



Northlands Bar & Grill

2013 Northlands Bar & Grill Wedding Package

Whether you're planning a wedding reception, rehearsal dinner or bridal luncheon, you will find that we pride ourselves on attending to all the details that make your event a truly memorable one. With lush fairways, a tumbling waterfall and local wildlife, our magnificent location provides a beautiful mountain backdrop for wedding reception. Our Clubhouse and patio is perfectly suited for small to medium size receptions.

Weddings: We'll work with you to create a custom wedding menu inspired by your unique love story. All menus will follow our philosophy of using only the freshest, seasonal ingredients. Seated, buffet, small plates, chef-action stations, signature Northlands dishes, global flavors, vegan, or gluten free; it's your day! Your style! We will meet your individual needs and deliver an exceptional event.

Engagement Party: Announce your engagement with a cocktail party on our sunny patio overlooking beautiful Northlands Golf Course. Toast your new life together with a menu of hot and cold hors d'oeuvres designed especially for you.

Rehearsal Dinner: Whether you're planning a casual barbeque, a sophisticated cocktail reception or an elegant three-course dinner, Northlands will create a memorable event for your family and guest that will reflect your own personal style.

YOUR WEDDING

A few simple questions:

To ensure your wedding day is everything you imagine it to be and more, we would like you to think about the following questions that will help us plan your reception and dinner.

- ❖ Do you have a theme? If so, would you like to incorporate it and how?
- ❖ Do both of you have any favorite flavors of the season?
- ❖ Would a Buffet or a plated dinner best complement the schedule of the event?
- ❖ What can we add to enhance your guests' experience (i.e. Pre-dinner cocktails, after snacks)?
- ❖ Do you or any of your guests have dietary or cultural restrictions?

Taking these elements into account, together we will be able to craft the perfect menu for your big day.

A few simple suggestions:

Think local flavors of the season. They are the freshest and most flavorful at the time.

A combination of stationary and passed cocktails provides the most options for your guests during reception; allowing them to pace themselves.

Variety is the spice of life. Select a combination of seafood, meat and vegetable options for your guests' happiness

Create an intimate feeling by incorporating personal memories (i.e. Your favorite childhood meal turned into a hors d'oeuvre)

Don't forget about the foods and flavors you both love. Your personalities should shine through. Work with us to customize a menu that incorporates all of the above and more. We are here to help guide you.

When considering the style of service to choose, think about your preference, your reception agenda, your budget and space.

Here are a few simple points to consider.

- ❖ A seated reception can easily incorporate toasts and first dance into service, keeping a captive audience without interrupting your guest experience.
- ❖ A buffet offers guests flexibility at your reception and provides a wider range of food options.
- ❖ Know your guests specific needs. Special needs, food allergies or other requests should be brought to our attention prior to your event.

Beverage selections are another chance to express your style. Incorporate the season or theme, and/or add a signature touch. There are many options that can enhance your reception without hurting your wallet. Opt for a traditional walk-up bar, pour Champagne and wine tableside or have our servers pass refreshments by tray.

Whatever you decide, just stay true to the style of your day.

Elsay Buffet

The Elsay buffet option is served with assorted dinner rolls, buttered seasonal vegetables and roasted herb potatoes. Each option will finish with an assorted dessert platter and freshly brewed coffee and tea.

To Start

Assorted Local Cheeseboard

Selection of Canadian and International cheeses, garnished with marinated olives, grapes, spiced nuts and artisan crackers

Vegetables & Dip

Garden fresh vegetables served with 3 dips

Salads (select 2)

Please select from the following salads

Caesar Salad/ romaine, shaved parmesan, garlic croutons

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

Spinach Salad/ strawberries, toasted walnuts, goat cheese

Roasted Beets with goat cheese, carrot, red onion, market greens, shallot-citrus vinaigrette

Asparagus Salad with market greens, grainy mustard vinaigrette

Mains (select 2)

Oven Roasted Chicken with peppercorn mushroom-thyme jus

Chicken Curry with sweet potato and kale coconut curry

Seared Sockeye Salmon with lemon wine beurre blanc

Almond Crusted Sockeye Salmon with leek and lemon cream sauce

5oz New York Steak with red wine jus

Carved Roasted Turkey with cranberry gastrique

Roasted Pork Roast with roasted parsnip and pear chutney

Pasta (select 1)

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

Penne with chorizo, mushroom tomato sauce

Four Cheese Tortellini with alfredo sauce

Mushrooms and Spinach Ravioli

Cheese Tortellini, sundried tomato rose sauce

\$36.95 per person

Minimum 30 guests

All prices subject to applicable tax and service charges

Northland's Buffet

The Hunter buffet option is served with assorted dinner rolls, buttered seasonal vegetables and roasted herb potatoes. Each option will finish with an assorted dessert platter and freshly brewed coffee and tea.

To Start

Assorted Cheeseboard

Selection of Canadian and International cheeses, garnished with marinated olives, grapes, spiced nuts and artisan crackers

Vegetables & Dip

Garden fresh vegetables served with 3 dips

Salads (select 3)

Please select from the following salads

Caesar Salad/ romaine, shaved parmesan, garlic croutons

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

Spinach Salad/ strawberries, toasted walnuts, goat cheese

Roasted Beets with goat cheese, market greens, citrus vinaigrette

Asparagus Salad with market greens, honey mustard vinaigrette

Mains (select 3)

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

Almond Crusted Sockeye Salmon with leek and lemon cream sauce

5oz New York Steak with red wine jus

Carved Roasted Turkey with cranberry gastrique

Roasted Pork Lion with roasted parsnip and pear chutney

Pasta (select 2)

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

\$43.95 per person

Minimum 40 guests

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, citrus vinaigrette
Roasted Beets with goat cheese, green beans, market greens, shallot-citrus vinaigrette
Asparagus Salad with market greens, grainy 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-green peppercorn jus, buttered green beans, roasted 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 Roast with cranberry-apple chutney, mash potato, buttered parsnips and carrots
Vegetable Wellington with butternut squash, wild mushrooms, goat cheese, arugula and radish salad, pesto cream smear
New York maitre d'hôtel butter, roasted vegetables and 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

Platters

Assorted Cheeseboard

Selection of local 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

Hors d' Oeuvres

All Hors d' Oeuvres are priced by the dozen

Vegetarian

Spring Rolls with sweet chili plum sauce \$18

Roasted Vegetable and Goat Cheese Flatbread \$22

Baked Corn Bread Fritters with maple cream \$18

Chickpea Fritters with cilantro mint vinaigrette \$20

Portabello Mushroom and Swiss Cheese en crute \$24

Seafood

Fish Cakes \$ 43

Curried Shrimp Skewer with cilantro lime vinaigrette \$30

Smoked Salmon Cannelloni, goat cheese, crème fraiche \$45

Sesame crusted Albacore Tuna, sweet soy, green onion \$44

Salmon Wellington, cream cheese and capers \$43

Meat

House-made turkeyballs, sundried tomato \$22

Asian Steak Tartar, sesame wonton shell \$44

Hand Formed Biscuits Beef Sliders with aged white cheddar \$42

Sesame Asian-style Chicken Wings \$26 x 24

All prices subject to applicable tax and service charges.