



EVENT PACKAGES

Corporate & Social Gatherings



WELCOME TO THE NEST

A picturesque course, designed by Doug Carrick, highlights the tranquil beauty of Friday Harbour Resort with a warm and social clubhouse and covered patio overlooking the course.

The Nest provides the perfect setting to host your corporate or private function. Start off the day with a team building event or tournament that challenges guests on this Par-72 championship course, with every hole offering distinctive characteristics, creating the perfect balance of difficulty and enjoyment for players of all skill levels.

Complete your day with the perfect cocktail reception on the outdoor patio or dinner in the Clubhouse. For all events, hosts have the ability to create a bespoke menu that reflects your unique culinary vision, or serve a menu curated by our Executive Chef.

the
nest[™]

FH
FRIDAY HARBOUR[®]
All Seasons Resort



THE EXPERIENCE

CAPACITY & AVAILABILITY

The Nest's inviting, ranch-style dining room and large outdoor patio is the perfect location for your Golf event. Delectable breakfast, lunch and dinner packages are available.

The Nest dining facility will be exclusive to all Shotgun events (144).



WARM. INVITING. NATURAL.

SEATING

Main Dining Room: 32
Outdoor Terrace: 150

STANDING COCKTAIL RECEPTION

Main Dining Room: 60
Outdoor Terrace: 150

HOURS OF OPERATION

Main Dining Room 11:00am -10:00pm
Outdoor Terrace 11:00am -10:00pm

Note: Outdoor events conclude at 11:00pm in accordance with County of Simcoe bylaws.

VENUE DETAILS

Maximum Capacity (Seated): 32 Indoor / 150 Outdoor

Maximum Capacity (Cocktail Reception): 60 Indoor / 150 Outdoor

Menu: Southwest Inspired Buffets With Flavourful Canapés And Boxes

Outdoor Functionality: Outdoor Patio Overlooking The Course



GOLF EVENTS

SHOTGUN EVENTS | 128 TO 144 PLAYERS

\$169 PER PLAYER

AVAILABLE MONDAYS OR TUESDAYS

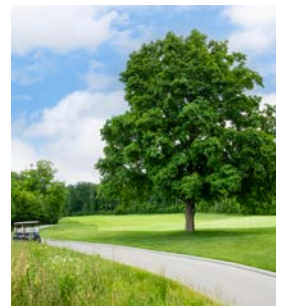
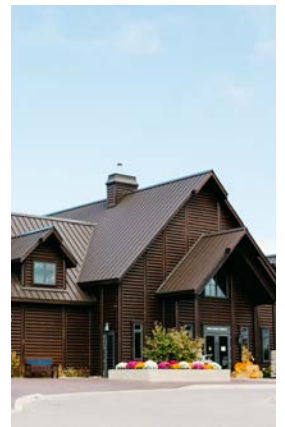
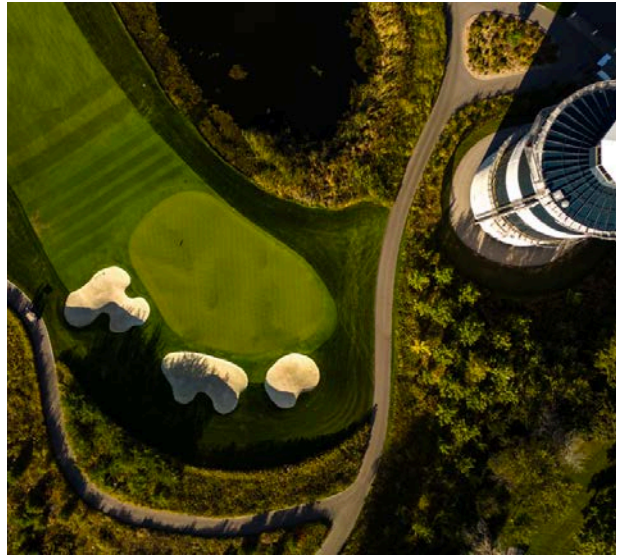
- Full Course Buy Out
- Includes Green Fee & Power Cart
- Access to breakfast, lunch and dinner following play (menu pricing to apply)
- Exclusive use of outdoor and indoor dining

SINGLE TEE EVENTS | UP TO 96 PLAYERS

STARTING FROM \$148 PER PLAYER

AVAILABLE DAILY (PRICING VARIES ON DAY & SEASON)

- Includes Green Fee & Power Cart
- 10-minute tee time intervals
- Access to the breakfast, lunch and dinner following play (menu pricing to apply)





CANAPES

Priced per person.

Chef's Selection | 21

1 hour unlimited

Seasonal selection is based on 4 pieces per person. 2 hot & 2 cold

Selection Of Canapés

prices are per dozen

Bocconcini & Tomato Skewer | 61

pesto-marinated bocconcini, heirloom cherry tomato

Pea & Mozzarella Arancini | 63

housemade rice croquettes, herb aioli, parmigiano

Vegetable Spring Rolls | 59

sweet chili sauce

Mini Vegetable Samosa | 61

mint & mango chutney

Falafel Slider | 59

mini brioche bun, roasted garlic aioli, lettuce, cucumber

Spanakopita | 59

sundried tomato dip, spinach crisps

Broccoli Bites | 53

cheddar cheese, jalapeño aioli

Tomato Bruschetta | 57

whipped ricotta, basil pesto

Meatballs | 87

housemade beef meatballs, basil pesto, parmigiano

Melon & Prosciutto | 83

honeydew melon, prosciutto di parma, olive oil

Mini BLT Grilled Cheese | 71

sourdough, Ontario bacon, lettuce, tomato, Canadian cheddar, ketchup

Beef Slider | 89

mini brioche, pesto aioli, cheddar cheese, lettuce, tomato, pickle

Chicken Tikka | 83

spices & yogurt marinated roasted chicken thigh, mint chutney

Fried Chicken | 79

spicy aioli, dill pickle

BBQ Chicken Skewers | 83

bbq sauce marinated chicken tenders, spicy aioli

Smoked Salmon Toast | 75

cream cheese, dill, cucumber

Shrimp Cocktail | 80

housemade cocktail sauce



WORKING LUNCHES OPTION Priced per person.

To-Go Packed Lunch | 29

Selection of Sandwiches

Roast Beef | sauerkraut, triple crunch mustard aioli, lettuce, swiss cheese

Caprese | hot house tomato, Ontario mozzarella, basil pesto aioli, arugula

Blackforest Ham | tomato, sautéed onion & garlic aioli, lettuce, cheddar

Smoked Turkey | tomato, cranberry jam, lettuce, spicy aioli, provolone

Jumbo Chocolate Chip Cookie

Chips Bag

Fruit Cup

Assorted soft drink or Juice or Water

Handcrafted Sandwiches & Wraps Lunch | 49

Cucumber & Chickpea Salad | red onion, peppers, goat cheese, balsamic vinaigrette

Quinoa Salad | grilled zucchini, tomato, shredded cabbage, beans, mustard dressing

Pickled Vegetables

Marinated Olives

Assorted Sandwiches & Wraps

Roast Beef Sandwich | sauerkraut, triple crunch mustard aioli, lettuce, swiss cheese

Caprese Sandwich | hot house tomato, Ontario mozzarella, basil pesto aioli, arugula

Chicken Caesar Wrap | romaine lettuce, Caesar dressing, bacon, parmigiano

Assorted Cookies | mini cookies

Freshly Brewed Coffee

Assorted Tea

Assorted Soft Drinks



LUNCH BUFFET PACKAGES

MINIMUM 25 GUESTS OR \$250 SET-UP CHARGE WILL APPLY. PRICED PER PERSON.

Clubhouse Buffet | 57

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Formaggi Board

local & international cheeses, preserves, pickles, crackers, FH honey

Salads

Caesar Salad | romaine lettuce, bacon bits, caesar dressing, croutons, parmigiano

Potato & Celery | red skin potatoes, grainy mustard, mayonnaise, celery, chives

Market Greens | assorted lettuce, trio of vinaigrettes, chickpeas, shredded carrots, cheddar cheese, cucumber, marinated mushrooms, tomatoes

Angus Burgers

(vegetarian & vegan options available on request)
house ground Ontario angus beef chuck & brisket patties, brioche bun, Ontario cheddar cheese, sliced tomato, pickles, lettuce, ketchup, mayonnaise, mustard

Spiced Fries | cajun spice & parsley

Dessert

mini assorted desserts, squares & fresh seasonal fruits

Freshly Brewed Coffee

Assorted Tea

Assorted Soft Drinks

Tee-Off Buffet | 73

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Formaggi Board

local & international cheeses, preserves, pickles, crackers, FH honey

Salads

Caesar Salad | romaine lettuce, bacon bits, caesar dressing, croutons, parmigiano

Couscous & Squash | zucchini, peppers, olives, cucumber, mustard dressing

Market Greens | assorted lettuce, trio of vinaigrettes, chickpeas, shredded carrots, cheddar cheese, cucumber, marinated mushrooms, tomatoes

Angus Burgers

(vegetarian & vegan options available on request)
house ground Ontario angus beef chuck & brisket patties, brioche bun, Ontario cheddar cheese, sliced tomato, pickles, lettuce, ketchup, mayonnaise, mustard

All Beef Hot Dog | brioche bun, pickled hot peppers

Montreal Spiced Chicken Breast | gravy, sauteed peppers & onions

Spiced Fries | cajun spice & parsley

Dessert

mini assorted desserts, squares & fresh seasonal fruits

Freshly Brewed Coffee

Assorted Tea

Assorted Soft Drinks



MINIMUM 25 GUESTS OR \$250 SET-UP CHARGE WILL APPLY

The Championship | 79

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Salumi & Formaggi Board

assorted cured meats, Local & international cheeses, preserves, pickles, crackers, FH honey

Salads

Iceberg & Cabbage Salad | tomatoes, crispy bacon bits, croutons, shaved radish, ranch dressing

Coleslaw | shredded assorted cabbage, carrots & celery, herb mayonnaise, sherry vinegar

Bean Salad | red kidney beans, pinto beans, chickpeas, cucumber, red onion, citrus dressing

Market Greens | assorted lettuce, trio of vinaigrettes, chickpeas, shredded carrots, cheddar cheese, cucumber, marinated mushrooms, tomatoes

Entrée

Cajun Chicken | whole roasted & cut chicken, blistered tomatoes, gravy

BBQ Baby Back Ribs | classic BBQ sauce

Buttered Corn on The Cob | garlic seasoning, herbs

Roasted Potatoes | herbs & spice marinated fingerling potatoes

Dessert

mini assorted desserts, squares & fresh seasonal fruits

Freshly Brewed Coffee

Assorted Tea

Assorted Soft Drinks

Sunrise Buffet | 75

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Nachos & Dips

tortilla chips, salsa, sour cream, green onion, cheese sauce, shredded iceberg, guacamole

Salads

Orzo Salad | tomatoes, cucumber, cranberry, pecans, maple dressing

Chopped Salad | radicchio, endive, romaine, charred pineapple, radish, balsamic vinaigrette

Harvest Salad | arugula, frisee, spinach, shaved carrots & fennel, shaved beets, dill dressing

Market Greens | assorted lettuce, trio of vinaigrettes, chickpeas, shredded carrots, cheddar cheese, cucumber, marinated mushrooms, tomatoes

Entrée

Roasted Piri Piri Chicken Drumsticks | sauteed onion, peas, corn, gravy

Bacon Mac 'n' Cheese | macarroni pasta, cheddar & Ontario mozzarella cheese

Lemon Pepper Cod | herbs, celery, blistered tomato vegetable pilaf | seasonal vegetables, steamed rice, olives, bomba

Dessert

mini assorted desserts, squares & fresh seasonal fruits

Freshly Brewed Coffee

Assorted Tea

Assorted Soft Drinks



PLATED DINNER OPTIONS Priced per person.

Chicken Supreme | 73

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Caesar Salad

romaine lettuce, Caesar dressing, bacon bits, parmigiano

Stuffed Chicken Supreme

spinach & ricotta stuffing, roasted garlic potato mash, seasonal vegetables, sage sauce

Berry Panna Cotta

mixed berry compote, amaretti cookie

Freshly Brewed Coffee

Assorted Tea

Beef Striploin | 85

Breads & Spreads

house made focaccia & locally sourced bread, whipped butter, seasonal dip

Caesar Salad

romaine lettuce, Caesar dressing, bacon bits, parmigiano

Dry Aged Beef Striploin

herb & mascarpone potato mash, corn on the cob, seasonal vegetables, crispy onion, peppercorn jus

Berry Panna Cotta

mixed berry compote, amaretti cookie

Freshly Brewed Coffee

Assorted Tea

Complimentary Substitutions

Complimentary substitutions, group to choose the same for all

Salads

Chicory Salad | radicchio, frisee, endives, peas, shaved radish, balsamic dressing

Iceberg Wedge | bacon bits, cherry tomatoes, cucumber, shaved carrot, ranch dressing

Farm Salad | spinach, mixed greens, strawberries, blueberry, walnut, goat cheese

Soup

Roasted Tomato Soup | crème fraiche, croutons, seedlings

Broccoli & Cheddar | bacon bits, maple cream

Desserts

Classic Tiramisu | lady fingers dipped in espresso, mascarpone pastry cream, cocoa dust

Crème Brûlé | fresh berries, mint

Lemon Cheesecake | mixed berry compote, chantilly cream, mint



KIDS MENU

40 per child | 3 Course Meal

APPETIZER (select one)

CRUDITÉ PLATE

cucumber, carrot, broccoli, pepper, cherry tomato, celery,
ranch dipping sauce

CHICKEN & MACARONI SOUP

house made broth, root vegetables, elbow macaroni pasta,
poached chicken

CAESAR SALAD

romaine, caesar dressing, croutons, parmigiano

ENTRÉES (select one)

MAC 'N' CHEESE

house made cheese sauce, elbow macaroni pasta,
breadcrumbs, Ontario mozzarella

GRILLED CHEESE SANDWICH

buttered toast, Canadian cheddar, ketchup & fries

CHICKEN FINGERS

four pieces-classic chicken fingers & fries, plum sauce &
ketchup

PENNE PASTA

choice of tomato sauce or butter or cheese sauce

DESSERT (select one)

ICE CREAM BOWL

your choice of vanilla or chocolate or strawberry

FRESH FRUIT BOWL

fresh cut seasonal fruits, berries, honey drizzle

KIDS BEVERAGE PACKAGE

16 per child

Shirley Temple

Virgin Mojito

Fountain Soft Drinks

Juice

Milk



BAR PACKAGES

Open bar for one hour reception before dinner and for three hours after dinner.

House Wine during dinner service.

DELUXE

43 per person

SPIRITS 10Z

Smirnoff Vodka
Beefeater Gin
Captain Morgan White Rum
Canadian Club Whisky
Sauza Silver Tequila

BEER DRAFTS

FH Lager

BEER CANS

Bud Light
Michelob Ultra
Mill St. Organic

HOUSE WINE

Laurent Miquel Vendanges
Nocturnes Rouge

Laurent Miquel Vendanges
Nocturnes Blanc

NON-ALCOHOLIC BEVERAGE

Coffee and Tea
Fountain Soft Drinks
Non-Alcoholic Beer
Water

PREMIUM

61 per person

SPIRITS 10Z

Ketel One
Tanqueray Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Crown Royal Whisky
Johnnie Walker Red
Casamigos Blanco Tequila

BEER DRAFTS

FH Lager
Stella Artois

BEER & COOLER CANS

Bud Light
Mill St. Organic
Michelob Ultra
Guinness
Batch 1904 Cider

HOUSE WINE

Laurent Miquel Vendanges
Nocturnes Rouge

Laurent Miquel Vendanges
Nocturnes Blanc

NON-ALCOHOLIC BEVERAGE

Coffee and Tea
Fountain Soft Drinks
Water
Non-Alcoholic Beer

SIGNATURE COCKTAIL

One signature cocktail for the duration of the event

LUXURY

89 per person

SPIRITS 10Z

Grey Goose Vodka
Hendrick's Gin
Captain Morgan White Rum
Appleton Estate Rum
Collingwood Whisky
Johnnie Walker Black
Casamigos Reposado Tequila

BEER DRAFTS

FH Lager
Stella Artois
Goose Island IPA

BEER & COOLER CANS

Michelob Ultra
Guinness
Corona
Batch 1904 Cider
Nutral Lemon & Raspberry

HOUSE WINE & SPARKLING

Nederburg Cabernet Sauvignon
Caposaldo Pinot Grigio
Veuve du Vernay Sparkling Wine

NON-ALCOHOLIC BEVERAGE

Coffee and Tea
Espresso, Cappuccino, Latte, and Americano
Fountain Soft Drinks
Water
Non-Alcoholic Beer

SIGNATURE COCKTAIL

Two signature cocktails for the duration of the event

ADD ONS

- 15 to add an extra hour per package per person
- Sparkling Toast additional for 14.00 per person for a 3oz pour only for reception



ENHANCEMENTS

NON ALCOHOLIC BAR

26 per person

BEER CANS

Peroni Nastro Azzurro 0.0
Michelob Ultra 0.0

WINES

Leitz Eins Zwei Zero Chardonnay
Leitz Eins Zwei Zero Pinot Noir
Leitz Eins Zwei Zero Sparkling
Riesling

OTHER BEVERAGES

Coffee and Tea
Fountain Soft Drinks
Water

SCOTCH TASTING BAR

selection of 3 scotches (1oz each)
pricing based on consumption per
oz

Glenfiddich 12 Year | 19
Cragganmore 12 Year | 19
Laphroaig 10 Year | 21
Kilkerran 12 Year | 25
Talisker 10 Year | 26
The Balvenie 12 Year | 26
Oban 14 Year | 33
The Dalemor 15 Year | 32
Glenfiddich 18 Year | 36

DIGESTIFS SELECTION

1 oz - 11 per person

Includes all 4 of the below:

Baileys
Kahlua
Drambuie
Grand Marnier

ADDITIONAL BAR SETUPS

SATELITE BAR

250 per bar

Indoor or Outdoor bar added during
cocktail hour (1 hour only) –
additional hours can be added at a
cost of \$100 per hour.

BUBBLY CART

18 per person per hour
(minimum of 25)

Unlimited sparkling wine service
during cocktail hour for one hour –
bar service must be open when
using the bubbly cart.



CONDITIONS

- No doubles or shots permitted.
- All beverage packages are to be sold for a minimum of 60 guests.
- Open bar for one hour reception before dinner and three hours after dinner.
- Only wine is available during dinner service - no bar service.
- Additional bar hours are available for 15 per hour, per person.
- All items/brands are subject to availability.
- All bar packages include juice and mixers. Bottled water and sparkling water are available for additional cost.
- Additional bar pricing is applicable for Kosher events, ask for details.
- Vendors are not served alcohol as part of the package. If you wish to have your vendors served alcohol, please include them in your guest count for the bar and let us know, otherwise they will be denied.
- Menu and pricing are subject to change based on seasonal and venue availability.
- Prices exclude tax, RA fees, and gratuities.

LIQUOR LICENSE & ALCOHOL

- Friday Harbour Resort venues are fully licensed facilities and therefore alcohol that is not purchased under the venue's liquor license is not able to be brought into the venue or consumed anywhere on property.
- Exception to this is our corkage policy of a maximum of 4 wine/sparkling bottles - 30 each for 750ml bottles, and 60 each for 1.15L bottles. Spirits and beer are not permitted.
- Any violation of this policy may result in suspension or closure of the bar operation at any time as well as forfeit the client's security deposit.
- Alcohol may be consumed only within the designated areas of each venue. No alcohol may be consumed outside of the designated areas.
- Friday Harbour Resort bartenders and staff reserve the right to ID any guest, and those who appear to be under the age of 25 should be prepared to show identification.
- If a minor is caught drinking alcohol, they will be asked to leave the premises immediately. Underage drinking is a violation and against the AGCO guidelines, which may result in the closure of the bar during the event.
- Friday Harbour Resort bartenders and staff reserve the right to deny alcohol to any guest who may seem or is intoxicated at any time during the event.
- No outside alcohol is permitted on the premises.





FREQUENTLY ASKED QUESTIONS

YOUR FRIDAY HARBOUR EVENT TEAM

Throughout your planning, your Event Specialist will be your main contact and will ensure all details are covered in preparation for the big day. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts who will be your main point of contact during the event.

MINIMUM FOOD AND BEVERAGE EXPENDITURE

There is no room fee to use the space, providing a golf commitment is made for 24 to 144 players. All food and beverage selections are subject to and exclusive of tax, RA fee, and a 20% gratuity.

ENTERTAINMENT & AUDIO VISUAL (AV)

We welcome you to secure entertainment for your event with us at the Nest. As the Clubhouse is not equipped with a DJ sound system, all required sound systems can be arranged through our preferred audio-visual supplier.

TERRACE

The Nest is available for breakfast, lunch, and dinner, on the day of the event. The Nest dining facility will be exclusive to all Shotgun events.

Outdoor events conclude at 11:00pm in accordance with the Country of Simcoe bylaws. Clients and their vendors are welcome to arrive for setup two hours prior to guest arrival and event time.

THE FOOD & BEVERAGE EXPERIENCE

Working with your Event Specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on ticket redemption or consumption, per drink, plus tax, RA fee, and gratuity.

Your menu selection will be made from our event menu package. Your Event Specialist can assist you with tailoring your selections for dietary and allergy restrictions for the best guest experience.

PARKING

Friday Harbour offers complimentary limited parking at the Nest Golf Club. Please speak with your Event Coordinator for more information.





FREQUENTLY ASKED QUESTIONS

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Table flatware and glassware
- Menu Card & Name Card
- Easel
- Microphone & Speaker
- Complimentary Day Parking
- Complimentary Coat check from October 15th to April 30th

ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider the items below as common costs. For a formal cost estimate please contact our event specialist.

- SOCAN legislated music fee (government-mandated) – 29.56 to 59.17
- RE: SOUND legislated music fee (government-mandated) – 13.30 to 26.63
- Vendor meals – 45 per person (only main course)
- Shuttle services - 75 per hour
- Audio-visual equipment insurance
- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Cake cutting or plating fee - 6 per person
- Any third-party vendors must secure own liability insurance
- Early access, if you wish to arrive prior to two hours before your guest arrival and event time.
150 per additional hour

Preferred vendor list is available upon request.

PAYMENT & CANCELLATION

A signed contract and an initial deposit of 10% are required to secure the date and space (golf course and dining arrangements). The final payment is based upon your final guest count (14 days in advance for both golf and dining), incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date.

Please refer to your formal Catering Agreement for cancellation terms. All bookings are subject to the conditions stipulated at the time of signing.



INQUIRE TODAY

EVENTS@FRIDAYHARBOUR.COM