

OLYMPIC VIEW GOLF CLUB

A world away, yet only 30 minutes from downtown Victoria, Olympic View is the perfect location to host your ceremony and reception.

Host an **intimate wedding ceremony and reception** in our beautiful Olympic Room, featuring floor to ceiling windows as the perfect backdrop for your vows. A **lunch reception** to follow your ceremony, with a welcome drink for each guest. Capture your special day with photos taken at one of our many on-site **scenic photo locations**.

Let our Wedding Coordinator take care of all the details while you relax and enjoy your special day full of magical memories.

INTIMATE "I DO"



KATRINA MILNE
SALES & EVENTS MANAGER

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AN
EXPERIENCE
WITH
NATURE

PACKAGE INCLUDES

- ♥ Complimentary Guest Parking
- ♥ Linen Tablecloths and Napkins
- ♥ Table Settings
- ♥ Tables and Chairs for both Ceremony and Reception
- ♥ AV Equipment
- ♥ Dedicated Event Staff
- ♥ Photos Locations: wooden bench, sweetheart swing or our water feature (no waterfall)
- ♥ Customized Lunch Menu
- ♥ Modest Nature Inspired Décor
- ♥ Planning Assistance



INTIMATE "I DO" PACKAGE

Minimum of 20ppl up to maximum 40ppl

\$120 per guest*

Olympic Room for both ceremony and reception. Available for weddings between 8am-4pm.

Advance Booking:

Jan - Apr: up to 2 years in advance

May - Oct: up to 3 months in advance

Nov - Dec: limited dates - ask us for availability

*Kids 6-12yrs \$85; 13-18yrs \$110, under 5yrs free. Prices are per person, subject to taxes and 18% surcharge. Event terms and conditions apply. Valid for 2026/2027 bookings.



LUNCH RECEPTION

Welcome Drink, 1oz (select one)

OV Caesar, *smirnoff vodka, clamato, worcestershire, tabasco, lime, pickle juice, pickled bean, olive Mimosa, bodacious bubbles, orange juice*

Kona Express, *bumbu craft rum infused with coffee beans, cold brew, caramel cream*

OV Screwdriver, *vodka and orange juice*

Lavender Lemonade, *vodka, lemon juice, lavender syrup*

Kir Imperial, *prosecco, chambord, frozen berry garnish*

Wine, *house red or white (5oz)*

**non alcoholic options available*

To Start (select one)

Fresh Baked Strudels and Individual Yogurt Parfaits

Trio of Dips Platter, *whipped goat cheese, red pepper hummus, tomato tapenade with breads and crackers*

Salads (select two)

Caprese Salad, *basil, balsamic reduction*

Caesar Salad, *capers, parmesan croutons*

Thai Noodle Salad, *peanut sesame dressing*

House Green Salad, *fresh shaved vegetables, apple cider vinaigrette*

Fruit Platter

ADD A THIRD SALAD FOR +\$6 PP

Includes

Grilled Marinated Vegetables

Herb Roasted Potatoes

Non Alcoholic Fruit Punch and Coffee Station

Entrées (select three)

Wild Mushroom Ravioli, *parmesan truffle cream*

Cinnamon French Toast, *maple syrup*

Smoked Salmon and Chive Scrambled Eggs

Chorizo and Goat Cheese Frittata

House Smoked Bacon and Maple Sausage

Garlic and Thyme Roasted Chicken

Lemon and Caper BC Steelhead Trout

ADD A FOURTH ENTRÉE FOR +\$13 PP

To Finish

Dessert Bars + Macarons

