

WEDDINGS

at Nicklaus North | 2020



Gadbois Photography



member **GolfBC** group

Darby McGill Photography





CONGRATULATIONS

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

Whether you're seeking an intimate gathering for 20 or a dinner celebration with up to 120 friends and family, Table Nineteen at Nicklaus North offers a variety of wonderful ceremony and reception options for your special day.

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 reception. 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/ international favourites, and signature cocktails. Our goal is to exceed all your expectations—from planning your menu to savouring the very last taste.

.....
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**

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

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

Jennifer Vagg
Sales & Events Manager
jvagg@golfbc.com | 604.938.9898 ext.214



OUR 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: 90 guests (seated)
- ... Covered patio capacity: 40 guests
- ... Maximum capacity for standing cocktail reception: 150 guests

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. Start off a magical night by warming up around the outdoor firepits with a spiked hot chocolate.

- ... Full venue buyout
- ... Dining room capacity: 90 seated guests; Lounge capacity: 40 seated guests
- ... Maximum capacity for standing cocktail reception: 175 guests

VENUE PRICING

Facility Fee: Monday-Thursday starts at \$3500; Friday-Sunday starts at \$4000.

Minimum Food & Beverage Spend: Monday-Thursday starts at \$115 per person; Friday-Sunday starts at \$125 per person (based on a minimum of 70 guests)

Your facility fee includes access to the venue from 10 AM - Midnight on your Wedding Day. Please speak with our Sales Team to inquire about what is included in the facility fee and venue pricing. Prices do not include taxes and service charge.



BREAKFAST

The Bear's Continental \$17

Assortment of Fresh Muffins, Bagels and Breads
with *butter, cream cheese and preserves*

Vanilla Yoghurt
with *honey roasted granola, fresh berries*

Fresh Fruit Platter

Orange, Apple, Grapefruit and Cranberry Juices

Coffee & Tea Station featuring French Dark Roast and Organic Teas

Rise & Shine Breakfast \$22

Assortment of Fresh Muffins, Bagels 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

Breakfast Add-ons

Breakfast Burritos
*scrambled eggs, crispy bacon,
pico de gallo, chipotle sour cream
in a tortilla*

Traditional Eggs Benedict

Caramelized Banana French Toast
powdered sugar

Garden Vegetable Frittata

Egg White Frittata
asparagus, goat cheese
...ADD \$6 per item, per person

Chef Attended Omelet Station*
*ham, chorizo sausage, bacon,
mushrooms, onions, peppers, spinach,
tomatoes, asparagus, cheddar*
...ADD \$8 per person

*Chef included with a minimum of 20
guests.

“Signature” Breakfast \$25

Assortment of Fresh Muffins, Bagels and Breads
with *preserves, butter and cream cheese*

Vanilla Yoghurt
with *honey roasted granola, fresh berries*

Fresh Fruit Platter

Crispy Thick Cut Bacon and Breakfast Sausage

Breakfast Potatoes
fresh herbs

Buttermilk Pancakes *or* French Toast
maple syrup *berry compote*

Scrambled Free Run Eggs

Orange, Apple, Grapefruit, and Cranberry Juices

Coffee & Tea Station featuring French Dark Roast and Organic Teas

...All menus and pricing in this package are subject to change without notice.

...All prices listed are per person.

...Prices at the time of event menu confirmation will be honoured.

*...Surcharges may apply for menu customization, choice of menu item at seating, or
additions to menus offered.*

...Buffets are offered for 20 guests or more.



BRUNCH

Signature Brunch \$49 | Champagne Brunch \$55

Champagne Brunch includes a Mimosa or Glass of Champagne for each guest

Assortment of Fresh Muffins, Bagels and Breads
with butter, cream cheese and preserves

Vanilla Yoghurt
with honey roasted granola, fresh berries

Caesar Salad
shaved parmesan, garlic croutons

Organic Greens
toasted almonds, dried cranberries, danish blue cheese, sweet pear vinaigrette

Garlic-Herb Roasted Yukon Gold Potatoes

Scrambled Eggs
melted cheese, ratatouille

Breakfast Sausage & Crispy Oven Roasted Bacon

Vanilla Dipped French Toast
maple syrup, fresh berries

Red Wine Braised Short Ribs

OR

Salmon
lemon-dill butter

Chef Attended Omelet Station ...ADD \$8
ham, chorizo sausage, bacon, mushrooms, onions, peppers, spinach, tomatoes, asparagus, cheddar

Smoked Steelhead Platter  ...ADD \$7
capers, hard boiled egg, cream cheese

Petit Filet Mignon ...ADD \$10
herb demi-glaze, mushrooms, roasted vegetables

Carving Station and Rolls with one choice of: ...ADD \$10

Prime Rib
horseradish cream

Honey Glazed Ham

Oven Roasted Turkey
cranberry compote, gravy



“During our wedding day guests commented on how calm and collected Ellie and I both were and I'm convinced it's because we were so well looked after by you and your team! Food was top notch; view was spectacular, and the venue offered something for everyone to make themselves relaxed and comfortable. Thank you again for creating a memorable experience for us, we only have amazing words to share.”
Chris & Ellie



RECEPTIONS

Hors d'œuvres

COLD - \$44 PER DOZEN

- Sliced Brie with Mango Chutney
- Beef Carpaccio with Truffle Oil, Parmesan and Arugula
- Tomato Bruschetta
- Wild Mushroom Vol au Vent
- Crab with Avocado and Citrus Salad
- Cocktail Shrimp with Horseradish Sauce
- Smoked Salmon with Cream Cheese and Dill Mouse

WARM - \$44 PER DOZEN

- Crispy Parmesan Artichoke Hearts with Goat Cheese
- Mini Crab Cakes with Dill Rémoulade
- Wonton Wrapped Prawn with Pickled Ginger
- Bacon Wrapped Prawn with Maple Glaze
- Braised Short Rib "Sliders" with Truffle Mayonnaise
- 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
- Cumin Rubbed Mini Lamb Chop with Mint Yoghurt ...ADD \$12/DZ
- Crab Fritters with Chipotle Dipping Sauce ...ADD \$6/DZ



"Thank you so much for everything! We couldn't have asked for a more perfect day. The venue was absolutely beautiful and you made the whole planning process as easy as possible. Thank you x a million."

Courtney & Matt

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

Displayed Hors d'œuvres

Each platter serves approximately 20/40 guests

HOUSE SMOKED STEELHEAD PLATTER 🌊 \$185 | \$275
Capers, Hard Boiled Eggs, Cream Cheese

CRUDITIES \$105 | \$195

Bite Size Raw Vegetables, House Made Ranch, Blue Cheese and Artichoke Dips

CHEESE \$175 | \$245

Imported and Domestic Cheeses, with Dried Fruit, Crostini

ANTIPASTO \$295

Salami, Cheeses, Marinated Vegetables, Crostini

CHILLED COCKTAIL SHRIMP \$265 per 6 dozen

Lemons, Horseradish Cocktail Sauce

CHARCUTERIE \$185 | \$245

Assorted Cured Meats, House Pickles, Dijon, French Bread

ALBACORE TUNA POKE \$160 | \$240

Crispy Wontons, Tamari Honey Dressing

SEARED TUNA TATAKI \$160 | \$240

with Avocado Crisps, Toasted Sesame, Ginger Wasabi Sauce

TRIO OF HOUSE MADE DIPS \$95 | \$145

Warm Flatbread

BRAISED SHORTRIB MAC 'N CHEESE \$120 | \$160

PIGS IN A BLANKET \$140 | \$180

Crispy house rolled European Sausage wrapped in Cheese Crusted Puff Pastry with Dijon Mustard

STEAMED CHINESE BAO BUNS \$5 EACH

Hoisin BBQ Pork, Pickled Vegetables

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 MENUS

Valley \$76

Antipasto, Artisan Cheeses, Salami,
Marinated Vegetables
crostini and house made dips

Roasted Pear and Goat Cheese
arugula and citrus vinaigrette

Chicken Liver Mousse

Organic Baby Greens
*dried cranberries, toasted almonds,
balsamic honey dressing*

West Coast Mussels and Clams
white wine butter broth

Chilled Prawns
cocktail sauce

Ahi Tuna Poke
*cucumber, tobiko, daikon, avocado,
scallion, tamari wasabi dressing*

Garlic and Ginger Chicken Skewers

Bacon Wrapped Filet Mignon
grilled with walnuts, blue cheese

Mini Dessert Trio
*crème brulee, panna cotta,
chocolate tarte*

Mountain \$86

Selection of Artisan Cheeses
*candied almonds, dried fruit,
grapes, crostini*

Smoked Wild Caught Sockeye
soft goat cheese, artichoke spread

Charcuterie
*assorted meats, cornichons, dijon,
french bread*

Albacore Tuna Tataki
local from Vancouver Island

Chilled Prawns
cocktail sauce

Crab Fritters
chipotle dipping sauce

Table Nineteen Caesar Salad
red onion, bacon, cherry tomato

Salmon, Clam and Corn Chowder

Honey Glazed Kobe Short Ribs
toasted sesame, kimchi

Grilled AAA Strip Steak
*rosemary, garlic,
button mushrooms, natural jus*

Strawberry and Cream Cheese
Bread Pudding

Alpine \$96

Tuna Duo
*ahi tuna poke, seared albacore
tataki*

House Smoked Steelhead
whipped goat cheese, crostini

Selection of Artisan Cheeses
*candied almonds, dried fruit,
grapes, crostini*

Antipasto
*marinated vegetables, olives,
crostini, hummus, baba ghanoush*

Table Nineteen Caesar Salad
red onion, bacon, cherry tomato

Vegan Baby Kale and Beet Salad
tahini cider dressing

Wild Mushroom Saffron Risotto

Red Wine Braised Short Ribs
glazed carrots

Grilled Lamb T-Bone Chops
*rosemary and garlic, with
herb chimichurri*

Mini Dessert Duo
Panna Cotta, Chocolate Tarte

Vegan Chia Seed Pudding

... *Minimum of 40 guests required, maximum service time of 2 hours*
... *Please inquire with your Sales Manager for additional menu options and pricing*



BUFFET MENUS

Wedge \$52

Wild Mushroom Bisque
OR Wild Mushroom Salad
 Organic Baby Greens
*aged balsamic honey vinaigrette,
 fresh vegetables*
 Classic Caesar Salad
*shaved parmesan, croutons,
 lemon garlic dressing*
 Garlic Herb Roasted Potatoes
 Seasonal Vegetables
 Roasted Chicken Breast
creamy pan jus
 Steelhead 🐟
lemon butter sauce
 Berry Crumble
vanilla cream

Rainbow \$60

Roasted Cauliflower Chickpea Salad
 Arugula Pear Salad
*soft goat cheese, vine ripe tomato,
 mozzarella, pesto balsamic glaze*
 Creamy Crushed Potatoes
 Roasted Root Vegetables
 Braised Short Ribs
*red wine reduction,
 horseradish cream*
 Butternut Squash Ravioli
truffle sauce
 Steelhead 🐟
on vegetable ratatouille

Mt. Currie \$68

Potato Truffle Soup
 Spinach, Wild Mushroom, and
 Blue Cheese Salad
 Kale Power Salad
 Table Nineteen Caesar Salad
red onion, bacon, cherry tomato
 Potato Dauphinoise
 Roasted Root Vegetables
 Braised Short Ribs
*red wine reduction,
 horseradish cream*
 Kuterra Salmon 🐟
lemon butter sauce
 Roasted Chicken Breast
creamy pan jus
 Mini Dessert Duo
panna cotta, chocolate tarts

... *Minimum of 20 guests required*

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



PLATED DINNER

Select one starter, one vegetation dish, and one dessert to accompany your Entrée.

STARTERS | *select one:*

Wild Mushroom Bisque with sherry crème fraiche

Baby Greens with roasted pear, goat cheese and candied almonds

Caesar Salad with shaved parmesan, croutons and lemon garlic dressing

Roasted Cauliflower Soup with red crab and scallions

Baby Spinach Salad with warm bacon vinaigrette and soft goat cheese

Onion and Gruyere Tarte Flambe with petite greens

Vine Ripe Tomato Mozzarella Salad with pesto and aged balsamic vinaigrette

Ahi Tuna Poke and Cucumber with tobiko, wonton, toasted sesame and tamari wasabi vinaigrette ...ADD \$6 pp

ENTRÉE | *Select one option from the following:*

Pan Roasted Chicken Breast
soft goat cheese and baby spinach
risotto, black olive lemon jus

Steelhead 🐟
aged cheddar potato dauphinoise,
grilled asparagus, apple beurre
blanc

Braised Beef Shortribs
crushed rosemary potato,
prosciutto wrapped green beans

\$65

Steelhead 🐟
tiger prawn brochette, baby
spinach and lemon risotto,
pesto beurre blanc

6oz Filet Mignon
roasted garlic crushed potatoes,
seasonal vegetables,
rosemary reduction

Bacon Wrapped Pork Tenderloin
braised red cabbage, whipped
potatoes, grainy mustard sauce

\$75

Kuterra Salmon 🐟
herb crust, potato confit,
asparagus, blistered cherry tomato,
brown butter

8oz Filet Mignon
fingerling potatoes, seasonal
vegetables, red wine reduction

Pan Roasted North Coast Halibut
truffle risotto, apple beurre blanc

\$89

VEGETARIAN | *select one:*

Wild Mushroom Ravioli with toasted nuts, arugula and parmesan cream

Roasted Root Vegetable Risotto with baby kale chips and soft goat cheese

Vegan Curry with rice and quinoa

DESSERT | *select one:*

Vanilla Crème Brule

Lemon Tarte

Dark Chocolate Ganache Tart

Espresso Pot de Crème

... A \$6 per person surcharge applies for pre-selected choice of mains;

\$12 per person for 'day of' choice (2 protein, 1 vegetarian, same sides)

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



SWEET DELIGHTS & LATE NIGHT BITES

Sweet Delights \$12 *per person*

Canadian Cheese Board
selection of canadian cheese, dried fruit, crostini and candied almonds

Chocolate Fondue
selection of fruits, dessert breads and marshmallows

MINI DESSERT TRIO

Chef's Selection of:

Mini Crème Brûlée
Mini Panna Cotta *and*
Mini Chocolate Caramel Tartes

Late Night Bites \$48 *per dozen*

available until 9:30 PM

Pulled Pork Sliders

Braised Short Ribs Sliders with Truffle Mayonnaise

Mini Mac 'n' Cheese

Mini Ham & Swiss Grilled Cheese Sandwiches



"Magical and scrumptious! We cannot say enough how delicious the food for our daughter's (and son-in-law's) wedding was from the reception appetizers; the buffet up to the late night snacks for 120 guests, all were amazing. The food was hot, plentiful and tasty; every item was a hit. They even made special plates for those with allergies. Even a month later guests are still saying how outstanding the food and service was. The servers and bartenders were professional, friendly and attentive, anticipating needs and contributing to the enchanting atmosphere of a beautiful evening. Our thanks to all who worked to make this event a success. Highly recommend as a wedding venue."

Tiana + TJ, February 2019



BEVERAGE SELECTIONS



All wines offered are subject to be de-listed without prior notice. If this does occur we will consult with you to determine a second option.

All prices/products are subject to change without notice. Prices do not include gratuity and applicable taxes.

A minimum net revenue of \$300 is required to waive the bartender fee of \$25 per hour for a minimum of 4 hours.

Liquor

Cider	from \$7.5	per bottle
Bar Brand Liquor	from \$7	per ounce
Premium Liquor	from \$8 - \$14	per ounce

Beer

Domestic Bottle Beer	from \$6.5	per bottle
Craft Beer	from \$7.25	per bottle
Imported Bottle Beer	from \$7.5	per bottle
Draft Beer	from \$6-\$8	per pint

Non-Alcoholic

Mocktails	from \$5	per glass
Juice	\$4	per glass
Soft Drinks	\$3	per glass
Coffee/Tea	\$3	per cup

Punch (4 Litres/25 glasses)

Red or White Wine Sangria	\$185
Cucumber Lemonade Mocktail	\$85

Wines - Red, White & Sparkling

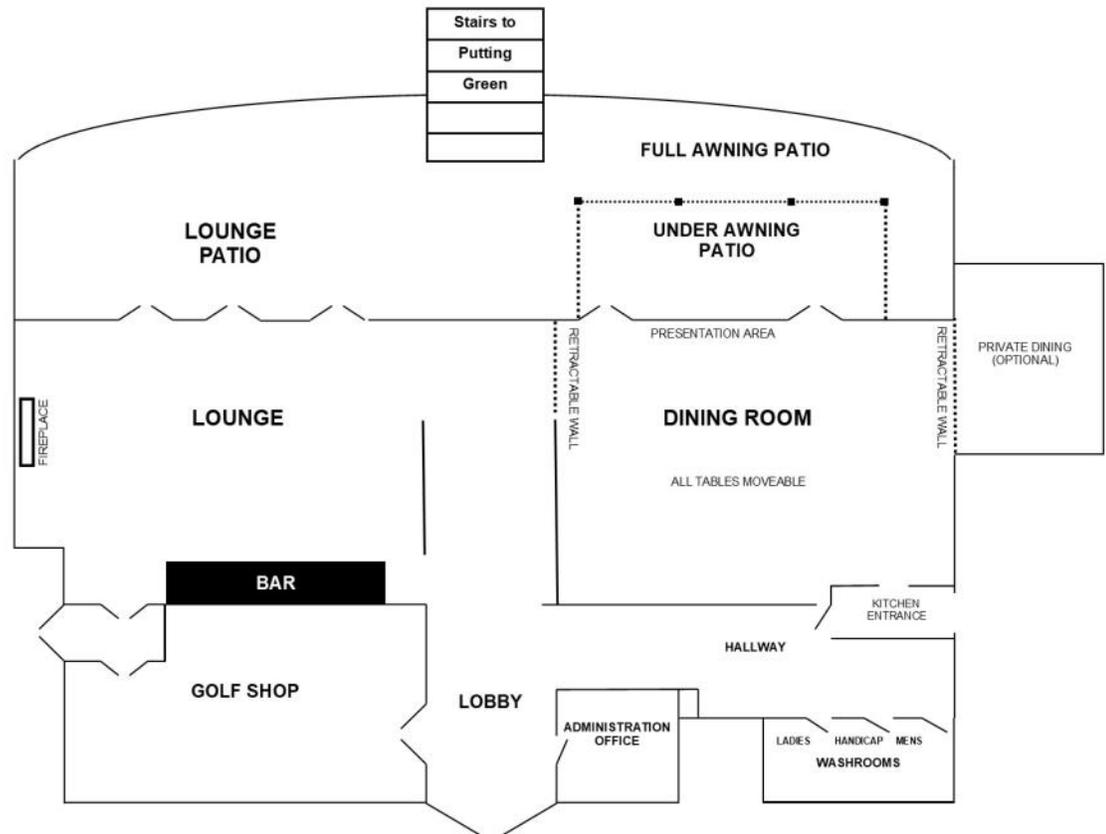
We are pleased to offer wine selections for you based on your event menu and budget. Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.



CLUBHOUSE FLOOR PLAN

“Andy and I couldn’t be more grateful and happy with our wedding day. Our entire wedding process - from introduction back in February to leaving Saturday evening after our wedding - was absolutely flawless. There is something so special and irreversible about speaking vows to each other in front of loved ones, and this will have forever changed and strengthened our relationship. I am so grateful we had such a special place to have this ceremony take place... a place that changed our lives forever. It was a perfect day made possible by amazing people, so we thank you.”

Andy & Mari Abreo





RECOMMENDED SUPPLIERS

ACCOMMODATIONS

Crystal Lodge - <i>our sister location</i>	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
Whistler Platinum (Houses/Cabins)	604-932-0100	www.whistlerplatinum.com

CAKES

The Flour Pot	604-902-2529	www.theflourpot.ca
The Cake Kitchen Whistler	604-905-8298	www.thecakekitchenwhistler.com
Purebread	604-933-3013	www.purebread.ca

BEAUTY

Red Carpet Ready by Christina	778-237-9463	www.redcarpetreadybychristina.ca
Farfalla Hair & Esthetics	604-935-1188	www.farfallahair.com

ENTERTAINMENT

Musos Entertainment		www.musosent.com
Evan Kennedy Music—Acoustic		evan@evankennedymusic.com www.evankennedymusic.com
Jenna Mae		jennamaet@hotmail.com lovejennamae.ca
V+G, Stephen		info@violinandguitar.ca violinandguitar.ca
Ira Pettle (DJ)		ira@irapettle.com whistlerweddingdjs.com
Pemberton Pete (DJ)		pete@pembertondj.com pembertondj.com

PHOTOGRAPHY

Whistler Wedding Collective	604-902-8111	anastasiachomlack@gmail.com whistlerweddingcollective.com
Gadbois Photograpy	604-815-1441	www.gadboisphotography.ca
Darby MaGill		magillphoto@gmail.com darbymagill.com
Logan Swayze		photography@loganswayze.com loganswayze.com

"We absolutely loved every moment of our wedding celebrations at Nicklaus North. From the beautiful set up, friendly staff to the wonderful food, even the light sprinkle which then broke into glorious sunshine...it was all spectacular.

Thank you to you and your staff for all the work in making it happen so seamlessly. Our guests, too, were full of compliments and the kids all had fun on the putting green. What made it extra special for us was the wander to the beach, our flight around the glaciers and landing on the lake to make our way to surprise our guests. We definitely look forward to returning to Nicklaus North on our next visit back to Whistler."

YanYan & Lachlan's Wedding



RECOMMENDED SUPPLIERS

FLORISTS

Ninebark Design		www.ninebarkdesign.com
Senka Florists	604-932-3301	www.senkaflorist.com
Billies Flower House	604.892.9232	www.billiesflowerhouse.com

WEDDING PLANNERS

Pocketful Productions - <i>Carlee Cindric</i>	604-938-3800	www.pocketfulproductions.com
Bliss Event + Design - <i>Erin Kincaid</i>	604-905-9948	www.blissevent.ca
Blue Violet Events - <i>Cailey Wilkes</i>	604-902-5483	www.bluevioletevents.com
Brilliant Events - <i>Liz Tiedeman</i>		www.brilliantevents.com
Sea to Sky Celebrations - <i>Rachael Lythe</i>	604-935-9471	www.seatoskycelebrations.com

TRANSPORTATION

VIP Whistler - <i>Sean</i>	604-938-9501	www.vipwhistler.com
Whistler Connection	604-938-9711	www.whistlerconnectiontravel.com
Whistler Air	604-932-6615	www.whistlerair.ca

"What a magical night, the entire team was amazing! Everyone seems genuinely happy to be working there, and their enthusiasm and willingness to leap into action was hugely appreciated.

The food was incredible and we were very grateful for the openness to our unique menu. Loved every minute!"

Katie and Todd, Summer 2019

Photos featured in this package by: Joern Rohde Photography, Gadbois Photography, Whistler Wedding Collective (Sara Spectrum), Robin O'Neill, Dave Buzzard Photography, Rich Glass Photography, Coast Mountain Photography, Bubbletoes Photography, Crystal Brown Photography, Logan Swayze Photography



IMPORTANT VENUE SPECIFICS

- Payment Terms** A non-refundable deposit is due upon contract signing. An additional 25% installment may be requested if the estimated spend is greater than the food and beverage minimum. **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, on the night of the event. Additional items not listed here may apply with fees incurred, as applicable.
- Consideration** All prices are quoted in Canadian dollars exclusive of service charges and applicable taxes. An 18% service charge 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.
- 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 9:45 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.
- Noise Bylaw Waiver**
- 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 9:45 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.