

# Weddings

at Nicklaus North | 2012



**NICKLAUS NORTH**  
WHISTLER

member GolfBC group



Dave Buzzard Photography

# Congratulations

Thank you for expressing your interest in Nicklaus North Golf Course and The Den Restaurant as a possible venue for your upcoming wedding.

We specialize in creating the ideal ambience for your special day, whether you are looking for a casual gathering or elegant reception. The clubhouse features a charming dining room on the shores of Green Lake, an intimate fireplace lounge and a large patio with an extraordinary panoramic mountain and lake front views... perfect for an outdoor ceremony or reception. The clubhouse's unique design allows us to tailor the space to fit your needs, from an intimate gathering of 15 to a large reception of 100.

Along with our superb facility, our professional team is dedicated to making your wedding a success. We will oversee all details, so you are able to relax and enjoy the day.

Our culinary team is proud to offer the finest, locally sourced, freshest foods from our oceans, wilds, and farms at its peak. The season's best is showcased by simple yet elegant cuisine that is prepared with passion and creativity. We welcome the opportunity to create a menu as unique and inspired as your event itself. It is our goal to exceed your expectations, from planning your menu to the very last savoring tastes... We hope our dining variety and venue options will serve as the catalyst towards captured moments within an extraordinary experience.

This catering package has been designed to give you a complete understanding of the Nicklaus North experience. We are pleased to include the following information, which we hope will assist you in planning your wedding:

- » **Event Menus**
- » **Clubhouse Floor Plan**
- » **Recommended Suppliers**
- » **Terms and Conditions**

Kindly review the enclosed information, and please contact us if you require further information.

We appreciate your interest in Nicklaus North and look forward to meeting you in the near future.

Warm Regards,

**Chloe Thomas**

**Sales & Events Manager**

cthomas@golfbc.com | 604.938.9898 ext 14

**Eric Gilchrist**

**Executive Chef**

**Scott Whelan**

**Food & Beverage Services Manager**



# Breakfast

## The Bear’s Continental \$15

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

Vanilla Yogurt with Granola and Cereals

Fresh Fruit Platter

Fresh Orange, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

## “Signature” Breakfast \$25

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

Vanilla Yogurt with Granola

Fresh Fruit

Crispy Bacon and Breakfast Sausage

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**

Breakfast Burritos - Scrambled Eggs, Crispy Bacon, Pico de Gallo and Chipotle Sour Cream in a Tortilla

Traditional Eggs Benedict

Breakfast Sandwich - Scrambled Eggs, Chorizo, and Melted Cheese on Whole Wheat Toast

Caramelized Banana French Toast, Powdered Sugar

Garden Vegetable Frittata

Egg White Frittata with Asparagus, Goat Cheese

*“I just wanted to say a big “Thank You” for all your support to Meg and Ryan last month. I know you were so helpful in your discussions with Meg prior to the day. Your attention to detail was always noticed and appreciated, and your input was invaluable. The day of the event you were continually calm, supportive and helpful . . . arranging all the beautiful tables, making sure the aisle was “just so,” turning on the video at just the right moment . . . and assuring an anxious Mother of the Bride that the Commissionaire, would arrive on time!! The ceremony was lovely (such a stunning backdrop of scenery!) and the reception was perfect. Thank you – you were terrific!”*

**L. Sitter, Mother of the Bride**

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

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

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

*...Buffets are offered for 20 guests or more.*



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# Brunch

## Signature Brunch \$34 | Champagne Brunch \$37

*Champagne Brunch includes a Mimosa or Glass of Sparkling wine for each guest  
Available between 9 am - 1 pm*

Assorted Fresh Muffins, Multigrain Bagels and Toaster Station with Preserves

Vanilla Yoghurt  
*fruit, 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, rolls*

Honey Glazed Ham  
*apple chutney, rolls*

Oven Roasted Turkey  
*cranberry compote, gravy, rolls*

*"I wish to extend my families thanks and deep gratitude for your staff's tremendous efforts on Friday and Saturday. In fact, for the whole 6 months I can't really think of a part of the process that was below "above expectation" level. As you know, in this I have experience in F & B, and as a result have high expectations and understanding of how hard it is to develop a team that performed at the level we experienced."*

***E. Kill, Father of the Bride***



# Receptions

## Hors d'oeuvres

### COLD - \$38 DOZEN

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

### WARM - \$38 DOZEN

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

### 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*

## Displayed Hors d'oeuvres

### SMOKED SALMON PLATTER \$275

Capers, Hard Boiled Egg, Cream Cheese

### CRUDITÉS \$175

Bite Size Raw Vegetables, House Made Ranch,  
Blue Cheese and Artichoke Dip

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

Imported and Domestic Cheeses, Dried Fruit, Crostini

### ANTIPASTO \$295

Salami, Cheeses, Marinated Vegetables, Crostini

### SPINACH AND ARTICHOKE DIP \$195

Cumin Pita Chips

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

Baguette and Crudités

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

Lemons, Horseradish Cocktail Sauce

# 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	West Coast Chowder
Roasted Corn Chowder	French Onion
Lobster Bisque	Roasted Butternut Squash

#### 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*

Organic Arugula  
*roasted pear, goat's cheese, 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

Butternut Squash Risotto

Baked Truffle Mac 'n' Cheese

### Mains

Red Wine Braised Short Ribs,  
*glazed root vegetables*

3 ounce Grilled New York Striploin

Salmon  
*lemon-dill butter*

Grilled Chicken Breast  
*rosemary jus*

Pork Tenderloin  
*roasted apples*

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

Pan Seared Halibut...*ADD \$5*  
*olive-lemon piperade*

#### VEGETARIAN OPTIONS

Wild Mushroom Ravioli  
*garlic pomodano, mozzarella cheese*

Vegetable Risotto

### Dessert

Chocolate Fondue...*ADD \$7*  
*fresh fruit, banana bread*

Lemon Tarte...*ADD \$5*  
*candied lemon zest, fresh cream*

Pumpkin Cheese Cake...*ADD \$5*  
*spiced crème fraîche*

Chocolate Ganache Tarte...*ADD \$5*  
*cinnamon cream*

Ginger Crème Brûlée...*ADD \$5*



# 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<br><i>black truffle oil</i> |                          |

### 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*
- Organic Arugula  
*roasted pear, goat's cheese, citrus vinaigrette*

### APPETIZERS

- Seared Tuna...*ADD \$5*  
*wasabi-soy dressed baby greens*
- Tomato Bruschetta ...*ADD \$3*  
*chive chèvre, aged balsamic*

## Desserts

- |                     |   |  |
|---------------------|---|--|
| Ginger Crème Brûlée | Lemon Tarte<br><i>candied zest, fresh cream</i> | Chocolate Ganache Tarte<br><i>cinnamon cream</i> |
|---------------------|---|--|

## Mains

- |   |      |
|---|------|
| Seared Chicken Breast<br><i>coconut-jasmine rice, ginger sauce</i>  | \$34 |
| Pan Seared Halibut<br><i>mediterranean orzo pasta, lemon caper butter</i>   | \$36 |
| Grilled Salmon<br><i>organic brown rice, spinach and lemon beurre blanc</i>   | \$34 |
| Classic Caesar with Grilled Chicken or Prawns<br><i>shaved parmesan, garlic croutons</i>  | \$32 |
| Organic Greens with Grilled Chicken or Prawns<br><i>toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette</i>            | \$32 |
| West Coast Cobb Salad<br><i>crisp iceberg lettuce, garlic prawns, tomato, free range egg, aged cheddar, avocado, bacon, champagne vinaigrette</i> | \$32 |

### VEGETARIAN SELECTIONS

- |   |      |
|---|------|
| Wild Mushroom Ravioli<br><i>garden pomodoro and mozzarella cheese</i> | \$35 |
| Vegetable 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.



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# Plated Dinners

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     |
| Roasted Corn Chowder                         | Broccoli Cheddar         |
| Seafood Chowder                              | Roasted Butternut Squash |
| Pemberton Potato<br><i>black truffle oil</i> | Lobster Bisque           |

### 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 Cheese  
*organic arugula, citrus vinaigrette*

### APPETIZERS

- Seared Tuna...*ADD \$4*  
*wasabi soy dressed baby greens*
- Tomato Bruschetta ...*ADD \$3*  
*chive chèvre, aged balsamic vinegar*

## Desserts

- Chocolate Fondue with Fresh Fruit and Petit Fours
- Warm Apple Crisp
- Pumpkin Cheese Cake with Spiced Crème Fraîche

## Mains

- |  |                          |
|--|--------------------------|
| 6 or 8 ounce Beef Tenderloin<br><i>dauphinoise potato, asparagus, herb demi-glace</i>  | \$55/\$58                |
| 8 ounce New York Striploin<br><i>bacon mashed potatoes, broccoli</i>   | \$53                     |
| Braised Beef Short Ribs<br><i>bc cheddar polenta, roasted vegetables</i>   | \$48                     |
| Braised Lamb Shank<br><i>vegetable couscous, natural jus</i>   | \$50                     |
| Pan Roasted Chicken Breast<br><i>vegetable risotto and red wine reduction</i>  | \$47                     |
| Pan Seared Halibut<br><i>creamy orzo pasta, artichokes, pancetta,<br/>red pepper coulis</i>                                  | <i>\$ Market</i>         |
| Grilled Salmon<br><i>organic brown rice, spinach, lemon beurre blanc</i>   | \$47                     |
| Rosemary and Garlic Roasted Rack of Lamb<br><i>garlic-herb roasted potatoes, asparagus,<br/>lamb demi-glace</i>              | \$59                     |
| Surf 'n' Turf<br><i>6 ounce beef tenderloin, lemon garlic shrimp</i><br><i>Substitute butter poached petite lobster tail</i> | \$60<br><i>\$ Market</i> |

### VEGETARIAN SELECTIONS

- |   |      |
|---|------|
| Wild Mushroom Ravioli<br><i>sage beurre blanc</i> | \$35 |
| Vegetable 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.



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# Beverage Selections

## Liquor

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

## Beer

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

## Non-Alcoholic

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

## 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.

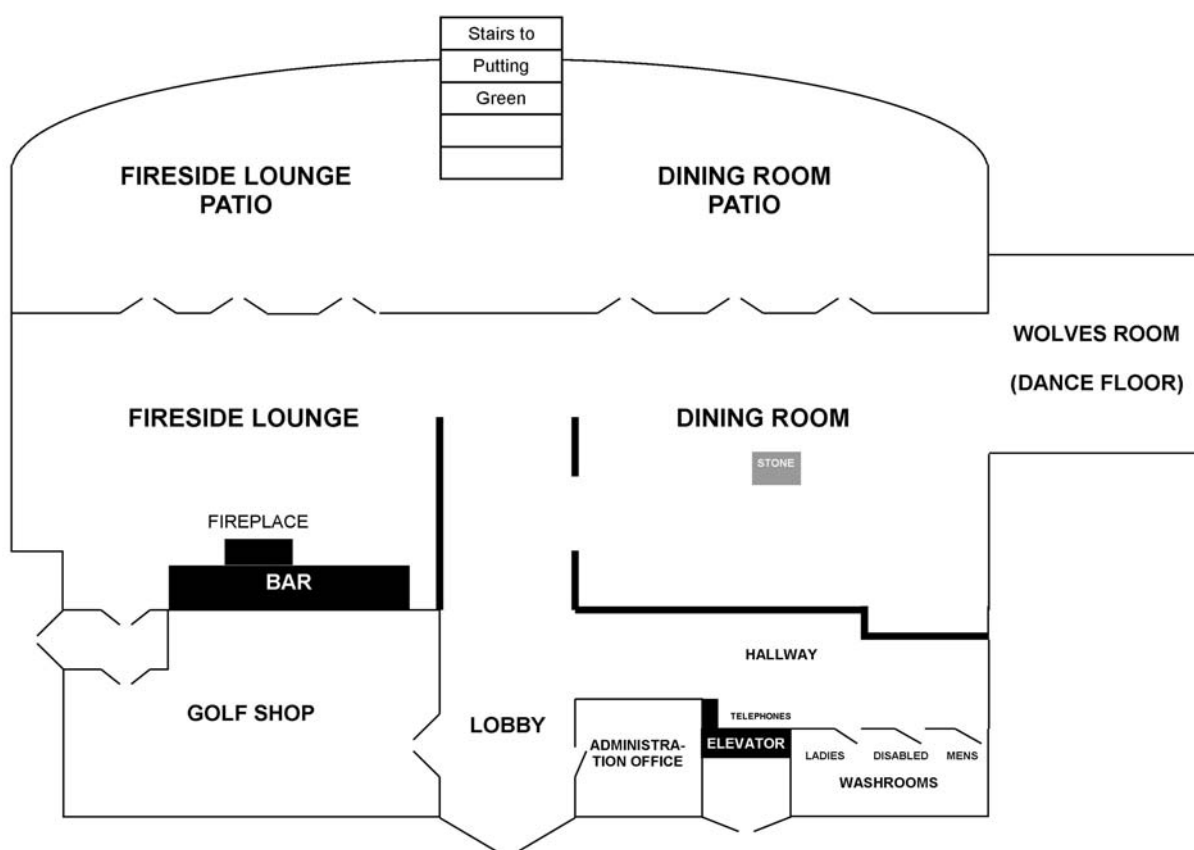
A minimum net revenue of \$300 is required to waive the bartender fee of \$25 per hour for a minimum of 4 hours.

*"For a wedding venue Nicklaus North is nothing short of amazing! The food was incredible and the attention to detail by Chloe and the rest of the team was spectacular. From the initial planning stages right through to our wedding day, every query and concern was managed in a smooth and professional manner. Having such a beautiful venue and such caring and attentive staff to back it up made our day magical. Many of our guests commented that it was the best wedding they had ever attended!"*

**D. & K. Pearson**



# Clubhouse Floor Plan



*Thank You!*

"The wedding we recently had at **Nicklaus North** was a most magical and incredible event, one that clearly exceeded both of our very lofty expectations. The staff at NN did a remarkable job of displaying a lot of care and concern about every last detail of our special day. Their attention to detail and focus on providing superior customer service and satisfaction did not go unnoticed. All our guests raved about the quality of service, the beauty of the venue and the delicious food. We all noticed the extra effort that was made by all to make this a wonderful experience for us and our guests. We're very happy we chose Nicklaus North for our wedding ceremony and reception, and we would not hesitate to tell anyone and everyone that it is the ideal place to have your dream wedding. Thanks once again for showing us and our guests what outstanding customer service is all about!"

**Ian and Glenda Turner, Oakville, ON, Canada**



# Recommended Suppliers

## ACCOMMODATIONS

<b>Crystal Lodge - member GolfBC Group</b>	<b>604-932-2221</b>	<b>www.crystal-lodge.com</b> <i>Special rates available</i>
Four Seasons Resort	604-935-3400	www.fourseasons.com
Sundial Boutique Hotel	604-932-2321	www.sundialhotel.com
Pan Pacific Whistler Mountainside	604-905-2999	www.panpacific.com
Whistler Platinum	604-932-0100	www.whistlerplatinum.com

## AUDIO VISUAL

AVW Tel-Av	604-932-3357	www.avwtelav.com
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## CAKES

Sugar Momma Pastries	604-935-3929	www.sugarmommapastries.com
Tricia Marshall Field	604-894-6954	www.whistlerweddingplanners.com
The Flour Pot	604-902-2529	www.theflourpot.ca

## CHILD CARE SERVICES

The Nanny Network	604-938-2823	www.thenannynetwork.net
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## CHURCHES

Our Lady of the Mountains Catholic Church	604-905-4781	www.whistlercatholicchurch.ca
Whistler Community Church	604-932-3139	www.whistlerchurch.ca
Maurice Young Millennium Place	604-935-8410	www.myplacewhistler.org

## FLORISTS

Eleni Floral Design and Décor	604-902-0775	www.elenifloral.com
Senka Florists	604-932-3301	www.senkaflorist.com

*"Adam and I wanted to thank you so much for the MOST amazing wedding ever! EVERYONE that attended said the food was the best food they ever had at any wedding! Everyone was amazed the elegance of the room and the service! You truly made all of my wedding dreams come true and I will never forget how wonderful my day was thanks to you!"*

*Every detail was perfect- I could not find a single flaw in the day! Adam and I thank you from the bottom of our hearts-we had the best time of our lives!"*

**Amanda & Adam**



# Recommended Suppliers

## PHOTOGRAPHY

Boutique Studios - <i>Kari</i>	604-558-4848	<a href="http://www.boutiquestudios.ca">www.boutiquestudios.ca</a>
Chris Chernoff Photography	604-315-8301	<a href="http://www.chrischernoff.com">www.chrischernoff.com</a>
David Buzzard	604-938-1407	<a href="http://www.whistlerweddingphotos.com">www.whistlerweddingphotos.com</a>
Gadbois Photography - <i>Pascale</i>	877-815-1444	<a href="http://www.gadboisphotography.com">www.gadboisphotography.com</a>
Robin O'Neill Photography	604-935-3004	<a href="http://www.robinoneillphotography.com">www.robinoneillphotography.com</a>

## WEDDING COMMISSIONERS

Sharon Doiron	604-938-2863	<a href="mailto:rldoiron@telus.net">rldoiron@telus.net</a>
Sandy Pyatt	604-938-1082	<a href="mailto:sppyatt@yahoo.ca">sppyatt@yahoo.ca</a>
Carole Stretch	604-932-0311	<a href="mailto:cstretch@uniserve.com">cstretch@uniserve.com</a>
Jennifer Villard	604-938-1104	<a href="mailto:jennifervillard@telus.net">jennifervillard@telus.net</a>

## WEDDING PLANNERS

iEvent Décor - <i>Jane</i>	604-905-9075	<a href="http://www.ieventdecor.com">www.ieventdecor.com</a>
Bliss Event + Design - <i>Marice</i>	604-815-7186	<a href="http://www.blissevent.ca">www.blissevent.ca</a>
Celebrate Events - <i>Roxanne</i>	604-905-7775	<a href="http://www.celebrateevents.ca">www.celebrateevents.ca</a>
Whistler Wedding Planners - <i>Linda</i>	604-932-4672	<a href="http://www.whistlerweddingplanners.com">www.whistlerweddingplanners.com</a>

## TRANSPORTATION

Luxury Limobus Charters - <i>Rob</i>	604-522-8484	<a href="http://www.luxbus.com">www.luxbus.com</a>
VIP Whistler - <i>Sean</i>	604-938-9501	<a href="http://www.vipwhistler.com">www.vipwhistler.com</a>

## Applying for a Marriage License in Whistler

- ... Marriage Licenses are applied for at the Municipal Hall during regular office hours. The process usually takes 20 minutes.
- ... The cost of a Marriage License is \$100.00. Payment by cash or credit card required at the time of application.
- ... Application must be made in person, and the applicant must be either the Bride or Groom.
- ... The Marriage License is effective at time of issuance and is valid for 90 days.
- ... BC residents must have their Health Care Card number with them. Out of Province applicants must have picture identification with them.
- ... Both applicants must be 19 years of age or older.
- ... Divorced applicants must have been divorced more than 31 days.
- ... For current information and fees, please visit [www.vs.gov.bc.ca/marriage/howto.html](http://www.vs.gov.bc.ca/marriage/howto.html).

For more information please call Whistler Municipal Hall at 604-932-5535 or 604-688-6018 & ask for a Marriage License Issuer.



# Terms & Conditions

- Payment Terms:** A non-refundable deposit is due upon contract signing. An additional 25% installment payment may be requested if the estimated spend is greater than the food & beverage minimum. Final payment of the estimated total, including service and taxes is due 21 days in advance of the event date. Any additional amounts are to be paid in full, guaranteed by credit card, on the night of event. Additional items not listed here may apply with fees incurred, as applicable.
- Confirmation:** The guaranteed number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of an event a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- 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.
- Service Charge:** All food and beverage services are subject to an 18% service charge. Fees may be applicable for furniture movement and storage, if necessary, as determined by the General Manager. These amounts are not included in the calculation of minimum buyout amounts, if applicable.
- Building Evacuation:** The Nicklaus North Golf Course Dancing License is valid until 11:00pm; therefore, any music and/or DJ will end promptly at 11:00pm. Last call will be at 11:00pm and the building must be entirely vacated by 12:00am. Due to municipal bylaws the patio at Nicklaus North Golf Course must close at 9:45pm and all guests must be inside the building. All doors and windows will be closed at 9:45pm as per Municipal bylaws, all in an effort to minimize noise to our neighbors. \_\_\_\_\_ **Initial**
- Health Regulations:** Food or beverage must not be brought onto the property of Nicklaus North Golf Course, with the exception of a wedding cake. Due to health regulations, leftover food and beverage may not leave the property after an event, other than the cake top which must be collected and taken upon completion of the event.
- Alcoholic Beverages:** All Alcoholic Beverages are to be purchased and supplied by Nicklaus North Golf Course. Corkage events are respectfully declined. Any custom order wines remaining after the event, which are fully corked, must be collected and taken upon completion of the event. Alcoholic beverages are not permitted in the foyer, washroom, and golf shop areas, nor outside at the front of the building, due to our licensing requirements. Signage will be posted in all areas and guests will be asked to leave their drinks in designated areas.
- Menu Selection:** Final menu selection and wine/beverage selections are required 14 days prior to event. If you have guests with special diet or allergy requirements, we must be notified in advance, including the guests' name(s). Nicklaus North Golf Course reserves the right to oversee all printed menus.
- Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, Nicklaus North reserves the right to provide an alternate function room best suited to the size of the group.
- Ceremony and Patio:** During an outside ceremony on Nicklaus North property and/or while on the patio, only acoustic, non-amplified, "unplugged" live music is allowed. A small portable CD/iPod player may be used, with volume level controlled by the Nicklaus North Event Coordinator or designate at all times. A microphone may not be used outside. Dinner receptions must be held inside and are not permitted on the patio. A \$500.00 fee is applicable for ceremonies on the putting green.
- Transportation:** Events with 60 guests or more must provide pre-arranged shuttle or bus transportation for their guests. While shuttles or buses are unloading/loading guests, all engines must be turned off. Buses picking groups up after 11:00pm must park in the designated bus stalls outside the parking lot opposite the clubhouse. \_\_\_\_\_ **Initial**
- Liability:** Nicklaus North Golf Course reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Nicklaus North policy or Provincial law. Should Nicklaus North discontinue services to any or all of your guests, you will remain liable for all amounts owed to the restaurant. Nicklaus North assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
- Personal Effects and Equipment** must be removed from the function rooms at the end of the scheduled day. Nicklaus North assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
- Decorating:** Nicklaus North's Event Coordinator must be consulted regarding any display or signage to be used on the property by the organizer or guests. Décor Set-up is the responsibility of the guest. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceiling. Decoration clean up is the responsibility of the function organizer.
- Music Fees:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charges based on the guidelines set out by SOCAN and the Copyright Act of Canada. This fee will be added to all invoices, at the rates at the time of the event, per SOCAN.
  - An event with dancing is currently \$62.13 (tax included)
  - An event without dancing is currently \$31.04 (tax included)
- RMOW BYLAW NO. 1660 - Prohibited Noises and Sounds**
  - No person shall make or cause, or permit to be made or caused in or on a highway or elsewhere in the Resort Municipality, any noise or sound which disturbs or tends to disturb the quiet, peace, rest, enjoyment, comfort, or convenience of the neighborhood or of persons in the vicinity.
  - Without limiting the generality of Section 2 or 3 of this Bylaw, no person shall:
  - Operate or play any musical instrument, radio, stereophonic, equipment, or other device for the production or amplification of sound, or permit such devices to be operated or played, in the Resort Municipality in such a manner as to disturb the quiet, peace, rest, enjoyment, comfort, or convenience of the neighborhood or of persons in the vicinity. \_\_\_\_\_ **Initial**
- Noise Bylaw Waiver:**
  - Live amplified music is not permitted at anytime. Non-amplified music (such as a harp or acoustic guitar) is permitted only until dinner is served.
  - Noise under the entrance, on the patio, and in the parking lot will remain at a minimum as condos are occupied above the clubhouse. Security will be on hand after 8pm to ensure noise levels are quiet upon guest departure. Guests will remain inside while waiting for transportation.
  - Guests must vacate the patio before 9:45pm when all doors and windows will be closed.
  - Music/DJ will end promptly at 11:00pm
  - Guests must vacate the premises before 12:00am.
  - No diesel trucks and/or moving of equipment will be permitted in the parking lot or surrounding property of Nicklaus North Golf Course after 10:00 PM per the RMOW Noise Bylaw Waiver. All tear down and clean up from the event must occur the following day between 8:00am and 11:00am. \_\_\_\_\_ **Initial**



# Terms & Conditions cont'd

18. Entertainment/Music: All entertainment/music must be pre approved, including sound levels. Our Event Coordinator or designate will have authority to control such volumes as deemed acceptable during the event. DJ services are provided exclusively by Trax DJ, with the Event Convener responsible for contract and payment directly with Trax DJ. Live music and/or singing cannot be amplified in any manner, must be "unplugged" and acoustic only, and is only permitted until dinner is served. House music (iPod jack, CD, or satellite radio) is available inside the building for the event. A playlist with equalized volume is required. \_\_\_\_\_ **Initial**
19. Snow removal fee will apply to have the patio cleared in the winter season and is not applicable towards the minimum buyout. Nicklaus North requires 4 weeks notice prior to the date if the guest wishes to utilize the patio. The fee will be determined by the Events Manager and is non-refundable.
20. 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.
21. Indemnification:  
"The Event Convener hereby releases, indemnifies, and saves harmless Nicklaus North Golf Course, GolfBC Holdings Inc., Burrard International Holdings Inc., Green Lake Projects Inc., and their officers, servants, agents, employees and others from and against all costs, losses, damages, compensation, claims, demands, actions, judgments and expenses, including actual legal expenses of every kind, description and nature whatsoever, in any way connect with or arising from the Special Event, in whole or in part, including but not limited to, any death or injury to persons or property loss or damage resulting from an acts or omissions of the Event Convener, its directors, officers, employees, agents, contractors, subcontractors and others, or that would not have occurred but for the use or occupation of the Permit Area by the Event Convener."
22. During the term of this Contract:
  - a. Nicklaus North Golf Course shall use all reasonable efforts to fulfill the requests of the Customer to the best of its ability and to reach agreement with any dispute that may arise between the parties, and
  - b. The Customer shall use all reasonable efforts to conduct themselves in a manner that is reasonable and polite and to reach agreement with Nicklaus North Golf Course on any dispute that may arise between the parties.
  - c. If, at any time prior to the date that is ninety (90) days before the Event, Nicklaus North Golf Course determines, in its sole opinion and discretion that the Customer is:
    - i. Making requests that exceed the obligations of Nicklaus North Golf Course under this Contract and/or acting unreasonable, or
    - ii. Requiring Nicklaus North Golf Course to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
    - iii. Conducting themselves in a manner that is rude or offensive to the employees or agents of Nicklaus North Golf Course, then Nicklaus North Golf Course shall have the right to terminate this Contract on five (5) days' written notice to the Customer and shall on the fifth day after the date of such notice refund to the Customer any deposit or advance payments made to Nicklaus North Golf Course by the Customer.

I, \_\_\_\_\_ hereby certify that I have read and duly understand the Terms & Conditions relating to this FOOD & BEVERAGE EVENT CONTRACT at Nicklaus North Golf Course. I agree with the above guidelines, as well as, Nicklaus North Golf Course policies in regards to care of the facility and equipment.

Customer/Guest Name: \_\_\_\_\_

Event Name: \_\_\_\_\_

Event Date (mm/dd/yyyy)/Time: \_\_\_\_\_ / \_\_\_\_\_

(Estimated FB Time) \_\_\_\_\_

## CUSTOMER CREDIT CARD AUTHORIZATION

\_\_\_\_\_  
Credit Card#

\_\_\_\_\_  
Expiry Date

\_\_\_\_\_  
Name on Card

\_\_\_\_\_  
Cardholder Signature

\_\_\_\_\_  
Date