

Christmas at Olympic View

Banquet Package

2011



“A Festive Ho-Ho-Hole in One”!



Thank you for your interest in Olympic View Golf Club!

We are pleased to present the enclosed 2011 Christmas Banquet information package to assist you with the planning stages of a memorable holiday event.

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 your party!



Amy Mitchell

Wedding & Banquet Coordinator
Olympic View Golf Club

Melbourne O'Brien

Executive Chef, Food & Beverage Manager
Olympic View Golf Club

Room Capacities

OLYMPIC BALLROOM

FORESTER'S BISTRO & BAR

		RESTAURANT	LOUNGE
Room Size (Sq. Ft.)	2300 (60x38)	1000 (40x25)	1800 (60x30)
Ceiling Height (ft.)	15-19	16-28	16-28

Seating Capacity

	Dinner Style	150 (with dance floor) 200 (without dance floor)	60	60
	Classroom Style	70	40	40
	Theatre Style	200	100	70
	Boardroom Style	56	40	18
	Hollow Square	64	35	22
	U-Shape	56	40	18
	Cabaret	108	n/a	n/a
	Rounds (8 feet)	144	n/a	n/a
	Stand-up Reception	250	80	80

Room rentals are based on menu selection.

Rooms may be combined for increased capacity.

Buffet Menus

SLEIGH RIDE BUFFET

To Begin

Fresh Baked Bread, Rolls and Butter

Mixed Greens, served with a selection of House Dressings
Baby Red Potato Salad with Sour Cream and Chive Dressing
Thai Noodle Salad with Sesame Dressing
Marinated Mushrooms and Artichoke Salad

Hot Items

AAA Canadian Roast Beef, Carved in room
Traditional Christmas Roast Turkey with
Cranberry Sage Stuffing, Grain Mustard Gravy
Herb Roasted Red Nugget Potatoes
Jardinière of Seasonal Vegetables

Dessert

Christmas Pudding with Brandy Sauce
Mince Tarts and Sugar Cookies
Fine selection of Cakes

Freshly Brewed Coffee and Tea

\$35 per person

DECK THE HALLS BUFFET

To Begin

Fresh Baked Bread, Rolls and Butter

Mixed Greens, served with a selection of House Dressings
Baby Red Potato Salad with sour cream and chive dressing
Thai Noodle Salad with Sesame Dressing
Marinated Mushrooms and Artichoke Salad

Cold Platters

Fresh Tomatoes, Bocconcini Cheese, Basil Vinaigrette
Sliced Fine Charcuterie with Roast Beef and Turkey
Crisp Vegetable Crudités with Herb Dip

Hot Items

AAA Canadian Roast Beef, Carved in room
Traditional Christmas Roast Turkey with Cranberry
Sage Stuffing, Grain Mustard Gravy
Penne Pasta Prima Vera with Prawns, Scallops, Julienne
Vegetable and Marinara Sauce
Herb Roasted Red Nugget Potatoes
Jardinière of Seasonal Vegetables

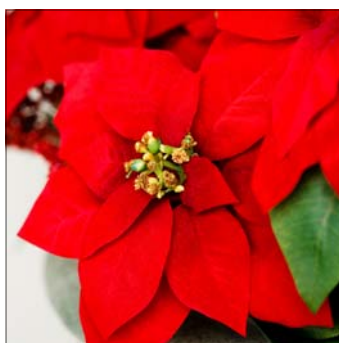
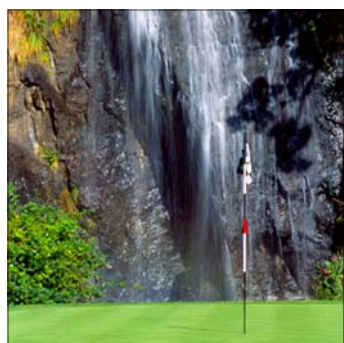
Dessert

Sliced Fresh Fruits
Christmas Pudding with Brandy Sauce, Mince Tarts and
Sugar Cookies, Fine selection of Cakes

Freshly Brewed Coffee and Tea

\$40 per person

All prices subject to applicable taxes and service charges.



Reception Enhancements

Chef's note: A general guide to Hors d'Oeuvres quantities required 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!

Hors d'Oeuvres

Prices are per dozen

COLD

Goat Cheese Crostini with Roasted Bell Pepper	\$22
Shrimp meat Canapé on Cucumber Slices	\$24
Spicy Chicken Cream Cheese Wraps	\$24
Prosciutto and Melon	\$26
California Rolls	\$24
Babaganouj Dip and Crisp Crostini	\$22
Cold Poached Prawns, Fire Roasted Bell Pepper Dip	\$28
Smoked Salmon Rosette on Pumpernickel	\$24
Smoked Chicken with Papaya Salsa	\$24
Barbecue Duck with Hoisin Mayonnaise	\$26
Sundried Tomato, Pesto Cream Cheese Endive Spear	\$22
Seared Lamb Loin Carpaccio, Mango Relish	\$28
Oysters on the Half Shell, Lemongrass Vinegar, Hot Sauce, Lemon Wedges	\$24
Grilled Roma Tomato & Bocconcini on Pesto Focaccia	\$22

HOT

Tandoori Chicken Brochette	\$22
Leek & Double Smoked Bacon Quiche	\$24
Assorted Dim Sum, Red Vinegar Soya Dip	\$24
Vegetarian Spring Rolls with Plum Sauce	\$22
Oven fresh Spanikopitas	\$24
Tarragon Chicken in Phyllo Pastry	\$24
Vegetable Samosas, with Cucumber Raita	\$22
Seared Beef & Asparagus Roll	\$24
Crab Cakes with Chipotle Mayonnaise	\$28
BC Smoked Salmon Quiche	\$26
Herb Grilled Lamb Chops with Mustard Glaze	\$28
Pernod Flamed Scallops	\$28
Coconut Fried Shrimp, Sweet and Sour Sauce	\$24
Crab and Brie in Phyllo Pastry	\$26



All prices subject to applicable taxes and service charges.

Buffet

Enhancements

CARVERY OPTIONS

Prices are per person

Slow roasted Leg of Canadian Lamb with Fruit chutney and Minted Balsamic Vinegar	\$5
Slow Roasted Hip of Beef, Au jus with Mustard and Horseradish	\$5
Prime Rib of Beef with Yorkshire pudding, Au jus	\$8
Roasted Pork loin with Dried Fruit Stuffing and Wildflower Honey Glaze	\$5
Roast Venison Leg with Caramelized Apples and Red Currant Glaze	\$10
Whole Rum Raisin Glazed Country Ham with Mustards and Mango Chutney	\$5
Cowichan Valley Turkey Breast with Mini Herb Rolls and Cranberry Preserve	\$5

RECEPTION ENHANCEMENTS *(All offerings are based on approximately 75 guests)*

The Fisherman's Catch	\$400
A Selection of Fresh and Smoked Seafood, Including Display of Whole BC Salmon 'Bellevue', Hot and Cold Smoked Salmon, Albacore Tuna, Smoked Cod, Marinated Mussels and Clams, Prawns, Oysters on the Half Shell and Dipping Sauces	
Carvery of BC Salmon	\$300
Cold Smoked Wild BC Salmon, Pumpernickel and Mini Bagels, Capers, Onions and Lemon Wedges	
Crudités	\$150
Crisp Raw Vegetables, House Potato Chips and Herbed Ranch Dip	
Cheeses	\$150
Artisan & Farmhouse Canadian and Imported Cheeses, Fruit and Roasted Nuts with Sliced Baguette and Crackers	
Italian Antipasto	\$300
Cured Meats and Salamis, Roast Vegetables, Smoked Fish and Artisan Breads	
Prawn Pyramid	\$240
Brandy and Cocktail Sauces (100 pieces)	
Assorted Deli Meat Platter	\$225
Vintage Ham, Roast Beef, Turkey Breast, Smoked Chicken, Corned Beef and Salami with Fresh Baked Artisan Breads and Condiments	

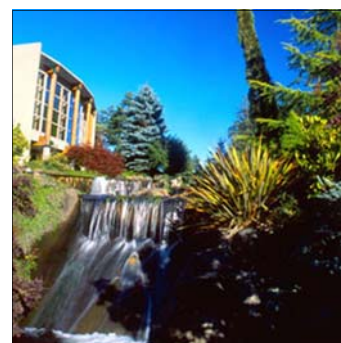
All prices subject to applicable taxes and service charges.

Banquet Beverage Selections

BAR INFORMATION

Description	Measurement	Price (taxes included)
Domestic Wine	Glass	\$7.50
Cocktail	Glass	\$5.75
Martini	Glass	\$8.00
Highball	Per oz	\$5.50
Highball (Premium)	Per oz	\$6.50
Beer (Domestic)	Bottle	\$5.50
Beer (Import)	Bottle	\$6.25
Draft Beer	Pint	\$5.50
Cider	Bottle	\$6.25
Cooler	Bottle	\$6.25

Bottled wine selections available by request.



OLYMPIC VIEW PUNCH

(Serves approximately 25 guests)

Non-Alcoholic Fruit Punch (Sparkling Apple Juice, Blended with Tropical Juices)	\$45.00	4 Litres
Alcoholic Fruit Punch (As above with your choice of Champagne, Gin, Rum or Vodka)	\$85.00	4 Litres



All beverages are to be provided by Olympic View Golf Club.
Prices subject to change without notice.

All prices subject to applicable taxes and service charges.

Terms & Conditions

1. **Deposit:** a confirmation/damage deposit of \$500 is required to secure the use of the facility and is non-refundable. 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 ninety (90) days prior for a full refund of deposit. Deposit will be forfeited if cancellation is made less than ninety (90) days in advance. If you cancel your event within thirty (30) days of the event date you will be charged 50% of the estimated event bill.
3. **Confirmation:** of guaranteed number of guests is required 5 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, O.V.G.C. shall deem the larger number correct. Menu Selection: O.V.G.C. requires all menus to be selected a minimum of 14 days prior to the event date. If you have guests with special diet requirements, please inform us in advance.

During the term of this Contract

(a) O.V.G.C. shall use all reasonable efforts to fulfill the requests of you to the best of its ability and to reach agreement with you on any dispute that may arise between the parties, and

(b) you shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with O.V.G.C. on any dispute that may arise between the parties.

If, at any time prior to the date that is ninety (90) days before the Event, O.V.G.C. determines, in its sole opinion and discretion, that you are:

(i) making requests that exceed the obligations of O.V.G.C. under this Contract and/or acting unreasonable, or

(ii) requiring O.V.G.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or

(iii) conducting itself in a manner that is rude or offensive to the employees or agents of O.V.G.C. then O.V.G.C. shall have the right to terminate this Contract on five (5) days' written notice to you and shall on the fifth day after the date of such notice refund to you any deposit or advance payments made to O.V.G.C. by you.

4. **Payment Terms:** O.V.G.C. requires the balance of the event to be paid the day of the event. A credit card number is held on file to process through the remaining balance. If the host prefers to pay by an alternate method of payment the credit card will be used only for backup.
5. **Taxes:** 12% Harmonized Sales Tax (HST) applied to all items and services.
6. **Departure Time:** O.V.G.C.'s license is valid until 1:00am on Friday & Saturday; last call will be performed 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 performed at 11:30pm with total building evacuation by 12:30am.
7. **Service Charges:** All food & beverage services are subject to a 15% service charge.
8. **Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of O.V.G.C. Any and all sponsored products must be approved by the Sales and 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.
9. **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.
10. **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 Club 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 Club. 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.
11. **Decorating:** The O.V. Sales and Events 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.
6. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license 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 and the Copyright Act of Canada. A fee of \$66.27 for an event in the ballroom and \$46.07, tax included for an event in the lounge will be added to all bills.



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