

GOLF EVENTS

at Nicklaus North | 2024





WELCOME

Welcome to the 2024 golf season! We would like to invite you to experience a legend... Nicklaus North Golf Course!

Snowcapped Whistler peaks, a brilliant emerald-coloured lake, majestic fir trees, and fresh, invigorating mountain air; Whistler golf at its finest.

This is the setting that inspired the great Jack Nicklaus to create a golf course as unique as himself. This par 71, 18-hole course winds along a gentle valley floor offering you a spectacular setting as your golfing skills are tested to the fullest. Winner of numerous awards since its opening in 1996, Nicklaus North has played host to events such as the Skins Game and the Shell's Wonderful World of Golf, welcoming some of golf's biggest names such as Jack Nicklaus, Nick Faldo, Ernie Els, Greg Norman, Fred Couples, John Daly, Vijay Singh and Stephen Ames to name a few.

Just minutes from the resort village of Whistler, BC, Nicklaus North stands out as one of the great courses in North America. It's no wonder this is only one of a few rare golf courses in the world bearing Jack Nicklaus' name.

We are proud to enclose an information package to give you a complete understanding of the Nicklaus North experience, including group rates and menu suggestions. Let our tournament and culinary professionals assist you in planning an event that is truly unique.

We do the work while you enjoy the day - we are committed to making your event a success.



Danielle Poupart

Sales & Events Manager
dpoupart@golfbc.com
604.938.9898 ext.214

Andrew Smart

Director of Golf
asmart@golfbc.com
604.938.9898 ext.213

*Whistler Resort was selected as one of the **Top 20 Golf Destinations in the World** and was voted the **#1 Golf Destination in Canada** by Golf Digest Magazine.*



GROUP GOLF RATES



Groups and group rates require 20% deposit, with full payment 30 days in advance. Season dates, opening date and rates are subject to change. Contracted rates will be honoured for the 2024 season. Prices quoted in this package do not include applicable taxes or service charges.

GROUP RATES

- All Group Rates include 18 holes of legendary golf, shared GPS-equipped power cart & warm up range balls.
- Group Rates are available for 12 or more players and include the complimentary services listed below.
- Group Rates are subject to applicable taxes and a \$3 per person bag handling fee.

RENTAL SERVICES

2024 TaylorMade Rental Clubs \$65 - Includes a sleeve of TaylorMade golf balls

ADDITIONAL OPTIONS

- On-course prizeing from our Golf Shop, including sleeves of balls, towels, and caps.
- Customized merchandise with company or group logo
- Putting contest with one of our golf professionals or personalized instruction at our Practice Facility, *inquire for pricing*

COMPLIMENTARY GROUP SERVICES

- Complete event group coordination
- Personalized cart signs with company and/or sponsor logo
- Personalized (KP) closest to the pin, (LD) longest drive markers
- Positioning of on-course and clubhouse signage
- Positioning of hole-in-one prizes - cars, etc.
- Golf Shop discount of up to 10% on day of play



BREAKFAST



RISE & SHINE BREAKFAST \$35

Assortment of Fresh Muffins, Petite Croissants and Breads
with preserves, butter and cream cheese

Crispy Thick Cut Bacon

Breakfast Potatoes
fresh herbs

Scrambled Free Run Eggs

Orange, Apple, Grapefruit, and Cranberry Juices

Coffee & Tea Station
featuring French Dark Roast and Organic Teas

“SIGNATURE” BREAKFAST \$42

Assortment of Fresh Muffins, Petite Croissants and Breads
with preserves, butter and cream cheese

Vanilla Yoghurt
with honey roasted granola and fresh berries

Fresh Fruit Platter

Crispy Thick Cut Bacon and Breakfast Sausage

Breakfast Potatoes
fresh herbs

Scrambled Free Run Eggs

Orange, Apple, Grapefruit, and Cranberry Juices

Coffee & Tea Station
featuring French Dark Roast and Organic Teas

BREAKFAST ADD-ONS

Breakfast Burritos
*scrambled eggs, crispy bacon, pico de gallo,
chipotle sour cream in a tortilla*
...ADD \$8 per person

Caramelized Banana French Toast
powdered sugar
...ADD \$10 per person

Traditional Eggs Benedict
...ADD \$10 per person

Chef Attended Omelet Station
*ham, chorizo sausage, bacon, mushrooms,
onions, peppers, spinach, tomatoes,
asparagus, cheddar*
...ADD \$18 per person

...All menus and pricing in this package are subject to change without notice.

...A minimum food and beverage spend may apply

...Prices at the time of event menu confirmation will be honoured.

...Prices are per person.

*...Surcharges may apply for menu customization, choice of seating, or additions
to menus offered.*

...Buffets are offered for 30 guests or more.



ON-COURSE



THE PLAYER'S LUNCH BAG

Ready on your cart!

Please choose up to **3 sandwich options** for your group; pre-selected and provided 21 days in advance.

- Roasted Turkey Breast and Provolone with Cranberry Mayonnaise
- Roast Beef and Cheddar with Whole Grain Mustard
- Grilled Chicken with Provolone, Whole Grain Honey Mustard
- Tuna Salad with Dill Pickles
- Black Forest Ham and Swiss with Dijon Mustard
- Spicy Italian
- Chefs Choice Vegan Wrap

<i>Sandwich, plus:</i>	Water	Bag of Chips	Fresh Baked Cookie	Whole Fruit	Assorted Nuts
Lunch Bag I - \$26	✓	✓	✓		
Lunch Bag II - \$28	✓	✓	✓	✓	
Lunch Bag III - \$32	✓	✓	✓	✓	✓

APRÉS GOLF DINING RESERVATION

Looking at reserving space for your group of 12-24 after your round?

Golf groups of 12-16 players have the option to reserve tables on the Table Nineteen patio.

Golf groups of 16-24 players have the option to reserve tables inside our dining room.

...Reservations must be made in advance with a minimum of 2 weeks notice.

...Groups will be seated on multiple tables with a 1-2 bills per table with 18% gratuity for all bills.

...Please inquire with your Sales Manager for additional details.



PATIO BBQ BUFFETS



BC SUMMER BBQ \$75

Fresh Salad Bar
assorted lettuces, tomatoes and cucumbers, radishes, shredded cheese, croutons, peppers, jalapeños, olives, cabbage, spinach, bacon; with a selection of dressings


Pasta Salad
pesto and grilled vegetables

Loaded Baked Potato
sour cream, spicy chorizo, green onions, melted cheese

Corn on the Cob
herb butter

Homemade BBQ Baked Beans

Grilled Sirloin Steaks
red wine demi-glace

Steelhead 
lemon-dill butter

Apple Crumble
cinnamon whipped cream

GREEN LAKE BBQ \$64

Pasta Salad
pesto and grilled vegetables

Organic Baby Greens
dried cranberries, toasted almonds, house dressing

Old Fashioned Potato Salad
grainy mustard dressing

BBQ Chicken Breast

Slow Cooked Baby Back Ribs
half rack per person

Seasonal Vegetables

Homemade BBQ Baked Beans

Berry Crumble
fresh whipped cream

SOUTHWEST \$54

Tortilla Soup

Spinach Salad
peppers, corn, chipotle ranch dressing

Crisp Romaine Salad
chickpeas, grape tomatoes, cucumber, red onion, oregano vinaigrette

Beef Steak and Chicken Fajitas
served with whole wheat tortillas and salsa, sour cream, lettuce, tomatoes, shredded cheese, jalapeños

Spanish Rice

Peach Crumble
cinnamon whipped cream

BBQ ADD ONS

Pork Baby Back Ribs and BBQ Sauce **\$14**
(half rack per person)

“Loaded” Baked Potatoes **\$7**

Vegetable Skewers **\$8**

Fresh Fruit Platter **\$7**

Looking to customize your Patio BBQ? Our Chef would be happy to create a personalized menu if requested.

PERSONAL CHEF \$245

Have one of our chefs live on the BBQ serving your guests!



RECEPTIONS



Chef's Note

A general guide to hors d'oeuvres quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner!

Minimum order is 3 dozen per selection, 9 dozen in total

PASSED HORS D'ŒUVRES

WARM - \$52 PER DOZEN

Wonton Wrapped Prawn with Pickled Ginger

Spanakopita with Spinach and Feta

Ham and Swiss Croque Monsieur

Crispy Risotto Arancini with Wild Mushroom Filling

Coconut Shrimp with Sweet Chili Dipping Sauce

Bacon Wrapped Sirloin Bites

Roasted Vegetable Skewer with Pesto

COLD - \$52 PER DOZEN

Sliced Brie with Mango Chutney

Beef Carpaccio with Truffle Oil, Parmesan and Arugula

Tomato Bruschetta


Wild Mushroom Vol au Vent

Cocktail Shrimp with Horseradish Sauce

Tuna Poke with Wasabi, Pickled Ginger

DISPLAYED HORS D'ŒUVRES

Each platter serves approximately 25 | 40 guests

HOUSE SMOKED STEELHEAD PLATTER  **\$222 | \$295**
Capers, Hard Boiled Eggs, Cream Cheese

CRUDITIES **\$125 | \$225**
Bite Size Raw Vegetables, House Made Ranch, Blue Cheese and Artichoke Dips

CHEESE **\$210 | \$295**
Imported and Domestic Cheeses, with Dried Fruit, Crostini

ANTIPASTO **\$355**
Salami, Cheeses, Marinated Vegetables, Crostini

CHILLED COCKTAIL SHRIMP **\$310 / 6 dozen**
Lemons, Horseradish Cocktail Sauce

CHARCUTERIE **\$210 | \$295**
Assorted Cured Meats, House Pickles, Dijon, French Bread

TRIO OF HOUSE MADE DIPS **\$155 | \$175**
Warm Flatbread

BRAISED SHORTRIB MAC 'N CHEESE **\$145 | \$185**

Looking for more options? We're happy to customize a canape selection to suit your reception or taste needs!



SET RECEPTIONS

VALLEY

\$94

Charcuterie + Cheese

selection of cured meats and artisan cheeses with fruit and crostini

Antipasto

marinated vegetables, olives, crostini, hummus, baba ghanoush

Baby Kale Caesar Salad

fried capers, pancetta, crispy chickpeas, parmesan, creamy lemon garlic vinaigrette

Seasonal Salad

Chilled Prawns

cocktail sauce

Ahi Tuna Poke

Garlic and Ginger Chicken Skewers

Bacon Wrapped Sirloin Steak Bites

Honey Glazed Pork Ribs

toasted sesame, kimchi

Mini Dessert Trio

crème brûlée, panna cotta, chocolate tarte

MOUNTAIN

\$105

Charcuterie + Cheese

selection of cured meats and artisan cheeses with fruit and crostini

Smoked Steelhead 🐟

capers, pickled onions, lemon wedges

Albacore Tuna Tataki

local from Vancouver Island

Chilled Prawns

cocktail sauce

Crab Fritters

chipotle dipping sauce

Baby Kale Caesar Salad

fried capers, pancetta, crispy chickpeas, parmesan, creamy lemon garlic vinaigrette

Honey Glazed Pork Ribs

toasted sesame, kimchi

Grilled AAA Strip Steak

rosemary, garlic, button mushrooms, natural jus

New York Cheesecake

ALPINE

\$116

Charcuterie + Cheese

selection of cured meats and artisan cheeses with fruit and crostini

Smoked Steelhead 🐟

soft goat cheese, artichoke spread

Tuna Duo

ahi tuna poke, seared albacore tataki

Antipasto

marinated vegetables, olives, crostini, hummus, baba ghanoush

Baby Kale Caesar Salad

fried capers, pancetta, crispy chickpeas, parmesan, creamy lemon garlic vinaigrette

Seasonal Salad

Wild Mushroom Saffron Risotto

Red Wine Braised Short Ribs

glazed carrots

Lamb Sirloin Skewers

rosemary and garlic, with herb chimichurri

Mini Dessert Trio

crème brûlée, panna cotta, chocolate tarte

...Minimum of 40 guests required, maximum service time of 2 hours

...Please inquire with your Sales Manager for additional menu options and pricing



BUFFET MENUS

WEDGE \$64

Wild Mushroom Bisque
OR Wild Mushroom Salad


Organic Baby Greens
*apple cider and grainy mustard
 vinaigrette, fresh vegetables*

Baby Kale Caesar Salad
*fried capers, pancetta, crispy chickpeas,
 parmesan, creamy lemon garlic vinaigrette*

Garlic Herb Roasted Potatoes

Seasonal Vegetables

Roasted Chicken Breast
creamy pan jus

Pan Roasted Steelhead 
lemon butter sauce

Berry Crumble
vanilla cream

RAINBOW \$74


Seasonal Salad

Organic Baby Greens
*apple cider and grainy mustard
 vinaigrette, fresh vegetables*

Creamy Crushed Potatoes

Roasted Root Vegetables

Braised Short Ribs
red wine reduction, horseradish cream

Forest Mushroom Ravioli
truffle  parmesan cream sauce

Steelhead
on vegetable ratatouille

Lemon and Coconut Cheesecake

MT. CURRIE \$84

Potato Truffle Soup


Spinach, Wild Mushroom, and
 Blue Cheese Salad

Baby Kale Caesar Salad
*fried capers, pancetta, crispy chickpeas,
 parmesan, creamy lemon garlic vinaigrette*

Potato Dauphinoise

Roasted Root Vegetables

Braised Short Ribs
red wine reduction, horseradish cream

Pan Roasted Kuterra Salmon 
lemon butter sauce

Roasted Chicken Breast
creamy pan jus

Mini Dessert Duo
panna cotta, chocolate tarts

...Minimum of 30 guests required

...Please inquire with your Sales Manager for additional menu options and pricing



BEVERAGE SELECTIONS



Groups of 40+ will have a satellite bar with beverage selections pre-determined.

Events beverages are hosted to a master account.

All prices/products are subject to change without notice. Prices do not include gratuity and applicable taxes.

Please inquire within for additional beverage options

PACKAGED BEER / CIDER / COOLERS

Please inquire for pricing
(please choose a maximum of 5)

- | | |
|---------------------------------|------------------------|
| Steamworks Lions Gate Lager can | No Boats on Sunday can |
| Steamworks Flagship IPA can | NUTRL can |
| Steamworks Pilsner tall can | Tempo Gin Smash can |
| Steamworks Pale Ale tall can | Strait & Narrow can |
| Whistler Forager can | Ole Margarita can |
| Corona bottle | |
| Bud Light bottle | |

SPIRITS

House Spirits **\$8-\$10**

Premium Spirits **\$9-\$16**

PUNCH (4 LITRES/25 GLASSES)

Red or White Wine Sangria **\$195**

Bartenders Choice Punch **\$195**

WINES - RED, WHITE & SPARKLING

We are pleased to offer wine selections for you based on your event menu and budget. Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.



TERMS & CONDITIONS

- Deposit:** A non-refundable deposit of up to 20% and signed contract are required in order to confirm the booking. Nicklaus North Golf Course reserves the right to release all space for re-sale if the deposit and signed contract are not received on or before the date indicated on the contract.
- Payment and Confirmation:** FULL EVENT PAYMENT AND CONFIRMATION OF NUMBERS ARE DUE 30 DAYS PRIOR TO THE EVENT DATE. Payment will be processed on the credit card provided unless otherwise indicated in advance. We regret that cancellations and reductions in numbers within 30 days of the event date will not be refunded.
- Cancellations:** Cancellations for group or tournament must be received in written form by email 60 days prior to the event. A confirmed acknowledgement of the cancellation must be noted from Nicklaus North Golf Course to ensure that cancellation charges are not applied. Nicklaus North Golf Course will allow the following attrition (not applicable to shotgun events):
 - 59-45 days before day of play - no charge for reduction up to 40%
 - 44-30 days before day of play - no charge for reduction up to 20%
- Rates:** If the number of players falls below 12 players, the rate will revert to the regular rack rate applicable for the tee times reserved.
- Taxes:** All prices are quoted in Canadian dollars exclusive of surcharges and applicable taxes. An 18% surcharge is based on pre-tax totals. All items will be taxed according to Federal and Provincial regulations. A 5% Goods and Services Tax (GST), a 7% Provincial Sales Tax (PST) and a 10% Liquor Tax (LST) will be applied to applicable items and services.
- Event Surcharge:** All food and beverage functions are subject to a mandatory 18% surcharge, plus applicable taxes.
- Weather:** In the occurrence of inclement weather, the event will proceed as planned, unless the golf course management deems the course UNPLAYABLE. Management also reserves the right to limit the use of power carts during inclement weather.
- Dress Code and Course Rules:** Please inform all participants of our dress code - golf shirt, tailored pants or shorts, golf shoes only. No jeans please. The average duration of a round at Nicklaus North is 4 to 4.5 hours. All Nicklaus North rules of conduct and the dress code must be adhered to at all times.
- Bag handling fee:** \$3 + applicable taxes per player will be charged for the cleaning, storing, loading/unloading or transporting of golf bags. This fee will be included in your final balance.
- Personalized Tournament Services:** Nicklaus North prepares personalized cart signs. In order to do this, we require a player list or "draw" 72 hours in advance of the tee times. Any draw received within 72 hours will have tournament services made generic with only the group name and tee time. Changes to an existing draw within 24 hours are subject to a \$25 per occurrence fee (plus taxes).
- Food & Beverage:** No food or beverage of any kind shall be permitted to be brought on to the premises by the convener's guests or invitees. Food & Beverage requirements will follow by separate contract. All food & beverage event terms & conditions will also apply.
- Alcoholic Beverages:** All alcoholic beverages are to be supplied by Nicklaus North Golf Course. Corkage events are respectfully declined. Anyone bringing outside alcohol onto our premises is in contravention of British Columbia laws and will be removed without refund of green fees.
Please ensure all players in your group are aware of this strict policy.
- Sponsorship Guidelines:** All on-course sponsorship must be approved through the Sales and Events Department prior to the event.
- Responsibility:** The Tournament Host assumes responsibility for the undue damage to the premises/property and is responsible for the repair and/or replacement of power carts and rental clubs in the event that these items are damaged, lost or stolen. Nicklaus North Golf Course does not assume responsibility of any merchandise or articles left at the course before, during or after the tournament.
- Performance:** Performance of this agreement is contingent upon Nicklaus North Golf Course being able to complete the contract without interference beyond control of management such as accidents, frost delays, acts of God, government requisitions, restrictions upon transportation of food, beverages and supplies, and other causes whether enumerated herein or not.
- Odd Number Groups:** Incomplete group foursomes will always have singles and/or additional public/Member players added unless the group event purchases the remainder of the incomplete foursomes to remain private. If the group does not purchase the empty slots, they waive all right to privacy.
- Shotgun Tournaments:** Modified or Reverse shotguns are booked at the discretion of Nicklaus North Golf Course, and are subject to additional tee time charges based on the time of play.

***Nicklaus North Golf Course reserves the right to amend terms and conditions at anytime.
Please read your Golf Event Contract in full upon presentation by our Sales Team.***