



Northlands Bar & Grill

Banquet, Catering & Events Package

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 - 80.

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, swiss & cranberry mayo/ Glazed Ham, swiss & honey mustard/ Roast beef, aged cheddar & horseradish mayo/ Tuna salad/ Chicken salad / Chicken caesar wrap

Salads, choice of

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

Northland's Salad/ roasted beets, grape tomatoes, candied walnuts roasted pepper vinaigrette

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

Northland's Salad/ roasted beets, grape tomatoes, candied walnuts roasted pepper vinaigrette

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

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 \$24.95

2 starters
1 main

The Birdie \$34.95

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

The Eagle \$43.95

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

Broccoli Salad w/bacon, raisins and red onion
Caesar Salad/ romaine, shaved parmesan, garlic croutons
Northland's Salad/ roasted beets, grape tomato, candied walnuts w/ roasted pepper vinaigrette
Spinach Salad/ strawberries, toasted walnuts, goat cheese w/ citrus vinaigrette
Fresh Tomato & Bocconcini Platter
Seasonal Fruit Platter
Local Cheese Platter

Mains

Oven Roasted Chicken Coco Vin
Roasted Southwestern Chicken w/roasted corn and black bean salsa
Blackened Sockeye Salmon with fresh mango salsa
Herb Crusted Halibut
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

24 guest minimum for all buffets. 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 ranch dip

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 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

Tomato Bocconcini Bites \$18

Seafood

Fish Cakes \$43

Chili Lime 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 \$35

Meat

House-made turkey balls, fresh basil marinara \$22

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

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

Sesame Asian-style Chicken Wings \$20 x 24

Sweet Thai Chili Chicken satay \$23