

# HOLIDAY EVENTS

2025

## OLYMPIC VIEW GOLF CLUB

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19

TABLE  
NINETEEN

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# OLYMPIC VIEW GOLF CLUB

**WELCOME.  
CELEBRATE.  
ENJOY.**

Thank you for your interest in Olympic View Golf Club! We are pleased to present the enclosed Holiday Event information package to assist you with the planning stages of the memorable festivities that await you.....

The Olympic View Golf Club, located only minutes from downtown Victoria, offers an ideal setting to entertain family, 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!

*"Thank you so much for making our event so special!! First of all, the staff that helped was amazing beyond words, so accommodating and helpful. The event and food was wonderful, we really appreciate all you have done!!"*

CR

*"Thank you so much for everything. It went really well and yourself and your staff did the most amazing job with set up and I couldn't have been happier. We felt really good about the entire evening and really I just cannot say enough. Add to the beautiful set up, the amazing view."*

HS

*"OV is just such a perfect spot and venue for us – it's beautiful, and always consistently great service/food."*

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## **KATRINA MILNE**

**Sales & Events Manager**

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(250) 474 3673 ex. 252

## **COOPER GREEN**

**Executive Chef**

## **BREE BLANCHARD**

**Assistant Event Coordinator**



# ROOMS & CAPACITIES

## OLYMPIC ROOM

- \*approx. size: 2,100 sq ft, capacity for:
- standup cocktail party x180ppl
- seated buffet meal x120ppl
- seated plated meal x150ppl

The Olympic Room comes complete with built in private bar and audio visual needs for any presentation, making it perfect for your staff party or holiday family celebration. Includes: built in 2 high-definition projector and screens, audio system with 2 cordless microphones, WIFI access, complimentary guest parking, private bar and bartender service. (Minimum spend to apply).

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 cocktail reception, buffet setup and dancing space. This room allows seating in the Olympic Room to increase to 180 maximum for a seated meal.



## TABLE NINETEEN BAR ROOM

- \*approx. size: 1,300 sq ft, capacity for:
- standup cocktail party x80ppl
- seated buffet meal x60ppl
- seated plated meal x70ppl

The Bar Room also has a wonderful wrap around bar for entertaining guests and wooden flooring to allow for dancing space. Includes: built in high-definition projector and screen, audio system with 2 cordless microphones, WIFI access, complimentary guest parking, private bar and bartender service.

## PRIVATE DINING ROOM

- \*approx. size: 300 sq ft, maximum capacity for a seated plated meal x14ppl.

Our boardroom is the perfect room for any intimate lunch or dinner of up to 14 guests. Includes: 60" TV and laptop connections for any presentation needs, WIFI, complimentary parking, and a designated service staff member for your private event. Festively decorated for the holiday season.





# PLATED MENU OPTIONS

**THREE COURSES - \$85 | FOUR COURSES - \$95** (add a second starter)

Select one item for each course for the entire group.

Please discuss possible menu options with your Event Coordinator prior to selecting your final menu.

## INCLUDES

Fresh Baked Artisan Breads and Rolls

Freshly Brewed Coffee and Tea  
regular and decaffeinated

## STARTERS

### SOUPS

Butternut Squash and Maple GF V  
toasted pumpkin seeds, crème fraîche

Winter Vegetable Minestrone DF V

Seafood Chowder

### SALADS

Local Organic Green Salad GF VE  
cider vinaigrette

Caesar Salad V  
parmesan, crispy capers, cheese crisp

Baked Brie V  
spiced pecans, arugula,  
cranberry vinaigrette, crackers

Harvest Salad V  
roasted winter squash and beets, candied  
pecans, dried cranberries, goat cheese,  
ancient grains

## ENTRÉES

*served with seasonal vegetables and choice of one side*

Baked Wild BC Salmon GF DF  
fennel and orange slaw

AAA Alberta Beef Sirloin GF  
forest mushroom ragout

Prosciutto and Sage Wrapped Free Run Chicken GF DF

Traditional Roast Turkey  
sage stuffing, cranberry sauce

*Vegetarian/Vegan Entrée Options Available*

## SIDES | *select one:*

Confit Fingerling Potatoes GF DF V

Roasted Garlic Mashed Potatoes GF V

## DESSERTS

Apple Crumble Cheesecake  
chantilly whip, bourbon caramel

Chocolate Truffle Cake  
salted caramel, chantilly whip

Traditional Pumpkin Pie  
chantilly whip

Petit Fours and Fresh Fruit (*per table*)



... **Children's menu available upon request**

... **GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VE = VEGAN**



# JINGLE BELL BUFFET

**\$59 PER PERSON**

*Plus taxes and service charges; minimum 30ppl.*

## SALADS | *select two:*

Mixed Greens **GF DF VE**  
*shaved fennel, radish, citrus vinaigrette*

Harvest Salad **V**  
*roasted winter squash and beets, candied pecans, dried cranberries, goat cheese and ancient grains*

Potato Salad **GF DF**  
*mustard vinaigrette, red onion, hard boiled egg*

## HOT ITEMS

Traditional Christmas Roast Turkey  
*sage stuffing, grainy mustard gravy*

Roasted Garlic Mash **GF V**

Maple and Spice Roasted Root Vegetables **GF DF VE**

Butternut Squash Ravioli **V**  
*parmesan cream sauce*

**upgrade Turkey entrée to a Prime Rib Carvery**  
*... ADD \$15 per person*

## DESSERT

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

## INCLUDES

Fresh Baked Artisan Bread and Rolls

Freshly Brewed Coffee and Tea  
*regular and decaffeinated*

## OPTIONAL ADD-ONS

### RECEPTION ADD ON

*served during cocktail reception*

Warm Baked Brie Wheel **V**  
*candied nuts, cranberry compote, rosemary honey, bread and crackers*

**\$130 per wheel (serves 30ppl)**

Holiday Dips and Spreads **V**  
*cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers*

**\$145 small platter for 25ppl | \$288 large platter for 50ppl**

### BUFFET CARVERY ADD ON

*chef-attended station*

Prime Rib **\$22pp**  
*yorkies, au jus, mustard and horseradish*

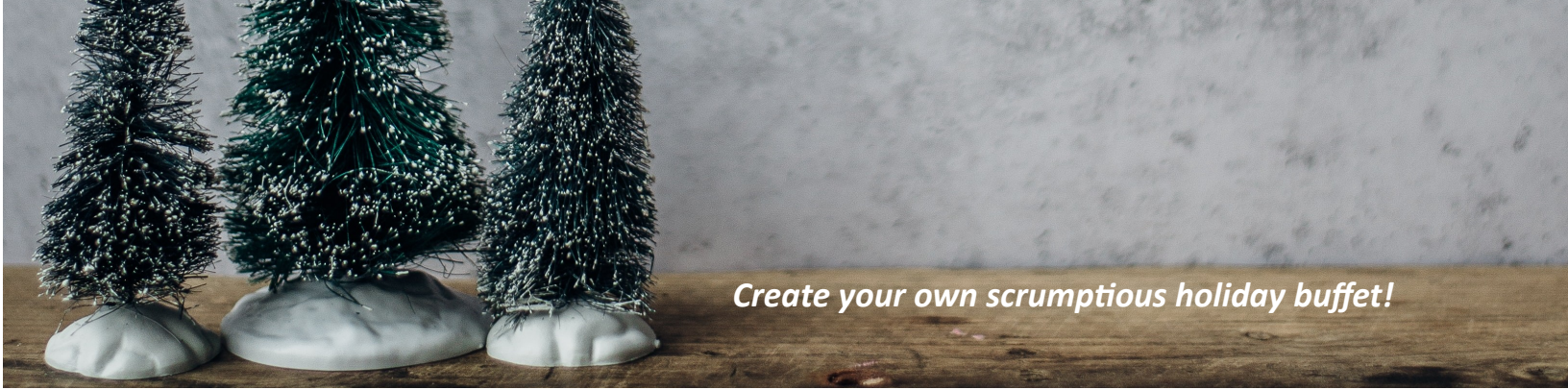
### LATE NIGHT SNACKS ADD ON

*typically ordered for half of your guests*

House Made Potato Chips **GF** **\$4pp**  
*jalapeno ranch and guacamole dip*

Warm Mini Assorted Donuts **\$5pp**  
*berry jelly, dulce and chocolate*

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Create your own scrumptious holiday buffet!

# WINTER WONDERLAND BUFFET

**\$68 PER PERSON**

Plus taxes and service charges; minimum 30ppl.

## SALADS | *select three:*

Caesar **v**  
traditional dressing, croutons, parmesan

Mixed Greens **GF DF VE**  
house dressing

Charred Kale and Citrus **GF VE**  
crispy shallots, sunflower seed vinaigrette

Harvest Salad **v**  
roasted winter squash and beets, candied pecans,  
dried cranberries, goat cheese and ancient grains

## STARCH | *select one:*

Herb Roasted Red Baby Potatoes **GF DF VE**

Wild Rice Pilaf **GF DF VE**

Roasted Garlic Mash **GF**

## INCLUDES

Fresh Baked Artisan Bread and Rolls

Maple and Spice Roasted Root Vegetables **GF DF VE**

Freshly Brewed Coffee and Tea  
regular and decaffeinated

## ENTRÉES | *select two:*

Traditional Christmas Roast Turkey  
sage stuffing, grainy mustard gravy

Wild BC Salmon **GF**  
caper butter sauce

Grilled AAA Sirloin **GF**  
peppercorn jus

Roasted Island Farms Chicken **GF**  
shallot thyme jus

Butternut Squash Ravioli **v**  
tomato basil

**upgrade an entrée to a Prime Rib Carvery**  
... **ADD \$15 per person**

## DESSERT

Classic Pumpkin Pie

Apple Crumble Cheesecake

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

Fresh Fruit Platter **GF DF VE**

## OPTIONAL ADD-ONS

### RECEPTION ADD ON

served during cocktail reception

Warm Baked Brie Wheel **v**  
candied nuts, cranberry compote, rosemary honey,  
bread and crackers

**\$130 per wheel (serves 30ppl)**

Holiday Dips and Spreads **v**  
cranberry whipped feta, green olive tapenade,  
charred tomato basil hummus, bread and crackers

**\$145 small platter for 25ppl | \$288 large platter for 50ppl**

### BUFFET CARVERY ADD ON

chef-attended station

Prime Rib **\$22pp**  
yorkies, au jus, mustard and horseradish

### LATE NIGHT SNACKS ADD ON

typically ordered for half of your guests

House Made Potato Chips **GF** **\$4pp**  
jalapeno ranch and guacamole dip

Warm Mini Assorted Donuts **\$5pp**  
berry jelly, dulce and chocolate

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# YULETIDE BUFFET

**\$78 PER PERSON**

*Plus taxes and service charges; minimum 30ppl.*

## RECEPTION PLATTERS

*served during cocktail reception*

Warm Baked Brie Wheel **V**  
*candied nuts, cranberry compote, rosemary honey, bread and crackers*

Holiday Dips and Spreads **V**  
*cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers*

## SALADS

Caesar **V**  
*traditional dressing, croutons, parmesan*

Mixed Greens **GF DF VE**  
*house dressing*

Charred Kale and Citrus **GF VE**  
*crispy shallots, sunflower seed vinaigrette*

Harvest Salad **V**  
*roasted winter squash and beets, candied pecans, dried cranberries, goat cheese and ancient grains*

## ENTRÉES | *select two:*

Traditional Christmas Roast Turkey  
*sage stuffing, grainy mustard gravy*

Wild BC Salmon **GF**  
*caper butter sauce*

Grilled AAA Striploin **GF**  
*peppercorn jus, wild mushrooms*

Roasted Island Farms Chicken **GF**  
*shallot thyme jus, sage gremolata*

Wild Mushroom Ravioli **V**  
*truffle cream*

**upgrade an entrée to a Prime Rib Carvery**  
*... ADD \$15 per person*

## INCLUDES

Maple and Spice Roasted Root Vegetables **GF DF VE**

Roasted Herb Red Baby Potatoes **GF DF VE**

Wild Rice Pilaf **GF DF VE**

Fresh Baked Artisan Bread and Rolls

Freshly Brewed Coffee and Tea  
*regular and decaffeinated*

## DESSERT

Classic Pumpkin Pie

Apple Crumble Cheesecake  
*bourbon caramel*

Assorted Dessert Bars and Holiday Treats:  
*carrot cake, double chocolate brownies, nanaimo bars, lemon coconut*

Fresh Fruit Platter **GF DF VE**

Assorted Petit Fours

## OPTIONAL ADD-ONS

### BUFFET CARVERY ADD ON

*chef-attended station*

Prime Rib **\$22pp**  
*yorkies, au jus, mustard and horseradish*

### LATE NIGHT SNACKS ADD ON

*typically ordered for half of your guests*

House Made Potato Chips **GF** **\$4pp**  
*jalapeno ranch and guacamole dip*

Warm Mini Assorted Donuts **\$5pp**  
*berry jelly, dulce and chocolate*

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# RECEPTION ENHANCEMENTS

## 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, marinated mussels, tuna poke and poached prawns. Accompanied with lemon, red onion, capers, cocktail sauce.*

**Holiday Dips and Spreads\* V** **\$288 | \$145**  
*cranberry whipped feta, green olive tapenade, charred tomato basil hummus, bread and crackers.*

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

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

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

**Meat Board\* DF** **\$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*

**Mezza Platter GF V** **\$400 | \$200**  
*grilled marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas*

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

**Warm Baked Brie Wheel\* V** **\$130 per wheel**  
*candied nuts, cranberry compote, rosemary honey bread and crackers. Serves 30ppl*

**Fruit Platter GF DF VE** **\$400 | \$200**  
*seasonal fresh sliced*

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

## HORS D'OEUVRES

*Minimum of 3 dozen per selection*

### HOT | \$41 PER DOZEN

Homemade Pakora, *Apricot Chutney* GF VE  
 Pork Belly Skewers, *cranberry glaze* DF  
 Fried Guyere, *Red Pepper Jelly* V  
 Leek and Smoked Bacon Quiche  
 BC Smoked Salmon Quiche  
 Crab Cake, *Chipotle Mayo* DF  
 Roasted Root Vegetable Skewer GF, VE

### COLD | \$40 PER DOZEN

Cranberry Pecan Goat Cheese Truffle GF V  
 Gorgonzola Grape, *Pistachio* GF V  
 Poached Pear Crostini, *Camembert* V  
 Prosciutto Melon, *Balsamic* GF DF  
 Watermelon and Feta, *Mint* GF V  
 Oysters on the Half Shell GF DF

## LATE NIGHT SNACK STATIONS

**Warm Pretzels V** **\$6 | per person**  
*with mustard dip*

**House-Made Potato Chips GF V** **\$25 | large bowl**  
*with mustard dip*

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

**Chef's Chicken Wings GF** **\$14 | per person**  
*assorted flavours and dip*

... \*can be made GF without crackers  
 ... add GF crackers, small basket ...\$5 (x5ppl)

... GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VE = VEGAN



# BANQUET BEVERAGES

Inquire for a copy of our current bar and wine menu with pricing. Custom cocktails and mocktails are available.

## BAR SERVICES

### Hosted Bar

The host agrees to pay for drinks according to current menu prices. You can also limit the drinks that are hosted.

### Ticketed Bar

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

### Cash Bar

Guests purchase beverages individually. Credit, debit, or cash accepted. Tabs are to be settled individually before departure.

### Welcome Drink

Offer your guests a pre-poured drink upon arrival. Options such as but not limited to; glass of champagne/sparkling apple juice, sangria, cocktail or mocktail. Inquire for pricing options.

### Bartender Fee | \$40 per hour

*Fee waived if beverage revenue exceeds \$500*



## OLYMPIC VIEW PUNCH

*Serves roughly 50 guests and is 6 litres*

**Non-Alcoholic Fruit Punch** \$65

*sparkling pop blended with tropical juices*

**Alcoholic Fruit Punch** \$140

*as above; with your choice of champagne, gin, rum or vodka*

**Sangria (Red or White)** \$170

*brandy, triple sec, juices, fresh fruit, soda*

**Festive Spiced Eggnog** \$140

*classic eggnog with spiced rum and nutmeg*

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



# NORTH POLE BRUNCH BUFFET

**\$42 PER PERSON**

*Plus taxes and service charges; minimum 30ppl.  
Available for daytime events only.*

## TO START

Orange, Apple and Cranberry Juice

Freshly Brewed Coffee and Tea  
*regular and decaffeinated*

Assorted Muffins, Croissants and Danish Pastries

Fruit Platter **GF VE**

## ENTRÉES | *select two:*

Leige Waffles **V**  
*berry compote and vanilla whip*

Cinnamon French Toast **V**  
*maple syrup*

Smoked Salmon and Chive Scrambled eggs **GF**

Chorizo and Goat Cheese Frittata **GF**

House Smoked Bacon and Maple Sausage **GF DF**

## INCLUDES

Grilled Marinated Vegetables **GF VE**

Hashbrowns **GF VE**



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## FREQUENTLY ASKED QUESTIONS

- 1. What is the Deposit?** A signed contract and confirmation/damage deposit of \$500 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.
- 2. What is the 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.
- 3. When is the Final Confirmed Number of Guests Required?** 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.
- 4. What are the Menu Selection Terms?** 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. Menu prices are subject to change without notice.
- 5. When is Final Payment Due?** You will receive the invoice within a few business days from the event date and have 30 days to pay with a cheque. Or you can choose to pay with a credit card upon receiving the invoice.
- 6. What are the Taxes and Surcharges?** 5% Federal Goods and Services Tax applies to all food, beverage, labour, service charges and room/equipment rental. 10% Provincial Liquor Tax applies to all alcoholic beverages. All food & beverage services are subject to a 18% surcharge.
- 7. When Can We Stay Until?** 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.
- 8. Do You Supply Decorations?** Yes! We decorate the Clubhouse and individual rooms for the holiday season, typically starting mid-November. No additional décor is needed however you may supply your own if you wish. In addition to the décor, we supply candles, and table numbers.
- 9. 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 specialty cake. All alcohol must be purchased through and supplied by Olympic View.
- 10. Is There a Dancefloor?** Yes, we have a portable dancefloor for use in the Olympic Room, and in Table Nineteen Restaurant the entire floor is a dancefloor (hardwood flooring).
- 11. What Is the Maximum Capacity For The Room We Want To Reserve?** This depends on your final layout needs, such as a buffet setup, DJ table and dancefloor, gift table, any entertainment such as a photobooth or casino tables. Please enquire with the event coordinator to confirm.



## HOLIDAY EVENTS

**BRUNCH WITH SANTA**  
Sunday, December 14

**NEW YEARS EVE PARTY**  
Wednesday, December 31

Reservations open  
November 1st



# OLYMPIC VIEW

## GOLF CLUB



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