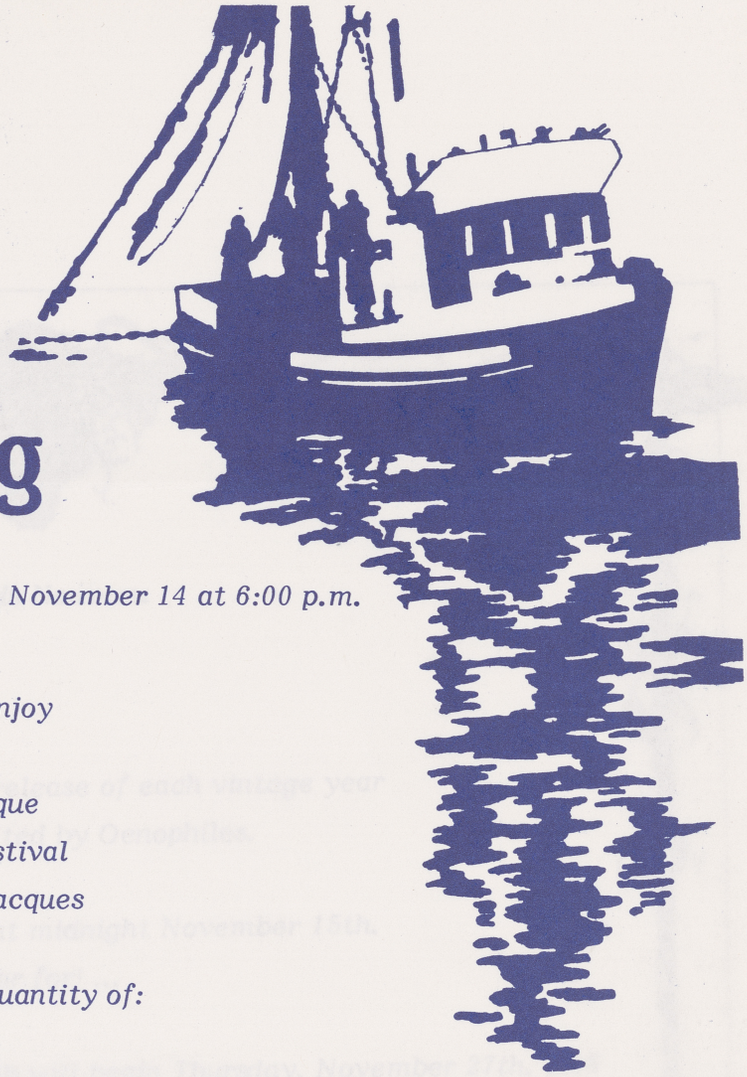
PLEASE BOOK AT LEAST ONE WEEK PRIOR TO THE EVENT BY CALLING

B E R N A D E T T E Y A T E S
(Monday to Friday, 9 to 11 a.m. & 12 noon to 5 p.m.)
392-5160

McGill Faculty Club

3450 McTavish Street
Montreal

Seafood and Lobster Evening



From Wednesday, November 12 to Friday, November 14 at 6:00 p.m.

Come and enjoy

Shrimp Bisque
Salade du Festival
Coquille St. Jacques

and an unlimited quantity of:

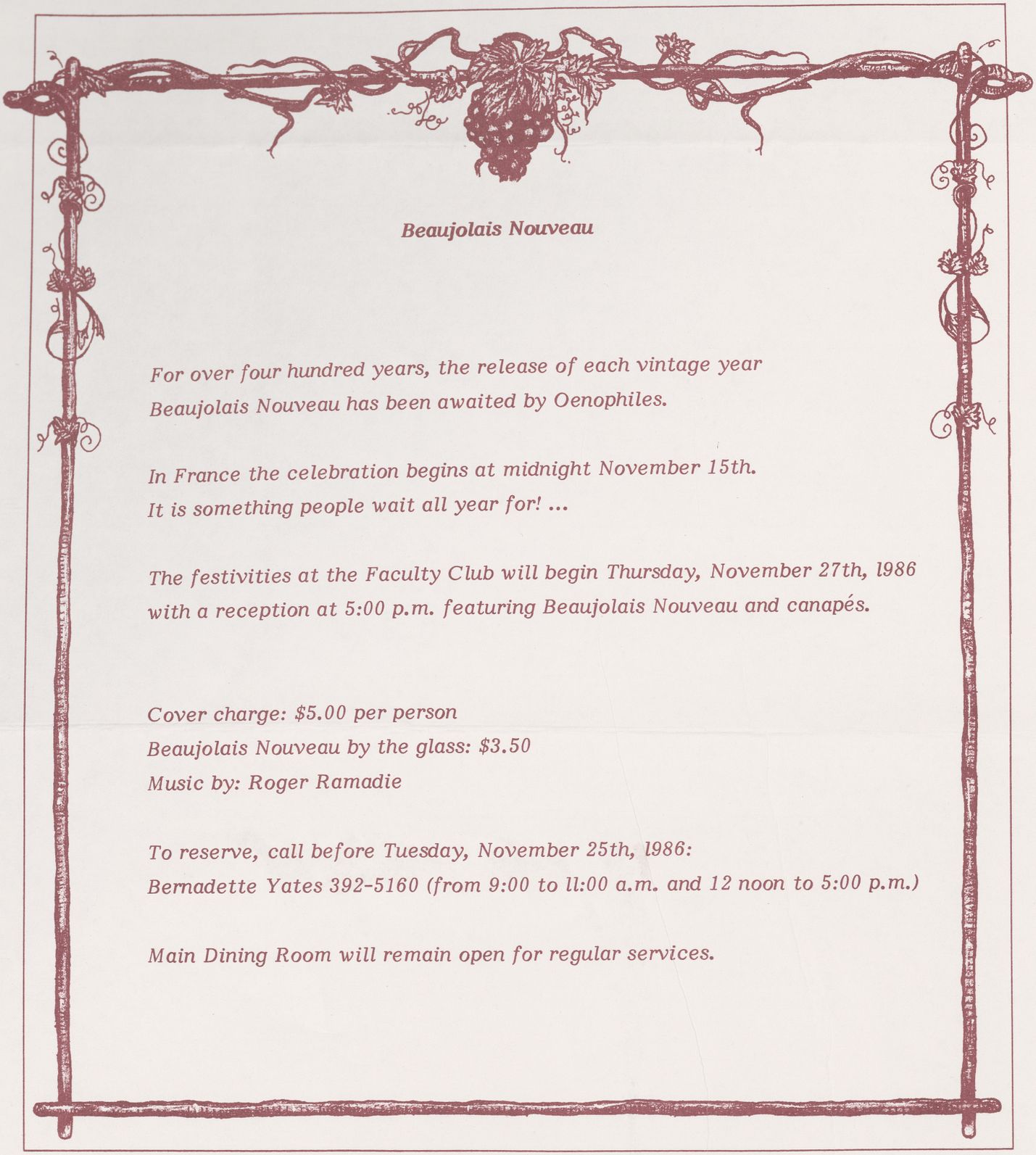
Lobster Cardinal
Lobster Clarence
Lobster Grilled or Broiled

Will be served at your table.

Your selection from our Pastry Wagon

Price: $25.00 per person
Please reserve with Bernadette Yates before November 10th, at 392-5160
(from 9 a.m. to 11 a.m. and 12 noon to 5 p.m.)

Main Dining Room will be closed in the evening during the Festival.



Beaujolais Nouveau

For over four hundred years, the release of each vintage year Beaujolais Nouveau has been awaited by Oenophiles.

In France the celebration begins at midnight November 15th. It is something people wait all year for! ...

The festivities at the Faculty Club will begin Thursday, November 27th, 1986 with a reception at 5:00 p.m. featuring Beaujolais Nouveau and canapés.

Cover charge: $5.00 per person
Beaujolais Nouveau by the glass: $3.50
Music by: Roger Ramadie

To reserve, call before Tuesday, November 25th, 1986:
Bernadette Yates 392-5160 (from 9:00 to 11:00 a.m. and 12 noon to 5:00 p.m.)

Main Dining Room will remain open for regular services.

Faculty Club
McGill University
3450 McTavish Street
Montreal, Quebec H3A 1X9
(514) 398-6660

Special Christmas Package

Christmas

STAND UP RECEPTION FOR 10 - 200 PERSONS

A) Breaded scallops
Chicken wings Teriyaki
Mini fondue parmesan
Spinach in a puff pastry

With two glasses of wine per person

$ 19.00 per person all included.

B) Breaded shrimp
Mini meat pie
Mini cheese quiche
Marinated cocktail sausage
Chicken wings Teriyaki
Assorted mini pastries

With two glassses of wine per person

$ 23.00 per person all included.

* coffee or tea $ 1.00 per person *

Christmas

SERVED MENUS FOR 10 - 140 PERSONS

Menu Number 1:

Cream of fiddleheads
Smoked salmon mousse
Lamb filet with lemon sauce
Mixed green salad
St. Honoré
Coffee or tea

With two glasses of wine per person

$ 30.00 per person all included.

Menu Number 2:

Potage petite marmite
Seafood coquille
Veal Medallion with pear & camembert
Watercress & lettuce salad
Italian Charlotte
Coffee or tea

With two glasses of wine per person

$ 32.00 per person all included.

Menu Number 3:

Chicken soup with vegetables, egg and cheese
Filet of salmon with dill creamed sauce
Breast of chicken Renaissance
Spinach and mushroom salad
Plum pudding
Coffee or tea

With two glasses of wine per person

$ 35.00 per person all included.

N.B. Room Rental may apply to outside groups or non University business.

from the Faculty Club

ON FRIDAY, JANUARY 28th, 1983

from : 6:30 p.m.

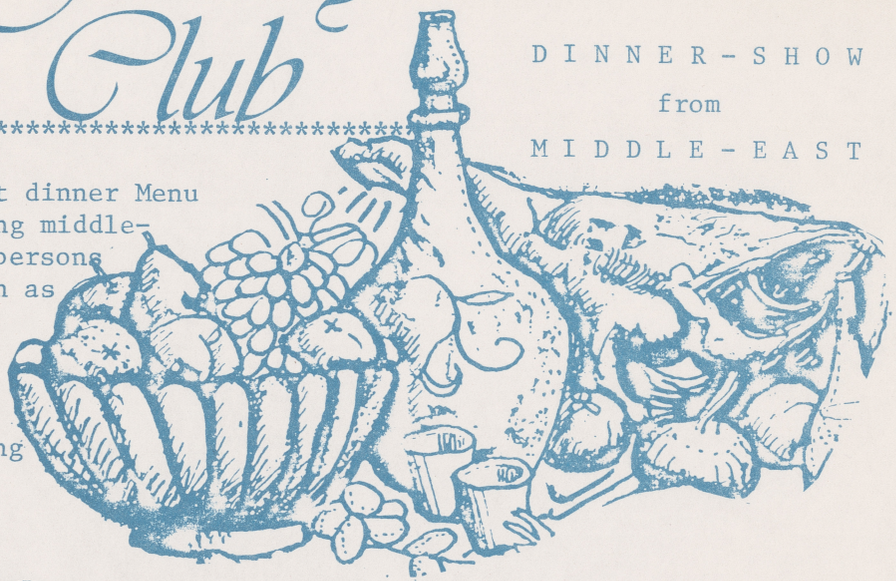
****

DINNER - SHOW

from

MIDDLE - EAST

Reserve now ! A superb Middle-East dinner Menu followed by a short but interesting middle-east show. Limited places to 100 persons and reservations will close as soon as 100 are reached for the evening. Cancellations NOT accepted after 48 hours before the event. Detach coupon and send it today.
For this evening the regular dining room services are closed.



MENU

COUSA SOUP

L A M B K A B A B

served with Yoghourt-brandy sauce

Baked aubergine omelette & Chick peas

Tamriah dessert

tea or coffee

****

A MIDDLE - EAST SHORT ENTERTAINMENT WILL FOLLOW THE DINNER.

****

COST PER PERSON: $ 15.50

To: Faculty Club of McGill University
3450 McTavish St.- Montreal, P.Q.
H3A 1X9

"RESERVATION COUPON"

I shall attend the DINNER SHOW FROM MIDDLE-EAST at the Faculty Club on Friday, January 28th, 1983, from 6:30 p.m.

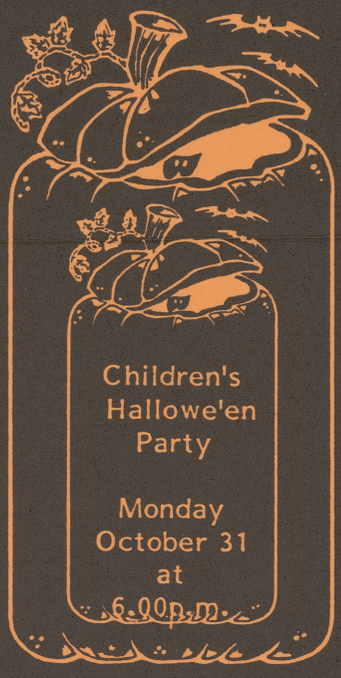
The total number in my party, to be charged to my account, will be:.....

Will be joining the party of:.....

SIGNED:..... McGill University Department:.....

Faculty Club Number:.....

News from the Faculty Club



"The Balloons", described by The Gazette as "an engaging band of native Montrealers who make music for youngsters at birthday parties, day-care centres and public festivals", will be entertaining the children (young and not so young) in the Faculty Club Ballroom for Hallowe'en!!

Prizes will be awarded for the two most original costumes.

As well, there will be a bag of treats for each participant to take home.

$6.00 per child - including buffet
Monday, October 31, 1988 - at 6:00 p.m.
For reservations, call Bernadette Yates - 398-6660.

A special buffet will be available for all Goblins' parents in Ole's Pub.

The regular menu will be served in the Main Dining Room.

McGill University

恭賀新禧

It's your good fortune!

You're invited to a . . .

CHINESE NEW YEAR PARTY!

Time: 5:30 p.m. to 7:30 p.m.

Date: Friday, February 3, 1989

Location: McGill Faculty Club
Main Lounge & Ballroom

CHINESE HORS D'OEUVRES

featuring ***Traditional Dumplings (Tianjin Style)**** and other Chinese specialties.

(**to be prepared by University of Nankai postgrads)*

CASH BAR

ENTERTAINMENT

Price: $ 10.00 per person

Members are encouraged to invite Chinese graduate students and visiting scholars to join with us in celebrating the new year!!

For reservations, call Bernadette Yates
at 398-6660.

CANDLELIGHT MADRIGAL

DINNER

The McGill Faculty of Music Concert Choir and Brass Quintet, comprising more than 30 members, are presenting a

CANDLELIGHT MADRIGAL DINNER

in the Ballroom of the Faculty Club of McGill University.

THIS PROGRAM WILL FEATURE CAROLS, MADRIGAL, AND BRASS MUSIC.

menu for this evening

****

Celery and Olives
Double Sherry Consomme with parsley
Dover Sole baked with mussels au four
ROAST RIB OF BEEF WITH YORKSHIRE PUDDING
Baked potatoes-Horseradish cream
String beans with butter & almonds
Green salad
Plum pudding flambe in Brandy
Tea or coffee

on

DECEMBER 1981

Thursday 10th

and

FRIDAY 11th

TWO EVENINGS OF MUSIC AND SINGING

M A D R I G A L

D I N N E R

the Christmas yearly party for all our Members

From 6:30 P.M.

392-5160 (reservation)

the Faculty Club

3450 McTavish St.
Montreal, P.Q., H3A 1X9

December 1981

THE MADRIGAL DINNER

The McGill Faculty of Music Concert Choir and Brass Quintet, are presenting a Madrigal Dinner for the Faculty Club on December 10th and 11th at 6:30 p.m.
The practice of celebrating Christmas in this way developed in England during the 16th century. This program will feature carols, madrigals and brass music.
The McGill Concert Choir, which consists of the best singers from the Faculty of Music,will sing Christmas music from England, Spain , Germany, France and Italy.
The Brass Quintet will add to the festive character with fanfares and other short works.
It is hoped that the celebration of this old Madrigal Dinner custom will be the beginning of a McGill Christmas tradition. Seating will be limited to 100 guests, so be sure to send your reservation in early.

****
* SEND THIS FORM ON THE RIGHT SIDE *
* FOR YOUR RESERVATION, TO THE *
* "FACULTY CLUB " *
* AS SOON AS POSSIBLE. RESERVATION *
* WILL CLOSE AS SOON AS 100 ARE *
* REACHED FOR EACH EVENING. *
****

DETACH AND SEND IT TO DAY

I SHALL ATTEND THE YEARLY

M A D R I G A L D I N N E R

on December :.....(date preferred) 6:30 P.M.

The total number in my party, to be charged

to my account, will be:.....

Will be joining the Party of:.....

Signed:.....

Department:.....

Faculty Club Number:.....

PRICE PER PERSON: $ 17.50

News from the Faculty Club

NEW GOURMET COURSE

A NEW SERIES OF "Gourmet Cooking Course" WILL COMMENCE UNDER THE DIRECTION OF MARIO NOVATI AND SPONSORED BY THE McGILL UNIVERSITY FACULTY CLUB, FOR MEMBERS AND TO THE PUBLIC IN GENERAL. These courses will depend on a sufficient number of participants.

I would like to register to the following course (s): 1 ☐ 2 ☐

NAME:.....PHONE #.....

ADDRESS:.....

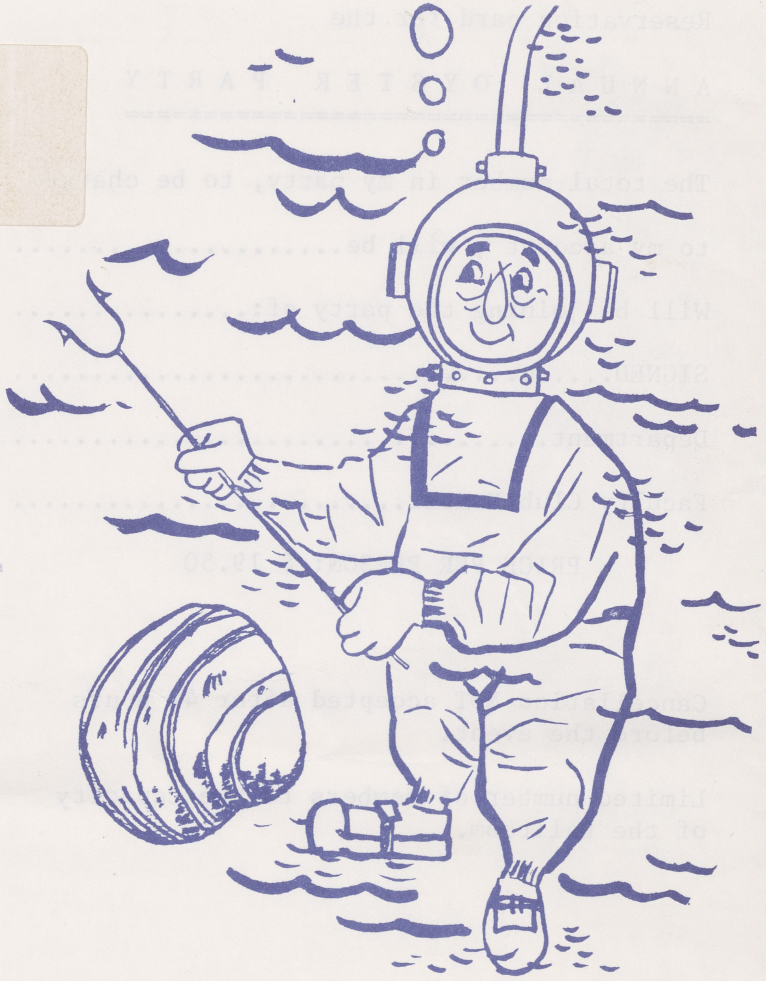
FACULTY CLUB NUMBER:.....or cheque here attached of $.....

****

Starting Date	Day of the week & time	Name and number of the course	Cost and duration of the course	Description of the course
1982 January 19	TUESDAY 6:30 p.m.	SEAFOOD COURSE # 1	$ 115.00 10 hrs.	FIVE lessons on fish and seafood. How to choice fish, how to buy, how to clean, how to cook, eat, prepare and tasting. All what the beginner must know about seafood. Tasting at each lesson with a glass of wine.
1982 January 21	THURSDAY 6:30 p.m.	NEW ITALIAN CUISINE AND TABLE SIDE flambe # 2	$ 115.00 10 hrs.	FIVE lessons on basics of Italian food. The NEW MODERN Italian cuisine will be prepared and tested at each lesson with a full course meal. A glass of wine will be offered at each lesson. We will study how to prepared, cook, flambe eat, choice of wines, and service.

McGill University

NG



BELL/ROBERT EDWARD/DR
PHYSICS ROOM 431
RUTHERFORD PHYSICS BUILDI
FC0040

from the Faculty Club

McGill University

3450 McTAVISH ST., MONTREAL, P.Q. H3A 1X9 TEL. 392-5160

on FRIDAY NOVEMBER 26th 1982

From 7 p.m.

O Y S T E R P A R T Y

Reservation card to be send back
on or before November 20th, 1982

M E N U

Oysters on the shell
Fried oysters
Oyster soup
Oyster curry
Hot rice pilaff
Assorted cold cuts
Assorted salads
Fruit salad
Rum cake
Coffee or tea

Reservation card for the

A N N U A L O Y S T E R P A R T Y

The total number in my party, to be charged

to my account , will be.....

Will be joining the party of:.....

SIGNED.....

Department.....

Faculty Club Number.....

PRICE PER PERSON: $ 19.50

Cancellation NOT accepted after 48 hours
before the event.

Limited number of members to the capacity
of the Ballroom.

CANADIAN CUISINE

Modern Canadian cuisine is the product of years of development and adaptation of cooking methods brought from the European homes of the settlers who now make up our nation. In this strange new country they found foods they had never seen before, and they also found that Canada's native Indians were eating foods and using techniques completely new to them. From them they discovered venison, buffalo, pincherries, saskatoons, wild rice and various kinds of tea.

With two of the world's great oceans at either end of Canada, it is little wonder that the Atlantic and Pacific fisheries yield up seafood in great quantity and variety, and, due to the cold northern water, of excellent quality. The Atlantic provinces are, therefore, famous for fish and the recipes adapted by the French, Scots and Irish who settled there. Newfoundland, where there is little soil for raising meat or vegetables, has made use of fish in an original and fascinating way.

Quebec is a treasure-chest of recipes based on French cookery and adapted to Canadian produce. Many French-Canadian recipes 300 years old are still in use, and Quebec pea soup, onion soup and tourtière (a special pork pie) are known all over Canada and far beyond.

THE FACULTY CLUB OF McGILL UNIVERSITY

3450 McTAVISH ST., MONTREAL, P.Q. H3A 1X9 TEL. 392-5160

at THE McGILL UNIVERSITY FACULTY CLUB
3450 McTavish St.- Montreal, P.Q.

on
F E B R U A R Y 19th 1982

from 6:30 p.m.

the event of the year 1982 :

FOOD A LA CANADIENNE

an evening of drink and food
in a real Canadian atmosphere

From 6:30 p.m. until 7:30 p.m. in our new Main Lounge , the bartender will offer to you a truly Canadian drink:

CARIBOU

From 7:30 p.m. a good canadian dinner will be served in our Main Dining Room.

Cost per person $ 16.00

RESERVATION CARD to be sent back to the Club on or before February 15th, 1982

---

cancellation NOT accepted after 48 hrs.
before the event.

I Shall Attend the

FOOD A LA CANADIENNE EVENING
==========

on Friday, February 19th, 1982.

The total number in my party, to be charged to my account, will be:.....

Will be joining the Party of:.....

SIGNED:.....

Department:.....

Faculty Club Number:.....

****

MENU:

CARIBOU-to be drunk in the Main Lounge

Dinner :

Canadian "finger-pick" on the table
Tourtiere du Lac St.Jean
Poached fillet of Artic Char in Champagne
ROAST OF BUFFALO , ALBERTA STYLE
Served with fiddleheads, wild rice
Grand-peres au sirop d'erable and coffee

HERE'S *An Invitation . . .* **JOIN US**

the Faculty Club

3450 McTavish Street
Montreal, PQ, Canada H3A 1X9

THE FACULTY CLUB: LOBSTER FESTIVAL FROM MONDAY NOVEMBER 16
TO FRIDAY NOVEMBER 20, 1981

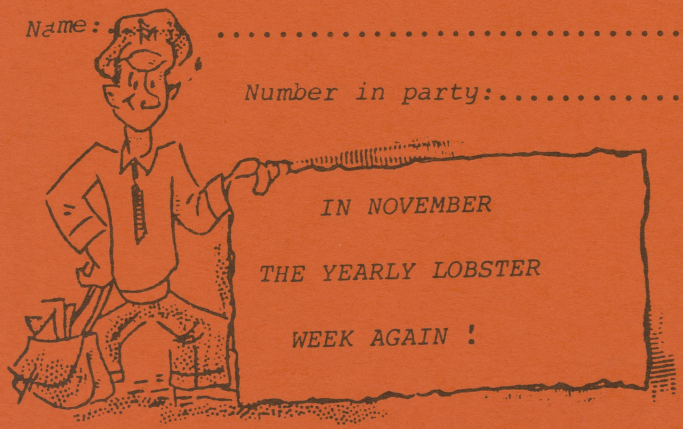
Every evening from 6:30 to 9:30 p.m.-Acceptance limited to the second floor dining room. Reservation card to be send back on or before November 9, 1981.

LOBSTER BUFFET (eat as much as you like it): boiled, broiled,cold, salad,thermidor,etc. BUFFET: $20.00 per person including ONE glass of WINE.

Reservations: Member number:.....

Name: .....

Number in party:.....



DATE PREFERRED:.....

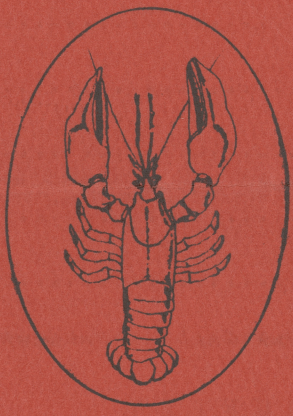
will be joining the party

of:.....

Please send this reservation card through the McGill Local mail with information requested

from the *faculty club*

McGill University



A FANTASTIC LOBSTER

W E E K

FROM MONDAY, OCTOBER 18th
THROUGH FRIDAY, OCTOBER 22nd
1982
Every evening of this week
from 6:30 p.m. to 8:30 p.m.
by reservation
only

LOBSTER FESTIVAL AT THE FACULTY CLUB FOR ONE WEEK :
From Monday, October 18th to Friday October 22nd , 1982

Every evening from 6:30 to 8:30 p.m.. Acceptance limited to the second floor dining rooms.
Reservation card to be sent back on or before October 12th, 1982.
Cancellation not accepted after 48 hours before the event.

****

I SHALL ATTEND THE LOBSTER FESTIVAL ON:

(date preferred).....

The total number in my party, to be charged to my account, will be:.....

Will be joining the Party of:.....

SIGNED:.....

Department:.....

Faculty Club number:.....

****

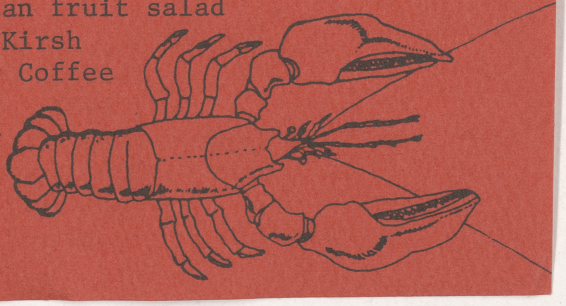
L O B S T E R B U F F E T
==========

cost per person $ 22.00

"Eat as much as you like !"

Lobster bisque
Boiled lobster - Broiled lobster
cold lobster - lobster salad - lobster thermidor
potato salad - cole slaw - cold cuts
Fresh and can fruit salad
au Kirsh
Tea or Coffee

...an evening to remember



McGill Faculty Club

A thrilling Halloween

for children
at the Faculty club ballroom
Friday october 30th., 1987
at 6.00 pm.

Dress up and come to our
Halloween party
Prize for the best costume worn
by a boy and prize for the best
costume worn by a girl. Entairtainment
by the scary black witch.
A bag of treats for you to take
home. $5.00(including buffet)

For reservation call
Bernadette Yates 398-6660

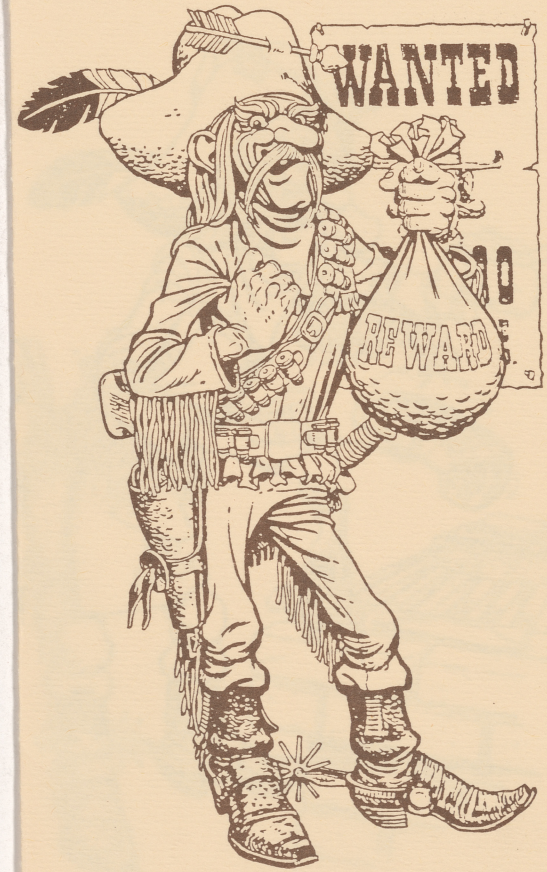
Dining room will be open.

McGill Faculty Club

3450 McTavish Street
Montreal

MICHEL/ROBERT H/DR
UNIVERSITY ARCHIVES
MCLENNAN LIBRARY BLDG

FC0040



SQUARE DANCING
AND DINNER
THURSDAY MARCH 3
AT THE MCGILL
FACULTY CLUB
6:00 P.M.

CHARTRAND/ELIZABETH P/MRS
UNIVERSITY ARCHIVES
MCLENNAN LIBRARY BLDG

FC0040

3 easy steps to

SQUARE DANCING

I/. Reserve with Bernadette
398-6660

II/. Get your partner

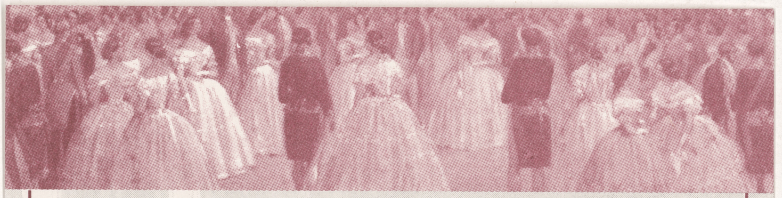
III/. Listen to the Caller

$15.00 p.p.
Meal included.

McGill

Faculty Club
McGill University
3450 McTavish Street
Montreal, PQ H3A 1X9

(514) 398-6660



I enclose $_____ for_____ ticket(s) at $135 per person.

I would like to make an additional contribution
to the refurbishment fund; I enclose a donation of $_____

I am not able to attend but I enclose a donation of $_____

Cheques should be made payable to the *McGill Faculty Club.*

I would like to share a table with _____

Please print the following information.

Name _____

Address _____

City _____

Postal code _____

Please return this card to:
Anniversary Ball Committee / McGill Faculty Club
3450 McTavish Street, Montreal, QC H3A 1X9

Tickets will be sent out by October 11, 1996.
Tax receipts will follow at a later date.

HERE'S *An Invitation . . .*

JOIN US

the Faculty Club

3450 McTavish St.
Montreal, P.Q., H3A 1X9

****

RESERVATION CARD:to be send back on or before October 19,1981

THE FACULTY CLUB : THE ANNUAL WINE FESTIVAL AND INTERNATIONAL BUFFET

FRIDAY, October 23, 1981 Cost: $ 17.50 per person
WINE FESTIVAL (drink as much as you like it) 6 p.m. until 7:30 p.m.
INTERNATIONAL BUFFET: from 7:30 p.m. until 10:00 p.m.

Reservations: Member number.....

Name.....Dept. .....

Number in party.....

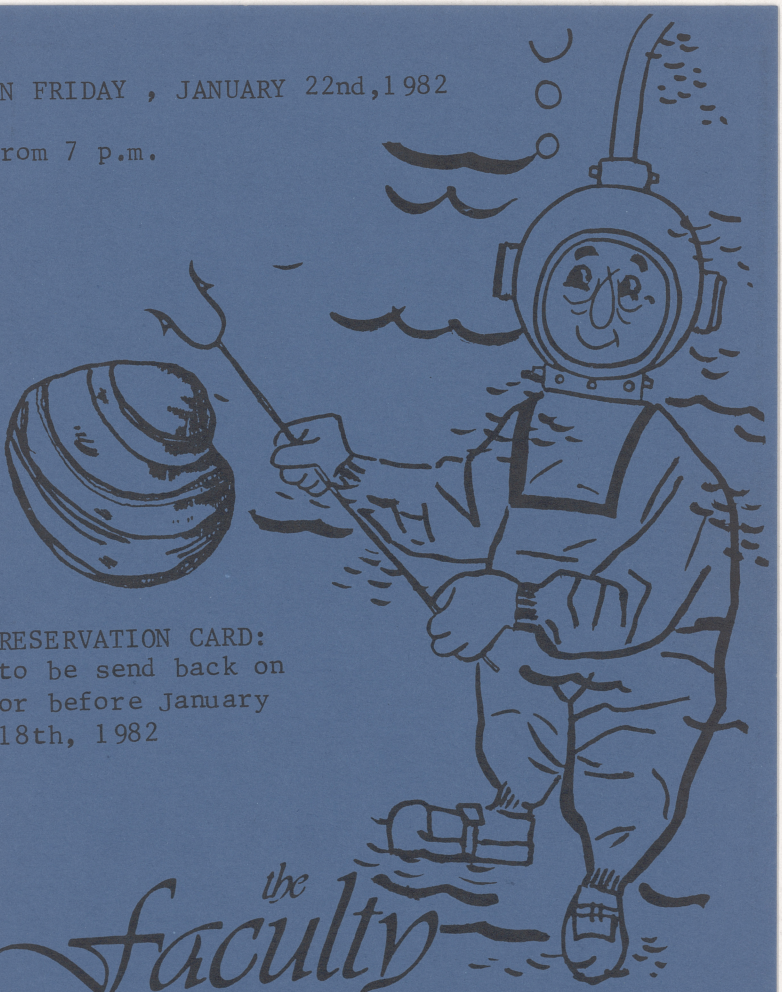
Will be joining the Party of:.....

Acceptance limited to second floor dining rooms.

Please send this reservation card through the McGill Local Mail to-day with the information requested. Limited number of members will be accepted.

ON FRIDAY , JANUARY 22nd, 1982

from 7 p.m.



RESERVATION CARD:
to be send back on
or before January
18th, 1982

the Faculty Club

annual

OYSTER PARTY

3450 McTavish St.
Montreal, P.Q., H3A 1X9

I Shall Attend the

A N N U A L O Y S T E R ' S P A R T Y

on Friday, January 22nd, 1982 from 7:00 p.m.

The total number in my party, to be charged to my account, will be:.....

Will be joining the Party of:.....

SIGNED:.....

Department:.....

Faculty Club Number:.....

PRICE PER PERSON: $ 17.00

In the OLE'S BAR you will open your own oysters

In the BALLROOM we will open your oysters

M E N U for this evening:

Oysters on the shell - fried oysters - oyster soup - oyster curry- hot rice - assorted cold cuts - potatoes salad - cole slaw - bean salad- fruit salad - rum cake - coffee, tea.

Menu

Celery , Olives and pikles

* *

AVOCADOS, STUFFED WITH SEAFOOD

* * *

VEAL SCALLOPS PAPILLOTES
stuffed with mushrooms and cheese
served with Marsala Wine creamy sauce

* * *

Almond Rice , Haricots verts Parisienne
and broiled tomato

* * *

Crispy Salad

* * *

POIRES AU CHOCOLAT AVEC
TIA MARIA

* * *

Coffee or Tea

SPRING!

— IT'S WONDERFUL

... Especially at

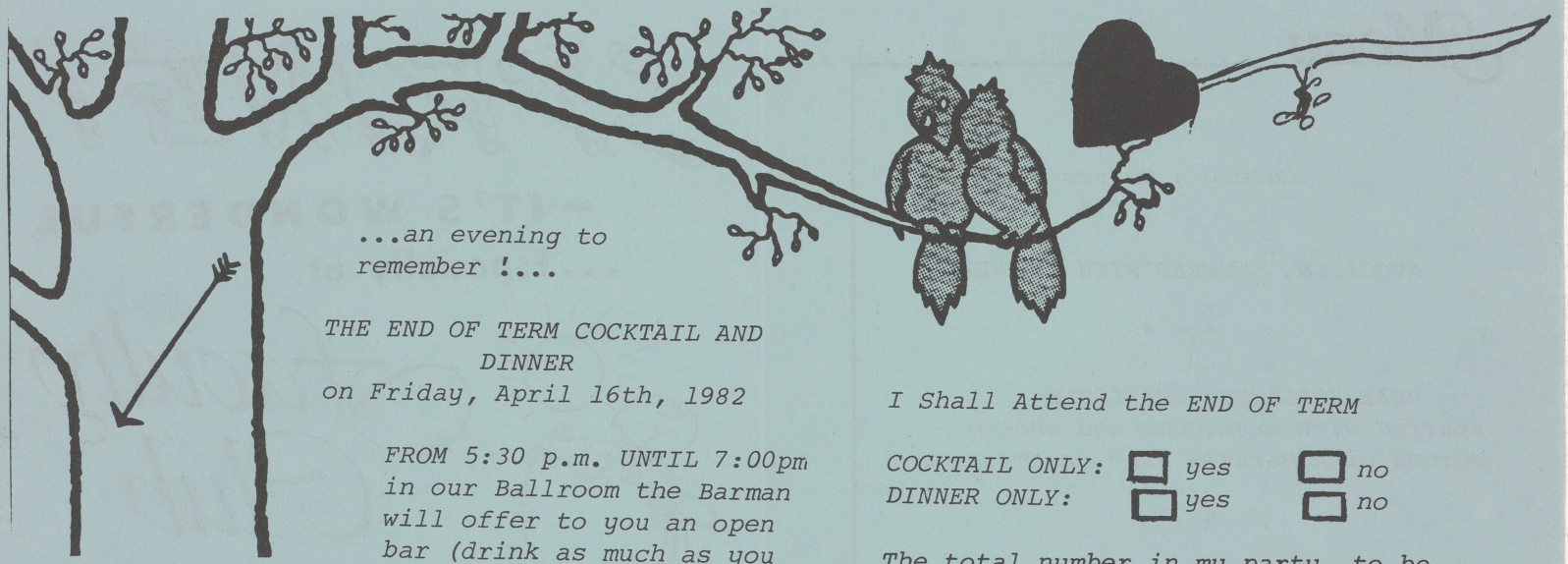
the Faculty Club

McGill University

3450 McTavish St.-Montreal

END OF TERMS
COCKTAIL
and
DINNER

FRIDAY, APRIL 16th, 1982
From 5:30 p.m.



...an evening to remember !...

THE END OF TERM COCKTAIL AND DINNER
on Friday, April 16th, 1982

FROM 5:30 p.m. UNTIL 7:00pm in our Ballroom the Barman will offer to you an open bar (drink as much as you want) and our Maitre d'Hot. will offer you hot and cold canapes.

FROM 7:00 p.m. in our second floor Dining Rooms we will serve you a good enjoyable dinner.

Reservation card to be sent back to the Club on or before April 12th, 1982.

CANCELLATION NOT ACCEPTED AFTER 48 HOURS BEFORE THE EVENT .

I Shall Attend the END OF TERM

COCKTAIL ONLY: ☐ yes ☐ no
DINNER ONLY: ☐ yes ☐ no

The total number in my party, to be charged to my account, will be:.....

Will be joining the Party of:.....

SIGNED:.....

Department:.....

Faculty Club Number:.....

****

COST PER PERSON:open bar & canapes only: $ 6.00
Dinner only : $16.00

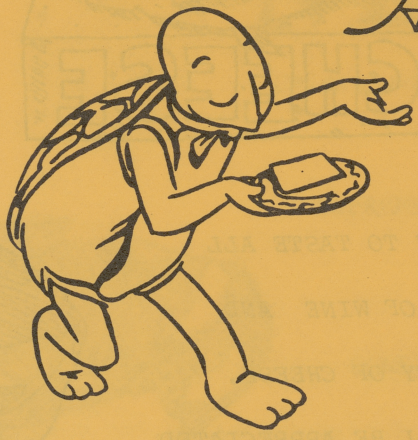
from the
Faculty Club

McGill University

3450 McTAVISH ST., MONTREAL,
P.Q. H3A 1X9 TEL. 392-5160

HERE'S *An Invitation . . .*

JOIN US



B E G I N N I N G O F T E R M

COCKTAIL AND DINNER PARTY

FRIDAY , SEPTEMBER 16th , 1983

T H E E V E N T O F T H E Y E A R !

FRIDAY , SEPTEMBER 16th , 1983

From 4 p.m. until 7 p.m.

O P E N H O U S E

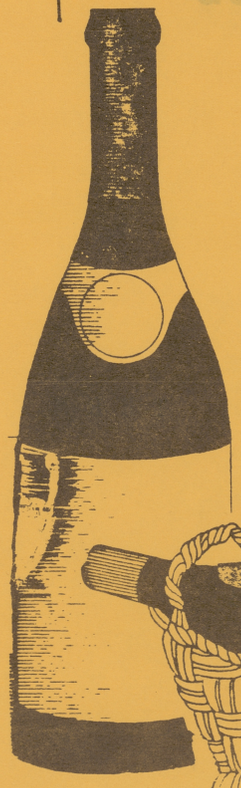
TO ALL OUR MEMBERS AND PROSPECTIVE MEMBERS

(reservation only, please)

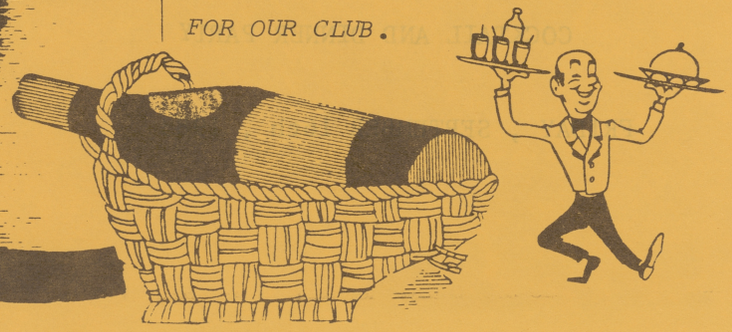
F R E E W I N E

A N D

C H E E S E



YOU WILL BE ABLE TO TASTE ALL DIFFERENT TYPES OF WINE AND DIFFERENT QUALITY OF CHEESE. YOUR OPINION WILL BE APPRECIATED TO GIVE TO US THE OPPORTUNITY TO CHOOSE THE WINE AND THE CHEESE FOR OUR CLUB.



FROM 7 p.m.

The dinner will be served in our second floor dining room (reservation only, please). Cost $ 18.00 *per person.*

****
*
*
*
*
*
*

Menu

Celery and olives on the table

======

SUPREME COCKTAIL OF MATANE SHRIMPS

======

CONSOMME WITH AVOCADOS

======

PRIME FILET MIGNON SERVED WITH CREPES

Onion au gratin
Green asparagus with caviar
Parisienne potatoes

======

OUR SUPER SALAD BAR

======

WALNUT PARFAIT WITH CARAMEL SAUCE

TEA AND COFFEE

r e s e r v a t i o n c a r d

PLEASE MAIL THIS REGISTRATION BEFORE SEPTEMBER 12th,1983
TO: The Faculty Club
3450 McTavish St.
Montreal,P.Q.

LIMITED NUMBER OF MEMBERS WILL BE ACCEPTED

****

I SHALL ATTEND THE BEGINNING OF TERM PARTY :

FREE wine and cheese ONLY : yes ☐ no ☐

DINNER ONLY ($ 18.00) yes ☐ no ☐

The total number in my party, to be charged to my account will be:.....

Will be joining the party of:.....

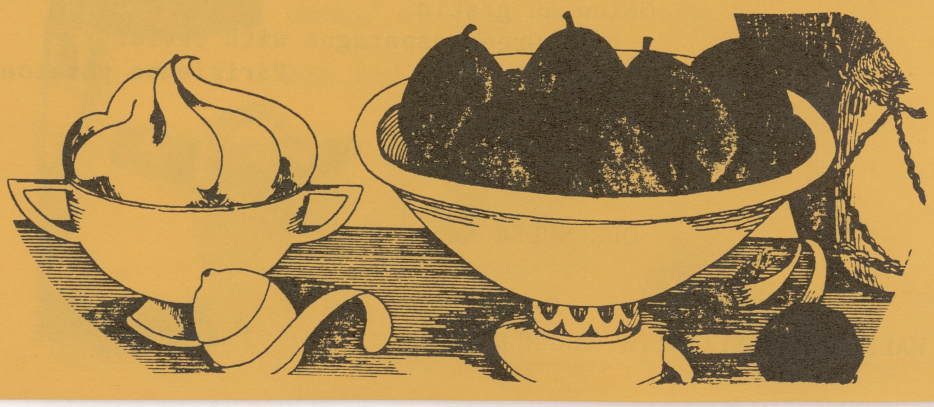
Signed (Name):.....

Department:.....

Faculty Club Number:.....

(Cancellation not accepted after 48 hours before the event)
FOR THIS EVENT THE REGULAR DINING ROOM SERVICES ARE CLOSED

****



Menu

Celery , Olives and pikles

* *

AVOCADOS, STUFFED WITH SEAFOOD

* * *

BEEF

SCALLOPS PAPILLOTES

stuffed with mushrooms and cheese
served with Marsala Wine creamy sauce

* * *

Almond Rice , Haricots verts Parisienne
and broiled tomato

* * *

Crispy Salad

* * *

Melon stuffed with fresh fruits
prepared with Kirsh a la
maniere du Chef

* * *

Coffee or Tea

SPRING!

— IT'S WONDERFUL

... Especially at

the Faculty Club

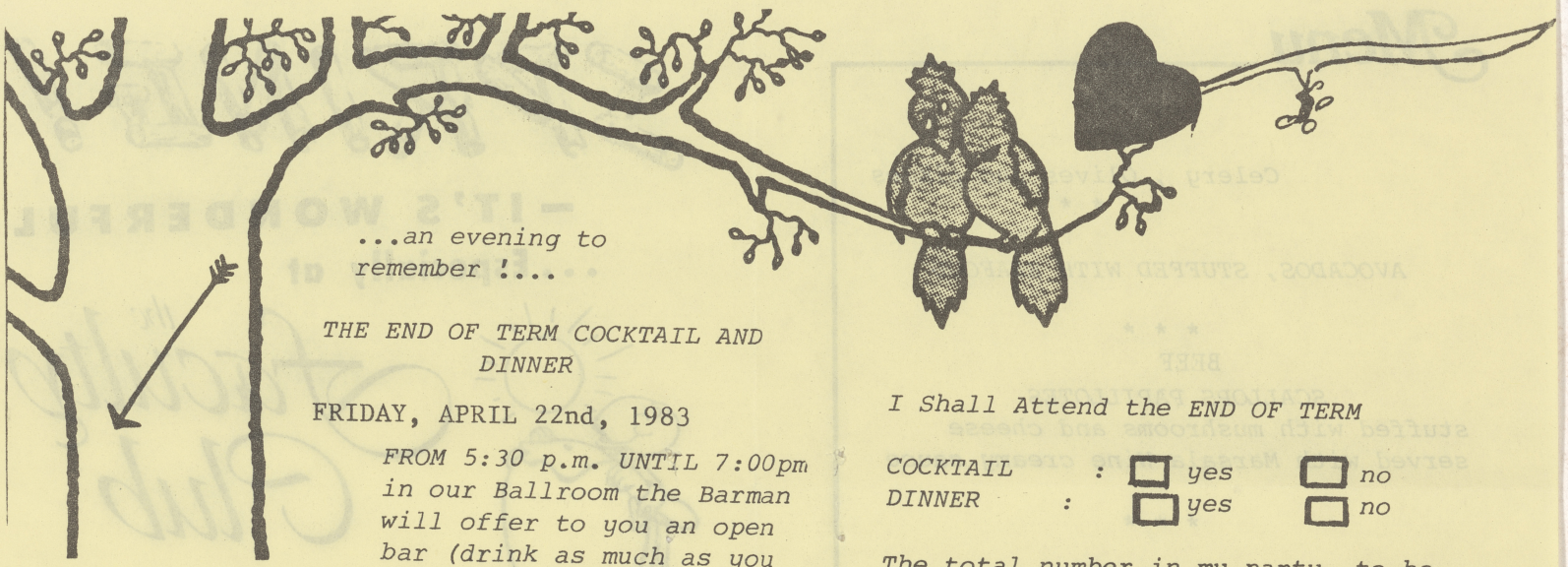
McGill University

3450 McTavish St.-Montreal

END OF TERM
COCKTAIL
and
DINNER

FRIDAY
APRIL 22nd 1983

From 5:30 p.m.



...an evening to remember !...

THE END OF TERM COCKTAIL AND DINNER

FRIDAY, APRIL 22nd, 1983

FROM 5:30 p.m. UNTIL 7:00pm in our Ballroom the Barman will offer to you an open bar (drink as much as you want) and our Maitre d'Hot. will offer you hot and cold canapes.

FROM 7:00 p.m. in our second floor Dining Rooms we will serve you a good enjoyable dinner.

Reservation card to be sent back to the Club on or before April 18th, 1983

CANCELLATION NOT ACCEPTED AFTER 48 HOURS BEFORE THE EVENT .

I Shall Attend the END OF TERM

COCKTAIL : ☐ yes ☐ no
DINNER : ☐ yes ☐ no

The total number in my party, to be charged to my account, will be:.....

Will be joining the Party of:.....

SIGNED:.....

Department:.....

Faculty Club Number:.....

****

COST PER PERSON:open bar & canapes only:$ 7.00
Dinner only :$ 17.00

McGill Faculty Club

CATERING GUIDE

McGill University

Faculty Club
3450 McTavish Street (514) 392-5160

To All Patrons,

On behalf of the McGill Faculty Club I would like to encourage you to indulge yourself in the warm, comfortable and elegant atmosphere of these surroundings. For more than a generation this ambiance has soothed the soul, while the culinary delights have sustained the bodies of those who have enjoyed our particular atmosphere.

Here is a place where one can gather with friends or make new acquaintances from other faculties or departments. A place to entertain out-of-town guests or members of your family . . . a place to be proud of.

This Catering Guide has been developed to help inform you of the selective catering services offered by the Faculty Club. As you review the guide you will no doubt discover that we offer an extensive selection at very palatable prices.

We are your Faculty Club, at your service, and happy to help you with your selections. Please come in and see us.

Sincerely,

Mario Novati,
Manager

Facilities

- 3 Different areas for lunch
- 1 Area for dinner
- 3 Bars
- 8 Private rooms accommodating from 4 to 250

The fully licensed private rooms are serviced with several features such as:

a public address system
blackboards
screens etc.

Whether arrangements call for a lavish reception, a small party, or a business meeting, patrons can be assured of courteous and competent attention at all times. This brochure provides an indication of the scope of available catering services which include:

Dinners
Luncheons
Cocktail Parties
Weddings
Office Parties
Conferences
Teas
Buffets
Receptions
Showers
Banquets
Meetings

For Those on the Run

Box Lunches

Special box lunches can be made up for you to take out on request. Just ask at the reception desk the day before and it will be ready for you to pick up between noon and one o'clock the following day. This service is available from Monday to Friday and at no extra charge unless consumed in the club.

BOX LUNCHES
$3.99

NUMBER ONE

Roast beef on Hard Roll
Tomato and Onion Marinade
Fresh Fruit Cup
Potato Chips
Cup Cake
Coffee

NUMBER THREE

½ Roast Beef
½ Turkey on White
½ Cream Cheese and Olive
Celery, Carrot, and Pickle Sticks
Cookies, Fresh Fruit
Coffee

NUMBER TWO

Roast Beef on Hard Roll
Tossed Garden Greens w/Julienne Ham and Swiss Cheese — w/ Dressing
Potato Chips
Tomatoes, Oranges
Coffee

NUMBER FOUR

Roast Beef on Hard Roll
Baked Ham on White
Potato Chips
Fresh Fruit Cup
Cup Cake
Coffee

NUMBER FIVE

Spaghetti Meat Sauce (in a thermos container)
Buttered Roll
Fresh Fruit Cup
Coffee

Plus 10% Provincial Tax

Cocktail Party Suggestions

Assorted hot and cold canapes (Cheese, roast beef, fish, shrimp, meat balls, oysters, etc.)	39.00 per tray (6 persons)
Assorted fancy sandwiches	12.00 per tray (6 persons)
Assorted imported and Canadian cheese with crackers	39.00 per tray (6 persons)
Fancy "Petit Four"	1.00 per person
Sweet Table Miniature French pastries, cheese cake, rum cake, fresh fruit cocktail in Kirsh, assorted fresh fruit, coffee	6.75 per person
Punches	
Plain fruit	15.00 per gal.
Gin, Rye, Scotch, Rum or Vodka	30.00 per gal.
Champagne	45.00 per gal.
Baked Alaska Flambé	2.50 per person
Coffee or Tea (with cookies)	.75 per person (per cup)
Coffee Breaks	.45 per person

Other choices from our "A La Carte Menu" and "Daily Menu" are available on request, for lunch or dinner banquets.

All prices on this page are subject to the following additional charges:

- 15% Building Fund
- Service, by the number of hours (with a minimum of 4 hours).
- Provincial Tax of 10%

Specially Priced for Meetings and Conferences

Prices include: — Building Fund
— Service

(minimum of 8 persons)

Breakfast Banquet Special

8:30 a.m. to 10:30 a.m.
$3.25 per person

Assorted juices
Toast, jam, coffee
Two eggs any style and ham

Luncheon Special

Soup of the day
Assorted fancy sandwiches

$ 5.50 per person	(for 25 guests or more)
$ 7.50 per person	(for 12 to 25 guests)
$10.50 per person	(for less than 12 guests)

(Pie of the day and coffee — $1.25 extra)

Wine and Cheese Party

$ 8.50 per person	(for 25 guests or more)
$12.50 per person	(for 12 to 25 guests)
$15.00 per person	(for less than 12 guests)

Assorted fancy cheese, imported and local,
Fresh fruit
French bread — unsalted crackers
Assorted wines, imported and local
(maximum 2½ hours)

(Wine calculated at 2 glasses per person, on the total amount)

10% Provincial Tax not included

Specially Prepared by our Chef for Your Catering Requirements

Lunch and Dinner Suggestions

The following menus include: Building Fund, Service.
Provincial Tax 10% not included.

(minimum — 15 guests)

Appetizers ($1.00 extra)

Fruit Cocktail, chilled juices, stuffed tomato Montreal, Seafood Cocktail, Assiette Parisienne, daily soup, Sherry Consomme, Jellied Consomme.

*****

Southern Fried Chicken	11.00
Roast Stuffed Tom Turkey	13.00
Grilled Ham Steak, Hawaiian Style	13.00
Creamed Diced Turkey, vol au vent	13.00
Cold Chicken Salad Plate	13.00
Assorted Cold Cuts, Garnished à la Manière du Chef	13.00
Pork Chops with maple syrup	13.50
Filet of Sole Amandine, lemon and white wine sauce	13.50
Roast Stuffed Chicken au vin blanc	14.00
Breaded Veal Cutlet, tomato sauce	14.00
Poulet Chasseur on rice with white wine sauce	14.00
Baked Halibut Steak aux fines herbes	14.00
Filet of Beef Stroganoff on buttered noodles or rice	14.00
Coq au Vin Burgundy, served on rice Pilaff	14.00
Broiled Salmon Steak, Maitre d'Hôtel	14.00
Veal Cordon Bleu, à la manière du roi	14.50
Poached Artic Char with buttered almond sauce	14.50
Stuffed Cornish Hen, served with orange sauce	17.00
Roast Prime Rib of Beef	18.00
Sirloin Steak with mushrooms and red wine sauce	18.25
Roast Rack of Lamb vert-pre	18.25
Lobster Newburg au Sherry served on rice Pilaff	19.00
Roast Duckling Bigarrade aux Grand Marnier	19.00
Filet Mignon with mushrooms and red wine sauce	19.00
Tournedos Rossini with Madaira sauce	20.00

*****

All meals include vegetables, potatoes, roll & butter, dessert, tea or coffee.

Given advance notice, we would be happy to prepare any dish that is not listed above, but that is to your special liking.

Desserts ($1.00 extra)

Creme de Menthe Parfait, Apple Pie, Lemon Pie
Fresh Fruit Cup au Kirsch, Vanilla Ice Cream, Peach Melba
Chocolate Sundae, Baked Apple or Black Forest Cake

DAILY CLUB CHOICE — For small parties of 24 guests or less in a private room with a private waitress the cost will be the choice from the daily menu plus the charge for rental of the room — from 4 — 12 guests $35.00, from 13 — 24 guests $45.00 and 15% building fund. Over 24 guests the daily menu will not be considered. NO charge for waitress or any additional charges.

Buffet

The following menus include: — Building Fund
— Service

BUFFET #1 — $16.50

Celery and Olives
Cole Slaw
Potato Salad
Russian Salad
Beef Bourguignonne
Assorted Cold Cuts
Fruit Cup in syrup
Tea or Coffee
Roll and Butter

BUFFET #2 — $18.90

Celery and Olive
Cole Slaw
Potato Salad
Chicken Salad de Chez-Nous
Platter of cold meat
Turkey, Salami, Ham
Hot Meat Balls in gravy
Hot Chicken Creole
Fresh Fruit supreme
Strawberry Cheese Cake
Canadian and imported cheese
Tea or Coffee
Roll and Butter

BUFFET #3 — $21.00

Celery and Olives
Cole Slaw
Russian Salad
Potato Salad
Chicken Salad
Platter of cold meat
Turkey, Salami, Ham
Roast Beef
Salmon Salad
Hot Chicken Legs in Tomato Sauce
Hot Beef Stroganoff
Peach Cheese Cake and Trifle
Canadian and imported cheese
Tea or Coffee
Roll and Butter

10% Provincial Tax not included.

Suggestions

BUFFET #4 — $25.00

Celery and Olives
Sliced Tomatoes
Chicken Salad
Cole Slaw
Potato Salad
Platter of Cold Meat
Beef, Ham, Turkey, Salami,
Hot Veal Cacciatora
Hot Rice Pilaff
Hot Chicken à la King
Fresh Fruit Cocktail au Kirsch
Trifle
Pineapple Cheese Cake
Canadian and imported cheese
Tea or Coffee
Roll and Butter

BUFFET #5 — $28.50

Celery and Olives
Sliced Tomatoes and Cucumber
Old Style Potato Salad
Cole Slaw
Russian Salad
Assorted Cold meat, Roast Beef, Turkey, Ham, Salami,
Mortadella
Salmon Salad du Chef
Hot Roast Beef au Jus
Hot Chicken à la King
Hot Rice Pilaff
Macedonian Fresh Fruit au Kirsch
Trifle
Cherry Cheese Cake
Canadian and imported cheese
Tea or Coffee
Roll and Butter

These prices are valid for a minimum of 50 persons. Prices for smaller groups will vary. Ice sculpture and decorations are available at addditional cost.

Reservations Information

ROOM RESERVATION

Reservation for all catering services are made with the office of the Faculty Club. Catering forms, wine lists and guides are available at the reception desk. Tel.: 392-5160.

MENU

Menu selections are requested at least one week prior to scheduled function.

GUARANTEE

There will be a charge when the number of guests fall below your guaranteed said number. The Club will be prepared to serve five percent above the guaranteed number where seating permits. No changes will be made after 4:30 p.m. the evening before your function.

PRICES

Unless otherwise indicated, all prices are subject to the following additional charges

— 15% building fund
— Service (minimum 4 hours)
— 10% Provincial Tax

* Gratuities to employees in lieu of services are dissuaded.

There will be a rental charge for any event where food and/or alcoholic beverages are not served.

ALCOHOLIC BEVERAGE SERVICE

Since the Club caters only to its members and groups sponsored by a member, there are only three options available for serving alcoholic beverages: (*)

1. OPEN BAR — Host is charged for all beverages consumed by his/her guests. (Inventory is taken by barman when the bar is closed.)

2. CASH BAR — Guests pay cash for their own drinks in this case. The cost of each drink will be the same as open bar prices plus provincial tax and 15% Building Fund.

3. PACKAGE DEAL — Bar will stay open and close exactly on the hour. The charges to host will be $6.75 per person for the 1st hour, $6.58 per person for the 2nd hour, and $6.10 per person for the 3rd and each additional hour.

* We will supply a barman with a minimum of 45 guests in a party. If there are less than 45 guests and if in need of a barman, there will be a nominal charge.

Privileges

As a member you are invited to participate in special activities such as:

- gourmet dinners
- wine tasting evenings
- oyster parties
- cooking classes
- lobster week
- fashion show

Membership in the Faculty Club gives you privileges in the following sister Faculty Clubs:

University of Akron
*University of Alberta
*University of British Columbia
Brown University
University of Calgary
University of California (Berkeley)
University of California (Irvine)
Carleton University
*University of Chicago
(Quadrangle Club)
University of Cincinnati
University Of Colorado
Columbia University
University of Connecticut
*Cornell University
(Cornell Statler Inn)
Dalhousie University
Emory University
George Washington University
Washington, D.C.
*Guelph University
*Harvard University
Ithaca College (Tower Club)
Johns Hopkins University
*Louisiana State University
University of Manitoba
Massachusetts Institute
of Technology
McMaster University
University of Miami
*Michigan State University
University of New Brunswick
New Mexico State University
North Carolina State University
University of North Dakota
Northeastern University
University of Notre Dame
Ohio State University
University of Oklahoma
University of Pennsylvania
University of Pittsburgh
Princeton University
(Prospect House)
Queens University
University of Regina
University of Rhode Island
Rice University
Rutgers University
San Francisco State University
University of South Carolina
University of Southern California
Southern Methodist University
Syracuse University
Temple University
University of Tennessee
University of Texas (Austin)
University of Texas (Dallas)
University of Toronto
University of Victoria
University of Washington Seattle
Washington University
(Whitmore House)
University of Waterloo
Wayne State University
*Wellesley College
University of Western Ontario
Williams College
University of Winnipeg

This is a complete list of faculty clubs in the United States and Canada that are members of the AFC. (Note that all starred clubs can provide overnight accomodations).

If you have any questions or comments please inquire at the Office (392-5160).

The best reason to become a member is an economic one. Food and drink prices are considerably lower than those charged in commercial establishments. In fact, the McGill Faculty Club prices are very competitive with most other private clubs in Montreal, and you also enjoy:

- monthly dues that are reasonable
- no entrance fee
- the convenience of payroll deduction with detailed monthly statements

RG 78

Anniversary Ball 1821-1996

CHARTRAND/ELIZABETH P/MRS
UNIVERSITY ARCHIVES
MCLENNAN LIBRARY BLDG

FC0050

McGILL FACULTY CLUB

Anniversary Ball 1821-1996 ❦ Saturday, October 19, 1996

Honorary Patrons

Gretta Chambers
Chancellor

Richard Pound
Chair of the Board of Governors

Honorary President of the Faculty Club

Bernard Shapiro
Vice-Chancellor and Principal

President of the Faculty Club

Patricia Wells
Professor, School of Physical and Occupational Therapy

YOU ARE CORDIALLY INVITED TO AN ANNIVERSARY BALL TO CELEBRATE McGILL'S 175TH BIRTHDAY.

Place
McGill Faculty Club, 3450 McTavish Street

Date
Saturday, October 19, 1996

Time
7 p.m. cocktails
8 p.m. historical banquet with dancing until 2 a.m.

Music
Orchestre Peter Freeman Orchestra

Dress
Black tie/evening dress/historical costume

Cost
$135 per person.
Proceeds from the evening's events will be used to refurbish the Faculty Club in time for its 75th Anniversary in 1998. A portion of the cost of admission will be considered a charitable donation, for which tax receipts will be issued.

Rsvp
Please respond by September 27, 1996.

Information
398-6391

Anniversary Ball 1821-1996

ANNIVERSARY BALL COMMITTEE
McGill Faculty Club
3450 McTavish Street
Montreal, QC
H3A 1X9