

# MEETINGS & EVENTS

2025



**OLYMPIC VIEW**  
GOLF CLUB



# IMPRESS. CELEBRATE. THINK.

Thank you for your interest in Olympic View Golf Club! We are pleased to present the enclosed Meeting & Banquet information package to assist you with the planning stages of the memories that await you.....

The Olympic View Golf Club, located only minutes from downtown Victoria, offers an ideal setting to entertain friends or business associates with first class hospitality. We cater to special events with our flexibility and supportive ideas. We can personalize your event to your needs, taking pride ensuring no detail is overlooked. Let our team of professionals do the work, while you enjoy the day!

*"Best Golf Course in the WestShore"*  
**WestShore Chamber of Commerce Community Awards**  
2015—2023

*"Thank you for everything! It was a great meeting space, the food was delicious and the staff were awesome. We look forward to working with you again."*

**Dianne Pfister, Scotiabank VI District**

*"Thank you Katrina, it was better than I envisioned. You and your team went above and beyond. People at my table were expressing how good and fresh the food was and what a great selection they had. Thanks again, Katrina - I can't tell you how pleased I was with every aspect!"*

**Susan Dunn**

## **KATRINA MILNE**

**Sales & Events Manager**

[kmilne@golfbc.com](mailto:kmilne@golfbc.com)

(250) 474 3673 ex. 252

## **COOPER GREEN**

**Executive Chef**

## **BREE BLANCHARD**

**Assistant Event Coordinator**

## **RANDY FRANK**

**General Manager**



## 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.



## BREAKFAST BUFFETS

*Minimum 30 people,  
unless otherwise noted*

*“Everything went wonderful last night.  
My customers really enjoyed the dinner,  
the venue setup is gorgeous and perfect  
for a sales presentation, the servers on  
shift were incredibly friendly and help-  
ful.*

*All in all wonderful event, will see you  
again in about 6 months or so!”*

*SJ*



### EARLY RISER \$26

*No minimum required*

Assortment of Muffins, Croissants, and Danish Pastries  
*butter and preserves*

Yogurt and Granola  
*dried fruit and honey*

Fruit Platter

Orange, Apple, and Cranberry Juice

Coffee and Tea

### ISLAND DAYBREAK \$33

Assortment of Muffins, Croissants, and Danish Pastries  
*butter and preserves*

Double Smoked Bacon

Crispy House Cut Hashbrowns

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Coffee and Tea

### COASTAL SUNRISE \$37

Assortment of Muffins, Croissants, and Danish Pastries  
*butter and preserves*

Yogurt and Granola  
*dried fruit and honey*

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

Coffee and Tea

*\*GLUTEN FREE MUFFINS | ADD \$2PP*



## COFFEE BREAKS

*Please accept and pass along to all staff and management the deep appreciation felt by all Executive Members for the night provided us. Every single staff member was cheerful and over and above accommodating to every need. The meal was magnificent, ample and beautifully presented. We received countless compliments from attendees throughout the night. Thank you all for providing what we asked for and more.*

**Kathy Palmer,**  
**Langford Juan de Fuca NDP Constituency**

### BEVERAGES

Coffee and Tea <i>regular and decaffeinated</i>	<b>\$70</b> per gallon <i>(serves 20)</i>
Jug of Juice	<b>\$19</b> each
Jug of Pop	<b>\$13</b> each
Bottled Water	<b>\$4</b> each

### EATS

Fruit Platter	<b>\$6.50</b> each
Fruit Skewer	<b>\$6</b> each
Fruit, Cracker, and Cheese Platter	<b>\$7</b> each
Yogurt Parfait	<b>\$6</b> each
Muffins	<b>\$4</b> each
Gluten Free Muffins	<b>\$6</b> each
Danish Pastries	<b>\$4.50</b> each
Croissants	<b>\$4</b> each
Cookies <i>chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter</i>	<b>\$3.50</b> each
Gluten Free Vegan Cookies	<b>\$5.50</b> each
Dessert Bars <i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>	<b>\$4.50</b> per person



## LUNCH BUFFETS

Minimum 30 people,

*"The team on Sunday was amazing and did an awesome job. Everyone who attended remarked how great everything was from the food to the service. Everyone had a great time. Please pass along our kudos to everyone who worked that day to make our event so special. And many thanks for your help along the way with your ideas and suggestions."*  
**Sharon Kennedy, 50th anniversary lunch**

### HORIZON \$27

*No minimum required*

**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  
*shaved vegetables, apple cider vinaigrette*

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

Coffee and Tea

### SUMMIT \$34

*No minimum required*

**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*

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

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

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

Coffee and Tea



# LUNCH BUFFETS

Minimum 30 people,



*"Thank you so much for making our event so special!! First of all, the staff that helped was amazing beyond words, so accommodating and helpful. The event and food was wonderful, we really appreciate all you have done!!"*  
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## 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 | \$12pp**

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

### 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



## PLATED LUNCH

*"Thank you so much for everything. It went really well and yourself and your staff did the most amazing job with set up and I couldn't have been happier. We felt really good about the entire evening and really I just cannot say enough. Add to the beautiful set up, the amazing view."*

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### TWO COURSES \$53 | THREE COURSE \$63

2-course includes 1 main and choice of 1 starter or 1 dessert | 3-course includes 1 starter, main, and dessert.

#### INCLUDES

Artisan Breads and Rolls

Coffee and Tea

#### STARTERS

Roasted Squash and Coconut Soup  
*maple*

Yukon Gold Potato and Aged Cheddar Soup  
*lardons, chives*

Classic Wedge Salad  
*cherry tomato, blue cheese, lardons, chives, buttermilk dressing*

Charred Kale and Citrus Salad  
*tahini vinaigrette, toasted pumpkin seeds, crispy shallots*

Pear and Arugula Salad  
*fennel, grana padano cheese, preserved lemon vinaigrette*

#### MAINS

*served with seasonal vegetables and choice of one side*

Pan Seared Stuffed Chicken Breast  
*spinach, ricotta, balsamic*

Grilled BC Sockeye Salmon  
*mango jalapeno salsa*

AAA Alberta Beef Sirloin  
*peppercorn thyme jus*

Grilled Pork Tenderloin  
*chimichurri*

**SIDES | choose one:** *lemon risotto, potato and leek gratin, parmesan polenta, coconut jasmine rice, roast garlic skin on mashed potatoes*

#### DESSERTS

Belgian Chocolate Pudding  
*toffee whip, honeycomb toffee*

New York Cheesecake  
*seasonal berry compote, cookie crumble*

Warm Fruit Cobbler  
*seasonal fruit, vanilla gelato*

Salted Caramel Chocolate Tart  
*raspberry coulis*



# DINNER BUFFETS

Minimum 30 people

## CHEF ATTENDED CARVERY ADD ON

Prices are per person

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



## 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*

### 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 | \$12pp**

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

### 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



# DINNER BUFFETS

Minimum 30 people

## CHEF ATTENDED CARVERY ADD ON

Prices are per person

<b>Prime Rib of Beef</b> 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*

### 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**

### BUFFET INCLUDES

Seasonal Vegetables

Artisan Bread Rolls

Coffee and Tea

### DESSERT

Assorted Dessert Bars

Fresh Baked Cookies



## DINNER BUFFETS

Minimum 30 people

### CHEF ATTENDED CARVERY ADD ON

Prices are per person

<b>Prime Rib of Beef</b> yorkies, au jus, mustard and horseradish	\$22
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*"The food was great, and the bar service was outstanding – staff did a wonderful job with everything, and I wouldn't hesitate to recommend the facility for any occasion. Thanks again for your help in this!"*

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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 Striploin  
*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



## DINNER BUFFETS

Minimum 30 people

### LIGHTHOUSE \$93

#### COCKTAIL RECEPTION

*served during cocktail reception*

Charcuterie Board

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

House Made Dips and Spreads

*whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers*

#### SALADS

Pear and Arugula Salad

*fennel, charred lemon vinaigrette*

Caesar Salad

*house croutons, crispy capers, parmesan cheese*

Loaded Redskin Potato Salad

*bacon, green onion, cheddar, sour cream dressing*

Charred Kale and Citrus Salad

*tahini vinaigrette, toasted pumpkin seeds, crispy shallots*

Mediterranean Pasta Salad

*olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette*

#### ACCOMPANIMENTS

Garlic Whipped Skin On Mashed Potatoes

Jasmin Rice Pilaf

#### MAINS

Prime Rib Carvery

*yorkies, au jus, mustard, and horseradish*

Pan Seared Chicken Breast

*hunter sauce*

Wild Mushroom Ravioli

*roast garlic truffle cream*

#### BUFFET INCLUDES

Seasonal Vegetables

Artisan Bread Rolls

Coffee and Tea

#### DESSERT

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macaroons

Fruit Platter





## PLATED DINNER



*"I just wanted to thank you and the team there for such a great time last night! And it is such a beautiful location. Honestly, we were blown away with the service, the food and the amazing atmosphere."*

**Chris White,**  
Westshore Chamber & Victoria Tourism  
Joint Mixer

**THREE COURSE \$85 | FOUR COURSE \$95 | FIVE COURSE \$105**

3 course, 1 starter | 4 course, 2 starters | 5 course, 3 starters

### INCLUDES

Artisan Breads and Rolls

Coffee and Tea

### STARTERS

Butternut Squash and Coconut Soup  
*maple*

Yukon Gold Potato and Aged Cheddar Soup  
*lardons, chives*

Seafood Chowder  
*pastry*

Classic Wedge Salad  
*cherry tomato, blue cheese, lardons, chives, buttermilk dressing*

Charred Kale and Citrus Salad  
*tahini vinaigrette, toasted pumpkin seeds, crispy shallots*

Pear and Arugula Salad  
*fennel, grana padano cheese, preserved lemon vinaigrette*

Fried Boconcini  
*basil lemon aioli, roasted tomato, local greens*

Tuna Crudo  
*albacore, extra virgin olive oil, lemon, chili, capers*

Beef Carpaccio  
*truffle aioli, grana padano, cracked black pepper, arugula*

### MAINS

*served with seasonal vegetables and choice of one side*

Grilled BC Sockeye Salmon  
*citrus butter*

AAA Alberta Beef Striploin  
*peppercorn demi*

Chicken Supreme  
*wild mushroom demi*

Miso Glazed Sable Fish

Pork Tenderloin  
*apple whiskey sauce*

### SIDES | choose one:

*lemon risotto, potato and leek gratin, parmesan herb polenta, sesame jasmine rice, confit fingerling potatoes*

### DESSERTS

Belgian Chocolate Pudding  
*toffee whip, honeycomb toffee*

New York Cheesecake  
*seasonal berry compote, cookie crumble*

Lemon Apple Curd Tart  
*toasted meringue*

Warm Fruit Cobbler  
*seasonal fruit, vanilla gelato*

Salted Caramel Chocolate Tart  
*raspberry coulis*



## CELEBRATIONS

*Minimum 50 people*

### FORESTER'S PACKAGE

**\$35**

House Dips and Spreads  
*whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers*

House Seasoned Potato Chips  
*jalapeno ranch*

Fresh Vegetables and Dip

Cheese Platter  
*artisan cheeses, dried fruits, breads and crackers*

Fresh Fruit Platter

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

Coffee and Tea

### OLYMPIC PACKAGE

**\$47**

House Dips and Spreads  
*whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers*

House Seasoned Potato Chips  
*jalapeno ranch*

Fresh Vegetables and Dip

Charcuterie Board  
*artisan cheeses, cured meats, dried fruits, breads and crackers*

Westcoast Salmon Platter  
*smoked and candied salmon, cream cheese, capers, onion, and rye*

Fresh Fruit Platter

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

Selection of Macaroons

Coffee and Tea



## 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 50ppl | Small platters account for 25ppl*

The Fisherman's Catch \$550 | \$275  
*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.*

House Dips and Spreads \$288 | \$145  
*whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers*

Westcoast Salmon Platter \$475 | \$238  
*smoked and candied salmon, cream cheese, capers, onion, and rye*

Fresh Vegetables and Dip \$288 | \$145  
*house made ranch*

Artisan Cheese Board \$488 | \$245  
*dried fruit and nuts, pickles, olives, crackers, breads*

Meat Board \$488 | \$245  
*cured meats, preserves, dried fruit and nuts, crackers, breads*

Charcuterie Board \$550 | \$275  
*cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads*

Mezza Platter \$400 | \$200  
*grilled marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas*

Jumbo Prawn Ice Bowl \$500 | \$250  
*cocktail sauce, lemon (qty 150 | qty 75)*

Fruit Platter \$400 | \$200  
*seasonal fresh sliced*

Assorted Dessert Bars \$225 | \$113  
*carrot cake, double chocolate brownies, nanaimo bars, lemon coconut*

## LATE NIGHT SNACK STATIONS

Warm Pretzels \$6 / person  
*with mustard dip*

House-Made Potato Chips \$25 / large bowl  
*with dip*

Chef's Selection Pizzas \$21 / pizza  
*12" cut into 6 slices*

Chef's Chicken Wings \$14 / person  
*assorted flavours and dip*



## HORS D'OEUVRES

*Price is per dozen, with a minimum of 3 dozen per selection. Your choice of having selections served or placed!*



### *Chef's Note*

*A general guide to hors d'oeuvres quantities suggested is as follows*

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner

### HOT

Arancini \$40  
*basil pesto*

Fig and Goat Cheese Tart \$41  
*balsamic onion*

House Made Sausage Rolls \$42  
*spicy mustard*

Crab Cake \$43  
*charred lemon aioli*

Korean Chicken Skewers \$40  
*black sesame seeds*

Prosciutto Prawn \$43  
*basil oil*

Wild Mushroom Toast \$41  
*truffle aioli*

Pork Belly \$42  
*hoisin chili glaze*

### COLD

Watermelon Poke \$39  
*sesame lime*

Caprese Skewer \$39  
*basil*

Chorizo Manchego \$42  
*extra virgin olive oil*

Beef Carpaccio \$42  
*truffle aioli, caper*

Whipped Ricotta and Honey \$40  
*crostini, lemon*

Melon and Prosciutto \$40  
*balsamic reduction*

Albacore Tuna Poke \$42  
*sesame, lime*

Red Pepper Hummus Crostini \$40  
*kalamata*



## 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.*



## TABLE

Are you looking to host a small gathering or celebration, but don't require a private room? Look no further than the newly renovated Table Nineteen: Victoria at Olympic View Golf Club.

Table Nineteen offers a bright and airy aesthetic with welcoming colors, refined natural elements, and cozy lighting, making it perfect venue to host your intimate get togethers. The cuisine is meant to excite and intrigue, and features thoughtfully selected, locally available and ethically sourced ingredients with clever house-made twists.

Join us in spring through fall for cocktails on the patio overlooking the 18<sup>th</sup> green on one of the Westshore's best patios!

Reservations recommended using Open Table online reservations or call (250) 474-3673 extension 3.

Hours change seasonally, check out our current hours on [olympicviewgolf.com](http://olympicviewgolf.com).



# TABLE NINETEEN

VICTORIA



## TERMS & CONDITIONS

- Deposit:** A signed contract and confirmation/damage deposit of \$500 is required to secure the date and use of the facility. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. You will be held responsible for any damage to property or equipment caused by yourself or your guests. Any costs associated with theft or damage will be deducted from the deposit, with remaining funds applied as a credit to the final bill.
- Cancellation Policy:** You may cancel your event up to 120 days prior for a 90% refund of deposit. Deposit refunds are subject to a 10% administration fee. Deposit will be forfeited if cancellation is made less than 120 days in advance. If you cancel your event 30 days prior to the event date you will be charged 50% of the estimated event bill.
- Confirmation:** Your guaranteed number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, O.V.G.C. shall deem the larger number correct.
- Menu Selection:** Minimum 30 guests to order a buffet menu. 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.
- Payment Terms:** O.V.G.C. requires the balance of the event to be paid upon receipt of final invoice. A credit card number is held on file to process the remaining balance. If the host prefers to pay by an alternate method of payment the credit card will be used only for backup.
- Taxes and Surcharge:** 5% Federal Goods and Event Surcharge applies to all food, beverage, labour, event surcharge and room/equipment rental. 10% Provincial Liquor Tax applies to all alcoholic beverages. All food & beverage services are subject to a 18% surcharge.
- Departure Time:** O.V.G.C.'s liquor license is valid until 1:00am on Friday & Saturday; last call will be at 12:30am with total building evacuation by 1:30am. Sunday to Thursday our license is valid until 12:00 midnight; last call will be at 11:30pm with total building evacuation by 12:30am.
- Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of O.V.G.C. with the exception of a specialty cake. Any and all sponsored products must be approved by your Event Coordinator and must be purchased through the Club. Due to health regulations, leftover food or beverage may not leave the property after an event with the exception of your own specialty cake leftovers.
- Liquor Regulations:** Alcohol purchased off-site is NOT allowed on Olympic View property, and guests under the age of 19 may not consume alcohol while on the premises. These policies are strictly enforced to ensure we comply with BC Liquor Laws. Please inform your guests in advance so they do not jeopardize your event.
- Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, O.V.G.C. reserves the right to provide an alternate function room best suited to the size of the group.
- 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.
- Decorating:** The Event Coordinator must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. Decoration clean up is the responsibility of the function organizer and must be completed the night of your event. No glitter or confetti permitted.
- Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the Copyright Act of Canada. An event in the Olympic Room is \$94.63. An event in Table Nineteen Bar and Fireside is \$65.78 (all pricing includes tax). This fee will be added to all events that include live music or DJ performances.
- Audio Visual:** O.V.G.C. has audio visual equipment that it is available for your use. All audio visual needs must be specified 24 hours prior to the event. If an audio-visual presentation is required, whether the guests or O.V.G.C.'s, a trial run must be performed 24 hours prior to the event. If no trial is conducted prior to the event O.V.G.C. will not be held responsible for any technical difficulties that may arise.



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EXPERIENCE  
WITH  
NATURE



# OLYMPIC VIEW

## GOLF CLUB



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