

Meetings & Banquets

at Olympic View | 2011





18th Green and Clubhouse

Impress. Celebrate. Think.

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

"The room was just beautiful, the setting of course fabulous & the food delicious. The service was excellent. We were very happy with everything and would highly recommend Olympic View anytime."

Audrey & Gordon Galbraith - 50th Wedding Anniversary

"No comparison - the view, the cleanliness, the presentation, the staff and the room all helped lend themselves to a classy event that didn't take much work from our end - THANK YOU!"

Julie Barlow - RRU Graduation Luncheon

Business of the Year

Westshore Chamber of Commerce

The Olympic View Golf Club, located only minutes from downtown Victoria, offers an ideal setting to entertain friends or business associates with first class hospitality. We cater to special events with our flexibility and supportive ideas. We can personalize your event to your needs, taking pride ensuring no detail is overlooked. Let our team of professionals do the work, while you enjoy the day!

Amy Mitchell

Wedding & Banquet Coordinator
amitchell@golfbc.com

Melbourne O'Brien

Food & Beverage Manager
mobrien@golfbc.com

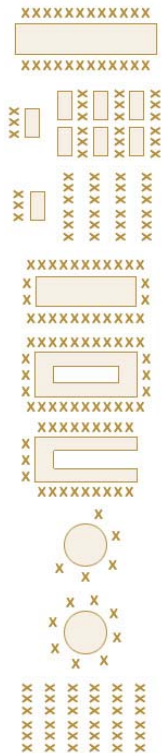
Randy Frank

General Manager
rfrank@golfbc.com



Room Capacities & Rates

	OLYMPIC BALLROOM	FORESTER'S BISTRO	FORESTER'S BAR
Room Size (sq. ft.)	2300 (60x38)	1000 (40x25)	1800 (60x30)
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	108 without dance floor 84 with dance floor	n/a	n/a
Rounds (8 feet)	144 without dance floor 112 with dance floor	n/a	n/a
Stand-up Reception	250	80	80



Rooms may be combined for increased capacity.

	May- September	October- April
Ballroom - 2011 Rates	\$1250	\$1000
Ballroom - 2012 Rates	\$1350	\$1000



Breakfast Buffets

OLYMPIC BREAKFAST

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

House Granola
wholesome cereals, vanilla yoghurt

Fresh Fruits of the Season

Smokey Bacon, Pork Sausage & Grilled Ham

Farm Fresh Scrambled Eggs

Hash Brown Potatoes

Fresh Squeezed Juices
orange, grapefruit, apple

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$16 per person

ADD TO ANY BREAKFAST

Freshly Prepared Omelets

Traditional Eggs Benedict

Smoked Salmon Eggs Benedict

Cold Cut Deli Meats and Cheeses

Grilled Vegetable and Goat Cheese Frittata

Buttermilk Waffles
berries, maple syrup

Cinnamon French Toast
apple compote

Poached Eggs on Hot Smoked Salmon
potato, chive hash

\$5 each, per person

FAIRWAYS BREAKFAST

Fresh Baked muffins, Croissants, Bagels, & Pastries
butter, cream cheese, preserves

House Granola
wholesome cereals, vanilla yoghurt

Fresh Fruits of the Season

Fresh Squeezed Juices
orange, grapefruit, apple

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$9 per person

All prices are per person and subject to applicable taxes and service charges. Brunch menus available upon request.



Lunch Buffets

FORESTER'S SANDWICH'S

Chef's selection of freshly made sandwiches including:

- ...Roast Beef ...Turkey
- ...Tuna Salad ...Vintage Ham & Swiss Cheese
- ...Egg Salad ...Vegetarian

Served on Assorted Fresh Baked Artisan Breads
 Red Potato Salad
 Coleslaw
 Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$14 per person

ISLAND CREATIONS

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

- ... Vintage Ham ...Roast Beef ...Turkey Breast
- ... Corned Beef ... Salami ... Smoked Chicken
- ... Tuna Salad ...Egg Salad

... Sliced Cheddar, Swiss, Cream Cheese and Condiments
 Hearty Soup de Jour
 Crisp Vegetable Crudités
 House Potato Chips
ranch dip
 Organic Greens
sliced tomtatoes, red onions, pickles
 Coleslaw and Potato Salad
 Fresh Baked Giant Cookies

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$18 per person

MOUNTAIN VISTA BBQ

- Organic Greens
- Classic Caesar Salad
- Red Potato Salad
sour cream, chives
- Vegetable Crudités
ranch dip
- Tortilla Chips
salsa
- Homemade Hamburger, Tender Chicken Breast or
Giant Portabello Mushroom
- Focaccia Bread, Kaiser Buns and Condiments
- Fresh Baked Giant Cookies
- Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$18 per person



Lunch Buffets

THE PASTA BAR

TO START

Italian Artisan Breads
olive oil, balsamic vinegar

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

Classic Caesar Salad

Grilled Marinated Vegetables and Bocconcini Cheese

PASTA & SAUCE SELECTIONS

Signature Lasagna

Cheese and Spinach Tortellini

Penne Pasta
*roast garlic 'primavera' vegetables
pesto sauce, tomato fondue, parmesan cheese*

Fresh Baked Assorted Biscotti

Freshly Brewed Regular and Decaffeinated
Coffee and Tea

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
Grilled Lamb Chops	\$10

PANORAMIC LUNCH BUFFET

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 and Condiments

Fresh Baked Artisan Breads

Choose one
Entrée from
the following
selections:

Poached Wild BC Salmon Fillet
grilled orange, scallions

Grilled Top Sirloin Steak
button mushrooms

Herb Crusted Breast of Chicken
brandy sauce

Scallops and Prawn Penne Pasta
pesto cream sauce

Roasted Pork Loin
red wine, rosemary

DESSERT BAR

Seasonal Sliced Fresh Fruit

Fresh Baked Giant Cookies

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$22 per person



Plated Luncheons

Please select course(s) from the following:

TO BEGIN

Olympic View's Signature Seafood Chowder

Roasted Carrot and Brie Soup

Local Organic Green Salad
raspberry vinaigrette

Hearts of Romaine Caesar Salad
parmesan crisp

Tender Spinach Salad
hard cooked egg, vine ripe tomato, candied walnut vinaigrette

ENTRÉE *each entrée served with fresh farmgate vegetables*

Grilled Wild BC Salmon Fillet
lemon risotto, herb garden jus

'AAA' Alberta Beef Filet Mignon
forest mushrooms, potato-leek gratin

Tea Smoked Free Run Chicken Breast
pan roasted root vegetable terrine

Roasted Sablefish and Maple Seared Scallop
sweet potato waffle

DESSERT

House Made Cheesecake
berry coulis

Classic Chocolate 'Pot du Crème'

Orchard Fruit Crisp
vanilla bean ice cream

Decadent Chocolate Baileys Butter Cream Cake
caramel, anglaise sauces

Freshly Brewed Tea, Regular and Decaf Coffee

\$22 Two Courses

\$33 Three Courses

A \$6 per person surcharge will apply per additional choice, per course

All prices are per person and subject to applicable taxes and service charges.



Coffee Breaks

BEVERAGES

Freshly brewed Coffee, Regular and Decaffeinated, Tea and Milk	\$2.00 per person/ \$40.00 per gallon (serves 20)
Fresh Orange & Grapefruit Juices	\$2.75 per glass
Assorted Fruit Juices	\$28.50 per 2L carafe (serves 17, 4oz glasses)
Soft Drink Assortment	\$2.00 per bottle
Mineral Water	\$2.95 per bottle

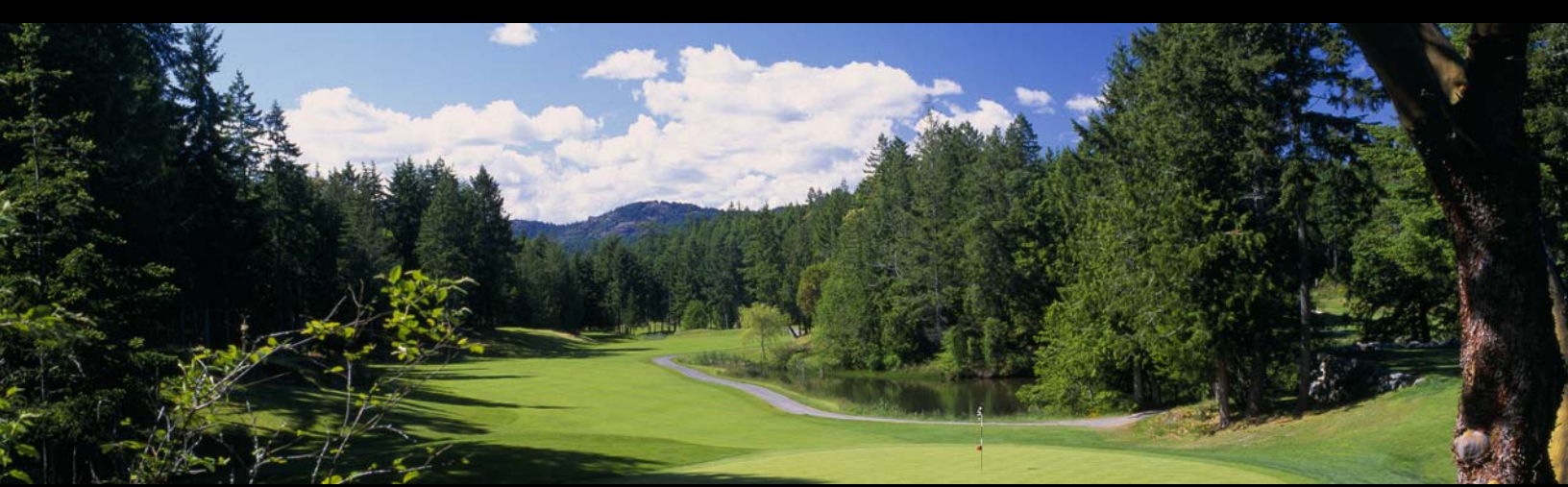
FRESH FRUIT AND YOGHURT

Seasonal Fresh Fruits (served sliced or skewered)	\$3.50 per person
Fresh Whole Fruit	\$1.25 per piece
Individual Yoplait Yoghurt	\$3.50 per cup

FRESH BAKED GOODS

Selection of Freshly Baked Muffins served with Preserves and butter	\$2.50 per person
Freshly Baked Danish Assortment	\$2.50 per person
Oven fresh Flaky Croissants Served with Preserves and Butter	\$2.50 per person
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, Chunky Peanut Butter	\$2.00 per person
Traditional Banana Bread, Lemon Poppyseed Loaf, or Apple Walnut Bread	\$18.50 per loaf
Freshly Baked Carrot Cake, Double Chocolate Brownies, Nanaimo Bars	\$3.00 per person
Brick Oven Bagels With Cream Cheese and Preserves	\$2.50 per piece

All prices subject to applicable taxes and service charges.



The Best of BC Buffet

SALADS

Organic Green Salad
house dressings

Red Potato Salad
sour cream, chives

Vine Ripe Tomato Red Onion Salad
coriander seed vinaigrette

Penne Pasta Salad
pesto dressing

HOT SELECTIONS

Chef Attended Carving of 'AAA' Canadian Roast Beef

Baked Wild Salmon Fillet
onion celery sauté, lemon thyme jus

Herb Roasted Chicken Breast
brandy sauce

Queen Charlotte Halibut
lemongrass broth

Grilled Top Sirloin Steak
button mushrooms, red wine sauce

Bouillabaisse with Scallops, Prawns, Clams, Mussels, Rockfish
white wine-saffron broth

BBQ ADD ONS prices per person

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

ACCOMPANIMENTS

Seasonal Fresh Vegetable Sauté

Jasmine Rice Pilaf

Roasted Herb Potatoes

Garlic Bread

DESSERT

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

Freshly Brewed Tea, Regular and Decaf Coffee

\$32 per person

Choose two
Entrées from
the following
selections:



BBQ With a View

TO BEGIN

Classic Caesar Salad
parmesan croutons

Vine Ripe Tomato, Red Onion Salad
coriander seed vinaigrette

Red Potato Salad
sour cream, chives

HOT SELECTIONS

Choose two Entrées from the following selections:

'AAA' Alberta Sirloin Steak

Breast of Free Range Chicken

Wild BC Salmon Fillet

BBQ ADD ONS prices per person

Vegetarian Chili & Corn Tortillas **\$5**

Pork Baby Back Ribs & BBQ Sauce **\$8**

'Loaded' Baked Potatoes **\$5**

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 Tea, Regular and Decaf Coffee

\$30 per person

Prawn and Scallop Brochettes **\$8**

Grilled Portabello Mushrooms **\$5**

Grilled Lamb Chops **\$10**

*"First rate and very accommodating. Excellent service and many others have expressed interest in using the facilities for other functions in the future."
Terry B. - Freedom 55 Financial*



The Straits Grand

SALADS

Organic Green Salad
with house dressings

Vine Ripe Tomato Red Onion Salad
coriander vinaigrette

Red Potato Salad
sour cream, chives

Pasta Salad
pesto dressing

Marinated Mushroom and Artichoke Salad

Choose two
Entrées from
the following
selections:

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

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 Tea, Regular and Decaf Coffee

\$36 per person

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



Pacific Cascades Buffet

SALADS

Mixed Seasonal Green Salad
house dressings

Baby Red Potato Salad
sour cream, chives

Vine Ripe Tomato, Red Onion Salad
coriander seed vinaigrette

Rice Noodle Salad
ginger, shiitake mushrooms, asparagus

Grilled Marinated Vegetable Salad

Spinach Salad,
smokey bacon, mushrooms, balsamic vinaigrette

ACCOMPANIMENTS

Penne Pasta, Grilled Vegetables & Sun Dried Tomatoes

Seasonal Fresh Steamed Vegetables

Roasted Herb Potatoes

Saffron Rice Pilaf

Fresh Baked Artisan Breads

Choose two
Entrées from
the following
selections:

HOT SELECTIONS

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

Chef's Creation of Cakes and Tortes

Fresh Seasonal sliced Fruit

Freshly Brewed Tea, Regular and Decaf Coffee

\$40 per person

"I felt like everyone went out of their way to assist us and make sure that everyone had a great time!"
S. Portmann - CHBA



The Clubhouse at Olympic View

San Juan Buffet

SALADS

Hearts of Caesar Salad

New Red Potatoes
sour cream, chives

Farfale Pasta
shrimp, scallops, saffron dressing

Greek Style Salad

Jicama, Cucumber, Orange Salad

French Green Beans
sliced mushrooms, lemon cream dressing

PLATTER

Island Smoked Seafood
*lox style and hot smoked sockeye salmon,
indian candy, smoked trout*

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with one of our **Carvery Options**.

See page 11 for selections

HOT SELECTIONS

Herb Roasted Turkey

Pepper Roast Beef

Capicollo and Prosciutto Salami

Grilled Vegetable Platter
bocconcini, balsamico glaze

Carved Roasted Baron of Beef
au jus

Thyme Roasted Chicken
caramelized honey sauce

Cheese Tortelloni
wild mushroom, cream

Roasted Nugget Potatoes

Farmgate Vegetables

DESSERT

Sliced Seasonal Fruits

Fine Selection of Cakes, Pastries and Sweets

Freshly Brewed Tea, Regular and Decaf Coffee

\$50 per person



Plated Dinners

STARTER

- Olympic View's Signature Seafood Chowder
- Roasted Carrot Brie Soup
- Wild Mushroom Consommé en Croûte
- Butternut Squash Coriander Soup
toasted almonds
- Local Organic Green Salad
raspberry vinaigrette
- Hearts of Romaine Caesar Salad
parmesan crisp
- Vine Ripe Tomato, Bocconcini
extra virgin olive oil, basil, balsamic drizzle
- Tender Spinach, Hard Cooked Egg, Vine Ripe Tomato
candied walnut vinaigrette
- Trio of Smoked BC Salmon
watercress, lemon, capers
- Buttermilk Fried Quail
sweet potato fries, scallion aioli
- Seared Albacore Tuna
onion tartlet, niçoise olives
- Beef Carpaccio
arugula, shaved parmesan, truffle oil

ENTRÉE *each entrée served with fresh farmgate vegetables*

- Grilled wild BC Salmon Fillet
lemon risotto, herb garden jus
- 'AAA' Alberta Beef Filet Mignon
forest mushrooms, potato-leek gratin
- Prosciutto and Sage Wrapped Free Run Chicken Breast
creamy herb polenta
- Roasted Smoked Sablefish, Maple Seared Scallop
sweet potato waffle
- Roast Rack of Lamb
red onion 'tarte tatin', morel mushroom sauce
- Queen Charlotte Halibut Fillet
sauce vierge, jasmine rice pilaf
- Grilled Veal Chop
whipped yukon gold potatoes, tomato jam

DESSERT

- House Made Cheesecake
fresh local berries
- Classic Chocolate 'Pot du Crème'
- Orchard Fruit Crisp
vanilla bean ice cream
- Lemon Curd Tart
Raspberry Coulis
- Decadent Chocolate Baileys Butter Cream Cake
caramel, anglaise sauces
- Composed Artisan Cheese Plate
macerated fruit, candied nuts
- Petite Fours and Fresh Fruit (per table)
- Platter of Chef's Selected Sweets (per table)

DESSERT BAR

- Signature Chocolate fountain
fresh seasonal fruit
- Blackberry Flan, Orchard Fruit Crisp, Lemon Tartlets
- Freshly Brewed Tea, Regular and Decaf Coffee

ADDITIONS FROM THE SEA

Prawn Brochette	\$5 per person
½ Atlantic Lobster	\$15 per person
King Crab Leg's	\$15 per person

\$45 Three Courses

\$55 Four Courses

\$65 Five Courses

Chef's sorbet or granité complimentary with Five Course Meal



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 Pumpnickel	\$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, pumpnickel 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.



Corporate Golf Events

Hosting a golf event is a great way to strengthen relationships with clients and reward your company's key people. The GBC Golf Academy at Olympic View and our team of award winning instructors specializes in creative golf events that are both entertaining and educational. While there is no limit to what we can do, the following are a few of our most popular options:

GOLF CLINICS

\$25 per person /hour

- ... 1 - 4 hours instruction on all aspects of the game
- ... Computer Video Analysis with lesson summary on DVD or via email
- ... 60 minute exhibition with instruction and trick shots

MEETING ROOMS

Room rentals may apply

- ... Facilities to accommodate 8 – 200 guests
- ... Complete Audio Visual capabilities with Wireless Internet

FOOD AND BEVERAGE

Prices vary by selection

- ... Impress your guests with a Martini and Oyster bar at the academy
- ... Forester's Bistro and Bar for full menu options

GOLF

Ask your Event Coordinator

- ... 9 hole options early in the morning or late in the afternoon
- ... 18 hole options any time of day

PLAY WITH A PRO

Prices vary with options

- ... Treat your guest to a round of Golf with a CPGA professional
- ... 3 - 18 hole options available

Terms & Conditions

1. **Deposit:** a confirmation/damage deposit of \$500 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 ninety (90) days prior for a full refund of deposit. Deposit will be forfeited if cancellation is made less than ninety (90) days in advance. If you cancel your event within thirty (30) days of 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
 - (jj) 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 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, O.V.G.C. shall deem the larger number correct.
 4. **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.
 5. **Payment Terms:** O.V.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.
 6. **Departure Time:** 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.
 7. **Service Charges:** All food & beverage services are subject to a 15% service charge.
 8. **Taxes:** 12% HST applies to all golf, food, beverages, labour, service charges & room/equipment rental(s).
 9. **Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of O.V.G.C. Any and all sponsored products must be approved by the Sales and Event Coordinator and must be purchased through the Club. Due to health regulations, leftover food or beverage may not leave the property after an event.
 10. **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.
 11. **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.
 12. **Decorating:** The O.V.G.C. 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. Decoration clean up is the responsibility of the function organizer.
 13. **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.
 14. **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.

