

WEDDINGS

AT NICKLAUS NORTH | 2025



GOLFBC GROUP



TABLE
NINETEEN



CONGRATULATIONS

Congratulations on your engagement and thank you for considering **Nicklaus North Golf Course** for your wedding venue.

Surrounded by snow-capped mountains and glacier-fed Green Lake, our unparalleled views inspire stunning weddings any time of year.

Our culinary team is proud to offer thoughtfully selected, locally available, and ethically sourced ingredients. Dinner options include buffet, plated, or cocktail receptions. Design a personalized menu with our Chef that is as unique and inspiring as your wedding. Select from a variety of local craft beer, BC grapes and international favourites, as well as signature cocktails. Our goal is to exceed all your expectations—from planning your menu to savouring the very last taste.

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This catering package is 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**
- » **Important Venue Specifics**

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

Sidney de Roux
SALES & EVENTS MANAGER

sderoux@golfbc.com
604.938.9898 ext 214

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



VENUE

Summer Weddings

Enjoy breathtaking views of Mount Currie while you say your “I Do’s” from our lakeside putting green. Experience a beautiful cocktail reception on Whistler’s best patio or join us in the dining room for a plated, family style or buffet dinner. Relax with a fireside cocktail on our covered awning patio or keep the night going with a DJ and dance floor.

- ... Exclusive use of the dining room and covered awning patio
- ... Dining room capacity: 75 seated guests with 10 guests in the private dining room, a room off of the main dining room.
- ... Maximum capacity for standing cocktail reception: 100 guests throughout the dining room and dining room patio

Winter Weddings

Enjoy ultimate exclusivity—picture yourself arriving at our clubhouse, welcomed by a charming dining room and ambient lounge; it’s yours for the evening. Floor to ceiling doors to the patio welcome your guests to a dreamy winter ceremony location nestled by Green Lake.

- ... Full venue buyout
- ... Dining room capacity: 75 seated guests with 10 guests in the private dining room, a room off of the main dining room.
- ... Maximum capacity for standing cocktail reception: 120 guests

Venue Pricing

Facility Fee: Monday-Thursday starts at \$7,000; Friday-Sunday starts at \$9,000.

Minimum Food & Beverage Spend: Monday-Thursday starts at \$12,000; Friday-Sunday starts at \$14,000.

Your facility fee includes access to the venue from 12 PM - Midnight on your Wedding Day. Please speak with our Sales Team to inquire about what is included in the facility fee and venue pricing. Please note that Nicklaus North does not provide ceremony chairs nor has these available to rent. Weddings over 50 are required to have a professional day-of wedding coordinator. Prices do not include taxes and surcharge. The facility fee and minimum food beverage spend is intended to provide an estimate, please inquire for your preferred date.



All menus and pricing in this package are subject to change without notice. Prices at the time of event menu confirmation will be honoured.

Minimum 30 guests required. Prices are per person; pls refer to pg. 12 for applicable taxes, fees or other charges.

Surcharges may apply for menu customization, choice of seating, or additions to menus offered. Please inquire with your Sales Manager for additional options and pricing.



BREAKFAST

Rise & Shine Breakfast \$36

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

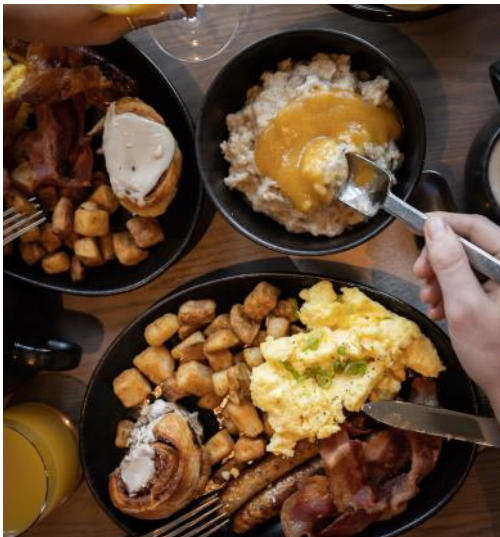
Crispy Thick Cut Bacon and Breakfast Sausage

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



COCKTAIL RECEPTION



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 - \$55 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 - \$55 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

CRUDITÉS \$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 \$335
Salami, Cheeses, Marinated Vegetables, Crostini

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

CHARCUTERIE \$220 | \$310
Assorted Cured Meats, House Pickles, Dijon, French Bread

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

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



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

Maximum service time of 2 hours. Please inquire with your Sales Manager for additional menu options and pricing.



BUFFETS

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*

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

Creamy Crushed Potatoes

Roasted Root Vegetables

Braised Short Ribs
red wine reduction, horseradish cream

Steelhead 🌊
on vegetable ratatouille

Forest Mushroom Ravioli
truffle parmesan cream sauce

Lemon and Coconut Cheesecake

Mt. Currie

\$80

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





PLATED DINNER

3-Course Plated Dinner \$95 per person


Please select ONE starter, entrée and dessert.

For a choice menu with pre-selected guarantees, an \$8 per person additional charge applies, per selection. Day-of selection is available for an additional \$16 per person.

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

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



BEVERAGE SELECTIONS



Summer weddings will have a satellite bar on the patio with beverage selections pre-determined.

Winter weddings will use the Clubhouse bar.

Event beverages are hosted to a master account.

PACKAGED BEER / CIDER / COOLERS

Please choose a maximum of 5; inquire for pricing.

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

SPIRITS

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

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

PUNCH (4 LITRES)

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

Bartender's 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.

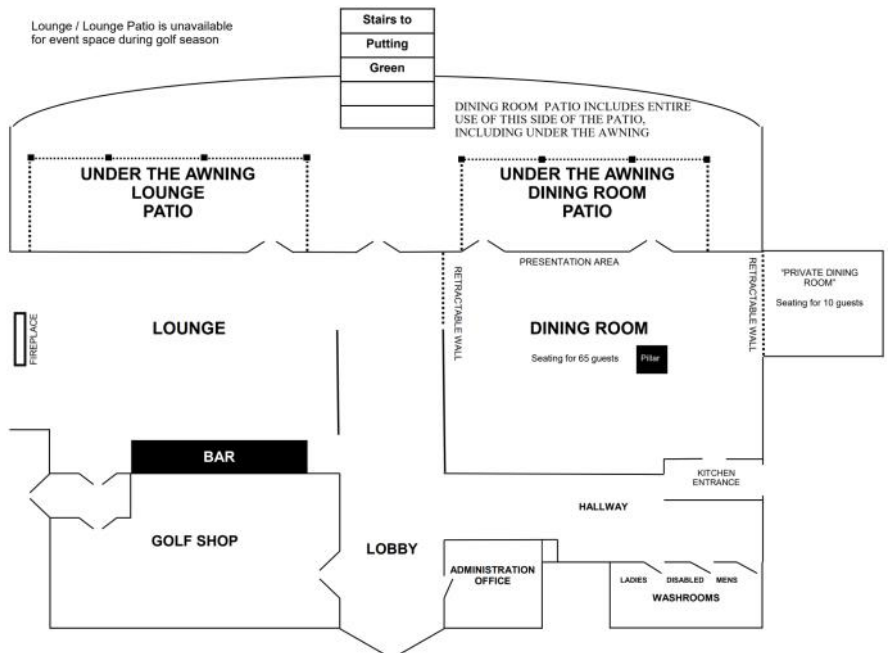


FLOOR PLANS

CLUBHOUSE

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 special events. 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.

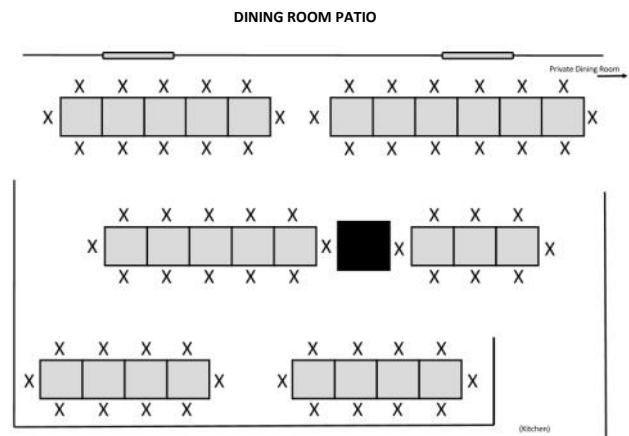


DINING ROOM EXAMPLE FLOOR PLAN

In the **summer**, the dining room can accommodate 65 seated guests (75 including the private dining room). In the **winter**, the dining room can accommodate 70 guests (86 including the private dining room).

Tables are added together to create long tables. Black or white linens can be supplied upon request; please note that these are not floor length.

We will do our best to accommodate floor plan requests.





RECOMMENDED SUPPLIERS

ACCOMMODATIONS

Crystal Lodge - member GolfBC Group	604-932-2221	www.crystal-lodge.com <i>Special rates available</i>
Four Seasons Resort	604-935-3400	www.fourseasons.com
Hilton Whistler Resort & Spa	604-932-1982	www.hiltonwhistler.com
Westin Whistler Resort & Spa	604-905-5000	www.westinwhistler.com

ENTERTAINMENT

Steph Lundy—Acoustic		www.stephlundy.com
Jenna Mae		www.lovejennamae.ca
Tall Music—Christian Behnke		www.tallmusic.ca

PHOTOGRAPHY

Whistler Wedding Collective	604-902-8111	www.whistlerweddingcollective.com
Gadbois Photography	604-815-1441	www.gadboisphotography.ca info@gadboisphotography.ca
Darby Magill	604-902-1427	www.darbymagill.com magillphoto@gmail.com
Logan Swayze	604-698-6753	www.loganswayze.com photography@loganswayze.com
Michelle Taylor	778-229-5659	www.gratefulheartphoto.ca michelle@gratefulheartphoto.ca

FLORISTS

Ninebark Floral & Design	604-906-0046	www.ninebarkdesign.com
Senka Florists	604-932-3301	www.senkaflorist.com

WEDDING PLANNERS

Brilliant Events— <i>Liz Tiedeman</i>	604-935-7948	www.brilliantevents.ca liz@brilliantevents.ca
Love & Confetti— <i>Caroline Hyatt</i>	604-362-3391	www.loveandconfetti.com caroline@loveandconfetti.ca
Pocketful Productions— <i>Carlee Cindric</i>	604-938-3800	www.pocketfulproductions.com info@pocketfulproductions.com
Andree Events— <i>Nicola Andree</i>	604-905-9948	nicola@andreeevents.com

Our wedding and experience at Nicklaus North was amazing and perfect in every way. From the venue to the atmosphere to the employees, everything was beyond what we could have imagined or hoped for. The entire day went by so smoothly and flawlessly because of everyone's hard work, especially the Event Manager who did an unbelievable job and accommodated us so well, we couldn't be more thankful! The food that was prepared was out of this world, we have gotten so many compliments from our friends and family! Not only was the day fun for the adults, but the way they were able to ensure the kids were enjoying themselves too was great to see. We could not be happier with our choice of venue at Nicklaus North and cannot recommend it enough!

Tyson and Jayme



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 9:45 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 11:00 PM. The building must be entirely vacated by 12:00 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.
Ceremony and Patio	Ceremonies on the putting green only. The awning patio is available for guest arrival, during the cocktail reception and after dinner.
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.
Coordination	Weddings over 50 guests must have a professional 'day of' wedding planner on site for the event. The wedding planner is responsible for decor set up and removal, implementing house rules, coordinating guest/wedding party movements and liaising with the Events Manager.
Noise Bylaw Waiver	<ol style="list-style-type: none">Live, amplified music is not permitted at anytime. 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 11:00 PM.Guests must vacate the premises before 12:00 AM.No diesel trucks and/or moving 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 at the end of the night.