

# Golf Events

at Arbutus Ridge

2024



ARBUTUS RIDGE  
GOLF CLUB

# Impress. Socialize. Play.

“There really is no comparison to the experience we’ve had at other courses. Arbutus Ridge sets the bar so much higher. It’s the little things, all the details like having our logo on the carts but also on the score-cards-that was noticed by everyone. The attentiveness of the staff though is what really struck me. It didn’t seem like they were just being helpful because they thought it was part of their job. One got the feeling that they truly cared about being helpful and wanted to make our experience at Arbutus the best it could possibly be.”

**Tom Johner, Island Farms Charity Golf Tournament for ALS**

“The team at Arbutus Ridge were excellent. The communication lines were always open and they were always ready to assist and support in any way. Nothing was left undone, and our needs were always met.”

**Deb Rozon**

“Arbutus Ridge is simply outstanding in all aspects. The condition of the course, the facilities, the serene setting, and especially the knowledge and hospitality of the staff. I just can’t say enough good things about holding our event there.”

**Deb Francouer**



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!

---

**Andrew Hajer**  
Head Golf Professional  
ahajer@arbutusridge.com



## The Golf Course



Holes	<b>18</b>
Par	<b>70/72</b>
Yardage	<b>6,193</b>
Rating	<b>70.9</b>
Slope	<b>123</b>
Open	<b>Year-Round</b>
Designer	<b>Bill Robinson</b>
Year Built	<b>1987</b>

### AWARDS AND DISTINCTIONS

- Golf Shop of the Year for Vancouver Island, 2021
- Host of BC Junior Boys Championship, 2016
- 4 Star Rating Golf Digest
- #2 Golf Course in Canada, Readers Digest 2012
- Certificate of Audubon Environmental Planning
- Host of the CN Future Links Pacific Championship, 2011
- Host of the BC Women's Amateur/Mid Amateur, 2010
- Top 10 Golf Courses in Canada for Value, Westjet Up Magazine 2009
- Best Destination Golf Course in BC, Golf Nerve Magazine 2006
- Hole #17, Top Golf Holes on Vancouver Island, Pacific Golf Magazine 2006
- Host of the Canadian Junior Girls Championship, 2005
- Golf Course of the Year, golfcourereports.com, 2004
- Host of the BC Junior Girls Championship, 2003 & 2004

### 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).



## Planner's Checklist

1. **Contact** our Head Golf Professional
2. Reserve tentative **Tee Times & Room Space availability.**
3. Sign and return **contract** to confirm reservation.

### **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

### **5 DAYS OR MORE PRIOR**

- Confirm total number of guests for Golf and Food & Beverage
- “Final Draw” - list of player names grouped in foursomes faxed/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 detail/service oriented 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 other events?
- How do the event activities fit into your budget?
- What would you like your guests to remember when they leave



## 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.

Visit us online and see our **Golf Event Video** at: [https://www.arbutusridge.com/event\\_planning/tournaments](https://www.arbutusridge.com/event_planning/tournaments)

### Event Enhancements

#### The Basics ..... \$6

- 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 golf balls)*

#### Custom Tee Gifts

Customize a First Tee Gift and receive corporate discounts.

- Head Covers
- Hats
- Golf Shirts
- Glassware
- Jackets
- Gloves
- Towels
- Balls
- Golf Bags
- Shoes
- and more!

### Take Out The Guess Work!

Reward your Players with a Arbutus Ridge Golf Club Gift Card! Available in any denomination up to \$500.

**Please call our Head Golf Professional Andrew Hajer for a customized event quote.**



## 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](http://arbutusridge.com).

### Warm Up With A Pro

\$6 per person

Minimum 12 players, includes Practice Balls

### Corporate Outings (minimum 6 guests) Starting at \$10 per guest/hour

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

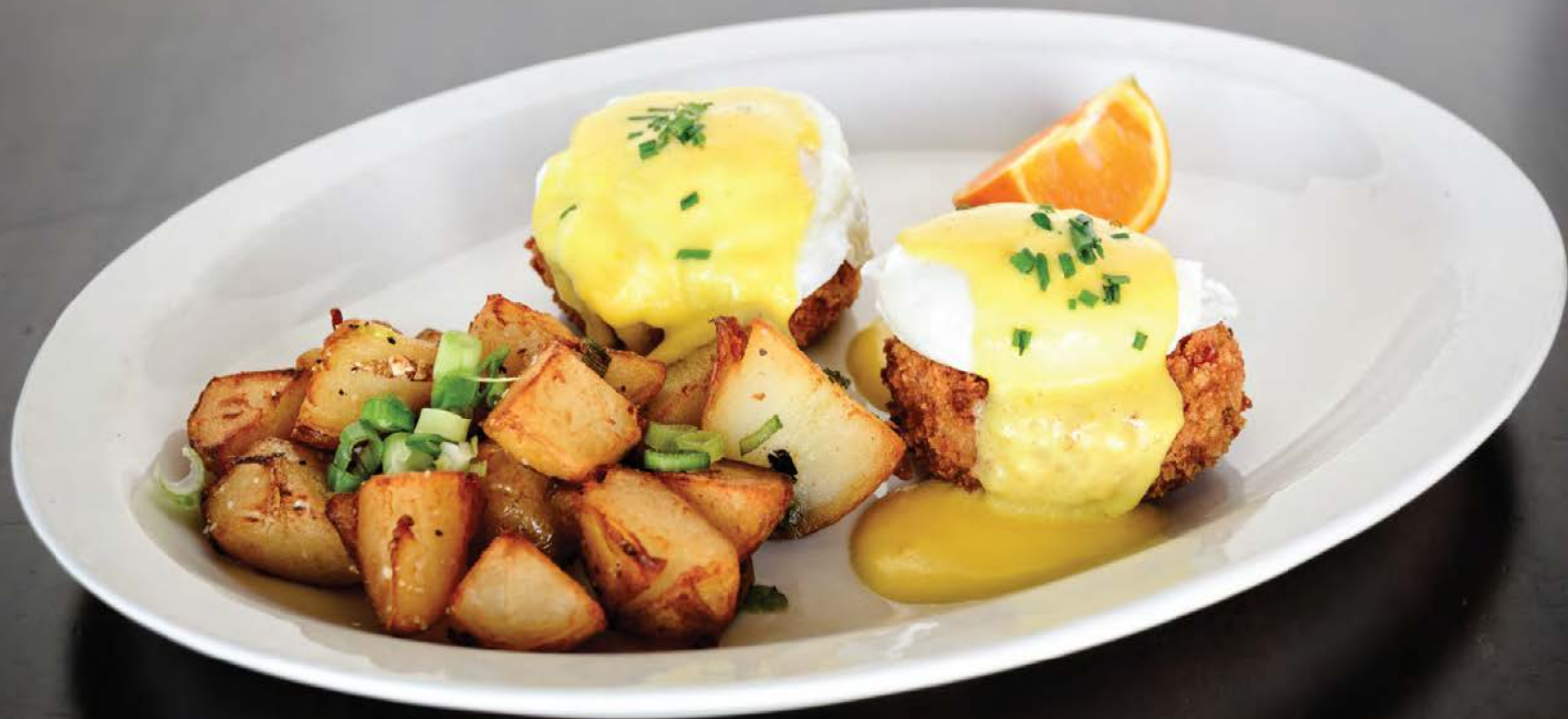
An Arbutus Ridge golf instructor challenges your players for any shot on the golf course. Reward those who beat them with a pre-purchased prize out of our golf shop, or perhaps a stroke off their score. Maximum price is \$200.

### 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 subject to applicable taxes.



## 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

**\$25 per guest**

*...Option to add breakfast enhancements*

### On Course Survival Kit

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

**\$18 per person**

All prices are subject to applicable taxes and service charge.



#### Breakfast Enhancements

	<b>price per guest</b>
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 and Roasted Vegetable Frittata	\$6



## Lunch Buffet Options

*Served from 11 am to 3 pm only.*

### Cobble Hill BBQ Luncheon

#### Salads

Mixed Artisan Greens  
*house dressings*

Caesar Salad  
*house made croutons and parmesan*

#### Entrées | select one:

100% Beef Burger

Jumbo Smokies

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 and Tarts

Fresh Brewed Coffee or Tea

***\$26 per person***

### The Cowichan Bay Luncheon

#### 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 and Dessert Squares

Fresh Brewed Coffee or Tea

*Add Chef's Soup of the Day for an additional  
\$2 per person*

***\$26 per person***

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



# The Satellite Channel

## Salads | select four:

Mixed Artisan Greens  
*house dressings*

Caesar Salad  
*house made croutons and parmesan*

Couscous Salad  
*tomato, cucumber, raisins, basil, lemon, olive oil, pecans, mustard*

Sicilian Fennel Salad  
*orange, cabbage, red onion, lemon, chili, olive oil*

Tomato and Artichoke Salad  
*olives, red onion, fresh herbs, goat cheese crumble*

Greek Chop Salad  
*mixed bell pepper, gem tomato, cucumber, feta, tapenade vinaigrette*

## Accompaniments

Assorted Fresh Rolls  
*whipped butter*

Roasted Baby Potatoes

Fresh Steamed Vegetables  
*fresh herb butter*

## Pasta | select one:

Spinach and Ricotta Cannelloni  
*light tomato cream sauce*

Baked Vegetarian Lasagna  
*roasted vegetables, tomato basil sauce*

## Buffet Enhancements

Fresh Chilled Seafood \$600/50 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 \$300  
*fresh fruit, marshmallows, and cookies*



## Entrées | select two:

Bacon Wrapped Pork Medallion  
*dijon, maple, brandy gravy*

Vegetable Ratatouille  
*mixed peppers, egg plant, zucchini, capers, black olives in tomato sauce*

Chicken Breasts  
*lyonnaise sauce*

Wild Sockeye Salmon  
*dill, caper, brown butter cream sauce*

## Carved Entrée | select one:

Rum and Honey Glazed Country Ham

CAB Hip of Beef

CAB Striploin Roast ...ADD \$8 per guest

CAB Prime Rib ...ADD \$10 per guest

## Dessert

Selection of Cakes, Pies and Dessert Squares

Fresh Fruit Display

## Fresh Brewed Coffee and Tea

*regular and decaffeinated*

*\$50 per guest*

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

# The Mount Prevost

## Salads | select three:

Mixed Artisan Greens  
*house dressings*

Caesar Salad  
*house made croutons and parmesan*

Couscous Salad  
*tomato, cucumber, raisins, basil, lemon, olive oil, pecans, mustard*

Sicilian Fennel Salad  
*orange, cabbage, red onion, lemon, chili, olive oil*

Tomato and Artichoke Salad  
*olives, red onion, fresh herbs, goat cheese crumble*

Greek Chop Salad  
*mixed bell pepper, gem tomato, cucumber, feta, tapenade vinaigrette*

## Accompaniments

Assorted Fresh Rolls  
*whipped butter*

Roasted Baby Potatoes

Fresh Steamed Vegetables  
*fresh herb butter*

## Buffet Enhancements

Fresh Chilled Seafood \$600/50 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 \$300  
*fresh fruit, marshmallows, and cookies*



## Pasta | select one:

Spinach and Ricotta Cannelloni  
*light tomato cream sauce*

Baked Vegetarian Lasagna  
*roasted vegetables, tomato basil sauce*

## Entrée | select two:

CAB Beef Striploin  
*fire grilled 4oz, red wine demi glace*

Bacon Wrapped Pork Medallion  
*dijon, maple, brandy gravy*

Vegetable Ratatouille  
*mixed peppers, egg plant, zucchini, capers, black olives in tomato sauce*

Chicken Breasts  
*lyonnaise sauce*

Wild Sockeye Salmon  
*dill, caper, brown butter cream sauce*

*Replace one entree for Prime Rib for \$8 per guest.*

## Dessert

Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea  
*regular and decaffeinated*

*\$52 per guest*

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

# The Kingfisher

## Salads | select three:

Mixed Artisan Greens  
*house dressings*

Caesar Salad  
*house made croutons and parmesan*

Couscous Salad  
*tomato, cucumber, raisins, basil, lemon, olive oil, pecans, mustard*

Sicilian Fennel Salad  
*orange, cabbage, red onion, lemon, chili, olive oil*

Tomato and Artichoke Salad  
*olives, red onion, fresh herbs, goat cheese crumble*

Greek Chop Salad  
*mixed bell pepper, gem tomato, cucumber, feta, tapenade vinaigrette*

## Accompaniments

Assorted Fresh Rolls  
*whipped butter*

Roasted Baby Potatoes

Fresh Steamed Vegetables  
*fresh herb butter*

## Buffet Enhancements

Fresh Chilled Seafood \$600/50 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 \$300  
*fresh fruit, marshmallows, and cookies*



## Pasta | select one:

Spinach and Ricotta Cannelloni  
*light tomato cream sauce*

Baked Vegetarian Lasagna  
*roasted vegetables, tomato basil sauce*

## Entrée | select one:

CAB Beef Striploin  
*fire grilled 4oz, red wine demi glace*

Bacon Wrapped Pork Medallion  
*dijon, maple, brandy gravy*

Vegetable Ratatouille  
*mixed peppers, egg plant, zucchini, capers, black olives in tomato sauce*

Chicken Breasts  
*lyonnaise sauce*

Wild Sockeye Salmon  
*dill, caper, brown butter cream sauce*

## Dessert

Selection of Cakes, Pies and Dessert Squares

## Fresh Brewed Coffee and Tea

*regular and decaffeinated*

**\$44 per guest**

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

# Hors d'Oeuvres

## Cold

*\$31 per dozen*

Tomato, Basil and Pepper Bruschetta

Black Olive and Caper Tapenade

Deviled Eggs

Roast Beef Crostini

*with horseradish mayonnaise*

Hummus and Mini Pitas

*\$36 per dozen*

Smoked Salmon Cream Cheese Crostini

Chilled Tiger Prawns

*cocktail sauce*

Sesame Crusted Albacore Tuna

*wasabi aioli*

Brie served on Crostini

Tomato Bocconcini Skewers

*with balsamic reduction*

## Hot

*\$32 per dozen*

Zucchini Sticks

*peppercorn ranch dipping sauce*

Spring Rolls

*plum sauce*

Assorted Mini Quiche

Chicken Satays

*spiced peanut sauce*

Mini Sausage Rolls

Chicken Wings

*(hot, sweet Thai chili, salt & pepper) 2 dozen*

*\$35 per dozen*

Spinach and Feta Spanakopita

Bacon Wrapped Scallops

Vegetarian Samosas

Tempura Tiger Prawns

*chipotle aioli*

Cream Cheese Stuffed Jalapenos



### 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

### Platters, Trays, And Late Night Snacks

*Platters are based on approximately 25 guests as an appetizer*

Charcuterie Board	\$158
Assorted Meats, Pickles, Cheese and Bread Smoked Salmon and Albacore Tuna with Capers, Pickles, Onions and Crostini	\$140
Selection of Local and Imported Cheeses	\$135
Fresh Seasonal Fruit Platter	\$105
Crudités and House Dip	\$85
Assorted Finger Sandwiches	\$125
Chicken Wings, Popcorn Shrimp and Pulled Pork Slider	\$125
Warm Crab and Artichoke Dip with Toast and kettle chips	\$125



## Notes

---

---

---

---

---

---

---

---



### Arbutus Ridge Golf Club

3515 Telegraph Rd. Cobble Hill, BC, Canada V0R 1L4

Tel 250.743.5100

ahajer@arbutusridge.com

arbutusridge.com

 /arbutusridgегolf

 @arbutusridggolf

 /arbutusridge