



# INTIMATE "I DO"

## OLYMPIC VIEW GOLF CLUB

A world away, yet only 30 minutes from downtown Victoria, Olympic View is the perfect location to host your ceremony and reception.

Host an **intimate wedding ceremony and reception** in our beautiful Olympic Room, featuring floor to ceiling windows as the perfect backdrop for your vows. A **brunch or cocktail reception** to follow your ceremony, with a welcome drink for each guest. Capture your special day with photos taken at one of our many on-site **scenic photo locations**.

Let our Wedding Coordinator take care of all the details while you relax and enjoy your special day full of magical memories.



KATRINA MILNE  
SALES & EVENTS MANAGER

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## PACKAGE INCLUDES

- ♥ Complimentary Guest Parking
- ♥ Linen Tablecloths and Napkins
- ♥ Table Settings
- ♥ Tables and Chairs for both Ceremony and Reception
- ♥ AV Equipment
- ♥ Dedicated Event Staff
- ♥ Photos at the wooden bench, sweetheart swing or our water feature
- ♥ Two Menu options: *your choice of Brunch or Cocktail Reception*
- ♥ Your choice of Ceremony Décor  
(*white fabric draped backdrop or 4 wooden pillar stands*)
- ♥ Modest Nature Inspired Décor



## INTIMATE “I DO” PACKAGE

Minimum of 20ppl up to maximum 40ppl  
**Starting at \$110 per guest\***

Olympic Room for both ceremony and reception. Available for weddings between 8am-4pm.

Advance Booking:

Jan - April: up to 2 years in advance

May - Oct: up to 3 months in advance

Nov - Dec: limited dates - ask us for availability

*\*Kids 6-18yrs starting at \$75; under 5yrs free.  
Prices are per person, subject to taxes and 18% surcharge. Event terms and conditions apply. Valid for 2024/2025 bookings.*



### BRUNCH RECEPTION

**Welcome Drink, 1oz (select one)**  
OV Caesar, Mimosa, Kona Express  
or OV Screwdriver

#### To Start

Selection of Fresh Juices  
Coffee Station  
Fresh Baked Strudels  
Individual Yogurt Parfaits

#### Salads (select two)

Caprese Salad, *basil, balsamic reduction*  
Caesar Salad, *capers, parmesan croutons*  
Arugula & Fennel Salad, *toasted almonds, charred lemon vinaigrette*  
Fruit Salad

*ADD A THIRD SALAD FOR +\$5 PP*

#### Includes

Grilled Marinated Vegetables  
Herb Roasted Potatoes OR Hashbrowns

#### Entrées (select three)

Liege Waffles, *berry compote, vanilla whip*  
Cinnamon French Toast, *maple syrup*  
Smoked Salmon + Chive Scrambled Eggs  
Chorizo + Goat Cheese Frittata  
House Smoked Bacon + Maple Sausage  
Garlic + Thyme Roasted Chicken  
Lemon + Caper Sockeye Salmon

*ADD A FOURTH ENTRÉE FOR +\$9 PP*

#### To Finish

Dessert Bars + Macaroons



### COCKTAIL RECEPTION

**Welcome Drink, 1oz (select one)**  
Lavender Lemonade, Kir Imperial,  
Pink Margarita, House Wine (*red/white, 5oz*)

#### Sips

Non-alcoholic Fruit Punch + Coffee Station

#### Hot Hors d'Oeuvres (select four)

Arancini, *basil pesto*  
Fig and Goat Cheese Tart, *balsamic onion*  
House Made Sausage Rolls, *spicy mustard*  
Crab Cake, *charred lemon aioli*  
Korean Chicken Skewers, *sesame seeds*  
Prosciutto Prawn, *basil oil*  
Wild Mushroom Toast, *truffle aioli*  
Lumpia Lollipop, *hoisin chili glaze*

#### Cold Hors d'Oeuvres (select four)

Watermelon Poke, *sesame lime*  
Caprese Skewer, *basil*  
Chorizo Manchego, *extra virgin olive oil*  
Beef Carpaccio, *truffle aioli, caper*  
Whipped Ricotta and Honey, *crostini, lemon*  
Melon and Prosciutto, *balsamic reduction*  
Albacore Tuna Poke, *sesame, lime*  
Red Pepper Hummus Crostini, *kalamata*

#### Platter

Charcuterie board, *cured meats + artisan cheese, dried fruits and nuts, pickles, olives, crackers, breads*

#### To Finish

Mini jelly-filled Donuts, Macaroons,  
Dessert Bars, Mini Cheesecakes

