GOLF EVENTS 2026

OLYMPIC VIEW
GOLF CLUB

WELCOME,

Thank you in advance for your interest in Olympic View Golf Club! We are pleased to present the enclosed **Golf Event** information package to assist you with the planning stages of your golf event.

We can personalize your event to your needs, taking pride that no detail is overlooked.

Let our team of Event Professionals do the work, while you enjoy “The View.”

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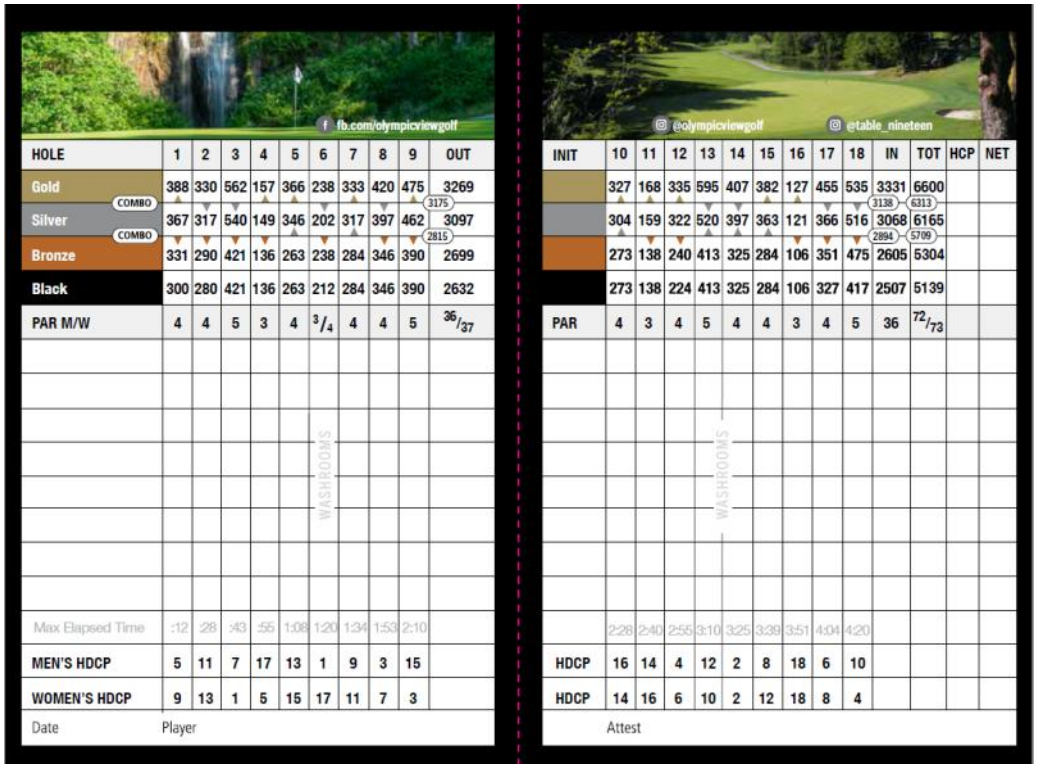
GOLF COURSE

Surrounded by the coastal Olympic Mountains, Olympic View plays in harmony with nature and wildlife. Offering a superb balance of tree-lined holes, rolling terrain and changing elevations, the course rewards you for placing a premium on accuracy. Enjoy the roar of two spectacular waterfalls, and the tranquility associated with twelve lakes. Eagles soar overhead and black-tailed deer feed at the forest's edge. Welcome to Olympic View Golf Club.



HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	388	330	562	157	366	238	333	420	475	3269
COMBO										3175
Silver	367	317	540	149	346	202	317	397	462	3097
COMBO										2815
Bronze	331	290	421	136	263	238	284	346	390	2699
Black	300	280	421	136	263	212	284	346	390	2632
PAR M/W	4	4	5	3	4	3/4	4	4	5	36/37
Max Elapsed Time	:12	:28	:43	:55	1:08	1:20	1:34	1:53	2:10	
MEN'S HDCP	5	11	7	17	13	1	9	3	15	
WOMEN'S HDCP	9	13	1	5	15	17	11	7	3	

Date Player

WASHROOMS

INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
	327	168	335	595	407	382	127	455	535	3331	6600		
										3138	6313		
	304	159	322	520	397	363	121	366	516	3068	6165		
										2894	5709		
	273	138	240	413	325	284	106	351	475	2605	5304		
	273	138	224	413	325	284	106	327	417	2507	5139		
PAR	4	3	4	5	4	4	3	4	5	36	72/73		
	2:28	2:40	2:55	3:10	3:25	3:39	3:51	4:04	4:20				
HDCP	16	14	4	12	2	8	18	6	10				
HDCP	14	16	6	10	2	12	18	8	4				

Attest

WASHROOMS

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.

ON-COURSE MENU SELECTIONS

Refreshment Centre and on-course cart menus available by request

STARTERS TO GO LUNCH $26

ready to go in players' carts upon arrival

Chef's selection of Freshly Made sandwiches:
roast beef, black forest ham, tuna salad, egg salad, vegetarian wraps served on a variety of freshly made breads

Bottled Water

Whole Fruit

Chocolate Bar

Potato Chips

BURGER AND A BEER $24

Table Nineteen Cheese Burger
fresh alberta beef, aged cheddar, lettuce, tomato, onion, pickle, T19 sauce

Domestic Can of Beer

BBQ BEFORE YOU PLAY $30

**minimum number of players may apply*

Chef Attended BBQ (outside the golf shop) | *select one:*

… ***Beef Burger***

… ***Chicken Burger***

… ***Smokie***

Loaded Red Skin Potato Salad

Whole Fruit

Giant Cookie

Potato Chips

Non-Alcoholic Beverage

BREAKFAST BUFFETS

Minimum 30 people, unless otherwise noted

ISLAND DAYBREAK $35

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

Double Smoked Bacon

Crispy House Cut Hashbrowns

Free Run Scrambled Eggs

Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee and Tea

COASTAL SUNRISE $39

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

Yogurt and Granola
dried fruit and honey

Fresh 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

Freshly Brewed Coffee and Tea

ON DECK

ready for the first tee, prices per person
no minimum required

Add coffee and tea to go **$4**

Morning Glory **$4**
assortment of fresh baked muffins and croissants

Late for the Tee **$9**
brioche bun, t19 mayo, fried egg, aged cheddar, house smoked bacon, grilled tomato

Veggie Breakfast Bun **$9**
brioche bun, garlic mayo, fried egg, avocado, grilled tomato, onion jam, aged cheddar, arugula

Spicy Breakfast Burrito **$10**
flour tortilla, sriracha mayo, scrambled egg, capicola, pickled jalapeño, tomato, aged cheddar

House Baked Sausage Roll **$5**

STARTERS TO GO BREAKFAST $25

ready for the first tee, prices per person

Late for the Tee Breakfast Sandwich
brioche bun, T19 mayo, fried egg, aged cheddar, house smoked bacon, grilled tomato

Muffin

Bottle of Water

Coffee to Go

Whole Fruit

LUNCH BUFFETS

Minimum 30 people, unless otherwise noted

SUMMIT $39

No minimum required

Chef's 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

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

Fresh 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

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

Coffee and Tea

LUNCH BUFFETS

Minimum 30 people, unless otherwise noted

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 |$13 PP**

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

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY |$15 PP**

INCLUDES

Coconut Jasmine Rice

Seasonal Vegetables

Wild Mushroom Ravioli
parmesan cream

Artisan Bread Rolls

DESSERTS

Fruit Platter

Petite Fours

Selection of Macaroons

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 *house made yorkies, au jus, mustard and horseradish*	$26
AAA Albert Beef Striploin *au jus*	$22

LAGOON $60

SALADS | *select two:*

House Greens Salad
fresh 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

MAINS | *select two:*

Pan Seared Chicken Breast
chimichurri

AAA Alberta Beef Sirloin
thyme jus

BC Steelhead Trout
lemon herb butter

***ADD ADDITIONAL MAIN |$13 PP**

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

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY |$15 PP**

INCLUDES

Seasonal Vegetables

Artisan Bread Rolls

Herb Roasted Red Skin Potatoes

DESSERT

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

Coffee and Tea

DINNER BUFFETS

Minimum 30 people

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

INCLUDES

Herbed Roasted Red Skin Potatoes

Seasonal Vegetables

Wild Mushroom Ravioli
parmesan cream

Artisan Bread Rolls

Coffee and Tea

DESSERT

Assorted Dessert Bars

Fresh Baked Cookies

***ADD ADDITIONAL MAIN |$13 PP**

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

***UPGRADE ONE MAIN TO**
***PRIME RIB CARVERY |$15 PP**

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Slow Roasted Prime Rib of Beef *house made yorkies, au jus, mustard and horseradish*	$26
AAA Albert Beef Striploin *au jus*	$22

DINNER BUFFETS

Minimum 30 people

CHEF ATTENDED CARVERY ADD ON

Prices are per person

Slow Roasted Prime Rib of Beef *house made yorkies, au jus, mustard and horseradish*	$26
AAA Albert Beef Striploin *au jus*	$22

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 |$13 PP**

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

***UPGRADE ONE MAIN TO
PRIME RIB CARVERY |$15 PP**

INCLUDES

Garlic Whipped Skin On Potatoes

Jasmine Rice Pilaf

Wild Mushroom Ravioli
parmesan cream

Seasonal Vegetables

Artisan Bread Rolls

Coffee and Tea

DESSERT

Assorted Cakes and Pies

Assorted Dessert Bars

Selection of Macaroons

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 $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 100 |qty 40)

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

FAMILY STYLE DINING

Menu's are designed to share for groups of 32 people minimum, maximum of 52 people

WEST COAST BBQ $62

House Smoked BBC Ribs
chipotle BBQ sauce

Grilled Chicken Breast
pineapple jalepeño salsa

Green Apple Coleslaw
mustard, fennel

Warm Potato Salad
bacon, corn, green onion, sour cream

Grilled Broccolini
lemon, chili

Corn on the Cob (seasonal)
herb butter

Southern Buttermilk Biscuits
served warm

Warm Apple Crisp
vanilla ice cream

COASTAL COMFORT $49

Caesar Salad
house croutons, crispy capers, parmesan cheese

T19 House Made Pizzas | *select two:*
wild mushroom, chorizo and arugula, margherita

Rigatoni Bolognaise
garlic parmesan bread

Mini Donuts
selection of jelly filled and glazed

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

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

TERMS & CONDITIONS

Tournament Convener is responsible for communicating Terms/Conditions of O.V. Golf Club to the players.

1. **Player Minimum:** The minimum guaranteed number of players for a shotgun start is 120. Course exclusivity is only offered for a minimum of 120 paid golfers. The Maximum number of golfers playing 18 Holes is 144. The minimum of 120 players is what you would pay for regardless if you had less players show up. If you have more than 120 players, you pay for the total amount of players.
2. **Confirmation**: A registration update is due 14 days before the event. Guaranteed minimum number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, we shall deem the larger number correct.
3. **Payment Terms:** The host agrees to pay a booking fee. The booking fee confirms the event reservation. The host agrees to pay the remaining balance of the event invoice within 30 days after the event. O.V.G.C. reserves the right to cancel the reservation if booking fee terms are not met and the contract is not signed. No event planning will move forward without a signed contract.
4. **Power Carts**: O.V.G.C. has the capacity to offer power carts for a full field of 144 players. This does not include any extra carts for volunteers, photographer, etc. Extra carts cannot be guaranteed in advance of any event.
5. **On Course Setup:** O.V.G.C. can offer tournament course set up in the form of tables and chairs if you have course exclusivity. All course set up needs are required 14 days prior to the event date. Any requests made thereafter cannot be guaranteed. Prices depend on quantities requested. There is no charge for Sponsor sign placement and registration area set up
6. **Cancellation Policy**: You may cancel your event up to 120 days prior for a refund of deposit. Deposit will be forfeited if cancellation is made less than 120 days in advance. Deposit refunds will be subject to a 10% administration fee. This is our usual policy.
7. **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed, or gift certificates given. The banquet portion will be held regardless of weather, unless suitable alternative arrangements can be made with course management.
8. **Draw Sheet**: The group draw sheet is needed at least 24-48 hours prior to the function date. Groups must play in a foursome format only.
9. **Rental Clubs:** TaylorMade rental clubs are available. Please reach out for pricing and further information. Minimum 7 days advance notice required (men's and ladies right or left-handed) for needs in excess of 15 sets.
10. **Signage displays**: The O.V.G.C. Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration cleanup is the responsibility of function organizer. Golf Course sponsor signage must be received at least 48 hours prior to tee off. O.V.G.C. will place signs on the course. Please provide specific instructions. All signs must be free standing. All signs must be promptly picked from Olympic View within a week after the event.
11. **Taxes**: 5% Federal Goods and Services Tax applies to all food, beverages, labor, surcharge and room/equipment rental(s). 7% Provincial Sales Tax applies to all equipment rentals. 10% Provincial Liquor Tax applies to all alcoholic beverages.
12. **Food & Beverage**: All events must include a food and beverage component. All food and beverage functions are subject to a mandatory 18% surcharge, plus applicable taxes. Food or beverage must not be brought onto the property of O.V.G.C. Any food and beverage sponsored products must be approved by course management. Due to health regulations, leftover food or beverage may not leave the property after an event.
13. **Alcohol:** No alcohol purchased off-site is allowed onto the property of OVGC. This policy is enforced.
14. **Menu Selection**: 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 subject to change without notice.
15. **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.
16. **Dress Code:** Comfortable golf attire, athleticwear and suitable footwear is required. Multiple layers are encouraged as weather can change quickly.
17. **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. Expected pace of play for 18 holes is 4.5 hours. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
18. **Power Cart Waiver:** I promise to hold O.V.G.C. free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to me or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to below credit card number.

AN EXPERIENCE WITH NATURE

OLYMPIC VIEW
GOLF CLUB

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