

HOLIDAY EVENTS

2024

OLYMPIC VIEW
GOLF CLUB

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19

TABLE
NINETEEN



OLYMPIC VIEW GOLF CLUB

**WELCOME.
CELEBRATE.
ENJOY.**

Thank you for your interest in Olympic View Golf Club! We are pleased to present the enclosed Holiday Event information package to assist you with the planning stages of the memorable festivities that await you....

The Olympic View Golf Club, located only minutes from downtown Victoria, offers an ideal setting to entertain family, 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!

“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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“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

“OV is just such a perfect spot and venue for us – it's beautiful, and always consistently great service/food.”

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KATRINA MILNE

Sales & Events Manager

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COOPER GREEN

Executive Chef

BREE BLANCHARD

Assistant Event Coordinator



ROOMS & CAPACITIES

OLYMPIC ROOM

- *approx. size: 2,100 sq ft, capacity for:
- standup cocktail party x180ppl
- seated buffet meal x120ppl
- seated plated meal x150ppl

The Olympic Room comes complete with built in private bar and audio visual needs for any presentation, making it perfect for your staff party or holiday family celebration. Includes: 2 built in high-definition projector and screens, audio system with 2 cordless microphones, WIFI access, complimentary guest parking, private bar and bartender service (minimum spend to apply)

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 cocktail reception, buffet setup and dancing space. This room allows seating in the Olympic Room to increase to 180 maximum for a seated meal.



TABLE NINETEEN BAR ROOM

- *approx. size: 1,300 sq ft, capacity for:
- standup cocktail party x80ppl
- seated buffet meal x60ppl
- seated plated meal x70ppl

The Bar Room also has a wonderful wrap around bar for entertaining guests and wooden flooring to allow for dancing space. Includes: built in high-definition projector and screens, audio system with 2 cordless microphones, WIFI access, complimentary guest parking, private bar and bartender service (minimum spend to apply).

PRIVATE DINING ROOM

- *approx. size: 300 sq ft, maximum capacity for a seated plated meal x14ppl

This is the perfect room for any intimate lunch or dinner of up to 14 guests. Includes: 60" TV and laptop connections for any presentation needs, WIFI, complimentary parking, and a designated service staff member for your private event.

CLUBHOUSE BUYOUT

Inquire about renting all 3 of our rooms for your larger gatherings of up to 250 guests.



PLATED MENU OPTIONS

THREE COURSES - \$79 | FOUR COURSES - \$89 (add a second starter)

Select one item for each course for the entire group.

Please discuss possible menu options with your Event Coordinator prior to selecting your final menu.

INCLUDES

Fresh Baked Artisan Breads and Rolls

Freshly Brewed Coffee and Tea
regular and decaffeinated

STARTERS

SOUPS

Butternut Squash and Maple
toasted pumpkin seeds, *crème fraîche*

Winter Vegetable Minestrone

Seafood Chowder

SALADS

Local Organic Green Salad
cider vinaigrette

Caesar Salad
parmesan, crispy capers, cheese crisp

Fried Brie
spiced pecans, arugula, cranberry vinaigrette

Harvest Salad
roasted winter squash and beets, candied pecans, dried cranberries, goat cheese, ancient grains

ENTRÉES *served with seasonal vegetables and choice of one side*

Grilled Wild BC Salmon Fillet
fennel and pomegranate slaw

AAA Alberta Beef Filet Mignon
forest mushrooms

Prosciutto and Sage Wrapped Free Run Chicken

Traditional Roast Turkey
sage stuffing, cranberry sauce

Vegetarian/Vegan Entrée Options Available

SIDES | *select one:*

Potato and Leek Gratin

Roasted Garlic Mashed Potatoes

DESSERTS

Apple Crumble Cheesecake
vanilla bean ice cream, bourbon caramel

Chocolate Baileys Cake
caramel and anglaise sauces

Traditional Pumpkin Pie
chantilly whip

Petit Fours and Fresh Fruit (*per table*)



... *Children's menu available upon request*



JINGLE BELL BUFFET

\$54 PER PERSON

Plus taxes and service charges; minimum 30ppl.

SALADS | *select two:*

Mixed Greens
shaved fennel, radish, citrus vinaigrette

Harvest Salad
roasted winter squash and beets, candied pecans, dried cranberries, goat cheese and ancient grains

Potato Salad
mustard vinaigrette, red onion, hard boiled egg

HOT ITEMS

Traditional Christmas Roast Turkey
sage stuffing, grainy mustard gravy

Roasted Garlic Mash

Maple and Spice Roasted Root Vegetables

upgrade Turkey entrée to a Prime Rib Carvery
... ADD \$12 per person

DESSERT

Apple Crumble Cheesecake
bourbon caramel

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

INCLUDES

Fresh Baked Artisan Bread and Rolls

Freshly Brewed Coffee and Tea
regular and decaffeinated

OPTIONAL ADD-ONS

RECEPTION ADD ON

served during cocktail reception

Warm Baked Brie Wheel
candied nuts, cranberry compote, rosemary honey, bread and crackers

\$130 per wheel (serves 30ppl)

Holiday Dips and Spreads
cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers

\$135 small platter for 30ppl | \$225 large platter for 70ppl

BUFFET CARVERY ADD ON

chef-attended station

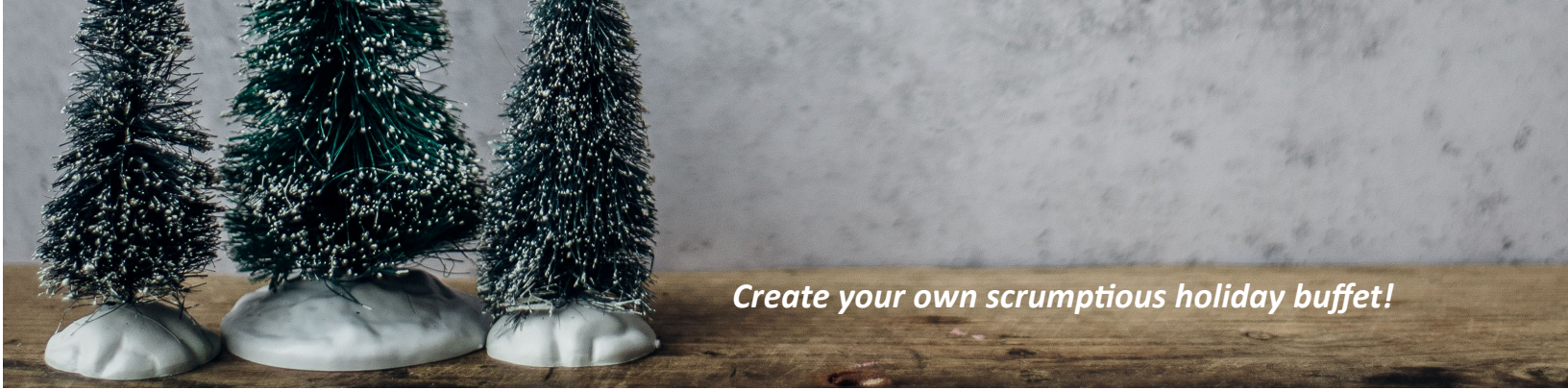
Prime Rib **\$19pp**
yorkies, au jus, mustard and horseradish

LATE NIGHT SNACKS ADD ON

typically ordered for half of your guests

House Made Potato Chips **\$4pp**
jalapeno ranch and guacamole dip

Warm Mini Assorted Donuts **\$5pp**
berry jelly, dulce and chocolate



Create your own scrumptious holiday buffet!

WINTER WONDERLAND BUFFET

\$65 PER PERSON

Plus taxes and service charges; minimum 30ppl.

SALADS | *select three:*

Caesar
traditional dressing, croutons, parmesan

Mixed Greens
house dressing

Charred Kale and Citrus
crispy shallots, sunflower seed vinaigrette

Harvest Salad
roasted winter squash and beets, candied pecans, dried cranberries, goat cheese and ancient grains

STARCH | *select one:*

Herb Roasted Red Baby Potatoes

Potato Gratin

Wild Rice Pilaf

Roasted Garlic Mash

INCLUDES

Fresh Baked Artisan Bread and Rolls

Maple and Spice Roasted Root Vegetables

Freshly Brewed Coffee and Tea
regular and decaffeinated

ENTRÉES | *select two:*

Traditional Christmas Roast Turkey
sage stuffing, grainy mustard gravy

Wild BC Salmon
caper butter sauce

Grilled AAA Sirloin
peppercorn jus

Roasted Island Farms Chicken
shallot thyme jus

Butternut Squash Ravioli
tomato basil

upgrade an entrée to a Prime Rib Carvery
... ADD \$12 per person

DESSERT

Classic Pumpkin Pie

Apple Crisp Cheesecake

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

Fresh Fruit Platter

OPTIONAL ADD-ONS

RECEPTION ADD ON

served during cocktail reception

Warm Baked Brie Wheel
candied nuts, cranberry compote, rosemary honey, bread and crackers

\$130 per wheel (serves 30ppl)

Holiday Dips and Spreads
cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers

\$135 small platter for 30ppl | \$225 large platter for 70ppl

BUFFET CARVERY ADD ON

chef-attended station

Prime Rib **\$19pp**
yorkies, au jus, mustard and horseradish

LATE NIGHT SNACKS ADD ON

typically ordered for half of your guests

House Made Potato Chips **\$4pp**
jalapeno ranch and guacamole dip

Warm Mini Assorted Donuts **\$5pp**
berry jelly, dulce and chocolate



YULETIDE BUFFET

\$74 PER PERSON

Plus taxes and service charges; minimum 30ppl.

RECEPTION PLATTERS

served during cocktail reception

Warm Baked Brie Wheel
candied nuts, cranberry compote, rosemary honey, bread and crackers

Holiday Dips and Spreads
cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers

SALADS

Caesar
traditional dressing, croutons, parmesan

Mixed Greens
house dressing

Charred Kale and Citrus
crispy shallots, sunflower seed vinaigrette

Harvest Salad
roasted winter squash and beets, candied pecans, dried cranberries, goat cheese and ancient grains

ENTRÉES | *select two:*

Traditional Christmas Roast Turkey
sage stuffing, grainy mustard gravy

Wild BC Salmon
caper butter sauce

Grilled AAA Striploin
peppercorn jus, wild mushrooms

Roasted Island Farms Chicken
shallot thyme jus, sage gremolata

Wild Mushroom Ravioli
truffle cream

Butternut Squash Ravioli
tomato basil

upgrade an entrée to a Prime Rib Carvery
... ADD \$12 per person

INCLUDES

Maple and Spice Roasted Root Vegetables

Roasted Herb Red Baby Potatoes

Wild Rice Pilaf

Fresh Baked Artisan Bread and Rolls

Freshly Brewed Coffee and Tea
regular and decaffeinated

DESSERT

Classic Pumpkin Pie

Apple Crumble Cheesecake

Assorted Dessert Bars and Holiday Treats:
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Fresh Fruit Platter

Assorted Petit Fours

OPTIONAL ADD-ONS

BUFFET CARVERY ADD ON

chef-attended station

Prime Rib **\$19pp**
yorkies, au jus, mustard and horseradish

LATE NIGHT SNACKS ADD ON

typically ordered for half of your guests

House Made Potato Chips **\$4pp**
jalapeno ranch and guacamole dip

Warm Mini Assorted Donuts **\$5pp**
berry jelly, dulce and chocolate



RECEPTION ENHANCEMENTS

RECEPTION PLATTERS

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

The Fisherman's Catch **\$495 | \$297**
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.

Holiday Dips and Spreads **\$225 | \$135**
cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers

Westcoast Salmon Platter **\$370 | \$222**
smoked and candied salmon, cream cheese, capers, onion, and rye

Fresh Vegetables and Dip **\$150 | \$90**
house made ranch

Artisan Cheese Board **\$250 | \$150**
dried fruit and nuts, pickles, olives, crackers, breads

Meat Board **\$280 | \$168**
cured meats, preserves, dried fruit and nuts, crackers, breads

Charcuterie Board **\$475 | \$285**
cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads

Mezza Platter **\$350 | \$210**
grilled marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas

Jumbo Prawn Ice Bowl **\$275 | \$165**
cocktail sauce, lemon (qty 100 | qty 40)

Fruit Platter **\$250 | \$150**
seasonal fresh sliced

HORS D'OEUVRES

Minimum of 3 dozen per selection

HOT | \$41 PER DOZEN

Homemade Pakora, *Apricot Chutney*
 Pork Belly Skewers, *Vietnamese Caramel*
 Fried Guyere, *Red Pepper Jelly*
 Leek and Smoked Bacon Quiche
 BC Smoked Salmon Quiche
 Crab Cake, *Chipotle Mayo*
 Roasted Root Vegetable Skewer

COLD | \$40 PER DOZEN

Cranberry Pecan Goat Cheese Truffle
 Gorgonzola Grape, *Pistachio*
 Poached Pear Crostini, *Camembert*
 Prosciutto Melon, *Balsamic*
 BBQ Duck, *Hoisin Mayo*
 Watermelon and Feta, *Mint*
 Oysters on the Half Shell

***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

... Prices subject to tax and service charges



BANQUET BEVERAGES

Inquire for a copy of our current bar and wine menu with pricing. Custom cocktails and mocktails are available.

BAR SERVICES

Hosted Bar

The host agrees to pay for drinks according to current menu prices. You can also limit the drinks that are hosted.

Ticketed Bar

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

Cash Bar

Guests purchase beverages individually. Credit, debit, or cash accepted. Tabs are to be settled individually before departure.

Welcome Drink

Offer your guests a pre-poured drink upon arrival. Options such as but not limited to; glass of champagne/sparkling apple juice, sangria, cocktail or mocktail. Inquire for pricing options.

Bartender Fee | \$40 per hour

Fee waived if beverage revenue exceeds \$500



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 \$130 per bowl

as above; with your choice of champagne, gin, rum or vodka

Sangria (Red or White) \$160 per bowl

brandy, triple sec, juices, fresh fruit, soda

Festive Spiced Eggnog \$130 per bowl

classic eggnog with spiced rum and nutmeg

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



NORTH POLE BUFFET

\$39 PER PERSON

Plus taxes and service charges; minimum 30ppl.

TO START

Orange, Apple and Cranberry Juice

Freshly Brewed Coffee and Tea
regular and decaffeinated

Assorted Muffins, Croissants and Danish Pastries

Fruit Platter

ENTRÉES | *select two:*

Leige Waffles
berry compote and vanilla whip

Cinnamon French Toast
maple syrup

Smoked Salmon and Chive Scrambled eggs

Chorizo and Goat Cheese Frittata

House Smoked Bacon and Maple Sausage

INCLUDES

Grilled Marinated Vegetables

Hashbrowns





FREQUENTLY ASKED QUESTIONS

- 1. What is the 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. What is the 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. When is the Final Confirmed Number of Guests Required?** 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. What are the Menu Selection Terms?** 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. Menu prices are subject to change without notice.
- 5. When is Final Payment Due?** You will receive the invoice within a few business days from the event date and have 30 days to pay with a cheque. Or you can choose to pay with a credit card upon receiving the invoice.
- 6. What are the Taxes and Service Charge?** 5% Federal Goods and Services Tax applies to all food, beverage, labour, service charges and room/equipment rental. 10% Provincial Liquor Tax applies to all alcoholic beverages. All food & beverage services are subject to a 18% service charge.
- 7. When Can We Stay Until?** 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. Do You Supply Decorations?** Yes! We decorate the Clubhouse and individual rooms for the holiday season, typically starting mid-November. No additional décor is needed however you may supply your own if you wish. In addition to the décor, we supply candles, and table numbers.
- 9. 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 specialty cake. All alcohol must be purchased through and supplied by Olympic View.
- 10. Is There a Dancefloor?** Yes, we have a portable dancefloor for use in the Olympic Room, and in Table Nineteen Restaurant the entire floor is a dancefloor (hardwood flooring).
- 11. What is the Maximum Capacity For The Room We Want To Reserve?** This depends on your final layout needs, such as a buffet setup, DJ table and dancefloor, gift table, any entertainment such as a photobooth or casino tables. Please enquire with the event coordinator to confirm.



HOLIDAY EVENTS

BRUNCH WITH SANTA
Sunday, December 8

NEW YEARS EVE PARTY
Tuesday, December 31

Reservations open
November 1st



OLYMPIC VIEW GOLF CLUB



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