

Weddings

at Arbutus Ridge | 2017



ARBUTUS RIDGE
GOLF CLUB



THE **SATELLITE**
BAR & GRILLE



*The perfect place to
celebrate your special day.*

Congratulations

Thank you in advance for considering Arbutus Ridge Golf Club! Enclosed you will find our **Wedding** information package that will prove most useful in planning your special day. Arbutus Ridge is renowned for its premier food quality and personable service.

Arbutus Ridge Golf Club offers an ideal setting for a wedding ceremony or reception, complemented by professional staff to help with your every need. As you would expect from one of Vancouver Island's finest wedding facilities, Arbutus Ridge brings together the best in scenery, amenities, food and service. Our facilities can accommodate up to 200 people for wedding receptions and our outdoor wedding ceremony site can be customized to your needs.

The Clubhouse sits high on a ridge overlooking the 18th fairway, nearby islands, ocean and the mighty snow capped peaks of Mount Baker. If you have always dreamed of a garden wedding, you can have your ceremony in our striking outdoor Japanese garden.

Arbutus Ridge is a 20 minute drive from the outskirts of Victoria, 40 minutes from Nanaimo and 15 minutes from Duncan on the savory southern tip of Vancouver Island in beautiful British Columbia. Whether it's a Victoria, Nanaimo or a Duncan wedding, explore Arbutus Ridge as your first choice.



Check out our
Wedding Video
on YouTube!

Michael Brown

Food & Beverage Manager
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Richard Ingle

General Manager
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The perfect place to say
"I do!"

Testimonials

"The service from the staff was excellent, the food was awesome, the atmosphere was wonderful, and the entire day was a 100% success. It couldn't have been better!"

James & Janice Huckabay

"Our experience at Arbutus Ridge was the best we have ever had at an event facility. The service, venue presentation, and the food were perfect. All of our guests noted how wonderful their experience was."

Matt & Chantelle Hunt

"We would definitely recommend Arbutus Ridge as a wedding venue not only because of the great food, location, and views, but also because of the extraordinary service that Arbutus Ridge provided."

Sean & Aileen Reynolds

"The experience of Arbutus Ridge as a wedding location was noticeable. Guests have expressed how impressed they were and I will definitely recommend Arbutus Ridge as an event location on Vancouver Island"

Ruperto Wedding

"We could not have been happier with our experience. We have recommended the Wedding venue to engaged friends already!"

Chipperfield Wedding

"Thank you so much for making our day so wonderful!! You helped make everything run so smoothly and we appreciate everything you have done. I have heard nothing but good things from everyone that came and the food was AMAZING!"

Rosalyn and David Pompeo

Located in beautiful Cobble Hill, Arbutus Ridge is a scenic 20 minute drive from the outskirts of Victoria north along Highway 1, a 40 minute journey south from Nanaimo along the Trans-Canada Highway, and just a 15-minute trip south from Duncan.





The Arbutus Grand Buffet

ARRIVAL

- Champagne Toast
- Fresh Crudités Platter
house dip
- Selection of Domestic and International Cheeses
served with crostini

SALADS

- Mixed Artisan Greens
house dressings
- Caesar Salad
house made croutons and parmesan
- Kale and Spinach Salad
cranberries, peppercorn ranch
- Quinoa Salad
Italian flavours
- Asian Broccoli Salad
- Tomato and Feta Salad
fresh herb vinaigrette

ACCOMPANIMENTS

- Roasted Baby Potatoes
fresh herbs, butter
- Coconut Jasmine Rice
- Farm Fresh Steamed Vegetables
fresh herb butter
- Assorted Fresh Rolls
whipped butter

FRESH CHILLED SEAFOOD

- Snow Crab Legs
- Marinated Salt Spring Island Mussels
- Cold Smoked Salmon
- Chilled Baby Shrimp, Cocktail Sauce
- Grilled Maple Glazed Salmon

HOT ITEMS

- Beef Stroganoff
slow roasted beef in creamy mushroom sauce
- Pork Meatballs
house made bbq sauce
- Conchiglie Pasta
mixed seafood, creamy garlic and chive sauce
- Baked Vegetarian Penne
roasted vegetables, rosé sauce

Select two:

ENTRÉES

- Rosemary Crusted Leg of Lamb
minted lamb jus
- Slow Baked Maple Dijon Ham
- Slow Roasted Hip of Beef
au jus
- Maple Roasted Wild BC Salmon Fillet
- Grilled Chicken Breasts
pearl onion gravy
- Apricot and Hoisin Crusted Roasted Loin of Pork

Select two:

Replace Hip of Beef for Prime Rib for \$5 per guest

DESSERT

- Belgian Chocolate Fountain
fresh fruit, marshmallows, cookies
- Chef's Selection of Cakes, Pies, Dessert Squares
- Fresh Fruit Display
- Fresh Brewed Coffee and Tea

\$60 per person

All prices are subject to applicable taxes and service charges.



The Salt Spring

SALADS

Mixed Artisan Greens
house dressings

Caesar Salad
house made croutons and parmesan

Kale and Spinach Salad
cranberries, peppercorn ranch

Quinoa Salad
Italian flavours

Asian Broccoli Salad

Tomato and Feta Salad
fresh herb vinaigrette

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Coconut Jasmine Rice

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$375 per 75 guests**
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$200**
fresh fruit and cookies

HOT ITEMS

Beef Stroganoff
slow roasted beef in creamy mushroom sauce

Pork Meatballs
house made bbq sauce

Conchiglie Pasta
mixed seafood, creamy garlic and chive sauce

Baked Vegetarian Penne
roasted vegetables, rosé sauce

Select two:

ENTRÉES

Rosemary Crusted Leg of Lamb
minted lamb jus

Slow Baked Maple Dijon Ham

Slow Roasted Hip of Beef
au jus

Maple Roasted Wild BC Salmon Fillet

Grilled Chicken Breasts
pearl onion gravy

Apricot and Hoisin Crusted Roasted Loin of Pork

Select two:

Replace Hip of Beef for Prime Rib for \$5 per guest

DESSERT

Chef's own Selection of Cakes, Pies and Dessert Squares

Cheese Tray with Assorted Crackers

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$43 per person

All prices are subject to applicable taxes and service charges.



The Mount Baker

SALADS

Mixed Artisan Greens
house dressings

Caesar Salad
house made croutons and parmesan

Kale and Spinach Salad
cranberries, peppercorn ranch

Quinoa Salad
Italian flavours

Asian Broccoli Salad

Tomato and Feta Salad
fresh herb vinaigrette

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Coconut Jasmine Rice

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$375 per 75 guests**
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$200**
fresh fruit and cookies

HOT ITEMS

Beef Stroganoff
slow roasted beef in creamy mushroom sauce

Pork Meatballs
house made bbq sauce

Conchiglie Pasta
mixed seafood, creamy garlic and chive sauce

Baked Vegetarian Penne
roasted vegetables, rosé sauce

Select one:

ENTRÉES

Rosemary Crusted Leg of Lamb
minted lamb jus

Slow Baked Maple Dijon Ham

Slow Roasted Hip of Beef
au jus

Maple Roasted Wild BC Salmon Fillet

Apricot and Hoisin Crusted Roasted Loin of Pork

Grilled Chicken Breasts
pearl onion gravy

Select two:

Replace Hip of Beef for Prime Rib for \$5 per guest

DESSERT

Chef's own Selection of Cakes, Pies and Dessert Squares
Fresh Fruit Display
Fresh Brewed Coffee and Tea

\$39 per person

All prices are subject to applicable taxes and service charges.



The Tzhouhalem

SALADS

Mixed Artisan Greens
house dressings

Tomato and Feta Salad
fresh herb vinaigrette

Kale and Spinach Salad
cranberries, peppercorn ranch

Quinoa Salad
Italian flavours

Asian Broccoli Salad

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

BUFFET ENHANCEMENTS

Fresh Chilled Seafood Selection **\$375 per 75 guests**
snow crab legs, marinated salt spring island mussels, cold smoked salmon, chilled baby shrimp with cocktail sauce, grilled maple glazed sockeye salmon sides

Chocolate Fountain **\$200**
fresh fruit and cookies

HOT ITEMS

Beef Stroganoff
slow roasted beef in creamy mushroom sauce

Pork Meatballs
house made bbq sauce

Conchiglie Pasta
mixed seafood, creamy garlic and chive sauce

Baked Vegetarian Penne
roasted vegetables, rosé sauce

Select one:

ENTRÉES

Rosemary Crusted Leg of Lamb
minted lamb jus

Slow Baked Maple Dijon Ham

Slow Roasted Hip of Beef
au jus

Maple Roasted Wild BC Salmon Fillet

Apricot and Hoisin Crusted Roasted Loin of Pork

Grilled Chicken Breasts
pearl onion gravy

Select two:

Replace Hip of Beef for Prime Rib for \$5 per guest

DESSERT

Chef's own Selection of Cakes, Pies and Dessert Squares
Fresh Brewed Coffee and Tea

\$36 per person

All prices are subject to applicable taxes and service charges.



Fine West Coast Cuisine

Plated Dinners

THE COBBLE HILL

Plated dinner menu includes fresh bread, whipped butter and coffee or tea

STARTER (please choose one)

Fresh Sliced Tomatoes and Marinated Bocconcini
on baby greens with torn basil, extra virgin olive oil, balsamic reduction

Shrimp Cocktail Salad
tomato horseradish dressing

Crab Bisque
chive crème fraiche

ENTRÉE (please choose one)

Grilled 8 oz. AAA New York Steak
wild mushroom demi glace, roasted rosemary potatoes and seasonal vegetables

Pan Seared Pacific Halibut
fresh herb beurre blanc, coconut jasmine rice and seasonal vegetables

Braised Lamb Shank
roasted shallot and port demi glace, roasted rosemary potatoes and seasonal vegetables

FINALE (please choose one)

Carrot Caramel Cake

New York Cheesecake
fresh berry coulis

Flourless Chocolate Torte

\$40 per person

All prices are subject to applicable taxes and service charges.

Customized menu options available, please ask your wedding coordinator for details!



Reception Enhancements

THE ARBUTUS MAJESTIC

\$27 Per Dozen

COLD

- Smoked Salmon Cream Cheese Crostini
- California Rolls
- Chilled Tiger Prawns, Cocktail Sauce
- Sesame Crusted Albacore Tuna, Miso Aioli
- Brie Cheese on Crostini

HOT

- Spinach and Feta Spanakopita
- Bacon Wrapped Scallops
- Vegetarian Samosas
- Cream Cheese Stuffed Jalapenos
- Tempura Tiger Prawns, Chipotle Aioli

CHEF'S NOTE

A general guide to Hors d'Oeuvre quantities required as follows:

- 3-4 pieces pp Short reception, dinner to follow immediately
- 4-8 pieces pp Longer receptions, dinner to follow a little later
- 8-12 pieces pp Heavy reception or light dinner
- 12-16 pieces pp Dinner!

THE ARBUTUS IMPERIAL

\$24 Per Dozen

COLD

- Tomato, Basil and Pepper Bruschetta
- Black Olive and Caper Tapenade
- Deviled Eggs
- Roast Beef on Crostini, Horseradish Mayonnaise
- Hummus and Mini Pitas
- Southwest Chicken Pinwheels

HOT

- Zucchini Sticks, Peppercorn Ranch Dipping Sauce
- Assorted Mini Quiche
- Chicken Satays, Spiced Peanut Sauce
- Mini Sausage Rolls
- Spring Rolls with Plum Sauce
- Chicken Wings (Hot, Teriyaki, BBQ) 2 doz.

PLATTERS, TRAYS OR LATE NIGHT SNACKS

Each selection feeds approximately 20 people as an appetizer.

- Assorted Deli Meats, Pickles, Olives, Cheese and Bread **\$90**
- Smoked Salmon and Albacore Tuna with Capers, Pickles, Onions and Crostini **\$95**
- Selection of Local and Imported Cheeses, Crostini **\$95**
- Fresh Seasonal Fruit Platter **\$75**
- Crudités and House Dip **\$55**
- Assorted Finger Sandwiches **\$90**
- Warm Crab and Artichoke Dip with Toast Points **\$95**
- Chicken Wings, Zucchini Sticks, Jalapeno Peppers **\$90**



Beverage Selections

BEVERAGE SERVICES

Cash or Host bar options are available to enhance your event. Our extensive selection features premium liquors, cocktails, import and domestic bottled beer, coolers, ciders, and champagne.

A complimentary bartender is provided. Please inquire for prices.

WINE

Here at Arbutus Ridge we take pride in being able to showcase wines from the growing wine region on Vancouver Island. Having access to dozens of small vineyards, we can assist you in pairing local wines with our cuisine to create a truly memorable dining experience.

Bottled wine selections are available upon request.

SPARKLING

Arbutus Ridge Champagne Toast **\$4 per glass**

ARBUTUS RIDGE PUNCH

NON ALCOHOLIC

Fresh Fruit Juices, blended with Ginger Ale,
7Up and Grenadine **\$100 per 12 Litres** (Serves approximately 60 glasses)

WITH ALCOHOL

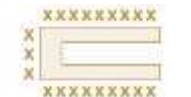
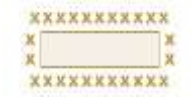
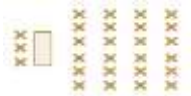
As Above, with Sparkling Champagne **\$180 per 12 Litres** (Serves approximately 60 glasses)

All drinks include applicable taxes. A 15% service charge is added to all tabs on banquet bills.



Room Capacities & Rates

MT. BAKER BANQUET ROOM SATELLITE MEETING ROOM THE SATELLITE DINING ROOM THE SATELLITE LOUNGE SATELLITE PATIO



Theatre	250	-	-	-	-
Classroom	80	-	-	-	-
Boardroom	-	12	-	-	-
Banquet	140	-	60	90	40
Dinner/Dance	120	-	60	60	N / A
Reception	Up to 240 when used with Dining Room & Lounge	-	60	60	50
U-Shape	50	-	25	-	-
Hollow Square	50	-	30	-	-
Dimensions	41'X47'6"	13'X18'6"	35'X25'	41'X34'	16'X21'6"
Sq. Footage	1947	240	875	1394	344
Doors	7'	7'	7'	7'	7'
Ceiling	12'	9'6"	10'10"	10'10"	10'10"

Terms & Conditions

- Deposit:** A confirmation/damage deposit of \$750 is required to secure the use of the facility and is non-refundable. 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.
- Cancellation Policy:** You may cancel your event at anytime, however the full deposit will be forfeited. In addition, cancellations inside 30 days prior to the event date will be charged \$2 per person.
- Room Charges:** Saturday weddings that require the use of the room for the whole day (8 am to 1 am) are subject to a room charge of \$500 plus applicable taxes. Weddings requiring the use of the outside gardens for their ceremony are subject to a usage charge of \$875 plus applicable taxes.
- Confirmation:** A guaranteed number of guests are required 5 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, the larger number will be used for billing purposes. Some exceptions may apply in September.
- Menu Selection:** Arbutus Ridge Golf Club (A.R.G.C.) must provide all food and beverage served. One menu is required for each event. Buffet service requires a minimum of 35 guests. Plated service is available for some events. A.R.G.C. requires all menus to be selected a minimum of 30 days prior to the event date. If you have guests with special diet requirements, please contact us in advance to make the appropriate arrangements.
- Payment Terms:** A.R.G.C. requires the host to pay 75% of the total estimated cost of the event 7 days prior to the event and the remaining balance to be paid on the day of the event. A credit card number is held on file to process through the remaining balance. If the host prefers to pay by an alternate method of payment the credit card will be used only for backup.
- Taxes:** All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- Building Evacuation:** Provincial Liquor Laws prohibit the sale of alcohol after 1:00 am (12 midnight on Sunday); therefore last call will be preformed at 12:30 am (11:30 pm Sunday). Total building evacuation is 1:30 am (12:30 am Sunday).
- Food Charges:** Event food selections are subject to the following charges for children and infants: Children 13 years of age and older pay full price; children aged 6 years of age to 12 years of age pay half of the adult price; children and infants 5 years of age and younger are free of charge. A.R.G.C. reserves the right to limit the number of non-adult charges.
- Service Charges:** All food and beverage services charged to event account are subject to a 15% service charge.
- Health Regulations:** With the exception of Wedding Cakes, food product must not be brought onto the property. Due to health regulations, leftover food or beverage may not leave the property after an event.
- Function Room:** A.R.G.C. reserves the right to require a significant number of guests to book an event. Should the number of guests attending a food and beverage function differ from the original number quoted, A.R.G.C. reserves the right to provide an alternate function room best suited to the size of the group.
- Liability:** A.R.G.C. reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should A.R.G.C. discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. A.R.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.
- Decorating:** A.R.G.C. is responsible for the room setup, preparation and cleanup. Decorations and centerpieces are the responsibility of the event organizer. The Food & Beverage Manager must be consulted regarding all decorations, candles, displays or signage used on the property by the organizer or guests. Any use of nails, staples, tacks, glue or any like materials is not allowed on any walls, doors or ceilings. The use of confetti, table confetti and or rice is strictly prohibited; rose and flower petals are permitted. Decoration clean up is the responsibility of the event organizer.

Terms & Conditions

- 15. **Photography:** Family and wedding party photographs can be taken in and around the Clubhouse (location subject to approval from the Food & Beverage Manager). A.R.G.C. will provide if available, a complimentary golf cart and escort for the Bride, Groom and Photographer to conduct a photo shoot at a scenic location before the 9th tee box on the golf course. Cart and escort reservations must be confirmed with the Food & Beverage Manager no later than 24 hours in advance.
- 16. **Music:** **SOCAN** (Society of Composers, Authors and Music Publishers of Canada) and **RESOUND** (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the Copyright Act of Canada. An event with dancing in a room with capacity of 100 or less is \$59.64, without dancing is \$29.81. An event with dancing in a room with capacity of 101 or more is \$85.80, without dancing is \$42.86 (all pricing subject to applicable taxes). This fee will be added to all bills.
- 17. **During the term of this Contract**
 - (a) the A.R.G.C. shall use all reasonable efforts to fulfill the requests of the Event and its Host to the best of its ability and to reach agreement with the Event and its Host on any dispute that may arise between the parties, and
 - (b) the Event and its Host shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with A.R.G.C. on any dispute that may arise between the parties.

If, at any time prior to the date that is ninety (90) days before the Event, the A.R.G.C. determines, in its sole opinion and discretion that the Event and its Host is:

- (i) making requests that exceed the obligations of the A.R.G.C. under this Contract and/or acting unreasonable, or
- (ii) requiring the A.R.G.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
- (iii) conducting itself in a manner that is rude or offensive to the employees or agents of the A.R.G.C., then the A.R.G.C. shall have the right to terminate this Contract on five (5) days' written notice to the Event and its Host and shall on the fifth day after the date of such notice refund to the Event and its Host any deposit or advance payments made to the A.R.G.C. by the Event and its Host.

Notes:



Arbutus Ridge Golf Club

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