

Weddings 2019





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” — 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, 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

Buffet 1

- 2 mains
 - 3 sides
- \$49/person

Buffet 2

- 2 mains
 - 4 sides
- \$54/person

Buffet 3

- 3 mains
 - 4 sides
- \$59/person

Sides

Salads:

- Asian noodle salad
- Classic Caesar salad
- Greek salad
- Watermelon & feta summer salad
- Mountain berry salad

Soups:

- Classic minestrone
- Wild mushroom
- French onion
- Beef & beet borscht

Starch:

- Twice baked potatoes (with chives, sour cream and bacon bits)
- Roasted baby potatoes
- Garlic and Boursin mashed potatoes
- Scalloped sweet potatoes
- Saffron rice

Vegetables:

- Seasonal mixed vegetable medley
- Broccoli & cauliflower gratiné
- Honey-orange baby carrots
- Garlic fried broccolini, green beans and bok choy

Main Courses

- 5oz New York cut steaks with red wine jus (Grass fed organic BC beef)
- Lamb shank with sundried tomato & goat cheese fondant
- Mushroom crusted chicken supreme with truffle jus
- Broiled Sablefish with creamed leeks
- Maple whiskey glazed salmon
- Cocoa rubbed venison with chocolate jus
- 5oz Bacon wrapped filet mignon (add \$8/person)
- Spinach & ricotta cannelloni (vegetarian)
- King crab-butter roasted halibut (add \$8/pp)
- Roasted root vegetable risotto

Carving Station

- 53 Acre Striploin with red wine jus
- Yorkshire pudding
- Butter, dijon mustard and horseradish
- Choice of three sides or
- Porchetta
- Portuguese buns
- Salsa verde
- Choice of three sides

\$44/person

Dessert

Add \$7/person

Choose one

- Assorted dessert squares garnished with fresh berries
- Orchard fruit & white chocolate bread pudding with crème anglaise
- Tiramisu
- Canolli

Cake cutting Fee \$4.50/person
Cupcake service Fee \$2.50/person

Ask about our special order mini pastries & desserts

All food & beverage is subject to applicable taxes and an 18% service charge



Grazing Stations

Menu

- 53 Acres Striploin carvery or porchetta carvery
- Antipasto platter. Includes olives, grilled & marinated seasonal vegetables, focaccia and grilled flatbread, artichoke mousse, eggplant caviar and charred corn salsa
- Seafood station with a prawn cocktail and smoked salmon, chilled assorted shellfish
- Charcuterie station (assorted meats and cheeses)

\$55/person

(ideal for social events)

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

- | | |
|---|---------------------------------|
| • King crab leg and drawn butter | \$6/person |
| • Citrus poached scallops or fresh oysters | \$22/dozen |
| • Phyllo wrapped baked Camembert wheel
with crackers & berry compote | \$89/wheel
(up to 30 people) |

All food & beverage is subject to applicable taxes and an 18% service charge

Minimum of 40 guests for the grazing station



Receptions/Beverages

Mountain Reception

Hors d'oeuvres

- Chicken yakitori, marinated with sesame, soy, ginger, rock sugar & fresh chillies (dozen) \$28
- Ancho chilli rubbed prawn skewers (dozen) \$29
- Smoked salmon & cream cheese canape with watermelon relish (dozen) \$29
- Vegetable tempura drizzled with ponzu sauce (dozen) \$26
- Potato skins loaded with bacon, cheese, sour cream and chives (dozen) \$24
- Bruschetta sampler platter. Classic tomato & balsamic, beet & goat cheese and wild mushroom & roasted garlic \$109*
- Beef Carpaccio platter, served with shaved parmesan & garlic crostini \$129*
- Assorted BC Artisan cheeses platter \$139*
- Assorted fresh fruit platter \$99*
- Assorted crudité (veggie & dip) \$109*
- Antipasto platter. Includes olives, grilled & marinated seasonal vegetables, focaccia and grilled flatbread, artichoke mousse, eggplant caviar & charred corn salsa \$129*

Late Night Snacks

- Pulled pork, hot chicken or salmon sliders (dozen) \$39
- Naan flatbreads (vegetarian curry / tomato basil & 3 cheese/ ham & pineapple) \$16 each
- Mozzarella stuffed meatballs with marinara sauce (dozen) \$29
- Prawn & vegetable tempura sushi rolls (dozen pieces) \$24
- Beef chimichangas (dozen) \$36

Beverages

Beer, Cider, Highballs & Cocktails

- Starting from \$6.50

Seasonal craft beer and package products list will be available May 1, 2019

Wine

- Starting from \$8/glass or \$34 /bottle

Corkage \$25/bottle - must be booked in advance. Restrictions apply.

Seasonal wine list will be available on May 1, 2018.

Coffee

- Unlimited coffee for guests \$3

**up to 25 people*

All food & beverage is subject to applicable taxes and an 18% service charge



The Details

- To guarantee exclusivity of the food and beverage facilities, a minimum spending guarantee of \$10,000 (pre tax and gratuity) exists. A \$15,000 minimum spend is in place on all Saturdays and Holiday Sunday's during the golf season.
- For reservations that are not exclusive, a minimum spend will be required to stay beyond our normal closing hours of 9:00 PM.
- All food beverages are subject to applicable taxes and an 18% service charge. All staffing costs included in prices.
- 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.
- Confetti/fake rose petals/non-biodegradable sprinkles will not be allowed.
- 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's 20' x 30' tent on adjacent patio is 100. A 20' x 80' tent may be rented to seat a maximum 150 guests. The tent must be set up/removed outside of peak hours/days. Additional lighting in the tent is necessary. The pro shop may be used for additional seating; a room rental fee will be applicable.
- Music in Palmer's must end at midnight, and music on the patio must end at 10:00 PM. Last call at the bar is 12:30 AM, and all guests are welcome until 1:00 AM.
- The timeline for the evening must be set at least 2 weeks in advance and cannot be changed past this point.
- Hiring a wedding planner or day of coordinator is strongly recommended to help you enjoy your day. We are happy to provide recommendations of local wedding planners/coordinators. 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.
- 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.
- Please ask for rental item price list.



Proud to be Going Green!

- We are very proud to have received 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