



BILL MATTICK'S RESTAURANT

Banquet Package
2024



250-658-4271
www.cordovabaygolf.com
5333 Cordova Bay Rd, Victoria, BC, V8Y 2L3



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 patio seating, views of the golf course, and views of Mount Baker and the Haro Strait. Choose from a variety of preset menus to suit your taste. In addition, the golf course boasts several veggie gardens and fruit trees. When possible, lots of that fresh produce makes its way to Bill Mattick's Restaurant and prepared for you to enjoy.

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.

Banquet Menu pricing is subject to applicable Federal and Provincial taxes and an 18% gratuity

BREAKFAST

CONTINENTAL BREAKFAST \$22

sliced fruit & berries
individual yogurts
muffins, bagels, croissants & sweet danish
house-made granola
oatmeal, dried fruit
coffee, tea & juice

SCRAMBLED EGG BUFFET \$27

sliced fruit & berries
individual yogurts
muffins, bagels, croissants & sweet danish
house-made granola
scrambled eggs
hashbrowns
bacon & sausage
coffee, tea & juice

ENHANCED BUFFET \$30

sliced fruit & berries
individual yogurts
muffins, bagels, croissants & sweet danish
house-made granola
scrambled eggs
french toast **or** pancakes with caramelized apple compote
hashbrowns
bacon & sausage
coffee, tea & juice



LUNCH

SANDWICH BUFFET \$29

mixed greens with assorted dressings

soup of the day

choice of **four** sandwiches

- roast beef, caramelized onions, roasted tomatoes, cheddar, horseradish mayo, lettuce
- roasted turkey, bacon, lettuce, tomato, mayo
- chicken salad, brie, apples, walnuts
- avocado, tomato, lettuce, grilled zucchini, pickled onions, hummus
- salami, ham, caponata, swiss, dijon mayo, lettuce
- soy seafood salad, ginger coleslaw

sliced fruit

selection of bars & cookies

LUNCH BUFFET \$39

mixed greens, caesar salad, greek salad

roasted potatoes

steamed seasonal vegetables

penne with tomato sauce, chickpeas, leek, kale, fennel, leeks

choice of **one*** of the following:

- grilled chicken in bacon, mushroom & leek cream sauce
- seared salmon, orange, fennel, capers, salsa
- seared snapper, thai coconut curry sauce
- grilled top sirloin steak, red wine demi glace
- roasted pork loin, roasted apple & caramelized onion jus

sliced fruit

selection of bars & squares

***additional entrée available for an extra \$9/person**



RECEPTION

A LA CARTE

COLD CANAPES *priced per dozen*

(minimum 2 dozen per item)

Tomato Bruschetta on crostini (vegetarian)

\$33

Poached Prawns cocktail sauce (gluten free)

\$39

Tuna Poke avocado, siracha mayo, cucumber cup

\$39

Smoked Salmon lemon cream cheese, crostini

\$37

HOT CANAPES *priced per dozen*

Grilled Soy Chicken Skewer peanut sauce

\$35

Seafood Croquette cocktail sauce

\$35

Beef Meatballs bbq sauce

\$38

Mozzarella Arancini tomato sauce (vegetarian)

\$33

Spanakopita (vegetarian)

\$35

Sauteed Mushroom & Brie Melt crostini (vegetarian)

\$36

Chorizo & Potato Empanada

\$36

Falafel tzatziki (gluten free, vegetarian)

\$33



RECEPTION

A LA CARTE

RECEPTION ENHANCEMENTS

(priced per person, minimum 10)

Antipasto Platter

cured meats, cheese and marinated vegetables

\$17

Sliced Fruit Mirror

\$8

Dessert Platter

selection of bars, squares and cookies

\$9

BEVERAGES

Non-Alcoholic Fruit Punch (price per bowl)

a blend of fruit juices (pineapple, orange, cranberry) & ginger ale, garnished with fresh fruit

\$75

Premium Spirit Fruit Punch (price per bowl)

a blend of fruit juices (pineapple, orange, cranberry), ginger ale & your choice of local craft spirit (Sheringham Vodka or Driftwood Contact Gin). garnished with fresh fruit

\$140

Sparkling Wine Fruit Punch (price per bowl)

a blend of fruit juices (pineapple, orange, cranberry) & ginger ale, garnished with fresh fruit

\$130

Coffee & Tea Service

Orca Bay-Spirit Bear, Dark Roast Coffee

Selection of Two Leaves Tea

\$6 per person



DINNER

DINNER BUFFET #1 \$51

mixed greens, caesar salad, greek salad, potato salad

roasted potatoes

steamed seasonal vegetables

penne with tomato sauce, kale, leeks, fennel, chickpeas

choice of **two** of the following:

- grilled chicken in bacon, mushroom & leek cream sauce
- seared salmon, orange, fennel, caper salsa
- seared snapper, thai coconut curry sauce
- grilled top sirloin steak, red wine demi glace
- roasted pork loin, roasted apple & caramelized onion jus

sliced fruit

dessert buffet

DINNER BUFFET #2 \$59

mixed greens, caesar salad, greek salad, potato salad

roasted potatoes

steamed seasonal vegetables

penne with tomato sauce, kale, leeks, fennel, chickpeas

choice of **two** of the following:

- grilled chicken in bacon, mushroom & leek cream sauce
- seared salmon, orange, fennel, caper salsa
- grilled NY steak, red wine demi glace
- seared lingcod, lemon cream sauce
- braised beef chuck flat, mushroom & bacon demi

sliced meat mirror

cheese mirror

sliced fruit

dessert buffet



DINNER

THREE COURSE PLATED \$51

(ENTREE ONLY \$33)

STARTERS

Daily Soup

Chef Ian's daily creation made with the freshest local ingredients
or

Mixed Green Salad

mixed greens tossed in our citrus dressing, garnished with fresh
tomato, sliced radish, sunflower seeds and dried cranberries

ENTREES

Roasted Chicken Breast

roasted garlic mashed potatoes, seasonal vegetables, caramelized
onion jus

or

Seared Sockeye Salmon

lemon and leek risotto, seasonal vegetables, romesco sauce, herb
butter

or

Grilled NY Striploin Steak

roasted garlic mashed potato, seasonal vegetables, red wine demi
glace, herb butter

DESSERTS

Chocolate Mousse Cake

or

Lemon Tart

OPTIONAL 3-COURSE WINE PAIRING

Personalized wine pairings by our Certified Sommelier.

Premium BC Wines

\$30

New World Wines (USA, Australia, South America, New Zealand)

\$35

Old World Wines (France, Spain, Italy, Germany, Portugal)

\$40



INFORMATION

MENU SELECTION

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

AUDIO VISUAL

Projector and screen available for meetings and events. Fee of \$100 per day.

GUARANTEED NUMBERS

Guaranteed numbers are required 10 days prior to your event. You are able to increase your numbers by 10% up to 48 hours in advance. Numbers given 10 days prior to your event are the minimum number of guests which will be charged to your event.

GRATUITY

For groups over 14 guests, an 18% 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 - Maximum restaurant seating is 90 guests. Some exceptions may apply.

FUNCTION STYLES

Plated service is available for up to 40 guests.

Buffet service is available for a minimum of 30 guests.

Cocktail receptions are available to book. Contact our Events Coordinator for more information. events@cordovabaygolf.com

CORKAGE FEE

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

SETUP FEE

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.

SOCAN / RE:SOUND

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 \$59.84

Without Dancing \$29.81

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

CONTRACT

Cordova Bay Golf Course - Bill Mattick's Restaurant Contract

5333 Cordova Bay Road, Victoria BC, V8Y 2L3 | 250-658-4444 | events@cordovabaygolf.com

CONTRACT DATE: _____ FUNCTION DATE: _____

CONTACT (please print) _____

COMPANY OR EVENT NAME _____

ESTIMATED NUMBER OF GUESTS _____ EMAIL _____

CITY _____ PROV. _____ POSTAL CODE _____

PHONE (cell) _____ PHONE (work) _____

CHECKLIST

DEPOSIT

_____ initial 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: all major credit cards, cheques, and e-transfers (some fees may apply).

CONFIRMATION

_____ initial The group menu choice is due one month prior to your event. Guaranteed numbers are due 10 days in advance along with individual entrée choices, where applicable. The guaranteed number may be increased by 10% up to 48 hours in advance of the event.

CANCELLATION

_____ initial 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 1 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 may be 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 \$4,000 in food and beverage before taxes, gratuity and setup fees.

CONTRACT CONT.

_____ PRICING

initial

All applicable taxes and 18% 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

Bill Mattick's Restaurant and Cordova Bay Golf Course prohibits the use of fireworks, sparklers, and any other combustible materials on the property. The use of rice, glitter, or confetti is not allowed and will result in a \$500 clean up fee should it be found inside the Clubhouse or anywhere on the property. 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 EVENT COORDINATOR _____ DATE _____

The undersigned is responsible for full payment

NAME ON CARD (exactly as written) _____

VISA MC AMEX _____ EX _____ / _____ CVV _____

BILLING ADDRESS _____

CITY _____ PROV. _____ POSTAL CODE _____

AUTHORIZED SIGNATURE _____

The cardholder is responsible for all outstanding charges. These will be deducted from the deposit or, if needed, the above credit card. Please note that we charge a 2.4% service fee on all credit card payments over \$2,000.