



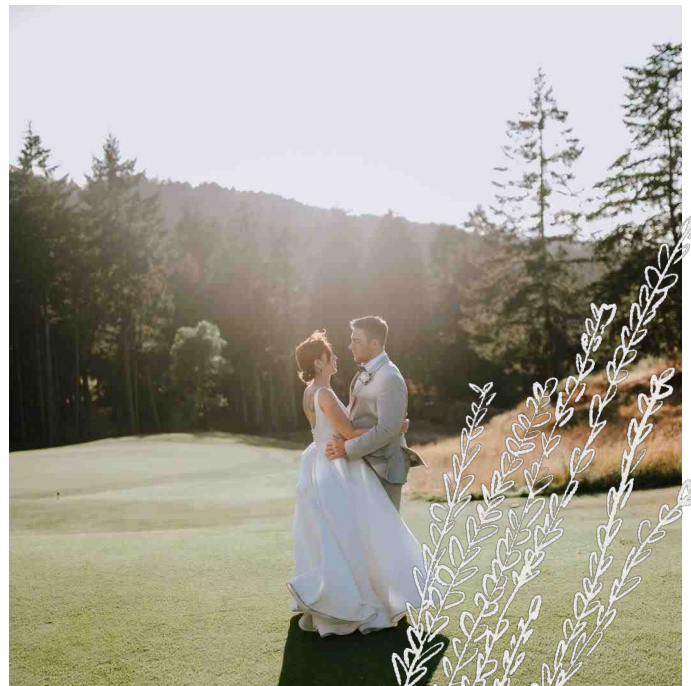
INTIMATE "I DO"

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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AN
EXPERIENCE
WITH
NATURE

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

