

# Group Outings 2019





P: Allevi Studios

# Welcome to The Whistler Golf Club



Welcome to the Whistler Golf Club – Whistler’s number one choice for group golf outings. You’ll notice the difference in a Whistler Golf Club outing from the first moment you meet a Whistler Golf Club team member. You feel it the minute you approach the Clubhouse – classic rock and roll playing, a guest host sporting a wide grin and a laid back Whistler attitude greets you and your guests, introduces herself, takes your clubs and acquaints your group with the Whistler Golf Club – Arnold Palmer’s first Canadian design.

While the spectacular view, signature design and uncompromising course conditioning are standard fare, it is the friendly, relaxed and helpful personality of the course staff that makes a Whistler Golf Club experience uniquely Whistler.

Located just an hour and a half north of Vancouver (120 km) or four hours from Seattle, Whistler defines mountain golf in a spectacular setting. We welcome you to the Whistler Golf Club – Palmer’s design. Whistler’s attitude.





# Early Booking Offer Group Rates

*"Whistler Golf Club is our tournament course of choice in the Whistler region. The staff, course and conditions always deliver a world class experience"*

IBABC

	<b>Spring/Fall</b> May 3 - 23 & Sept 30 - Oct 13	<b>Summer</b> May 24 - Sept 29
Group Rate Anytime*	\$79	\$99
*Saturdays 8:00 AM - 12:00 PM	\$99	\$119

Group rates are available for 12 or more players and include 18 holes of great golf, practice balls and our legendary group services.

Contact Ro Davies, Sales Manager at [ro@whistlergolf.com](mailto:ro@whistlergolf.com) or 604.938.5886 for more information. Ask Ro about our replay program that offers even more incredible value.

Ask about our 5 & 9 hole events ideal for groups with limited time or budgets. Pre-purchase golf carts and any food and beverage order and receive a free sleeve of Nike golf balls per player.

## Rental Equipment

Golf cart per person	\$22.50
Titleist Rental Clubs	\$59
Rental shoes	\$20

## Tee Gifts

\$500 in Golf Shop prizes plus

2 complimentary green fees	\$400	3 Ball sleeves	\$5 - \$18
Logo shirts starting at	\$56	Logo hats & towels	\$20 - \$30
Add your company logo	Free - \$5	Gloves	\$16 - \$25

*All prices subject to applicable taxes and a \$2 bag handling fee per person.*



# Whistler Golf Club Exclusive Buy-Outs

*"Whistler Golf Club treats us like rock stars year after year after year!"*

Link Gaetz/Dawgs Handicapper

The Whistler Golf Club gives you the opportunity to call the course your own with our Exclusive Buy-Out program. Exclusive Buy-Outs are ideal for charities, corporate outings, meetings, or staff appreciation events. Enjoy the following benefits:

- Your guests will be the only group on course during the event.
- Shotgun start allows the entire group to start and finish at the same time.
- Customize the golf course and clubhouse set-up, from the signage, to on-course contests, to food stations.
- Enjoy exclusive use of the clubhouse for a private après golf event.
- Our great pricing per player means charity events see more funds go directly to the cause.

Standard 8am or 2pm shotgun starts for up to 144 players. Call for your Exclusive Buy-Out quote today.

## Conference Center and Meeting Space

The Whistler Golf Club works in partnership with the Whistler Conference Center to compliment our clubhouse and patio venues with larger meeting space should you be planning a larger gala function following your golf event or require more dedicated meeting space and conference facilities.

## Preferred Hotel Partners

The Whistler Golf Club is blessed with several hotel partners in Whistler to suit any budget, and most within a 5 minute walk. Our Sales Manager would be happy to extend our preferred hotel room rates to your group or gather a comparative selection of quotes for you.

Contact Ro Davies, Sales Manager at [ro@whistlergolf.com](mailto:ro@whistlergolf.com) or 604.938.5886 for more information.



# Food and Beverage

## Pre-order options for groups of 12 to 28

### Breakfasts

Choose one

#### The Old Classic

Scrambled eggs, signature hash browns, bacon & toast.

#### Breakfast Sandwich

Eggs, bacon jam, ham and provolone.

#### Palmer's Porridge

Slow cooked gluten free steel cut oats topped with seasonal fruit, chia seeds and hemp hearts. Can be made vegan with almond milk.

#### Breakfast Wrap

Scrambled eggs, caramelized onions, roasted peppers, spinach, sundried tomato, hash browns and havarti.

#### Breakfast Hash Skillet

Hash browns, peppers, ham, bacon & poached eggs.

**\$13 per person**

### On Course

#### Snack Bags

• Choose up to two of our signature sandwich options:

– Smoked turkey, bacon and provolone cheese

– Black forest ham and Swiss cheese

– Chicken salad wrap

– Free-range egg salad

– Cilantro sesame dressed shaved seasonal veggies and local sprouts in a wrap

• House-made cookie

• Bag of chips

• Bottled water or pop

**\$17 per person**

Customize your snack bag with one of the following items:

Add hot dog tickets for Crabapple Corner

**\$8**

• Add house made white chocolate banana bread **\$3.50**

• Add Clif energy bar **\$3.50**

• Add local beer **\$6.50**

• Add a piece of fruit  
– apple, orange or banana **\$2.50**

### The Essentials

#### The Classics

Après reservation on the patio with choice of Arnie cheese burger, chicken wrap, or fish & chips.

**\$17 per person**

#### The Arnies Army Platter

• 3 Pitchers of beer

• 1 Order of nachos

• 2 Orders of wings

• 12 Fish tacos

• 12 Potato skins

**\$195 for 12 players**

Want more? Speak to your group coordinator

Ask about our plated dinner menu for groups of 12-28 people.

**Starting from \$29 per person**

*All food & Beverage prices are subject to an 18% service charge and applicable taxes*



# Food and Beverage

## Breakfast Buffets

### Continental Buffet

- Fresh fruit platter garnished with seasonal berries
- Greek yogurt with local honey and gluten free granola
- Assorted mini pastries
- Multigrain toast
- Butter and assorted preserves
- Assorted fruit juices (orange, cranberry & apple)
- Coffee & tea

\$16 per person

### Add a drink

- Caesar
- Baileys Coffee
- Mimosa

### Breakfast Buffet

- Scrambled free-range eggs
- Smoked bacon
- Crispy potato cakes
- Multi-grain toast
- Butter and assorted preserves
- Assorted fruit juices (orange, cranberry, apple)
- Coffee & tea

\$21 per person

### Add an eggs benedict station\*\*

Have a chef at the buffet creating your own eggs benedict with a selection of traditional and seasonal ingredients.

\$5 per person

### Deluxe Breakfast Buffet

- Scrambled free-range eggs
- Smoked bacon & maple ham
- Crispy potato cakes
- Multi-grain toast
- Assorted mini pastries
- Butter and assorted preserves
- Fresh fruit platter garnished with seasonal berries
- Greek yogurt with local honey and gluten free granola
- Assorted fruit juices (orange, cranberry, apple)
- Coffee & tea

\$24 per person

### Add an omelet station\*\*

Create your own omelet with our chef at the buffet with a selection of seasonal ingredients.

\$5 per person

*\*Buffets: 24 or more people*

*\*\*Chef stations on buffets are for a maximum of 50 guests*

*All food & Beverage prices are subject to an 18% service charge and applicable taxes*



# Food and Beverage

## Lunch Buffets

### Soup & Sandwich Buffet

- Assorted half-sandwiches:
  - Smoked turkey with provolone cheese, maple bacon, lettuce, tomato, butter and mayonnaise
  - Black forest ham with Swiss cheese, lettuce, tomato, dijon mustard, butter and mayonnaise
  - Chicken salad wrap with curried mayo, cranberries, scallions and celery
  - Free-range egg salad with green onions, lettuce, tomato, basil mayonnaise, salt and pepper
  - Shaved seasonal vegetables and local sprouts tossed in a cilantro sesame dressing and wrapped in a flour tortilla\*
- Choice of 1 Salad
- Chef's Choice soup

\$21 per person

\* Gluten free wraps available on request for an additional \$0.50 per person

### Burger Buffet

- BBQ burgers OR grilled chicken breast (served with buns, lettuce, tomato, onion, cheese, pickles, mayonnaise, mustard and ketchup)

Choice of 1 salad and 1 side

For both meats or an additional side, add \$4 per person

\$23 per person

### Deluxe Lunch Buffet

Select two of the following:

- Ginger beef
- Pulled pork sliders
- Hot chicken sliders
- Salmon sliders
- Beef chimichangas
- Southern-style crispy chicken
- Spinach & ricotta cannelloni

Choice of 1 salad and 1 side

\$25 per person

### Tex-Mex Buffet

- Nacho chips
- Mexican dips and dressings
- Beef chimichangas
- Pulled chicken tacos
- South-western fried rice

\$23 per person

add guacamole for \$3 per person

### Salad Choices:

- Classic Caesar – Romaine, bacon, parmesan, classic caper and garlic dressing
- Mountain berry salad – seasonal berries, candied pumpkin seeds & goat cheese over honey lemon vinaigrette dressed greens
- Greek salad - tomato, cucumber olives, red onion and feta with classic Greek dressing
- Asian noodle salad – shaved organic vegetables and micro greens with rice noodles tossed in a sweet & spicy chilli dressing and topped with toasted cashews

### Side Choices:

- Saffron rice
- Straight cut fries
- Asian fried greens
- Buttered corn on the cob

### Desserts

- Selection of dessert squares and two-bite treats

Add \$4 per person

\* Buffets — 24 people or more

All food & Beverage prices are subject to an 18% service charge and applicable taxes



# Food and Beverage

## Dinner Buffet 1

- 2 main course choices
- 3 side choices

\$44 per person

## Dinner Buffet 2

- 2 main course choices
- 4 side choices

\$49 per person

## Dinner Buffet 3

- 3 main course choices
- 4 side choices

\$54 per 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 soup
- Borscht (beef & beet with Napa cabbage)

### Starch:

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

### Vegetables:

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

## Main Courses

- 5oz California cut steaks with red wine jus
- Rosemary roasted lamb shank
- Southern-style crispy chicken
- Chicken breast baked in wild mushroom sauce
- Herb crusted cod with thyme & preserved lemon
- Maple whiskey glazed salmon
- Ricotta & spinach cannelloni
- Baby back ribs
- 5oz Bacon wrapped filet mignon (add \$8 person)
- Roasted root vegetable risotto
- Balti style curry with seasonal vegetables, served over rice

## 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

- Assorted dessert squares garnished with fresh berries OR Orchard fruit & white chocolate bread pudding with crème anglaise
- Coffee and tea

Add \$7/person

*\* Buffets — 24 people or more*

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# Food and Beverage

## 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 \$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 cheese 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\*

## 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 \$34/bottle
- Corkage \$25/bottle - must be booked in advance. Restrictions apply.
- Seasonal wine list will be available on May 1, 2019.

### Coffee

- Unlimited coffee for guests \$3

### Refreshment Hole

Sponsors rejoice! Showcase your product or simply refresh your guests. \$6.50 for beer and highballs.

### Refreshment Cart & Crabapple Corner

Available for hosted tabs, pre-determined tickets, or no-host service.

*\* Up to 25 ppl / \$4 per additional guest  
All food & Beverage prices are subject to an 18% service charge and applicable taxes*



## Prizes and Merchandise

*The Whistler Golf Club also provides excellent gifts and prizes for your corporate, charity, or private golf event. Create those souvenir mementos that will last a lifetime!*

*"In the annual "Places to Play" ratings*

Golf Digest

We can embroider shirts and caps with company logos and names and order golf balls with your company logo for that special touch. We can also assist you in selecting the appropriate prizes for your teams. We have jackets, shirts, fleeces, clubs, hats, and accessories — all of which are offered at generous discounts from the regular retail price.

Here is an example of a prize package you could purchase with your group discount. We are happy to customize any combination to meet your group's needs. Groups will have the value of their prize package increased by at least 20%.

### Example

Winning foursome:	4 Gift Cards @ \$50
Closest to the Pin winner:	Wind Shirt & Hat @ \$150
Longest drive winner:	Wind Shirt & Towel @ \$150

Total cost:	\$500 + taxes
You pay:	\$400 + taxes
Additionally you receive:	2 complimentary green fees

Alternatively you can purchase Whistler Golf Club gift cards in any denomination you like and let the winners shop for their own prize.

Add a little extra to your hosted event by purchasing a tee gift for each golfer. Hats, gloves and towels make excellent tee gifts. Ask your group coordinator for details & prices.



# Whistler Golf Academy

*“I wish all golf courses were like yours! Thanks for a great couple of days!”*

ADP  
(hosted 6 consecutive incentive shotguns for North American sales leaders)

- C.P.G.A. teaching professionals
- Teaching area equipped with v1 video analysis – compares your swings to the PGA Tour Pros
- 28 hitting stalls and 3 covered hitting stalls
- 2 large putting greens, sand bunker, and grass tee deck
- 2 full golf shops (rated in North America’s Top 100 golf shops)

## Group Lesson Package

- Up to 20 people
- 10 hitting stalls with unlimited balls for 1 hour with clubs
- One teaching professional working on any aspect of the game

\$400

## CPGA Professional Fees

1/2 hour	\$70
1 hour	\$130
Pre-game tune up	\$5 per person

Consider hiring our pros to add a unique flair to your event:

- Beat the Pro / Buy a swing from the Pro
- On course v1 video analysis
- On course swing information session
- Clinic over lunch
- To play with a VIP group



## Complimentary Group Services

*At the Whistler Golf Club we are pleased to offer a variety of amenities and services to suit every need.*

*"Top 40 resort/public course in Canada"*

Globe & Mail Golf Rankings

### Before Your Whistler Golf Club Event

- Pre-event planning and consultation with Group Coordinator
- Private registration area\*
- Club cleaning
- Day lockers
- Complimentary range, pitching, and putting green use

### During Your Whistler Golf Club Event

- On-site supervision by C.P.G.A. Professionals or Group Coordinator
- Agenda and format sheets\*
- High ratio of staff to guests
- Personalized golf cart plaques for players and company names\*
- Personalized, bag tags on request
- Customized on course events (i.e. closest to the pin, long drive)\*

### After Your Whistler Golf Club Event

- Complimentary scoring\*
- Bag storage
- A big thank you from us!

### Additional Services Available Ask our Sales Manager for more details

- Prize tables
- Group clinics and instruction
- Photography
- On-course refreshment car service and half-way hut
- Tee gifts
- Preferred hotel room rates
- Transportation from Vancouver

*\*Services by request. Please contact Group Coordinator to arrange any of the above services.*



# Group Outing Planner

## To Confirm Your Outing

- Sign and return the contract with necessary deposit to confirm the reservation is held
- Decide on food & beverage requirements (before, during and following play)
- Decide on prizes (customized logo apparel may be ordered in advance), tee gifts and golf shop purchases

## 30 Days Prior To Your Outing

- Confirm final numbers (no reductions in golfers will be refunded after this point) and pay final balance of estimated total costs
- Confirm on-course details and requirements (table & chairs, registration, signage) as well as the format of play, any on course contests, scoring (if required) and tee decks
- Confirm menu selections and service times
- Finalize golf shop prize and purchase requirements

## 7 Days Prior To The Big Day

- Email draw (list of players in foursomes preferably in Microsoft Excel)

- Outside alcohol policy and event details (dress code, directions, times etc.) communicated to all attendees
- Reconfirm the details with the Group Coordinator at the Whistler Golf Club
- Confirm on-site outing contact person
- Confirm any changes to banquet numbers and extra dinner guests (no reductions after this point will be refunded)
- Changes made less than 72 hours before the event cannot be guaranteed to be executed by the Whistler Golf Club

## 1 Day Prior To Total Enjoyment

- Deliver any signage and on-course materials to the Whistler Golf Club. Due to limited storage, we cannot accept earlier deliveries and require everything to be removed within 24 hours of the event completion

## Day Of

- Have a great time. Let our staff take care of the day, so you can enjoy your guests and our golf club!

*\*Ask about replay program and preferred hotel partner rates*



## 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.
- The Whistler Golf Club is 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](http://www.auduboninternational.org/acspgolf)