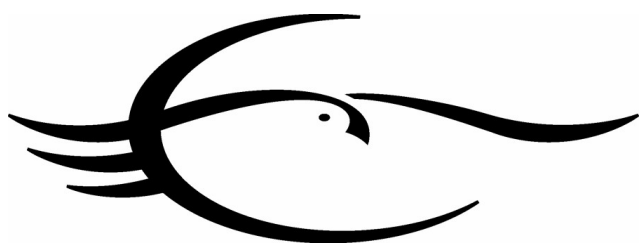




# **Bill Mattick's Restaurant**



Banquet Package  
2020



# Welcome to Cordova Bay Golf Course

Cordova Bay is the premier location for parties and special events. Experience our renowned hospitality, superb cuisine and exceptional customer service.

The clubhouse is tastefully decorated and serves as multiple function rooms with access to outdoor seating, views of the golf course and manicured gardens, and overlooks Mt. Baker and the Haro Strait.

Choose from a variety of preset menus or work with our Event Coordinator to customize a menu to suit your tastes.

Open to the public year round, the Cordova Bay Golf Course is the perfect venue to host family gatherings, birthdays, special events, and so much more. Our Event Coordinator is always available for consultation to discuss your event details and ensure your day is a memorable one!





# Dinner Buffet

*all food and beverage is subject to gratuities and taxes*

Minimum 40 guests

**\$42 per guest**

**All dinner buffets are served with the following:**

Fresh Mixed Greens

Caesar Salad

Selection of Composed Salads

Oven Roasted potatoes

Rice Pilaf

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 & Two Leaves and Bud Organic Teas

**Entrée Selections - *Please choose two selections***

**Additional entrée selection \$5 per guest**

Chef Carved Roast Beef

Grilled Red Snapper & Shrimp in Herb & Lemon Butter

Roasted Chicken Diabla

Chicken Parmesan Picatta

Baked Salmon with Mushroom & Fennel Duxell in Puff Pastry

Roasted Chicken & Wild Mushroom Ragout

Red Lentil & Ricotta Lasagna\*

Mexican Style Sweet Potato & Black Bean Casserole \*

**'Over and Above' Upgrade Selections**

**\$8 per guest**

Prime Rib of Beef

Seafood Mirror

Australian Lamb Roast

New York Strip Loin Roast

*\*vegetarian*



# Three Course Dinner

*all food and beverage is subject to gratuities and taxes*

Maximum 40 guests

**\$38 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 Buffet**

Organic Fair Trade Coffee  
Orange Pekoe & Two Leaves and Bud Organic Teas

Main Course Only

**\$30 per guest**

Substitute Caesar Salad for House Salad

**\$3 per guest**

*Three Course menu - please provide our CBGC Events Coordinator  
with each guest's entrée choice 2 weeks in advance*



# Cocktail Reception

all food and beverage is subject to gratuities and taxes

Minimum 40 guests  
**\$ 26.5 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 & Two Leaves and Bud Organic Teas

## A la Carte items

Chef Carved Roast Beef on a Bun	<b>\$8 per guest</b>
Selection of Hot Hors D'oeuvres (Chef's Choice) ~butler service	<b>\$35 per dozen</b>
Proscuitto wrapped Melon* ~butler service	<b>\$33 per dozen*</b>
Assorted Deli Meats and rolls	<b>\$8.5 per guest</b>
Domestic & Imported Cheese Board with Fresh Fruit	<b>\$8 per guest</b>
Assorted Finger Sandwiches (1/4's)	<b>\$18 per dozen</b>
Sautéed Prawns with garlic butter and Pernod ~butler service	<b>\$38 per dozen</b>
Dessert Buffet (Includes Coffee & Tea)	<b>\$10 per guest</b>

*\*seasonal*



# Lunch Buffets

*all food and beverage is subject to gratuities and taxes*

Minimum 40 guests

## **Soup & Sandwich Buffet**

**\$20 per guest**

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 & Two Leaves and Bud Organic Teas

## **Deluxe Lunch Buffet**

**\$29 per guest**

Soup of the Day

Mixed Greens

Chef's Selection of Condiments

Selection of Fresh Bread and Rolls

Selection of Cold Meats

Roasted Chicken & Wild Mushroom Ragout

**OR**

Red Lentil and Ricotta Lasagna

Assorted Desserts

Organic Fair Trade Coffee

Orange Pekoe & Two Leaves and Bud Organic Teas

## **Supreme Lunch Buffet**

**\$35 per guest**

Mixed Greens & Caesar Salad

Selection of Sauces & Condiments

Variety of Breads & Rolls

Carved Roast Beef

Spinach & Mushroom Crepes

Roasted Potatoes

Assorted Vegetables

Dessert Buffet

Organic Fair Trade Coffee

Orange Pekoe & Two Leaves and Bud Organic Teas



# Breakfast Buffets

*all food and beverage is subject to gratuities and taxes*

Minimum 30 guests

## **Continental Breakfast** **\$11 per guest**

Selection of Croissants & Muffins  
Selection of Fresh Juices  
Selection of Preserves & Butter  
Organic Fair Trade Coffee  
Orange Pekoe & Two Leaves and Bud Organic Teas

## **Continental Deluxe** **\$15 per guest**

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  
Orange Pekoe & Two Leaves and Bud Organic Teas

## **Breakfast Supreme** **\$20 per guest**

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  
Orange Pekoe & Two Leaves and Bud Organic Teas



## Neat extras

*all food and beverage is subject to gratuities and taxes*

### **Non-Alcoholic Punch**

Pineapple juice  
Cranberry juice  
Orange juice  
7-Up

**\$50 per punch bowl**

(serves approximately 30-40 guests)

### **Alcoholic Punch (Gin, Rum or Vodka)**

Pineapple juice  
Cranberry juice  
Orange juice  
7-Up

**\$120 per punch bowl**

(serves approximately 30-40 guests)



*All food and beverage is subject to applicable taxes and 15% gratuity*





# Information

## MENU SELECTIONS

Menu selections for your group must be given to our CBGC Events Coordinator **one month** in advance of your event.

## GUARANTEED NUMBERS

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

## GRATUITY

For groups over 14 guests, a 15% gratuity will automatically be applied to your bill. All auto gratuities are subject to GST.

## SEATING

**Peak Season** - restaurant limited to 60 guests for a non-golf related event. Some exceptions may apply. Check with our Events Coordinator for more details.

**Off-Season OR Golf Tournament** - Maximum restaurant seating is 100 guests. Numbers over 100 require a tent set up on the patio. Some exceptions may apply.

## TYPES OF FUNCTIONS

**Plated service** is available for up to 40 guests.

**Buffet service** is available for a minimum of 40 guests.

**Cocktail receptions** are available to book. Contact our Events Coordinator for more information. [events@cordovabaygolf.com](mailto:events@cordovabaygolf.com)

## CORKAGE FEES

All food & beverage items brought in must be approved by the CBGC Events Coordinator & Food and Beverage Manager and will be subject to a corkage fee.

## SET UP FEES

Depending on your event set up, a room set up fee of \$6 per person may apply. Our Events Coordinator will confirm this at the time of booking.

## 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.

## CANCELLATION POLICY

Should you cancel your function, your deposit will be non-refundable.

## DEPOSIT

Following the event, the final invoice will be emailed to you. At that time, your deposit can either be refunded or deducted from the final amount due.

## 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 Blanshard Street in the downtown area. Continue north and turn right on Sayward Road. Follow the signs to **Cordova Bay Golf Course**.

# Banquet Contract

## Cordova Bay Golf Course - Bill Mattick's Restaurant Contract

5333 Cordova Bay Rd. Victoria BC V8Y 2L3 T (250) 658-4444 F (250) 658-4951

Contract Date: \_\_\_\_\_ Function Date: \_\_\_\_\_

Contact: \_\_\_\_\_ Company or Event Name: \_\_\_\_\_

Billing Address: \_\_\_\_\_

T: \_\_\_\_\_ F: \_\_\_\_\_ Email: \_\_\_\_\_

Estimated Number of Guests: \_\_\_\_\_

### DEPOSIT AND PAYMENT

A deposit of half or 50% of your food bill is required to secure your function date and is Non-Refundable. Your final invoice will be emailed to you following the event. At that time, your deposit can either be returned to you or deducted from the final amount due. **We accept the following method of payment: VISA, Mastercard, AMEX, cash or Cheques. AMEX payments are subject to a 1% surcharge.**

### CONFIRMATION

Initial \_\_\_\_\_ The group menu choice is due one month prior to your event. Guaranteed numbers are due 2 weeks in advance along with individual entrée choices, where applicable. The guaranteed number may be increased by 10% up to 7 days in advance of the event. Buffet Menus require a minimum of 40 guests.

### CANCELLATION

All cancellations must be received in writing or by email. NOTE: Deposits are non-refundable in case of a cancellation.

### PEAK SEASON

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

### EXCLUSIVE USE OF CLUBHOUSE

Initial \_\_\_\_\_ For exclusive use of the Clubhouse facility, Friday and Saturday functions require a minimum of \$3,000 in food and beverage before taxes, gratuity and setup fees.

NOTE: Numbers over 100 require a tent.

### PRICING

Initial \_\_\_\_\_ All applicable taxes and 15% gratuities will be added to Food and Beverage prices. There will be a set-up charge of \$6 per person for each function. Prices are current and subject to change.

NOTE: There will be a set-up charge of \$10 per person for wedding bookings.

### 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.

### FOOD POLICY

Initial \_\_\_\_\_ All Food not consumed in Bill Mattick's restaurant must remain. No food is permitted to leave the premises due to health regulations.

### 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.

Client Signature \_\_\_\_\_ Name: \_\_\_\_\_ Date: \_\_\_\_\_

CBGC Events Coordinator \_\_\_\_\_ Date: \_\_\_\_\_

### The undersigned is responsible for Full Payment:

Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Cardholder Name: \_\_\_\_\_ Credit Card #: \_\_\_\_\_

Billing Address: \_\_\_\_\_ CVV - 3 digits: \_\_\_\_\_

The cardholder is responsible for all outstanding charges. These will be deducted from the deposit or if needed, the above credit card. AMEX payments are subject to a 1% surcharge.



SOCAN

## SOCAN PERFORMANCE & RE:SOUND FEE

### TARIFF NO. 8 & 5B

As a facility Bill Mattick's Restaurant at Cordova Bay Golf Course is required to pay copyright Tariffs when playing music for our customer's enjoyment. These Tariffs are collected by two companies SOCAN & RE:SOUND.

1. SOCAN-Society of Composers, Authors & Music Publishers of Canada
2. RE:SOUND-represents Artists (musicians) and Recording Companies

These not for profit companies represent and safeguard the rights of their member groups and ensure that they are fairly compensated for the broadcast and public performance of their music in Canada. The Copyright Board of Canada certifies the tariffs to be paid by users of sound recordings or live performances of music in Canada.

The combined tariff amounts are as follows

#### **Fee Per Event (plus applicable taxes)**

***With Dancing*            \$59.64**

***Without Dancing*        \$29.81**

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

For more information on SOCAN or RE:SOUND you may visit their websites listed below

[www.socan.ca](http://www.socan.ca)

[www.resound.ca](http://www.resound.ca)

# Worksheet

Date of event \_\_\_\_\_ Estimated Number of Guests \_\_\_\_\_

Venue \_\_\_\_\_ Contract Signed and Sent to Event Coordinator y n

Guests arrival time \_\_\_\_\_ Cocktail Hour \_\_\_\_\_ Dinner Time \_\_\_\_\_

## GUESTS TO INVITE

_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

## DIETARY RESTRICTIONS

_____	_____	_____	_____
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## BUDGET

Food \_\_\_\_\_ p/p Appetizers \_\_\_\_\_ Room Rental Fee \_\_\_\_\_ Dance Floor \_\_\_\_\_

Wine \_\_\_\_\_ per btl/L Bar \_\_\_\_\_ SOCAN fee \_\_\_\_\_ Tent \_\_\_\_\_

(safely assume a bottle of wine serves 4-5 glasses of wine)

Host Bar Cash Bar Drink tickets...if so how many \_\_\_\_\_ value each \_\_\_\_\_

exclusions \_\_\_\_\_

APPETIZER CHOICES \$ \_\_\_\_\_ p/p

_____	_____	_____	_____
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MENU OPTIONS \$ \_\_\_\_\_ p/p

_____	_____	_____	_____
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WINE CHOICES \$ \_\_\_\_\_ p/btl

_____	_____	_____	_____
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TABLE CENTERPIECES \_\_\_\_\_ CANDLES \_\_\_\_\_ TABLE CLOTHS \_\_\_\_\_

FLOWERS \_\_\_\_\_ FLORIST \_\_\_\_\_ TABLE SIZE \_\_\_\_\_

Who is in charge of decorating: \_\_\_\_\_

What time to arrive to set up: \_\_\_\_\_

DJ \_\_\_\_\_

Dance floor \_\_\_\_\_

Special details \_\_\_\_\_