



Northlands Bar & Grill

2013 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- 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. We look forward to discussing the many options available for your golf event.

BREAKFAST OPTIONS

Boxed Breakfasts

Boxed Option #1

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

Boxed Option #2

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

Buffet Options

Continental Breakfast Buffet

Seasonal Fresh Fruit
Granola, Plain Yogurt
Freshly baked pastries and preserves
\$10.75 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
Banana Pancakes \$3.75 per person
Scrambled Eggs \$4.75 per person

Please note: All prices subject to applicable tax and service charges. Service before 11am.

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 & plum jam/Glazed Ham, Swiss & beer mustard/Roast beef, aged cheddar & horseradish mayo/ Tuna salad/Curry chicken salad/ Cucumber and Tomato/ Country style Meatloaf

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, roasted garlic vinaigrette

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

Pastas- choose 2 of the following:

Penne with broccoli, sundried tomato and roasted garlic and olive oil

Penne with chorizo, seared grape tomato and roasted peppers

Four Cheese Tortellini with vine ripened tomato basil sauce

Traditional Mac & Cheese

Mushrooms and Spinach Ravioli

Bowtie Pasta Alfredo

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)

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 Breast with mushroom-thyme jus
Chicken Curry with sweet potato and kale coconut curry
Seared Sockeye Salmon with lemon chive beurre blanc
Italian Sausage and roasted bell peppers
5oz New York Steak with red wine jus
Carved Roasted Turkey with cranberry gastrique
Roasted Pork Lion with roasted parsnip and pear chutney

Pasta

Penne with broccoli, sundried tomato and roasted garlic and olive oil
Penne with chorizo, seared grape tomato and roasted peppers
Four Cheese Tortellini with vine ripened tomato basil sauce
Traditional Mac & Cheese
Mushrooms and Spinach Ravioli

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

BBQ BUFFET STYLE

20 guest minimum for BBQ buffet style

Option #1

Guests will have the choice of the following:

6oz Beef Burger or Hot Dog

*includes traditional toppings

\$8.95 per guest

Option#2

Guests will have the choice of the following:

6oz Beef Burger or Hot Dog

*includes seasonal house salad, French fries, traditional toppings

\$12.95 per guest

Option#3

Guest will have the choice of the following:

6oz Beef Burger or Chicken Breast

*includes seasonal house salad, French fries, chips and salsa to start, traditional condiments, freshly baked cookies for dessert

\$18.95 per person

Additional Add-ons

Sockeye Salmon Filet \$5 per guest

Chicken Breast \$4.75 per guest

Sweet Potato Fries \$2.75 per guest

French Fries \$2.25 per guest

Fresh Seasonal Fruit Bowl \$3.75 per guest

All prices subject to applicable tax and service charges

Platters

Assorted Local Cheeseboard

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

Small (serves 15) \$60

Medium (serves 30) \$118

Large (serves 45) \$178

Vegetables & Dip

Garden fresh vegetables served with 3 dips

Small (serves 15) \$28

Medium (serves 30) \$56

Large(serves 45) \$84

Sandwich Platter

Fresh house made sandwiches (30 sandwiches)

Roast beef, ham & cheese, chicken curry salad, tuna salad, turkey & havarti

\$85

Hors d' Oeuvers

All Hors d' Oeuvers are priced by the dozen

Vegetarian

Spring Rolls with sweet chili plum sauce \$18

Baked Brie with house-made plum preserve \$20

Roasted Tomato and Goat Cheese Flatbread \$22

Spinach, aged cheddar & beer onion quiche \$20

Corn Bread Fritters with maple butter \$18

Red and Yellow Beet Lollipops with goat cheese and balsamic reduction \$24

Seafood

Spicy Tuna Tartar in a crispy wonton shell \$43

Curried Shrimp Skewer with cilantro lime vinaigrette \$28

Smoked Salmon Cannelloni, goat cheese, crème fraiche \$43

Sesame crusted Albacore Tuna, sweet soy, green onion \$43

Bacon wrapped Scallops \$26

Meat

House-made meatballs, fresh basil \$22

Asian Steak Tartar, sesame wonton shell \$42

Mini Beef Sliders with aged white cheddar and bacon jam \$42

Sticky Asian-style Chicken Wings \$18