



NORTHLANDS

GOLF COURSE

EVENT CATERING PACKAGE



2022/2023

NORTHLANDS BAR & GRILL

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3400 Anne Macdonald Way, North Vancouver, BC



NORTHLANDS

Northlands Bar & Grill specializes in golf tournaments, bbq's, weddings, team buildings events, cocktail receptions, corporate events, meetings, fundraisers, galas, and holiday parties.

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 event.

***Please note a room fee is required for all events of 20 or more guests.**

Kiosk Meals

Pick up from Kiosk before or during your round & take to go!

(15 people minimum)

Kiosk Breakfast

- Breakfast Option #1
\$12 per person
 - Freshly baked muffin, piece of seasonal fruit, bottle juice, coffee or tea
- Breakfast Option #2
\$17 per person
 - Breakfast Sandwich with egg, bacon, cheddar, includes piece of seasonal fruit, bottle juice, coffee or tea

Kiosk Lunch

- Hotdog or sandwich, pop or juice, chips or chocolate bar
\$15 per person
- Hotdog or sandwich, beer, chips or chocolate bar
\$23 or \$25 with cider per person
- Hotdog or sandwich, beer
\$20 or \$22 with cider per person

All prices subject to applicable tax and service charges.

Breakfast Buffet

Continental Breakfast Buffet

\$20 per person

- Seasonal Fresh Fruit
- Granola, Plain Yogurt
- Freshly baked pastries and preserves

Northlands Traditional Breakfast Buffet

\$27.95 per person

- Seasonal Fresh Fruit
- Freshly baked croissants
- Scrambled Eggs
- Breakfast Potatoes
- Breakfast sausage or bacon

Additional Add-ons

- Bacon, ham, or sausage \$3.75 per person
- Breakfast potatoes \$3.75 per person
- French toast \$4.75 per person
- Scrambled Eggs \$5.75 per person
- Denver Scramble \$5.75 per person

All prices subject to applicable tax and service charges.

COCKTAIL RECEPTION / APPETIZERS

Platters

- Assorted CheeseBoard
Selection of B.C. cheeses, garnished with marinated olives, grapes, spiced nuts and artisan crackers
 - Small (serves 15) \$100
 - Medium (serves 30) \$180
 - Large (serves 45) \$375
- Vegetables & Dip
Garden fresh vegetables served with ranch dip
 - Small (serves 15) \$75
 - Medium (serves 30) \$145
 - Large (serves 45) \$215

Hors d'Oeuvres'

All Hors d' Oeuvres' are priced by the dozen

Vegetarian

- Spring Rolls with sweet chili plum sauce \$24
- Spinach, aged cheddar and beer onion quiche \$26

Seafood

- Cheesy Polenta and Cajun Shrimp \$43
- Deviled Eggs with Blue Crab \$26
- Spicy Tuna Poke Blini \$37
- Salmon Gravlax, cured and cold smoked \$35

Meat

- Grilled Carne Adobo Skewers \$28
- Beef Tartare \$39
- Fried Buttermilk chicken bites with Mustard Aioli \$28
- Sweet Thai Chili Chicken satay \$26

Crostini

- Smoked Salmon with Cucumber Wasabi \$30
- Hot Honey, Walnuts Fig and Goat cheese \$26
- Goat cheese , Arugula Figs with a balsamic reduction \$28
- Pimento Cheese ,Andouille Sausage , Arugula \$28
- Cranberry Melted Brie and Walnuts \$26

All prices subject to applicable tax and service charges.

Salad & Wrap Buffet

\$25.95 per person

(20 guest minimum)

Corn Tortilla Wraps 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 Choose 1 of the following:

- Caesar Salad
- Northland's Salad
- Broccoli and bacon salad

Additional Add-ons

- Fruit platter
 - Small (serves 15) \$100
 - Medium (serves 30) \$180
 - Large (serves 45) \$375

All prices subject to applicable tax and service charges.

Pasta Buffet

\$25.50 per person

(20 guest minimum)

Salad/Sides

- Caesar Salad
- Northland's House Salad
- Fresh dinner rolls

Pastas - Choose 2 of the following:

- Creamy Roasted Red Pepper Penne (Vegetarian)
- Shrimp Penne tossed with a creamy Alfredo sauce
- Italian Sausage Linguini
- Chicken Carbonara

Additional Add-ons

- Fruit platter \$5 per person
- Add another pasta option \$10 per person

All prices subject to applicable tax and service charges.

BBQ Style Buffet

\$25.50 per person

(20 guest minimum)

Burgers - Choose Quantity of the following options:

- Beef Burger
- Chicken Burger
- Vegetarian Burger

Salad/Sides

- Northland's House Salad
- French Fries
- Traditional toppings

Additional Add-ons

- Cheese \$3 per person
- Sockeye Salmon Filet \$7 per guest
- Yam Fries \$4 per guest
- Fruit Plate:
 - Small (serves 15) \$100
 - Medium (serves 30) \$180
 - Large (serves 45) \$375

All prices subject to applicable tax and service charges.

3-Course Buffet

(30 guest minimum)

All buffets are served with dinner rolls, choice of roasted or mashed potatoes as well as seasonal vegetable medleys.

*Choice of salads, platters, mains and pastas are listed below.

The Par

\$34.95/guest

- 2 salads
- 1 main

The Birdie

\$44.95/guest

- 2 salads, 1 platter
- 1 main
- 1 Chef's pasta

The Eagle

\$54.95/guest

3 salads, 2 platters

2 mains

1 Chef's pasta

Selections:

Platters

- Fresh Tomato & Bocconcini Platter
- Grilled or Raw Vegetable Platter

Salads

- Caesar Salad/ romaine, shaved parmesan, garlic croutons
- House Salad/ market greens, cucumber, grape tomato, red onion
- Broccoli and bacon salad

Mains

- Baked Chicken Cutlets, breaded chicken with chardonnay cream sauce and Swiss cheese
- Bourbon Glazed Salmon
- Hazelnut Crusted Halibut Mango sauce

All prices subject to applicable tax and service charges.

- Braised Beef Short Rib
- Carved Roast Beef with au jus

Chef's Pasta

- Creamy roast pepper Penne
- Shrimp fettuccine
- Chicken Carbonara
- Italian Sausage Linguine

All prices subject to applicable tax and service charges.

Bar/Beverage Options

Drink Stations

- Coffee & Tea - \$12 per thermos
- Pop - \$10 per pitcher
- Juice - \$12 per pitcher

Open Bar

If you are planning to pay for all beverages on a single bill, our team will keep track of the drinks your guests order and have your bill ready by the end of the event. You may also select specific beverage options from our drink menu to serve to your guests, and our team will create a minimized drink-menu for your event.

Drink Ticket System

Our team will provide you with drink tickets to distribute to your guests which can be used in exchange for a beverage of their choice. Our team will keep track of the drinks which are selected by your guests in exchange for their ticket and charged to your bill.

Wine by the bottle

Wine bottles selected from our wine list can be pre-purchased for your event.

Individual Bills

If your guests are paying for their own beverages, our team will use a bar-tab system, collecting a name and payment-card from each guest.