

GOLF EVENTS

2025



OLYMPIC VIEW
GOLF CLUB



WELCOME,

Thank you in advance for your interest in Olympic View Golf Club! We are pleased to present the enclosed **Golf Event** information package to assist you with the planning stages of your event.

We can personalize your event to your needs, taking pride that no detail is overlooked.

Let our team of Event Professionals do the work, while you enjoy "The View."



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GOLF COURSE

Surrounded by the coastal Olympic Mountains, Olympic View plays in harmony with nature and wildlife. Offering a superb balance of tree-lined holes, rolling terrain and changing elevations, the course rewards you for placing a premium on accuracy. Enjoy the roar of two spectacular waterfalls, and the tranquility associated with twelve lakes. Eagles soar overhead and black-tailed deer feed at the forest's edge. Welcome to Olympic View Golf Club.

AWARDS AND DISTINCTIONS

Best Golf Course | WestShore Chamber of Commerce 2015–2023

Holes	18
Par	72
Yardage	6,600
Open	Year-Round
Designer	Bill Robinson
Year Built	1990
Other Features	Golf Academy, Table Nineteen Restaurant + Bar + Patio

Olympic View Golf Club | 643 Latoria Rd., Victoria BC Canada | 250.474.3673 or 1.800.446.5322 | info olympic@golfbc.com | olympicviewgolf.com



ROOMS & CAPACITIES

OLYMPIC ROOM

***approx. size: 2,100 sq ft, maximum capacity 180**

The Olympic Room boasts floor to ceiling windows for natural lighting and a chance to view nature while entertaining your guests. With built in audio visual needs for any presentation, and patio access to enjoy some summer sun, this room is perfect for any occasion.



TABLE NINETEEN BAR ROOM

***approx. size: 1,300 sq ft, maximum capacity 85**

The Bar Room is an ideal addition to the Olympic Room to accommodate larger events, with use of the backlit Bar and wood flooring as a buffet and dancing space, this room is versatile for many setup needs. This room can also be rented out for private events.

Both the Olympic Room and Table Nineteen Bar Room include:

- Built in high-definition projector and screens
- Audio system with 2 cordless microphones, or 2 cordless headsets
- WIFI access
- Complimentary guest parking
- Private bar and bartender service (minimum spend to apply)
- Private patio with seating (seasonal)

BOARDROOM

***approx. size: 300 sq ft, maximum capacity 12**

This is the perfect room for any intimate meetings of up to 12 guests. Enjoy your private meeting space during the day, then join us upstairs in Table Nineteen Restaurant for lunch! Room includes: AV equipment (60" TV and laptop connections), whiteboard/pens, WIFI, complimentary parking, and a window for some natural light.



ON-COURSE MENU SELECTIONS

Refreshment Centre and on-course cart menus available by request

STARTERS TO GO LUNCH \$24

ready to go in players' carts upon arrival

Chef's selection of Freshly Made sandwiches:
roast beef, black forest ham, tuna salad, egg salad, vegetarian wraps served on a variety of freshly made breads

Bottled Water

Whole Fruit

Chocolate Bar

Potato Chips

BURGER AND A BEER \$22

Table Nineteen Cheese Burger

fresh alberta beef, aged cheddar, lettuce, tomato, onion, pickle, T19 sauce

Domestic Can of Beer

BBQ BEFORE YOU PLAY \$28

**minimum number of players may apply*

Chef Attended BBQ (outside the golf shop) | *select one:*

... *Beef Burger*

... *Chicken Burger*

... *Smokie*

Loaded Red Skin Potato Salad

Whole Fruit

Giant Cookie

Potato Chips

Non-Alcoholic Beverage



BREAKFAST BUFFETS

*Minimum 30 people,
unless otherwise noted*

ISLAND DAYBREAK \$33

Assortment of Freshly Baked Muffins, Croissants, and Danish Pastries
butter and preserves

Double Smoked Bacon

Crispy House Cut Hashbrowns

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee and Tea

COASTAL SUNRISE \$37

Assortment of Freshly Baked Muffins, Croissants, and Danish Pastries
butter and preserves

Yogurt and Granola
dried fruit and honey

Fresh Fruit Platter

Double Smoked Bacon and Maple Sausages

Crispy House Cut Hashbrowns

Cinnamon French Toast
maple syrup, berry compote

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee and Tea

ON DECK

*ready for the first tee, prices per person
no minimum required*

Add coffee and tea to go \$3.50

Morning Glory \$4

assortment of fresh baked muffins and croissants

Late for the Tee \$9

brioche bun, t19 mayo, fried egg, aged cheddar, house smoked bacon, grilled tomato

Veggie Breakfast Bun \$9

brioche bun, garlic mayo, fried egg, avocado, grilled tomato, onion jam, aged cheddar, arugula

Spicy Breakfast Burrito \$10

flour tortilla, sriracha mayo, scrambled egg, capicola, pickled jalapeño, tomato, aged cheddar

House Baked Sausage Roll \$5

STARTERS TO GO BREAKFAST \$23

ready for the first tee, prices per person

Late for the Tee Breakfast Sandwich

brioche bun, T19 mayo, fried egg, aged cheddar, house smoked bacon, grilled tomato

Muffin

Bottle of Water

Coffee to Go

Whole Fruit



LUNCH BUFFETS

Minimum 30 people,
unless otherwise noted

HORIZON \$27

No minimum required

Chef's Selection of Freshly Made sandwiches
roast beef, black forest ham, tuna salad, egg salad, vegetarian wraps
served on a variety of freshly made breads

House Greens Salad
fresh shaved vegetables, apple cider vinaigrette
Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing
Coffee and Tea

SUMMIT \$34

No minimum required

Chef's Selection of Freshly Made sandwiches
slow roast beef and aged cheddar, black forest ham and balsamic onion, house smoked chicken and brie, salmon salad, roasted vegetable and hummus wraps. Served on a variety of freshly made breads

Chef's Choice Soup
Caesar Salad
house croutons, crispy capers, parmesan cheese
Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette
Assorted Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut
Fresh Fruit Platter
Coffee and Tea

CASCADES \$39

House Seasoned Potato Chips

Fresh Vegetables
house jalapeno ranch

Watermelon Feta Salad
mint, basil, toasted almonds, balsamic

Pear and Arugula Salad
fennel, charred lemon vinaigrette

BURGER | select one:
includes: fresh brioche buns, LTOP, T19 sauce, roast garlic aioli, aged cheddar

Fresh Ground Beef Burger

Herb Marinated Chicken Breast

Grilled Sockeye Salmon

*Veggie/Vegan Burger Available Upon Request

DESSERT

Assorted Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Coffee and Tea



LUNCH BUFFETS

Minimum 30 people,
unless otherwise noted

MOUNTAINSIDE \$47

CHARCUTERIE BOARD

cured meats and artisan cheeses, olives, pickles, breads, and crackers

SALAD | select two:

- House Greens Salad
shaved vegetables, apple cider vinaigrette
- Caesar Salad
house croutons, crispy capers, parmesan cheese
- Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing
- Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette
- Watermelon Feta Salad
mint, basil, toasted almonds, balsamic
- Pear and Arugula Salad
fennel, charred lemon vinaigrette
- Charred Kale and Citrus Salad
tahini vinaigrette, toasted pumpkin seeds, crispy shallots

MAIN | select one:

- Oven Roasted Skin on Chicken Breast
chimichurri sauce
- Grilled Top Sirloin Steak
mushroom ragout
- Grilled Sockeye Salmon
charred onion yogurt
- Wild Mushroom Ravioli
san marzano tomato sauce, parmesan cheese

***ADD ADDITIONAL MAIN +\$12 PP**

***UPGRADE ONE MAIN TO PRIME RIB +\$15 PP**

INCLUDES

Coconut Jasmine Rice

Seasonal Vegetables

Artisan Bread Rolls

DESSERT

Fruit Platter

Petite Fours

Selection of Macaroons

Dessert Bars

carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Coffee and Tea



DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Prime Rib of Beef yorkies, au jus, mustard and horseradish	\$22
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LAGOON \$58

SALAD | select two:

House Greens Salad
fresh shaved vegetables, apple cider vinaigrette

Caesar Salad
house croutons, crispy capers, parmesan cheese

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

INCLUDES

Seasonal Vegetables

Garlic Parmesan Bread

Herb Roasted Red Skin Potatoes

DESSERT

Dessert Bars

carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Coffee and Tea

MAIN | select two:

Pan Seared Chicken Breast
chimichurri

AAA Alberta Beef Sirloin
thyme jus

BC Sockeye Salmon
lemon herb butter

Wild Mushroom Ravioli
san marzano tomato sauce, parmesan cheese

***ADD ADDITIONAL MAIN +\$12 PP**

***UPGRADE ONE MAIN TO PRIME RIB +\$15 PP**



DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Prime Rib of Beef yorkies, au jus, mustard and horseradish	\$22
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DRIFTWOOD \$66

SALADS

House Greens Salad
fresh shaved vegetables, apple cider vinaigrette

Caesar Salad
house croutons, crispy capers, parmesan cheese

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

INCLUDES

Seasonal Vegetables

Artisan Bread Rolls

Coffee and Tea

DESSERT

Assorted Dessert Bars

Fresh Baked Cookies

ACCOMPANIMENT

Herb Roasted Red Skin Potatoes

MAINS | *select two:*

Pan Seared Chicken Breast
rosemary mustard demi

AAA Alberta Beef Sirloin
peppercorn thyme jus

BC Sockeye Salmon
caper butter sauce

Wild Mushroom Ravioli
san marzano tomato sauce

***ADD ADDITIONAL MAIN | \$12pp**

***UPGRADE ONE MAIN TO PRIME RIB | \$15pp**



DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Prime Rib of Beef yorkies, au jus, mustard and horseradish	\$22
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BREAKWATER \$75

SALADS

Caesar Salad
house croutons, crispy capers, parmesan cheese

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

Pear and Arugula Salad
fennel, charred lemon vinaigrette

ACCOMPANIMENTS

Garlic Whipped Skin On Potatoes

Jasmin Rice Pilaf

MAINS | *select two:*

Pan Seared Chicken Breast
hunter sauce

AAA Alberta Beef Tenderloin
peppercorn thyme jus

Pork Tenderloin
maple mustard sauce

BC Sockeye Salmon
caper butter sauce

Wild Mushroom Ravioli
roast garlic cream

***ADD ADDITIONAL MAIN | \$12pp**

***UPGRADE ONE MAIN TO PRIME RIB | \$15pp**

BUFFET INCLUDES

Seasonal Vegetables

Artisan Bread Rolls

Coffee and Tea

DESSERT

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macaroons



RECEPTION ENHANCEMENTS

Make your event extraordinary with a menu that is truly unique. Add to your menu by selecting from the options here. *Don't see something here you were hoping for? Just ask! Customized menus available.*

PLATTERS + LATE NIGHT SNACKS

Large platters account for 70ppl | Small platters account for 30ppl

The Fisherman's Catch	\$550 \$275
<i>selection of fresh and smoked seafood, including smoked and candied salmon, albacore tuna tataki, marinated mussels, tuna poke and poached prawns; accompanied with lemon, red onion, capers, cocktail sauce.</i>	
House Dips and Spreads	\$288 \$145
<i>whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers</i>	
Westcoast Salmon Platter	\$475 \$238
<i>smoked and candied salmon, cream cheese, capers, onion, and rye</i>	
Fresh Vegetables and Dip	\$288 \$145
<i>house made ranch</i>	
Artisan Cheese Board	\$488 \$245
<i>dried fruit and nuts, pickles, olives, crackers, breads</i>	
Meat Board	\$488 \$245
<i>cured meats, preserves, dried fruit and nuts, crackers, breads</i>	
Charcuterie Board	\$550 \$275
<i>cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads</i>	
Mezza Platter	\$400 \$200
<i>grilled marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas</i>	
Jumbo Prawn Ice Bowl	\$500 \$250
<i>cocktail sauce, lemon (qty 100 /qty 40)</i>	
Fruit Platter	\$400 \$200
<i>seasonal fresh sliced</i>	
Assorted Dessert Bars	\$225 \$113
<i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>	

LATE NIGHT SNACK STATIONS

Warm Pretzels <i>with mustard dip</i>	\$6 / person
House-Made Potato Chips <i>with dip</i>	\$25 / large bowl
Chef's Selection Pizzas <i>12" cut into 6 slices</i>	\$21 / pizza
Chef's Chicken Wings <i>assorted flavours and dip</i>	\$14 / person



FAMILY STYLE DINING

Menu's are designed to share for groups of 32 people minimum, maximum of 52 people

WEST COAST BBQ

- House Smoked BBC Ribs
chipotle BBQ sauce
- Grilled Chicken Breast
pineapple jalepeño salsa
- Green Apple Coleslaw
mustard, fennel
- Warm Potato Salad
bacon, corn, green onion, sour cream
- Grilled Broccolini
lemon, chili
- Corn on the Cob (seasonal)
herb butter
- Southern Buttermilk Biscuits
served warm
- Warm Apple Crisp
vanilla ice cream

\$59

COASTAL COMFORT

- Caesar Salad
house croutons, crispy capers, parmesan cheese

T19 House Made Pizzas | *select two:*
wild mushroom, chorizo and arugula, margherita

- Rigatoni Bolognaise
garlic parmesan bread

Mini Donuts
selection of jelly filled and glazed

\$46



BEVERAGES

Olympic View offers an excellent selection of Beer, Wine and Spirits. Ask for current menu and price list.

HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

LIMITED HOSTED BAR

The host agrees to pay for specific drinks according to current menu prices.

OLYMPIC VIEW PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch \$65 per bowl
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch \$140 per bowl
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rose) \$170 per bowl
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station \$40 per bowl
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!

Bottled Water \$3.75 per bottle
chilled on ice for outside ceremony (perfect for July-September weddings)



*All beverages are to be provided by Olympic View Golf Club.
Prices subject to change without notice, subject to tax and surcharge.*

TERMS & CONDITIONS

Tournament Convener is responsible for communicating Terms/Conditions of O.V. Golf Club to the players.

1. **Player Minimum:** The minimum guaranteed number of players for a shotgun start is 120. Course exclusivity is only offered for a minimum of 120 paid golfers. The Maximum number of golfers playing 18 Holes is 144. The minimum of 120 players is what you would pay for regardless if you had less players show up. If you have more than 120 players, you pay for the total amount of players.
2. **Confirmation:** A registration update is due 14 days before the event. Guaranteed minimum number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, we shall deem the larger number correct.
3. **Payment Terms:** The host agrees to pay a booking fee. The booking fee confirms the event reservation. The host agrees to pay the remaining balance of the event invoice within 30 days after the event. O.V.G.C. reserves the right to cancel the reservation if booking fee terms are not met and the contract is not signed. No event planning will move forward without a signed contract.
4. **Power Carts:** O.V.G.C. has the capacity to offer power carts for a full field of 144 players. This does not include any extra carts for volunteers, photographer, etc. Extra carts cannot be guaranteed in advance of any event.
5. **On Course Setup:** O.V.G.C. can offer tournament course set up in the form of tables and chairs if you have course exclusivity. All course set up needs are required 14 days prior to the event date. Any requests made thereafter cannot be guaranteed. Prices depend on quantities requested. There is no charge for Sponsor sign placement and registration area set up
6. **Cancellation Policy:** You may cancel your event up to 120 days prior for a refund of deposit. Deposit will be forfeited if cancellation is made less than 120 days in advance. Deposit refunds will be subject to a 10% administration fee. This is our usual policy.
7. **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed, or gift certificates given. The banquet portion will be held regardless of weather, unless suitable alternative arrangements can be made with course management.
8. **Draw Sheet:** The group draw sheet is needed at least 24-48 hours prior to the function date. Groups must play in a foursome format only.
9. **Rental Clubs:** TaylorMade rental clubs are available. Please reach out for pricing and further information. Minimum 7 days advance notice required (men's and ladies right or left-handed) for needs in excess of 15 sets.
10. **Signage displays:** The O.V.G.C. Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration cleanup is the responsibility of function organizer. Golf Course sponsor signage must be received at least 48 hours prior to tee off. [O.V.G.C.](#) will place signs on the course. Please provide specific instructions. All signs must be free standing. All signs must be promptly picked from Olympic View within a week after the event.
11. **Taxes:** 5% Federal Goods and Services Tax applies to all food, beverages, labor, surcharge and room/equipment rental(s). 7% Provincial Sales Tax applies to all equipment rentals. 10% Provincial Liquor Tax applies to all alcoholic beverages.
12. **Food & Beverage:** All events must include a food and beverage component. All food and beverage functions are subject to a mandatory 18% surcharge, plus applicable taxes. Food or beverage must not be brought onto the property of O.V.G.C. Any food and beverage sponsored products must be approved by course management. Due to health regulations, leftover food or beverage may not leave the property after an event.
13. **Alcohol:** No alcohol purchased off-site is allowed onto the property of OVG. This policy is enforced.
14. **Menu Selection:** O.V.G.C. requires all menus to be selected a minimum of 30 days prior to the event date. In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Menu prices subject to change without notice.
15. **Liability:** O.V.G.C. reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of O.V.G.C. policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should O.V.G.C. discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the O.V.G.C.. O.V.G.C. assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
16. **Dress Code:** Comfortable golf attire, athleticwear and suitable footwear is required. Multiple layers are encouraged as weather can change quickly.
17. **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. Expected pace of play for 18 holes is 4.5 hours. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
18. **Power Cart Waiver:** I promise to hold O.V.G.C. free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to me or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to below credit card number.



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GOLF CLUB



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