

# HOLIDAY PACKAGE

2023

## OLYMPIC VIEW GOLF CLUB

GOLFBC  
GROUP

1  
19

TABLE  
NINETEEN

VICTORIA





# Plated Menu Options

## THREE COURSES - \$69 | FOUR COURSES - \$79 (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  
toasted pumpkin seeds, crème fraîche

Roasted Sunchoke and Apple

Seafood Chowder

#### SALADS

Local Organic Green Salad  
cider vinaigrette

Caesar Salad  
parmesan, crispy capers, cheese crisp

Fried Brie  
spiced pecans, arugula, cranberry vinaigrette

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

### ENTRÉES *with fresh farmgate vegetables*

Grilled Wild BC Salmon Fillet  
lemon risotto, fennel and pomegranate slaw

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

Prosciutto and Sage Wrapped Free Run Chicken  
creamy herb polenta

Traditional Roast Turkey  
sage stuffing, cranberry sauce, mashed potatoes

[Vegetarian Entrée Options Available](#)

### DESSERTS

Apple Crumble Cheesecake  
vanilla bean ice cream, bourbon caramel

Chocolate Baileys Cake  
caramel and anglaise sauces

Traditional Pumpkin Pie  
chantilly whip

Petit Fours and Fresh Fruit (*per table*)



... [Children's menu available upon request](#)



# Jingle Bell Buffet

## SALADS

- Mixed Greens  
*shaved fennel, pomegranate, raspberry vinaigrette*
- Harvest Salad  
*roasted winter squash and beets, candied pecans, dried cranberries, goat cheese*

## HOT ITEMS

- Traditional Christmas Roast Turkey  
*sage stuffing, grainy mustard gravy*
- Roasted Garlic Mash
- Spice Roasted Root Vegetables
- upgrade Turkey entrée to a Prime Rib Carvery**  
*... ADD \$10 per person*

## DESSERT

- Apple Crumble Cheesecake  
*bourbon caramel*
- Assorted Dessert Bars and Christmas Cookies  
*carrot cake, double chocolate brownies, nanaimo bars, lemon coconut*

## INCLUDES

- Fresh Baked Artisan Bread and Rolls
- Freshly Brewed Coffee and Tea  
*regular and decaffeinated*

**\$51 PER PERSON**

## Optional Add-Ons

### RECEPTION PLATTER ADD ON

*served during cocktail reception*

- Charcuterie Board  
*cured meats and artisan cheeses, olives, pickles, breads, and crackers*
- House-Made Dips and Spreads  
*goat cheese, red pepper hummus, sundried tomato tapenade, breads, and crackers*

**ADD RECEPTION PLATTERS \$10pp**

### BUFFET CARVERY ADD ON

*chef-attended station*

- Prime Rib **\$18pp**  
*yorkies, au jus, mustard, and horseradish*
- Porchetta **\$16pp**  
*apple mustard*

... **Minimum of 30 people required for all Buffet dinners.**  
... **All prices subject to applicable taxes and service charges**





# Winter Wonderland Buffet

**Create your own scrumptious holiday buffet!**

## **SALADS** | *select three:*

Caesar  
*traditional dressing, croutons, parmesan*

Mixed Greens  
*house dressing*

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

Roasted Winter Vegetable Salad  
*ancient grains, herbs, apple cider vinaigrette*

## **STARCH** | *select one:*

Herb Roasted Red Potatoes

Potato Gratin

Jasmine Scented Rice Pilaf

Roasted Garlic Mash

## **INCLUDES**

Fresh Baked Artisan Bread and Rolls

Spice Roasted Root Vegetables

Freshly Brewed Coffee and Tea  
*regular and decaffeinated*

## **ENTRÉES** | *select two:*

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

Wild BC Salmon  
*caper butter sauce*

Grilled AAA Sirloin  
*peppercorn jus*

Roasted Island Farms Chicken  
*shallot thyme jus*

**upgrade an entrée to a Prime Rib Carvery**  
*... ADD \$10 per person*

## **DESSERT**

Classic Pumpkin Pie

Apple Crisp Cheesecake

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

Fresh Fruit Platter

**\$62 PER PERSON**

## Optional Add-Ons

**RECEPTION PLATTER ADD ON**  
*served during cocktail reception*

Charcuterie Board  
*cured meats and artisan cheeses,  
olives, pickles, breads, and crackers*

House-Made Dips and Spreads  
*goat cheese, red pepper hummus,  
sundried tomato tapenade, breads,  
and crackers*

**ADD RECEPTION PLATTERS \$10pp**

**BUFFET CARVERY ADD ON**  
*chef-attended station*

Prime Rib **\$18pp**  
*yorkies, au jus, mustard, and  
horseradish*

Porchetta **\$16pp**  
*apple mustard*

... **Minimum of 30 people required for all Buffet dinners**  
... **All prices subject to applicable taxes and service charges**





# Yuletide Buffet

## RECEPTION PLATTERS

*served during cocktail reception*

Charcuterie Board

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

House-Made Dips and Spreads

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

## SALADS

Caesar

*traditional dressing, croutons, parmesan*

Mixed Greens

*house dressing*

Charred Kale and Citrus

*crispy shallots, sunflower seed vinaigrette*

Roasted Winter Vegetable Salad

*ancient grains, herbs, apple cider vinaigrette*

## BUFFET INCLUDES

Spice Roasted Root Vegetables

Roasted Herb Potatoes

Saffron Rice Pilaf

Fresh Baked Artisan Bread and Rolls

Freshly Brewed Coffee and Tea

*regular and decaffeinated*

## ENTRÉES | *select two:*

Traditional Christmas Roast Turkey

*sage stuffing, grainy mustard gravy*

Wild BC Salmon

*caper butter sauce*

Grilled AAA Striploin

*peppercorn jus*

Roasted Island Farms Chicken

*shallot thyme jus*

Wild Mushroom Ravioli

*ratatouille*

Stuffed Chicken Breast

*goat cheese, sundried tomato, spinach, balsamic vinegar sauce*

**upgrade an entrée to a Prime Rib Carvery**

*... ADD \$10 per person*

## DESSERT

Classic Pumpkin Pie

Apple Crumble Cheesecake

Assorted Dessert Bars and Christmas Cookies:

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

Fresh Fruit Platter

Assorted Petit Fours

**\$70 PER PERSON**

... **Minimum of 30 people required for all Buffet dinners**

... **All prices subject to applicable taxes and service charges**





# Reception Enhancements

## RECEPTION PLATTERS

*Large platters account for 70ppl | Small platters account for 30ppl*

<b>The Fisherman's Catch</b> <i>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.</i>	<b>\$495   \$297</b>
<b>House Dips and Spreads</b> <i>whipped goat cheese, red pepper hummus, sundried tomato tapenade, breads and crackers</i>	<b>\$225   \$135</b>
<b>Westcoast Salmon Platter</b> <i>smoked and candied salmon, cream cheese, capers, onion, and rye</i>	<b>\$370   \$222</b>
<b>Fresh Vegetables and Dip</b> <i>house made ranch</i>	<b>\$150   \$90</b>
<b>Artisan Cheese Board</b> <i>dried fruit and nuts, pickles, olives, crackers, breads</i>	<b>\$250   \$150</b>
<b>Meat Board</b> <i>cured meats, preserves, dried fruit and nuts, crackers, breads</i>	<b>\$280   \$168</b>
<b>Charcuterie Board</b> <i>cured meats and artisan cheeses, dried fruit and nuts, pickles, olives, crackers, breads</i>	<b>\$475   \$285</b>
<b>Mezza Platter</b> <i>grilled marinated vegetables, feta, bocconcini, hummus, olives, spiced chickpeas</i>	<b>\$350   \$210</b>
<b>Jumbo Prawn Ice Bowl</b> <i>cocktail sauce, lemon (qty 100   qty 40)</i>	<b>\$275   \$165</b>
<b>Fruit Platter</b> <i>seasonal fresh sliced</i>	<b>\$250   \$150</b>

## HORS D'OEUVRES

*Minimum of 3 dozen per selection*

### HOT | \$40 PER DOZEN

Homemade Pakora, Apricot Chutney  
Pork Belly Skewers, Vietnamese Caramel  
Fried Guyere, Red Pepper Jelly  
Leek and Smoked Bacon Quiche  
BC Smoked Salmon Quiche  
Crab Cake, Chipotle Mayo  
Roasted Root Vegetable Skewer

### COLD | \$39 PER DOZEN

Cranberry Pecan Goat Cheese Truffle  
Gorgonzola Grape, Pistachio  
Poached Pear Crostini, Camembert  
Prosciutto Melon, Balsamic  
BBQ Duck, Hoisin Mayo  
Watermelon and Feta, Mint  
Oysters on the Half Shell

***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*

... Prices subject to tax and service charges





# Banquet Beverages

See current menu and price list on the following page. Custom Cocktails available upon request. See options below for choices and flexibility.

## BAR SERVICES

### 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.

### Cash Bar

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

### Bartender Fee | \$40 per hour

*Fee waived if beverage revenue exceeds \$500*



## OLYMPIC VIEW PUNCH

*Bowls are 6 litres and serve roughly 50 guests*

**Non-Alcoholic Fruit Punch** **\$60** per bowl

*sparkling pop blended with tropical juices*

**Alcoholic Fruit Punch** **\$120** per bowl

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

**Sangria (Red or White)** **\$150** per bowl

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

**Festive Spiced Eggnog** **\$120** per bowl

*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





## 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 Service Charge?** 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% service charge.
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 black table linens and green, red and/or white napkins, 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.