

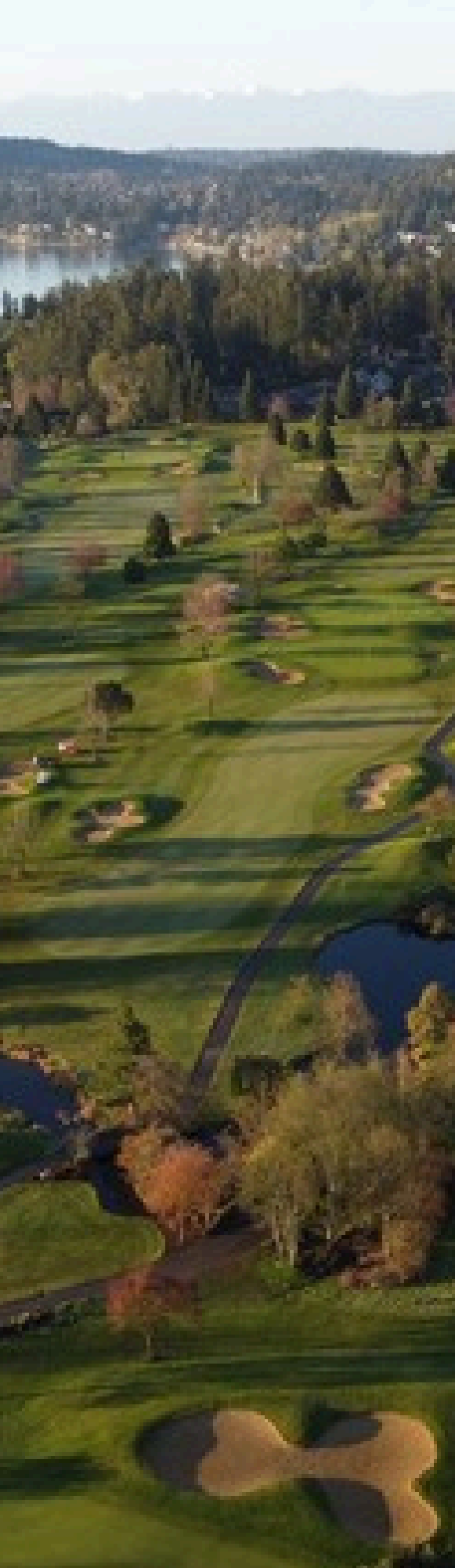


BILL MATTICK'S RESTAURANT

Banquet Package
2026



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



Welcome to Cordova Bay Golf Course

Welcome to Cordova Bay Golf Course -where great events come to celebrate.

Nestled in one of Victoria's premier locations, Bill Mattick's Restaurant at the Cordova Bay Golf Course offers the perfect blend of hospitality, superb cuisine, and exceptional customer service (the kind that makes you wonder whether we're trying to impress your guests or steal them as regulars).

Our Clubhouse features spacious patios and gorgeous views of the golf course, the Haro Strait, and majestic Mount Baker—because your event deserves a backdrop as memorable as the occasion itself.

We're proudly open to the public year-round, and our menus showcase fresh, seasonal ingredients, when possible, harvested from our very own gardens and orchards. It's true farm-to-table dining, just without the tractor traffic.

From family gatherings and milestone birthdays to celebrations of all shapes and sizes, Cordova Bay Golf Course is ready to help you host with style, flavour, and just the right amount of fun. In this package, you'll find everything you need to plan an event worth talking about—long after the last slice of cake disappears.

For additional information or to begin planning your event, please contact our events coordinator at events@cordovabaygolf.com.

Let's make your next event unforgettable.

General Event Information

Our Banquet Package Menus are thoughtfully designed to make hosting effortless, whether you're planning a milestone celebration, business event, or group dining experience—all complemented by beautiful course views and attentive service.

Event Bookings

Events selecting from our Banquet Package Menus require the completion and return of a signed event contract to Cordova Bay Golf Course. Your event date will be confirmed upon receipt of the signed contract along with a deposit equal to the lesser of 50% of the estimated food costs or \$500. All deposits are non-refundable.

Group Bookings

Groups of up to 20 guests may order directly from a la carte menus carefully created for larger groups. Group bookings have a maximum table size of 8 guests. Larger groups will be divided between adjacent tables in a designated area. These menus and table limits are designed to provide the best service and food preparation for both the group and other restaurant patrons.

Groups of 10 or more dining from the a la carte menus are required to provide a credit card to secure the reservation. A no-show fee of \$25 per guest will apply to groups that do not provide at least three hours' notice.

Allergies & Dietary Accommodations

We are pleased to work with guests who have food allergies or specific dietary requirements, and our culinary team will make every reasonable effort to accommodate special meal requests. Please note that some ingredients are sourced from external suppliers, and while we take care in our preparation, we cannot guarantee the absence of trace allergens or eliminate the risk of cross-contamination. This is especially important for guests with nut allergies.

For guests with inhalation or contact allergies, we kindly note that we are unable to guarantee that any event or menu will be completely nut-free.

To allow our chefs adequate time to plan and prepare, all special dietary requests and allergy-related accommodations must be submitted a minimum of five business days prior to the event. It may not be possible to accommodate requests received on the day of the event.

BREAKFAST

CONTINENTAL BREAKFAST \$29

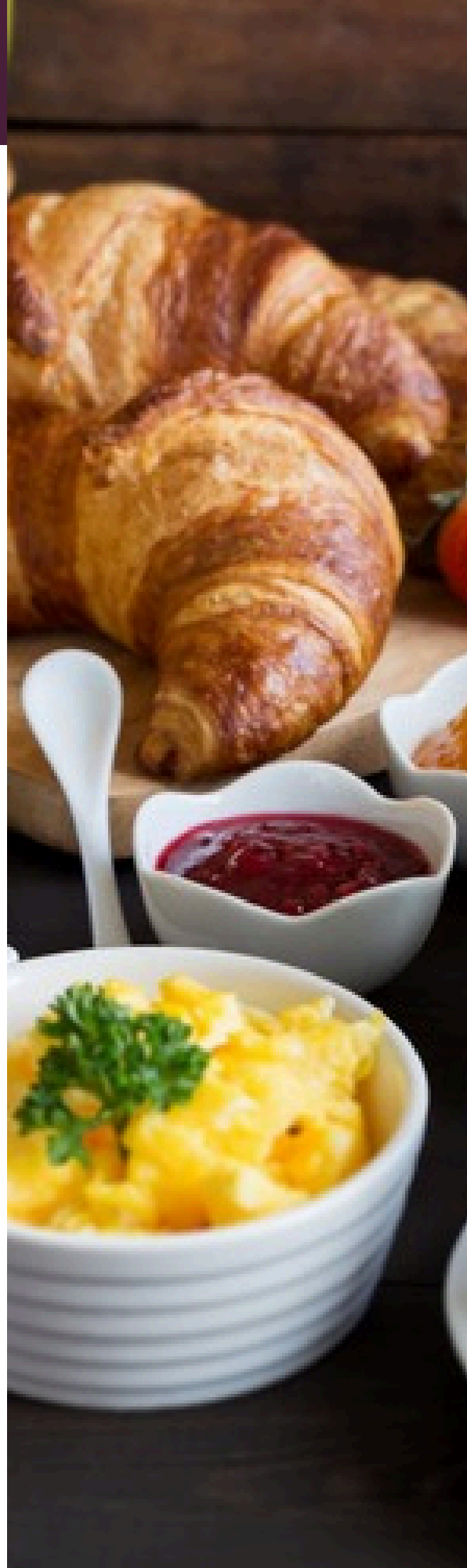
sliced fruit & berries
honey & vanilla yogurt
scones, muffins, banana bread & sweet danishes
house-made granola
oatmeal, dried fruit
coffee, tea & juice

SCRAMBLED EGG BUFFET \$38

sliced fruit & berries
honey & vanilla yogurt
scones, muffins, banana bread & sweet danishes
house-made granola
scrambled eggs
hashbrowns
bacon & sausage
coffee, tea & juice

ENHANCED BUFFET \$44

sliced fruit & berries
honey & vanilla yogurt
scones, muffins, banana bread & sweet danishes
house-made granola
scrambled eggs
french toast with mixed berry compote
hashbrowns
bacon & sausage
coffee, tea & juice



COFFEE BREAKS A-LA-CARTE

BEVERAGES

Coffee	fresh brewed regular and decaffeinated coffee and teas	\$4 per person
Assorted Bottled Juices		\$5
Soft Drinks 491ml		\$4
San Pellegrino Flavoured Sparkling Water 355ml		\$4.5
Perrier Sparkling Water 341ml		\$4.5
Bottled Water		\$3.75
Heineken 0.0		\$7
Guinness 0.0		\$8
Iota Hazy IPA non-alcoholic craft beer		\$7
Non-Alcoholic fruit punch	5 litres, serves 40	\$95 each

SNACKS

Fresh Baked Muffins & Pastries		\$35 per dozen
Fresh Baked Assorted Cookies		\$32 per dozen
Assorted Individual Fruit Yogurts	minimum 2 dozen	\$36 per dozen
Banana Bread & Zucchini Walnut Bread	minimum 10 people	\$3.5 per slice
House Made Granola	minimum 10 people	\$5 per person
Fresh Fruit Platter	minimum 10 people	\$9 per person
Honey Yogurt, Granola & Berry Compote Parfait		\$7 each



LUNCH

SANDWICH BUFFET \$39

mixed greens with assorted dressings

soup of the day

choice of **four** sandwiches

- shaved ham, pickled onion, dill pickle, swiss cheese, dijon mayonnaise, lettuce
- roasted turkey, apple mustard, bacon jam, tomato, mayo
- egg salad, pickled onions, cucumber, sprouts, mayo
- roasted beef, tomato jam, cheddar cheese, fried onions, lettuce, smoked paprika aioli
- seared albacore tuna, avocado, tomato, arugula caper & lemon salsa, mayo
- grilled lemon rosemary chicken, brie, fig spread, lettuce, lemon mayonnaise

sliced fruit

selection of dessert bars & cookies

LUNCH BUFFET \$52

mixed greens, caesar salad, quinoa salad

roasted potatoes

steamed seasonal vegetables

mushroom ravioli with mushrooms, kale, leeks, cherry

tomatoes in a cream sauce

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

- grilled chicken in romesco sauce
- miso, soy and ginger glazed salmon
- seared local rockfish, lemon cream sauce
- grilled top sirloin steak, green peppercorn demi glace
- roast turkey breast, bacon, apple & caramelized onion jus

sliced fruit

selection of bars & squares

***additional entrée available for an extra \$13/person**



COCKTAIL RECEPTION

RECEPTION PACKAGE 1

\$32 per person

based on 8 pieces per person (*minimum 30 guests*)

- **Tomato Bruschetta** on crostini (V)
- **Tuna Poke** avocado, sriracha mayo, rice cracker
- **Lemon Rosemary Chicken Skewer** smoked paprika aioli (GF)
- **Beef Meatballs** bbq sauce
- **Poached Prawns** cocktail sauce (GF)
- **Roasted Apple, Fig, Bacon & Brie Flatbread**
- **Falafel** tzatziki (GF, V)
- **Fresh Fruit Platter**

RECEPTION PACKAGE 2

\$49 per person

minimum 30 guests

- **Tomato Bruschetta** on crostini (V)
- **Tuna Poke** avocado, sriracha mayo, rice cracker
- **Lemon Rosemary Chicken Skewer** smoked paprika aioli (GF)
- **Beef Meatballs** bbq sauce
- **Poached Prawns** cocktail sauce (GF)
- **Falafel** tzatziki (GF, V)
- **Roasted Apple, Fig, Bacon & Brie Flatbread**
- **Housemade Hummus** crudite, crostini (V)
- **Antipasto Platter** cured meats, cheese and marinated vegetables
- **Fresh Fruit Platter**

GF-gluten free

V-vegetarian



RECEPTION A-LA-CARTE

COLD CANAPES *priced per dozen*

Tomato Bruschetta on crostini (vegetarian)

\$36

Poached Prawns cocktail sauce (gluten free)

\$41

Tuna Poke avocado, sriracha mayo, rice cracker

\$42

Scallop Ceviche cucumber cup (gluten free)

\$41

Smoked Salmon lemon cream cheese, crostini

\$39

Deviled Egg pickled onion (gluten free)

\$38

Crispy Pita & Hummus cherry tomato, feta (vegetarian)

\$36

HOT CANAPES *priced per dozen*

Lemon Rosemary Chicken Skewer smoked paprika aioli (gf)

\$41

Beef Meatballs bbq sauce

\$41

Mozzarella Arancini tomato sauce (vegetarian)

\$36

Spanakopita (vegetarian)

\$38

Mini Chicken Sausage Roll

\$38

Pakora mint chutney (vegetarian, gluten free)

\$38

Falafel tzatziki (vegetarian, gluten free)

\$36

Roasted Apple, Fig, Bacon & Brie Flatbread

\$41

Mushroom Quiche (vegetarian)

\$38

minimum 2 dozen per item



RECEPTION

A LA CARTE

RECEPTION ENHANCEMENTS

Antipasto Platter (priced per person, minimum 10)

cured meats, cheese and marinated vegetables

\$18

Sliced Fruit Mirror (priced per person, minimum 10)

\$10

Dessert Platter selection of bars, squares and cookies

(priced per dozen, minimum 2) \$36

BEVERAGES

Coffee & Tea Service

Orca Bay-Spirit Bear, Dark Roast Coffee

Selection of Two Leaves Tea

\$6 per person

Non-Alcoholic Fruit Punch (price per bowl)

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

\$95 (serves approximately 50 guests)

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

\$175 (serves approximately 50 guests)

Sparkling Wine Fruit Punch (price per bowl)

a blend of fruit juices (pineapple, orange, cranberry) & sparkling
wine, garnished with fresh fruit

- **La Jara Prosecco (Italy) or Fitz Cremant (BC)** \$150

or

- **Bouillot Cremant de Bourgogne Rose (France)** \$175

(serves approximately 40 guests)



DINNER

DINNER BUFFET \$66

Cold Table

- **mixed greens**
 - garnished with fresh tomatoes, sliced radish and sunflower seeds
- **caesar salad**
 - romaine lettuce with traditional dressing, croutons and parmesan cheese
- **yam and black bean salad**
- **quinoa salad**

Hot Table

- **roasted potatoes**
- **steamed seasonal vegetables**
- **mushroom ravioli**
 - mushrooms, leeks, kale, cherry tomato, cream sauce

choice of **two** of the following:

- **grilled lemon chicken**
 - in romesco sauce
- **miso, soy and ginger glazed salmon**
- **seared local rockfish**
 - lemon cream sauce
- **roasted turkey breast**
 - roasted apple & caramelized onion jus
- **grilled top sirloin steak * add \$7**
 - green peppercorn demi glace

Dessert Table

- **sliced fruit**
- **dessert buffet**

Add Sliced Meat & Cheese Mirror +\$10 per person



DINNER

THREE COURSE PLATED \$64

STARTERS

Daily Soup

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

Mixed Green Salad

mixed greens tossed in our house made, green goddess dressing,
garnished with fresh tomato, sliced radish and sunflower seeds
or

Caesar Salad

romaine lettuce with traditional dressing, croutons and parmesan

ENTREES

Roasted Chicken Breast

roasted fingerling potatoes, seasonal vegetables, romesco sauce
or

Seared Sockeye Salmon

dijon and lemon roasted potatoes, seasonal vegetables, herb puree,
lemon butter
or

Grilled NY Striploin Steak

roasted fingerling potatoes, seasonal vegetables, mushroom and
bacon demi glace

DESSERTS

Chocolate Mousse Cake

or

Lemon Tart



TERMS & CONDITIONS

1. **Deposit:** A signed contract and deposit of the lesser of \$500 or half the estimated food charges are required to confirm the event date.
2. **Cancellations:** Cancellations made more than 30 days prior to the event will receive a refund of 50% of deposit. Cancellations made within 30 days of the event will forfeit the entire deposit and the client will be responsible for 50% of the estimated food bill.
3. **Confirmation:** choice of menu style is required a minimum of 30 days prior to the event and the guaranteed, minimum number of guests is required 10 days prior to the event. Guest numbers may increase by up to 10% until 48hrs in advance. The guaranteed number is the minimum which will be charged to the event.
4. **Setup Fee:** depending on the style of event, a room charge may apply. Our Events Coordinator will confirm this at the time of booking.
5. **Outside Food and Beverage:** no outside food and beverage of any kind may be brought into, or removed from Bill Mattick's restaurant, with the exception of wedding or specialty cakes.
6. **Alcoholic Beverages:** in accordance with British Columbia Liquor & Cannabis Regulations, alcoholic beverages may not be brought into nor taken out of a licensed establishment with the exception of commercially produced wine products. A corkage fee of \$30 plus taxes & gratuity will be charged per 750ml bottle. All corkage products must be pre-approved by Cordova Bay Golf course management.
7. **Entandem Licensing Fees:** 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 to provide royalties to songwriters, composers, record companies, music publishers and performing artists who hold rights to this music. Entandem is a not-for-profit organization created to 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.
 - a. The Entandem fee of \$66.19 plus tax will be added for all live music entertainment and DJ's with dancing or a fee of \$27.76 plus tax without dancing.
8. **Event Billing:** following your event, a final invoice will be emailed to you within 3 to 5 business days. At that time, you may choose to have the deposit refunded or deducted from the final amount due.

TERMS & CONDITIONS

9. **Event Payments:** we accept the following methods of payment: all major credit cards, cheques, and e-transfers. Please note that a service fee of 2.4% will be applied for all credit card payments over \$2000.
10. **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. Advance decorating may be arranged through our events coordinator. Please understand that we are a functioning restaurant without separate banquet rooms, not all advance decorating will be possible.
11. **Gratuity:** An 18% gratuity will automatically be applied to the food and beverage portions of your bill. All auto gratuities are subject to 5% gst.
12. **Event Styles:**
- a. **Plated Service:** is available for a maximum of 40 guests.
 - b. **Buffet Service:** is available for a minimum of 30 guests
 - c. **Cocktail Reception Service:** is available for a minimum of 30 guests
13. **Seating Capacity:**
- a. **Peak Season:** during the months of April thru September the restaurant has a maximum seating capacity of 60 for non-golf related events. Some exceptions may be possible. Please check with our Event Coordinator for more details.
 - b. **Off Season or Golf Tournament:** maximum seating is 100 guests. Numbers over 100 require a tent setup on the patio or lawn adjacent to the clubhouse. Some exceptions may be possible. Please check with our Event Coordinators for more details.
 - c. **Cocktail Reception:** reception style menus are designed for standing and mingling events with finger foods. A limited amount of seating will be available at the perimeter of the room. Not all guests will be able to access seating for this style event.
14. **Directions:**
- a. **From Victoria International Airport or Swartz Bay Ferry Terminal:** begin by following the signs leading to Highway 17 and downtown Victoria. Turn left on Sayward Road and follow the signs to Cordova Bay Golf Course
 - b. **From Downtown Victoria:** travel north on Blanshard Street from the downtown area. Continue north on Highway 17 toward the airport and Swartz Bay Ferry. Turn right on Sayward Road. Follow the signs to Cordova Bay Golf Course.

CONTRACT

Cordova Bay Golf Course - Bill Mattick's Restaurant Contract

5333 Cordova Bay Road, Victoria BC, V8Y 2L3 | 250-658-4271 | 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) _____

TERMS AND CONDITIONS

_____ I acknowledge that I have read, understand and agree to the terms and conditions listed in this banquet
initial package.

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, charged to the above credit card.