

Meetings & Banquets 2024

at Arbutus Ridge



ARBUTUS RIDGE
GOLF CLUB



IMPRESS. CELEBRATE. ENGAGE

"The setting is so beautiful there is no comparison"

"the team was wonderful awesome, spectacular location, and the food was great"

**Tourism Sustainability Award,
Tourism Vancouver Island**

Thank you in advance for considering Arbutus Ridge Golf Club!
Enclosed you will find our Meetings & Banquets Package that will prove most useful in planning your event.

Arbutus Ridge Golf Club offers an ideal setting complimented by professional staff to help with your every need. As you would expect from one of Vancouver Island's finest facilities, Arbutus Ridge brings together the best in food quality, service, scenery and amenities.

Arbutus Ridge sits high on a ridge overlooking the 18th fairway, Mount Baker and Salt Spring Island with the spectacular Satellite Channel dominating the view from the Mount Baker banquet room. Arbutus Ridge specializes in banquets, meetings and seminars; our philosophy is to offer excellent food paired with quality service for groups up to 200 people.

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



Meeting Services

ROOM RENTALS

Please see Room Capacity on following page for more information.

Mt. Baker Room

Full Day (4+ hours)	\$600
Half Day (Less than 4 hours)	\$300

Satellite Meeting Room

Full Day (4+ hours)	\$150
Half Day (Less than 4 hours)	\$75

FOOD SERVICES

Coffee/Tea (per person)	\$3
Juice (per Litre)	\$10
Assorted Muffins and Pastries (per person)	\$3.50
Assorted Cookies (per person)	\$3
Assorted Dessert Squares (per person)	\$4
Muffins, Fresh Fruit and Coffee/Tea (per person)	\$11

OTHER SERVICES

Photocopying	10¢ per page
Podium and Microphone	Complimentary
LCD Projector with Screen	Complimentary
Flip Chart and Pens	Complimentary
Wireless Internet (anywhere in the clubhouse)	Complimentary
Outdoor Propane Patio Heaters	\$50 each



Break Out Session Enhancements

“Thank you, thank you, thank you! Your attention to our event was fantastic! I could not have asked for better communication and flawless service from the team. The room looked great, the set-up was a breeze (for me) and you went beyond with the extra details; any special request was met with a refreshing positive attitude and enthusiasm.”

Cheryl Predy

ENHANCE YOUR MEETING WITH THE ULTIMATE BREAK OUT SESSION

- Skills Competition
- Putting - Use our fun bullseye target around the hole
- Chipping - Setup on the Putting Green. Use our fun bullseye target around the hole.

GOLF EXHIBITION

- Trick shot demonstration and how to produce slices and hooks. Demonstrations and time to try it yourself if you wish!

GOLF CLINICS

- Video everyone's swing using computer equipment
- 3 stations for full swing, putting or chipping lessons
- Equipment demos available, try out the newest product
- CPGA Golf Pros walk the line and give instructional tips to clients

Break Out Enhancement prices are subject to group sizes; please contact to discuss.



Room Capacities



	Mt. Baker Banquet Room	Satellite Meeting Room	Satellite Dining Room	The Satellite Lounge
Theatre	150	-	-	-
Classroom	70	-	-	-
Boardroom	-	12	-	-
Banquet	125	-	40	-
Dinner/Dance	120	-	-	-
Reception	Up to 200 when used with Dining Room & Lounge	-	40	50
U-Shape	40	-	-	-
Hollow Square	50	-	-	-
Dimensions	41'X47'6"	13'X18'6"	35'X25'	41'X34'
Sq. Footage	1947	240	875	1394
Doors	7'	7'	7'	7'
Ceiling	12'	9'6"	10'10"	10'10"

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

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

Roasted Beef Prime Rib

au jus

Dessert

Selection of Cakes, Pies and Dessert Squares

Fresh Fruit Display

Fresh Brewed Coffee and Tea

regular and decaffeinated

\$67 per guest

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

The Mount Prevost

Salads | select three:

Mixed Artisan Greens
house dressings

Caesar Salad
house made croutons and parmesan

Orzo Salad
capers, olives, red onion, tomato, basil, lemon, olive oil

Couscous Salad
tomato, cucumber, raisins, basil, lemon, 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

...ADD Prime Rib \$8 per guest

Dessert

Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea

regular and decaffeinated

\$51 per guest

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

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

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

...ADD an extra entrée \$7 per guest

Dessert

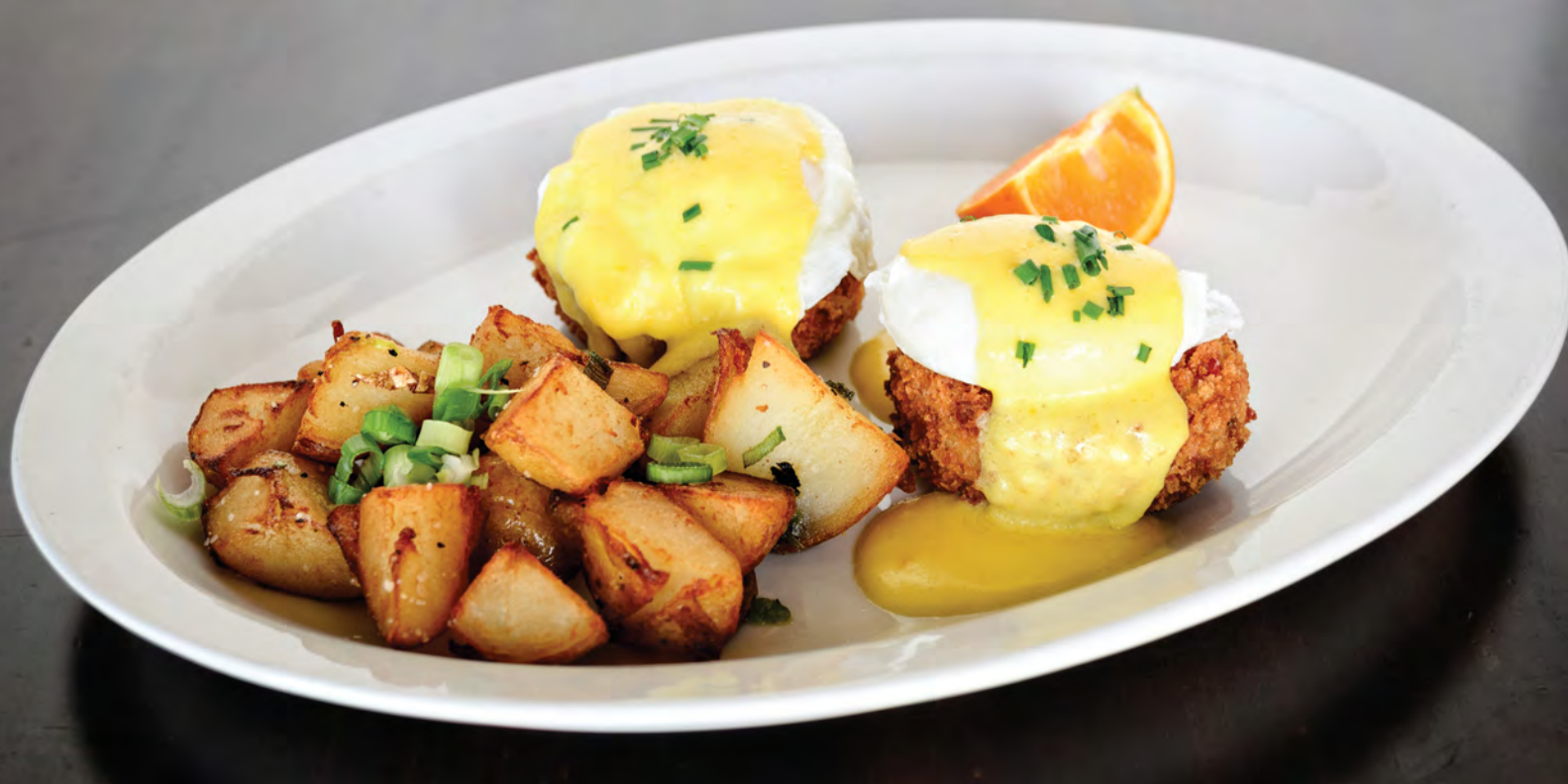
Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea

regular and decaffeinated

\$46 per guest

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



Breakfast Buffets

Mt. Baker

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

\$24 per guest

...Option to add breakfast enhancements

Continental

Selection of Fresh Chilled Juices

Fresh Brewed Coffee and Tea
regular and decaffeinated

Assorted Muffins, Pastries, Whipped Butter and Preserves

Fresh Seasonal Fruit and Berries

\$19 per guest

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

Breakfast Enhancements

Bacon

French Toast with fruit compote

Pancakes with maple syrup

Oatmeal with brown sugar and milk

Eggs Benedict

Smoked Salmon Eggs Benedict

Goat Cheese and Roasted Vegetable Frittata

price per guest

\$4

\$5

\$5

\$4

\$7

\$8

\$6



Buffet Luncheons

The Koksilah

Served from 11am-2pm only.

Salads | select two:

Mixed Artisan Greens
house dressings

Caesar Salad
house made croutons and parmesan

Couscous Salad
tomato, cucumber, raisins, basil, lemon, olive oil

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

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

...ADD an extra entrée \$7 per guest

Dessert

Selection of Cakes, Pies and Dessert Squares

Fresh Brewed Coffee and Tea

regular and decaffeinated

\$41 per guest

...All prices subject to applicable taxes and service charge.



Buffet Luncheons

The Cowichan Bay

...Served from 11am-2pm only.

Salads

Mixed Artisan Greens
house dressings

Caesar Salad
house made croutons and parmesan

Assorted Sandwich Selection

Assorted Rolls and Artisan Breads

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

Sliced Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles, Onions and Condiments

Chef's Soup of the Day

...ADD \$4 per guest

Dessert

Fresh Baked Cookies and Dessert Squares

Fresh Brewed Coffee and Tea

regular and decaffeinated

\$28 per guest

...All prices subject to applicable taxes and service charge.

Reception Enhancements

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

Goat Cheese 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

Late Night Enhancements

price per person

House Made Kettle Chips \$4

Ancho Chile Popcorn \$4

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

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 at anytime, however the full deposit will be forfeited. In addition, cancellations inside 30 days prior to the event date will be charged \$2.00 per person.
3. **Room Charges:** Groups that require the use of the room for the whole day (4+ hours) are subject to a room charge of \$600 plus applicable taxes.
4. **Confirmation:** A guaranteed number of guests is 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, A.R.G.C. shall deem the larger number correct.
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. **Payment Terms:** A.R.G.C. requires the balance of the event 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.
7. **Taxes:** All applicable taxes are subject to change based on Federal and or Provincial tax laws.
8. **Building Evacuation:** Provincial Liquor Laws prohibit the sale of alcohol after 1:00am (12 midnight on Sunday); therefore last call will be performed at 12:30 am (11:30 pm on Sunday). Total building evacuation is 1:30 am (12:30 am on Sunday).
9. **Service Charges:** All food & beverage services charged to event are subject to a 18% service charge.
10. **Health Regulations:** Food or beverage (including alcohol) must not be brought onto the property of A.R.G.C. with the exception of a wedding cake. Due to health regulations, leftover food or beverage may not leave the property.
11. **Function Room:** 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.
12. **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 A.R.G.C. 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 A.R.G.C. 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.
13. **Decorating:** The Food & Beverage Manager must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. The use of confetti or rice is NOT permitted on the premises. Decoration clean up is the responsibility of the function organizer.
14. **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.

Terms & Conditions

15. 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 an 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 an 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

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

ARBUTUS RIDGE
GOLF CLUB



Arbutus Ridge Golf Club

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