



# Northlands Bar & Grill

## Banquet, Catering & Events Package

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### Northlands Bar & Grill Venue

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- 100.

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. The following menus symbolize our personal approach and philosophy to use the best quality seasonal ingredients to create a menu unique to your occasion. Our menu options include chef-action stations, signature Northlands dishes, global flavors, modern techniques, certified Kosher, vegan, or gluten free menus to meet your individual needs and deliver an exceptional event.

# BREAKFAST OPTIONS

Assorted juices, coffees and teas are included in all packages

## Continental Breakfast Buffet

Seasonal Fresh Fruit

Granola, Plain Yogurt

Freshly baked pastries and preserves

**\$12.75 per person**

(16 guest minimum)

## Northlands Traditional Breakfast Buffet

Seasonal Fresh Fruit

Freshly baked muffins & croissants

Scrambled Eggs

Breakfast Potatoes

Breakfast sausage or bacon

**\$16.25 per person**

(16 guest minimum)

### Additional Add-ons

Bacon, ham, or sausage \$2.75 per person

Breakfast potatoes \$2.75 per person

Pancakes \$3.75 per person

Blueberry Pancakes \$3.75 per person

Scrambled Eggs \$4.75 per person

Denver Scramble \$4.75 per person

All prices subject to applicable tax and service charges.

# LUNCH OPTIONS

Assorted juices, coffees and teas are included in all packages

## Soup & Sandwich Buffet

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

Selection of sandwiches, choose 3 of the following:

Turkey, brie & cranberry mayo/ Glazed Ham, Swiss & honey mustard/ Roast beef, aged cheddar & horseradish mayo/ Tuna salad/ Curry chicken salad / Cucumber and Tomato/ Turkey Meatloaf with sundried tomato mayo/ chicken caesar wrap

Salad

Seasonal market inspiration

Freshly brewed coffee and tea

### **Additional Add-ons**

Fruit platter \$2.25 per person

Dessert Square Platter \$2.75 per person

**\$16.75 per person**

(20 guest minimum)

## Pasta Buffet

Fresh baguettes and dinner rolls

### **Salads**

Caesar Salad/ romaine, shaved parmesan, garlic croutons, creamy caesar dressing

House Salad/ market greens, cucumber, grape tomato, red onion, tarragon vinaigrette

**Pastas-** choose 2 of the following:

Penne with artichoke hearts, sundried tomato and roasted garlic and olive oil

Penne with chorizo, seared grape tomato, roasted peppers with creamy alfredo

Cheese Tortellini with tomato basil sauce

Traditional Mac & Cheese

Spinach and Ricotta cannaloni, swiss cheese and parmasen cream sauce

### **Desserts**

Assorted Dessert Squares

### **Additional Add-ons**

Fruit platter \$2.25 per person

Add another pasta option \$13.95 per person

**\$19.95 per person**

(20 guest minimum)

All prices subject to applicable tax and service charges.

# BUFFETS

## **The Par** \$22.95

2 starters  
1 main

## **The Birdie** \$32.95

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

## **The Eagle** \$42.95

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 and freshly brewed coffee and tea.

### **Starters**

Please select from the following salads and platters  
Caesar Salad/ romaine, shaved parmesan, garlic croutons  
House Salad/ market greens, cucumber, grape tomato, red onion  
Spinach Salad/ strawberries, toasted walnuts, goat cheese  
Fresh Tomato & Bocconcini Platter  
Seasonal Fruit & Local Cheese Platter

### **Mains**

Oven Roasted Chicken with peppercorn mushroom-thyme jus  
Chicken Curry with sweet potato and kale coconut curry  
Seared Sockeye Salmon with white wine beurre blanc  
Italian Sausage and roasted bell peppers  
5oz New York Steak with red wine jus  
Carved Roasted Turkey with cranberry gastrique  
Roasted Pork Loin with roasted vegetables and apple cranberry sauce

### **Pasta**

Penne with artichoke hearts, sundried tomato and roasted garlic and olive oil  
Penne with chorizo, seared grape tomato, roasted peppers with creamy alfredo  
Four Cheese Tortelloni with tomato basil sauce  
Traditional Mac & Cheese  
Spinach & Ricotta Canneloni, swiss cheese and parmesan cream sauce

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

# SEATED DINNER

Each dinner menu includes the following:

Freshly baked dinner rolls  
Choice of house made salad or soup of the day  
Choice of Dessert  
Freshly Brewed Coffee & Tea

## Salad Options

Select 1 salad per menu

Caesar Salad with crisp romaine leaves, garlic croutons, shredded parmesan, creamy caesar dressing  
Garden Salad with market greens, grape tomato, cucumber, red onion, raspberry vinaigrette  
Spinach Salad with strawberries, toasted walnuts, goat cheese, raspberry vinaigrette  
Roasted Beets with goat cheese, green beans, market greens, shallot-citrus vinaigrette  
Asparagus Salad with market greens, honey mustard vinaigrette  
Vine ripened Tomato & Bocconcini with market greens and balsamic vinaigrette

## Entrée Options

Select 1 Entrée \$36  
Select 2 Entrees \$42

Roasted Chicken Supreme with wild mushroom-peppercorn jus, buttered green beans, pan roasted fingerling potatoes  
Herb Roasted Sockeye Salmon , lemon caper beurre blanc with risotto  
Salt & Pepper Crusted Roast Beef with garlic whipped mash potato, seasonal vegetables, au jus  
Carved Roasted Turkey with cranberry gastrique, stuffing, roasted vegetables, gravy  
Roasted Pork with cranberry-apple chutney, mash potato, buttered parsnips and carrots  
Vegetable Wellington with butternut squash, wild mushrooms, goat cheese, house salad, pesto cream sauce  
New York Strip with maitre de hotel butter, roasted vegetables, loaded baked potato

## Dessert Options

Select 1 per menu

New York Cheesecake with seasonal berry compote  
Traditional Vanilla Crème Brulee  
Spiced Apple Pie with Vanilla Ice-cream and whisky caramel  
Fresh Fruit and whipped cream

16 guest minimum. 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) \$65

Medium (serves 30) \$125

Large (serves 45) \$175

## **Vegetables & Dip**

Garden fresh vegetables served with 3 dips

Small (serves 15) \$30

Medium (serves 30) \$63

Large (serves 45) \$92

## **Sandwich Platter**

Fresh house made sandwiches (30 sandwiches)

Roast beef, ham & cheese, chicken curry 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

Baked Brie with cranberry maple syrup \$22

Roasted Vegetable and Goat Cheese Flatbread \$22

Spinach, aged cheddar & beer onion quiche \$20

Baked Corn Bread Fritters with maple cream \$18

Portabello Mushroom, swiss cheese En Cruete \$24

## **Seafood**

Fish Cakes \$43

Curried Shrimp Skewer with cilantro lime vinaigrette \$30

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

Salmon Wellington, capers and cream cheese \$43

Sesame crusted Albacore Tuna, sweet soy, green onion \$45

Bacon wrapped Scallops \$35

## **Meat**

House-made turkeyballs, sundried tomato \$22

Asian Steak Tartar, sesame wonton shell \$45

Hand-made Biscuit Beef Sliders with aged white cheddar and bacon jam \$45

Sesame Asian-style Chicken Wings \$20 x 24

Teriyaki chicken skewer \$23 x 24