

GOLF EVENTS

at Nicklaus North | 2025



GOLFBC GROUP

Jack Nicklaus
A SIGNATURE GOLF COURSE

N
ICKLAUS NORTH
WHISTLER



WELCOME

Welcome to the 2025 golf season! We would like to invite you to experience a legend... Nicklaus North Golf Course!

Snowcapped Whistler peaks, a brilliant emerald-coloured lake, majestic fir trees, and fresh, invigorating mountain air; Whistler golf at its finest. This is the setting that inspired the great **Jack Nicklaus** to create a golf course as unique as himself.

This par 71, 18-hole course winds along a gentle valley floor offering you a spectacular setting as your golfing skills are tested to the fullest. Winner of numerous awards since its opening in 1996, Nicklaus North has played host to events such as the Skins Game and the Shell's Wonderful World of Golf, welcoming some of golf's biggest names such as Jack Nicklaus, Nick Faldo, Ernie Els, Greg Norman, Fred Couples, John Daly, Vijay Singh and Stephen Ames to name a few.

Just minutes from the resort village of Whistler, British Columbia, Nicklaus North stands out as one of the great courses in North America. It's no wonder this is only one of a few rare golf courses in the world bearing Jack Nicklaus' name.

We are proud to present 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.

We do the work while you enjoy the day – we are committed to making your event a success.



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.

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GROUP GOLF RATES

GROUP RATES

- All Group Rates include 18 holes of legendary golf, shared GPS-equipped power cart & warm up range balls.
- Group Rates are available for 12 or more players and include the complimentary services listed below.
- Group Rates are subject to applicable taxes and a \$5 per person bag handling fee.

RENTAL SERVICES

- 2025 TaylorMade Rental Clubs: \$75 - *Includes a sleeve of TaylorMade golf balls*

ADDITIONAL OPTIONS

- On-course prizes from our Golf Shop, including sleeves of balls, towels, and caps.
- Customized merchandise with company or group logo.
- Putting contest with one of our golf professionals or personalized instruction at our Practice Facility, *inquire for pricing*.

COMPLIMENTARY GROUP SERVICES

- Complete event group coordination.
- Personalized cart signs with company and/or sponsor logo.
- 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.
- Golf Shop discount of up to 10% on day of play.

Groups and group rates require 20% deposit, with full payment 30 days in advance. Season dates, opening date and rates are subject to change. Contracted rates will be honoured for the 2025 season. Prices quoted in this package do not include applicable taxes or service charges. View pg.11 for our Terms & Conditions.





ON-COURSE

THE PLAYER'S LUNCH BAG

Ready on your cart!

Please choose up to **3 sandwich options** for your group (must be pre-selected and provided 21 days in advance):

- **Roasted Turkey Breast** and Provolone with Cranberry Mayonnaise
- **Roast Beef** and Cheddar with Whole Grain Mustard
- **Grilled Chicken** with Provolone and Whole Grain Honey Mustard
- **Tuna Salad** with Dill Pickles
- **Black Forest Ham** and Swiss with Dijon Mustard
- **Spicy Italian**
- Chef's Choice Vegan Wrap

	Lunch Bag I \$28	Lunch Bag II \$32
Sandwich / Wrap	✓	✓
Water	✓	✓
Bag of Chips	✓	✓
Fresh Baked Good	✓	✓
Seasonal Fruit Salad or Vegetable Cup		✓
House Made Granola Bar		✓



APRÉS GOLF DINING RESERVATION FOR SMALL GROUPS

Looking at reserving space for your group of 12-24 after your round?

Golf groups (between 12-24 players) have the option to **reserve tables** as follows:

- Groups of **12-16 players**: Table Nineteen Patio or inside our Dining Room.
- Groups of **16-24 players**: inside our Dining Room.

Reservations must be made in advance with a minimum of 2 weeks notice.

Groups will be seated at multiple tables with 1-2 bills per table, and an automatic 18% gratuity for all bills.

Please inquire with your Sales Manager for additional details.



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

Please Note:

All menus and pricing in this package are subject to change without notice.
A minimum food and beverage spend may apply
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 \$78

Fresh Salad Bar
assorted lettuces, tomatoes and cucumbers, radishes, shredded cheese, croutons, peppers, jalapeños, olives, cabbage, 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

Grilled Sirloin Steaks
red wine demi-glace

 Steelhead
lemon-dill butter

Apple Crumble
cinnamon whipped cream

SOUTHWEST \$58

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 whole wheat tortillas and salsa, sour cream, lettuce, tomatoes, shredded cheese, jalapeños

Spanish Rice

Peach Crumble
cinnamon whipped cream

GREEN LAKE BBQ \$66

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

Berry Crumble
fresh whipped cream

BBQ ADD ONS

Pork Baby Back Ribs and BBQ Sauce
(half rack per person) +\$14pp

"Loaded" Baked Potatoes +\$7pp

Vegetable Skewers +\$8pp

Fresh Fruit Platter +\$7pp

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!



OCEAN WISE SUSTAINABLE SEAFOOD



RECEPTIONS



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	
	CRUDITIES	\$125 \$225
	Bite Size Raw Vegetables, House Made Ranch, Blue Cheese and Artichoke Dips	
	CHEESE	\$210 \$295
	Imported and Domestic Cheeses, with Dried Fruit, Crostini	
	ANTIPASTO	\$355
	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	\$155 \$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!

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



SET RECEPTIONS

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, parmesan, crispy chickpeas, 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.



BUFFET MENUS

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 
served 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



BEVERAGE SELECTIONS



Groups of 30+ will have a 'satellite bar' with beverage selections pre-determined.

Events beverages are hosted to a master account.

Please inquire for additional beverage options.

PACKAGED BEER / CIDER / COOLERS

Please inquire for pricing. Choose a maximum of 5.

Steamworks Lions Gate Lager <i>can</i>	No Boats on Sunday <i>can</i>
Steamworks Flagship IPA <i>can</i>	NÜTRL <i>can</i>
Steamworks Pilsner <i>tall 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

Red or White Wine Sangria	\$195 (4 litres / 25 glasses)
Bartender's Choice Punch	\$195 (4 litres / 25 glasses)

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.



TERMS & CONDITIONS

1. **Deposit:** A non-refundable deposit of up to 20% 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.
2. **Payment and Confirmation:** FULL EVENT PAYMENT AND CONFIRMATION OF NUMBERS ARE DUE 30 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 30 days of the event date will not be refunded.
3. **Cancellations:** Cancellations for group or tournament must be received in written form by 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%
4. **Rates:** If the number of players falls below 12 players, the rate will revert to the regular rack rate applicable for the tee times reserved.
5. **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.
6. **Event Surcharge:** All food and beverage functions are subject to a mandatory 18% surcharge, plus applicable taxes.
7. **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.
8. **Dress Code and Course Rules:** Please inform all participants of our dress code - golf shirt, tailored pants or shorts, golf shoes only. No jeans please. The average duration of a round at Nicklaus North is 4 to 4.5 hours. All Nicklaus North rules of conduct and the dress code must be adhered to at all times.
9. **Bag handling fee:** \$5 + 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.
10. **Personalized Tournament Services:** Nicklaus North prepares personalized cart signs. In order to do this, we require a player list or "draw" 72 hours in advance of the tee times. Any draw received within 72 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).
11. **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.
12. **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 of green fees.
Please ensure all players in your group are aware of this strict policy.
13. **Sponsorship Guidelines:** All on-course sponsorship must be approved through the Sales and Events Department prior to the event.
14. **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.
15. **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.
16. **Odd Number Groups:** Incomplete group foursomes will always have singles and/or additional public/Member players added unless the group event purchases the remainder of the incomplete foursomes to remain private. If the group does not purchase the empty slots, they waive all right to privacy.
17. **Shotgun Tournaments:** 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.