

# Golf Events

at Arbutus Ridge | 2012



ARBUTUS RIDGE  
GOLF CLUB





# Impress. Socialize. Play.

"There really is no comparison to the experience we've had at other courses. Arbutus Ridge sets the bar so much higher. It's the little things, all the details like having our logo on the carts but also on the score-cards-that was noticed by everyone. The attentiveness of the staff though is what really struck me. It didn't seem like they were just being helpful because they thought it was part of their job. One got the feeling that they truly cared about being helpful and wanted to make our experience at Arbutus the best it could possibly be."

**Tom Johner**, Island Farms Charity Golf Tournament for ALS

"The team at Arbutus Ridge were excellent. The communication lines were always open and they were always ready to assist and support in any way. Nothing was left undone, and our needs were always met."

**Deb Rozon**

"Arbutus Ridge is simply outstanding in all aspects. The condition of the course, the facilities, the serene setting, and especially the knowledge and hospitality of the staff. I just can't say enough good things about holding our event there."

**Deb Francouer**

Thank you in advance for your interest in Arbutus Ridge Golf Club! We are pleased to present the enclosed **2012 Golf Event** information package to assist you with the planning stages of your event.

Arbutus Ridge Golf Club offers an ideal setting to entertain friends or business associates with a first class golf event. As you would expect from one of Vancouver Island's best courses, Arbutus Ridge brings together the best in scenery, amenities, challenging play and service.

Located in the seaside community of Cobble Hill amongst some of Vancouver Island's finest wineries. Arbutus Ridge is a scenic 20-minute drive from the outskirts of Victoria north along Highway 1A, a 40-minute journey south from Nanaimo along the Trans-Canada Highway and just a 10-minute trip south from Duncan.

Our HEAD GOLF PROFESSIONAL will personalize the event to your needs, taking pride ensuring no detail is overlooked. Let our team of professionals do the work, while you enjoy the day!

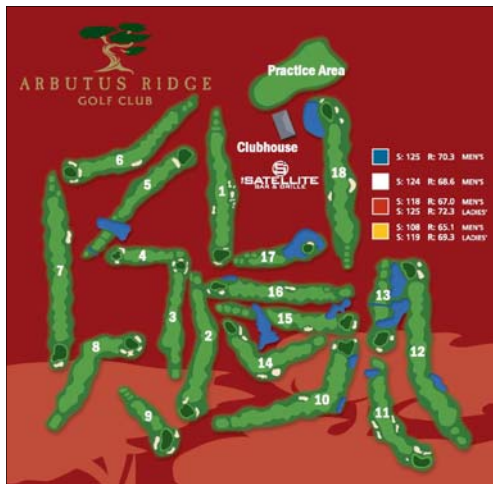
**Jason Lowe**  
General Manager  
jlowe@golfbc.com

**Richard Ingle**  
Head Golf Professional  
ringle@golfbc.com



Thoughtful. Scenic.

# The Golf Course



## AWARDS AND DISTINCTIONS

- Host of the CN Future Links Pacific Championship, 2011
- Host of the BC Women's Amateur/Mid Amateur, 2010
- Top 10 Golf Courses in Canada for Value, Westjet Up Magazine 2009
- 4 Star Rating Golf Digest 2009
- Certificate of Audubon Environmental Planning 2008
- Best Destination Golf Course in BC, Golf Nerve Magazine 2006
- Hole #17, Top Golf Holes on Vancouver Island, Pacific Golf Magazine 2006
- Host of the Canadian Junior Girls Championship, 2005
- Golf Course of the Year, golfcoursereports.com, 2004
- Host of the BC Junior Girls Championship, 2003 & 2004

HOLE	1	2	3	4	5	6	7	8	9	OUT	IN1	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Blue	372	299	313	210	407	394	547	291	127	2960	493	372	456	155	326	379	411	214	426	323	6193			
White	349	292	308	182	377	348	527	255	120	2758	481	361	464	139	316	353	377	174	411	307	5834			
Red	335	287	303	163	356	341	496	237	108	2626	460	343	428	134	306	334	358	151	395	290	5535			
MEN'S HDCP	5	15	11	9	3	7	1	13	17		HDCP	8	2	10	18	14	12	6	16	4				
PAR	4	4	4	3	4	4	5	4	3	35	PAR	5	4	4 <sup>1/2</sup>	3	4	4	3	4	3 <sup>5/8</sup>	4 <sup>1/2</sup>	2 <sup>1/2</sup>		
LADIES' HDCP	5	9	3	15	11	7	1	13	17		HDCP	6	2	12	14	10	16	8	18	4				
Yellow	325	278	295	142	248	325	448	222	95	2378	448	327	420	125	296	297	318	124	380	273	55113			
Date	Player										Attest													

Holes 18  
 Par 70/71  
 Yardage 6,193  
 Rating 70.3  
 Slope 125  
 Open Year-Round  
 Designer Bill Robinson  
 Year Built 1987



## DRIVING DIRECTIONS

**From Downtown Victoria :** Follow Douglas Street North which becomes Highway 1. Proceed straight through Mill Bay (35 minutes), and turn right at the lights at Hutchinson Road.

**From Nanaimo:** Highway one South straight through Duncan (35 minutes). Turn left at lights on Hutchinson Road (one light past Rona).



# Planner's Checklist

Contact our Head Golf Professional to reserve **tentative** Tee Times & Room Space availability.

Sign and return contract to **confirm** reservation.

## KEY QUESTIONS IN DEVELOPING EVENT PROGRAM

... What do you want to accomplish with this event?

... How can you set your event apart from other events?

... What would you like your guests to remember when they leave?

... How do the event activities fit into your budget?

**30 Days or More Prior** — Together with Head Golf Professional, determine:

### Format of Play / Competitions

... "Medal Play" – every golfer plays his/her own ball ~ most suitable for intermediate/avid golfers

... "Texas Scramble" – teams of 4 counting only the best shots from the group ~ suitable for a wide range of golfing abilities

... Competitions: Closest to the Pin, Long Drive, Straight Drive, Longest Putt, Hole-in-one

### Prize/Gift Requirements

... Registration and Prize Table locations

... 20% off Golf Shop items for prizes/gift purposes ~ Corporate &/or Arbutus Ridge logo

... Custom options & tee gift available

### Food & Beverage Requirements

... Menu Selections for Clubhouse & On-Course – timing for meal(s)

... Any Food and Beverage provided to participants by sponsors or outside sources must be communicated to the Head Golf Professional 30 days prior to the event

### Host Services (guest privileges)

... Golf Shop: set-up account for charging privileges

... Refreshment Cart: snacks, sandwiches, beverages, golf shop products

### 5 Days or More Prior

... Confirm total number of guests for Golf and Food & Beverage

... "Final Draw" - list of player names grouped in foursomes faxed/e-mailed

... Corporate Logo e-mailed for cart signs

... Communicate dress code, pace-of-play and other contract terms with your guests

... Deliver on-course signage and prizes

### Day of Event

... Have fun! Let our detail/service oriented Head Golf Professional and Team take care of your every need.



# Event Services & Enhancements

## TOURNAMENT SERVICES

- ... Personal Event Coordinator
- ... Signage Placement
- ... Competition Markers
- ... Registration Area
- ... Personalized Bag Tags
- ... Cart Identification
- ... Full Service Refreshment Cart
- ... On Course Player Assistants
- ... Scoring Assistance
- ... Locker Room Facilities
- ... 20% off Golf Shop Merchandise for Prizes
- ... Private Room (depending on availability)

**INCLUDES** Green Fee, Power Cart and Tournament Service (*Groups of 16 or more*)

The team at Arbutus Ridge will take care of every detail to ensure that your golf event is a great success. Our facilities are more than accommodating for groups of up to 144 golfers. At the end of the day on the golf course, our clubhouse provides the perfect setting for a post-tournament meal or fully catered banquet for up to 250 diners.

Visit us online and see our **Golf Event Video** at:

[http://www.golfbc.com/courses/arbutus\\_ridge/event\\_planning/tournaments](http://www.golfbc.com/courses/arbutus_ridge/event_planning/tournaments)

## EVENT ENHANCEMENTS

### THE BASICS

**\$6.00**

- ... One Arbutus Ridge Logo Ball
- ... Arbutus Ridge Yardage Guide
- ... Ball Marker
- ... Package of Tees

### ALSO AVAILABLE...

- ... In-Cart Bottled Water **\$1.25**
- ... Unlimited Warm-Up Balls **\$4.00 per person**
- ... TaylorMade Rental Clubs **\$45.00 set**  
*(includes a sleeve of golf balls)*

### CUSTOM FIRST TEE GIFTS

**Customize a First Tee Gift and receive corporate discounts.**

**Custom logo'ing available - ask us for details.**

- ... Head Covers
- ... Hats
- ... Golf Shirts
- ... Glassware
- ... Jackets
- ... Gloves
- ... Towels
- ... Balls
- ... Golf Bags
- ... Shoes
- ... and more!

## TAKE OUT THE GUESS WORK!

**Reward your Players with a GolfBC Gift Card!**

Available in any denomination. GolfBC Gift cards are redeemable for any services offered at any GolfBC property!

**Please call our Head Golf Professional for a customized event quote.**



# Professional Instruction

## THE GBC GOLF ACADEMY AT ARBUTUS RIDGE

The GBC Golf Academy at Arbutus Ridge includes fourteen large hitting areas and a private 100-yard short game area available for putting, chipping & sand play. The practice facility features five full size target greens and is 260 yards in length. Our world-class GBC Golf Academy teaching professionals are on hand to make your event fun and memorable, and we are proud to introduce our video swing analysis equipment to deliver graphic images of your golf swing. To learn more about our GBC Academy and our instructors, please visit Arbutus Ridge on our website at [arbutusridgегolf.com](http://arbutusridgегolf.com).

### WARM UP WITH A PRO

**\$6.00 per person**

Minimum 12 players, includes Practice Balls

### CORPORATE OUTINGS (minimum 6 guests)

**Starting at \$10.00 per guest/hour**

The benefits of hosting a corporate golf event at the GBC Golf Academy range from increasing productivity within your company to strengthening relationships with clients. Outings can vary from 60-minutes to full or multiple day affairs and are fully customized based on each company's needs and objectives. Price includes practice balls.

### BEAT THE PRO

**\$50.00 per hour/professional**

A GBC Academy instructor challenges your players for any shot on the golf course. Reward those who beat them with a pre-purchased prize out of our golf shop, or perhaps a stroke off their score. Maximum price is \$200.

### INSTRUCTIONAL DVD

**Starting at \$15.00 per person**

Using our state-of-the-art video analysis equipment, this informative DVD not only offers images of your players in eight stages of the golf swing, it also offers space for sponsorship and corporate logo's. For extra laughs, you can compare swings to many famous golf professionals.

### GOLF EXHIBITION

**\$100.00**

Our golf exhibitions, featuring Edd Boudreau — Director of Instruction, are a very popular option for many clients. The exhibitions consist of 60 minutes of helpful tips, trick shots and lots of fun, dispelling some age-old golfing myths. Perfect for groups of all sizes, exhibitions can be used to start your day with us or to fill the gap between golf and dinner.

All prices subject to applicable taxes.





# Breakfast & On-Course Options

## FRONT NINE CONTINENTAL BREAKFAST

Assorted Muffins, Scones and Pastries, Whipped Butter and Preserves

Fresh Seasonal Fruit and Berries, Selection of Fresh Chilled Juices

Coffee and Tea

**\$12.00 per person**

## BACK NINE BREAKFAST BUFFET

Assorted Muffins, Scones and Pastries, Whipped Butter and Preserves

Bacon and Sausage, Country Fried Potatoes with Red Pepper and Chives

Farm Fresh Scrambled Eggs, Fresh Seasonal Fruit and Berries

Selection of Fresh Chilled Juices, Coffee and Tea

**\$15.00 per person**

## ON COURSE SURVIVAL KIT

Assorted Sandwiches with Cold Cuts, Cheese and Veggies

Potato Chips

Choice of Beverage (Pop, Juice or Water)

Snack Bar

**\$11.00 per person**

Please inquire about the many options available to provide a hosted lunch for your guests!

All prices are subject to applicable taxes and service charges.



# Lunch Buffets

## COBBLE HILL BBQ LUNCHEON

### SALADS

Country Potato Salad  
*boiled egg and paprika*

Thai Noodle Salad  
*seasonal vegetables*

Classic Caesar Salad  
*garlic crouton and parmesan cheese*

### ENTRÉES

100% Beef Burger

Jumbo Smokies

Tender Chicken Breast

Marinated Portabello Mushroom

### ACCOMPANIMENTS

Kaiser Buns and Hoagies

Relish, Mayonnaise, Ketchup and Mustard

Lettuce, Tomato, Pickle and Onion

### DESSERT

Assorted Dessert Squares and Tarts

Coffee and Tea

**\$18.00 per person**

**Served from 11 am to 3 pm only.**

All prices are subject to applicable taxes and service charges.

## THE COWICHAN BAY LUNCHEON

### SALADS

Mixed Baby Greens  
*house dressings*

Mediterranean Tomato, Artichoke and Roasted Corn Salad

Tortellini Salad  
*crisp vegetables and basil pesto*

### ENTRÉES

Black Forest Ham, Shaved Roast Beef, Smoked Turkey and Tuna Salad

Sliced Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles and Condiments

Assorted Rolls and Artisan Breads

### DESSERT

Fresh Baked Cookies and Dessert Squares

Fresh Brewed Coffee or Tea

**\$17.50 per person**

### BBQ ADD-ON OPTIONS- *Please inquire about pricing*

... Baby Back Pork Ribs, BBQ Sauce

... Stuffed Baked Potatoes

... Grilled Marinated Portabello Mushrooms

... Grilled Lamb Chops

... Marinated Prawn Skewers

... Garlic Bread

... Chilli Con Carne



# Dinner Buffets

## THE SATELLITE CHANNEL

### SALADS

Mixed Baby Greens  
*house dressings*

Mediterranean Tomato, Artichoke and Roasted Corn

Asian Noodle Salad  
*crisp vegetables*

Marinated Vegetables  
*fresh herbs and shallot vinaigrette*

### HOT SELECTIONS

Braised Chicken Thighs  
*sweet peppers, tomatoes, olives*

Penne Noodles with Seasonal Seafood  
*lemon caper cream sauce*

Spinach and Ricotta Cannelloni  
*basil tomato, cream sauce*

Three Cheese Tortellini  
*grilled vegetables and herbed tomato sauce*

### BUFFET ENHANCEMENT

**Fresh Chilled Seafood Selection includes\*:**

Snow Crab Legs

Marinated Salt Spring Island Mussels

Cold Smoked Salmon

Chilled Baby Shrimp with Cocktail Sauce

Grilled Maple Glazed Sockeye Salmon Sides

**\$350.00 per 75 Guests**

### ENTRÉES

Rosemary Crusted Leg of Lamb  
*minted lamb jus*

Slow Baked Maple Dijon Ham

Slow Roasted Hip of Beef  
*au jus*

Maple Roasted Wild BC Salmon Fillet

Dijon and Sage Roasted Loin of Pork

Roasted Turkey  
*apricot stuffing*

Choose two:

### ACCOMPANIMENTS

Roasted Baby Potatoes  
*lemon and rosemary*

Rice Pilaf  
*roasted red peppers, cilantro*

Farm Fresh Steamed Vegetables  
*fresh herb butter*

Assorted Fresh Rolls  
*whipped butter*

### DESSERT

Chef's Own Selection of Cakes, Pies and Dessert Squares

Fresh Fruit Display and Fresh Brewed Coffee and Tea

**\$33.00 per person**

All prices subject to applicable taxes and service charges.



# Dinner Buffets

## THE MOUNT PREVOST

### SALADS

Mixed Baby Greens  
*house dressings*

Asian Noodle Salad  
*crisp vegetables*

Marinated Vegetables  
*fresh herbs and shallot vinaigrette*

### HOT SELECTIONS

Braised Chicken Thighs  
*sweet peppers, tomatoes, olives*

Penne Noodles, Seasonal Seafood  
*lemon caper cream sauce*

Spinach and Ricotta Cannelloni  
*basil tomato, cream sauce*

Three Cheese Tortellini  
*grilled vegetables, herbed tomato sauce*

Choose one:

### BUFFET ENHANCEMENT

**Fresh Chilled Seafood Selection includes\*:**

Snow Crab Legs

Marinated Salt Spring Island Mussels

Cold Smoked Salmon

Chilled Baby Shrimp with Cocktail Sauce

Grilled Maple Glazed Sockeye Salmon Sides

**\$350.00 per 75 Guests**

### ENTRÉES

Slow Baked Maple  
*dijon ham*

Slow Roasted Hip of Beef  
*au jus*

Maple Roasted Wild BC Salmon Fillet

Dijon and Sage Roasted Loin of Pork

Roasted Turkey  
*apricot stuffing*

Choose two:

### ACCOMPANIMENTS

Roasted Baby Potatoes  
*lemon and rosemary*

Farm Fresh Steamed Vegetables  
*fresh herb butter*

Assorted Fresh Rolls with Whipped Butter

### DESSERT

Chef's Own Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea

**\$28.50 per person**

All prices are subject to applicable taxes and service charges.



# Dinner Buffets

## THE KINGFISHER

### SALADS

Mixed Baby Greens  
*house dressings*

Marinated Vegetables  
*fresh herbs and shallot vinaigrette*

### HOT SELECTIONS

Roasted Baby Potatoes  
*lemon and rosemary*

Farm Fresh Steamed Vegetables  
*fresh herb butter*

Assorted Fresh Rolls  
*whipped butter*

Choose two:

### ENTRÉES

Maple Roasted Wild BC Salmon Fillet

Dijon and Sage Roasted Loin of Pork

Penne Noodles, Seasonal Seafood  
*lemon caper cream sauce*

Slow Roasted Hip of Beef  
*au jus*

Braised Chicken Thighs  
*sweet peppers, tomatoes, olives*

Spinach and Ricotta Cannelloni  
*basil tomato cream sauce*

### DESSERT

Chef's Own Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea

**\$26.50 per person**

### BUFFET ENHANCEMENT

**Fresh Chilled Seafood Selection includes\*:**

Snow Crab Legs

Marinated Salt Spring Island Mussels

Cold Smoked Salmon

Chilled Baby Shrimp with Cocktail Sauce

Grilled Maple Glazed Sockeye Salmon Sides

**\$350.00 per 75 Guests**

All prices are subject to applicable taxes and service charges.



# Specialty Buffets

## THE ITALIAN

### BREAD

Homemade Focaccia  
fresh rosemary, roasted garlic, coarse sea salt

### SALADS

Panzanella Bread Salad

Tomato & Bocconcini Salad,  
*fresh basil, granna padano cheese*

Caesar Salad

### COLD SELECTIONS

Surf & Turf Antipasto Platter  
*assorted breads, basil pesto,  
sun dried tomato tapenade, olive paste*

Prosciutto Wrapped Cantaloupe

### HOT SELECTIONS

Vegetable Lasagna

Meat Lasagna

Chicken Cacciatore

Braised Lamb Shanks  
*potato gnocchi, pearl onions and roasted tomatoes*

Braised Meatballs  
*tomato sauce and parmesan cheese*

### DESSERT

Tiramisu

Chocolate Biscotti

**\$27.95 per person**

*"The organization and cooperation of the staff was awesome. They were accommodating, extremely helpful and fun. Thank you!"*  
**Marilyn Fuller**

All prices are subject to applicable taxes and service charges.



# May We Suggest...

## ARBUTUS MAJESTIC

### COLD

- Prawns Ceviche on Sliced Cucumber
- Smoked Salmon Cream Cheese Roulade
- California Rolls
- Chilled Tiger Prawns with Cocktail Sauce
- Blackened Albacore Tuna with Chipotle Remulade
- Fresh Oyster on the Half Shell (add \$2.00 per dozen)

### HOT

- Spinach and Feta Spanakopita
- Spring Rolls with Plum Sauce
- Pancetta Wrapped Scallops
- Sun Dried Tomatoes and Roasted Garlic Layered Brie
- Warm Crab and Artichoke Dip
- Tempura Tiger Prawns with Chipotle Remulade
- Chicken Wings (Hot, Teriyaki, BBQ) 2 doz.
- Panko and Herb Crusted Oysters
- Bacon and Cheddar Mini Quiche

**\$25.95 per dozen (minimum order 6 dozen)**

## ARBUTUS IMPERIAL

### COLD

- Tomato, Basil and Pepper Bruschetta
- Black Olive and Caper Tapenade
- Goat Cheese Deviled Eggs
- Pepper and Cognac Pate
- Hummus and Mini Pitas
- Southwest Chicken Pinwheels
- Tuna Salad Pinwheels

### HOT

- Zucchini Sticks with Peppercorn Ranch Dipping Sauce
- Assorted Mini Quiche
- Chicken Satays with Spiced Peanut Sauce
- Cream Cheese Stuffed Jalapenos
- Mini Sausage Rolls

**\$22.95 per dozen (minimum order 6 dozen)**

## RECEPTION PLATTERS AND TRAYS Each selection feeds approximately 25 guests as an appetizer.

Assorted Deli Meats, Pickles and Olives	<b>\$80.00</b>	Fresh Seasonal Fruit Platter	<b>\$60.00</b>
Selection of Local and Imported Cheeses with Crostini	<b>\$90.00</b>	Crudités and House Dip	<b>\$45.00</b>
Smoked Salmon and Albacore Tuna with Capers, Pickled Onion and Crostini	<b>\$95.00</b>	Assorted Finger Sandwiches	<b>\$75.00</b>
		Chicken Wings, Zucchini Sticks, Jalapeno Poppers	<b>\$75.00</b>
		Chocolate Fountain	<b>\$180.00</b>

### CHEF'S NOTE

A general guide to Hors d'Oeuvre quantities required as follows:

3-4 pieces pp	short reception, dinner to follow immediately	8-12 pieces pp	heavy reception or light dinner
4-8 pieces pp	longer receptions, dinner to follow a little later	12-16 pieces pp	Dinner!



# Notes...

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## Arbutus Ridge Golf Club

3515 Telegraph Rd., Cobble Hill, BC, Canada V0R 1L4

T/ 250.743.5100 | Toll-free 1.800.446.5322 | F/ 250.743.5518

info\_arbutus@golfbc.com | arbutusridgegolf.com | satellitebargrille.com



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youtube.com/arbutusridge