

GOLF EVENTS

at Arbutus Ridge



ARBUTUS RIDGE
GOLF CLUB

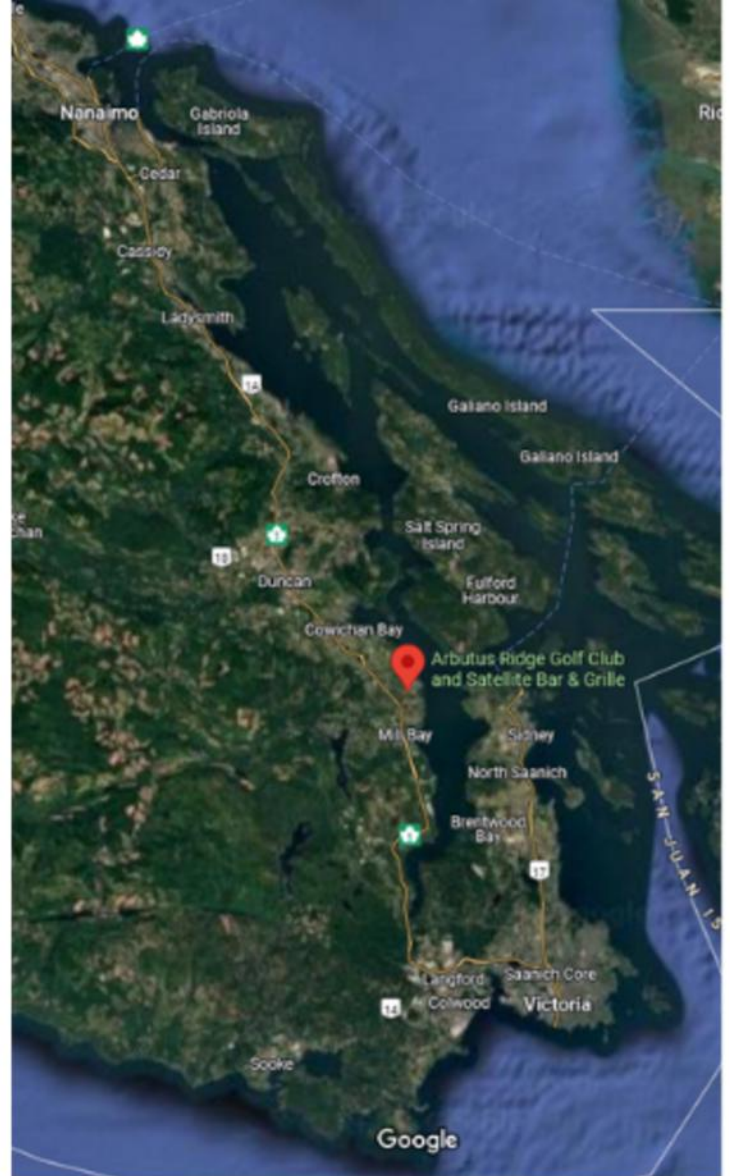
2025



ARBUTUS RIDGE
GOLF CLUB

THE GOLF COURSE

Awards & Distinctions



- Host – 2025 U17 BC Junior Championship
- Host – 2024 BC AAA High School Championship
- Host – 2023 BC Women’s Amateur Championship
- Host – 2023 BC AA High School Championship
- PGA of BC – Golf Shop of the Year – Vancouver Island 2021
- Host – 2021 BC Junior Boys Championship
- 4 Star Rating Golf Digest

DRIVING DIRECTIONS

From Downtown Victoria: Follow Douglas Street North which becomes Highway 1. Proceed straight through Mill Bay (35 minutes), and turn right at the lights at Hutchinson Road.

From Nanaimo: Highway one South straight through Duncan (35 minutes). Turn left at lights on Hutchinson Road (one light past Rona).

IMPRESS. SOCIALIZE. PLAY.



ARBUTUS RIDGE
GOLF CLUB



Thank you in advance for your interest in Arbutus Ridge Golf Club! We are pleased to present the enclosed 2024 Golf Event information package to assist you with the planning stages of your event.

Arbutus Ridge Golf Club offers an ideal setting to entertain friends or business associates with a first class golf event. As you would expect from one of Vancouver Island's best courses, Arbutus Ridge brings together the best in scenery, amenities, challenging play and service.

Located in the seaside community of Cobble Hill amongst some of Vancouver Island's finest wineries. Arbutus Ridge is a scenic 20-minute drive from the outskirts of Victoria north along Highway 1A, a 40-minute journey south from Nanaimo along the Trans-Canada Highway and just a 10-minute trip south from Duncan.

Our Head Golf Professional will personalize the event to your needs, taking pride ensuring no detail is overlooked. Let our team of professionals do the work, while you enjoy the day!

Andy Hajer

Head Golf Professional

ahajer@arbutusridge.com

EVENT SERVICES & ENHANCEMENTS

TOURNAMENT SERVICES (For groups of 16 or more.)

- Personal Event Coordinator
- Signage Placement
- Competition Markers
- Registration Area
- Cart Identification
- Full Service Refreshment Cart
- 20% off Golf Shop Merchandise for Prizes
- Private Room (depending on availability)
- Personalized Welcome Sign
- On Course Player Assistants
- Scoring Assistance
- Locker Room Facilities

The team at Arbutus Ridge will take care of every detail to ensure that your golf event is a great success. Our facilities are more than accommodating for groups of up to 144 golfers. At the end of the day on the golf course, our clubhouse provides the perfect setting for a post-tournament meal or fully catered banquet for up to 200 diners.

EVENT ENHANCEMENTS

The Basics - \$6 per person

- One Arbutus Ridge Logo Ball
- Ball Marker
- Package of Tees

Also Available

- In-Cart Bottled Water **\$2.50**
- Unlimited warm-up balls **\$4 per person**
- Titleist Rental Clubs **\$60 per set**

(Includes a sleeve of balls)

Take out the guess work!

Reward your players with an Arbutus Ridge Golf Club Gift Card! Available in denominations up to \$250.00

Custom Tee Gifts

Head Covers, Hats, Golf shirts, Glassware, Jackets, Gloves, Towels, Balls, Golf Bags, Shoes, and more!

Customize a First Tee Gift and receive a corporate discount.





PROFESSIONAL INSTRUCTION

INSTRUCTION AT ARBUTUS RIDGE

Arbutus Ridge includes fourteen large hitting areas and a private 100-yard short game area available for putting, chipping & sand play. The practice facility features five target greens and is 260 yards in length. Our world-class teaching professionals are on hand to make your event fun and memorable, and we are proud to introduce our video swing analysis equipment to deliver graphic images of your golf swing. To learn more about our lesson programs and our instructors, please visit Arbutus Ridge on our website at arbutusridge.com.

WARM UP WITH A PRO \$6 PER PERSON

Minimum 12 players, includes practice balls

CORPORATE OUTINGS

\$10 PER PERSON PER HOUR | MIN 6 PEOPLE.

The benefits of hosting a corporate golf event at the Arbutus Ridge Practice facility range from increasing productivity within your company to strengthening relationships with clients. Outings can vary from 60-minutes to full or multiple day affairs and are fully customized based on each company's needs and objectives. Price includes practice balls.

BEAT THE PRO

\$50 PER HOUR | PROFESSIONAL.

An Arbutus Ridge golf instructor challenges your players for any shot on the golf course. Reward those who beat them with a pre-purchased prize out of our golf shop, or perhaps a stroke off their score. Maximum price is \$200.

GOLF EXHIBITION | \$100

Our golf exhibitions are a very popular option for many clients. The exhibitions consist of 60 minutes of helpful tips, trick shots and lots of fun, dispelling some age-old golfing myths. Perfect for groups of all sizes, exhibitions can be used to start your day with us or to fill the gap between golf and dinner.

All prices are subject to applicable taxes and an 18% service charge



BREAKFAST & ON-COURSE OPTIONS

BACK NINE BREAKFAST BUFFET

Selection of Fresh Chilled Juices
 Fresh Brewed Coffee and Tea
Regular and decaffeinated
 Assorted Muffins, Pastries,
Whipped Butter and Preserves
 Country Fried Potatoes
 Farm Fresh Scrambled Eggs
 Sausage Bangers
 Fresh Seasonal Fruit and Berries
...Option to add breakfast enhancements

\$ 28 PER PERSON

ON COURSE SURVIVAL KIT

Assorted Sandwiches with Cold Cuts,
 Cheese, and Veggies
 Potato Chips
 Bottled Water
 Granola Bar

\$22 PER PERSON



BREAKFAST ENHANCEMENTS

PRICE IS PER PERSON

- Bacon **\$4**
- French Toast with fruit compote **\$5**
- Pancakes with maple syrup **\$5**
- Oatmeal with brown sugar and milk **\$4**
- Eggs Benedict **\$7**
- Smoked Salmon Eggs Benedict **\$8**
- Goat Cheese & Roasted Vegetable Frittata **\$6**

All prices are subject to applicable taxes and an 18% service charge



LUNCH BUFFET OPTIONS

COBBLE HILL BBQ LUNCHEON

Salads

Mixed Artisan Greens

house dressings

Caesar Salad

house made croutons and parmesan

Entrées | select one:

Burgers

choice of beef patties, chicken breast, salmon fillet, or plant-based veggie burger.

Hot Dogs

Tender Chicken Breast

Marinated Portobello Mushroom

Accompaniments

Kaiser Buns and Hoagies

Relish, Mayonnaise, Ketchup and Mustard Lettuce, Tomato, Pickle and Onion

Dessert

Assorted Dessert Squares

\$ 28 PER PERSON

THE COWICHAN BAY LUNCH

Salads

Mixed Artisan Greens

house dressing

Caesar Salad

house made croutons and parmesan

Sandwich Selections

Black Forest Ham, Shaved Roast Beef, Roast Turkey and Egg Salad

Sliced Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles and Condiments

Assorted Rolls and Artisan Breads

Dessert

Fresh Baked Cookies OR Dessert Squares

Add Chef's Soup of the Day for an additional \$3 per person

\$ 28 PER PERSON

All prices are subject to applicable taxes and an 18% service charge





THE MOUNT PREVOST

SALADS | SELECT THREE

Mixed Artisan Greens
house dressings

Caesar Salad
house-made croutons, parmesan

Tomato & Bocconcini
olive oil & balsamic reductions

Greek Salad
*bell peppers, tomatoes, cucumber,
onion, olives, feta, vinaigrette*

Walnut Potato Salad
potato & egg with walnuts

PASTA | SELECT ONE:

Rainbow Tortellini
house marinara

Mushroom Risotto
trio of mushrooms

Baked Vegetarian Lasagna
roasted vegetables, tomato basil sauce

ACCOMPANIMENTS

Roasted Yukon Gold Potatoes

Fresh Steamed Vegetables
fresh herb butter

Fresh Dinner Rolls
whipped butter

ENTREES | SELECT TWO:

CAB Braised Beef Short Rib
red Wine Jus

Bacon Wrapped Pork Medallion
mango chutney

BBQ Chicken Breast
tarragon cream sauce

Wild Sockeye Salmon
beurre blanc

**Replace one entree for Prime
Rib \$12 per person**

DESSERT

Selection of Cakes, Pies and Dessert Squares

Seasonal Fruit Salad

\$58 PER PERSON

*All prices are subject to applicable
taxes and an 18% service charge*

Fresh Chilled Seafood \$600*

*snow crab legs, marinated Salt Spring Island mussels, cold
smoked salmon, chilled baby shrimp with cocktail sauce.*

Chocolate Fountain \$300

fresh fruit, marshmallows, & cookies

**per 50 guests*

Coffee & Tea Station \$3 per person

regular, decaffeinated, assorted teas



THE SATELLITE CHANNEL

SALADS | SELECT THREE

Mixed Artisan Greens
house dressings

Caesar Salad
house-made croutons, parmesan

Greek Salad
*bell peppers, tomatoes, cucumber,
onion, olives, feta, vinaigrette*

Walnut Potato Salad
potato & egg with walnuts

PASTA | SELECT ONE:

Spinach and Ricotta Cannelloni
light tomato cream sauce

Baked Vegetarian Lasagna
roasted vegetables, tomato basil sauce

Rice Pilaf

Fresh Chilled Seafood \$600*

*snow crab legs, marinated Salt Spring Island
mussels, cold smoked salmon, chilled baby
shrimp with cocktail sauce.*

Chocolate Fountain \$300

*fresh fruit, marshmallows, & cookies
per 50 guests

Coffee & Tea Station \$3 per person

regular, decaffeinated, assorted teas

ENTREES | SELECT TWO:

Beef Bourguignon
hearty red wine sauce

Bacon Wrapped Pork Medallion
caramelized onion & thyme jus

BBQ Chicken Breast
house made rhum & hot honey BBQ sauce

Wild Sockeye Salmon
beurre blanc

CAB Striploin Roast ...ADD\$9 per guest

CAB Prime Rib Roast ...ADD \$12 per guest

ACCOMPANIMENTS

Roasted Yukon Gold Potatoes

Fresh Steamed Vegetables
fresh herb butter

Fresh Dinner Rolls
whipped butter

DESSERT

Selection of Cakes, Pies and Dessert Squares

Seasonal Fruit Salad

\$53 PER PERSON

*All prices are subject to applicable
taxes and an 18% service charge*



THE KINGFISHER

SALADS | SELECT THREE

Mixed Artisan Greens
house dressings

Caesar Salad
house-made croutons, parmesan

Tomato & Bocconcini
olive oil & balsamic reductions

Greek Salad
*bell peppers, tomatoes, cucumber,
onion, olives, feta, vinaigrette*

Walnut Potato Salad
potato & egg with walnuts

PASTA | SELECT ONE:

Five Cheese Ravioli
house marinara

Mushroom Risotto
trio of mushrooms

Baked Vegetarian Lasagna
*roasted vegetables, tomato
basil sauce*

ENTREES | SELECT ONE

Roasted Pork Loin
Dijon crusted with garlic confit

Chicken Cordon Bleu
creamy mushroom sauce

Wild Sockeye Salmon
Beurre Blanc

CAB Braised Beef Short Rib
red wine jus

DESSERT

Selection of Cakes, Pies and Dessert Squares

Seasonal Fruit Salad

\$48 PER PERSON

*All prices are subject to applicable
taxes and an 18% service charge*

Fresh Chilled Seafood \$600*

*snow crab legs, marinated Salt Spring Island mussels, cold
smoked salmon, chilled baby shrimp with cocktail sauce.*

Chocolate Fountain \$300

fresh fruit, marshmallows, & cookies

**per 50 guests*

Coffee & Tea Station \$3 per person

regular, decaffeinated, assorted teas



APPETIZER OPTIONS

COLD - \$34 PER DOZEN

Tomato, Basil and Pepper Bruschetta

Black Olives & Caper Tapenade

Bocconcini Skewers

Roast Beef Crostini
horseradish mayo

Deviled Eggs

HOT - \$34 PER DOZEN

Mini Sausage Rolls

Spring Rolls
plum sauce

Assorted Mini Quiche

Chicken Satay Skewers
spiced peanut sauce

Spinach & Feta Spanakopita

Crab Rangoon
spicy mayo

COLD - \$37 PER DOZEN

Smoked Salmon Cream Cheese Crostini

California Rolls

Chilled Tiger Prawns
cocktail sauce

Sesame Crusted Albacore Tuna
wasabi aioli

Goat's Cheese on Crostini

HOT - \$37 PER DOZEN

Satay Beef Skewers

Prosciutto Wrapped Dates
with bleu cheese

Bacon Wrapped Scallops

Tempura Tiger Prawns
chipotle aioli

Cream Cheese Stuffed Jalapenos

Chicken Wings (2 DOZEN)
hot, Jack Daniels BBQ, lemon pepper, S&P, sweet chili, Buffalo, or honey garlic.

Chef's Note

A general guide to hors d'oeuvres quantities 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!

All prices are subject to applicable taxes and an 18% service charge



SNACKS & PLATTERS

EACH SERVES 25

| | |
|---|-------|
| Pepperoni & Hawaiian Pizza | \$95 |
| Charcuterie Board <i>assorted Deli Meats, Pickles, Olives, Cheese & Breads</i> | \$165 |
| Smoked Salmon & Albacore Tuna with Capers, Pickles, & Onions on a Crostini | \$160 |
| Selection of Local and Imported Cheeses with Crostini | \$150 |
| Fresh Seasonal Fruit Platter | \$115 |
| Crudités and House dip | \$90 |
| Assorted Finger Sandwiches | \$130 |
| Chicken Wings, Deep Fried Pickles, Jalapeno Poppers | \$135 |
| Warm Crab & Artichoke Dip with Toast Points | \$130 |

All prices are subject to applicable taxes and an 18% service charge

PLANNER'S CHECKLIST

30 DAYS OR MORE PRIOR — Together with Head Golf Professional, determine:

Format of Play / Competitions

- “Medal Play” – every golfer plays his/her own ball ~ most suitable for intermediate/avid golfers
- “Texas Scramble” – teams of 4 counting only the best shots from the group ~ suitable for a wide range of golfing abilities
- Competitions: Closest to the Pin, Long Drive, Straight Drive, Longest Putt, Hole-in-one

Prize/Gift Requirements

- Registration and Prize Table locations
- 20% off Golf Shop items for prizes/gift purposes ~ Corporate &/or Arbutus Ridge logo
- Custom options & tee gift available

Food & Beverage Requirements

- Menu Selections for Clubhouse & On-Course – timing for meal(s)
- Any Food and Beverage provided to participants by sponsors or outside sources must be communicated to the Head Golf Professional 30 days prior to the event

Host Services (guest privileges)

- Golf Shop: set-up account for charging privileges
- Refreshment Cart: snacks, sandwiches, beverages, golf shop products

7 DAYS OR MORE PRIOR

- Confirm total number of guests for Golf and Food & Beverage
- “Final Draw” - list of player names grouped in foursomes e-mailed
- Corporate Logo e-mailed for cart signs
- Communicate dress code, pace-of-play and other contract terms with your guests
- Deliver on-course signage and prizes

DAY OF EVENT

- Have fun! Let our Head Golf Professional and Team take care of your every need.

Key Questions in developing event programming

- What do you want to accomplish with this event?
- How can you set your event apart from others?
- How do the event activities fit in your budget?
- What do you want your guests to take-away from the event?





ARBUTUS RIDGE
GOLF CLUB

NEXT STEPS TO MAKING YOUR EVENT A REALITY



Book a meeting

Meet with our Head Golf Professional, Andy Hajer, to go over your event and what your vision is.

Determine your needs

Is this a team building event, are you wanting to impress new clients? Want to recognize the top achievers in your business?

Choose your tee times, room set up and timing

Once numbers are confirmed, we will block the tee times and arrange a room setup according to your needs. Banquet style dining, meeting room or presentation, we can make it a reality in our large banquet room.

Select a menu

We have a number of great options to choose from. Whether you are looking for a large grand buffet, a more casual BBQ, or an appetizer style event we can make it happen.

Sit back and let us do the work!

Once we have all the details confirmed, we take care of the rest! On the day of your event, just show up and enjoy!

Andy Hajer | Head Golf Professional

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