

Holiday Events

at The Den Restaurant at Nicklaus North | 2011



NICKLAUS NORTH
WHISTLER

member GolfBC group



Happy Holidays!

Thank you for your interest in The Den Restaurant, located at Nicklaus North Golf Course!

We are pleased to present the enclosed 2011 Holiday Event Package to assist you with the planning stages of a memorable holiday event. We have offered some suggestions, with our full catering and events menu and customized packages also available!

*Warm holiday
decor, wonderful
winter and holiday
fare, all in a
beautiful winter
setting, lakeside at
Nicklaus North*

The Den Restaurant, located in the Nicklaus North Golf Course clubhouse on the shores of glacier fed Green Lake, offers an ideal setting to entertain friends or business associates, celebrate the year with your staff, or relax fireside, all while surrounded by stunning lakeside vistas. Looking for something extra? ...add a horse drawn sleighride!

We cater to special events with our flexibility and supportive ideas. We can personalize your event to your needs, taking pride ensuring no detail is overlooked. Whether a gathering for 12, or a celebration for 100, The Den is the place to be this holiday season!

Let our team of professionals take care of the details, while you enjoy your party!

Chloe Thomas

Sales & Events Manager

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Scott Whelan

Food & Beverage
Services Manager

Eric Gilchrist

Executive Chef



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
- 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
- Bacon Wrapped Sirloin Bites

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

CRUDITIES \$175

Bite size raw vegetables, house made ranch, blue cheese and artichoke dips

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

With cumin pita chips

CHEESE FONDUE \$150 | \$225

With baguette and crudités

CHILLED COCKTAIL SHRIMP \$240 PER 6 DOZEN

Lemons, horseradish cocktail sauce



Holiday Menus

4-Course Family Style Fondue Dinner

\$45 per person | \$25 Juniors 12 & under

1ST

Fresh Greens and House Caesar Salad

2ND

Classic Cheese: emmenthal, gruyère and aged cheddar, French baguette

3RD

Chinoise: beef tenderloin, pork tenderloin, shrimp, fresh fish, sea scallops, served with tamari-chicken broth, vegetables and dipping sauces

FINISH

Signature Milk Chocolate Fondue - with fresh fruits and banana bread

Happy Holiday Buffet

\$32 per person

Fresh Bread and Butter

Mixed Greens with Sweet Pear Vinaigrette

Classic Caesar with Garlic Croutons and Shaved Parmesan

Mashed Potatoes

Glazed Root Vegetables

Roasted Turkey

Homemade Stuffing

Gravy & Cranberry Sauce

DESSERT

Chocolate Fondue with Fresh Fruit and banana bread ...ADD \$7

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

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

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

Ginger Crème Brûlée ...ADD \$5

3-Course Traditional Turkey Dinner

\$42 per person | \$22 Juniors 12 & under

1ST

Pre-selected choice, one for the group:

Wild Mushroom Risotto

Butternut Squash Soup

Mixed Greens - dried cranberries, toasted almonds and blue cheese, and sweet pear vinaigrette

2ND

Oven Roasted Turkey - homemade stuffing, winter vegetables, Pemberton potatoes, cranberry sauce and sage gravy

FINISH

Pre-selected choice, one for the group:

Crème Brûlée with Berry Compote

Lemon Tart with Candied Zest and Fresh Cream

Signature Milk Chocolate Fondue ...ADD \$3

Pumpkin Cheese Cake with Spiced Crème Fraîche

Chocolate Ganache Tart with Cinnamon Cream

If you would like to create a 4-Course dinner, with two of the 1st Course options, please add \$6 per person.

All menus and pricing in this package are subject to change without notice. Prices at the time of event menu confirmation will be honored. Surcharges may apply for menu customization, choice of at seating, or additions to menus offered. Buffets are offered for 20 guests or more.



Holiday Menus

Buffet I - \$32

Three Starters
Two Mains

Buffet II - \$36

Three Starters
Two Mains
Chef's Pasta

Buffet III - \$46

Four Starters
Three Mains

Buffet IV - \$52

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	Roasted Corn Chowder
West Cost Chowder	Roasted Butternut Squash
French Onion	

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

Seasonal Vegetables

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

Center Cut Sirloin Steaks

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

Pan Seared Halibut with Capers and Prosciutto ...MARKET PRICE

VEGETARIAN OPTIONS

Wild Mushroom Ravioli with Garlic Pomodoro and Mozerella Cheese

Vegetable Risotto

Baked Vegetarian Penne

Dessert

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

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

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

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

Ginger Crème Brûlée ...ADD \$5

NOTE: Buffets require a minimum of 20 guests



Beverage Selections

Liquor

Cider	\$6.50	per bottle
Bar Brand Liquor	\$5.50	per ounce
Premium Liquor	\$5.50 - \$14	per ounce
Liqueurs	\$6 - \$8	per ounce

Non-Alcoholic

Juice	\$3	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	per bottle
Imported Bottle Beer	\$6.50	per bottle
Draft Beer	\$6.25	per pint

Punch (4 Litres / 25 glasses)

Alcoholic Punch	\$120
Non-Alcoholic Fruit Punch	\$75
Sangria	\$120
Sparkling Wine Punch	\$150

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

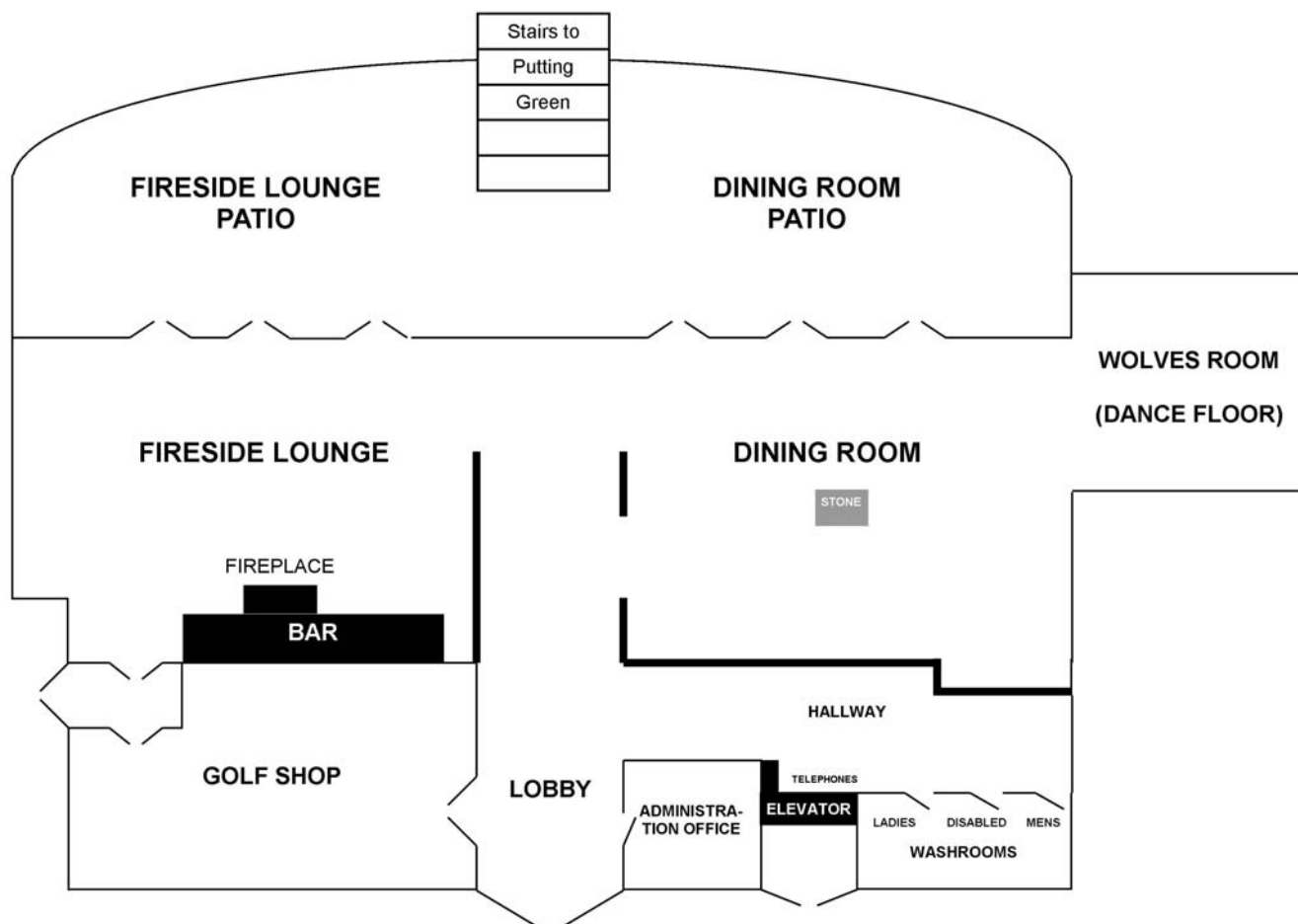
Allow us to create a signature martini selection for your event. (Fees apply)

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



Clubhouse Floor Plan



Food & Beverage Event Contract Terms & Conditions apply for all Holiday Events.