

Weddings

at Arbutus Ridge

2024



Julien Photography

Secret Garden, Famous View



ARBUTUS RIDGE
GOLF CLUB



The perfect place to celebrate your special day.



Congratulations

“An amazing venue! So happy with our day. The food was amazing. The beautiful views and ceremony spot in the garden were perfect. The banquet room was great, and the deck space was perfect for visiting while all the dancing happened inside. My dream come true wedding”

Victor & Theresa Loutit

“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

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.

Food & Beverage Manager
JBrown@arbutusridge.com
250.743.5100 ext: 6



Your Perfect Location

Arbutus Ridge is the perfect place to host your Ceremony and Reception! Our hidden Japanese Garden ceremony site, full of blooms, features a wooden bridge over a tranquil waterfall. Surrounding the Clubhouse is a wrap-around patio with views of the Satellite Channel, Salt Spring Island, & Mt. Baker over the Saanich Peninsula. Clubhouse can host groups up to 175 guests.

Reception Rental and Ceremony Site Rental rates are charged on a sliding scale based on your date, number of guests and food and beverage requirements. Ask your Wedding Coordinator for details and pricing.

Wedding Bookings Include the following:

Decor and Set up:

- Personalized event planning and coordination
- Wedding rehearsal
- Ceremony Site set up
- Indoor ceremony option if inclement weather
- Personal welcome signage at main entrance
- Banquet room set up and tear down
- Head table, gift table, cake table, DJ table
- Table skirting: choice of white or black
- Table linen: choice of white, black or ivory
- Linen napkins: wide variety of colours
- Place setting, cutlery and glassware
- Dance floor area
- Bridal Rooms for getting ready before the wedding
- Complimentary guest parking

Food and Beverage:

- Choice of excellent menus prepared by our Executive Chef
- Private bar with bartender
- Wine service
- Specially priced menu for children under 12

Audio Visual:

- Wireless reception microphone and podium for reception
- Complimentary Wi-Fi access
- Projector and Screen

Bonus:

- One free round of golf for the wedding couple prior to the wedding!



For more information on music, photography, transportation, cakes, flowers, and more: Ask to see our "Preferred Vendor List"



The Arbutus Grand Buffet

On Arrival

Sparkling Wine Toast

Charcuterie Board

assorted meats, pickles, olives with cheese and bread

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

Roasted Baby Potatoes

fresh herbs, butter

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

Pasta | select one:

Spinach and Ricotta Cannelloni

light tomato cream sauce

Baked Vegetarian Lasagna

roasted vegetables, tomato basil sauce

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

Roasted Beef Prime Rib

au jus

Dessert

Belgian Chocolate Fountain

fresh fruit, marshmallows, cookies

Chef's Selection of Cakes, Pies, Dessert Squares

Fresh Brewed Coffee and Tea

\$79 per person

All prices are subject to applicable taxes and service charge



The Salt Spring Buffet

On Arrival

Charcuterie Board
assorted meats, pickles, olives with cheese and bread

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

Roasted Baby Potatoes
fresh herbs and butter

Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Buffet Enhancements

Fresh Chilled Seafood Selection \$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

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

Roasted Beef Prime Rib
au jus

Dessert

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

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$67 per person

All prices are subject to applicable taxes and service charge



The Mount Baker Buffet

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

Roasted Baby Potatoes
fresh herbs and butter

Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Buffet Enhancements

Fresh Chilled Seafood Selection \$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

Entrées | select two:

CAB Beef Striploin
fire grilled 4oz, red wine demi glaze

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

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

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$52 per person

All prices are subject to applicable taxes and service charges



Reception Enhancements

Platters, Trays or Late Night Snacks

Each selection feeds approximately 25 people as an appetizer.

Charcuterie Board with Assorted Meats, Pickles, Cheese, and Bread	\$158
Smoked Salmon and Albacore Tuna Board 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
Warm Crab and Artichoke Dip with Toast Points	\$125
Chicken Wings, Calamari, Short Rib Sliders	\$125

Chef's Note

A general guide to hors d'oeuvres quantities required 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!

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

Chipperfeld Wedding

The Arbutus Majestic

\$35 per dozen

Hot

- Spinach and Feta Spanakopita
- Bacon Wrapped Scallops Vegetarian Samosas
- Short Rib Sliders, Creamy Coleslaw
- Tempura Tiger Prawns, Chipotle Aioli

Cold

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

The Arbutus Imperial

\$32 per dozen

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.

Cold

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



Beverage Selections

“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

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 sparkling wine.

A complimentary bartender is provided. Please inquire for prices.

Wine

Here at Arbutus Ridge we take pride in being able to serve BC VQA wines, showcasing 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 Wine | \$8 per glass

Perfect for the Bride & Groom's Toast

Arbutus Ridge Punch

serves approximately 60 glasses

Non Alcoholic | \$125 per 12 Litres

Fresh Fruit Juices, blended with Ginger Ale, 7Up and Grenadine

Alcoholic | \$225 per 12 Litres

As above, with your choice of Sparkling Wine, Gin, Vodka or Rum

... All drinks include applicable taxes

... A 18% service charge is added to all bar tabs on banquet bills



Room Capacities

	Mt. Baker Banquet Room	Satellite Dining Room	Satellite Lounge
Banquet	120	50	30
Dinner/Dance	120		
Reception	Up to 175 guests when used with Dining Room & Lounge	50	30
Dimensions	41'x 47'6,	35'x 25'	41'x 34'

Terms & Conditions

- 1 **Deposit:** A confirmation/damage deposit 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.
- 2 **Cancellation Policy:** You may cancel your event up to 12 months in advance, in writing, for a full refund. The deposit will be forfeited if cancellation is made less than 12 months in advance. If you cancel your event 60 days prior to the event date you will be charged 50% of the estimated event bill.
- 3 **Room Charges:** Weddings that require the use of the banquet room for the whole day (4+ hours) are subject to a room charge of \$600 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. Full clubhouse rental is available for a rental fee of \$1500 plus applicable taxes.
- 4 **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.
- 5 **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 dietary requirements, please contact us in advance to make the appropriate arrangements.
- 6 **Alcoholic Beverages:** All alcoholic beverages must be provided by ARGC. No outside alcohol is permitted, guests under the age of 19 may not consume alcohol while on the premises.
- 7 **Payment Terms:** A.R.G.C. requires the host to pay the deposit at least 7 days prior to the event and the remaining balance to be paid within 7 days after 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.
- 8 **Taxes:** All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- 9 **Building Evacuation:** Provincial Liquor Laws prohibit the sale of alcohol after 1:00 am (12 midnight on Sunday); therefore last call will be performed at 12:30 am (11:30 pm Sunday). Total building evacuation is 1:30 am (12:30 am Sunday).
- 10 **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.
- 11 **Service Charges:** All food and beverage services charged to event account are subject to a 18% service charge.
- 12 **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.
- 13 **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.
- 14 **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.
- 15 **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

- 16 **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.
- 17 **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 \$62.64, without dancing is \$31.31. An event with dancing in a room with capacity of 101 or more is \$90.12, without dancing is \$45.02 (all pricing subject to applicable taxes). This fee will be added to all bills.
- 18 **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



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