

# Golf Events

at Nicklaus North | 2012



**NICKLAUS NORTH**  
WHISTLER

member GolfBC group



# Welcome to the 2012 Golf Season

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

Nicklaus North is located along the shores of Green Lake in Whistler, British Columbia, Canada, approximately 1.5 hours north of Vancouver along the spectacular Sea to Sky Highway. Whistler, Whistler, host mountain resort for the 2010 Olympic Winter Games and award-winning Ski Resort in North America, is also a quality summer destination - in fact Nicklaus North has proudly hosted three high profile televised events helping promote Whistler as a **#1 Golf Resort**: two Canadian Skins Games featuring the likes of Jack Nicklaus, Greg Norman, Fred Couples, Nick Faldo, Vijay Singh, Stephen Ames and John Daly, and the Shell's Wonderful World of Golf with Ernie Els and Fred Couples.

The stunning clubhouse with the **Den Restaurant and Patio** offers a superb venue for any event. With dining space for up to 150 guests we can tailor the space to fit your needs. After your round enjoy our superb cuisine while taking in Whistler's best views, from our large lakeside patio.

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.

No other golf facility in Whistler can offer what we can - all inclusive, first class experience, all steps from our gorgeous clubhouse.

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

**Chloe Thomas**

**Sales & Events Manager**

[cthomas@golfbc.com](mailto:cthomas@golfbc.com)

604.938.9898 ext 14

**Andrew Smart**

**Director of Golf**

[asmart@golfbc.com](mailto:asmart@golfbc.com)

604.938.9898 ext 13

*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 Rates

## GREEN FEES

- All Green Fees include 18 holes of legendary golf, shared power cart & full use of the practice facility.
- Group Rates are available for 16 or more players and include the complementary services listed on page 4.
- Group Rates are subject to applicable taxes and a \$2 per person bag handling fee.

## GROUP RATES - CONSECUTIVE TEE TIMES

### SPRING / FALL— May /October

<i>Daily Green Fee with Power Cart (until 3pm)</i>	\$119
Group Rate Friday - Saturday and Holidays	\$90
Group Rate Sunday - Thursday	\$75

### EARLY SUMMER— June

<i>Daily Green Fee with Power Cart (until 3pm)</i>	\$149
Group Rate Friday - Saturday and Holidays	\$130
Group Rate Sunday - Thursday	\$105

### SUMMER— July - September

<i>Daily Green Fee with Power Cart (until 3pm)</i>	\$169
Group Rate Friday - Saturday and Holidays	\$150
Group Rate Sunday - Thursday	\$125

## SHOTGUN EVENTS

Customized packages and Shotgun Events are available! Contact Chloe Thomas, Sales and Events Manager at [cthomas@golfbc.com](mailto:cthomas@golfbc.com) or 604.938.9898 x14 for more information.

## RENTAL SERVICES

2012 TaylorMade Rental Clubs	\$55	Adidas Rental Shoes	\$20
<i>Includes a sleeve of TaylorMade balls</i>			

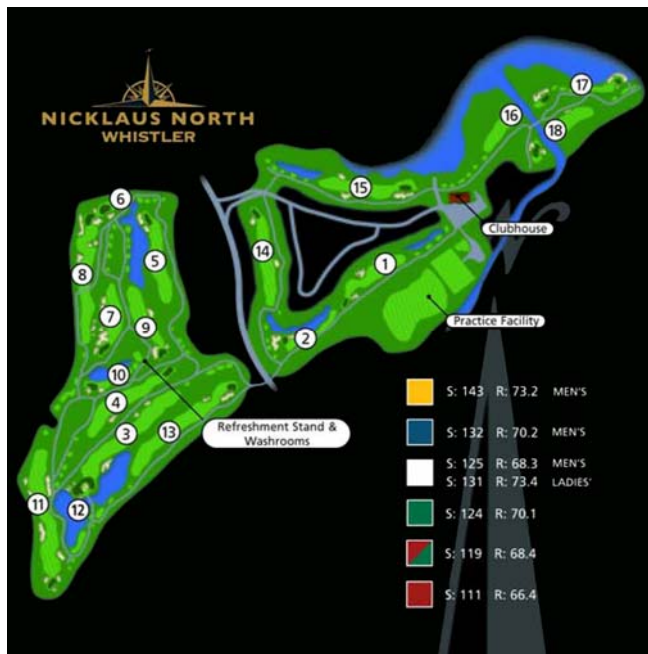
## ADDITIONAL OPTIONS

Several choices are available from our Golf Shop, including sleeves of balls, towels, and caps. We will match all competitors prices and can customize merchandise with your logo.

*Season dates, opening date and rates are subject to change. Contracted rates will be honoured for the 2012 season. Prices do not include applicable taxes.*



# Group Tournament Services



## COMPLIMENTARY GROUP SERVICES

- ... Complete event group coordination
- ... Personalized cart signs with company and/or sponsor logo
- ... Personalized Bag Tags
- ... 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.
- ... Rule and Competition format sheets
- ... Golf Shop Discounts of up to 15% on day of play
- ... Full use of the Clubhouse and Locker Rooms

HOLE	1	2	3	4	5	6	7	8	9	OUT
Gold	390	197	518	465	416	179	366	514	429	3474
Blue	355	170	498	432	391	153	333	503	340	3175
White	344	160	469	408	373	133	306	482	321	2996
MEN'S HDCP	5	15	3	1	13	17	9	7	11	
PAR	4	3	5	4	4	3	4	5	4	36
LADIES' HDCP	9	15	1	5	7	17	13	3	11	
Green	310	132	459	370	333	111	274	470	296	2755
Red/Green	310	132	392	326	333	111	274	397	296	2571
Red	267	105	392	326	290	90	234	397	262	2363
Date	Player									

INIT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Gold	185	555	225	564	432	437	425	226	438	3487	6961		
Blue	160	537	200	529	403	407	385	213	404	3238	6413		
White	137	512	168	515	380	384	356	188	368	3008	6004		
HDCP	8	4	6	12	18	14	16	10	2				
PAR	3	5	3	5	4	4	4	3	4	35	71		
HDCP	10	2	6	4	16	8	12	18	14				
Green	116	501	151	470	340	348	323	163	322	2734	5489		
Red/Green	116	429	128	470	340	348	281	135	322	2569	5140		
Red	105	429	128	410	335	312	281	135	266	2401	4764		
Attest													

## INSTRUCTION & TRAINING CAMPS

Our experienced team of CPGA professionals specialize in tournament and group hosting whether it be on the Practice Facility or the Golf Course. We can customize clinics to fit your needs. Services available:

- ... Individual or group instruction
- ... Clinics for up to 120 players
- ... Short Game Clinics
- ... Practice Facility or Golf Course Instruction
- ... Beat the Pro Competitions
- ... \$12 per person (*minimum 20 people*)

*"Your staff did an amazing job in executing this event-they always do. From check in, to beverage cart and half way hut, to dinner and the general organizing, it could not have gone smoother. Your staff are professional and amazing and we had an awesome time. Thank you so much."*

**W. Ramsey - Joel Thibault Hospitality Cup**



# Tournament Planner & Checklist

## EXECUTION OF A SUCCESSFUL EVENT

Through strategic planning, timely preparation, effective coordination and a dedicated professional staff, Nicklaus North will both meet and exceed your event expectations. Adhering to and utilizing the tournament schedule checklist will guarantee even the tiniest of details are taken care of.

### Event Checklist

- ... Sign and return contract with deposit to secure your date
- ... Decide on prizes - golf shop purchases, customized accessories and/or apparel
- ... Confirm "Hole-in-One" prizes and arrange applicable insurance coverage
- ... Confirm Format - Shamble, Texas Scramble etc.
- ... Confirm Contests - Longest Drive (LD), Closest to the Pin (KP), Putting, Straightest Drive, Hole in Ones
- ... Confirm scoring format & tee decks
- ... Confirm transportation requirements - Bus, Float Plane, Helicopter, etc.

### 21-30 Days Before Event

- ... Confirm final numbers and pay final balance
- ... Finalize prize requirements from the golf shop
- ... Confirm Food & Beverage requirements - menu, seating arrangement, special dietary requests
- ... Bar requirements/Cocktail Hour requirements
- ... Banquet Setup - number of people per table, AV equipment, number of prize tables
- ... Confirm Registration setup
- ... Confirm On-Course details and requirements, Food & Beverage account form
- ... Tables and chairs required, Signage, Ice, etc.
- ... Confirm any required Rental Equipment; golf clubs, etc.
- ... Send event details to tournament participants
- ... Registration time, dinner time, directions to course, dress code-including Spike Policy
- ... Confirm on-site Tournament contact

### 7 Days Before Event

- ... Email Draw - List of players - pairings and foursomes, Handicap list for scoring
- ... Email Corporate or Group logo for use on cart signs
- ... Confirm any changes to Banquet numbers – no reductions after this point

### 1 Day Before Event

- ... Deliver all Signage and all other on-course materials

### Event Day

- ... Relax and let Nicklaus North take care of the rest!



# Breakfast

## THE BEAR'S CONTINENTAL \$14

Assortment of Fresh Muffins, Breads, and Bagels with Butter, Cream Cheese, and Preserves

Vanilla Yogurt with Granola and Cereals

Fresh Fruit

Fresh Orange, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

## RISE & SHINE BREAKFAST \$17

Assortment of Fresh Muffins, Breads, and Bagels with Butter, Cream Cheese, and Preserves

Crispy Bacon

Breakfast Potatoes

Scrambled Eggs

Fresh Orange, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

## "SIGNATURE" BREAKFAST \$22

Assortment of Fresh Muffins, Breads, and Bagels with Butter, Cream Cheese, and Preserves

Vanilla Yogurt with Granola

Fresh Fruit Platter

Crispy Bacon and Breakfast Sausage

Breakfast Potatoes

Buttermilk Pancakes, Maple Syrup *or* French Toast, Berry Compote

Scrambled Eggs

Fresh Orange, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

## BREAKFAST ADD-ONS \$5 EACH, PER PERSON

Breakfast Burritos

*scrambled eggs, crispy bacon, pico de gallo, chipotle sour cream in a tortilla*

Traditional Eggs Benedict

Caramelized Banana French Toast  
*powdered sugar*

Garden Vegetable Frittata

Egg White Frittata  
*asparagus, goat cheese*

Chef Attended Omelet Station

*ham, chorizo sausage, bacon, mushrooms, onions, peppers, spinach, tomatoes, asparagus, cheddar*

*"We would highly recommend Nicklaus North for any type of group event. From the beauty of the venue to the helpful staff and the amazing food, I can't imagine a better experience anywhere else."*

**L. Sovde, Seattle**



# Brunch

## SIGNATURE BRUNCH \$34

Available between 9 am - 1 pm

Assorted Fresh Muffins, Multigrain Bagels and Toaster Station with Preserves

Vanilla Yoghurt with Fruit and Granola

Caesar Salad  
*croutons, grated parmesan*

Fresh Greens Salad  
*cherry tomatoes, carrots julienne*

Garlic-Herb Roasted Yukon Gold Potatoes

Mediterranean Vegetable Frittata  
*goat cheese, fresh tomato sauce*

Breakfast Sausage & Crispy Bacon

French Toast  
*maple syrup, fresh berries*

Grilled Centre Cut Sirloin  
*red wine reduction*

OR

Roasted Chicken Breast  
*natural jus*

Chef Attended Omelet Station ...ADD \$6  
*ham, chorizo sausage, bacon, mushrooms, onions, peppers, spinach, tomatoes, asparagus and cheddar*

Smoked Salmon Platter ...ADD \$5  
*capers, hard boiled egg, cream cheese*

Petit Filet Mignon ...ADD \$10  
*herb demi-glaze, mushrooms, roasted vegetables*

Carving Station and Rolls with one choice of: ...ADD \$10

Prime Rib  
*horseradish cream*

Honey Glazed Ham  
*apple chutney*

Oven Roasted Turkey  
*cranberry compote, gravy*

*“Cooking for large groups can be difficult but the chef at Nicklaus North is incredible. Our guests commented on how great the food was and we were very impressed by how fresh and flavorful it was. The chef even went to a local farm on the day of our event to get the freshest vegetables and herbs for our guests. It would be hard to find another chef in Whistler who would care enough about the food to provide that level of care in preparation.”*

**N. McIrvine, Seattle**



# On Course

## THE PLAYER'S LUNCH BAG I - \$15, II - \$17, III - \$19

Ready on your cart! Your choice of Whole Grain Bread or Tortilla Wrap:

- ... Roasted Turkey Breast and Provolone with Cranberry Mayonnaise
- ... Pastrami and Cheddar with Whole Grain Mustard
- ... Grilled Chicken Salad with Almonds and Dried Cranberries
- ... Roast Beef and Cheddar with Horseradish Mayonnaise
- ... Grilled Vegetable with Herb Cream Cheese
- ... Tuna Salad with Dill Pickles
- ... Black Forest Ham and Swiss with Dijon Mustard

LUNCH BAG I With Pop, Juice, or Water | Fresh Fruit | Bag of Chips | Giant Cookie

LUNCH BAG II With Pop, Juice, or Water | Fresh Fruit | Bag of Chips | Giant Cookie | Assorted Nuts

LUNCH BAG III With Pop, Juice, or Water | Fresh Fruit | Bag of Chips | Giant Cookie | Assorted Nuts | Pasta Salad

## LUNCH VOUCHER \$12

Each player at the refreshment centre will receive a choice of:

Sandwich or Hot Dog

Beer or Soft Drink

Chips or Nuts

## ON COURSE ACCOUNT FORM

An on course account form allows you to select items to host for your guests from the clubhouse and our on course refreshment centers. All items selected will be billed to the Master Account for the event.

On course account selection examples:

### GOLF SHOP:

- Green Fees
- Club Rentals
- Shoe Rentals
- Golf Towels
- Hats & Visors
- Golf Balls
- Clothing & Soft Goods
- Golf Accessories (Divot tool, etc.)
- ALL Shop Merchandise

### ON COURSE:

- Food - Joel's Halfway Hut
- Domestic Beer
- Imported Beer
- Ciders
- Spirits
- Premium Spirits
- Non-Alcoholic Drinks
- ALL On-Course Items
- Cigars/Tobacco

For a full listing of items or account form please contact our event team.



# Receptions

## HORS D'OEUVRES

### COLD - \$38 DOZEN

Sliced Brie with Mango Chutney  
 Beef Carpaccio with Truffle Oil, Parmesan and Arugula  
 Tomato Bruschetta  
 Wild Mushroom Vol au Vent  
 Smoked Salmon Roulade on Rye Bread with Cream Cheese  
 Poached Shrimp with Horseradish Cocktail Sauce  
 Marinated Feta with Roasted Peppers and Kalamata Olive

### WARM - \$38 DOZEN

Crispy Parmesan Artichoke Hearts with Goat Cheese  
 Mini Crab Cakes with Dill Rémoûlade  
 Wonton Wrapped Prawn with Pickled Ginger  
 Bacon Wrapped Prawn with Maple Glaze  
 Braised Short Rib on a Garlic Crostini with Truffle Mayonnaise  
 Ham and Swiss Croque Monsieur  
 Crispy Risotto Arancini with a Wild Mushroom Filling  
 Chicken Satay with Peanut Sauce  
 Coconut Shrimp with Sweet Chili Dipping Sauce  
 Bacon Wrapped Sirloin Bites  
 Lobster and Crab Croquette with Chipotle Dipping Sauce ...ADD \$4/DZ  
 Cumin Rubbed Mini Lamb Chop with Mint Yogurt ...ADD \$6/DZ

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

### *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!

## DISPLAYED HORS D'OEUVRES

### SMOKED SALMON PLATTER \$275

Capers, hard boiled egg, cream cheese

### CRUDITIES \$175

Bite size raw vegetables, with house made ranch, blue cheese and artichoke dips

### CHEESE \$175 serves 25 guests | \$225 serves 50 guests

Imported and domestic cheeses, with dried fruit and Crostini

### ANTIPASTO \$295

Salami, cheeses, marinated vegetables, and Crostini

### SPINACH AND ARTICHOKE DIP \$195

With cumin pita chips

### CHEESE FONDUE \$150 | \$225

With baguette and crudités

### CHILLED COCKTAIL SHRIMP \$240 PER 6 DOZEN

Lemons, horseradish cocktail sauce

*"Your chef and staff were outstanding - a proud moment for us as Nicklaus North members! Please pass on our thanks to all who worked last night in the kitchen and on the floor! A perfect evening!"*

**B. Reid, 2011**



# Lunch Stations

## THE PLAYER'S PATIO BBQ \$25

Beef Burgers, Veggie Burgers, Grilled Chicken, Hot Dogs  
*all the fixings*

Pemberton Potato Salad  
*bacon, mustard*

## THE BEAR'S PASTA STATION \$24

Beef Lasagna  
*spinach, ricotta, parmesan*

Penne Pasta  
*garden vegetables, pomodoro*

Chicken Fettucine  
*spinach and garlic alfredo sauce*

Garlic-Toasted Baguettes

## SIGNATURE SANDWICH STATION \$23

*Build your own fresh sandwich...*

Assorted Deli Meats

Tuna Salad

Sliced Cheddar and Swiss Cheese

Assorted Breads and Rolls

Lettuce, Tomato, Onions, Pickles

Vegetable Crudités with Dip

All lunch stations include soup, two salads and a dessert and are offered for a minimum of 20 guests.

### SOUPS

Wild Mushroom Bisque

Tomato Basil

Roasted Corn Chowder

Broccoli Cheddar

Roasted Butternut Squash

Lobster Bisque

Pemberton Potato, Black Truffle Oil

### SALADS

Roma Tomato and Bocconcinni Salad  
*basil oil and balsamic glaze*

Penne Salad  
*roasted vegetables and pesto vinaigrette*

Seasonal Salad  
*chef's fresh creation*

Potato Salad  
*grainy mustard dressing*

Organic Greens  
*toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette*

Classic Caesar  
*shaved parmesan, garlic croutons*

Baby Spinach Salad  
*bacon, tomato, red onion, shallot vinaigrette*

Roasted Pear and Organic Arugula  
*goat cheese, citrus vinaigrette*

*....A \$9 surcharge per person will apply per additional side selection*

### DESSERTS

Giant Chocolate Chip Cookies

Warm Apple Crisp

Fresh Fruit Platter

Mixed Squares and Bars



# Plated Lunches

Main course pricing includes one starter, one main and one dessert. Plated options are offered for 20 guests or more.

## STARTERS

### SOUPS

Tomato Basil	Wild Mushroom Bisque
Broccoli Cheddar	Roasted Corn Chowder
West Coast Chowder	Roasted Butternut Squash
Pemberton Potato <i>black truffle oil</i>	

### SALADS

Organic Greens <i>toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette</i>
Classic Caesar <i>shaved parmesan, garlic croutons</i>
Baby Spinach Salad <i>bacon, tomato, red onion, shallot vinaigrette</i>
Roasted Pear and Goat Cheese <i>organic arugula, citrus vinaigrette</i>

## DESSERTS

Lemon Panna Cotta <i>fruit sauce</i>	Vanilla Bean <i>fresh berries</i>	Vanilla Crème Brûlée <i>candied zest, fresh cream</i>	Lemon Tarte <i>cinnamon whipped cream</i>
---	--------------------------------------	--	--

## MAINS

Seared Chicken Breast <i>coconut-jasmine rice, ginger sauce</i>	\$34
Pan Seared Halibut <i>mediterranean orzo pasta, lemon caper butter</i>	\$36
Grilled Salmon <i>organic brown rice, spinach, and lemon beurre blanc</i>	\$34
Classic Caesar with Grilled Chicken or Prawns <i>shaved parmesan, garlic croutons</i>	\$32
Organic Greens with Grilled Chicken or Prawns <i>toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette</i>	\$32

### VEGETARIAN SELECTIONS

Wild Mushroom Ravioli <i>garden pomodano and mozzarella cheese</i>	\$35
Butternut Squash, Spinach and Wild Mushroom Risotto	\$32

*Additional vegetarian options are available upon request*

- ... *One starter, one main, and one dessert course for the entire group. Multiple course selections may be available at the discretion of the Events Manager and/or Executive Chef.*
- ... *A per person surcharge will be applied to the entire group for each additional pre-determined selection.*



# Buffets

## THE GOLFER'S BBQ BUFFET \$42

### SALADS

Seasonal Salad  
*chef's fresh creation*

Classic Caesar  
*shaved parmesan, garlic croutons*

Pemberton Potato Salad  
*bacon and mustard*

Pasta Salad  
*grilled vegetables*

### PLATTER

Seasonal Fruit Platter

### HOT ITEMS

Baby Back Ribs *or*

Grilled 6 ounce Centre Cut Sirloin

*And*

Garlic - Lemon Marinated Chicken Breast *or*

6 ounce Salmon

### ACCOMPANIMENTS

Seasonal Vegetables

Garnishes and Sauces

### DESSERT

Selection of Chef's Pastries and Sweets

Brewed Coffee and Tea

### BBQ ADD ONS

Grilled Lamb Chops \$8

Pork Baby Back Ribs and BBQ Sauce \$9

"Loaded" Baked Potatoes \$5

Grilled Portabello Mushrooms \$6

*"Thank you! The boys had a great time golfing and the guests are still raving about the BBQ at your beautiful facility! Especially the ones from Ontario who aren't used to sipping on cocktails with a lake and snow-capped mountains in the background..."*

**A. Nauth**



# Buffets

## BUFFET I - \$35

Three Starters  
Two Mains

## BUFFET II - \$40

Three Starters  
Two Mains  
Chef's Pasta

## BUFFET III - \$50

Four Starters  
Three Mains

## BUFFET IV - \$55

Four Starters  
Three Mains  
Chef's Pasta

### STARTERS

*Bread and Butter on tables included  
Please select from Soups, Salads, and Sides*

#### SOUPS

Tomato Basil	Wild Mushroom Bisque
Broccoli Cheddar	Roasted Corn Chowder
West Coast Chowder	Roasted Butternut Squash
Pemberton Potato <i>black truffle oil</i>	French Onion

#### SALADS

Organic Greens  
*toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette*

Classic Caesar  
*shaved parmesan, garlic croutons*

Baby Spinach Salad  
*bacon, tomato, red onion, shallot vinaigrette*

Roasted Pear and Goat's Cheese  
*organic arugula, citrus vinaigrette*

#### SIDES

Garlic-Herb Roasted Red Potatoes

Mashed Potatoes  
*add bacon, blue cheese or roasted garlic*

Dauphinoise Potatoes

Cheddar Cheese Soft Polenta

Wild Mushroom Risotto

### MAINS

Red Wine Braised Short Ribs  
*glazed root vegetables*

3 ounce Grilled New York Striploin

Salmon  
*lemon-dill butter*

Grilled Chicken Breast  
*rosemary jus*

Centre Cut Sirloin Steaks

Pork Tenderloin  
*roasted apples*

Petite Filet Mignon ...ADD \$5  
*wild mushroom demi glaze*

Pan Seared Halibut ...ADD \$5  
*capers, prosciutto*

#### VEGETARIAN OPTIONS

Wild Mushroom Ravioli  
*garden pomodano, mozerella cheese*

Butternut Squash, Spinach and Wild Mushroom Risotto

Baked Vegetarian Risotto

### DESSERT

Chocolate Fondue, Fresh Fruit and Petit Fours ...ADD \$7

Assorted Cakes and Pies ...ADD \$5

Lemon Tarte with Candied Zest, Fresh Cream ...ADD \$5



# Plated Dinners

3-Course Dinner pricing includes one starter, one main and one dessert. Plated options are offered for 20 guests or more.

## STARTERS

### SOUPS

Tomato Basil	Wild Mushroom Bisque
Roasted Corn Chowder	Broccoli Cheddar
Roasted Butternut Squash	Seafood Chowder
Pemberton Potato	
<i>black truffle oil</i>	

### SALADS

Organic Greens	
<i>toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette</i>	
Classic Caesar	
<i>shaved parmesan, garlic croutons</i>	
Baby Spinach Salad	
<i>bacon, tomato, red onion, shallot vinaigrette</i>	
Roasted Pear and Goat's Cheese	
<i>organic arugula, citrus vinaigrette</i>	

### APPETIZERS

Seared Tuna	...ADD \$4
<i>wasabi soy dressed baby greens</i>	
Tomato Bruschetta	...ADD \$3
<i>chive chèvre, aged balsamic vinegar</i>	

## DESSERTS

Lemon Panna Cotta	Vanilla Bean	Vanilla Crème Brûlée	Lemon Tarte
<i>fruit sauce</i>	<i>fresh berries</i>	<i>candied zest, fresh cream</i>	<i>cinnamon whipped cream</i>

## MAINS

6 or 8 ounce Beef Tenderloin	\$55/\$58
<i>dauphinoise potato, asparagus, herb demi-glace</i>	
8 ounce New York Striploin	\$53
<i>bacon mashed potatoes, broccoli</i>	
Braised Beef Short Ribs	\$48
<i>bc cheddar polenta, roasted vegetables</i>	
Braised Lamb Shank	\$50
<i>vegetable cous cous, natural jus</i>	
Pan Roasted Chicken Breast	\$47
<i>vegetable risotto, red wine reduction</i>	
Pan Seared Halibut	\$52
<i>creamy orzo pasta, artichokes, pancetta, red pepper coulis</i>	
Grilled Salmon	\$47
<i>jasmine wild rice, lemon beurre blanc</i>	
Rack of Lamb with Dijon Crust	\$59
<i>garlic-herb roasted potatoes, asparagus lamb demi-glace</i>	
Surf 'n' Turf	\$60
<i>6 ounce beef tenderloin, lemon garlic shrimp</i>	
Substitute Butter Poached Petite Lobster Tail	\$ Market

### VEGETARIAN SELECTIONS

Wild Mushroom Ravioli	\$35
<i>sage beurre blanc</i>	
Butternut Squash, Spinach and Wild Mushroom Risotto	\$32
<i>Additional vegetarian options are available upon request</i>	



Erica Chan Photography

# Beverage Selections

## LIQUOR

Cider	\$6.50	per bottle
Bar Brand Liquor	\$5.50	per ounce
Premium Liquor	\$5.50 - \$14.00	per ounce
Liqueurs	\$6.00 - \$8.00	per ounce

## NON-ALCOHOLIC

Juice	\$3.00	per glass
Soft Drinks	\$2.50	per glass
Coffee/Tea	\$2.50	per cup

## BEER

Domestic Bottle Beer	\$5.50	per bottle
Premium Domestic Beer	\$6.00	per bottle
Imported Bottle Beer	\$6.50	per bottle
Draft Beer	\$6.25	per pint

## PUNCH (4 LITRES/25 GLASSES)

Alcoholic Punch	\$120.00
Non-Alcoholic Fruit Punch	\$75.00
Sangria	\$120.00
Sparkling Wine Punch	\$150.00

## WINES - RED, WHITE & SPARKLING

Our Sommelier is 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.

## MARTINI BAR \$250

Allow us to create a signature martini selection for your event, with up to four martinis offered. *Price does not include consumption of martinis at \$8.50 each.*

All wines offered are subject to be de-listed without prior notice.

If this does occur we will consult with you to determine a second option.

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

A minimum net revenue of \$300 is required to waive the bartender fee of \$25 per hour for a minimum of 4 hours.



# Terms & Conditions

- Deposit:** A non-refundable deposit 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:** 25% of the remaining balance is due 60 days prior to the event. **CONFIRMATION OF NUMBERS AND BALANCE OF PAYMENT ARE DUE 21 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 21 days of the event date cannot be refunded.
- Cancellations:** Cancellations for group or tournament must be received in written form by fax or 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%
  - 30-21 days before day of play - no charge for reduction up to 10%
- Rates:** If the number of players falls below 16 players, the rate will revert to the regular rack rate applicable for the tee times reserved.
- Taxes:** The above and other items will be taxed according to federal and provincial regulations. A **12% Harmonized Sales Tax (HST)** applies to all items and services.
- 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:** Please inform all participants of our dress code - Golf shirt, tailored pants or shorts, golf shoes with non-metal spikes only. No jeans please. If spike replacement is required, there is a \$15 fee (plus applicable taxes). The average duration of a round at Nicklaus North is 4½ to 5 hours.
- Bag handling fee:** \$2 + 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 and bag tags. In order to do this, we require a player list or "draw" 48 hours in advance of the tee times. Any draw received within 24 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. Please ensure all players are aware of this important 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.
- Shuttle Service:** Shuttle transportation provided by Nicklaus North Golf Course must be pre-arranged 21 days in advance. We are able to transport 5 passengers per trip only, with a maximum of 3 trips within the resort at no charge, \$25 per additional round trip. Groups of 24 or more players and shotgun groups may require the services of an alternate transportation provider.
- Foursomes:** Incomplete foursomes in group events have the following options:
  - Purchase the remainder of the incomplete foursome tee time to remain private
  - Give up the right to the remainder of the incomplete foursome tee time, wherein Nicklaus North Golf Course will make these tee times available to the public
- Shotgun Tournaments:** Shotgun events are based on a field of 100-144 players. Tournament Hosts electing to do a shotgun event will be required to pay the full shotgun tournament buyout price. 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. Shotgun tournaments include additional terms and conditions, details available upon request.