

Weddings 2015





P: Allevi Studios

A Wedding that is Truly Whistler Style

“The beautiful scenery and excellent support staff made our wedding a dream come true.”

John and Dawn Scarth

Thank you for considering the Whistler Golf Club for your special day. The Whistler Golf Club's location is perfect for weddings that are truly “Whistler” — a unique, outdoor ceremony setting that is surrounded by Whistler's local mountain peaks, a central village location that is within walking distance of most of Whistler's hotels and a beautiful clubhouse facility featuring a large, sunny patio with exceptional food and beverage selection and service, a shuttle for transporting guests to and from area hotels beyond walking distance, as well as plenty of free parking. The Whistler Golf Club offers everything for the perfect Whistler wedding.

The clubhouse at the Whistler Golf Club is a perfect wedding reception venue for up to 150 guests. The post and beam construction accented with large, floor to ceiling windows provides great views of Whistler's stunning scenery. The large patio, with optional tenting system, overlooks Whistler Mountain and allows for exceptional flexibility in the venue setup.

Most importantly, our events team will work personally with you and our preferred suppliers to set the stage for your day. We look forward to the opportunity to serve you on your special day.



Dinner Buffets

Dinner Buffet 1

- 2 main course choices
- 3 side choices

\$39/person

Dinner Buffet 2

- 2 main course choices
- 4 side choices

\$44/person

Dinner Buffet 3

- 3 main course choices
- 4 side choices

\$49/person

Sides

Salads:

- Artisan wild greens
- Classic Caesar salad
- Spinach salad
- Potato salad

Soups:

- Tomato bisque
- Wild mushroom
- Mulligatawny (curried vegetable soup)
- Corn chowder

Potatoes:

- Baked potatoes (with chives, sour cream and bacon bits)
- Roasted baby potatoes
- Mashed potatoes
- Scalloped potatoes

Vegetables:

- Mixed vegetable medley
- Fine French beans
- Broccoli & cauliflower gratiné
- Honey-orange baby carrots

Main Courses

- 5oz Bacon-wrapped New York steaks with red wine jus
- Lamb shanks braised with white wine tomato rosemary jus
- Baked hunters chicken
- Southern-style crispy chicken
- Chicken breast baked in wild mushroom sauce
- Baked halibut with tomatoes, onions, olives and goat cheese
- Salmon beurre blanc
- Butternut squash ravioli (vegetarian)
- Braised short ribs (Add \$5/person)
- Salmon Wellington (Add \$5/person)

Carving Station

Prime Rib Station:

- Fresh Prime Rib with red wine jus
- Choice of three sides
- Portuguese buns
- Butter, Dijon mustard and horseradish

\$36/person

Dessert

- Assorted dessert squares (pecan, chocolate chunk, lemon and raspberry tangos), garnished with fresh berries
- Coffee and tea

Add \$7/person



Grazing Stations

Menu

- Roast beef carvery with assorted buns, mustards, and horse radish
- Antipasto platter. Includes olives, grilled & marinated seasonal vegetables, sliced baguette, tzatziki & hummus
- Seafood station with a prawn cocktail and smoked salmon canapés
- Charcuterie station (assorted meats and cheeses)

\$45/person

(ideal for social events)

Upgrade your grazing station menu by adding or substituting the following options

- | | |
|---|---------------------------------|
| • Strip loin carvery | \$6/person |
| • Seared scallops or fresh oysters | \$22/dozen |
| • Baked Camembert wheel with crackers and berry compote | \$89/wheel
(up to 30 people) |

All food is subject to applicable taxes and 18% service charge.



Receptions/Beverages

Mountain Reception

Hors d'oeuvres

- Chicken satay \$28/dozen
- Prawn skewers \$26/dozen
- Smoked salmon & cream cheese canape \$24/dozen
- Beef carpaccio canape \$26/dozen
- Cambazola with seasonal fruit compote canape \$18/dozen
- Assorted cheeses platter \$129*
- Assorted fresh fruit platter \$99*
- Assorted crudite (veggie & dip) \$109*
- Antipasto platter \$129*

**Up to 25 ppl / \$4 per additional guest*

Beverage prices include applicable taxes. All food and beverage is subject to 18% service charge.

Beverages

Beer, Cider, Highballs & Cocktails

- Starting from \$6

Seasonal craft beer and package products list will be available May 1, 2015

Wine

- Starting from \$7/glass or \$28 /bottle

Seasonal wine list will be available on May1, 2015

Coffee

- Unlimited coffee for guests \$2



The Details

- All food & non-alcoholic beverage are subject to applicable taxes. Alcoholic beverage prices include applicable taxes.
- All food and beverage is subject to 18% service charge.
- All Menu options require a minimum value of 30 guests.
- All allergies and dietary requirements must be confirmed 7 days prior to the event in order to accommodate guests.
- Customized plated dinners may be available starting from \$60/person.
- Minimum spend may apply.
- Our unique wedding location is a grassy knoll located 600 yards (5 - 10 minute walk for guests) from the clubhouse, offering incredible 360 degree views of the golf course, Whistler Peak, Rainbow Mountain, Cougar Mountain, and the spectacular chalets of Blueberry Hill.
- Ceremonies may take place at the Wedding Knoll after 5pm daily for a charge of \$500.
- Ceremonies before 5pm will be subject to a \$1,200 charge.
- Guests are required to walk to the wedding site on a paved walkway. Once they arrive at the knoll, they will be walking on grass. Please make invitations for ½ hour before the bride is to walk down the 'aisle'. Whistler Golf Club employees will escort guests to the knoll as a group.
- The bride and her bridesmaids will be brought to and from the site in golf cars (max. 6 cars without drivers). Additional golf cars (if available) may be rented for \$10 per car.
- Confetti/fake rose petals/non-biodegradable sprinkles will not be allowed.
- Any musicians required to set up at the Wedding Knoll must be able to ride to site in a golf car (no electrical available).
- Photos may be taken at the knoll, and all guests are to return as an escorted group. Photos taken at other locations on course may be arranged in advance in order to supply a Whistler Golf Club escort.
- An inclement weather plan is recommended.
- A table and chair for signing the wedding license will be provided.



Palmer's Gallery at the Clubhouse

- This post and beam construction features floor to ceiling windows and provides stunning views of Whistler Golf Club's 1st and 18th holes, ancient cedars, Whistler & Blackcomb peaks and even the occasional black bear passing by.
- Maximum seating including Palmer's Gallery and Whistler Golf Club 20' x 30' tent is 100. A 20' x 80' tent may be rented to seat a maximum 150 guests.
- All weddings over 60 guests must rent a tent or have one on standby. The tent must be set up/removed outside of peak hours/days and costs payable by the wedding party to be coordinated by the Whistler Golf Club. Additional lighting in the tent is necessary.
- Depending on timing, lighting will be required for tents and is also recommended for Palmer's Gallery.
- Live bands and DJ's must set up inside Palmer's Gallery. Quieter options may be allowed on the patio, but music must end at midnight. Alcohol service concludes at 1:00am.
- All staffing costs included in prices.
- All guests are welcome until 1:00am.
- The timeline for the wedding ceremony and food service must be set at least 2 weeks in advance and cannot be changed past this point.
- Last call for alcohol service is 1:00am
- To guarantee exclusivity of the food and beverage facilities, a minimum spending guarantee of \$10,000 (pre tax and gratuity) exists. A \$13,000 minimum spend is in place on all Saturdays in July, August, and September.
- If an official wedding planner is not used, the Whistler Golf Club will only accept instructions and decisions from one named person on the contract.
- Weddings held at the Whistler Golf Club will receive preferred rates to hold a golf tournament. Please contact the sales manager for details for this great pre or post event.
- Shuttle to transport guests to/from Whistler hotels available for rent per hour.
- The Whistler Golf Club is blessed with many preferred hotel partners and rates available to our wedding guests. Our sales manager would be happy to provide a quote.
- Pro shop may be used for additional seating. Room rental fee applicable.



Proud to be Going Green!

- We are very proud this year to be applying for full certification through Audubon International Cooperative Sanctuary Program for golf courses. This program requires certification in areas of Environmental Planning, Wildlife and Habitat Management, Chemical use Safety and Reduction, Water Conservation, Water Quality Management, and Outreach and Education. The Audubon Cooperative Sanctuary Program for golf courses helps enhance wildlife habitats and protects natural resources for the benefit of people, wildlife and the game of golf. Achieving certification will demonstrate our leadership, commitment and high standards of environmental management here at the Whistler Golf Club.
- The Whistler Golf Club's environmental mission is to optimize playing quality in balance with the conservation of the natural environment. Our team manages and operates under an economically sound and a socially responsible structure that puts a premium on precision. We recognize the cost of each practice independent of the label, and partner with suppliers who have a commitment to sustainable practices. The Whistler Golf Club is considered an environmental, recreational and spiritual resource within the community and works closely with a local resources group to maintain the property as such.
- We follow an integrated pest management plan for turf grass managers from the Western Canadian Turf Grass Association and the Ministry of Agriculture in British Columbia. We also work in conjunction with the Division of Fisheries and Oceans and the Whistler Fisheries Stewardship Group on Crabapple Creek, which runs throughout our property. Crabapple Creek is a very important spawning ground in the Whistler valley for trout and we are proud of the progress made on the golf course to enhance riparian and spawning areas in and out of the creek.
- Our grounds are a habitat for coyotes, beaver, raccoons and black bears throughout the year. It provides a corridor through the Valley for the migration of transient bears and a sanctuary for resident bears. We work hard with the Whistler Bear Society to ensure bears have access to their natural food such as berries, grass and skunk cabbage with absolutely no access to human food.
- We have a recycling program in place for all beverage containers, paper, cardboard, used oil, oil filters, plastic, pesticide containers, scrap metal and compost.
- We manage a fleet of Electric golf carts used on a daily basis with zero emissions.
- For more information on Audubon International please visit www.auduboninternational.org/acspgolf