

Weddings

at Olympic View

2011



Your Day. Your Passion. Our Pleasure.

Thank you for your interest in Olympic View Golf Club! We are pleased to present the enclosed **2011 Wedding** information package to assist you with the planning of the memories that await you...



"Olympic View was amazing to take pictures at, the service was great and the food was remarkable. All our guests commented on how well the reception flowed, how great it looked, and how good the food tasted!"

Dave & Diana

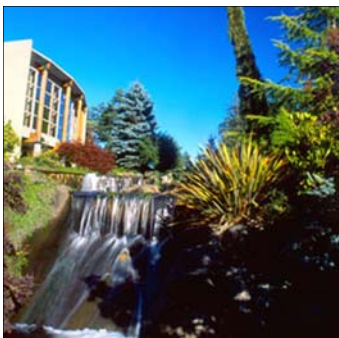
"Your attention to any and all details made our wedding run smoothly, timely and added to our ability to relax and enjoy the evening. We are completely pleased with the service and attention we received and would like to thank all the staff for their help in making our wedding enjoyable and memorable."

Jacy & Trevor

"Surpassed our expectations. It was so fantastic! Professional staff, great food, great organization. We would highly recommend this venue to friends and family."

Peter & April

A world away, yet only minutes from downtown Victoria, Olympic View Golf Club is set amidst a West Coast setting, boasting 12 picturesque lakes and two magnificent waterfalls. Our team will cater to your wedding needs ensuring no detail is missed. You will have an unforgettable reception, full of magical memories!



Amy Mitchell

Wedding & Banquet Coordinator
amitchell@golfbc.com

Melbourne O'Brien

Food & Beverage Manager
mobrien@golfbc.com

Randy Frank

General Manager
rfrank@golfbc.com

The Waterfall at Olympic View

Olympic View's waterfall is available for wedding events that include a ceremony followed by a reception in one of our elegant banquet rooms, or for a breath taking site for your cherished wedding photos prior to your reception.

ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING:

- ... A welcome sign at the entrance at Olympic View
- ... Complimentary parking
- ... Wedding Coordination
- ... A choice of excellent menus prepared by our Executive Chef
- ... Microphone and podium
- ... Gift table, Cake table, DJ table, Registration table, Head table
- ... White linen table cloths, table skirting and a variety of napkin colors
- ... Coffee and Tea service
- ... Wine service
- ... Complimentary use of Screen (for video presentations)
- ... Bridal Room prior to ceremony
- ... Dance floor
- ... Private patio, bar and washrooms
- ... Wedding Rehearsal



Buffet Dinners

The Pacific Cascades

SALADS

- Mixed Seasonal Green Salad served with House Dressings
- Baby Red Potato Salad with Sour Cream and Chives
- Vine Ripe Tomato & Red Onion Salad with Coriander Seed Vinaigrette
- Rice Noodle Salad, with Ginger, Shiitake Mushrooms and Asparagus
- Grilled Marinated Vegetable Salad
- Spinach Salad, Smokey Bacon, Mushrooms, Balsamic Vinaigrette



HOT SELECTIONS

- Penne Pasta, Grilled Vegetables & Sun Dried Tomatoes
- Seasonal Fresh Steamed Vegetables
- Roasted Herb Potatoes
- Saffron Rice Pilaf
- Fresh Baked Artisan Breads



CHOOSE TWO ENTREES FROM THE FOLLOWING SELECTION:

- ... Thyme Roasted Chicken Breast, Wild Mushroom Sauce
- ... Wild BC Salmon Fillet, roasted with Onion Celery Sauté, Lemon Herb Sauce
- ... Medallions of Pork Tenderloin, White Wine Grain Mustard Glaze
- ... Pasta with Seafood Medley, Fresh Basil Cream Sauce
- ... Stuffed Breast of Chicken, Salt Spring Island Goat Cheese, Balsamic Vinegar Sauce
- ... Grilled Lamb Sirloin, Tomato & Onion Chutney
- ... Medallions of Top Sirloin, Button Mushrooms, Red Wine Sauce



DESSERT

- A Fine Selection featuring:
- Chef's Creation of Cakes and Tortes
- Fresh Seasonal sliced Fruit

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$40 per person

Prices subject to taxes and service charges

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with one of our **Carvery Options**.
See page 8 for selections

Buffet Dinners

The San Juan

SALADS

Hearts of Romaine Caesar Salad
New Red Potatoes with Sour Cream and Chives
Farfale Pasta with Shrimp and Scallops in Saffron Dressing
Tomato & Cucumber, Fresh Basil
Jicama, Cucumber and Orange Salad
French Green Beans with Sliced Mushrooms and Lemon Cream Dressing

COLD SELECTIONS

Island Smoked Seafood Platter with Lox style and Hot Smoked Sockeye Salmon, Indian Candy and Smoked Trout
Herb Roasted Turkey, Pepper Roast Beef, Capicollo and Prosciutto Salami
Grilled Vegetable Platter with Bocconcini and Balsamico Glaze

HOT SELECTIONS

Carved Roasted Baron of Beef, Au Jus
Thyme Roasted Chicken, Caramelized Honey Sauce

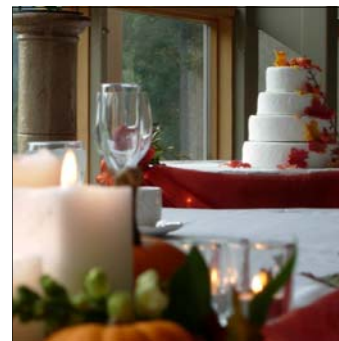
Cheese Tortellini with Wild Mushroom and Cream
Roasted Nugget Potatoes
Farmgate Vegetables

DESSERT

Sliced Seasonal Fruits
Fine Selection of Cakes, Pastries and sweets

Freshly Brewed Coffee, Regular and Decaffeinated, Tea

\$50 per person



Make your event extraordinary with a buffet that is truly unique. Customize your buffet with one of our **Carvery Options**. See page 8 for selections

All prices subject to applicable taxes and service

Buffet Dinners

The Carmanah

SALADS

Pacific Shrimp Sunomono Salad
Corn and White Bean Salad
New Red Potatoes with Chive Dressing
Roma Tomato and Bocconcini, Balsamico Vinaigrette
Peppery Greens with a Selection of Dressings

COLD SELECTIONS

Chinese Barbeque Duck, Barbeque Pork and
Smoked Chicken from Victoria's Chinatown
Assorted Maki Sushi with California, Spicy Tuna and BC Rolls
Platters of Clover Honey-Glazed Ham
Display of Fresh and Smoked Seafood and Shellfish from Coastal Waters
Thinly-sliced Smoked Wild BC Sockeye Salmon served
with Rye Breads and Garnishes

HOT SELECTIONS

Carved Roasted Baron of Alberta Beef
Olive oil and Herb Roasted Small Red Potatoes
Pacific Prawns and Scallops Penne Alfredo, Parmesan and Peas
Stir Fried Cowichan Bay Farm's Free Range Chicken Filets
With Crisp Oriental Vegetables and Black Bean Sauce
Thai Jasmine Rice

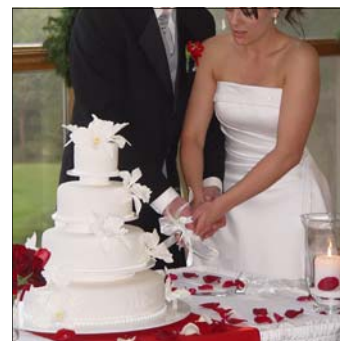
DESSERT

Fresh Fruit cubed and ready for Dipping in a Callebaut
Chocolate Fondue
Chef's selection of Pastries and sweets

Freshly Brewed Coffee, Regular and Decaffeinated, Tea

\$65 per person

All prices subject to applicable taxes and service



Make your event extraordinary with a buffet that is truly unique. Customize your buffet with one of our **Carvery Options**.
See page 8 for selections

Buffet Dinners

The Arbutus

SALADS

Gourmet Greens with a selection of House Dressings
Tomato Salad with Basil Oil
Marinated Wild Mushroom Salad
Cucumbers dressed in Dill Cream
Fresh Asparagus Mimosa
New Potatoes in Dijon Vinaigrette
Pacific Seafood Ceviche with Fresh Papaya



COLD SELECTIONS

Platter of Wild Game and Duck Terrines and Pates
Grilled Vegetable Antipasti
Prosciutto with Shaved Parmesan and White Truffle Oil
Cold Seafood Platter with Seared Local Tuna, Halibut, Hot Smoked Salmon and Shellfish



HOT SELECTIONS

Carved Striploin of Alberta Beef, Peppercorn Sauce
Free Range Cowichan Bay Farms Chicken Breast with Shiitake Mushrooms
Seared Halibut, Sauce Viérge
Yukon Gold Potato Gratin
Wild Mushroom Ravioli, Ratatouille
Farmgate Vegetables

DESSERT

A Fine Selection of Delectable Desserts featuring:
Cheesecake, Fruit Flan, Chocolate Truffle Cake & Chef's selection of Pastries and sweets, Fresh Seasonal Fruit

Freshly Brewed Coffee, Regular and Decaffeinated, Tea

\$70 per person



All prices subject to applicable taxes and service

Buffet Enhancements

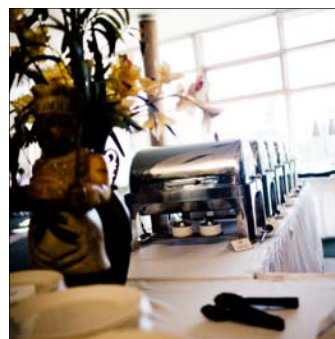
Make your wedding extraordinary with a buffet that is truly unique.
Customize your buffet by selecting from the options below.

CARVERY OPTIONS

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

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

| | |
|--|---------------|
| The Fisherman's Catch | \$400 |
| A selection of fresh and smoked seafood, including display of whole BC Salmon 'Bellevue', hot and cold smoked salmon, albacore tuna, smoked cod, marinated mussels and clams, prawns, oysters on the half shell & dipping sauces | |
| Carvery of BC Salmon | \$300 |
| Cold smoked Wild BC salmon, pumpernickel and mini bagels, capers, onions and lemon wedges | |
| Crudités | \$150. |
| Crisp raw vegetables, house potato chips & herbed ranch dip | |
| Cheeses | \$150 |
| Artisan & farmhouse Canadian & imported cheeses, fruit and roasted nuts with sliced baguette & crackers | |
| Italian Antipasto | \$300 |
| Cured meats and salamis, roast vegetables, smoked fish & artisan breads | |
| Pyramid of Jumbo Shrimp | \$240 |
| Brandy and cocktail sauces (100 pieces) | |
| Chocolate Fountain | \$150 |
| Warm flowing milk chocolate. A great addition to your buffet. | |
| Assorted Deli Meat Platter | \$225 |
| Vintage ham, roast beef, turkey breast, smoked chicken, corned beef & salami with fresh baked artisan breads and condiments | |



All prices subject to applicable taxes and service charges.

Plated Dinners

Three Courses \$50 | Four Courses \$60 | Five Courses \$70

Please select one item for each course

\$6.00 / person charge for additional items per course

STARTER

Olympic View's Signature Seafood Chowder
Roasted Carrot and Brie Soup
Wild Mushroom Consommé en Croûte
Butternut Squash and Coriander Soup with Toasted Almonds
Local Organic Green Salad with Raspberry Vinaigrette
Hearts of Romaine Caesar Salad with Parmesan Crisp
Vine Ripe Tomato, Bocconcini, Extra Virgin Olive Oil, Basil and Balsamic Drizzle
Tender Spinach, Hard Cooked Egg, Vine Ripe Tomato with a Candied Walnut Vinaigrette
Trio of Smoked BC Salmon, Watercress, Lemon and Capers
Buttermilk Fried Quail, Sweet Potato Fries with Scallion Aioli
Seared Albacore Tuna, Onion Tartlet with Niçoise Olives
Beef Carpaccio, Arugula, Shaved Parmesan with Truffle Oil
Chef's sorbet or granité (Complimentary with a Five Course Meal)



ENTREE *(Our Chef will compliment each entrée with fresh farmgate vegetables)*

Grilled wild BC Salmon Fillet with Lemon Risotto and Herb Garden Jus
'AAA' Alberta Beef Filet Mignon with Forest Mushrooms and Potato & Leek Gratin
Prosciutto and Sage Wrapped Free Run Chicken Breast with Creamy Herb Polenta
Roasted Smoked Sablefish and Maple Seared Scallop with Sweet Potato Waffle
Roast Rack of Lamb, Red Onion 'Tarte Tatin' and Morel Mushroom Sauce
Queen Charlotte Halibut Fillet with Sauce Viêrge and Jasmine Rice Pilaf
Grilled Veal Chop with Whipped Yukon Gold Potatoes and Tomato Jam



DESSERT

House Made Cheesecake with Fresh Local Berries
Classic Chocolate 'Pot du Crème'
Orchard Fruit Crisp with Vanilla Bean Ice Cream
Lemon Curd Tart with Raspberry Coulis
Decadent Chocolate Baileys Butter Cream Cake with Caramel and Anglaise Sauces
Composed Artisan Cheese Plate, Macerated Fruit and Candied Nuts
Petite Fours and Fresh Fruit (per table)
Platter of Chef's Selected Sweets (per table)



DESSERT BAR

Signature Chocolate fountain with Fresh Seasonal Fruit, Olympic View
Blackberry Flan, Orchard Fruit Crisp, Lemon Curd Tartlets

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Additions from the Sea

| | |
|--------------------|----------|
| ½ Atlantic Lobster | add \$15 |
| Prawn brochette | add \$5 |
| King Crab Legs | add \$15 |

All prices subject to applicable taxes and service charges.

Reception Enhancements

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

3-4 pieces per person = short reception, dinner to follow immediately.

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner!

Hors d'Oeuvres

Prices per dozen

COLD

| | |
|---|------|
| Goat Cheese Crostini with Roasted Bell Pepper | \$22 |
| Shrimpmeat Canapé on Cucumber Slices | \$24 |
| Spicy Chicken Cream Cheese Wraps | \$24 |
| Prosciutto and Melon | \$26 |
| California Rolls | \$24 |
| Baba ganouj Dip and Crisp Crostini | \$22 |
| Cold Poached Prawns, Fire roasted bell pepper dip | \$28 |
| Smoked Salmon Rosette on Pumpernickel | \$24 |
| Smoked Chicken with Papaya Salsa | \$24 |
| Barbecue Duck with Hoisin Mayonnaise | \$26 |
| Sundried Tomato, pesto cream cheese endive spear | \$22 |
| Seared Lamb Loin Carpaccio, mango relish | \$28 |
| Oysters on the half shell, lemon grass vinegar, hot sauce, lemon wedges | \$24 |
| Grilled Roma Tomato & Bocconcini on Pesto Focaccia | \$22 |

HOT

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

All prices subject to
applicable taxes and
service charges.

Banquet Beverage Selection

BAR INFORMATION

| Description | Measurement | Price (taxes included) |
|--------------------|-------------|------------------------|
| Domestic Wine | Glass | \$6.50 |
| Cocktail | Glass | \$5.75 |
| Martini | Glass | \$8.00 |
| Highball | Per oz | \$5.25 |
| Highball (Premium) | Per oz | \$6.25 |
| Beer (Domestic) | Bottle | \$5.00 |
| Beer (Import) | Bottle | \$6.25 |
| Draft Beer | Pint | \$5.25 |
| Cider | Bottle | \$6.00 |
| Cooler | Bottle | \$6.50 |

Bottled wine selections available by request.

OLYMPIC VIEW PUNCH

(Serves approximately 25 guests)

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

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

A bartender fee of \$20/hr applies to bar sales less than \$350 per event.

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

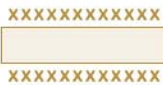


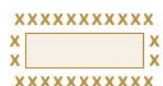





All prices subject to applicable taxes and service



Room Capacities & Rental Rates

| | OLYMPIC BALLROOM | FORESTER'S BISTRO | FORESTER'S BAR |
|-----------------------|------------------|-------------------|----------------|
| Room Size (Sq. Ft.) | 2300 (60x38) | 1000 (40x25) | 1800 (60x30) |
| Dance Floor (Sq. Ft.) | 250 (25x10) | 450 (15x30) | 100 (10x10) |
| Ceiling Height (ft.) | 15-19 | 16-28 | 16-28 |

Seating Capacity

| | | | | |
|---|--------------------|---|-----|-----|
|  | Military | 140 (with dance floor) 196 (without dance floor) | 80 | 80 |
|  | Classroom Style | 70 | 40 | 40 |
|  | Theatre Style | 200 | 100 | 70 |
|  | Boardroom Style | 56 | 40 | 18 |
|  | Hollow Square | 64 | 35 | 22 |
|  | U-Shape | 56 | 40 | 18 |
|  | Cabaret | 78 with dance floor 108 without dance floor | n/a | n/a |
|  | Rounds (8 feet) | 104 with dance floor 144 without dance floor | n/a | n/a |
|  | Stand-up Reception | 250 | 80 | 80 |

Rooms may be combined for increased capacity.

Indoor and outdoor
Ceremony Sites
available. Please inquire.

| | October - April | May - September |
|------------------------------------|-----------------|-----------------|
| Ballroom - 2011 rates | \$1000 | \$1250 |
| Ballroom - 2012 rates | \$1000 | \$1350 |
| Ceremony Site (Includes Chairs) | \$600 | \$700 |

Terms & Conditions

1. **Deposit:** A confirmation/damage deposit of \$750 is required to secure the 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. **Cancellation Policy:** You may cancel your event up to nine (9) months prior, in writing, for a full refund of deposit. The deposit will be forfeited if cancellation is made less than nine (9) months in advance. If you cancel your event sixty (60) days prior to the event date you will be charged 50% of the estimated event bill.

During the term of this Contract

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

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

- (i) making requests that exceed the obligations of O.V.G.C. under this Contract and/or acting unreasonable, or
- (ii) requiring O.V.G.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
- (iii) conducting itself in a manner that is rude or offensive to the employees or agents of O.V.G.C. then O.V.G.C. shall have the right to terminate this Contract on five (5) days' written notice to you and shall on the fifth day after the date of such notice refund to you any deposit or advance payments made to O.V.G.C. by you.

3. **Confirmation:** of guaranteed number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, O.V.G.C. shall deem the larger number correct. A minimum \$5000 Food and Beverage purchase is required for weddings on Friday and Saturday May through September.
4. **Audio Visual:** Olympic View Golf Club has audio visual equipment that it is available for rent. All audio visual needs must be specified 24 hours prior to event. If a LCD projector is required whether the guests or O.V.G.C.'s; a trial run must be performed 24 hours prior to event. If no trial is conducted prior to the event O.V.G.C. will not be held responsible for any technical difficulties that may arise.
5. **Menu Selection:** 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. 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. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Terms & Conditions

6. **Payment Terms:** O.V.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 applies to all food, beverages, labour, service charges & room equipment rental(s).
8. **Departure:** O.V.G.C.'s license is valid until 1:00am on Friday & Saturday; last call will be performed at 12:30am with total building evacuation by 1:30am. Sunday to Thursday our license is valid until 12:00 midnight; last call will be performed at 11:30pm with total building evacuation by 12:30am.
9. **Service Charges:** All food & beverage services are subject to a 15% service charge.
10. **Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of O.V.G.C. with the exception of a wedding cake. Due to health regulations, leftover food or beverage may not leave the property
11. **Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, O.V.G.C. reserves the right to provide an alternate function room best suited to the size of the group.
12. **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 O.V.G.C. 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 O.V.G.C.. 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.
13. **Decorating:** The Food and Beverage Manager must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. The uses of confetti, rice or bubbles are NOT permitted on the premises. Decoration clean up is the responsibility of the function organizer to be completed by the agreed date of O.V.G.C.
14. **Photography:** Family and wedding party photographs can be taken in and around the Clubhouse (location subject to Food and Beverage Manager approval). O.V.G.C. will also provide a golf cart and driver for the Bride, Groom and Photographer (only) to conduct a photo shoot on our Seventeenth hole. Cart and driver reservation must be confirmed no later than 24 hours in advance.
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 in the ballroom \$66.27, without dancing is \$33.11 (tax included). An event with dancing in the Lounge \$46.07, without dancing is \$23.03 (tax included). This fee will be added to all bills.

Wedding Contract

Please note the following Event Outline

Today's Date: _____

Thank you for choosing the Olympic View Golf Club! The staff and management look forward to serving you on your wedding day. To confirm your booking, please return a signed copy of our contract, along with your deposit as outlined below by _____. Following are the details of your *tentative* Event Outline; please read our contract carefully.

WEDDING DATE: _____

TIME: _____ AM/PM

NAME OF BRIDE: _____

NAME OF GROOM: _____

NUMBER OF GUESTS: _____ **ROOM(S) RESERVED:** _____

ROOM RENTAL FEE: \$ _____ **CEREMONY SITE RENTAL FEE:** \$ _____

MENU NAME: _____

ENTRÉE CHOICE(S): _____

MENU PRICE*: \$ _____ + 15% Service Charge + 12% HST = \$ _____

DEPOSIT DUE: \$750 Canadian Funds

BALANCE DUE: Day of Event

*2011 menu prices are subject to change without notice.





Olympic View Golf Club

643 Latoria Road

Victoria, BC, Canada, V9C 3A3

T/ 250.474.3673 | Toll-free 1.800.446.5322 | F/ 250.474.4001

info_olympic@golfbc.com

olympicviewgolf.com | forestersbistrobar.com