The University Club of MU invites you to join our member family and experience the very best cuisine, event service and private membership amenities that Columbia has to offer.

107 Reynolds Alumni Center
Columbia, MO 65211

Web: uclub.missouri.edu
Phone: (573) 882-2586
Dear members and friends,

It's hard to believe that it's already summer again. Things have slowed down on campus and around town, but we still have a few big events planned to round out the season.

Please remember that we are open for lunch Monday through Friday and our Tiger Bistro is open Thursday and Friday evenings. Enjoy light appetizers or a full dinner as well as our featured weekly drink specials.

And don't forget about Dad. We will have our Father's Day Brunch Sunday, June 18. The hearty buffet will include a Caesar salad bar, made-to-order omelets, pan-seared ribeye, Southern buttermilk fried chicken, brine-smoked pork sliders, a baked potato bar, a decadent dessert display and a sundae bar. Reservations are $27 per person. See page two for full menu.

I also am pleased to tell you we have another Riedel Wine Glass event scheduled for June 23. The evening will feature some great wines, great food and each guest will receive a set of Riedel wine glasses. Cost is $75 per person.

For the brew enthusiasts, we will host a Spiegelau Craft Beer Dinner on July 28. Cost is $75 per person and includes craft beers, four-course dinner and a set of Spiegelau beer glasses.

We will close operations July 1 – 16 so our staff can enjoy some time off and we can complete some necessary maintenance at the Club. But don't worry. We'll be back and looking forward to serving you and your guests.

John D. LaRocca
General Manager
Father’s Day Menu 2017

Sunday, June 18th
11:00 a.m. – 1:30 p.m.
$27 per adult
$13 per child ages 6-12

Caesar Salad Bar
Tossed to Order Featuring Smoked Salmon, Grilled Shrimp, Grilled Portabella Mushrooms and Split Cherry Tomatoes With Traditional Caesar Dressing, Croutons and Parmesan Cheese

Baby Iceberg Wedge Salad
Topped with Blue Cheese, Bacon Bits, Diced Tomato and Shaved Red Onions

Watermelon, Feta and Red Onion Salad
Roasted New Potato Salad with Bacon and Hard Boiled Eggs
Marinated Fresh Fruit Salad

Beer Battered Vegetables
Lemon Garlic Avocado Aioli

Omelets Made to Order
Pepper Bacon and Sausage Links
Lyonnaise Potatoes

Pan Seared Rib Eye
Smoked Tomato Relish, Tarragon Shallot Butter and Straw Onions

Southern Buttermilk fried Chicken
Home style Gravy

Brine Smoked Pork Sliders
Apple Cole Slaw and Selection of Mustards

Baked Potato Bar
Traditional Toppings

Green Beans with Pecan Butter and Honey Glazed Trio of Carrots

Garlic Herb Bread, Cheddar Cheese Biscuits

Dessert Display
Rocky Road Pie, Strawberry Rhubarb Pie

Assorted Club-made Bar Cookies including Blondies, Turtle Brownies and Scotcharoos

Club-made Gooey Butter Sundae Bar
Served with a choice of Whiskey Ice cream or Caramel Pecan Swirl Ice cream and Assorted Toppings
June 23, 2017
$75 per guest (includes Riedel sample wineglass set)

Butler Passed

Baked Brie and Brioche Tartines
Royal Red Rock Shrimp and Arugula
Ver Jus and EVOO

Local Grown Tomato Confit
Presented on Croustades with Herb Goat Cheese, Chiffonade of Basil, Julienne Prosciutto Ham, Greek Olives with Fried Capers

Angels on Horseback
Cornmeal Fried Blue Point Oysters, Club-Cured Pepper Bacon, Lemon Garlic Avocado Aioli

Crepe Gateaux
Chilled Layered Crepes with Burgers Ham Salad, Kalamata Green Olive Salad, Creamy Cheese Butter Spread

Stations

Batter-Fried Asparagus
Turmeric Tempura Batter, Panko Bread Crumbs
Lemon Tarragon Chervil Béarnaise

Trio of Fried Potatoes Cups
Purple Peruvian, Yukon Gold, Red Potato, Club-Made Creme Fraiche, American Sturgeon Caviar

Yellow Fin Carpaccio
Charred Sushi-Grade Tuna Thin Sliced Rare, Tomatillo Salsa, Cilantro and Crispy Fried Sweet Potato

Wood Grilled Beef Kebabs
Black Angus Rib Eye
Summer Vegetables
Argentinian Style Chimichurri

Colorado Lamb Rack Carved to Order
Provençal Bread Crumbs and Dijon Mustard Crust
Whole Grain Mustard Apricot Demi

Sweets

Chocolates
Yuzu, Cherry, Hazelnut

Cookies
Fours de Lin and French Macarons

Ice Cream Cone Station
Club-Made Ice Creams and Sorbets, Chocolate-Dipped Waffle Cones, Assorted Toppings
Scooped to Order
Craft Beer Dinner Menu

July 28, 2017
$75 per guest (includes Spiegelau sample beer glass set)

Passed Appetizers
Pan-Seared Flatbread Pizza Bites
Prosciutto, Goat Cheese, Arugula
Romesco Sauce

Mini Crab-Cake Sliders
Smoked Jalapeño, Corn, Lime Aioli

Ginger Chicken Meatballs
Sweet Chili Soy Glaze, Cilantro, Spring Onions

Grilled Aged Cheddar on Brioche
Peppered Bacon, Heirloom Tomatoes

Plated Meal
Friday Meeting Pale Ale Steamed Mussels
Creamy Mustard Sauce, Fried Straw Onions

Fish and Chips
Icelandic Cod, Red Cabbage Slaw, Malt Vinegar Syrup, Parsley Garlic Fries

Pan Seared Ribeye Steak
Fried Sage, French Green Beans, Slow-Roasted Grape Tomatoes

Chocolate Malt Trifle
Chocolate Malt Brownie, Chocolate Pastry Cream,
Boone County Brown Beer Sabayon

Summer Sandwiches 2017

Served on the lunch buffet during June and July

Monday
Vietnamese Pork Bahn Mi Sandwich
on French Baguette

Tuesday
The Santa Fe – Roasted Striploin of Beef, Pepper Jack Cheese and Jicama slaw on Sour Dough with spicy chipotle mayonnaise

Wednesday
New Orleans Shrimp and Oyster Po Boys with Remoulade Sauce

Thursday
The New Yorker- Hot Pastrami on Rye with Apple Cider Coleslaw and Swiss cheese

Friday
Corn beef, Sauerkraut, Swiss cheese and Russian dressing on Marble Rye
Código 1530 Tequila Tasting

August 18

**Tasting Hors D’Oeuvres**
- Mini Tacos of Pork al Pastor
- Smoked Chicken and Chorizo Mini Sopes
- Beef Chimichangas
- Sour Cream, Queso Fresco, Cilantro

**Bistro Entree Specials**
- **Shrimp a la Diablo**
  - Spanish Rice, Tomato, Avocado, Cucumber Salad
  or
- **Chicken Mole**
  - Steamed White Rice and Seasonal Vegetables

**House-Made Lime Sorbet**

**Sauces and Condiments**
- Salsa Verde, Salsa Roja, Picante Chunky Salsa made in a Molcajete, Guacamole, Pico de Gallo, Limes, Cilantro and Chopped Onions

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**May Texas Hold ’Em Winners**
- **First Place** - Randy Johnson
- **Second Place** - Paulus Lawson
- **Third Place** - Don Thompson
- **Fourth Place** - Brenda Lawson
THE UNIVERSITY CLUB PARKING FORM

Beginning Thursday, June 1, 2017, The University Club will now have reserved parking for our members and their guests when dining at our facility. The goal of the University Club is to provide the most convenient parking possible; and University Parking and Transportation has so graciously worked with us to provide this for you. The following is a description of how members can make a parking reservation when dining:

- When making a University Club Dining Room reservation, the University Club administrative assistant can also make a 2 hour limit parking reservation. Vehicle license plate number and state will need to be provided, and the information will remain in the University Club system.
- The University Club will have 5 RESERVED parking spaces (with visible signage) at the NE corner Level 3 Turner Garage (by the entrance and elevator, directly across from the University Club). When RESERVED University Club parking spaces are unavailable, parking is available anywhere else on Level 3.
- Members will be charged $2 for a two hour parking limit, for each parking use, billed monthly to their University Club membership. If member does not park, parking will not be charged.
- Parking for more than the 2 hour limit requires the member to purchase an all-day visitor pass for $4 per day ($5 per day beginning August 1, 2017) by going through:
  1. the University Parking & Transportation Portal: https://mu.nupark.com/portal
  OR
  2. the Parking & Transportation Office;
- Member Information will stay in the system once it is entered, unless edited or deleted.

Vehicle information may be entered into The University Club system now by filling out the information below (up to 2 vehicles, WILL NOT BE BILLED UNLESS A RESERVATION IS MADE) and return, mail, or e-mail back to:

The University Club & University Catering & Event Services
107 Donald W. Reynolds Alumni Center
Columbia, MO 65211
robbinsa@missouri.edu

NAME: _______________________________________________________________________

UNIVERSITY CLUB MEMBER NUMBER: _______________________________________________________________________

Vehicle #1
LICENSE PLATE#: _______________________________________________________________________
STATE: _______________________________________________________________________

Vehicle #2
LICENSE PLATE#: _______________________________________________________________________
STATE: _______________________________________________________________________
Monday, October 9 (D)
We begin our fabulous autumn tour to New England with a flight to Boston. On arrival we’ll be whisked away to the charming oceanfront village of Ogunquit, ME where we will check in for one night at Anchorage by the Sea. (Rooms do not have a water view.) A delicious dinner is included this evening.

Tuesday, October 10 (B, D)
Our day begins with a trip to Kennebunkport, ME. Historically a shipbuilding and fishing village, the town is now a popular summer colony and seaside destination. Next we will travel to Portland, ME where we will have time to have lunch and explore the waterfront. Then we’re on our way to the iconic Portland Head Light. Commissioned by George Washington, this lighthouse has become the jewel of Maine’s rugged coastal landscape.

Later this afternoon we’ll travel to Bretton Woods, NH where we’ll check into the fabulous Omni Mt. Washington Hotel for two nights. As grand as the history behind it, the Omni Mount Washington Hotel is gracious in ambiance and generous in amenities. A favorite New England retreat of presidents, poets and celebrities, the hotel delights every sense with enchanting music, refined dining and luxurious décor. Dinner is included at the hotel this evening.

Wednesday, October 11 (B, D)
This morning we’ll set out for a full day of sightseeing to enjoy New England’s fall colors. A local guide will take us along the famous Kancamagus Highway, the only federally designated “scenic byway” in New England. We will make several photo stops along the way at covered bridges, waterfalls and scenic overlooks. We will make a lunch stop at Franconia Notch State Park. Next, we’ll take a ride on the Cannon Mountain Tramway (weather permitting) to the mountain’s summit. Once at the top, we will have beautiful views of the surrounding mountainsides, brilliant with fall colors. On a clear day, mountain peaks in New Hampshire, Vermont, New York and Canada are visible. Dinner is included again this evening at the Mount Washington Hotel.

Thursday, October 12 (B)
This morning we head to the Cabot Creamery in Cabot, VT. We’ll take a guided tour and view the award-winning cheese as it is being made. Learn about cheese making, Cabot’s history and Vermont’s agriculture. Following the tour, you will have a chance to nibble the many varieties of cheeses, including the World’s Best Cheddar and Best Flavored Cheddar. Next, we’ll visit the Morse Farm Maple Sugarworks in Montpelier, VT. The Morse ancestors who helped settle central Vermont were taught how to tap maple trees by Native Americans. Learn about the process of maple sugaring and experience a tasty Vermont custom called sugar-on-snow. Over 200 years of family tradition make Morse maple syrup the best you’ve ever tasted! Later this afternoon we will arrive in Essex, VT where we will check into The Essex, Vermont’s Culinary Resort & Spa. This beautiful property is set on 18 acres of Vermont countryside and is nestled between beautiful Lake Champlain and Mount Mansfield. Have dinner on your own at one of the resort’s restaurants.
Friday, October 13  (B, D)
This morning we will visit the fascinating Shelburne Museum where 39 historic New England buildings are home to a vast collection of fine and decorative arts, paintings, folk sculpture, weathervanes, decoys, quilts, toys, dolls, circus memorabilia and more. There will be plenty of time to explore the exhibits and have lunch. After our visit, experience two of Vermont’s delectable culinary treats! First, we’ll visit Ben & Jerry’s Ice Cream Factory. Here we’ll take a guided tour and then taste their richly decadent ice cream. Then we are off to the Cold Hollow Cider Mill to sample some deliciously refreshing cider. There will be time for shopping before our return to The Essex where you will have time to refresh and relax. This evening we’ll watch our own personal Chef give a culinary demonstration and then enjoy a farm to table gourmet dinner.

Saturday, October 14  (B, Box lunch)
Today we’ll journey southward through the Green Mountains enjoying fabulous fall foliage along the way. Our first stop will be at Quechee Gorge, known as “Vermont’s Little Grand Canyon.” The gorge is one of New England’s most popular natural wonders. Then we’ll continue on to nearby Woodstock, VT – the winner of a national contest conducted by the Ladies Home Journal magazine for the “Prettiest Town in America.” It was chosen as the community with the most beauty, charm and character. After time to see the sights and enjoy a box lunch we will depart for the renowned Vermont Country Store in Weston, VT. Offering a huge selection of top quality classic and hard-to-find products, this general store of yesteryear has something for everyone! We then make our way to scenic Lake George, NY where we will check into the Holiday Inn Resort Lake George for one night. Nestled in the Adirondack Mountains of Lake George, this newly renovated hotel offers breathtaking views of the lake and the surrounding mountains.

Sunday, October 15  (B)
This morning we’ll take a cruise on Lake George. The fall colors are sure to put on a spectacular display as we cruise among the Adirondack Mountains. After the cruise we’ll travel to the Albany, NY airport for our flight home. We’ll be taking with us colorful memories of our spectacular New England fall foliage tour!

Tour Cost*:  Double $2,915   Single $3,535
These prices include an air estimate of $550 per person. Passengers will be advised before final payment of any adjustment to the cost of the tour.

Tour Includes:
❖ Round-trip airfare
❖ Baggage handling in airports and hotels
❖ Deluxe motor coach transportation
❖ Six nights lodging in New England
❖ Six breakfasts, one box lunch and four dinners
❖ All activities as listed in the itinerary
❖ All tour related taxes and gratuities
❖ Services of a Missouri University Club representative
❖ Services of a Cruises and Tours Worldwide tour manager

Not Included:  Airline baggage check fees, if applicable.

Deposit:  $100 per person is due with your reservation

Final Payment:  Due no later than June 27, 2017

Travel Protection:
Cruises and Tours Worldwide has purchased the Group Protection Plan on behalf of all travelers, which is provided by Travel Insured International. A copy of the Plan Document will be provided to all participants.
**Reservations:** Please complete a reservation form and mail it along with your $100 per person deposit to:

Cruises and Tours Worldwide, 2440 S. Brentwood Blvd., St. Louis, MO 63144
Phone: (314) 961-1020 or (800) 435-2710
Please make check payable to Cruises and Tours Worldwide.

**Cancellation Policy:**
All payments are fully refundable for cancellations received by June 27, 2017. Cruises and Tours Worldwide has purchased the Group Protection Plan on behalf of all passengers which is provided by Travel Insured Intl. A Travel Protection claim must be filed with Travel Insured Intl. for cancellations received after June 27, 2017. Be prepared to submit any supporting documentation if cancelling your trip for a covered reason.

*This document contains highlights of the plan. The plan contains insurance benefits underwritten by the United States Fire Insurance Company. C&F and Crum & Forster are registered trademarks of United States Fire Insurance Company. The Crum & Forster group of companies is rated A (Excellent) by AM Best Company 2015. The plan also contains non-insurance Travel Assistance Services that are provided by an independent organization, and not by United States Fire Insurance Company or Travel Insured International. Coverages may vary and not all coverage is available in all jurisdictions.

**Travel arrangements by Cruises and Tours Worldwide, St. Louis, MO**
Cruises and Tours Worldwide acts only as an intermediary and agent in handling travel arrangements that are actually provided by other suppliers. This agency, therefore, shall not be responsible for breach of contract or any careless actions or omissions on the part of such suppliers, which result in any loss, damage, delay or injury to tour participants. Cruises and Tours Worldwide may not be held responsible for losses or expenses due to sickness, lack of appropriate medical facilities or practitioners, weather, strikes, theft or other criminal acts, war, terrorism or acts of God. Cruises and Tours Worldwide retains the right to substitute accommodations or services of comparable quality if the advertised services become unavailable. Cruises and Tours Worldwide reserves the right to cancel this tour if the minimum number of tour participants is not met. The published price of this tour is based on rates available at the time of planning the trip. Cruises and Tours Worldwide reserves the right to increase the cost of the tour, at any time, in the unlikely event that our tour suppliers impose price increases such as, but not limited to, fuel surcharges. Proof of such rate adjustments from our suppliers will be provided.
New England Autumn Splendor
October 9-15, 2017

Please complete this reservation form (one per person) and mail it along with your $100 per person deposit to:
Cruises and Tours Worldwide
2440 S. Brentwood Blvd., St. Louis, MO 63144
Phone: (314) 961-1020 or (800) 435-2710 Fax: (314) 961-5416
Please make check payable to Cruises and Tours Worldwide.

PLEASE PRINT
Name exactly as it appears on your driver’s license:

Gender: _____ Male _____ Female Birth date: ____________________________ (month/day/year)

TSA Pre-check or Known Traveler Number (if applicable):

Familiar name or nickname:

Street Address: ____________________________ ____________________________

City/State/Zip: ____________________________

Phone number (with area code): Home: ___________________ Cell: ______________________

Your roommate’s name, if applicable: __________________________________________

Please indicate bedding preference: _____ King Bed or _____ Two Double Beds
(King-bed preference cannot be guaranteed)

Please indicate if you have special dietary needs: _____ Vegetarian ____ Diabetic ____ Gluten-free

Please note the date if your anniversary occurs during the tour: ________________________

Do you need wheelchair assistance in the airport? __________________________

Emergency Contact
Phone number (with area code): Home: ___________________ Cell: ______________________

Please check one: Double: $2,915 _____ Single: $3,535 _____

Balance Due: June 27, 2017

If you prefer to pay by credit card the $100 per person deposit will be charged upon receipt of this form.

Credit Card: Visa___ MasterCard___ Discover___

Credit Card #: ____________________________ Expiration Date: __________
3-digit security code ______

Name on the Credit Card: ________________________________________________

Signature: ____________________________________________________________________
Announcing a 12 Day Thailand Adventure
December 27, 2017 - January 7, 2018

Temples, beaches, Bangkok... and so much more. Join us for the Thailand adventure of your dreams! Visit COMO2Thailand.com for the full itinerary, to sign-up for updates or to make your reservation.
# June Events

- **6 p.m., Thursday, June 1**
  - Wine Club
- **5 p.m., Thursday, June 8**
  - Prime of Your Life
- **6 p.m., Thursday, June 15**
  - Texas Hold ’Em
- **11 a.m - 1:30 p.m., Sunday, June 18**
  - Father’s Day Brunch
- **6:30 p.m., Friday, June 23**
  - Riedel Wine Tasting

# July Events

- **5 p.m., Thursday, July 20**
  - Prime of Your Life
- **6 p.m., Thursday, July 20**
  - Wine Club
- **6 p.m., Thursday, July 27**
  - Texas Hold ’Em
- **6:30 p.m., Friday, July 28**
  - Beer Dinner

# August Events

- **6 p.m., Thursday, August 3**
  - Wine Club
- **5 p.m., Thursday, August 10**
  - Prime of Your Life
- **6 p.m., Thursday, August 17**
  - Texas Hold ’Em
- **6:30 p.m., Friday, August 18**
  - Codigo 1530 Tequila Tasting