

Business Package 2018



6857 - 168th St. Surrey, BC V3S 3T6
www.northviewgolf.com

General Information

ROOM SPECIFICATIONS

| | | | |
|------------------------|-----------------|-------------------|-----|
| Stewart Room | \$350.00 | | |
| Capacity: | | ½ Rounds | 90 |
| | | Rounds | 180 |
| | | Theatre style | 200 |
| | | Cocktail | 200 |
| Serpentine Room | \$150.00 | | |
| Capacity: | | ½ Rounds | 30 |
| | | Rounds | 50 |
| | | Theatre style | 50 |
| | | Boardroom/U-shape | 25 |
| Players Corner | \$100.00 | | |
| Capacity: | | ½ Rounds | 30 |
| | | Rounds | 50 |
| | | Theatre style | 50 |
| | | Boardroom | 20 |

- **Surcharges apply for events “without” a meal component.**
- **Custom layouts available for special events – please consult our event coordinators.**
- **Surcharges apply for groups under 15.**

Breakfast

PLATED BREAKFAST

Canadian

Fresh squeezed orange & grapefruit juices
Basket of fresh baked croissant & Danish pastries
Jams & butter

Scrambled eggs
Maple smoked bacon & country sausage
Yukon Gold potato hash browns with caramelized onion

Seattle's Best regular & decaffeinated coffee
Premium & Herbal teas

\$20

Northview Eggs Benedict

Fresh squeezed orange & grapefruit juices
Basket of fresh baked croissant & Danish pastries
Jams & butter

Eggs Benedict with cured ham & chive hollandaise
Yukon Gold potato hash browns with caramelized onion
Fresh fruit slices

Seattle's Best regular & decaffeinated coffee
Premium & Herbal teas

\$24

Healthy Start

Fresh squeezed orange & grapefruit juices
Basket of fresh baked low fat zucchini loaf
Jams & butter

Scrambled egg whites with lean ham, chives & peppers
Oven roast Yukon Gold potatoes with extra virgin olive oil
Fresh fruit slices

Seattle's Best regular & decaffeinated coffee
Premium & Herbal teas

\$21

Prices subject to a service charge and appropriate taxes

Breakfast

BREAKFAST BUFFETS

Continental Buffet

Chilled fruit juices
Selection of house baked breakfast pastry items
Fresh seasonal fruit plate
Jams, orange marmalade, clover honey & butter
Seattle's Best regular and decaffeinated coffee
Premium & Herbal teas

\$16

Healthy Start Buffet

Chilled fruit juices
Fresh seasonal fruit plate
Individual low fat yogurts
Low fat muffins, banana & zucchini loaf with butter
Granola with skim milk
Seattle's Best regular & decaffeinated coffee
Premium & Herbal teas

\$17

Canadian Buffet

(Minimum 25 guests)
Chilled Fruit Juices
Selection of house baked breakfast pastry items
Scrambled eggs
Maple smoked bacon & country style sausage
Yukon Gold potato hash browns with caramelized onion
Jams, orange marmalade, clover honey & butter
Seattle's Best regular and decaffeinated coffee
Premium & Herbal teas

\$20

Breakfast

Clubhouse Buffet

(Minimum 25 guests)

Chilled fruit juices

Selection of house baked breakfast pastries

Fresh seasonal fruit plate

Granola with milk & yogurt

Scrambled eggs

Blueberry buttermilk pancakes

Maple cured bacon & country style sausage

Yukon Gold potato hash browns with caramelized onion

Jams, orange marmalade, clover honey & butter

Seattle's Best regular and decaffeinated coffee

Premium & Herbal teas

\$24

Westcoast Brunch Buffet

(Minimum 35 guests)

Chilled fruit juices

Fresh seasonal fruit plate

Selection of house baked pastry items

Fresh garden greens with house made dressings

Selection of sliced meats & salamis

Eggs Benedict with cured ham

Belgian waffles with whipped cream and berry coulis

Herb roast chicken with natural jus

Yukon Gold potato hash browns with caramelized onion

Assorted bakery squares

Jams, orange marmalade, clover honey & butter

Seattle's Best regular & decaffeinated coffee

Premium & Herbal teas

\$29

Add an omelet station to your buffet for an additional \$6.00 per person plus \$50 chef charge

Prices subject to a service charge and appropriate taxes

Coffee Break

BEVERAGES

Coffee

| | | |
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| Seattle's Best regular & decaffeinated | 8 cup thermos | \$22.00 |
| | 50 cup urn | \$130.00 |

Tea

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|----------------------------|---------------|---------|
| Premium Tazo & Herbal teas | per tea bag | \$2.50 |
| | 8 cup thermos | \$22.00 |

Fruit Juices

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| Individual bottles of Dole brand | per bottle (473ml) | \$3.25 |
| | by the jug (8 cups) | \$20.00 |

Soft Drinks

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| Pepsi products | per bottle (591ml) | \$3.25 |
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Bottled Water

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| Individual serving | | \$2.50 SM |
| | | \$3.25 LG |

Mineral water

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| Perrier | per bottle (330ml) | \$2.50 |
| | per bottle (750ml) | \$4.95 |
| San Pellegrino | per bottle (250ml) | \$2.50 |
| | per bottle (750ml) | \$4.95 |

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| Flavored Vitamin water | | \$4.00 |
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SNACKS

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| Assorted muffins | per dozen | \$24 |
| House baked buttery croissants | per dozen | \$30 |
| Assorted house baked Danish pastries | per dozen | \$30 |
| Fresh baked cookies | per dozen | \$18 |
| House baked banana & zucchini loaves | per dozen | \$18 |
| Selection of assorted squares | per dozen | \$20 |
| Selection of assorted tarts | per dozen | \$20 |
| Fresh seasonal fruit plate (serves 10) | | \$40 |
| Whole fresh fruits | each | \$1 |
| Fresh vegetable crudite with herb dip | serves 20 | \$80 |
| Individual yogurt (assorted flavors) | each | \$2 |

Prices subject to a service charge and appropriate taxes

Coffee Break

Energy Boost Break

Fresh baked coffee loaf

Almond & dried cranberry biscotti

Assorted granola & energy bars

Whole fruit

Flavored coffee syrups

Dark French roast coffee

Premium & Herbal teas

\$15



Lunch

LUNCHEON PLATE SERVICE

*Our Executive Chef has created these lunch choices for you to create a **three-course menu**. Listed entrée price includes warm bread rolls with butter, soup **or** salad, dessert, Seattle's Best coffee and premium and herbal teas*

Soups and salads

Wild mushroom soup, toasted focaccia croutons, chives

Oven roast squash soup, toasted focaccia croutons, orange crème fraiche

Baby green salad, cucumber ring, crisp carrot, and tomato, house raspberry dressing

Traditional caesar salad, toasted focaccia croutons, shaved parmesan cheese

Iceberg wedge salad, tomato, bacon, egg and blue cheese dressing

Roma tomato and boconcini cheese salad, crisp fried onion, pesto vinaigrette

Entrées

All entrées served with two seasonal vegetables

Tri colour cheese tortellini, rich alfredo sauce, garlic crostini \$25

Roast Half Fraser Valley chicken, rich roast garlic jus, fresh herb mashed potatoes \$28

Seared Fraser Valley chicken breast, pickled cherry tomato, toasted pine nuts and fresh basil, creamy fresh herb mashed potatoes \$30

Seared wild salmon filet, tomato caper vinaigrette, asparagus and risotto \$32

Grilled California cut 6oz. New York steak (served medium), Madagascar peppercorn sauce, creamy fresh herb mashed potatoes \$36

Desserts

Baked N. Y. Cheesecake, raspberry coulis, whipped cream

Mocha cheesecake, chocolate & Kahlua sauce, whipped cream

Belgian chocolate cake, crème anglais, raspberry coulis, whipped cream

Italian tiramisu, chocolate sauce, chocolate twig

Prices subject to a service charge and appropriate taxes

Lunch

CORPORATE LUNCHEON BUFFETS

**Minimum 25 people (Available Mon-Fri only)*

Business Lunch

Chef's choice daily soup
Fresh garden greens with house made dressings
Vegetable crudite with herb dip
Assorted pickle platter
Assorted sandwiches & wraps
Selection of assorted squares
Seattle's Best coffee & premium Tazo teas **\$27**

Italian Pasta

Sliced foccacia bread with extra virgin olive oil & aged balsamic vinegar
Fresh garden greens with house made dressings
Traditional Caesar salad with toasted foccacia croutons & shaved parmesan
Grilled marinated vegetable platter
Penne, tri color rotini, cheese tortellini
Creamy Alfredo, tomato and rich meat sauce
Almond frangipan flan
Fresh seasonal fruit plate
Seattle's Best coffee & premium Tazo teas **\$28**

Mediterranean

Grilled thick pita bread with tzatziki dip
Fresh garden greens with house made dressings
Greek salad
Sliced tomato platter with red onion & fresh basil leaves
Oregano & garlic marinated chicken souvlaki
Vegetable Pasta, Spanakopita
Rice Pilaf, Roast Nugget Potatoes
Italian Tiramisu Cake
Fresh seasonal fruit plate
Seattle's Best coffee & premium Tazo teas **\$30**

South Asian

Garden greens with mango cilantro dressing
Grilled Naan bread
Curried rice salad
Tandoori chicken drumsticks
Lamb curry with coriander yogurt
Aloo Gobi
Basmati Rice
Rice Pudding
Seattle's Best coffee & Chai Tea **\$30**

Prices subject to a service charge and appropriate taxes

Lunch

LUNCHEON BUFFETS

**Minimum 25 people (Available Mon-Fri only)*

Southern Buffet

Buttermilk Fried Chicken
Grilled farmer sausages
Buttermilk Biscuits
Potato salad, Coleslaw
Kernel Corn, Baked Beans
Grandma's Apple Pie
Seattle's Best coffee & premium Tazo teas

\$30

Serpentine Luncheon Buffet (Available Mon-Sun)

Basket of assorted warm bread rolls
Fresh garden greens with house made dressings
Traditional Caesar salad with toasted focaccia croutons & shaved parmesan
Red nugget potato salad
Penne pasta salad with vegetable julienne and pesto vinaigrette
Vegetable crudite with herb dip
Assorted pickle platter

(Choice of TWO)

- Herb marinated roast chicken with natural jus
- Roast pork loin with dried fruit chutney & port wine jus
- Tri colour cheese tortellini with primavera parmesan cream
- Seared wild salmon in a grainy Dijon, dill beurre blanc

Roast white nugget potatoes
Rice pilaf
Medley of seasonal market vegetables
Fresh seasonal fruit platter
Baked fruit pies
Selection of assorted squares
Seattle's Best coffee & premium Tazo teas

\$35

Prices subject to a service charge and appropriate taxes

Setup & Equipment

AUDIO VISUAL EQUIPMENT RENTALS

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|---------------------------------|---------------|
| Podium & Microphone | Complimentary |
| Wireless Head Set Mic | \$40.00 |
| Wireless Handheld Mic | \$40.00 |
| Easel | Complimentary |
| 5' Projector Screen (60' x 60') | \$14.00 |
| 8' Projector Screen (96' x 96') | \$28.00 |
| LCD Projector | \$95.00 |
| Four Channel Mixer | \$25.00 |
| 55" TV | \$125.00 |
| 65" TV | \$150.00 |
| DVD Player | \$25.00 |
| Flipchart with paper & pens | \$15.00 |
| Photocopies | 10 cents each |

Additional Audio Visual is available on request, by special order. Rental and delivery charges apply.
All audio visual equipment rentals are subject to appropriate taxes.