

EVENTS & CELEBRATIONS 2026



OLYMPIC VIEW
GOLF CLUB



IMPRESS. CELEBRATE. THINK.

Thank you for considering Olympic View for your upcoming celebration. Whether you're planning a milestone birthday, anniversary, corporate event, or special gathering, the right setting transforms an event into an unforgettable experience.

At Olympic View, we offer a flexible, beautifully designed space that adapts effortlessly to your vision. From elegant dinners to lively celebrations, our venue provides the perfect backdrop while our experienced team ensures every detail is thoughtfully handled.

What sets us apart is our commitment to exceptional service, seamless planning, and creating an atmosphere where hosts and guests alike can relax and enjoy the moment. We take pride in helping you celebrate life's moments—both big and small—with style and ease.

We look forward to helping you create an event worth remembering.

"The event was a big success. The hall felt really welcoming and the food was delicious! Big thank you for everything you've done for us throughout this whole planning process. I know we had a lot of request (haha!), and you were always so patient and willing to help. It was a really stressful time for me, but you really made things so much easier, I honestly appreciate your kindness, your support and all the extra effort you put in- it didn't go unnoticed."

MC

"Best Golf Course in the WestShore"
WestShore Chamber of Commerce Community Awards
2015—2023

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COOPER GREEN
Executive Chef

RANDY FRANK
General Manager



ROOMS & CAPACITIES

OLYMPIC ROOM

***approx. size: 2,100 sq ft, maximum capacity 180**

The Olympic Room boasts floor to ceiling windows for natural lighting and a chance to view nature while entertaining your guests. With built in audio visual needs for any presentation, and patio access to enjoy some summer sun, this room is perfect for any occasion.



TABLE NINETEEN BAR ROOM

***approx. size: 1,300 sq ft, maximum capacity 85**

The Bar Room is an ideal addition to the Olympic Room to accommodate larger events, with use of the backlit Bar and wood flooring as a buffet and dancing space, this room is versatile for many setup needs. This room can also be rented out for private events.

Both the Olympic Room and Table Nineteen Bar Room include:

- Built in high-definition projector and screens
- Audio system with 2 cordless microphones, or 2 cordless headsets
- WIFI access
- Complimentary guest parking
- Private bar and bartender service (minimum spend to apply)
- Private patio with seating (seasonal)

BOARDROOM

***approx. size: 300 sq ft, maximum capacity 12**

This is the perfect room for any intimate meetings of up to 12 guests. Enjoy your private meeting space during the day, then join us upstairs in Table Nineteen Restaurant for lunch! Room includes: AV equipment (60" TV and laptop connections), whiteboard/pens, WIFI, complimentary parking, and a window for some natural light.



BREAKFAST BUFFETS

*Minimum 30 people,
unless otherwise noted*

"I will say, your staff was excellent. Venue was great, lots of room to mingle, great atmosphere and most of all the food was an absolute hit. I had many comments about how good the food was so A+ there. Trust this will be the first of many events at Olympic View"

JG



EARLY RISER **\$28**

No minimum required

Assortment of Muffins, Croissants, and Danish Pastries
butter and preserves

Yogurt and Granola
dried fruit and honey

Fruit Platter

Orange, Apple, and Cranberry Juice

Coffee and Tea

ISLAND DAYBREAK **\$35**

Assortment of Muffins, Croissants, and Danish Pastries
butter and preserves

Double Smoked Bacon

Crispy House Cut Hashbrowns

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Coffee and Tea

COASTAL SUNRISE **\$39**

Assortment of Muffins, Croissants, and Danish Pastries
butter and preserves

Yogurt and Granola
dried fruit and honey

Fruit Platter

Double Smoked Bacon and Maple Sausages

Crispy House Cut Hashbrowns

Cinnamon French Toast
maple syrup, berry compote

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Coffee and Tea

***GLUTEN FREE MUFFINS | ADD \$2PP**



COFFEE BREAKS

"We have absolutely no areas for improvement—everything was wonderful. Our guests had so many compliments about the food, space, view, and service. Any requests we had for the event staff were handled immediately and effortlessly. The food and drinks were replenished before they ever fully ran out, and the entire experience was seamless. We truly appreciate all the effort your team put into making our event so special.

Thank you again!"

HM

BEVERAGES

Coffee and Tea <i>regular and decaffeinated</i>	\$70 per gallon <i>(serves 20)</i>
Jug of Juice	\$22 each
Jug of Pop	\$15 each

EATS

Fruit Platter	\$6.50 each
Charcuterie Plate	\$10 each
Yogurt Parfait	\$6 each
Muffins	\$4 each
Gluten Free Muffins	\$6 each
Danish Pastries	\$4.50 each
Croissants	\$4 each
Cookies <i>chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter</i>	\$3.50 each
Gluten Free Vegan Cookies	\$5.50 each
Dessert Bars <i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>	\$4.50 per person



LUNCH BUFFETS

*Minimum 30 people,
unless otherwise noted*

"Our event was wonderful! The decorations were very elegant and a number of comments were made how nice the room looked. As always, the food was fabulous! I don't have any comments on where to improve as everything was great and we will be looking to book again next year!"

MP

HORIZON \$29

No minimum required

Selection of freshly made sandwiches
slow roast beef and aged cheddar, black forest ham and balsamic onion, smoked chicken and brie, salmon salad, roasted vegetable and hummus wraps. Served on a variety of locally baked breads.

House Greens Salad
shaved vegetables, apple cider vinaigrette

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

Coffee and Tea

SUMMIT \$39

No minimum required

Selection of freshly made sandwiches
slow roast beef and aged cheddar, black forest ham and balsamic onion, smoked chicken and brie, salmon salad, roasted vegetable and hummus wraps. Served on a variety of locally baked breads.

Chef's Choice Vegetarian Soup

Caesar Salad
house croutons, crispy capers, parmesan cheese

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Fruit Platter

Coffee and Tea

CASCADES \$42

House Seasoned Potato Chips

Fresh Vegetables
house jalapeno ranch

Watermelon Feta Salad
mint, basil, toasted almonds, balsamic

Pear and Arugula Salad
fennel, charred lemon vinaigrette

BURGER | select one:
includes: fresh brioche buns, LTOP, T19 sauce, roast garlic aioli, aged cheddar

Fresh Ground Beef Burger

Herb Marinated Chicken Breast

Grilled BC Steelhead Trout

**Veggie/Vegan Burger Available Upon Request*

DESSERT

Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Coffee and Tea



LUNCH BUFFETS

Minimum 30 people,
unless otherwise noted



“The food was amazing— from the appetizers through to the main course and dessert, everything was delicious and very well received by our guests. The venue itself was lovely, and your team was friendly, accommodating, and professional. They were all attentive throughout the evening, regularly checking in to see if anything was needed, which we greatly appreciated.”

RR

MOUNTAINSIDE \$49

SALADS | *select two:*

House Greens Salad
shaved vegetables, apple cider vinaigrette

Caesar Salad
house croutons, crispy capers, parmesan cheese

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

Watermelon Feta Salad
mint, basil, toasted almonds, balsamic

Charred Kale and Citrus Salad
tahini vinaigrette, toasted pumpkin seeds, crispy shallots

MAINS | *select one:*

Oven Roasted Skin on Chicken Breast
romesco sauce

Grilled Top Sirloin Steak
mushroom demi

Roasted BC Steelhead Trout
chimichurri sauce

***ADD ADDITIONAL MAIN | \$13pp**

***UPGRADE ONE MAIN TO
AAA ALBERTA BEEF STRIPLOIN CARVERY| \$15pp**

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY| \$19pp**

INCLUDES

Coconut Jasmine Rice

Seasonal Vegetables

Wild Mushroom Ravioli
parmesan cream

Artisan Bread Rolls

DESSERTS

Fruit Platter

Petite Fours

Selection of Macarons

Dessert Bars
*carrot cake, double chocolate brownies,
nanaimo bars, lemon coconut*

Coffee and Tea



PLATED LUNCH

"The event was a huge hit, and everyone loved it. The venue was beautiful, the food was divine, and the entire thing was perfect. Thanks so much for all your work to help make this event happen! The entire team was amazing. Thanks."

KM

TWO COURSES \$56 | THREE COURSE \$66

2-course includes 1 main and choice of 1 starter or 1 dessert | 3-course includes 1 starter, main, and dessert.

INCLUDES

Artisan Breads and Rolls

Coffee and Tea

STARTERS

Roasted Butternut Squash Soup
coconut cream

Classic Wedge Salad
cherry tomato, blue cheese, lardons, chives,
buttermilk dressing

Charred Kale and Citrus Salad
tahini vinaigrette, toasted pumpkin seeds,
crispy shallots

MAINS

served with seasonal vegetables and choice of one side

Pan Seared Stuffed Chicken Breast
sundried tomato, ricotta, balsamic

Grilled BC Steelhead Trout
mango jalapeno salsa

AAA Alberta Beef Sirloin
thyme jus

Grilled Pork Tenderloin
chimichurri

SIDES | choose one: creamy risotto,
wild rice pilaf, roast garlic skin on mashed
potatoes

DESSERTS

Belgian Chocolate Pudding
toffee whip, honeycomb toffee

New York Cheesecake
seasonal berry compote, cookie crumble

Warm Fruit Cobbler
seasonal fruit, vanilla gelato

Salted Caramel Chocolate Tart
raspberry coulis



DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Slow Roasted Prime Rib of Beef \$26
house made yorkies, au jus, mustard and horseradish

AAA Albert Beef Striploin \$22
au jus

LAGOON \$60

SALADS

House Greens Salad
fresh shaved vegetables, apple cider vinaigrette

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

MAINS | select one:

Pan Seared Chicken Breast
chimichurri

AAA Alberta Beef Sirloin
thyme jus

BC Steelhead Trout
lemon herb butter

***ADD ADDITIONAL MAIN | \$13pp**

***UPGRADE ONE MAIN TO
AAA ALBERTA BEEF STRIPLOIN CARVERY | \$15pp**

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY | \$19pp**

INCLUDES

Seasonal Vegetables

Garlic Parmesan Bread

Wild Rice Pilaf

Wild Mushroom Ravioli
parmesan cream

DESSERTS

Dessert Bars
carrot cake, double chocolate brownies,
nanaimo bars, lemon coconut

Coffee and Tea





DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Slow Roasted Prime Rib of Beef <i>house made yorkies, au jus, mustard and horseradish</i>	\$26
AAA Albert Beef Striploin <i>au jus</i>	\$22



DRIFTWOOD \$70

SALADS

House Greens Salad
fresh shaved vegetables, apple cider vinaigrette

Caesar Salad
house croutons, crispy capers, parmesan cheese

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

MAINS | *select one:*

Pan Seared Chicken Breast
rosemary mustard demi

AAA Alberta Beef Sirloin
thyme jus

BC Steelhead Trout
chimichurri sauce

***ADD ADDITIONAL MAIN | \$13pp**

***UPGRADE ONE MAIN TO AAA ALBERTA BEEF STRIPLAIN CARVERY | \$15pp**

***UPGRADE ONE MAIN TO PRIME RIB CARVERY | \$19pp**

BUFFET INCLUDES

Seasonal Vegetables

Herb Roasted Red Skin Potatoes

Wild Mushroom Ravioli
parmesan cream

Artisan Bread Rolls

Coffee and Tea

DESSERTS

Assorted Dessert Bars

Fresh Baked Cookies



DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Slow Roasted Prime Rib of Beef <i>house made yorkies, au jus, mustard and horseradish</i>	\$26
AAA Albert Beef Striploin <i>au jus</i>	\$22

"Thank you all for doing such an amazing job of helping put together our parent's 60th Anniversary celebration. Scott was so helpful with taking care of our needs and the food was perfect. I heard later that Dad spoke very highly of the steaks, I'm glad we did the add-on. The tables were well placed & beautifully dressed. Everything came together so nicely. Thank you again for all your hard work."

BH

BREAKWATER \$79

SALADS

Caesar Salad
house croutons, crispy capers, parmesan cheese

Loaded Redskin Potato Salad
bacon, green onion, cheddar, sour cream dressing

Mediterranean Pasta Salad
olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

Charred Kale and Citrus Salad
tahini vinaigrette, toasted pumpkin seeds, crispy shallots

MAINS | *select one:*

Pan Seared Chicken Breast
hunter sauce

AAA Alberta Beef Striploin
thyme jus

Pork Tenderloin
maple mustard sauce

BC Steelhead Trout
ginger soy glaze

***ADD ADDITIONAL MAIN | \$13pp**

***UPGRADE ONE MAIN TO
AAA ALBERTA BEEF STRIPLOIN CARVERY| \$15pp**

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY| \$19pp**

BUFFET INCLUDES

Seasonal Vegetables
Garlic Whipped Skin on Potatoes

Jasmin Rice Pilaf

Wild Mushroom Ravioli
parmesan cream

Artisan Bread Rolls

Coffee and Tea

DESSERTS

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macarons



DINNER BUFFETS

Minimum 30 people

LIGHTHOUSE \$99

COCKTAIL RECEPTION

served during cocktail reception

Charcuterie Board

cured meats and artisan cheeses, olives, pickles, breads, and crackers

House Made Dips and Spreads

whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers

SALADS

Thai Noodle Salad

peanut sesame dressing

Caesar Salad

house croutons, crispy capers, parmesan cheese

Charred Kale and Citrus Salad

tahini vinaigrette, toasted pumpkin seeds, crispy shallots

Mediterranean Pasta Salad

olives, red onion, cucumber, tomato, feta, sundried tomato vinaigrette

MAINS

AAA Albert Beef Striploin Carvery

au jus

Pan Seared Chicken Breast

hunter sauce

Wild Mushroom Ravioli

parmesan truffle cream

BUFFET INCLUDES

Seasonal Vegetables

Garlic Whipped Skin on Mashed Potatoes

Wild Rice Pilaf

Artisan Bread Rolls

Coffee and Tea

DESSERTS

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macarons

Fruit Platter

**UPGRADE THE STRIPLIN TO PRIME RIB
CARVERY | \$4pp*





PLATED DINNER



THREE COURSE \$89 | FOUR COURSE \$99 | FIVE COURSE \$109
 3 course, 1 starter | 4 course, 2 starters | 5 course, 3 starters

INCLUDES

Artisan Breads and Rolls
 Coffee and Tea

STARTERS

Roasted Butternut Squash Soup
coconut cream

Seafood Chowder
pastry

Classic Wedge Salad
cherry tomato, blue cheese, lardons, chives, buttermilk dressing

Charred Kale and Citrus Salad
tahini vinaigrette, toasted pumpkin seeds, crispy shallots

Fried Bocconcini
basil lemon aioli, roasted tomato, local greens

Tuna Crudo
albacore, extra virgin olive oil, lemon, chili, capers

Beef Carpaccio
truffle aioli, grana padano, cracked black pepper, arugula

MAINS

served with seasonal vegetables and choice of one side

Grilled BC Sockeye Salmon
ginger soy glaze

AAA Alberta Beef Striploin
thyme demi

Chicken Supreme
wild mushroom demi

Miso Glazed Sable Fish

Pork Tenderloin
maple mustard

SIDES | choose one:
creamy risotto, wild rice pilaf, roast garlic skin on mashed potatoes

DESSERTS

Belgian Chocolate Pudding
toffee whip, honeycomb toffee

New York Cheesecake
seasonal berry compote, cookie crumble

Lemon Apple Curd Tart
toasted meringue

Warm Fruit Cobbler
seasonal fruit, vanilla gelato

Salted Caramel Chocolate Tart
raspberry coulis

"I just wanted to give a huge thank you to the club on yet another seamless event. Scott and his team were fantastic! They catered to our needs and were true professionals. The food was spot on and continually refreshed. We will be back next year."

TF



CELEBRATIONS

Minimum 50 people



FORESTER'S PACKAGE

\$37

House Dips and Spreads
whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers

House Seasoned Potato Chips
jalapeno ranch

Fresh Vegetables and Dip

Cheese Platter
artisan cheeses, dried fruits, breads and crackers

Fresh Fruit Platter

Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Coffee and Tea

OLYMPIC PACKAGE

\$49

House Dips and Spreads
whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers

House Seasoned Potato Chips
jalapeno ranch

Fresh Vegetables and Dip

Charcuterie Board
artisan cheeses, cured meats, dried fruits, breads and crackers

Westcoast Salmon Platter
smoked and candied salmon, cream cheese, capers, onion, and rye

Fresh Fruit Platter

Dessert Bars
carrot cake, double chocolate brownies, nanaimo bars, lemon coconut

Selection of Macarons

Coffee and Tea



RECEPTION ENHANCEMENTS

Make your event extraordinary with a menu that is truly unique. Add to your menu by selecting from the options here. *Don't see something here you were hoping for? Just ask! Customized menus available.*



PLATTERS + LATE NIGHT SNACKS

Large platters account for 50ppl | Small platters account for 25ppl

The Fisherman's Catch <i>selection of fresh and smoked seafood, including smoked and candied salmon, albacore tuna tataki, BC scallops, tuna poke and poached prawns. Accompanied with lemon, red onion, capers, cocktail sauce.</i>	\$550 \$275
House Dips and Spreads <i>whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers</i>	\$288 \$145
Westcoast Salmon Platter <i>smoked and candied salmon, cream cheese, capers, onion, and rye</i>	\$475 \$238
Fresh Vegetables and Dip <i>house made ranch</i>	\$288 \$145
Artisan Cheese Board <i>dried fruit and nuts, pickles, olives, crackers, breads</i>	\$488 \$245
Meat Board <i>cured meats, preserves, dried fruit and nuts, crackers, breads</i>	\$488 \$245
Charcuterie Board <i>cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads</i>	\$550 \$275
Antipasto Platter <i>grilled and fresh marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas and house made spreads</i>	\$400 \$200
Jumbo Prawn Ice Bowl <i>cocktail sauce, lemon (qty 150 qty 75)</i>	\$500 \$250
Fruit Platter <i>seasonal fresh sliced</i>	\$375 \$188
Assorted Dessert Bars <i>carrot cake, double chocolate brownies, nanaimo bars, lemon coconut</i>	\$225 \$113

LATE NIGHT SNACK STATIONS

Warm Pretzels <i>with mustard dip</i>	\$6 / person
House-Made Potato Chips <i>with dip</i>	\$25 / large bowl
Chef's Selection Pizzas <i>12" cut into 6 slices</i>	\$21 / pizza
Chef's Chicken Wings <i>assorted flavours and dip</i>	\$14 / person



HORS D'OEUVRES

Price is per dozen, with a minimum of 3 dozen per selection. Your choice of having selections served or placed!



Chef's Note

A general guide to hors d'oeuvres quantities suggested 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

HOT

Arancini <i>herb pesto</i>	\$40
Fig and Goat Cheese Tart <i>balsamic onion</i>	\$41
House Made Sausage Rolls <i>spicy mustard</i>	\$42
Crab Cake <i>charred lemon aioli</i>	\$43
Fried Chicken and Waffle <i>hot honey</i>	\$40
Prosciutto Prawn <i>chimichurri</i>	\$43
Wild Mushroom Truffle Toast <i>chimichurri</i>	\$41
Pork Belly <i>hoisin chili glaze, chicharon</i>	\$42

COLD

Watermelon Poke <i>sesame lime</i>	\$39
Caprese Skewer <i>basil</i>	\$39
Chorizo Manchego <i>extra virgin olive oil</i>	\$42
Beef Carpaccio <i>herb aioli, shaved parmesan</i>	\$42
Whipped Ricotta and Honey <i>crostini, lemon</i>	\$40
Melon and Prosciutto <i>balsamic reduction</i>	\$40
Albacore Tuna Poke <i>sesame, lime</i>	\$42
Red Pepper Hummus Crostini <i>kalamata</i>	\$40



BEVERAGES

Olympic View offers an excellent selection of Beer, Wine and Spirits. Ask for current menu and price list.

HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

LIMITED HOSTED BAR

The host agrees to pay for specific drinks according to current menu prices.



OLYMPIC VIEW PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch \$70 per bowl
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch \$145 per bowl
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rose) \$175 per bowl
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station \$40 per bowl
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!

Bottled Water \$3.75 per bottle

*All beverages are to be provided by Olympic View Golf Club.
Prices subject to change without notice, subject to tax and surcharge.*



TABLE NINETEEN RESTAURANT

Looking to host an intimate gathering or celebration without the need for a private room? **Table Nineteen: Victoria**, located at Olympic View Golf Club, offers the perfect setting.

Our newly renovated space features a bright, airy atmosphere with welcoming tones, refined natural elements, and cozy lighting ideal for relaxed yet elevated get-togethers. Guests will enjoy a thoughtfully crafted menu designed to excite and intrigue, showcasing locally available, ethically sourced ingredients with creative, house-made touches.

From spring through fall, elevate your experience with cocktails on our patio overlooking the 18th green, one of the Westshore's most sought-after patio settings.

Reservations recommended using Open Table online reservations or call (250) 474-3673 extension 3.

Hours change seasonally, check out our current hours on olympicviewgolf.com.



TABLE NINETEEN

VICTORIA



TERMS & CONDITIONS

- Deposit:** A signed contract and confirmation/damage deposit of \$1000 is required to secure the date and 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.
- Cancellation Policy:** You may cancel your event up to 120 days prior for a 90% refund of deposit. Deposit refunds are subject to a 10% administration fee. Deposit will be forfeited if cancellation is made less than 120 days in advance. If you cancel your event 30 days prior to the event date you will be charged 50% of the estimated event bill.
- Confirmation:** Your guaranteed number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, O.V.G.C. shall deem the larger number correct.
- Menu Selection:** Minimum 30 guests to order a buffet menu. 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.
- Payment Terms:** O.V.G.C. requires the balance of the event to be paid upon receipt of final invoice. A credit card number is held on file to process the remaining balance. If the host prefers to pay by an alternate method of payment the credit card will be used only for backup.
- Taxes and Surcharge:** 5% Federal Goods and Event Surcharge applies to all food, beverage, labour, event surcharge and room/equipment rental. 10% Provincial Liquor Tax applies to all alcoholic beverages. All food & beverage services are subject to a 18% surcharge.
- Departure Time:** O.V.G.C.'s liquor license is valid until 1:00am on Friday & Saturday; last call will be 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 at 11:30pm with total building evacuation by 12:30am.
- Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of O.V.G.C. with the exception of a specialty cake. Any and all sponsored products must be approved by your 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 with the exception of your own specialty cake leftovers.
- Liquor Regulations:** Alcohol purchased off-site is NOT allowed on Olympic View property, and guests under the age of 19 may not consume alcohol while on the premises. These policies are strictly enforced to ensure we comply with BC Liquor Laws. Please inform your guests in advance so they do not jeopardize your event.
- 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.
- 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 the 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.
- Decorating:** The Event 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. Decoration clean up is the responsibility of the function organizer and must be completed the night of your event. No glitter or confetti permitted.
- Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses 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, RESOUND and the Copyright Act of Canada. An event in the Olympic Room is \$94.63. An event in Table Nineteen Bar and Fireside is \$65.78 (all pricing includes tax). This fee will be added to all events that include live music or DJ performances.
- Audio Visual:** O.V.G.C. has audio visual equipment that it is available for your use. All audio visual needs must be specified 24 hours prior to the event. If an audio-visual presentation is required, whether the guests or O.V.G.C.'s, a trial run must be performed 24 hours prior to the 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.



AN
EXPERIENCE
WITH
NATURE



OLYMPIC VIEW

GOLF CLUB



facebook.com/olympicviewgolf



@olympicviewgolf