

Meetings & Banquets

at Arbutus Ridge | 2017



ARBUTUS RIDGE
GOLF CLUB



THE **SATELLITE**
BAR & GRILLE



Impress. Celebrate. Engage.

"The setting is so beautiful there is no comparison"

" the staff were wonderful - awesome, the location spectacular, and the food was great"

Thank you in advance for considering Arbutus Ridge Golf Club! Enclosed you will find our Meeting & Banquet 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 220 people.

Michael Brown

Food & Beverage Manager
Arbutus Ridge Golf Club
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Richard Ingle

General Manager
Arbutus Ridge Golf Club
ringle@golfbc.com

Tourism Sustainability Award, Tourism
Vancouver Island



Arbutus Ridge
Golf Club has 6
new exciting
Videos on
YouTube.





Meeting Services

MAKE YOUR MEETING MORE REWARDING. EARN UP TO 5,000 GOLFBC POINTS.

ROOM RENTALS

Please see Room Capacity on following page for more information.

Mt. Baker Room

Full Day 7am to 1 am	\$500
Half Day 7am to 4 pm or 5 pm to 1 am	\$250

Satellite Meeting Room

Full Day 7am to 1 am	\$100
Half Day 7am to 4 pm or 5 pm to 1 am	\$50

FOOD SERVICES

Coffee/Tea (per person)	\$2½
Juice (per Litre)	\$7¼
Assorted Muffins and Pastries (per person)	\$2¼
Assorted Cookies (per person)	\$2¼
Assorted Dessert Squares (per person)	\$3¼
Muffins, Fresh Fruit and Coffee/Tea (per person)	\$7½

OTHER SERVICES

Photocopying	10¢ per page
Podium and Microphone	Complimentary
LCD Projector with Screen	\$100
Flip Chart and Pens	\$10
Wireless Internet (anywhere in the clubhouse)	Complimentary

A planner's dream come true...sit back and relax while our Event Coordinator and Team do the work!





Break Out Session Enhancements

ENHANCE YOUR MEETING WITH THE ULTIMATE BREAK OUT SESSION

- ... Skills Competition
- ... Putting - Use our fun bulls eye target around the hole
- ... Chipping - Setup on the Putting Green. Use our fun bulls eye 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 Pro's walk the line and give instructional tips to clients

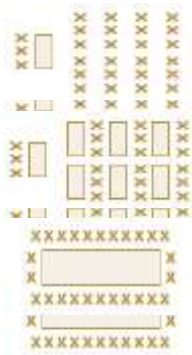
Break Out Enhancement prices are subject to group sizes! Please contact us to discuss.

"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



Room Capacities



	MT. BAKER BANQUET ROOM	SATELLITE MEETING ROOM	THE SATELLE SATINING ROOM	THE SATELLE SATINING 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"
Ceiling	12'	9'6"	10'10"	10'10"	10'10"



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

Select two:

Select two:

HOT ITEMS

Beef Stroganoff
slow cooked 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

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

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

\$42 per person

All prices subject to applicable taxes and service charges.

* Subject to seasonal availability.



The Satellite Channel

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 cooked 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

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

Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$38 per person

All prices subject to applicable taxes and service charges.

* Subject to seasonal availability.



The Mount Prevost

SALADS

Mixed Artisan Greens
house dressings

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

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Select two:

HOT ITEMS

Beef Stroganoff
slow cooked 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

ENTRÉES

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 one:

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

\$34 per person

All prices subject to applicable taxes and service charges.

*Subject to seasonal availability.

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



The Kingfisher

SALADS

Mixed Artisan Greens
house dressings

Quinoa Salad
Italian flavours

Asian Broccoli Salad

Tomato and Feta Salad
fresh herb vinaigrette

ACCOMPANIMENTS

Roasted Baby Potatoes
fresh herbs and butter

Farm Fresh Steamed Vegetables
fresh herb butter

Assorted Fresh Rolls
whipped butter

Select one:

HOT ITEMS

Beef Stroganoff
slow cooked 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

ENTRÉES

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 one:

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

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

DESSERT

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

Fresh Brewed Coffee and Tea

\$32 per person

All prices subject to applicable taxes & service charges.
*Subject to seasonal availability.



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

Flourless Chocolate Torte

New York Cheesecake
fresh berry coulis

\$40 per person

All prices are subject to applicable taxes and service charges.



Breakfast Buffets

CONTINENTAL

Selection of Fresh Chilled Juices
Coffee & Tea

Assorted Muffins, Pastries, Whipped Butter and Preserves
Fresh Seasonal Fruit and Berries.

\$12 per person

MT. BAKER

Selection of Fresh Chilled Juices
Coffee & Tea

Assorted Muffins, Pastries, Whipped Butter and Preserves
Bacon, Sausage
Country Fried Potatoes with Red Peppers and Chives
Farm Fresh Scrambled Eggs
Fresh Seasonal Fruit and Berries

\$17 per person

(Substitute Eggs Benedict—add \$2)

BRUNCH BUFFET

Coffee & Tea

Eggs Benedict
Farm Fresh Scrambled Eggs
Hashbrowns
Bacon & Sausage
Fruit Salad
Assorted Baked Goods

Beef Stroganoff
slow cooked beef in creamy mushroom sauce
Rice
American Pasta Salad
Mixed Artisan Greens and House Dressing

Assorted Dessert Squares

\$22 per person

All prices subject to applicable taxes & service charges.



Buffet Luncheons

THE KOKSILAH

COLD ITEMS

Mixed Artisan Greens
house dressings

Quinoa Salad
Italian flavours

Asian Broccoli Salad

Tomato and Feta Salad
fresh herb vinaigrette

Assorted Rolls and Artisan Breads

Roasted Baby Potatoes
fresh herbs and butter

ENTRÉES

Beef Stroganoff
slow cooked beef in creamy mushroom sauce

Pork Meatballs
house made BBQ sauce

Spinach and Ricotta Cannelloni
basil, tomato and cream sauce

Grilled Chicken Breasts
pearl onion gravy

Three Cheese Tortellini
grilled vegetables, herbed tomato sauce

Maple Roasted Wild BC Salmon Fillet

Apricot and Hoisin Crusted Pork Loin

DESSERT

Freshly Baked Cookies and Dessert Squares

Fresh Sliced Fresh Fruit Display

Fresh Brewed Coffee and Tea

\$22 per person

THE COWICHAN BAY

SALADS

Mixed Artisan Greens
house dressings

Quinoa Salad
Italian flavours

Tomato and Feta Salad
fresh herb vinaigrette

SANDWICH SELECTIONS

Assorted Rolls and Artisan Breads

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

Sliced Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles and Condiments

DESSERT

Fresh Baked Cookies and Dessert Squares

Fresh Brewed Coffee or Tea

\$18½ per person

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

Served from 11 am to 3 pm only.

All prices subject to applicable taxes and service charges.

Select one:



Reception Enhancements

\$27 Per Dozen

COLD

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

HOT

- 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'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!

\$24 Per Dozen

COLD

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

HOT

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

PLATTERS, TRAYS OR LATE NIGHT SNACKS

Each selection feeds approximately 25 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**
- Chicken Wings, Zucchini Sticks, Jalapeno Poppers **\$90**
- Warm Crab and Artichoke Dip with Toast Points **\$95**

Terms & Conditions

- Deposit:** A confirmation/damage deposit of \$500 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 \$2.00 per person.
- Room Charges:** Groups that require the use of the room for the whole day (7 am -1 am) are subject to a room charge of \$500 plus applicable taxes.
- 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.
- 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 balance of the event to be paid 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 1:00am (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).
- Service Charges:** All food & beverage services charged to event are subject to a 15% service charge.
- 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.
- 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.
- 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.
- 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, rice or bubbles is NOT permitted on the premises. Decoration clean up is the responsibility of the function organizer.

Terms & Conditions

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 \$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.

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:



ARBUTUS RIDGE
GOLF CLUB



Arbutus Ridge Golf Club

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