

Meetings & Banquets

at Nicklaus North | 2012



NICKLAUS NORTH
WHISTLER

member **GolfBC** group



Erica Chan Photography

Welcome

Thank you for expressing interest in Nicklaus North Golf Course and The Den Restaurant as a possible venue for your upcoming event.

Our clubhouse features a charming dining room, a cozy fireplace lounge and Whistler's only lakeside patio on the shores of Green Lake, complete with a 1000 square foot retractable awning. The clubhouse's unique design allows us to tailor the space to fit your needs. From a casual gathering of 15 to a reception for 100, it is the perfect location for your event.

Our culinary team is proud to offer the finest and freshest foods from our oceans, wilds, and farm gate at its peak. The season's best is showcased by simple yet elegant cuisine that is prepared with passion and creativity. We welcome the opportunity to create a menu as unique and inspired as your event itself. It is our goal to exceed your expectations, from planning your menu to the very last savory tastes...we hope our dining variety and venue options will serve as the catalyst towards capturing moments within an extraordinary experience.

This catering package has been 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 special event:

- » **Menus - Breakfast, Lunch & Dinner**
- » **Nicklaus North Floor Plan**
- » **Event Terms and Conditions**

Kindly review the enclosed information and please do not hesitate to contact us if you require further information. We appreciate your interest in Nicklaus North and look forward to meeting you in the near future.

Warm Regards,

Chloe Thomas

Sales & Events Manager

cthomas@golfbc.com
604-938-9898 ext.14

Eric Gilchrist

Executive Chef

Scott Whelan

Food & Beverage Services Manager

Cover Photo - Erica Chan



Breakfast & Brunch

The Bear's Continental \$15

Assortment of Fresh Muffins, Breads, and Bagels with Butter, Cream Cheese, and Preserves

Vanilla Yogurt with Granola and Cereals

Fresh Fruit

Fresh Orange Juice, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

“Signature” Breakfast \$25

Assortment of Fresh Muffins, Breads, Pastries and Bagels with Butter, Cream Cheese, and Preserves

Vanilla Yogurt with Granola

Fresh Fruit

Crispy Bacon and Breakfast Sausage

Buttermilk Pancakes with Maple Syrup *or* French Toast with Berry Compote

Scrambled Eggs

Fresh Orange Juice, Apple, Grapefruit, and Cranberry Juices

Coffee and Teas

BREAKFAST ADD-ONS \$5

Breakfast Burritos - Scrambled Eggs, Crispy Bacon, Pico de Gallo, and Chipotle Sour Cream in a Tortilla

Traditional Eggs Benedict

Breakfast Sandwich - Scrambled Eggs, Chorizo, and Melted Cheese on Whole Wheat Toast

Caramelized Banana French Toast with Powdered Sugar

Garden Vegetable Frittata

Egg White Frittata with Asparagus, Goat's Cheese

"Your staff did an amazing job in executing this event-they always do. From check in, to beverage cart and half way hut, to dinner and the general organizing, it could not have gone smoother. Your staff are professional and amazing and we had an awesome time. Thank you so much."

Wendy Ramsey

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

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

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

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

Brunch

Signature Brunch \$34 | Champagne Brunch \$37

Champagne Brunch includes a Mimosa or Glass of Sparkling per person

Assorted Fresh Baked Breads and Muffins, Multigrain Bagels

Vanilla Yogurt, with Fruit and Granola

Caesar Salad, Croutons, Grated Parmesan

Fresh Greens Salad, Cherry Tomatoes, Carrots Julienne

Garlic-Herb Roasted Potatoes

Mediterranean Vegetable Frittata with Goats Cheese, Fresh Tomato sauce

Breakfast Sausage & Crispy Bacon

Grilled Centre Cut Sirloin Steaks with Red Wine Reduction

OR

Roasted Chicken Breast with Natural Jus

French Toast with Maple Syrup and Fresh Berries

Chef Attended Omelet Station ...ADD \$6

Ham, Chorizo Sausage, Bacon, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Asparagus, & Cheddar

Smoked Salmon Platter with Capers, Hard Boiled Egg and Cream Cheese ...ADD \$5

Petit Filet Mignon, Herb Demi-Glace ...ADD \$12

Carving Station with one choice of: ...ADD \$15

Prime Rib

Honey Glazed Ham

Oven Roasted Turkey with Cranberry Compote

"I wish to extend my families thanks and deep gratitude for your staff's tremendous efforts on Friday and Saturday. In fact, for the whole 6 months I can't really think of a part of the process that was below "above expectation" level. As you know, in this I have experience in F & B, and as a result have high expectations and understanding of how hard it is to develop a team that performed at the level we experienced."

E. Kill, June 2011



Receptions

Hors d'oeuvres

COLD - \$38 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
- Smoked Salmon Roulade on Rye Bread with Cream Cheese
- Poached Shrimp with Horseradish Cocktail Sauce
- Marinated Feta with Roasted Peppers and Kalamata Olive

WARM - \$38 DOZEN

- Crispy Parmesan Artichoke Hearts with Goat Cheese
- Mini Crab Cakes with Dill Rémoûlade
- Wonton Wrapped Prawn with Pickled Ginger
- Bacon Wrapped Prawn with Maple Glaze
- Bacon Wrapped Sirloin Bites
- Cumin Rubbed Mini Lamb Chop with Mint Yogurt ...ADD \$6/DZ
- Braised Short Rib on a Garlic Crostini with Truffle Mayonnaise
- Ham and Swiss Croque Monsieur
- Crispy Risotto Arancini with a Wild Mushroom Filling
- Lobster and Crab Croquette with Chipotle Dipping Sauce ...ADD \$4/DZ
- Chicken Satay with Peanut Sauce
- Coconut Shrimp with Sweet Chili Dipping Sauce

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*

Displayed Hors d'oeuvres

SMOKED SALMON PLATTER \$275

Capers, Hard Boiled Egg, Cream Cheese

CRUDITÉS \$175

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

CHEESE \$175 | \$225

Imported and Domestic Cheeses, with Dried Fruit and Crostini

ANTIPASTO \$295

Salami, Cheeses, Marinated Vegetables, and Crostini

SPINACH AND ARTICHOKE DIP \$195

Cumin Pita Chips

CHEESE FONDUE \$150 | \$225

Baguette and Crudités

CHILLED COCKTAIL SHRIMP \$240 PER 6 DOZEN

Lemons, Horseradish Cocktail Sauce

Buffets

Buffet I - \$35

Three Starters
Two Mains

Buffet II - \$40

Three Starters
Two Mains
Chef's Pasta

Buffet III - \$50

Four Starters
Three Mains

Buffet IV - \$55

Four Starters
Three Mains
Chef's Pasta

Starters

*Please select from Soups, Salads, and Sides
Bread and Butter on tables included*

SOUPS

| | |
|----------------------|--------------------------|
| Tomato Basil | Wild Mushroom Bisque |
| Broccoli Cheddar | West Coast Chowder |
| Roasted Corn Chowder | French Onion |
| Lobster Bisque | Roasted Butternut Squash |

SALADS

Organic Greens with Toasted Almonds, Dried Cranberries, Danish Blue Cheese, & Sweet Pear Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Baby Spinach Salad with Bacon, Tomato, and Red Onion, and Shallot Vinaigrette

Roasted Pear with Goat's Cheese, Organic Arugula and Citrus Vinaigrette

SIDES

Garlic-Herb Roasted Red Potatoes

Mashed Potatoes (add Bacon, Blue Cheese, or Roasted Garlic)

Dauphinoise Potatoes

Cheddar Cheese Soft Polenta

Wild Mushroom Risotto

Butternut Squash Risotto

Baked Truffle Mac 'N' Cheese

Mains

Red Wine Braised Short Ribs with Glazed Root Vegetables

3 ounce Grilled New York Striploin

Salmon with Lemon-Dill Butter

Grilled Chicken Breast with Rosemary Jus

Pork Tenderloin with Roasted Apples

Petite Filet Mignon with Wild Mushroom Demi Glace ...ADD \$5

Pan Seared Halibut with Olive and Lemon Piperade ...ADD \$5

VEGETARIAN OPTIONS

Wild Mushroom Ravioli with Garlic Pomodano and Mozerella Cheese

Vegetable Risotto

Dessert

Chocolate Fondue with Fresh Fruit and Banana Bread ...ADD \$7

Lemon Tarte with Candied Lemon Zest and Fresh Cream ...ADD \$5

Pumpkin Cheese Cake with Spiced Crème Fraîche ...ADD \$5

Chocolate Ganache Tart with Cinnamon Cream ...ADD \$5

Ginger Crème Brûlée ...ADD \$5



Erica Chan Photography

Plated Lunches

Main course pricing includes one starter, one main and one dessert. Plated options are offered for 20 guests or more.

Starters

SOUPS

- Tomato Basil
- Wild Mushroom Bisque
- Roasted Corn Chowder
- Roasted Butternut Squash
- Lobster Bisque
- Broccoli Cheddar
- Pemberton Potato with Truffle Oil

SALADS

- Organic Greens with Toasted Almonds, Dried Cranberries, Danish Blue Cheese, and Sweet Pear Vinaigrette
- Classic Caesar with Shaved Parmesan and Garlic Croutons
- Baby Spinach Salad with Bacon, Tomato, and Red Onion, with Shallot Vinaigrette
- Roasted Pear with Goat's Cheese, Organic Arugula and Citrus Vinaigrette

APPETIZERS

- Seared Tuna with Wasabi Soy Dressed
- Baby Greens...*ADD \$5*
- Tomato Bruschetta with Chive Chèvre, Aged Balsamic Vinegar ...*ADD \$3*

Mains

- Seared Chicken Breast \$34
Coconut-Jasmine Rice and Ginger Sauce
- Pan Seared Halibut \$36
Mediterranean Orzo Pasta with Lemon Caper Butter
- Grilled Salmon \$34
Organic brown rice, Spinach and Lemon Beurre Blanc
- Classic Caesar with Grilled Chicken or Prawns \$32
Shaved Parmesan and Garlic Croutons
- Organic Greens with Grilled Chicken or Prawns \$32
Toasted Almonds, Dried Cranberries, Danish Blue Cheese, and Sweet Pear Vinaigrette
- West Coast Cobb Salad \$32
Crisp Iceberg Lettuce, garlic prawns, Tomato, Free Range Egg, Aged Cheddar, Avocado, Bacon, Champagne Vinaigrette

VEGETARIAN SELECTIONS

- Wild Mushroom Ravioli \$35
Garden Pomodoro and Mozzarella Cheese
- Vegetable Risotto \$32

Additional vegetarian options are available upon request

Desserts

- Ginger Crème Brûlée
- Lemon Tarte with Candied Zest and Fresh Cream
- Chocolate Ganache Tart with Cinnamon Cream

*One starter, one main, and one dessert course for the entire group.
Multiple course selections may be available at the discretion of the Events Manager and/or Executive Chef.
A per person surcharge will be applied to the entire group for each additional pre-determined selection.*

Plated Dinners

3-Course Dinner pricing includes one starter, one main and one dessert. Plated options are offered for 20 guests or more.

Starters

SOUPS

| | |
|----------------------------|-----------------------------------|
| West Coast Seafood Chowder | Tomato Basil |
| Roasted Corn Chowder | Broccoli Cheddar |
| Wild Mushroom Bisque | Lobster Bisque |
| Roasted Butternut Squash | Pemberton Potato with Truffle Oil |

SALADS

| |
|--|
| Organic Greens with Toasted Almonds, Dried Cranberries, Danish Blue Cheese, and Sweet Pear Vinaigrette |
| Classic Caesar with Shaved Parmesan and Garlic Croutons |
| Baby Spinach Salad with Bacon, Tomato, and Red Onion, and Shallot Vinaigrette |
| Roasted Pear with Goat's Cheese, Organic Arugula and Citrus Vinaigrette |

APPETIZERS

| |
|---|
| Seared Tuna with Wasabi Soy dressed |
| Baby Greens ...ADD \$5 |
| Tomato Bruschetta with Chive Chèvre, Aged Balsamic Vinegar ...ADD \$3 |

Desserts

| |
|---|
| Chocolate Fondue with Fresh Fruit and Petit Fours |
| Warm Apple Crisp |
| Pumpkin Cheese Cake with Spiced Crème Fraîche |
| Chocolate Ganache Tart with Cinnamon Cream |

... One starter, one main and one dessert course for the entire group.
 ... Multiple course selections may be available at the discretion of the Events Manager and/or Executive Chef.
 ... A per person surcharge will be applied to the entire group for each additional pre-determined selection.

Mains

| | |
|--|-----------|
| 6 or 8 ounce Beef Tenderloin <i>Dauphinoise Potato, Asparagus and Herb Demi-Glace</i> | \$55/\$58 |
| 8 ounce New York Striploin <i>Bacon Mashed Potatoes and Broccoli</i> | \$53 |
| Braised Beef Short Ribs <i>BC Cheddar Polenta and Roasted Vegetables</i> | \$48 |
| Braised Lamb Shank <i>Vegetable Cous Cous, Natural Jus</i> | \$50 |
| Pan Roasted Chicken Breast <i>Vegetable Risotto and Red Wine Reduction</i> | \$47 |
| Pan Seared Halibut <i>Creamy Orzo Pasta, Artichokes, Pancetta, Red Pepper Coulis</i> | \$ Market |
| Grilled Salmon <i>Organic Brown Rice, Spinach and Lemon Beurre Blanc</i> | \$47 |
| Rosemary and Garlic Roasted Rack of Lamb <i>Garlic-herb Roasted Potatoes with Asparagus and Lamb Demi-Glace</i> | \$59 |
| Surf 'n' Turf <i>6 ounce Beef Tenderloin with Lemon Garlic Shrimp</i> | \$60 |
| <i>Substitute Butter Poached Petite Lobster Tail</i> | \$ Market |
| VEGETARIAN SELECTIONS | |
| Wild Mushroom Ravioli with Sage Beurre Blanc | \$35 |
| Vegetable Risotto | \$32 |
| <i>Additional vegetarian options are available upon request</i> | |



Beverage Selections

Liquor

| | | |
|------------------|------------------|------------|
| Cider | \$6.50 | per bottle |
| Bar Brand Liquor | \$5.50 | per ounce |
| Premium Liquor | \$5.50 - \$14.00 | per ounce |
| Liqueurs | \$6.00 - \$8.00 | per ounce |

Non-Alcoholic

| | | |
|-------------|--------|-----------|
| Juice | \$3.00 | per glass |
| Soft Drinks | \$2.50 | per glass |
| Coffee/Tea | \$2.50 | per cup |

Beer

| | | |
|-----------------------|--------|------------|
| Domestic Bottle Beer | \$5.50 | per bottle |
| Premium Domestic Beer | \$6.00 | per bottle |
| Imported Bottle Beer | \$6.50 | per bottle |
| Draft Beer | \$6.25 | per pint |

Punch (4 Litres/25 glasses)

| | |
|---------------------------|----------|
| Alcoholic Punch | \$120.00 |
| Non-Alcoholic Fruit Punch | \$75.00 |
| Sangria | \$120.00 |
| Sparkling Wine Punch | \$150.00 |

Wines - Red, White & Sparkling

Our Sommelier is 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.

Martini Bar \$250

Allow us to create a signature martini selection for your event, with up to four martinis offered. Price does not include consumption of martinis at \$8.50 each.

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.

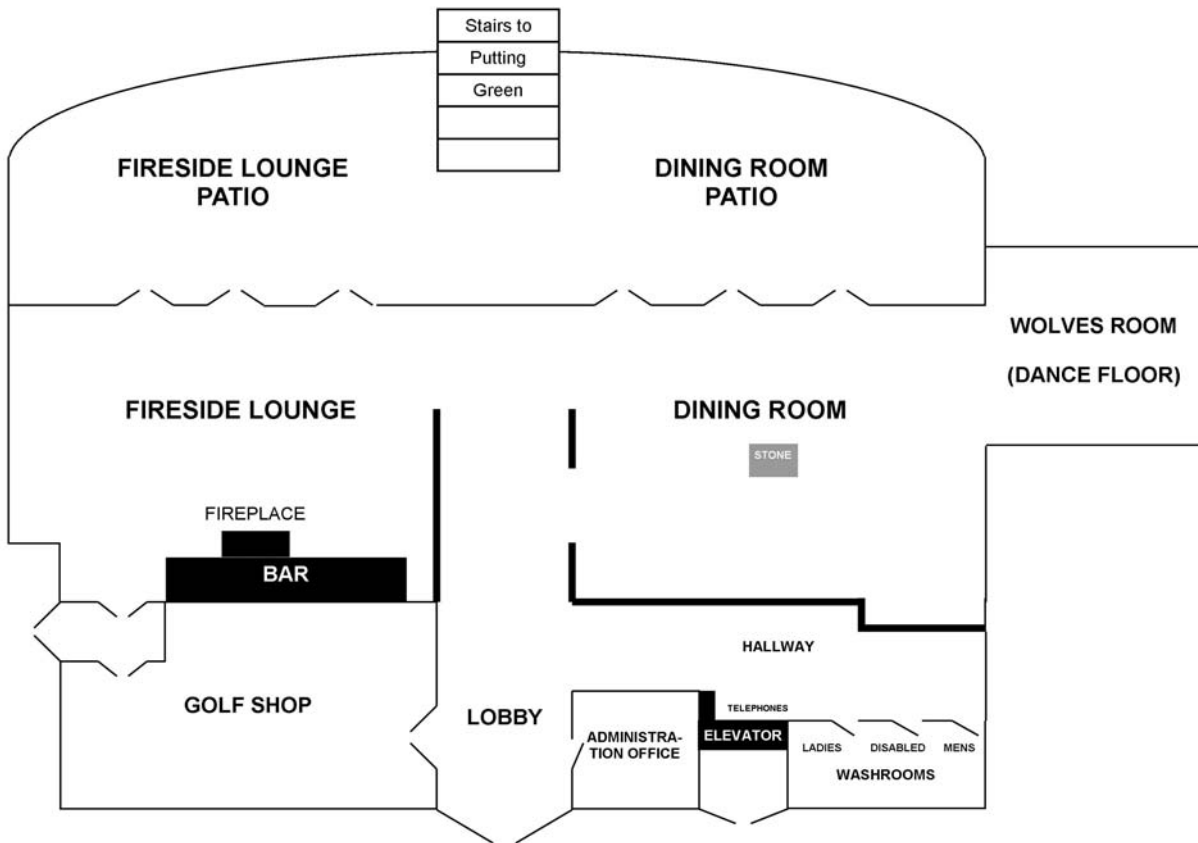
"We would highly recommend Nicklaus North for any type of group event. From the beauty of the venue to the helpful staff and the amazing food, I can't imagine a better experience anywhere else."

L. Sovde, Seattle 2011



Erica Chan Photography

Clubhouse Floor Plan



Entrust the details of your function to the experienced planners at Nicklaus North and free yourself to enjoy your special event. With a diversity of spaces to suit small gatherings of 15 guests or large banquets serving 120, the Clubhouse at Nicklaus North is the perfect setting for parties, banquets, receptions, galas or private meetings. Guests will marvel at the beauty and charm of our dining room overlooking Green Lake, bask in the intimacy of the fireplace lounge, and be awed by the extraordinary mountain view from our expansive patio.

"I wanted to express my thanks to you and your staff for hosting our CAF Gala on February 23rd. From all the reports we've had from our patrons it was a wonderful success and your venue was very well received. The meal was outstanding and our (company's) President complimented you on your professionalism and attention to detail. Thank you."

Canadian Avalanche Foundation



Recommended Suppliers

ACCOMMODATIONS

| | | |
|--|---------------------|------------------------------|
| Crystal Lodge - member GolfBC Group | 604-932-2221 | www.crystal-lodge.com |
| <i>Special rates available</i> | | |
| Four Seasons Resort | 604-935-3400 | www.fourseasons.com |
| Sundial Boutique Hotel | 604-932-2321 | www.sundialhotel.com |
| Westin Whistler Resort & Spa | 604-905-5000 | www.westinwhistler.com |
| Whistler Platinum | 604-932-0100 | www.whistlerplatinum.com |

AUDIO VISUAL

| | | |
|---------------------------|--------------|------------------|
| Rocky Mountain Production | 604-935-3456 | www.rmpps.ca |
| AVW Tel-Av | 604-932-3357 | www.avwtelav.com |

CHILD CARE SERVICES

| | | |
|-------------------|--------------|-------------------------|
| The Nanny Network | 604-938-2823 | www.thenannynetwork.net |
|-------------------|--------------|-------------------------|

DECORATING VENDORS

| | | |
|-------------------------------|--------------|------------------------|
| Eleni Floral Design and Décor | 604-902-0775 | www.elenifloral.com |
| iEvent Décor - Jane | 604-905-9075 | www.ieventdecor.com |
| Mountain Blooms Florist | 604-932-2599 | www.mountainblooms.com |
| Senka Florist | 604-932-3301 | www.senkaflorist.com |

PHOTOGRAPHY

| | | |
|-------------------------------|--------------|--------------------------------|
| Chris Chernoff Photography | 604-315-8301 | www.chrischernoff.com |
| David Buzzard | 604-938-1407 | www.whistlerweddingphotos.com |
| Gadbois Photography - Pascale | 877-815-1444 | www.gadboisphotography.com |
| Robin O'Neill Photography | 604-935-3004 | www.robinoneillphotography.com |

TRANSPORTATION

| | | |
|-------------------------------|--------------|---------------------|
| Luxury Limobus Charters - Rob | 604-522-8484 | www.luxbus.com |
| VIP Whistler - Sean | 604-938-9501 | www.vipwhistler.com |
| Whistler Air | 604-932-6615 | www.whistlerair.ca |



Terms & Conditions

- Payment Terms:** A non-refundable deposit is due upon contract signing. An additional 25% installment payment may be requested if the estimated spend is greater than the food & beverage minimum. Final payment of the estimated total, including service 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 event. Additional items not listed here may apply with fees incurred, as applicable.
- Confirmation:** The guaranteed number of guests is required 7 days prior to your event. The guaranteed number is not subject to reduction. On the day of an event a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- Taxes:** The above and other items will be taxed according to federal and provincial regulations. A **12% Harmonized Sales Tax (HST)** applies to all items and services.
- Service Charge:** All food and beverage services are subject to an 18% service charge. Fees may be applicable for furniture movement and storage, if necessary, as determined by the General Manager. These amounts are not included in the calculation of minimum buyout amounts, if applicable.
- Building Evacuation:** The Nicklaus North Golf Course Dancing License is valid until 11:00pm; therefore, any music and/or DJ will end promptly at 11:00pm. Last call will be at 11:00pm and the building must be entirely vacated by 12:00am. Due to municipal bylaws the patio at Nicklaus North Golf Course must close at 9:45pm and all guests must be inside the building. All doors and windows will be closed at 9:45pm as per Municipal bylaws, all in an effort to minimize noise to our neighbors. _____ **Initial**
- Health Regulations:** Food or beverage must not be brought onto the property of Nicklaus North Golf Course, with the exception of a wedding cake. Due to health regulations, leftover food and beverage may not leave the property after an event, other than the cake top which must be collected and taken upon completion of the event.
- Alcoholic Beverages:** 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. Signage will be posted in all areas and guests will be asked to leave their drinks in designated areas.
- Menu Selection:** Final menu selection and wine/beverage selections are required 14 days prior to 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.
- Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, Nicklaus North reserves the right to provide an alternate function room best suited to the size of the group.
- Ceremony and Patio:** During an outside ceremony on Nicklaus North property and/or while on the patio, only acoustic, non-amplified, "unplugged" live music is allowed. A small portable CD/iPod player may be used, with volume level controlled by the Nicklaus North Event Coordinator or designate at all times. A microphone may not be used outside. Dinner receptions must be held inside and are not permitted on the patio. A \$500.00 fee is applicable for ceremonies on the putting green.
- Transportation:** Events with 60 guests or more must provide pre-arranged shuttle or bus transportation for their guests. While shuttles or buses are unloading/loading guests, all engines must be turned off. Buses picking groups up after 11:00pm must park in the designated bus stalls outside the parking lot opposite the clubhouse. _____ **Initial**
- Liability:** Nicklaus North Golf Course reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Nicklaus North policy or Provincial law. Should Nicklaus North discontinue services to any or all of your guests, you will remain liable for all amounts owed to the restaurant. Nicklaus North assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
- Personal Effects and Equipment** must be removed from the function rooms at the end of the scheduled day. Nicklaus North assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
- Decorating:** Nicklaus North's Event Coordinator must be consulted regarding any display or signage to be used on the property by the organizer or guests. Décor Set-up is the responsibility of the guest. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceiling. Decoration clean up is the responsibility of the function organizer.
- Music Fees:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charges based on the guidelines set out by SOCAN and the Copyright Act of Canada. This fee will be added to all invoices, at the rates at the time of the event, per SOCAN.
 - An event with dancing is currently \$62.13 (tax included)
 - An event without dancing is currently \$31.04 (tax included)
- RMOW BYLAW NO. 1660 - Prohibited Noises and Sounds**
 - No person shall make or cause, or permit to be made or caused in or on a highway or elsewhere in the Resort Municipality, any noise or sound which disturbs or tends to disturb the quiet, peace, rest, enjoyment, comfort, or convenience of the neighborhood or of persons in the vicinity.
 - Without limiting the generality of Section 2 or 3 of this Bylaw, no person shall:
 - Operate or play any musical instrument, radio, stereophonic, equipment, or other device for the production or amplification of sound, or permit such devices to be operated or played, in the Resort Municipality in such a manner as to disturb the quiet, peace, rest, enjoyment, comfort, or convenience of the neighborhood or of persons in the vicinity. _____ **Initial**
- Noise Bylaw Waiver:**
 - Live amplified music is not permitted at anytime. Non-amplified music (such as a harp or acoustic guitar) is permitted only until dinner is served.
 - Noise under the entrance, on the patio, and in the parking lot will remain at a minimum as condos are occupied above the clubhouse. Security will be on hand after 8pm to ensure noise levels are quiet upon guest departure. Guests will remain inside while waiting for transportation.
 - Guests must vacate the patio before 9:45pm when all doors and windows will be closed.
 - Music/DJ will end promptly at 11:00pm
 - Guests must vacate the premises before 12:00am.
 - No diesel trucks and/or moving of 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 the following day between 8:00am and 11:00am. _____ **Initial**



Terms & Conditions cont'd

18. Entertainment/Music: All entertainment/music must be pre approved, including sound levels. Our Event Coordinator or designate will have authority to control such volumes as deemed acceptable during the event. DJ services are provided exclusively by Trax DJ, with the Event Convener responsible for contract and payment directly with Trax DJ. Live music and/or singing cannot be amplified in any manner, must be "unplugged" and acoustic only, and is only permitted until dinner is served. House music (iPod jack, CD, or satellite radio) is available inside the building for the event. A playlist with equalized volume is required. _____ **Initial**
19. Snow removal fee will apply to have the patio cleared in the winter season and is not applicable towards the minimum buyout. Nicklaus North requires 4 weeks notice prior to the date if the guest wishes to utilize the patio. The fee will be determined by the Events Manager and is non-refundable.
20. 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.
21. Indemnification:
"The Event Convener hereby releases, indemnifies, and saves harmless Nicklaus North Golf Course, GolfBC Holdings Inc., Burrard International Holdings Inc., Green Lake Projects Inc., and their officers, servants, agents, employees and others from and against all costs, losses, damages, compensation, claims, demands, actions, judgments and expenses, including actual legal expenses of every kind, description and nature whatsoever, in any way connect with or arising from the Special Event, in whole or in part, including but not limited to, any death or injury to persons or property loss or damage resulting from an acts or omissions of the Event Convener, its directors, officers, employees, agents, contractors, subcontractors and others, or that would not have occurred but for the use or occupation of the Permit Area by the Event Convener."
22. During the term of this Contract:
 - a. Nicklaus North Golf Course shall use all reasonable efforts to fulfill the requests of the Customer to the best of its ability and to reach agreement with any dispute that may arise between the parties, and
 - b. The Customer shall use all reasonable efforts to conduct themselves in a manner that is reasonable and polite and to reach agreement with Nicklaus North Golf Course on any dispute that may arise between the parties.
 - c. If, at any time prior to the date that is ninety (90) days before the Event, Nicklaus North Golf Course determines, in its sole opinion and discretion that the Customer is:
 - i. Making requests that exceed the obligations of Nicklaus North Golf Course under this Contract and/or acting unreasonable, or
 - ii. Requiring Nicklaus North Golf Course to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
 - iii. Conducting themselves in a manner that is rude or offensive to the employees or agents of Nicklaus North Golf Course, then Nicklaus North Golf Course shall have the right to terminate this Contract on five (5) days' written notice to the Customer and shall on the fifth day after the date of such notice refund to the Customer any deposit or advance payments made to Nicklaus North Golf Course by the Customer.

I, _____ hereby certify that I have read and duly understand the Terms & Conditions relating to this FOOD & BEVERAGE EVENT CONTRACT at Nicklaus North Golf Course. I agree with the above guidelines, as well as, Nicklaus North Golf Course policies in regards to care of the facility and equipment.

Customer/Guest Name: _____

Event Name: _____

Event Date (mm/dd/yyyy)/Time: _____ / _____

(Estimated FB Time) _____

CUSTOMER CREDIT CARD AUTHORIZATION

Credit Card#

Expiry Date

Name on Card

Cardholder Signature

Date