

CROWN ISLE COMMUNITY NEWS

NOVEMBER 2020

The Birdie



Get Cozy
**INTIMATE WINE
DINNERS &
SUNDAY TAKEOUT**
+ Happy Hour is back!

Introducing
**THE BURGUNDY
JACKET**

**NEW GEAR
IN THE
PRO SHOP**



Crown Isle

RESORT & GOLF COMMUNITY

Nobody knows Crown Isle like we do!

CrownIsle.com

WHAT'S NEXT at Crown Isle

NOVEMBER

1 **HAPPY HOUR** is back!
3-6 PM DAILY
Specials on appies & drinks

WINE WEEKEND
40 KNOTS
PAIRING DINNER



6 **WINE WEEKEND**
CROWSNEST
PAIRING DINNER

WINE WEEKEND
BURROWING OWL
PAIRING DINNER

7

14 **THE BURGUNDY JACKET**
& CHAMPIONS DINNER

SUNDAY ROAST
DINNER TAKE OUT

15

20-22 **BC SEAFOOD FESTIVAL**

BIG PRO SHOP SALE!

Book your 1/2 hr appointment
at CrownIsle.com

28-29

29 **SUNDAY ROAST**
DINNER TAKE OUT

DECEMBER

12 DAYS OF
CHRISTMAS SPECIALS
At crownisle.com



1-18 **19th ANNUAL**
GINGERBREAD VILLAGE
Bid online!

6th ANNUAL
HOLIDAY RESORT WALK
Select dates / Limited space

4-23

Details coming soon at crownisle.com

13 **BREAKFAST, BRUNCH**
& LUNCH WITH SANTA
CHRISTMAS DINNER

25

Events subject to change and modifications due to Covid-19 restrictions and protocols. Be the first to know what events are coming up by signing up to our digital newsletter or check out the events calendar at CrownIsle.com.



The Burgundy Jacket Tournament

NEW 4-PERSON SCRAMBLE
& CHAMPIONS DINNER

Imagine competing in The Masters...you ride down Magnolia Lane and...WAKE UP! You're just not that good!

Crown Isle is excited to offer the Masters experience with a new tournament this fall - **The Burgundy Jacket on Saturday, November 14th!** Put your best scramble foursome together, go low and you could receive your very own Crown Isle Champions Burgundy Jacket. The day will include an awesome competition limited to just 28 teams, along with great prizes and a fabulous served buffet dinner selected by Men's Club Champion John Robertson.

Chef Dan Vogt and his team will be preparing a Champions Dinner including bruschetta, tomato, mushroom and braised beef ragout with a penne pasta, followed by a dessert of tiramisu.

Book your foursome now at crownisle.com - limited to 28 teams. Crown Isle follows all COVID 19 protocols and was voted the Golf Facility of the Year by the PGA of BC.

Sunday ROAST DINNER
\$26. + TAX

NOVEMBER 15TH
½ Roasted Chicken, roasted potatoes, seasonal vegetables, country gravy

NOVEMBER 29TH
Slow Roasted Ham, scalloped potatoes, seasonal vegetables

Take Out Only - 5:00 pm - 8:00pm.

▶▶▶ Pre-order on the **Crown Isle App** or call **250-703-5088**.
Orders close on the Thursday prior.

Market Update WITH MELISSA BERRIGAN, REALTOR®



Happy Fall Everyone! Can you believe how quickly the weather and temperatures changed after Thanksgiving. Break out your mitten and toques. I hope everyone is keeping their bubble small and keeping healthy and safe. The real estate market is still very, very active and with almost record low inventory if you are thinking about selling THIS would be the time. Here is some information from the Real Estate Board to keep you informed.

The Vancouver Island Real Estate Board (VIREB) recorded 1,287 unit sales (all categories) last month compared to 692 in September 2019, a healthy showing amid the economic downturn caused by a global pandemic.

Breaking those numbers down, 643 single-family detached properties (excluding acreage and waterfront) sold in September compared to 324 the previous year. Sales of condo apartments rose by 46 per cent year over year while row/townhouse sales increased by 28 percent.

“The strength of our housing market has surprised us somewhat,” says VIREB president Kevin Reid. “We frankly did not expect it to recover so quickly from the COVID-19 effect.”

Reid attributes the recovery to familiar factors: pent-up demand, low mortgage rates, and persistent supply shortages. The latter is an ongoing problem on Vancouver Island, which is a popular retirement destination and an attractive alternative for millennials seeking the West Coast lifestyle for less money than in Vancouver. The lengthy building-approval process also exacerbates the lack of housing supply at the municipal level. In the VIREB area, active

listings of single-family detached properties (excluding acreage and waterfront) were only 909 in September, while there were 389 condo apartments and 204 row/townhouses for sale last month.

Reid notes that while some area buyers are motivated by a desire for more space, COVID-19 has accelerated lifestyle changes for some consumers.

“Our market is quite fluid right now, which makes it difficult to determine trends, but we have noticed that some buyers are advancing their retirement plans due to the pandemic,” says Reid. “Economic uncertainty is motivating other consumers to downsize and reduce their debt load.” Although Reid expects the market to slow down in the coming months, he remains optimistic. However, he cautions sellers not to be unrealistic when it comes to pricing their homes.

“Correctly pricing your home is the key to a quick sale and may even result in multiple offers,” says Reid. “Overpriced properties tend to linger whether we are in a buyers’ or sellers’ market.”

While VIREB’s housing market remains strong, price-gain increments appear to be diminishing. Following a long period of significant gains, those numbers have tempered, with September posting a marginal rise in most regions. The benchmark price of a single-family home hit \$527,300 in September, a marginal increase from the previous year and one per cent lower than in August. The year-over-year benchmark price of an apartment rose by three percent, hitting \$309,400 but down slightly from the previous month. The benchmark price of a townhouse rose by six percent year over year, climbing to \$434,300 and up slightly from August.

In Campbell River, the benchmark price of a single-family home hit \$454,200, a small increase over last year. In the Comox Valley, the benchmark price was \$523,500, a slight dip from one year ago. Nanaimo’s benchmark price dropped by three per cent to \$553,600, while the Parksville-Qualicum area saw its benchmark price increase by three per cent to \$612,800. For the North Island, the benchmark price reached \$222,400, a 10 per cent increase over last year.

If you, or someone you know, have any questions about the market please don’t hesitate to contact Melissa Berrigan 250-792- 0464, Sandy Bain 604-328-0307, or Bert Jaeger 250-898-9128.

This information notice from Crown Isle Realty is not intended to solicit properties for sale by another real estate company.

Information for this article is sourced from BCREA.

Correctly pricing your home is the key to a quick sale and may even result in multiple offers.





Pick your winery...
pick your night!
ENJOY A 5-COURSE
PAIRING DINNER
WITH YOUR POD

Wine Fest can't happen in the traditional manner this year, so let's mix it up! We're bringing in three wineries for three nights of intimate tasting dinners - presented by the winery representatives themselves and featuring a 5-course plated dinner by Chef Dan Vogt and his team. Three nights of wine pairings with your pod - one winery each evening. The tricky part is choosing which winery and which menu...or buy tickets for all three!

Local favourite **40 Knots Winery** is featured on Thursday, November 5, followed by the Okanagan's **Crowsnest Winery** on Friday, November 6. The last evening with **Burrowing Owl Estate Winery** was so popular it is already sold out.

Each evening features a different 5-course menu custom-tailored to the wines by Executive Chef Dan Vogt, best paired with your favourite "pod" of up to 6 friends at a table.

Tickets and full menus are available at crownisle.com.

Crown Isle follows all Covid health guidelines. You will be seated at a table with only your group (6 people or less).

40 Knots Winery THURSDAY NOVEMBER 5 6-9pm

FIRST

Poached prawns, tuna tataki, marinated oyster
with 40 Knots Spindrift Brut

SECOND

Warm roasted carrots, goat cheese,
grapefruit vinaigrette, toasted pumpkin seeds
with 40 Knots 2019 Siegerrebe

THIRD

A tasting of Natural Pastures cheeses
with 40 Knots 2017 L'Orange Natural

FOURTH

Pork terrine, pickled vegetables, crostini
with 40 Knots 2018 Gamay Noir

FIFTH

Venison pate, elk sausage, duck confit,
schinkenspeck, dried fruits, baguette
with 40 Knots 2017 Pinot Noir

Crowsnest Vineyards FRIDAY NOVEMBER 6 6-9pm

FIRST

Pan seared scallops, pickled wild chanterelle
mushrooms and vandouvan butter
with Crowsnest 2018 Stahltank Unoaked Chardonnay

SECOND

Roasted BC squash and pumpkin curry soup,
diced local apple
with Crowsnest 2017 Riesling Family Reserve

THIRD

Cold smoked and roasted duck breast with cherry jus,
roasted spelt risotto, roasted local beets
with Crowsnest 2017 Pinot Noir

FOURTH

Braised beef short rib, parsnip puree,
caramelized cipollini onions, merlot reduction
with Crowsnest 2016 Merlot

FIFTH

Blue Spruce "prosecco" ice cream
with Crowsnest The Nest Prosecco



Get Rain Ready WITH WATERPROOF GEAR IN THE PRO SHOP

Our retail manager Drew has been bringing in all sorts of gear to keep you dry and warm on the golf course all winter long. With new stuff continuing to arrive, now is the time to get in and pick out your waterproof rain gear. Plus book your time now for the **Big Pro Shop Sale on November 28 & 29** from 9 - 5 daily - 1/2 hour appointments with limit of two people. Email ddobesch@crownisle.com or check out crownisle.com

NOW IN STOCK:

FOOTJOY fully waterproof rain gear - **Pants, Jackets, Hats** - for men is in stock right now + **Rain Boots** *limited stock*

TITLEIST waterproof **cart bags** | **CLICGEAR** carts

EN ROUTE:

SUNICE waterproof **rain gear and layering pieces** | **CLICGEAR** November Restock Shipment on its way plus accessories



OUR TEAM

Nobody knows Crown Isle like we do!

Jason Andrew, DIRECTOR OF REAL ESTATE | jandrew@crownisle.ca

Jayson Welsh, VP OF CONSTRUCTION | jwelsh@crownisle.ca

Bill Kelly, GENERAL MANAGER | bkelly@crownisle.ca

Bren Coe, ACCOUNTING MANAGER | bcoe@crownisle.ca

Colin Stairs, COURSE SUPERINTENDENT | cstairs@crownisle.ca

Dawn Sheppard, RESTAURANT OPS MANAGER | dsheppard@crownisle.ca