

# MEETINGS & BANQUETS

at Nicklaus North | 2024



GOLFBC GROUP



TABLE  
NINETEEN





## WELCOME

Thank you for expressing interest in Nicklaus North Golf Course and Table Nineteen as a possible venue for your upcoming event.

Unwind. Celebrate. After a day on the mountains or in the valley, Table Nineteen offers dynamic culinary options for your event. Enjoy breathtaking views of glacier-fed Green Lake and the surrounding mountains from Whistler's best patio. Our venue accommodates standing cocktail receptions, patio BBQ's and buffets, full clubhouse buyouts (October-April only), and more.



Our culinary team is proud to offer thoughtfully selected, locally available and ethically sourced ingredients. Collaborate with our Chef to create a personalized menu as unique and inspired as your event. Select from a variety of local craft beer, BC grapes/international favourites and signature cocktails. It is our goal to exceed your expectations, from planning your menu to savoring the very last taste.

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 special event:

- » **Menus - Breakfast, Lunch & Dinner**
- » **Nicklaus North Floor Plan**
- » **Important Venue Specifics**

We appreciate your interest in Table Nineteen at Nicklaus North and look forward to meeting you soon!

Warm Regards,

**Danielle Poupart**

**Sales & Events Manager**

dpoupart@golfbc.com

604.938.9898 ext.214



# 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.*

*...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.*





## PATIO BBQ BUFFETS



### BC SUMMER BBQ

**\$75**

Fresh Salad Bar  
*assorted lettuces, tomatoes + cucumbers, radishes, shredded cheese, croutons, peppers, jalapeños, olives, 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 warm tortillas, salsa, sour cream, lettuce, tomatoes, shredded cheese, jalapeños*

Spanish Rice

Peach Crumble  
*cinnamon whipped cream*

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### BBQ ADD ONS

Pork Baby Back Ribs, 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



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## 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, Beetroot Hummus and Guacamole

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

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

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

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

**TRIO OF HOUSE MADE DIPS \$115 | \$175**  
Warm Flatbread

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

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





## SET RECEPTIONS

Ideal for mixed seating / standing events

### 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

## 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 tartes*

*...Minimum of 30 guests required*

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





## PLATED DINNER

*3—course plated dinner at \$95 per person.*

*For a choice menu with preselected guarantees, a \$8 per person additional charge applies, per selection.*

***Please select one starter, entrée and dessert.***

### **STARTERS | *select one:***

- Baby Greens with roasted pear, goat cheese and candied almonds*
- Caesar Salad with shaved parmesan, croutons and lemon garlic dressing*
- Roasted Cauliflower Soup with balsamic reduction*
- Baby Spinach Salad with warm bacon vinaigrette and soft goat cheese*

### **ENTRÉE | *select one:***

- Pan Roasted Chicken Breast*  
*creamy thyme jus*  
*served with roasted potatoes and seasonal vegetables*

- Steelhead* 🐟  
*citrus beurre blanc*  
*served with quinoa and seasonal vegetables*

- 6oz Filet Mignon*  
*rosemary reduction*  
*served with mashed potato and seasonal vegetables*

- Bacon Wrapped Pork Tenderloin*  
*grainy mustard sauce*  
*served with potato gratin and seasonal vegetables*

- Wild Mushroom Ravioli*  
*with toasted nuts, arugula and parmesan cream*

### **DESSERT | *select one:***

- Lemon & Coconut Cheesecake with sumac graham crust, berry compote*
- Vanilla Crème Brûlée with honey tuille*
- Dark Chocolate Mousse with berry compote*

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

*...Plated dinners are pre-ordered with a seating plan provided including any dietary restrictions*





## BEVERAGE SELECTIONS



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

Event 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*  
(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   | <b>\$8-\$10</b> |
| Premium Spirits | <b>\$9-\$16</b> |

### PUNCH (4 LITRES)

- |                           |              |
|---------------------------|--------------|
| Red or White Wine Sangria | <b>\$195</b> |
|---------------------------|--------------|

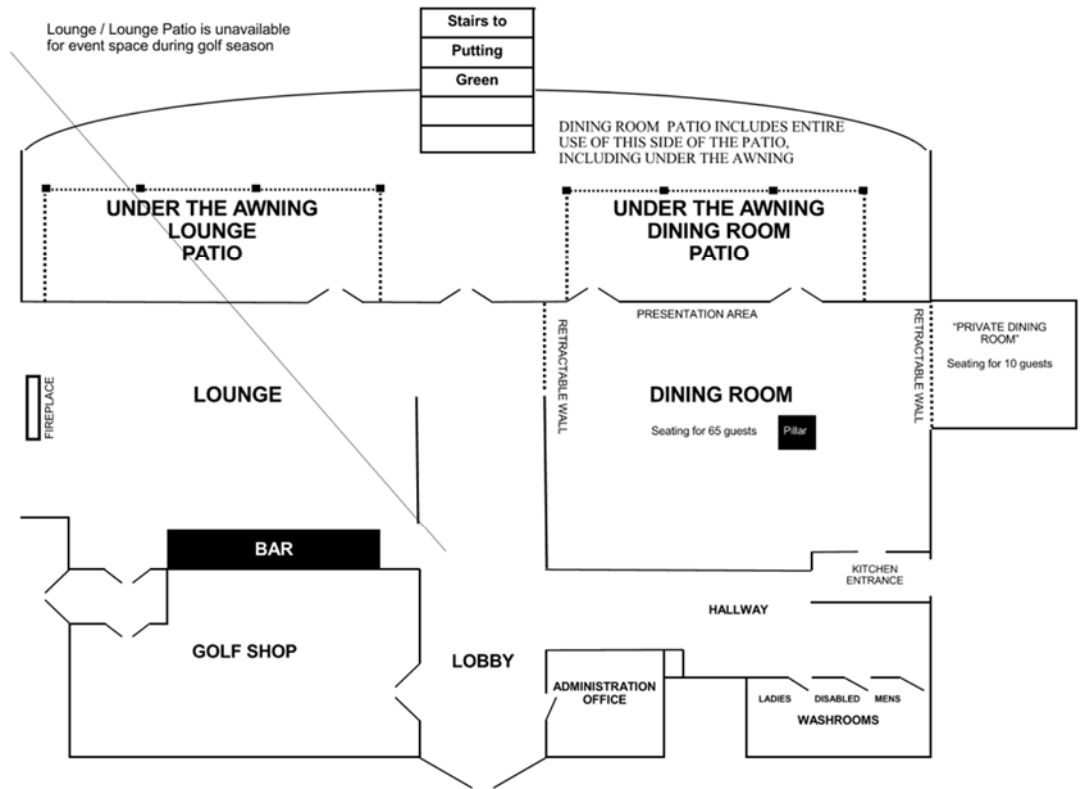
### WINES - RED, WHITE & SPARKLING

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.





# CLUBHOUSE FLOOR PLAN



Entrust the details of your function with the team at Nicklaus North and free yourself to enjoy your special event. With a diversity of spaces to suit an intimate gathering for 20 or standing cocktail receptions for up to 100 guests, the Clubhouse at Nicklaus North is the perfect setting for parties, banquets, receptions, galas or private meetings. Guests will marvel at the beauty and charm of our Table Nineteen restaurant overlooking Green Lake, and be awed by the extraordinary mountain view from our expansive patio.





## RECOMMENDED SUPPLIERS

### ACCOMMODATION

Crystal Lodge - member GolfBC Group	604-932-2221	<a href="http://www.crystal-lodge.com">www.crystal-lodge.com</a>
Four Seasons Resort	604-935-3400	<a href="http://www.fourseasons.com">www.fourseasons.com</a>
Hilton Whistler Resort & Spa	604-932-1982	<a href="http://www.hiltonwhistler.com">www.hiltonwhistler.com</a>
Westin Whistler Resort & Spa	604-905-5000	<a href="http://www.westinwhistler.com">www.westinwhistler.com</a>

### DECORATING VENDORS

Senka Florist	604-932-3301	<a href="http://www.senkaflorist.com">www.senkaflorist.com</a>
Bliss Event + Design - Erin Kincaid	604-905-9948	<a href="http://www.blissevent.ca">www.blissevent.ca</a>

### TRANSPORTATION

Whistler Connection	604-938-9711	<a href="http://www.whistlerconnectiontravel.com">www.whistlerconnectiontravel.com</a>
VIP Whistler - Sean	604-938-9501	<a href="http://www.vipwhistler.com">www.vipwhistler.com</a>
Whistler Air	604-932-6615	<a href="http://www.whistlerair.ca">www.whistlerair.ca</a>

### LIVE MUSIC

Steph Lundy—Acoustic	<a href="http://www.stephlundy.com">www.stephlundy.com</a>
Jenna Mae	<a href="http://www.lovejennamae.ca">www.lovejennamae.ca</a>
Tall Music—Christian Behnke	<a href="http://www.tallmusic.ca">www.tallmusic.ca</a>







## IMPORTANT VENUE SPECIFICS

- Payment Terms** A non-refundable 20% deposit is due upon contract signing. **Final payment of the estimated total, including service charge 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, within the next 5 business days. Additional items not listed here may apply with fees incurred, as applicable.
- 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.
- Liquor License** 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. Guests are kindly asked to leave their drinks in designated areas. Last call for all alcoholic beverages is at 10:45 PM.
- Guest Departure** Due to Municipal bylaws the patio at Nicklaus North closes at 9:30 PM and all guests must be inside the building. All doors and windows will be closed at 9:30 PM as per Municipal bylaws, all in an effort to minimize noise to our neighbours. Any music and/or DJ will end promptly at 11 PM. The building must be entirely vacated by 12 AM (midnight).
- Menu Selection** Final menu selection and wine/beverage selections are required 14 days prior to the 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.
- Winter** Use of the patio space is not guaranteed due to snow conditions on roof and patio and/or weather conditions. Winter patio use is weather and snow dependent and will be deemed useable by the Nicklaus North Management Team within 24 hours of your wedding. Snow removal fee will apply to have the patio cleared in the winter season and is not applicable towards the minimum buyout or facility fee. Nicklaus North requires 4 weeks' notice prior to the wedding date if the guest wishes to utilize the patio. The fee will be determined by the Sales and Events Manager and is non-refundable.
- Entertainment / Music** All entertainment/music/DJ services must be pre-approved by the Sales and Events Manager, including sound levels. A member of the Nicklaus North Management Team or designate will have authority to control such volumes as deemed acceptable during the event. Live music and/or singing cannot be amplified in any manner, must be "unplugged" and acoustic only, and is permitted until 8 PM. House music is available inside the building for the event. A playlist with equalized volume is required.
- Noise Bylaw Waiver**
- Live, amplified music is not permitted at any time. Non-amplified music (such as harp or acoustic guitar) is permitted until 8 PM.
  - Noise under the entrance, on the patio, and in the parking lot will remain at a minimum as condos are occupied above the clubhouse. Guests will remain inside while waiting for transportation.
  - Guests must vacate the patio before 9:30 PM, when all doors and windows will be closed.
  - Music/DJ will end promptly at 11 PM.
  - Guests must vacate the premises before 12 AM (midnight).
  - No diesel trucks and/or moving equipment will be permitted in the parking lot or surrounding property of Nicklaus North Golf Course after 10 PM per the RMOW Noise Bylaw Waiver. All tear down and clean up from the event must occur at the end of the night.