

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
(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 helpful.

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>	\$70 per gallon <i>(serves 20)</i>
Jug of Juice	\$19 each
Jug of Pop	\$13 each
Bottled Water	\$4 each

EATS

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

CR

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."

HS

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

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

CHEF ATTENDED CARVERY ADD ON

Prices are per person

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

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**





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

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

Prime Rib of Beef 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!"

AR

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

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



"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**



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 <i>basil pesto</i>	\$40
Fig and Goat Cheese Tart <i>balsamic onion</i>	\$41
House Made Sausage Rolls <i>spicy mustard</i>	\$42
Crab Cake <i>charred lemon aioli</i>	\$43
Korean Chicken Skewers <i>black sesame seeds</i>	\$40
Prosciutto Prawn <i>basil oil</i>	\$43
Wild Mushroom Toast <i>truffle aioli</i>	\$41
Pork Belly <i>hoisin chili glaze</i>	\$42

COLD

Watermelon Poke <i>sesame lime</i>	\$39
Caprese Skewer <i>basil</i>	\$39
Chorizo Manchego <i>extra virgin olive oil</i>	\$42
Beef Carpaccio <i>truffle aioli, caper</i>	\$42
Whipped Ricotta and Honey <i>crostini, lemon</i>	\$40
Melon and Prosciutto <i>balsamic reduction</i>	\$40
Albacore Tuna Poke <i>sesame, lime</i>	\$42
Red Pepper Hummus Crostini <i>kalamata</i>	\$40



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 18th 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.

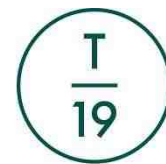


TABLE NINETEEN

VICTORIA



TERMS & CONDITIONS

- 1. 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.
- 2. 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.
- 3. 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.
- 4. 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.
- 5. 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.
- 6. 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.
- 7. 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.
- 8. 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.
- 9. 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.
- 10. 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.
- 11. 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.
- 12. 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.
- 13. 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.
- 14. 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.



AN
EXPERIENCE
WITH
NATURE



OLYMPIC VIEW

GOLF CLUB



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