

# HOLIDAY EVENTS AT NICKLAUS NORTH

Join us this season for your holiday event at Table Nineteen located at Nicklaus North Golf Course.

Start the evening with a cocktail reception in the lounge before dinner in our dining room; the clubhouse is yours for the evening. We have select dates available for groups up to 100 people from November 24—December 12; please inquire for further details. Happy Holidays!

**Sidney de Roux, Sales & Events Manager**

E: [sderoux@golfbc.com](mailto:sderoux@golfbc.com) | P: 604 938 9898 ext 214



**TABLE  
NINETEEN**





## RECEPTION GRAZING STATIONS | \$12PP

**CHARCUTERIE** | selection of cured meats, house mustard, marinated olives, pickles, crostini

**ARTISAN CHEESE** | selection of hard and soft cheese, caramelized onion fig jam, dried fruit, crostini

**CRUDITES** | crisp seasonal vegetables with smoked tomato ranch and roasted garlic hummus

*Please inquire for passed hors d'oeuvre options*

## HOLIDAY BUFFET | \$85pp

### WARM BREAD + BUTTER

**CAESAR SALAD** | pancetta, crispy chickpeas, creamy garlic parmesan dressing

**ROASTED BEETS + HERITAGE GREEN SALAD** | pickled onions + carrots, goats cheese, caramelized walnuts, rosemary vinaigrette

**CARAMELIZED BUTTERNUT SQUASH SOUP** | toasted pumpkin seeds

**ROASTED TURKEY BREAST + LEG** | sun dried cranberry sage stuffing, herb pan jus

**BRAISED BEEF SHORT RIB** | bourbon peppercorn jus

**PAN SEARED STEELHEAD** | lemon beurre blanc

**SEASONAL VEGETABLES + ROASTED POTATOES**

### DESSERT | CHOOSE ONE

**DARK CHOCOLATE MOUSSE** with cinnamon meringue

**EGGNOG CRÈME BRÛLÉE** with gingerbread tuile

**NEW YORK CHEESECAKE** with five spice crust + passionfruit glaze

## 3-COURSE PLATED DINNER | \$95pp

### FIRST | CHOOSE ONE FOR GROUP

**CAESAR SALAD** | pancetta, crispy chickpeas, creamy garlic parmesan dressing

**ROASTED BEETS + HERITAGE GREEN SALAD** | pickled onions + carrots, goats cheese, caramelized walnuts, rosemary vinaigrette

**CARAMELIZED BUTTERNUT SQUASH SOUP** | toasted pumpkin seeds

### SECOND | CHOOSE ONE FOR GROUP

**ROASTED TURKEY BREAST** | sun dried cranberry sage stuffing, herb pan jus, buttermilk mashed potatoes, maple glazed root vegetables

**BRAISED BEEF SHORT RIB** | bourbon peppercorn jus, confit fingerling potatoes, maple glazed root vegetables

**PAN SEARED STEELHEAD** | lemon risotto, sauteed winter greens

### THIRD | CHOOSE ONE FOR GROUP

**DARK CHOCOLATE MOUSSE** with cinnamon meringue

**EGGNOG CRÈME BRÛLÉE** with gingerbread tuile

**NEW YORK CHEESECAKE** with five spice crust + passionfruit glaze

*Prices are subject to applicable taxes and 18% surcharge. Parties under 40 may not have exclusive use of the Clubhouse. A minimum food and beverage spend will apply—please contact the sales manager for further details.*