

WEDDINGS

2025



OLYMPIC VIEW
GOLF CLUB



Your Day, Our Pleasure



Olympic View is the perfect location to host your ceremony and reception! Our clubhouse has three beautiful rooms featuring floor to ceiling windows overlooking the lush golf course and Olympic Mountains. The 500 acres of pristine grounds offer a tranquil getaway filled with plenty of natural scenery for you and your guests to enjoy.

A world away, yet only 30 minutes from downtown Victoria. Let our Wedding Coordinator take care of all the details while you relax and enjoy your special day full of magical memories.

We only host one wedding a day to make sure that we can focus on you and your dream day experience!

Katrina Milne
Sales & Events Manager
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Cooper Green
Executive Chef

Bree Blanchard
Assistant Event Coordinator



Your Perfect Ceremony Location

Our beautiful outside ceremony site is located on top of a perfectly manicured putting green, overlooking the Olympic Mountains and surrounded by towering Arbutus trees. Allow our limousine golf cart to chauffeur you to the cascading flagstone staircase where you will begin your grand entrance down the aisle. During the summer months, a lush garden backdrop comes to life with a colourful arrangement of flowers: shasta daisies, lavender, Russian sage, blazing star, sea holly, peonies, Japanese anemone, and rhododendrons; to name a few.



Once vows are exchanged, your photographer will capture photos with family and friends by the nearby water feature and on the golf course with your wedding party. Meanwhile, your guests can enjoy pre-reception cocktails and appetizers in the air-conditioned Olympic Room.

All ceremony bookings include the following:

- Boardroom to get ready in before the wedding for one of the wedding couple
- Ceremony rehearsal
- Outside ceremony site setup (including white folding chairs and two white pillars)
- Indoor ceremony option in event of inclement weather (and/or for off-season weddings)
- Several onsite photo locations
- Chauffeured limousine golf cart to shuttle guests to ceremony site and photos
- Reserved parking for wedding couple (or up to 4 vehicles)



Your Perfect Reception Location

Featuring floor to ceiling windows, the Olympic Room provides the perfect reception venue. With the Olympic Mountains as your head table backdrop, you are sure to impress your guests. The newly updated 2,300 square foot room is ideal for multiple setup options complete with your own exclusive bar and patio, built in high resolution projectors and screens, cordless microphone, and speaker system. Our Executive Chef and his culinary team are eager to treat your tastes with one of our fabulous menu selections or a specialty tailored menu of your own. Personalize the room with your own décor and allow us to take care of everything else!

All reception bookings include the following:

Personalized event planning and assistance in creating a floorplan and timeline

Day of venue coordination by Olympic View's Assistant Event Coordinator

Complimentary guest parking

Linen choice of colour (white or black tablecloths; plus napkin options)

Dance floor

Table settings (glassware, plateware, flatware)

Head table, cake table, gift table, guestbook table, DJ table, banquet tables and chairs

Exclusive bar and bartending service (no minimum spend required)

AV equipment (built-in stereo system, high resolution projector and screen, cordless microphone, and Wi-Fi access)

Cake cutting, plating and service

Champagne and hors d'oeuvres for wedding couple following onsite photos

BONUS! Round of golf for the wedding couple prior to the wedding



Reception rooms may be separated or combined to accommodate up to 250 guests:

Olympic Room: up to 120 guests with a dance floor

Olympic Room and Restaurant: up to 170 guests with a dance floor

Olympic Room, Restaurant and Lounge: up to 250 guests with a dance floor



All-Inclusive Package

This all-inclusive package includes food and beverage items selected for you and your guests to enjoy.

An indoor cocktail reception following the ceremony

Alcoholic and non-alcoholic fruit punch bowls

Passed hors d'oeuvres

your choice of 4, see page 11 for selections

A dinner reception to follow

Driftwood dinner buffet

see page 6 for selections

Prime rib carvery add on

chef-attended buffet station

A glass of house wine

one per person, served with dinner

A glass of champagne during speeches

one per person, non-alcoholic sparkling juice also available

Late night snacks

see page 10 for station selections

\$124 per adult

\$108 per child (ages 13-18)

\$53 per child (ages 6-12)

FREE children 5 & under

Reception and Ceremony rentals extra.

Prices subject to tax and surcharge.





Dinner Buffets

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

BUFFET CARVERY ADD ON *chef-attended station*

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





Dinner Buffets

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

BUFFET CARVERY ADD ON *chef-attended station*

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





Dinner Buffets

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 Dinners

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 Bocconcini
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





Reception Platters & Late Night Snacks

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

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.*





Hors d'Oeuvres

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

HOT

COLD

Arancini <i>basil pesto</i>	\$40	Watermelon Poke <i>sesame lime</i>	\$39
Fig and Goat Cheese Tart <i>balsamic onion</i>	\$41	Caprese Skewer <i>basil</i>	\$39
House Made Sausage Rolls <i>spicy mustard</i>	\$42	Chorizo Manchego <i>extra virgin olive oil</i>	\$42
Crab Cake <i>charred lemon aioli</i>	\$43	Beef Carpaccio <i>truffle aioli, caper</i>	\$42
Korean Chicken Skewers <i>black sesame seeds</i>	\$40	Whipped Ricotta and Honey <i>crostini, lemon</i>	\$40
Prosciutto Prawn <i>basil oil</i>	\$43	Melon and Prosciutto <i>balsamic reduction</i>	\$40
Wild Mushroom Toast <i>truffle aioli</i>	\$41	Albacore Tuna Poke <i>sesame, lime</i>	\$42
Pork Belly <i>hoisin chili glaze</i>	\$42	Red Pepper Hummus Crostini <i>kalamata</i>	\$40



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!



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.*



Frequently Asked Questions

1. Where are your photo locations?

*We have multiple locations on the golf course and your Event Coordinator will take you and your wedding party to them aboard the limousine golf cart. They include; the sweetheart swing in the Arbutus Grove, water feature overlooking the 18th green, the mossy forest with towering trees, and of course the signature cascading waterfall on hole #17. You must see them all! **New for 2024...**our wooden bench near the Clubhouse!*

2. How late can we stay?

Our liquor license is valid until 1:00am on Friday and 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.

3. Do you supply decorations?

Decorations are up to you to supply based on your own preferred style. We supply your choice of coloured table linens and napkins, tea light candle holders and candles, and table #s. We can suggest some wonderful decor companies to help you create your vision from start to finish.

4. When can we set up our decorations?

You have access on the day of the wedding at 7am (8am for winter weddings) to decorate. All decorations must be taken down at the end of the night, either by you or your decorator. If the Olympic Room is available the day before your wedding, you are welcome to decorate a day early! This can only be confirmed one week prior to the wedding date.

5. Can we bring in our own food or beverages?

Food or beverage (including alcohol) must not be brought onto the property with the exception of a wedding cake/cupcakes. Due to health regulations, leftover food or beverage may not leave the property with the exception of your own wedding cake leftovers. All alcohol must be purchased through and supplied by Olympic View.

6. What if it rains on the day of the wedding?

We have an inside ceremony option for rainy days, which has a maximum capacity of 160 guests. For weddings above 160 guests alternative plans must be made by the wedding couple such as renting tents or hosting the ceremony offsite.

7. How much is the deposit?

A \$1000 deposit is required to secure the use of the facility on your date.

8. How much is the event surcharge?

There is a 18% surcharge applied to all food and beverage services.

9. What is your cancellation policy?

Cancellation policy is non-refundable. If you cancel your event sixty (60) days prior to the event date you will be charged 50% of the estimated event bill.

10. Is there someone on site to help me on my wedding day?

Yes! Your Olympic View Assistant Event Coordinator will be onsite to help assist you to the ceremony site, take you to the photo locations, coordinate your grand entrance into the Olympic Room and ensure your dinner service begins on time.

11. Are the venue and the ceremony site accessibility friendly?

Yes!



"I had my dream wedding at Olympic View in September 2022. We chose the venue as we enjoy golfing there a few times a year and also because we enjoy eating at the restaurant and have never been disappointed. From the beginning of the booking process Katrina the Event Manager was an absolute dream to work with. She always got back to me so promptly, worked with me through changes leading up to the wedding and was so much support during the wedding day. The food, service, bartenders, and the gorgeous venue, guests were saying it was the best wedding they've been to and I couldn't have done that without Olympic View and Katrina."

L & J

"We just wanted to thank you SOOO much for everything you did to make our wedding day run smoothly. Olympic View was the perfect location. We are so happy we chose it and have nothing but good things to say about it. The scenery, the staff, the food, everything!! Our guests are still talking about the beautiful location and delicious food! Thank you for always being there to answer questions and for being so friendly! You were wonderful to work with and incredible at your job!"

Thank you so much!!"

K & M



"Just wanted to say a final thank you. You and your banquet captain were both so amazing! We are so lucky we were able to have our wedding at OV. Would never be able to thank you enough for all your help and guidance. All future couples are so lucky to have you and the whole team!"

K & N



"Thank you! We had an absolutely amazing time! Everyone felt very welcome and taken care of, thanks to Katrina, Bree, and the OV staff! We received so many compliments from guests stating it was the best wedding they had ever been to!"

T & B



AN
EXPERIENCE
WITH
NATURE



Photographs in this package courtesy of Hayley Zumkeller, Amanda Lee, Jesse Holland, Tasha Cline Photography, Milen Kootnikoff, Kelsey Lageri, Casting Moments Photography, Fiddles and Ferns Photography.



OLYMPIC VIEW

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