

Weddings

at Arbutus Ridge | 2012



ARBUTUS RIDGE
GOLF CLUB


THE **SATELLITE**
BAR & GRILLE



Testimonials

"The service from the staff was excellent, the food was awesome, the atmosphere was wonderful, and the entire day was a 100% success. It couldn't have been better!"

James & Janice Huckabay

"Our experience at Arbutus Ridge was the best we have ever had at an event facility. The service, venue presentation, and the food were perfect. All of our guests noted how wonderful their experience was."

Matt & Chantelle Hunt

"We would definitely recommend Arbutus Ridge as a wedding venue not only because of the great food, location, and views, but also because of the extraordinary service that Arbutus Ridge provided."

Sean & Aileen Reynolds

"The experience of Arbutus Ridge as a wedding location was noticeable. Guests have expressed how impressed they were and I will definitely recommend Arbutus Ridge as an event location on Vancouver Island"

Ruperto Wedding

"We could not have been happier with our experience. We have recommended the Wedding venue to engaged friends already!"

Chipperfield Wedding

"Thank you so much for making our day so wonderful!! You helped make everything run so smoothly and we appreciate everything you have done. I have heard nothing but good things from everyone that came and the food was AMAZING!"

Rosalyn and David Pompeo

Located in beautiful Cobble Hill, Arbutus Ridge is a scenic 20 minute drive from the outskirts of Victoria north along Highway 1, a 40 minute journey south from Nanaimo along the Trans-Canada Highway, and just a 15-minute trip south from Duncan.

The perfect place to celebrate your special day.

Congratulations

Thank you in advance for considering Arbutus Ridge Golf Club! Enclosed you will find our **Wedding** information package that will prove most useful in planning your special day. Arbutus Ridge is renowned for its premier food quality and personable service.

Arbutus Ridge Golf Club offers an ideal setting for a wedding ceremony or reception, complemented by professional staff to help with your every need. As you would expect from one of Vancouver Island's finest wedding facilities, Arbutus Ridge brings together the best in scenery, amenities, food and service. Our facilities can accommodate up to 220 people for wedding receptions and our outdoor wedding ceremony site can be customized to your needs.

The Clubhouse sits high on a ridge overlooking the 18th fairway, nearby islands, ocean and the mighty snow capped peaks of Mount Baker. If you have always dreamed of a garden wedding, you can have your ceremony in our striking outdoor Japanese garden.

Arbutus Ridge is a 20 minute drive from the outskirts of Victoria, 40 minutes from Nanaimo and 15 minutes from Duncan on the savory southern tip of Vancouver Island in beautiful British Columbia. Whether it's a Victoria, Nanaimo or a Duncan wedding, explore Arbutus Ridge as your first choice.

Check out our
Wedding Video
on YouTube!

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The Arbutus Grand Buffet

ARRIVAL

- Champagne Toast
- Fresh Crudités Platter
house dip
- Selection of Domestic and International Cheeses
served with crostini

SALADS

- Mixed Baby Greens
house dressings
- Mediterranean Tomato, Artichoke, Roasted Corn Salad
- Asian Noodle Salad
crisp vegetables
- Marinated Vegetables
fresh herb shallot vinaigrette
- Sliced Roma Tomato and Bocconcini
balsamic, olive oil

ACCOMPANIMENTS

- Roasted Baby Potatoes
fresh herbs, butter
- Rice Pilaf
roasted red peppers, cilantro
- Farm Fresh Steamed Vegetables
fresh herb butter
- Assorted Fresh Rolls
whipped butter

FRESH CHILLED SEAFOOD

- Snow Crab Legs
- Marinated Salt Spring Island Mussels
- Cold Smoked Salmon
- Chilled Baby Shrimp, Cocktail Sauce
- Grilled Maple Glazed Salmon

HOT ITEMS

Select two:

- Braised Chicken Thighs
mushroom, pearl onion jus
- Penne Noodles and Seasonal Seafood
lemon caper cream sauce
- Spinach and Ricotta Cannelloni
basil, tomato and béchamel sauce
- Grilled Chicken Breasts
sun dried tomato, fresh herb pesto jus
- Three Cheese Tortellini
grilled vegetables and roasted garlic cream sauce

ENTRÉES

Select two:

- 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
- Apricot and Hoisin Crusted Roasted Loin of Pork
- Roasted Turkey
apricot cranberry stuffing

DESSERT

- Belgian Chocolate Fountain
fresh fruit, marshmallows, cookies
- Chef's Selection of Cakes, Pies, Dessert Squares
- Fresh Fruit Display
- Fresh Brewed Coffee and Tea

\$60.00 per person

All prices are subject to applicable taxes and service charges.



The Salt Spring

SALADS

Mixed Baby Greens
house dressings

Mediterranean Tomato, Artichoke and Roasted Corn Salad

Asian Noodle Salad
crisp vegetables

Marinated Vegetables
fresh herbs and shallot vinaigrette

Sliced Roma Tomato and Bocconcini
balsamic, olive oil

Select two:

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Rice Pilaf
roasted red peppers, cilantro

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Select two:

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$350.00** per 75 guests
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$180.00**
fresh fruit and cookies

HOT ITEMS

Braised Chicken Thighs
Mushroom, Pearl Onion Jus

Penne Noodles and Seasonal Seafood
Lemon Caper Cream Sauce

Spinach and Ricotta Cannelloni
Basil, Tomato and Béchamel Sauce

Grilled Chicken Breasts
Sun Dried Tomato and Fresh Herb Pesto Jus

Three Cheese Tortellini
Grilled Vegetables and Roasted Garlic Cream Sauce

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

Apricot and Hoisin Crusted Roasted Loin of Pork

Roasted Turkey
apricot cranberry stuffing

DESSERT

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

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$42.00 per person

All prices are subject to applicable taxes and service charges.



The Mount Baker

SALADS

Mixed Baby Greens
house dressings

Mediterranean Tomato, Artichoke and Roasted Corn Salad

Asian Noodle Salad
crisp vegetables

Marinated Vegetables
fresh herbs and shallot vinaigrette

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Rice Pilaf
roasted red peppers and cilantro

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Select one:

Select two:

HOT ITEMS

Braised Chicken Thighs
mushroom, pearl onion jus

Penne Noodles and Seasonal Seafood
lemon caper cream sauce

Spinach and Ricotta Cannelloni
basil, tomato and béchamel sauce

Three Cheese Tortellini
grilled vegetables and roasted garlic cream sauce

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

Apricot and Hoisin Crusted Roasted Loin of Pork

Roasted Turkey
apricot cranberry stuffing

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$350.00** per 75 guests
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$180.00**
fresh fruit and cookies

DESSERT

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

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$37.00 per person

All prices are subject to applicable taxes and service charges.

The perfect place to say "I Do"!



The Tzhouhalem

SALADS

Mixed Baby Greens
house dressings

Asian Noodle Salad
crisp vegetables

Marinated Vegetables
fresh herbs and shallot vinaigrette

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Select one:

CHOICE OF ONE HOT ITEM

Braised Chicken Thighs
mushroom, pearl onion jus

Penne Noodles and Seasonal Seafood
lemon caper cream sauce

Spinach and Ricotta Cannelloni
basil, tomato and béchamel sauce

Three Cheese Tortellini
grilled vegetables and roasted garlic cream sauce

Select two:

CHOICE OF TWO 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

Apricot and Hoisin Crusted Roasted Loin of Pork

Roasted Turkey
apricot cranberry stuffing

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$350.00** per 75 guests
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$180.00**
fresh fruit and cookies

DESSERT

Chef's own Selection of Cakes, Pies and Dessert Squares
Fresh Brewed Coffee and Tea

\$33.50 per person

All prices are subject to applicable taxes and service charges.



Fine West Coast Cuisine

Plated Dinners

THE COBBLE HILL

Plated dinner menu includes fresh bread, whipped butter and coffee or tea

STARTER (please choose one)

Fresh Sliced Tomatoes and Marinated Bocconcini
on baby greens with torn basil, extra virgin olive oil, balsamic reduction

Tossed Baby Greens
red wine shallot vinaigrette, candied pecans and salt spring island goats' cheese

Prawn and Crab Bisque
chive crème fraiche

ENTRÉE (please choose one)

Grilled 8 oz. AAA New York Steak
wild mushroom demi glace, roasted shallot mashed potatoes and seasonal vegetables

Pan Seared Wild Pacific Salmon
fresh herb beurre blanc, coriander scented rice and seasonal vegetables

Prosciutto Wrapped Chicken Breast
roasted shallot and port demi glace, roasted rosemary potatoes and seasonal vegetables

FINALE (please choose one)

Chocolate Lava Cake

Triple Chocolate Mousse Cake

New York Cheesecake
fresh berry coulis

\$38.00 per person

All prices are subject to applicable
taxes and service charges.



Plated Dinners

THE MILL BAY

Plated dinner menu includes fresh bread, whipped butter and coffee or tea

STARTER (please choose one)

Tossed Baby Greens

red wine shallot vinaigrette, candied pecans, salt spring island goats' cheese

The Arbutus Caesar

romaine tossed in classic dressing, garlic croutons, crisp pancetta and parmesan cheese

ENTRÉE (please choose one)

Braised Lamb Shank

braising Jus, roasted shallot mashed potatoes and seasonal vegetables

Pan Seared Wild Pacific Salmon

fresh herb beurre blanc, coriander scented rice and seasonal vegetables

Herb and Lemon Roasted Chicken Breast

lemon, caper and dijon cream sauce, rosemary roasted potatoes and seasonal vegetables

FINALE (please choose one)

Chocolate Lava Cake

New York Cheesecake

fresh berry coulis

Fresh Berry Pie

vanilla ice cream

\$33.00 per person

All prices are subject to applicable taxes and service charges.



Reception Enhancements

THE ARBUTUS MAJESTIC

\$25.95 Per Dozen

COLD

- Prawns Ceviche on Sliced Cucumber
- Smoked Salmon Cream Cheese Roulade
- California Rolls
- Chilled Tiger Prawns, Cocktail Sauce
- Sesame Crusted Albacore Tuna, Miso Aioli
- Yakitori Chicken Popsicles (add \$2 per dozen)

HOT

- Spinach and Feta Spanakopita
- Spring Rolls with Plum Sauce
- Pancetta Wrapped Scallops
- Cranberry, Brown Sugar, and Pine Nut Layered Brie
- Warm Crab and Artichoke Dip
- Tempura Tiger Prawns, Chipotle Aioli
- Chicken Wings (Hot, Teriyaki, BBQ) 2 doz.
- Panko and Herb Crusted Oysters

CHEF'S NOTE

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

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

THE ARBUTUS IMPERIAL

\$22.95 Per Dozen

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

PLATTERS, TRAYS OR LATE NIGHT SNACKS

Each selection feeds approximately 25 people as an appetizer.

- Assorted Deli Meats, Pickles, Olives, Cheese and Bread **\$75**
- Smoked Salmon and Albacore Tuna with Capers, Pickles, Onions and Crostini **\$95**
- Selection of Local and Imported Cheeses, Crostini **\$90**
- Fresh Seasonal Fruit Platter **\$70**
- Crudités and House Dip **\$50**
- Assorted Finger Sandwiches **\$75**



Beverage Selections

BEVERAGE SERVICES

Cash or Host bar options are available to enhance your event. Our extensive selection features premium liquors, cocktails, import and domestic bottled beer, coolers, ciders, and champagne.

A complimentary bartender is provided. Please inquire for prices.

WINE

Here at Arbutus Ridge we take pride in being able to showcase wines from the growing wine region on Vancouver Island. Having access to dozens of small vineyards, we can assist you in pairing local wines with our cuisine to create a truly memorable dining experience.

Bottled wine selections are available upon request.

SPARKLING

Arbutus Ridge Champagne Toast **\$4.00 per glass**

ARBUTUS RIDGE PUNCH

NON ALCOHOLIC

Fresh Fruit Juices, Blended with Ginger Ale, Sprite and Grenadine **\$90.00 per 12 Litres** (Serves approximately 60 glasses)

WITH ALCOHOL

As Above, with Sparkling Champagne **\$170.00 per 12 Litres** (Serves approximately 60 glasses)

All drinks include applicable taxes. A 15% service charge is added to all tabs on banquet bills.



Room Capacities & Rates

	MT. BAKER ROOM	SATELLITE MEETING ROOM	SATELLITE GRILLE	SATELLITE BAR	DECK	GARDEN CEREMONY SITE
Theatre	250	-	-	-	-	130
Classroom	80	-	-	-	-	-
Boardroom	-	12	-	-	-	-
Banquet	120	-	60	90	40	-
Dinner/Dance	120	-	60	60	N/A	-
Reception	260	-	80	80	50	-
U-Shape	50	-	25	-	-	-
Hollow Square	50	-	30	-	-	-
Dimensions	41'X47'6"	13'X18'6"	35'X25'	41'X34'	16'X21'6"	-
Sq. Footage	1947	240	875	1394	344	-
Doors	7'	7'	7'	7'	7'	-
Ceiling	12'	9'6"	10'10"	10'10"	10'10"	-
Rental Rate*	\$500	\$100	\$500	\$500	-	\$875

*Room rental rates may vary, subject to availability & applicable taxes.

**Ceremony only rate \$2000, if reception is not held at our facility, subject to availability & applicable taxes.

Terms & Conditions

1. **Deposit:** A confirmation/damage deposit of \$750 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 at anytime, however the full deposit will be forfeited. In addition, cancellations inside 30 days prior to the event date will be charged \$2 per person.
3. **Room Charges:** Saturday weddings that require the use of the room for the whole day (8 am to 1 am) are subject to a room charge of \$500 plus applicable taxes. Weddings requiring the use of the outside gardens for their ceremony are subject to a usage charge of \$875 plus applicable taxes.
4. **Confirmation:** A guaranteed number of guests are 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, the larger number will be used for billing purposes. Minimum charge will be 100 guests for dinner on Saturdays in the Arbutus Ridge Banquet Room from April to September.
5. **Menu Selection:** Arbutus Ridge Golf Club (A.R.G.C.) must provide all food and beverage served. One menu is required for each event. Buffet service requires a minimum of 35 guests. Plated service is available for events under 45 guests. A.R.G.C. requires all menus to be selected a minimum of 30 days prior to the event date. If you have guests with special diet requirements, please contact us in advance to make the appropriate arrangements.
6. **Payment Terms:** A.R.G.C. requires the host to pay 75% of the total estimated cost of the event 7 days prior to the event and the remaining balance to be paid on 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.
7. **Taxes:** 12% Harmonized Sales Tax (HST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
8. **Building Evacuation:** Provincial Liquor Laws prohibit the sale of alcohol after 1:00 am (12 midnight on Sunday); therefore last call will be preformed at 12:30 am (11:30 pm Sunday). Total building evacuation is 1:30 am (12:30 am Sunday).
9. **Food Charges:** Event food selections are subject to the following charges for children and infants: Children 12 years of age and older pay full price; children aged 5 years of age to 11 years of age pay half of the adult price; children and infants 4 years of age and younger are free of charge. A.R.G.C. reserves the right to limit the number of non-adult charges.
10. **Gratuities:** All food services are subject to a 15% service charge. All alcoholic beverage services on event bills are subject to a 15% service charge.
11. **Health Regulations:** With the exception of Wedding Cakes, food product must not be brought onto the property. Due to health regulations, leftover food or beverage may not leave the property after an event.

Terms & Conditions

12. **Function Room:** A.R.G.C. reserves the right to require a significant number of guests to book an event. Should the number of guests attending a food and beverage function differ from the original number quoted, A.R.G.C. reserves the right to provide an alternate function room best suited to the size of the group.
13. **Liability:** A.R.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 A.R.G.C. discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. A.R.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.
14. **Decorating:** A.R.G.C. is responsible for the room setup, preparation and cleanup. Decorations and centerpieces are the responsibility of the event organizer. The Wedding & Banquet Coordinator must be consulted regarding all decorations, candles, displays or signage used on the property by the organizer or guests. Any use of nails, staples, tacks, glue or any like materials is not allowed on any walls, doors or ceilings. The use of confetti, table confetti and or rice is strictly prohibited; rose and flower petals are permitted. Decoration clean up is the responsibility of the event organizer.
15. **Photography:** Family and wedding party photographs can be taken in and around the Clubhouse (location subject to approval from the Wedding & Banquet Coordinator). A.R.G.C. will provide if available, a complementary golf cart and escort for the Bride, Groom and Photographer to conduct a photo shoot at a scenic location before the 9th tee box on the golf course. Cart and escort reservations must be confirmed with the Wedding & Banquet Coordinator no later than 24 hours in advance.
16. **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. An event held in a room with an overall capacity of less than 100 is \$46.07, without dancing is \$23.03 (tax included). An event held in a room with an overall capacity of 101 or more is \$66.27, without dancing is \$33.11 (tax included). An event held in a room with an overall capacity of 301 or more is \$138.19, without dancing is \$69.09 (tax included).
17. **During the term of this Contract**
 - (a) the A.R.G.C. shall use all reasonable efforts to fulfill the requests of the Event and its Host to the best of its ability and to reach agreement with the Event and its Host on any dispute that may arise between the parties, and
 - (b) the Event and its Host shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with A.R.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, the A.R.G.C. determines, in its sole opinion and discretion that the Event and its Host is:

- (i) making requests that exceed the obligations of the A.R.G.C. under this Contract and/or acting unreasonable, or
- (ii) requiring the A.R.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 the A.R.G.C., then the A.R.G.C. shall have the right to terminate this Contract on five (5) days' written notice to the Event and its Host and shall on the fifth day after the date of such notice refund to the Event and its Host any deposit or advance payments made to the A.R.G.C. by the Event and its Host.



Notes...



Arbutus Ridge Golf Club

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