

# WEDDINGS 2026



**OLYMPIC VIEW**  
GOLF CLUB



## Your Day, Our Pleasure



Congratulations! Thank you for considering Olympic View as the setting for one of the most meaningful days of your life. Your wedding is a celebration of love, connection, new beginnings and the right venue makes all the difference.

At Olympic View, we offer a seamless experience where your ceremony and reception come together in one beautiful location. Our thoughtfully designed spaces create a stunning backdrop for every moment, allowing you and your guests to relax and fully enjoy the day. What sets us apart is our commitment to personalized service, flexibility, and attention to detail. From intimate gatherings to grand celebrations, our experienced team is here to support your vision and create an unforgettable experience.

**We would be honored to be part of your wedding day and help bring your vision to life. We only host one wedding a day to make sure that we can focus on you and your dream day experience!**

**Katrina Milne**

**Sales & Events Manager**

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**Cooper Green**  
Executive Chef

**Randy Frank**  
General Manager



## Your Perfect Ceremony Location

Our stunning outdoor ceremony site is set atop a perfectly manicured putting green, offering sweeping views of the Olympic Mountains and framed by towering Arbutus trees. Arrive in style aboard our limousine golf cart, which will chauffeur you to the cascading flagstone staircase for a truly grand entrance down the aisle.

After exchanging vows, your photographer will capture timeless moments with family and friends by the nearby water feature and across the scenic golf course with your wedding party. Meanwhile, your guests can relax and enjoy pre-reception cocktails and appetizers in the comfort of the air-conditioned Olympic Room.

### All ceremony bookings include the following:

Boardroom to get ready in before the wedding for one of the wedding couple

Ceremony rehearsal

Outside ceremony site setup (including white folding chairs and two white pillars)

Indoor ceremony option in event of inclement weather (and/or for off-season weddings)

Several onsite photo locations

Chauffeured limousine golf cart to shuttle guests to ceremony site and photos

Reserved parking for wedding couple (or up to 4 vehicles)





## Your Perfect Reception Location

Featuring floor-to-ceiling windows, the Olympic Room offers an exceptional reception setting filled with natural light. With the Olympic Mountains providing a breathtaking backdrop behind your head table, the space is sure to leave a lasting impression on your guests. This updated 2,300-square-foot venue accommodates a variety of setup options and includes an exclusive bar and patio, built-in high-resolution projectors and screens, a cordless microphone, and a full speaker system. Our Executive Chef and culinary team are delighted to craft one of our inspired menu selections or design a custom menu tailored to your tastes. Personalize the room with your own décor, and let our team take care of the rest.

### All reception bookings include the following:

Personalized event planning and assistance in creating a floorplan and timeline

Day of venue coordination by Olympic View's Assistant Event Coordinator

Complimentary guest parking

Linen choice of colour (white or black tablecloths; plus napkin options)

Dance floor

Table settings (glassware, plateware, flatware)

Head table, cake table, gift table, guestbook table, DJ table, banquet tables and chairs

Exclusive bar and bartending service (no minimum spend required)

AV equipment (built-in stereo system, high resolution projector and screen, cordless microphone, and Wi-Fi access)

Cake cutting, plating and service

Champagne and hors d'oeuvres for wedding couple following onsite photos

**BONUS!** Round of golf for the wedding couple prior to the wedding



### Reception rooms may be separated or combined to accommodate up to 250 guests:

Olympic Room: up to 120 guests with a dance floor

Olympic Room and Restaurant: up to 170 guests with a dance floor

Olympic Room, Restaurant and Lounge: up to 250 guests with a dance floor



## All-Inclusive Package

This all-inclusive package includes food and beverage items selected for you and your guests to enjoy.

### **An indoor cocktail reception following the ceremony**

Alcoholic and non-alcoholic fruit punch bowls

Passed hors d'oeuvres

*your choice of 4, see page 11 for selections*

### **A dinner reception to follow**

Driftwood dinner buffet

*see page 6 for selections*

Prime rib carvery add on  
*chef-attended buffet station*

A glass of house wine  
*one per person, served with dinner*

A glass of champagne during speeches  
*one per person, non-alcoholic sparkling juice also available*

Late night snacks  
*see page 10 for station selections*

**\$129 per adult**

**\$113 per child (ages 13-18)**

**\$56 per child (ages 6-12)**

**FREE children 5 & under**

*Reception and Ceremony rentals extra.*

*Prices subject to tax and surcharge.*





# Dinner Buffets

## 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 STRIPLOIN CARVERY| \$15pp*

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

### BUFFET INCLUDES

- Seasonal Vegetables
- Wild Mushroom Ravioli  
*parmesan cream*
- Herb Roasted Red Skin Potatoes
- Artisan Bread Rolls
- Coffee and Tea

### DESSERTS

- Assorted Dessert Bars
- Fresh Baked Cookies

## CHEF ATTENDED CARVERY ADD ON

Prices are per person

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





# Dinner Buffets

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## 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 STRIPLON CARVERY| \$15pp**

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

### BUFFET INCLUDES

Seasonal Vegetables

Garlic Whipped Skin On Potatoes

Wild Mushroom Ravioli  
*parmesan cream*

Jasmin Rice Pilaf

Artisan Bread Rolls

Coffee and Tea

### DESSERTS

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macarons



## Dinner Buffets

### 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 Alberta Beef Striploin Carvery

*au jus*

Pan Seared Chicken Breast

*hunter sauce*

Wild Mushroom Ravioli

*parmesan truffle cream*

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

#### 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





## 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*





# Reception Platters & Late Night Snacks

## PLATTERS + LATE NIGHT SNACKS

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

**The Fisherman's Catch** \$550 | \$275  
*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.*

**House Dips and Spreads** \$288 | \$145  
*whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers*

**Westcoast Salmon Platter** \$475 | \$238  
*smoked and candied salmon, cream cheese, capers, onion, and rye*

**Fresh Vegetables and Dip** \$288 | \$145  
*house made ranch*

**Artisan Cheese Board** \$488 | \$245  
*dried fruit and nuts, pickles, olives, crackers, breads*

**Meat Board** \$488 | \$245  
*cured meats, preserves, dried fruit and nuts, crackers, breads*

**Charcuterie Board** \$550 | \$275  
*cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads*

**Antipasto Platter** \$400 | \$200  
*grilled and fresh marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas and house made spreads*

**Jumbo Prawn Ice Bowl** \$500 | \$250  
*cocktail sauce, lemon (qty 150 | qty 75)*

**Fruit Platter** \$375 | \$188  
*seasonal fresh sliced*

**Assorted Dessert Bars** \$225 | \$113  
*carrot cake, double chocolate brownies, nanaimo bars, lemon coconut*

## LATE NIGHT SNACK STATIONS

**Warm Pretzels** \$6 / person  
*with mustard dip*

**House-Made Potato Chips** \$25 / large bowl  
*with dip*

**Chef's Selection Pizzas** \$21 / pizza  
*12" cut into 6 slices*

**Chef's Chicken Wings** \$14 / person  
*assorted flavours and dip*

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.*





# Hors d'Oeuvres

*Price is per dozen, with a minimum of 3 dozen per selection. 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.

## NON-HOSTED BAR

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

## TICKETED BAR

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

## 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  
*chilled on ice for outside ceremony (perfect for July-September weddings)*



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



# Frequently Asked Questions

**1. Where are your photo locations?**

*We have multiple locations on the golf course and your Event Coordinator will take you and your wedding party to them aboard the limousine golf cart. They include; the sweetheart swing in the Arbutus Grove, water feature overlooking the 18<sup>th</sup> green, wooden bench near the Clubhouse, the mossy forest with towering trees, and of course the signature cascading waterfall on hole #17. You must see them all!*

**2. How late can we stay?**

*Our liquor license is valid until 1:00am on Friday and 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.*

**3. Do you supply decorations?**

*Decorations are up to you to supply based on your own preferred style. We supply your choice of coloured table linens and napkins, tea light candle holders and candles, and table #s. We can suggest some wonderful decor companies to help you create your vision from start to finish.*

**4. When can we set up our decorations?**

*You have access on the day of the wedding at 7am (8am for winter weddings) to decorate. All decorations must be taken down at the end of the night, either by you or your decorator. If the Olympic Room is available the day before your wedding, you are welcome to decorate a day early! This can only be confirmed one week prior to the wedding date.*

**5. Can we bring in our own food or beverages?**

*Food or beverage (including alcohol) must not be brought onto the property with the exception of a wedding cake/cupcakes. Due to health regulations, leftover food or beverage may not leave the property with the exception of your own wedding cake leftovers. All alcohol must be purchased through and supplied by Olympic View.*

**6. What if it rains on the day of the wedding?**

*We have an inside ceremony option for rainy days, which has a maximum capacity of 160 guests. For weddings above 160 guests alternative plans must be made by the wedding couple such as renting tents or hosting the ceremony offsite.*

**7. How much is the deposit?**

*A \$1000 deposit is required to secure the use of the facility on your date.*

**8. How much is the event surcharge?**

*There is a 18% surcharge applied to all food and beverage services.*

**9. What is your cancellation policy?**

*Cancellation policy is non-refundable. If you cancel your event sixty (60) days prior to the event date you will be charged 50% of the estimated event bill.*

**10. Is there someone on site to help me on my wedding day?**

*Yes! Your Olympic View Assistant Event Coordinator will be onsite to help assist you to the ceremony site, take you to the photo locations, coordinate your grand entrance into the Olympic Room and ensure your dinner service begins on time.*

**11. Are the venue and the ceremony site accessibility friendly?**

*Yes!*



*Saturday was amazing. We were so happy with how it turned out - so impressed with the planning, the food, the space! It was lots of fun to drive around in the golf cart and take pictures. Our guests had a blast! We would recommend Olympic View to all those planning a wedding! We have no negative feedback, you have a well dialed team. Things ran super smoothly on the day and Bree was a huge help to us. To you Katrina, we really appreciated how understanding you were of our changing plans and last-minute additions. It was a pleasure to work with you!*  
**S&J**

*We had an INCREDIBLE time on Sunday. It truly was the BEST day. All your staff was so helpful, attentive, accommodating and it was very much appreciated. We had a guest graciously cover the bar tab for us early in the evening, so I would love if we could get a revision of the invoice quote so I can send the remainder, that would be amazing! Thanks again for everything and making our day run so smoothly!*  
**C&K**



*“Yesterday was absolutely incredible. Thank you so much for working with us to create an amazing day. We both are so happy with everything. Everyone loved the space and the food was fantastic. We also appreciated all the staff who were working at our event. Thank you again we are just so happy with how the day went!”*  
**N&S**



*Thank you so much for everything you did, Saturday was perfect!!! Everyone had a great time and honestly we have no feedback except for keeping doing what you’re doing! Bree was amazing, so helpful and kept us on track all day and all our guests were raving about the food. So happy we chose Olympic View as our venue!*  
**E&B**



AN  
EXPERIENCE  
WITH  
NATURE



*Photographs in this package courtesy of Hayley Zumkeller, Amanda Lee, Aly Sibley, Rico Flores, Tasha Cline Photography, Milen Kootnikoff, Kelsey Lageri, Casting Moments Photography, Fiddles and Ferns Photography, Jenkins Photography, Georgia Johnston, Allison Spargo, Jesse Holland, Jordanna Lynne, Fern and Fire Photos, Freya Photography*



# OLYMPIC VIEW

## GOLF CLUB



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