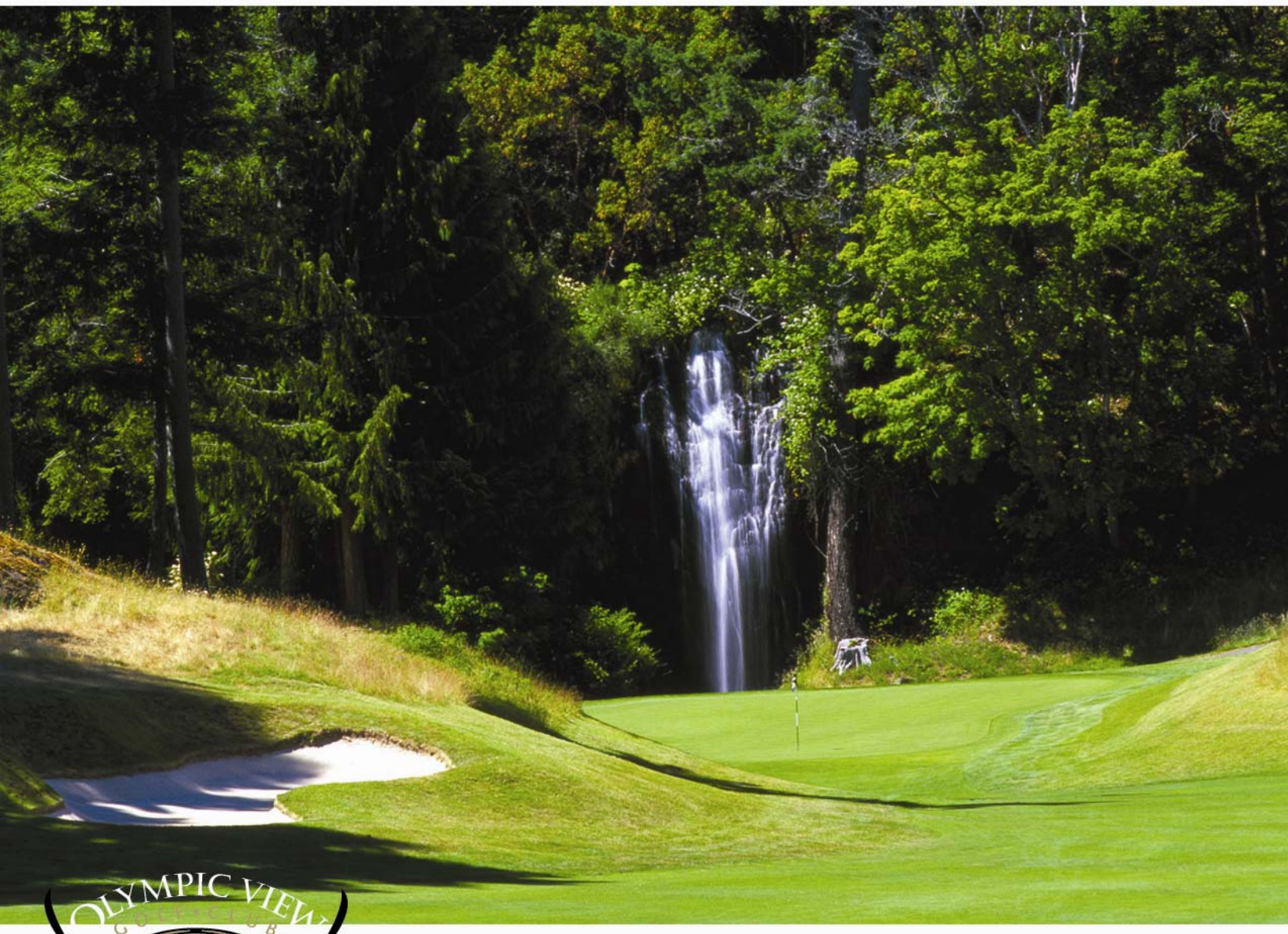


Golf Events

at Olympic View | 2012





18th Green and Clubhouse

Welcome

Thank you in advance for your interest in Olympic View Golf Club! We are pleased to present the enclosed **Golf Event** information package to assist you with the planning stages of your golf event

Olympic View works as a team and it really shows. Compared to events I have held at other golf courses, you can tell who's working harder. All the staff at Olympic View put in an equal amount of effort and go the extra mile to make us feel special.

~ Tessa Cogman, VIATeC

"Thank you for making our tournament such a success. I really enjoyed working with Olympic View. This was my 30th golf trip with ladies of all ages. You are in the A+ league."

~ Els Delanoy, Brea TravelStore

"The dealings I had with all staff were exceptional and top-notch. The Event Coordinator's professionalism and attention to detail could not have been better, right down to the little details like having a pen, tape and highlighter on the welcome table. It was much appreciated."

~ Tom Johner, Island Farms

"OV gets our business because OV gets it right every time. this was no exception. Despite the demands of a big wedding reception in the same facility, OV Food & Beverage staff took care of our group of 18 like we were the heavy hitters in the house."

~ Kevin Worth, Slug Golf Association

We can personalize your event to your needs, taking pride that no detail is overlooked. Let our team of Event Professionals do the work, while you enjoy "The View!"

Ken Langdon

Sales & Events Coordinator
klangdon@golfbc.com

Randy Frank

General Manager
rfrank@golfbc.com

Melbourne O'Brien

Executive Chef
mobrien_olympic@golfbc.com



The Golf Course

Surrounded by coastal Olympic Mountains, Olympic View plays in harmony with nature and wildlife. Offering a superb balance of tree-lined holes, rolling terrain and changing elevations, this course rewards you for placing a premium on accuracy. Enjoy the roar of two spectacular waterfalls, and the tranquility associated with twelve lakes. Eagles soar overhead. Black-tailed deer feed at the forest's edge. Welcome to Olympic View Golf Club.



AWARDS AND DISTINCTIONS

Environmental Leadership Finalist | *Westshore Chamber of Commerce 2010*

Four Star Rating, Best Places to Play | *Golf Digest 2009* ★★★★★

#20 Best Golf Experience in Canada and USA West | *Fairways and Greens Magazine 2006*

Business of the Year | *Westshore Chamber of Commerce, 2006*

“Top 100 Public Golf Courses” | *Canada Golf Course Ranking Magazine*

#1 Practice Facility | *Pacific Golf Magazine, 2005*

HOLE	1	2	3	4	5	6	7	8	9	OUT	INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Black	388	330	562	157	366	238	333	420	475	3269	327	168	335	595	407	382	127	455	535	3331	6000			
White	367	317	540	149	346	202	317	397	462	3097	304	159	322	520	397	363	121	366	516	3068	6165			
MEN'S HDCP	7	13	5	15	11	3	9	1	17		HDCP	14	16	8	4	2	6	18	12	10				
PAR	4	4	5	3	4	3	4	4	5	36	PAR	4	3	4	5	4	4	3	4	5	36	72		
LADIES' HDCP	9	11	3	13	15	17	7	1	5		HDCP	14	16	6	2	12	10	18	8	4				
LADIES' PAR	4	4	5	3	4	4	4	4	5	37	PAR	4	3	4	5	4	4	3	4	5	36	73		
Gold	331	290	501	136	263	238	284	346	390	2779	273	138	240	508	325	349	106	351	475	2765	5544			
Brown	300	280	501	136	263	212	284	346	390	2712	273	138	224	487	325	284	106	327	417	2581	5293			
Date	Player										Attest													

- Holes 18
- Par 72
- Yardage 6,600
- Rating 71.9
- Slope 123
- Open Year-Round
- Designer Bill Robinson
- Year Built 1990
- Other Features The GBC Golf Academy
Forester's Bistro & Bar



Golf Event Set Up, Facing the First Tee

Golf Event Planner Checklist

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?
- ... How do the event activities fit into your budget? ... What would you like your guests to remember when they leave?

30 days or more prior

Together with Event Coordinator, 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 available for: Closest to the Pin, Long Drive, Straight Drive, Longest Putt, Hole-in-one

Prize/Gift Requirements

- ... Registration and Prize Table locations
- ... Discounted Golf Shop items for prize/gift purposes ~ Corporate &/or Olympic View Logo options available

Food & Beverage Requirements

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

Host Services (guest privileges)

- ... Golf Shop: set-up account for charging privileges
- ... Refreshment Center & Cart: snacks, sandwiches, non-alcoholic beverages, tobacco, golf shop products
- ... Bar: Food & Beverage portion of event (review wine list)

5 Days or More Prior

- ... Confirm total number of guests for Golf and Food & Beverage
- ... “Draw”: list of player names grouped in foursomes faxed/e-mailed to Event Coordinator
- ... 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
- ... Finalize Rental Equipment and on-course set up requirements

Day of Event

- ... Event payment
- ... Have fun! Let our detail/service oriented Event Coordinator and staff take care of your every need

Contact our Event Coordinator to reserve **tentative** Tee Times & Room Space availability.

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



Golf Event Package

EVENT SERVICES INCLUDE:

- ... Personal event coordinator
- ... Green fee
- ... Practice balls
- ... Power cart
- ... Locker room facilities
- ... Players assistants
- ... Scoring
- ... Registration area
- ... Scorecards and cart plates
- ... Signage placement
- ... Competition markers
- ... Refreshment cart service
- ... "Reserved" parking upon request

OPTIONAL A LA CARTE SERVICES: *Includes set up, take down, and cleaning*

- ... Tent rental **\$25** each
- ... On course table with linen **\$10** each
- ... Portable coolers with ice **\$10** each

GOLF RATES *includes shared power cart*

VALUE SEASON

January 1 – April 20 & October 15 – December 31

\$61 Mon - Thurs **\$71** Fri - Sun & Holidays

PEAK SEASON

April 21 - October 14

\$80 Mon - Thurs **\$90** Fri - Sun & Holidays

RENTALS

\$40 TaylorMade Rental Clubs



***Please note:** These are regular daily rates. Inquire with the Golf Event Coordinator for potential discounts. Discounts may be considered depending on day of week, time of year, time of day, number of players, and other factors.*

SPECIAL OFFER! GROUP THERAPY

Special package for groups of 12-28 players. Includes Golf with Power Cart, Dinner, \$10 Rental Clubs, "Therapeutic" Beverage on 1st Tee, KP Prize, and Free Green Fee & Cart for Organizer. Valid 7 Days a week.

\$75 18 Holes | Tee times after 3pm **\$60** 9 Holes | Tee times after 5pm

TRANSPORTATION PACKAGE

Transportation Package Includes return first-class transportation from downtown hotels, seaplanes & ferries. Let our Event Coordinator arrange transportation for your group. To receive a quote for your transportation needs, simply provide us with number of guests, pick up location and pick up time.



Event Enhancements & Gift Ideas

OYMPIC VIEW LOGO MERCHANDISE

... "The Basics" 1 st Tee Gift	\$6
... Hat Clips	\$8
... Key Fobs	\$8
... Golf Towels	\$15
... Coffee Mugs	\$16
... Head Covers	\$16
... Leather Gloves	\$19

One Olympic View Logo Ball
 Olympic View Yardage Guide
 Divot Repair Tool
 Ball Marker
 Package of Tees

Add your company or sponsor logo for as little as \$50 – ask your event specialist for details.*

IDEAS TO SPRUCE UP YOUR EVENT AND ADD SOME **WOW** FOR YOUR GOLFERS

- ... **Make an Event Video** on the day of your event! \$300 - \$2000. Inquire for details.
- ... **Make money for your event** and raffle off a driver, golf bag or a FULL set of clubs! Include a "Smash the Glass" Contest. Inquire for details
- ... Add a \$10,000 **Hole in One** contest!
- ... **Use GolfBC gift cards for prizing!** Available in any denomination up to \$500. Redeemable for any services offered at all GolfBC properties in British Columbia!

CUSTOM GIFT IDEAS AVAILABLE:

Take advantage of GolfBC's buying power! Extremely competitive quotes available on merchandise (with or without logos) including clothing, balls, shoes, glassware, gloves, hats, golf bags and more.

*Minimum quantity orders may apply. Prices do not include taxes.



GBC Golf Academy at Olympic View

Golf Enhancements

Our team includes some of the top playing professionals on Vancouver Island: Kevin Maxwell, Gordy Scutt and Matt Matheson. Our facility is equally impressive with a private lesson area featuring natural grass hitting decks and a comprehensive short game area. In short, we have everything you need to simulate real golf situations. When you add to this our cutting edge video analysis systems and an award winning golf course, the GBC Golf Academy at Olympic View has it all. To learn more about our academy and instructors, please visit www.gbcbgolfacademy.com.

Spruce up your event with one of the following options or ask about personalized service with our golf professionals.

WARM UP WITH A PRO

\$3 per person, plus \$100 hour/instructor

- ... GBC Golf Academy Instructor on hand to offer quick swing tips
- ... Donation of 1 hour group lesson for up to 6 people
- ... Unlimited warm up balls
- ... Reserved warm up area
- ... Wow your guests and make your event more memorable

PRE-EVENT CLINIC

\$100 hour/instructor

- ... Entertain and educate your guests
- ... Popular topics include full swing or short game and video analysis
- ... Hosted by Director of Instruction

BEAT THE PRO

\$150 per 72 players

- ... Challenge your players to any shot on the golf course
- ... Reward those who “beat the pro” with a story to tell, a pre-bought prize or perhaps a stroke off of their score

HIT THE GREEN CONTEST

\$10 per person (pre-paid)

- ... Olympic View team member on a tee during your event
- ... Hit the green and receive a sleeve of balls.
- ... Receive equivalent value in prizing for a deluxe Closest to the Pin Prize!
(prize value determined by number of participants)





The Famous "OV Burger"

On-Course Menu Selections

SURVIVAL KIT

Each player will receive a non alcoholic beverage and sandwich, halfway through your venture!

\$7 per person

... Substitute a domestic beer for an extra **\$3 per person**

STARTERS LUNCH

Your choice of sandwich served on multigrain, sourdough or cheddar Kaiser:

- ... Vintage Ham and Swiss
- ... Roast Beef and Cheddar
- ... Turkey Breast and Cranberry Mayo
- ... Tuna Salad
- ... Grilled Veggie and Cream Cheese

Also includes:

- ... Aquafina Bottled Water
- ... Gourmet Fruit Cup
- ... Chocolate Bar
- ... Potato Chips

\$12 per person

BBQ BEFORE YOU PLAY

Chef attended BBQ outside the golf shop with your choice of:

- ... Beef or Chicken Burger
- ... Smokie

Also includes:

- ... Coleslaw or Potato Salad
- ... Whole Fruit
- ... Giant Cookie
- ... Potato Chips
- ... Non-Alcoholic Beverage

\$14 per person

**HOSTED
REFRESHMENT CENTER
& REFRESHMENT CART**

Add a special touch for your guests... Available by request.

NOTE: All prices in the 2011 Olympic View Golf Event Package are subject to applicable taxes and service charges.



Breakfast Buffets

OLYMPIAN

Fresh Baked Muffins, Croissants, Bagels, & Pastries
butter, cream cheese and preserves

House Granola
wholesome cereals and vanilla yoghurt

Fresh Fruits of the Season

Smokey Bacon, Pork Sausage & Grilled Ham

Farm Fresh Scrambled Eggs

Hashbrown Potatoes

Fresh Squeezed Juices
orange, grapefruit, apple

Freshly Brewed Regular & Decaffeinated Coffee and Tea

\$16 per person

FAIRWAYS

Fresh Baked Muffins, Croissants, Bagels & Pastries
butter, cream cheese and preserves

House Granola
wholesome cereals and vanilla yoghurt

Fresh Fruits of the Season

Fresh Squeezed Juices
orange, grapefruit, apple

Freshly Brewed Regular & Decaffeinated
Coffee and Tea

\$9 per person

ON DECK - ready to go for the first tee

Served with Freshly Brewed Regular & Decaffeinated
Coffee and Tea

Morning Glory

assortment of fresh baked muffins and breakfast pastries

\$6

Healthy Start

fresh fruit salad, yoghurt and granola

\$5

Late for the Tee

*bacon, egg and cheddar, sesame kaiser,
tomato and mayonnaise*

\$5

The Green Jacket

*warm scrambled egg, bacon, tomato and green onion
mozzarella, wrapped in a spinach tortilla*

\$6



Forester's Bistro & Bar

Luncheon Buffets

Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Tea

FORESTER'S SANDWICHES

Chef's selection of freshly made sandwiches served on fresh baked artisan breads:

Roast Beef	Turkey	Vintage Ham
Tuna Salad	Egg Salad	Vegetarian

ACCOMPANIMENTS

... Red Potato Salad and Coleslaw

\$14 per person

ISLAND CREATIONS

Build your own sandwich with a fine selection of deli meats, cheeses and fresh baked artisan breads:

Vintage Ham	Roast Beef	Turkey Breast
Corned Beef	Salami	Smoked Chicken
Tuna Salad	Egg Salad	
Cream Cheese	Swiss Cheese	Sliced Cheddar

Condiments

ACCOMPANIMENTS

Hearty Soup de Jour
 Crisp Vegetable Crudités
 House Potato Chips, Ranch Dip
 Organic Greens, Sliced Tomatoes, Red Onions, Pickles
 Coleslaw and Potato Salad

DESSERT

Fresh Baked Giant Cookies

\$18 per person

MOUNTAIN VISTA BBQ

SALADS

Organic Greens <i>house dressings</i>	Classic Caesar Salad <i>parmesan cheese, croutons</i>
Red Potato Salad <i>sour cream, chives</i>	

PLATTERS

Vegetable Crudités
ranch dip
 Tortilla Chips and Salsa

HOT SELECTIONS

Homemade Hamburger
 Tender Chicken Breast
 Giant Portabello Mushroom
 Focaccia Bread, Kaiser Buns and Condiments

DESSERT

Fresh Baked Giant Cookies

\$18 per person

NOTE: \$5 surcharge per person to have a Lunch Buffet served as a Dinner Buffet

LUNCHEON ADD ONS

Vegetarian Chili & Corn Tortillas	\$5
Pork Baby Back Ribs & BBQ Sauce	\$8
'Loaded' Baked Potatoes	\$5
Prawn and Scallop Brochettes	\$8
Grilled Portabello Mushrooms	\$5



Luncheon Buffets

Luncheon Buffets include Freshly Brewed Regular and Decaffeinated Coffee and Tea

THE PASTA BAR

Italian Artisan Breads
olive oil, balsamic vinegar

SALADS

'Tuscan' Vine Ripe Tomatoes
basil, marinated artichokes, olives

Classic Caesar Salad,
parmesan cheese, croutons

Grilled Marinated Vegetables
bocconcini cheese

HOT SELECTIONS

Signature Lasagna

Cheese and Spinach Tortellini

Penne Pasta
roast garlic 'primavera'

Vegetables Pesto Sauce
Tomato Fondue and Parmesan Cheese

DESSERT

Fresh Baked Assorted Biscotti

\$20 per person

LUNCHEON ADD ONS

Vegetarian Chili & Corn Tortillas	\$5
Pork Baby Back Ribs & BBQ Sauce	\$8
'Loaded' Baked Potatoes	\$5
Prawn and Scallop Brochettes	\$8
Grilled Portabello Mushrooms	\$5

\$5 surcharge to have a Lunch Buffet served as a Dinner Buffet

PANORAMIC LUNCH BUFFET

Fresh Baked Artisan Breads

TO BEGIN

Classic Caesar Salad
parmesan cheese, croutons

Red Potato Salad
sour cream, chives

Vine Ripe Tomatoes & Red Onion Salad
coriander vinaigrette

Italian Pesto Pasta Salad

Fresh Vegetable Crudités

Cheeses, Cold Cut Deli Meats & Condiments

HOT SELECTIONS

Poached Wild BC Salmon Fillet
grilled orange, scallions

Grilled Top Sirloin Steak
button mushrooms

Herb Crusted Breast of Chicken
brandy sauce

Scallop and Prawn Penne Pasta
pesto cream sauce

Roasted Pork Loin
red wine and rosemary

DESSERT BAR

Seasonal Sliced Fresh Fruit, Fresh Baked Giant Cookies

\$22 per person

CUSTOM BUFFET OPTIONS Additional luncheon menu

options, add-ons and carvery selections, are available on request.



The Straits Grand Buffet

SALADS

Organic Green Salad
with house dressings

Vine Ripe Tomato Red Onion Salad
coriander vinaigrette

Red Potato Salad
sour cream and chives

Pasta Salad
pesto dressing

Marinated Mushroom and Artichoke Salad

CARVERY OPTIONS

Make your event extraordinary with a buffet that is truly unique. Customize your buffet by selecting from the options below.

Slow Roasted Leg of Canadian Lamb \$5
fruit chutney, minted balsamic vinegar

Slow Roasted Hip of Beef \$5
au jus, mustard and horseradish

Prime Rib of Beef \$8
traditional yorkshire pudding, au jus, horseradish and mustards

Roasted Pork Loin \$5
dried fruit stuffing, wildflower honey glaze

Roast Venison Leg \$10
caramelized apples, red currant glaze

Whole Rum Raisin Glazed Country Ham \$5
mustards and mango chutney

Frazer Valley Turkey Breast \$5
mini herb rolls, cranberry preserve

HOT SELECTIONS

Baked Wild BC Salmon Fillet
greens in shoyu sake broth

Island Raised Chicken
sauce godart, roasted with prosciutto and mushrooms

AAA Grilled Sirloin Steak
horseradish herb butter

Grilled Lamb Sirloin
tomato white bean ragout

Fresh Local Rockfish
manila clams, fennel coriander broth

Choose two:

ACCOMPANIMENTS

Penne Pasta
grilled vegetables, sun dried tomatoes

Seasonal Vegetable Sauté

Roasted Herb Potatoes

Jasmine Rice Pilaf

Artisan Baked Breads

DESSERT

Chef's Pastries and Sweets Selection
cheesecake, assorted tortes, flans

Fresh Seasonal Sliced Fruit

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$35 per person



Best of BC Buffet

SALADS

Organic Green Salad
house dressings

Vine Ripe Tomato & Red Onion Salad
coriander seed vinaigrette

Red Potato Salad
sour cream and chives

Penne Pasta Salad
pesto dressing

HOT SELECTIONS

Chef Attended Carving of 'AAA' Canadian Roast Beef

Baked Wild Salmon Fillet
onion and celery sauté, lemon thyme jus

Herb Roasted Chicken Breast
brandy sauce

Pork Loin Chop
white wine grain mustard glaze

Grilled Top Sirloin Steak
button mushrooms, red wine sauce

Seafood Bouillabaisse
*scallops, prawns, clams, mussels, rockfish
white wine and saffron broth*

Choose two:

ACCOMPANIMENTS

Seasonal Fresh Vegetable Sauté

Roasted Herb Potatoes

Jasmine Rice Pilaf

Garlic Bread

DESSERT

Oven Fresh Cookies

Cheesecake

Double Fudge Brownie Bar

Carrot Cake

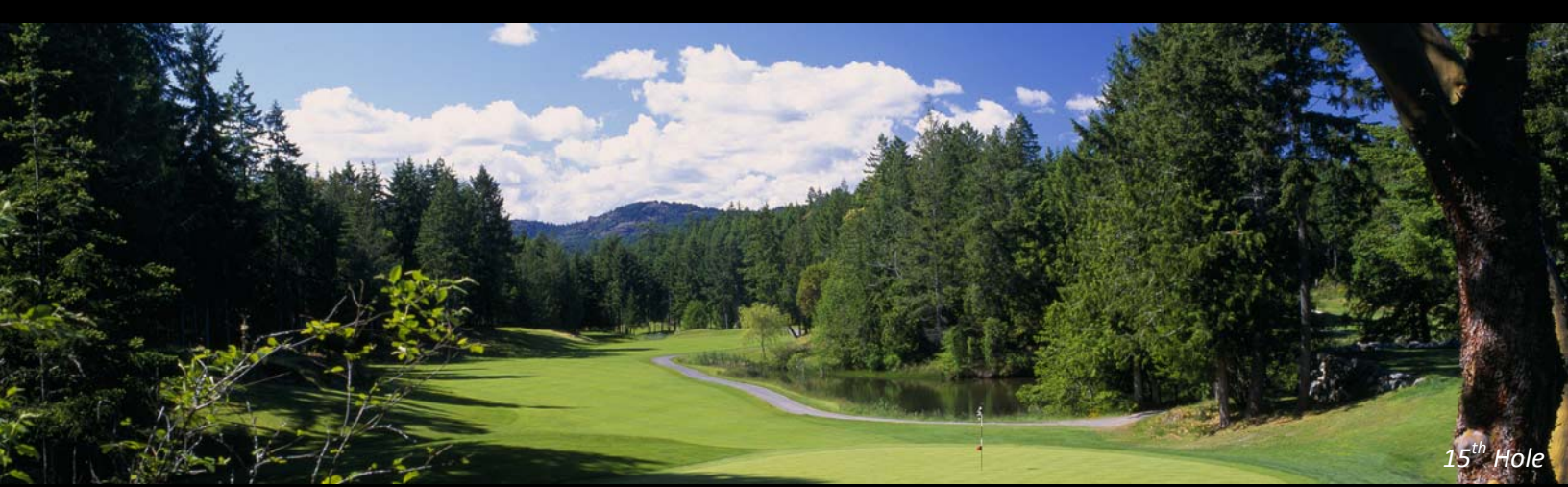
Nanaimo Bars

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$32 per person

DINNER ADD ONS

Vegetarian Chili, Corn Tortillas	\$5
Pork Baby Back Ribs, BBQ Sauce	\$8
'Loaded' Baked Potatoes	\$5
Prawn and Scallop Brochettes	\$8
Grilled Portabello Mushrooms	\$5
Grilled Lamb Chops	\$10
Vegetarian or Meat Lasagna	\$5



BBQ Buffets

BBQ WITH A VIEW

SALADS

Classic Caesar Salad
parmesan cheese, croutons

Vine Ripe Tomato, Red Onion Salad
coriander seed vinaigrette

Red Potato Salad
sour cream, chive

CHEF ATTENDED BBQ

'AAA' Alberta Sirloin Steak

Breast of Free Range Chicken

Wild BC Salmon Fillet

ACCOMPANIMENTS

Penne Pasta
grilled vegetables, sun dried tomatoes, fresh mozzarella, pancetta, pesto

Fresh Corn on the Cob *(seasonal)*

Garlic Bread

DESSERT

Oven Fresh Cookies, Cheesecake, Double Fudge Brownie Bars, Carrot Cake, Nanaimo Bars

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$29 per person

DINNER ADD ONS

Vegetarian Chili, Corn Tortillas **\$5**
'Loaded' Baked Potatoes **\$5**
Grilled Lamb Chops **\$10**

Pork Baby Back Ribs, BBQ Sauce **\$8**
Prawn and Scallop Brochettes **\$8**

Vegetarian or Meat Lasagna **\$5**
Grilled Portabello Mushrooms **\$5**

LONG SUMMER NIGHT BBQ

SALADS

Classic Caesar Salad
parmesan cheese, croutons

Vine Ripe Tomato, Red Onion Salad
coriander seed vinaigrette

Red Potato Salad
sour cream, chive

ENTREES

8oz AAA Canadian Sirloin Steak

Breast of Free Range Chicken

Salmon Filet

Choose one:

DESSERT

Oven Fresh Cookies

Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$23 per person



Reception Enhancements

HORS D'OEUVRES *prices per dozen* 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 and 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

COLD

Goat Cheese Crostini, 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, Papaya Salsa	\$24
Barbecue Duck, Hoisin Mayonnaise	\$26
Sundried Tomato, Pesto Cream Cheese Endive Spear	\$22
Seared Lamb Loin Carpaccio, Mango Relish	\$28
Oysters on the Half Shell, Lemon Grass Vinegar, Hot Sauce, Lemon Wedges	\$24
Grilled Roma Tomato, Bocconcini, Pesto Focaccia	\$22

PLATTERS *all offerings are based on 75 guests*

The Fisherman's Catch	\$400
<i>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</i>	
Carvery of BC Salmon	\$300
<i>cold smoked wild bc salmon, pumpernickel and mini bagels capers, onions and lemon wedges</i>	
Crudités	\$150
<i>crisp raw vegetables, house potato chips, herbed ranch dip</i>	
Cheeses	\$150
<i>artisan & farmhouse canadian and imported cheeses fruit and roasted nuts with sliced baguette and crackers</i>	
Italian Antipasto	\$300
<i>cured meats and salamis, roast vegetables, smoked fish and cheese with fresh baked artisan breads</i>	
Pyramid of Jumbo Shrimp,	\$240
<i>brandy and cocktail sauces, 100 pieces</i>	
Assorted Deli Meat Platter	\$225
<i>vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami with fresh baked artisan breads and condiments</i>	

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



Banquet Beverages

BAR INFORMATION

Description	Measurement	Cash Bar
Wine (Domestic)	Glass	\$7.50
Cocktails	Glass	\$5.75
Highballs	Per oz	\$5.50
Premium Highballs	Per oz	\$6.50
Import Beer	Bottle	\$6.25
Domestic Beer	Bottle	\$5.50
Draft Beer	Pint	\$5.50
Ciders	Bottle	\$6.25
Coolers	Bottle	\$6.50

Bottled Wine Service also available.

OLYMPIC VIEW PUNCH

(Serves approximately 25 guests)

Non-Alcoholic Fruit Punch **\$45.00** 4 Litres
(Sparkling apple juice, blended with a variety of tropical juices)

Alcoholic Fruit Punch **\$85.00** 4 Litres
(As above with your choice of champagne, gin, rum or vodka)

PLEASE NOTE

Liquor regulations require all beverages must be provided by Olympic View Golf Club.
Prices subject to change without notice.



The Clubhouse at Olympic View

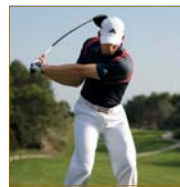
Event Guest Information

We look forward to hosting you at your upcoming event! In the meantime, please take a moment to review the following **“house rules”** which will provide you with important information prior to your arrival:



PLEASE ARRIVE 30 MINUTES EARLY

This gives you time to register, practice and most of all socialize.



DRESS CODE IN EFFECT

No denim, ripped/torn shirts or tank tops allowed. Please wear collared shirts with dress pants or shorts, and golf shoes or runners.



NO PERSONAL ALCOHOL PERMITTED!

Our licensed facility provides a variety of beverages through our Refreshment Stand and two Refreshment Carts.



PLEASE RESPECT CLUB PROPERTY, EQUIPMENT & OTHER GOLFERS

Play safe and have fun! Guests and/or conveners will be responsible for any damage to equipment or individuals.



DIRECTIONS

From Victoria | Follow Douglas Street to the Exit #14 - Sooke Road turn-off. Stay in the left of the two exit lanes. Follow Veterans Memorial Parkway to Latoria Road, and turn right. The trip should take about 25-30 minutes from Victoria's Inner Harbour.

From Vancouver and the Lower Mainland | Driving: The car ferry (BC Ferries) that crosses Georgia Strait from Tsawwassen Ferry terminal in Vancouver to Swartz Bay on Vancouver Island takes about 1 hour and 35 minutes. The journey offers amazing views of the surrounding islands and ocean. The drive from Swartz Bay terminal to Victoria is approximately 40 minutes. Follow Highway 17 south to exit 7 - McKenzie Road. Right on McKenzie for 2km. Turn right on Highway 1 and follow to Exit 14 Sooke. Stay in the left of two exit lanes. Follow Veterans Memorial Parkway 6.5 km to Latoria Road and turn right.

Flying: Flights from Vancouver International Airport to Victoria leave regularly and take only 15 minutes to fly to Victoria International Airport. Shuttle buses and taxis are available at the airport to transport you to historic downtown Victoria. As well, helicopter and float plane services fly from downtown Vancouver to Victoria.

Terms & Conditions

Tournament Convener is responsible for communicating Terms/Conditions of O.V. Golf Club to the players.

Confirmation: Guaranteed minimum 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, we shall deem the larger number correct.

SHOTGUN TOURNAMENTS:

Food and Beverage: All shotgun start events must include a food and beverage component.

Payment Terms: The host agrees to pay a deposit of 25% of the estimated invoice. The deposit confirms the event reservation. The host agrees to pay the remaining balance within 30 days of the event. Olympic View reserves the right to cancel the reservation if deposit terms are not met.

Player Minimum: The minimum guaranteed number of players is **20** and maximum **144**. Course exclusivity is only offered for a minimum of 120 paid golfers. Confirmed final **MINIMUM** number of golfers that will be charged to the event must be given 5 days in advance.

Power Carts: O.V.G.C. has the capacity to offer power carts for a full field of 144 players. This does not include any extra carts for volunteers, photographer, etc. **60 days notice** is required for additional power carts to be ordered (in a minimum load of 7 carts) and will cost \$400.00 + 12% HST = \$448.00/load. Prices are Supplier's posted cost and are subject to change without notice.

On Course Setup: O.V.G.C. has the ability to offer tournament course set up in the form of tents, tables and chairs. **14 days notice** is required for all course set up needs. Any requests made thereafter cannot be guaranteed. A la carte prices for on course set up are as follows: Tent set up/take down: \$25 each; Table set up/take down (includes linen): \$10 each; cooler with ice: \$10 each. **There is no charge for Sponsor sign placement and registration area set up.**

ALL TOURNAMENTS:

1. **Cancellation Policy:** You may cancel your event up to **90 days prior for a refund** of deposit. Deposit will be forfeited if cancellation is made less than 90 days in advance. Deposit refunds will be subject to a 10% administration fee.
2. **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed or gift certificates given. The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.
3. **Draw Sheet:** The group draw sheet and any special requirements, such as club rentals, are needed at least **5 days prior** to the function date. Groups must play in a foursome format only.
4. **Signage, Displays:** The Olympic View Event Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration clean up is the responsibility of function organizer. Golf Course sponsor signage must be received at least 48 hours prior to tee off. The O.V.G.C. will place signs on the course. Please provide specific instructions. All signs must be free standing. All signs must be promptly picked from Olympic View within a week after the event.
5. **Taxes: 12% HST applies to all golf, food, beverages, labour, service charges & room/equipment rental(s).**
6. **Service Charges:** All food & beverage services are subject to a **15% service charge.**
7. **Health Regulations:** Food or beverage must not be brought onto the property of O.V.G.C. Any food & beverage sponsored products must be approved by course management. **Due to health regulations,** left over food or beverage may not leave the property after an event.

Terms & Conditions

8. **Menu Selection:** Menu selection is required **14 days** prior to your function. 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. We undertake to provide on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. **Menu prices subject to change without notice.**
9. **Hosted Accounts:** Groups providing a hosted event must **designate and identify** one individual who has **charging authority**. All items to be included by the host must be signed for by that individual.
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. **Dress Code:** Please be aware of Olympic View Golf Course dress code when booking your event. **Proper golf attire**, such as collared shirt, khaki or dress pants/shorts and suitable footwear is required. **No denim**. Conveners must inform your guests of our policies in advance.
12. **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
13. **Power Cart Waiver:** **I promise to hold Olympic View free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to the credit card number below.**
14. **During the term of this Contract** (a) O.V.G.C shall use all reasonable efforts to fulfill the requests of the Guest to the best of its ability and to reach agreement with the Guest on any dispute that may arise between the parties, and (b) the Guest 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 the Guest is:
 - (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 the Guest and shall on the fifth day after the date of such notice refund to the Guest any deposit or advance payments made to O.V.G.C by the Guest.
15. **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 **with dancing for groups of 100 or less is \$43.60, without dancing is \$21.79** (tax included). An event **with dancing for groups of 101 or more is \$62.72, without dancing is \$28.15** (tax included). This fee will be added to all bills.

