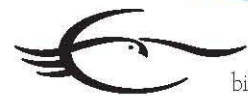


Bill Mattick's Restaurant

Banquet Package

2010



Dinner Buffet

Minimum 40 guests
\$32 per guest

All dinner buffets are served with the following items:

Fresh Mixed Greens
Caesar Salad
Selection of Composed Salads
Oven Roasted potatoes
Steamed Mussels with Wine and Fresh Herbs
Assortment of Fresh Steamed Vegetables
Chef's selection of Sauces and Condiments
Variety of Fresh baked breads and Rolls
Dessert Buffet
Organic Fair Trade Coffee
Orange Pekoe & Assorted Organic Teas

Entrée Selections - Your choice of two Additional entrée selection **\$5 per guest**

Chef Carved Roast Beef
Roasted Chicken
Chicken Parmesan Picatta
Red Lentil & Ricotta Lasagna*
Red Snapper Provencal
Grilled Red Snapper & Shrimp in Herb & Lemon Butter
Steamed Salmon Roulade Florentine
Baked Salmon with Mushroom & Fennel Duxell in Puff Pastry
Curried Lamb with Toasted Coconuts
Polynesian Pork Roast
Mediterranean Corn Pie*

'Over and Above' Upgrade Selections **\$6 per guest**

Seafood Mirror
New York Strip Loin
Prime Rib of Beef
Australian Lamb Roast
Veal Strip Loin Medallions with Tomato and Mushroom Ragout

**vegetarian*

All food and beverages are subject to applicable taxes and 15% gratuities



BBQ Buffet

Minimum 40 guests

BBQ Buffets are served with the following items:

Fresh Mixed Greens
Caesar Salad
Selection of Composed Salads
Oven Roasted potatoes
Steamed Mussels with Wine and Fresh Herbs
Assortment of Fresh Steamed Vegetables
Chef's selection of Sauces and Condiments
Variety of Fresh baked breads and Rolls
Dessert Buffet
Organic Fair Trade Coffee
Orange Pekoe & Assorted Organic Teas

Entrée Selections

Please choose from one of the following options for your group

Chicken

\$29

8oz. New York Steak

\$36

10oz. New York Steak

\$39

Salmon Filet

\$32

6oz. New York Steak & Chicken or Salmon Filet

\$36

All food and beverages are subject to applicable taxes and 15% gratuities



Cocktail Reception

Minimum 40 guests

\$ 25 per guest

Assorted Finger Sandwiches
Selection of hot Hors D'oeuvres
Fresh vegetable Tray with Herb Dip
Domestic & Imported Cheeses
Fresh Fruit Tray
Country Style Pate
Sliced Baguette & Biscuits
Organic Fair Trade Coffee
Orange Pekoe & Assorted Organic Teas

Additional Selections Available

Imported Cheese Board with Fresh Fruit

\$8 per guest

Assorted Finger Sandwiches (1/4's)

\$18 per dozen

Selection of Hot Hors D'oeuvres, Mini Quiches, Prawns and Scallops

\$33 per dozen

Sautéed Prawns with garlic butter and Pernod

\$36 per guest

Assorted Deli Meats and Rolls

\$8.5 per guest

Smoked Sockeye Salmon with Onions, capers & rye bread

\$50 per lb.

Dessert Buffet

\$7 per guest

All food and beverages are subject to applicable taxes and 15% gratuities



Three Course Dinner

Maximum 40 guests
\$31 per guest

House salad with citrus vinaigrette

New York Steak

Peppercorn Sauce
Assorted Vegetables
Roasted Potatoes

Broiled Chicken Breast

Wild Mushroom Sauce
Assorted Vegetables
Rice Pilaf

Baked Red Snapper Filet

Fresh Herb Butter Sauce
Assorted Vegetables
Rice Pilaf

Dessert

Organic Fair Trade Coffee
Orange Pekoe & Assorted Organic Teas

Main Course Only
\$23 per guest

Substitute House Salad for Caesar Salad
\$2 per guest

All food and beverages are subject to applicable taxes and 15% gratuities



Lunch Buffets

Minimum 40 guests

Soup & Sandwich Buffet

Soup of the Day
Selection of Cold Meats
Variety of fresh Breads and Rolls
Chef's Selection of condiments
Selection of Sweet Squares
Organic Fair Trade Coffee
Orange Pekoe & Assorted Organic Teas
\$17.5 per guest

Supreme Lunch Buffet

Soup of the Day
Assortment of Salads
Chef's Selection of Condiments
Selection of Fresh Bread and Rolls
Selection of Cold Meats
Baked Chicken in light curry sauce with fresh fruit garnish
Rice Pilaf
Red Lentil and Ricotta Lasagna
Dessert Buffet
Organic Fair trade Coffee
Orange Pekoe and Assorted Organic Teas
\$24 per guest

All food and beverages are subject to applicable taxes and 15% gratuities

Breakfast Buffets

Minimum 30 guests

Continental Breakfast

Selection of Fresh Danish, Croissants & Muffins
Selection of Fresh Juices
Selection of Preserves & Butter
Organic Fair Trade Coffee
Organic Pekoe & Assorted Organic Teas
\$10 per guest

Continental Deluxe

Selection of Fresh Danish, Croissants & Muffins
Selection of Fresh Fruit
Hot Cereal & Yogurt
Selection of Preserves & Butter
Selection of Fresh Juices
Organic Fair Trade Coffee
Organic Pekoe & Assorted Organic Teas
\$12 per guest

Breakfast Supreme

Selection of Fresh Danish, Croissants & Muffins
Selection of Fresh Fruit
Hot Cereal & Yogurt
Selection of Preserves & Butter
Scrambled Eggs and Bacon
Home fries and Toast
Selection of Fresh Juices
Organic Fair Trade Coffee
Organic Pekoe & Assorted Organic Teas
\$15 per guest

All food and beverages are subject to applicable taxes and 15% gratuities



Banquet Wine List

House Wine

Peller Estates Chardonnay (Okanagan)

Glass
\$6

1/2 Litre
\$17

Peller Estates Merlot (B.C.)

Full Litre
\$29.5

WHITE WINES

CHARDONNAY

Peller Estates
Jackson Triggs
Sumac Ridge (un-oaked)
Lindemans Bin 65
Sandhill
Wolf Blass
Louis Latour

SAUVIGNON BLANC

Sumac Ridge
Yalumba Oxford
Oyster bay
Veramonte

OTHER WHITES

Jackson Triggs Reserve, Dry Riesling
Mt. Boucherie, Gewurztraminer
Paul Mas, Viognier
Sandhill Small Lots, Viognier
Chateau de Sancerre, Sancerre

PINOT GRIGIO/

PINOT GRIS*

Inniskillin
See Ya Later Ranch*
Red Rooster*
Stonecellars Beringer*

PINOT BLANC

Calona Artist Series
Red Rooster

WHITE ZINFANDEL

Beringer

RED WINES

MERLOT

Peller Estates
Mt. Boucherie Summit
Calona Artist Series
Carmen Reserve

CABERNET SAUVIGNON/

Inniskillin
Wolf Blass Yellow Label

PINOT NOIR

Inniskillin

ZINFANDEL

Beringer
Ravenswood Lodi

OTHER REDS

Osoyoos Larose
Cedar Creek Meritage
Bonterra Organic Syrah
Perrin Reserve Cotes du Rhone
Domain Chante Chateauneuf du Pape
Masi Valpolicella

SHIRAZ

Jackson Triggs Reserve
Wyndham Estate Bin 555
Peter Lehman Barossa
St. Hallett "Faith"

BLENDS

Sumac Ridge Estates
Merlot/Cabernet
Lindemans Bin 55
Shiraz/Cabernet
Patagonia
Malbec/Cabernet/Merlot
Red Rooster

Should your party prefer a wine you do not see on the lists above, please speak with our Events Coordinator for special order. The wine list is subject to change without notice.



For your information

GRATUITY

For groups over 15 guests, a 15% gratuity will automatically be added on.

CANCELLATION POLICY

Should you cancel your function, you will forfeit your deposit.

SEATING

Peak Season - restaurant limited to 60 guests for a non-golf related event. Some exceptions apply. See Events Coordinator for more details.

Golf Tournament - maximum restaurant seating of 144 guests; however, a tent is required for the patio.

Golf Tournament - Any tournament over 110 guests will require a tent on the patio.

DEPOSIT

Your deposit will be returned to you within 5 business days after your event. Should you prefer your deposit be deducted from your overall bill, an invoice will be sent to you with the deduction and the new total.

DECORATING

You are more than welcome to decorate the venue; however, we do not allow confetti. Any confetti brought into Bill Mattick's will be subject to a cleaning fee of \$500. If you would like to decorate ahead of time, please speak with our Events Coordinator about organizing a time.

DIRECTIONS

From the Airport and Swartz Bay Ferry Terminal
Begin by following the signs leading you to Highway 17 to Downtown Victoria. Turn left on Sayward Road and follow the signs to **Cordova Bay Golf Course**.

From Downtown Victoria

Travel north on Highway 17 (this is named Blanshard Street in the downtown area). Turn right on Sayward Road and follow the signs to **Cordova Bay Golf Course**.

DONATIONS AND SPONSORSHIP

If you want to giveaway outside product at registration, we will require you pay a \$1.00 per item service charge. This will be attached to your final bill. All food items brought in must be approved by the CBGC Events Coordinator and Food and Beverage Manager.

TYPES OF FUNCTIONS

Plate service is available for up to 40 guests.

Buffet service is available for a minimum of 40 guests.

Cocktail receptions are available for a minimum of 40 guests. Should you not meet the minimum number of guests the difference will be added to your final bill.

GUARANTEED NUMBERS

Guaranteed numbers are required 14 days prior to your event. You are able to increase your numbers by 10% between 7 and 14 days prior to your event. Numbers given 14 days prior are the minimum number of guests which will be charged to your event.



Banquet Contract

Bill Mattick's Restaurant
5333 Cordova Bay Rd. Victoria BC V8Y 2L3
T (250) 658-4444 F (250) 658-4951

Contract Date: _____ Function Date: _____

Contact: _____ Company Name: _____

Billing Address: _____

T: _____ F: _____ Email: _____

Estimated Number of Guests: _____

1. Pricing

Initial All applicable taxes and 15% gratuities will be added to Food and Beverage prices. There will be a charge of \$4 per person for the set up of each function. Prices are current and subject to change on bookings beyond 3 months. Please make cheques payable to CORDOVA BAY GOLF COURSE.

2. Deposit and Cancellation policy

Initial A deposit of half or 50% of your food bill is required to hold your function date. This deposit is non-refundable if there is a cancellation. Deposits for functions will be returned to you within 5 business days following your event. Should you require your deposit deducted from your overall bill an invoice will be sent with the final due total. \$20 will be added for NSF cheques.

3. Seating

Initial Maximum indoor seating of 144 people. Seating for 110 + people requires a tent rental at approximately \$400. Size of the tent is 20x20.

4. Peak season

Initial Between the dates of April 1 and October 15 there is a maximum of 60 guests without golf; banquet only. Should your party numbers go up in size beyond the maximum 60, a tent rental is required for the garden patio. Cost is approximately \$400.

5. Christmas Parties

Initial Thursday, Friday and Saturday functions requires a minimum of \$3,000 in F&B before taxes, gratuities and setup fees in order to close the restaurant. This applies to the months of November and December.

6. Alcohol Policy

Initial All alcohol must be purchased from Bill Mattick's restaurant. Any alcohol given out as prizes or gifts cannot be opened in the restaurant. Guests will receive a voucher and may claim their prize/gift from the bar at the conclusion of the function. Unauthorized outside alcohol consumed in the restaurant will be confiscated.

7. Food Policy

Initial All Food not consumed in Bill Mattick's restaurant must remain. No food or dessert is permitted to leave the premises due to health regulations. Guaranteed numbers are due 2 weeks in advance and menu selections are due 1 month prior.

8. Other Important Information

Initial Confetti is not allowed in Bill Mattick's restaurant. Should confetti be found around the venue a clean up fee of \$500 will be charged to the final bill. Bill Mattick's restaurant is not responsible for any errors in décor should they be asked to decorate for your party. A decorating fee will be charged to the final bill.

The undersigned is responsible for Full Payment:

Authorized Signature: _____ Date: _____

Credit Card #: _____ Expiry Date: _____

The cardholder is responsible for all outstanding charges. These will be deducted from the deposit or if needed, the above credit card.

CBGC Events Coordinator: _____ Date: _____





SOCAN PERFORMANCE FEE

TARIFF NO. 8

RECEPTIONS, CONVENTIONS, ASSEMBLIES AND FASHION SHOWS

SOCAN stands for the Society of Composers, Authors and Music Publishers of Canada.

For a license to perform, at any time and as often as desired in the years 2005-2010, any or all of the works in **SOCAN**'s repertoire as part of events at receptions, conventions, assemblies and fashion shows, the fee payable for each event, or for each day on which a fashion show is held, is as follows:

Fee per Event (plus applicable taxes)

<i>With Dancing</i>	\$41.13
<i>Without Dancing</i>	\$20.56

SOCAN shall have the right to audit the licensee's books and records, on reasonable notice and during normal business hours, to verify the statements rendered and the fee payable by the licensee.

Cordova Bay Golf Course is thereby obligated to charge this tariff to your event.

For more information on SOCAN please contact their office directly at 1.866.944.6223 or visit their website at www.socan.ca.



