

# Meeting & Banquets

at Arbutus Ridge | 2012



ARBUTUS RIDGE  
GOLF CLUB

  
THE **SATELLITE**  
BAR & GRILLE



# Impress. Celebrate. Engage.

"The setting is so beautiful there is no comparison"

" the staff were wonderful - awesome, the location spectacular, and the food was great".

Thank you in advance for considering Arbutus Ridge Golf Club! Enclosed you will find our Meeting & Banquet Package that will prove most useful in planning your event.

Arbutus Ridge Golf Club offers an ideal setting complimented by professional staff to help with your every need. As you would expect from one of Vancouver Island's finest facilities, Arbutus Ridge brings together the best in food quality, service, scenery and amenities.

Arbutus Ridge sits high on a ridge overlooking the 18th fairway, Mount Baker and Salt Spring Island with the spectacular Satellite Channel dominating the view from the Mount Baker banquet room. Arbutus Ridge specializes in banquets, meetings and seminars; our philosophy is to offer excellent food paired with quality service for groups up to 220 people.



Arbutus Ridge Golf Club has 6 New Exciting Videos on YouTube.

## Ramona Orr

**Wedding & Banquet Coordinator**

Arbutus Ridge Golf Club  
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## Jason Lowe

**General Manager**  
Arbutus Ridge Golf Club  
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## Michael Brown

**Food & Beverage Manager**  
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## Paul Hadden

**Executive Chef**  
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2009 Tourism Sustainability Award, Tourism Vancouver Island



# Meeting Services

MAKE YOUR MEETING MORE REWARDING. EARN UP TO 5,000 GOLFBC POINTS.

## ROOM RENTALS

Please see Room Capacity on following page for more information.

### **Mt. Baker Room**

Full Day 7am to 1 am	\$500.00
Half Day 7am to 4 pm or 5 pm to 1 am	\$250.00

### **Satellite Meeting Room**

Full Day 7am to 1 am	\$100.00
Half Day 7am to 4 pm or 5 pm to 1 am	\$50.00

## FOOD SERVICES

Coffee/Tea (per person)	\$2.25
Assorted Herbal/Specialty Teas (per serving)	\$2.50
Juice (per Litre)	\$7.25
Assorted Muffins/Danishes/Scones (per person)	\$2.75
Assorted Cookies (per person)	\$2.25
Assorted Dessert Squares (per person)	\$3.25
Muffins, Fresh Fruit and Coffee/Tea (per person)	\$7.50

## OTHER SERVICES

Photocopying (per page)	\$0.10
Podium and Microphone	Complimentary
LCD Projector with Screen	\$100.00
Flip Chart and Pens	\$10.00
Wireless Internet (anywhere in the clubhouse)	Complimentary

*A planners dream come true...sit back and relax while our Event Coordinator and Team do the work!*





# Break Out Session Enhancements

## ENHANCE YOUR MEETING WITH THE ULTIMATE BREAK OUT SESSION

- ... Skills Competition
- ... Putting - Use our fun bulls eye target around the hole
- ... Chipping - Setup on the Putting Green. Use our fun bulls eye target around the hole.

## GOLF EXHIBITION

- ... Trick shot demonstration and how to produce slices and hooks. Demonstrations and time to try it yourself if you wish!

## GOLF CLINICS

- ... Video everyone's swing using computer equipment
- ... 3 stations for full swing, putting or chipping lessons
- ... Equipment demos available, try out the newest product
- ... CPGA Golf Pro's walk the line and give instructional tips to clients

*Break Out Enhancement prices are subject to group sizes! Please contact us to discuss.*

*"Thank you, thank you, thank you! Your attention to our event was fantastic! I could not have asked for better communication and flawless service from the team. The room looked great, the set-up was a breeze (for me) and you went beyond with the extra details; any special request was met with a refreshing positive attitude and enthusiasm."*

**Cheryl Predy**



# Room Capacities



	MT. BAKER BANQUET ROOM	SATELLITE MEETING ROOM	THE SATELLITE DINING ROOM	THE SATELLITE LOUNGE	SATELLITE PATIO
Theatre	250	-	-	-	-
Classroom	80	-	-	-	-
Boardroom	-	12	-	-	-
Banquet	140	-	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"



# 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:

## 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*

## 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

**\$42.00** per person

All prices subject to applicable taxes and service charges.  
\* Subject to seasonal availability.



# The Satellite Channel

## SALADS

Mixed Baby Greens  
*house dressings*

Mediterranean Tomato, Artichoke, Roasted Corn Salad

Asian Noodle Salad  
*crisp vegetables*

Marinated Vegetables  
*fresh herbs and shallot vinaigrette*

Select one:

## 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:

## 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*

## 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

**\$36.00** per person

All prices subject to applicable taxes and service charges.

\* Subject to seasonal availability.

# The Mount Prevost

## 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:

## 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

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*

Select one:

## DESSERT

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

Fresh Brewed Coffee and Tea

## 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*

**\$31.00** per person

All prices subject to applicable taxes and service charges.

\*Subject to seasonal availability.



# The Kingfisher

## SALADS

Mixed Baby Greens  
*house dressings*

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 two:

## ENTRÉES

Maple Roasted Wild BC Salmon Fillet

Apricot and Hoisin Crusted Roasted Loin of Pork

Penne Noodles and Seasonal Seafood  
*lemon caper cream sauce*

Slow Roasted Hip of Beef  
*au jus*

Braised Chicken Thighs  
*mushroom, pearl onion jus*

Spinach and Ricotta Cannelloni  
*basil, tomato and béchamel sauce*

## DESSERT

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

Fresh Brewed Coffee and Tea

**\$29.50** per person

All prices subject to applicable taxes & service charges.

\*Subject to seasonal availability.

## 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*



# 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*

**\$39.00** per person

All prices subject to applicable taxes & 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*

**\$34.00 per person**

All prices subject to applicable taxes & service charges.



# Breakfast Buffets

## CONTINENTAL

Selection of Fresh Chilled Juices  
Coffee & Tea

Assorted Bagels, Muffins, Scones, Pastries, Whipped Butter and Preserves,  
Fresh Seasonal Fruit and Berries.

**\$12.00** per person

## MT. BAKER

Selection of Fresh Chilled Juices  
Coffee & Tea

Assorted Bagels, Muffins, Scones, Pastries, Whipped Butter and Preserves  
Bacon, Sausage  
Country Fried Potatoes with Red Peppers and Chives  
Farm Fresh Scrambled Eggs  
Fresh Seasonal Fruit and Berries

**\$16.00** per person

*(Substitute Eggs Benedict—add \$2.00)*

## BRUNCH BUFFET

Coffee, Tea & Decaf

Eggs Benedict  
Farm Fresh Scrambled Eggs  
Hashbrowns  
Bacon & Sausage  
fruit Salad  
Croissants, Strudels, Cinnamon Swirls

Roast Beef  
Chicken Stirfry  
Rice  
Coleslaw  
Mixed baby Greens and House Dressing

Assorted Dessert Squares

**\$22.00** per person

All prices subject to applicable taxes & service charges.



# Buffet Luncheons

## THE KOKSILAH

### COLD ITEMS

Mixed Baby Greens  
*house dressings*

Mediterranean Tomato, Artichoke, Roasted Corn Salad

Tortellini Salad  
*crisp vegetables, basil pesto*

Marinated Vegetables  
*fresh herbs, shallot vinaigrette*

Cheeses, Cold Cuts, Pickles and Condiments

Assorted Rolls and Artisan Breads

### ENTRÉES

Braised Chicken Thighs  
*sweet peppers, tomatoes and olives*

Penne Noodles  
*seasonal seafood in a lemon, caper cream sauce*

Spinach and Ricotta Cannelloni  
*basil, tomato and cream sauce*

Grilled Chicken Breasts  
*sun dried tomato, fresh herb pesto*

Three Cheese Tortellini w  
*grilled vegetables, herbed tomato sauce*

Maple Roasted Wild BC Salmon Fillet

Apricot and Hoisin Crusted Pork Loin

Select one:

### DESSERT

Freshly Baked Cookies and Dessert Squares

Fresh Sliced Fresh Fruit Display

Fresh Brewed Coffee and Tea

**\$21.00** per person

## THE COWICHAN BAY

### SALADS

Mixed Baby Greens  
*house dressings*

Mediterranean Tomato, Artichoke, Roasted Corn Salad

Tortellini Salad  
*crisp vegetables, basil pesto*

### SANDWICH SELECTIONS

Assorted Rolls and Artisan Breads

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

Sliced Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles and Condiments

### DESSERT

Fresh Baked Cookies and Dessert Squares

Fresh Brewed Coffee or Tea

**\$17.50** per person

*Add Chef's Soup of the day for an additional \$1.50 per person*

Served from 11 am to 3 pm only.

All prices subject to applicable taxes and service charges.



# Reception Enhancements

\$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!

\$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    **\$80**
- 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    **\$55**
- Assorted Finger Sandwiches    **\$80**
- Chicken Wings, Zucchini Sticks, Jalapeno Poppers    **\$80**

# Terms & Conditions

1. **Deposit:** A confirmation/damage deposit of \$500 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 \$2.00 per person.
3. **Room Charges:** Groups that require the use of the room for the whole day (7 am-1 am) are subject to a room charge of \$500 plus applicable taxes.
4. **Confirmation:** A guaranteed 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, A.R.G.C. shall deem the larger number correct (minimum charge will be 100 guests for dinner on Saturdays in the Arbutus Ridge Mt. Baker 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 some events. 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 balance of the event to be paid 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 1:00am (12 midnight on Sunday); therefore last call will be performed at 12:30 am (11:30 pm on Sunday). Total building evacuation is 1:30 am (12:30 am on Sunday).
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 A.R.G.C. with the exception of a wedding cake. Due to health regulations, leftover food or beverage may not leave the property.

# Terms & Conditions

11. **Function Room:** 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.
12. **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 A.R.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 A.R.G.C. discontinue service to any or all of your guests, you shall remain liable for all amounts owed to A.R.G.C. 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.
13. **Decorating:** The Wedding & Banquet Coordinator 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 use of confetti, rice or bubbles is NOT permitted on the premises. Decoration clean up is the responsibility of the function organizer.
14. **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).
15. **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 an 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 an 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...

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## Arbutus Ridge Golf Club

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