



Northlands Bar & Grill

2016 Northlands Bar & Grill Golf Event Package

Northlands Bar & Grill specializes in golf tournaments, bbq's, weddings, team buildings events, cocktail receptions, celebration of life receptions, corporate events, meetings, fundraisers, galas, and holiday parties from 10- 80 ppl.

With lush fairways, a tumbling waterfall and local wildlife, our magnificent location provides a beautiful mountain backdrop for any occasion. We understand that every event is unique- our culinary team and event planning services are personalized to meet your budget, taste, or theme. We look forward to discussing the many options available for your golf event.

Boxed Meals

Boxed Breakfasts

Boxed Breakfast Option #1

Freshly baked muffin, piece of seasonal fruit, bottle juice, coffee or tea
\$8 per person

Boxed Breakfast Option #2

Breakfast Sandwich with egg, bacon, cheddar, includes piece of seasonal fruit, bottle juice, coffee or tea
\$10 per person

Boxed Lunch

Boxed Lunch Option #1 Choice of daily fresh made sandwiches:

Shaved Chicken Breast w/ basil mayo or Tuna sandwich on ciabatta, Glazed Ham w/ cheddar & honey mustard includes bag of chips, bottle pop or juice
\$10

Boxed Lunch Option #2

Caesar Salad with romaine lettuce, garlic croutons, parmesan and house made Caesar dressing or House Northland's Salad/ mixed greens, strawberries, mandarin oranges, red onions tossed in lemon poppy seed vinaigrette
\$12

At The Turn

Hotdog or sandwich, pop or juice, chips or chocolate bar **\$10**

Hotdog or sandwich, beer, chips or chocolate bar **\$12 w/ cider \$15**

Hotdog or sandwich, beer **\$10 w/ cider \$11**

LUNCH OPTIONS

Soup or Salad, Wrap Buffet

Fresh, house made soup (vegetarian by advance request please)

Selection of sandwiches in a corn tortilla wrap, choose 3 of the following:

Turkey, Swiss & basil mayo/ Glazed Ham, cheddar & honey mustard/ Roast beef, aged cheddar & horseradish mayo/ Tuna salad/ Chicken salad / Chicken Caesar wrap

Salads, choice of

Caesar Salad

Northland's Salad

Additional Add-ons

Freshly brewed coffee and tea \$10 per thermos

Fruit platter \$2.25 per person

Dessert Square Platter \$2.75 per person

\$16.75 per person

(20 guest minimum)

Pasta Buffet

Fresh dinner rolls

Salads

Caesar Salad

Northland's Salad

Pastas- choose 2 of the following:

Mushroom Ravioli with basil and ricotta

Shrimp Penne tossed with a creamy alfredo sauce

Penne Primavera in a rose sauce

Chicken & Chorizo linguine pomodoro

Desserts

Assorted Dessert Squares

Additional Add-ons

Freshly brewed coffee and tea \$10 per thermos

Fruit platter \$2.25 per person

Add another pasta option \$13.95 per person

\$19.95 per person (20 guest minimum)

BUFFETS

The Par \$25.95

2 starters
1 main

The Birdie \$35.95

2 starts, 1 platter
1 main
1 Chef's pasta

The Eagle \$45.95

3 starters, 2 platters
2 mains
1 Chef's pasta

All buffets are served with assorted dinner rolls, your choice of roasted potatoes or mashed potato and buttered seasonal vegetables. Each option will finish with an assorted dessert platter.

Starters

Broccoli Salad
Caesar Salad
Northland's Salad
Fresh Tomato & Bocconcini Platter
Vegetable Platter * Grilled optional*

Mains

Roasted Turkey w/ yam mashed potatoes and house-made stuffing
Baked Chicken Cutlets, breaded chicken with chardonnay cream sauce and Swiss cheese
Bourbon Glazed Salmon
Hazelnut Crusted Halibut with mango chutney
Braised Beef Short Rib
Carved Roasted Beef with beef jus

Pasta

Mushroom Ravioli w/ basil and ricotta
Baby Shrimp Penne tossed in a creamy alfredo sauce
Penne Primavera in a light rose sauce
Chorizo & Chicken Linguini pomodoro

- **Subject to seasonal changes***

24 guest minimum for all buffets. All prices subject to applicable tax and service charges.

BBQ STYLE MENU

20 guest minimum for BBQ buffet style

Option#1

Guests will have the choice one of the following:
Beef Burger, Chicken Burger or vegetarian Burger

*includes seasonal house salad, French fries, traditional toppings
\$14.95 per guest

Option#2

Guest will have the choice of one the following:
6oz Beef Burger or Chicken Breast

*includes seasonal house salad, French fries, chips and salsa to start, traditional condiments, freshly baked cookies and squares
\$18.95 per person

Additional Add-ons

Cheese \$1.50 per person
Sockeye Salmon Filet \$5 per guest
Yam Fries \$2.75 per guest
French Fries \$2.25 per guest
Fresh Seasonal Fruit Salad Bowl \$3.75 per guest

All prices subject to applicable tax and service charges

COCKTAIL RECEPTION

Assorted Cheeseboard

Selection of B.C. cheeses, garnished with marinated olives, grapes, spiced nuts and artisan crackers

Small (serves 15) \$95

Medium (serves 30) \$165

Large (serves 45) \$210

Vegetables & Dip

Garden fresh vegetables served with ranch dip

Small (serves 15) \$40

Medium (serves 30) \$72

Large (serves 45) \$95

Tortilla Wrap Platter

Fresh house made corn tortilla wraps (30 wraps)

Roast beef, ham & cheese, chicken salad, tuna salad, turkey & Swiss

\$110.00

Hors d' Oeuvres'

All Hors d' Oeuvres' are priced by the dozen

Vegetarian

Spring Rolls with sweet chili plum sauce \$18

Saffron and Queso Fresco Risotto Balls \$23

Tomato Balsamic Bruschetta \$18

Spinach, aged cheddar & beer onion quiche \$20

Stuffed Button Mushrooms with artichoke and cream cheese \$20

Seafood

Fish Cakes \$43

Chipotle and Orange Prawn skewer \$30

Smoked Salmon Cannelloni, goat cheese, dill caper cream \$43

Salmon Wellington, capers and cream cheese \$43

Seared Scallops, arugula, roasted red pepper and goats cheese \$45

Bacon wrapped Scallops \$37

Meat

House-made turkey balls, fresh basil marinara \$24

Mini Beef Yorkshire, horseradish aioli and demi glaze \$45

Beef Short rib Sliders, horseradish aioli and caramelized onions \$45

Sesame Asian-style Chicken Wings \$13

Sweet Thai Chili Chicken satay \$23