

Banquet Package 2018



Golf & Country Club

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

General Information

BANQUET ROOM SPECIFICATIONS

Stewart Room	\$350.00		
Capacity:		Rounds	180
		Theatre style	200
		Cocktail	200

Serpentine Room	\$150.00		
Capacity:		Rounds	50
		Theatre style	50
		Boardroom/U-shape	25

Stewart & Serpentine Rooms		
Friday (daytime or evening)		\$500.00
Saturday daytime		\$500.00
Saturday evening (November 1 – April 30)		\$500.00
Saturday evening (July 1 – September 30)		\$1000.00
Saturday evening (May, June & October)		\$800.00
Sunday (daytime or evening)		\$500.00
Sunday evening on a holiday weekend		\$800.00
Capacity:	Rounds without dance floor	250
	Rounds with dance floor	200

Note: **the above pricing applies for events with a meal component.**

RECEPTION HOURS

Day events	10:00am – 3:00pm	*8:00am access for setup
Friday/Sunday evening events	6:00pm – 12:00am	*3:30pm access for setup
Saturday evening events	6:00pm – 1:00am	*3:30pm access for setup

Note: For an additional \$500.00 you may book the room for the entire day.

MINIMUM SPENDING AMOUNTS

Includes room rental, food & beverage – exclusive of taxes & service charge

Saturday evening	July 1 to September 30	\$12,000
Saturday evening	May, June & October	\$10,000
Sunday	Holiday weekends	\$6,000

Lunch

LUNCHEON PLATE SERVICE

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

Soups and salads

Wild mushroom soup, toasted focaccia croutons, chives

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 bocconcini cheese salad, crisp fried onion, pesto vinaigrette

Entrées

All entrées served with two seasonal vegetables (except Pasta dish)

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

Fresh Fruit Tart

Italian tiramisu, chocolate sauce, chocolate twig

Prices subject to a service charge and appropriate taxes

Lunch Buffet

LUNCHEON BUFFET

(Minimum 25 Adult guests)

Serpentine Luncheon Buffet

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 plate

Selection of assorted squares & pies

Seattle's Best coffee & premium Tazo teas

\$35

Prices subject to a service charge and appropriate taxes

Cocktail Receptions

**Minimum 2 dozen per selection (prices are per dozen)*

Canapés

Cold poached Thai shrimp, mango salsa, crisp cucumber	\$31
House smoked wild salmon on light rye, dill aioli	\$31
Seared Albacore Tuna, wasabi mayo, soy drizzle	\$36
Baby shrimp salad in a pastry tartlet	\$31
Alberta beef carpaccio with aged parmesan and caper mayonnaise <i>on a crisp baguette</i>	\$31
Bruschetta and garlic on crostini	\$28
Prosciutto wrapped melon	\$30
Herb and garlic boursin rosette on crostini	\$29

Hot Hors d'oeuvres

Coconut breaded chicken "lollipop", mango dipping sauce	\$31
Miniature BLT with pancetta bacon, watercress and roma tomato	\$30
Jonah crab and east coast shrimp cakes, lime cilantro mayonnaise	\$32
Chicken breast skewer, teriyaki glaze	\$31
Thai tiger prawn tempura, wasabi, soy and ginger dipping sauce	\$35
Maple smoked bacon and red onion quiche	\$28
Baby spinach and Canadian goat cheese tartlets, olive tapenade	\$29
Vegetarian spring rolls, plum sauce	\$28
Smoked white cheddar mini grilled cheese sandwich	\$30



Prices subject to a service charge and appropriate taxes



Cocktail Receptions

SNACKS

Pretzels (500 grams)	\$10
Mixed nuts (500 grams)	\$15
Crisp corn tortilla chips with salsa fresca (serves 15)	\$30
East coast crab, spinach & artichoke dip with crisp corn tortilla chips (serves 10)	\$44
Fire roasted red pepper & baked garlic dip with sliced baguette (serves 10)	\$35
Greek tzatziki dip with grilled thick pita bread (serves 10)	\$30
Hummus with grilled pita bread (serves 10)	\$30
Italian antipasto with crackers (no seafood added)	\$30

PLATTERS

Assorted pickles and relishes (serves 20)	\$50
Vegetable crudite with herb dip (serves 20)	\$80
Fresh seasonal fruit plate (serves 20)	\$80
Imported & domestic cheese platter (serves 20) (Served with crackers & sliced baguette)	\$110
Finger sandwich platter (48 pieces)	\$65
Smoked wild sockeye salmon (100 slices) (Served with horseradish cream, capers, lemon & sliced baguette)	\$290
Selection of sliced meats & salamis (serves 25) (Served with dijon mustard, horseradish, baby gherkins & sliced baguette)	\$150
Chef's seafood platter (serves 25) (Poached salmon, sliced gravlox, candied salmon, thai prawns & condiments)	\$260

Prices subject to a service charge and appropriate taxes

Dinner

DINNER PLATE SERVICE

*Our Executive Chef has created these dinner 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 regular & decaffeinated coffee & premium herbal teas. To add an additional appetizer to create a four-course menu add \$6.*

Soups and Salads

Baked French onion soup, Gruyere cheese, garlic crouton

Wild mushroom soup, toasted focaccia croutons & chives

Boston style baby clam chowder

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

Heart of Romaine Salad, Caesar dressing, toasted focaccia croutons, shaved parmesan cheese

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

Roma tomato & bocconcini salad, crisp fried onion, pesto vinaigrette

Prices subject to a service charge and appropriate taxes

Dinner

Entrées

All entrées served with three seasonal vegetables

Fraser Valley chicken breast Roast Garlic, spinach & goat cheese stuffing, fresh herb mashed potatoes, aged balsamic jus	\$45
Wild salmon filet Maple chili glaze, chive-mashed potatoes, lime cilantro beurre blanc	\$47
Alberta "New York" steak Creamy mashed potatoes, Madagascar peppercorn "café-au-lait" sauce	\$47
Prawn & scallop brochette White wine, butter, tomato, fresh herbs, saffron risotto	\$48
Alberta beef tenderloin (4oz) & wild salmon filet (3oz) Creamy mashed potatoes, teriyaki glaze	\$51
Alaskan sablefish wrapped in prosciutto Roasted roma tomato emulsion, balsamic syrup, saffron risotto	\$51
Alberta tenderloin (6oz) & tiger prawn brochette Creamy mashed potatoes, rich cabernet sauce	\$52
Prime Rib of Alberta beef (minimum 15 people) Yorkshire pudding, creamy mashed potatoes, rich beef pan-jus	\$55

Desserts

- Baked N.Y. cheesecake, raspberry coulis, whipped cream
- Mocha cheesecake, chocolate & Kahlua sauce, whipped cream
- Belgian chocolate mousse duo, crème anglais, berry coulis, whipped cream
- Italian tiramisu, chocolate sauce, chocolate twig
- Hazelnut caramel torte, frangelico crème anglais
- Individual seasonal fruit tart, berry coulis, whipped cream

Prices subject to a service charge and appropriate taxes



Dinner

DINNER BUFFETS

(Minimum 25 Adults required with a MAX of 50 guests, Children aged 4-11 are half price & under the age of 4 are complimentary)

Country Club Dinner Buffet

Basket of assorted warm bread rolls with butter
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 crudité with herb dip
Assorted pickle platter
Poached prawns

(Choice of Three of the following)

- Grilled chicken breast with wild mushroom cream sauce
- Citrus marinated roast chicken breast with fresh herbs
- Cheese & basil tortellini with baby shrimp, rich parmesan cream
- Orzo Pasta, wilted spinach, roma tomato, nut-free pesto, feta cheese
- Roast pork loin with a grainy mustard jus
- Wild salmon medallions with fresh dill and grainy mustard cream
- Sliced Roast Beef with Horseradish, Dijon Mustard and jus

Rice Pilaf
Roasted white & red nugget potatoes
Medley of seasonal market vegetables

Fresh seasonal fruit platter
Assorted Squares and Tarts
Baked Pies
Pastry filled profiteroles, whipped cream, berry coulis & chocolate sauce
Seattle's Best coffee & premium Tazo teas

\$44

Prices subject to a service charge and appropriate taxes

Dinner

DINNER BUFFETS

(Minimum 50 Adults required, Children aged 4-11 are half price & under the age of 4 are complimentary)

Deluxe Buffet

Basket of assorted warm bread rolls with butter
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 in a pesto vinaigrette
Mediterranean Salad
Fresh vegetable crudite with herb dip
Antipasto Platter: Selection of sliced meats, grilled marinated vegetables, assorted pickles and mini bocconcini cheese
Poached prawns

(Choice of two of the following)

- Grilled chicken breast with wild mushroom cream sauce
- Citrus marinated roast chicken breast with fresh herbs
- Cheese & basil tortellini with baby shrimp, rich parmesan cream
- Orzo Pasta, wilted spinach, roma tomato, nut-free pesto, feta cheese
- Roast leg of lamb with rosemary shiraz jus
- Roast pork loin with a grainy mustard jus
- Wild salmon medallions with fresh dill & grainy mustard cream

Carved Slow roast AAA Baron of Beef au jus
Roast red and white nugget potatoes
Rice pilaf
Medley of seasonal market vegetables

Fresh seasonal fruit platter
Selection of house prepared flans, cheesecake & tortes
English trifle, pastry cream filled profiteroles
Whipped cream, berry coulis & chocolate sauce
Seattle's Best coffee & premium Tazo teas

\$ 47



Photo by: MICHAEL STANTON

Prices subject to a service charge and appropriate taxes

Dinner

DINNER BUFFETS

*(Minimum 50 Adults required, Children aged 4-11 are half price & under the age of 4 are complimentary)
(Barbeque Dinner Buffet ONLY offered From May 1 - September 30)*

Barbeque Dinner

Fresh Garden Greens with House Made Dressings
Traditional Greek Salad with Calamata Olives & Feta Cheese
Classic Caesar Salad
Red Nugget Potato Salad
Penne Pasta Salad with Pesto Dressing & Fresh Vegetables
Vegetable Crudite with Herb Dip
Sliced Tomato Platter with Extra Virgin Olive Oil & Fresh Basil

(Choice of ONE of the following)

- BC Wild Salmon with Fire Roasted Tomato Salsa
- Grilled Breast of Chicken with Teriyaki Glaze

New York Steak on the Barbeque
Baked Potatoes with all the trimmings
Rice Pilaf
Market Vegetables
Garlic Bread

Assorted Pies, Cakes, Flans, Trifle
Profiteroles with Chocolate Sauce, Berry Coulis & Whipped Cream
Fresh Fruit Platter
Seattle's Best Coffee/Tazo Tea



Photo by: BRAD KASSELMAN

\$ 47

Prices subject to a service charge and appropriate taxes

Dinner

DINNER BUFFETS

(Minimum 50 Adults required, Children aged 4-11 are half price & under the age of 4 are complimentary)

Bridal Buffet

Basket of assorted warm bread rolls with butter
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 in a pesto vinaigrette
Mediterranean Salad
Fresh vegetable crudite with herb dip
Antipasto Platter: Selection of sliced meats, grilled marinated vegetables, assorted pickles and mini bocconcini cheese
Poached prawns

(Choice of TWO of the following)

- Grilled chicken breast with wild mushroom cream sauce
- Citrus marinated roast chicken breast with fresh herbs
- Roast leg of lamb with rosemary shiraz jus
- Roast pork loin with a grainy mustard jus
- Wild salmon medallions with fresh dill & grainy mustard cream
- Seafood medley of cod, salmon, scallops & prawns, tarragon chardonnay cream, roast fennel, sweet bell pepper compote

(Choice of ONE of the following)

- Orzo Pasta, wilted spinach, roma tomato, nut-free pesto, feta cheese
- Penne Pasta with chorizo, olives, peppers, roma tomato sauce
- Cheese & basil tortellini with baby shrimp, rich parmesan cream

Carved Slow roast loin of Alberta beef au jus
Roast red and white nugget potatoes
Rice pilaf
Medley of seasonal market vegetables

Fresh seasonal fruit platter
Imported & domestic cheese board with crackers
Selection of house prepared flans, cheesecake & tortes
English trifle, pastry cream filled profiteroles
Assorted French pastries
Whipped cream, berry coulis & chocolate sauce
Seattle's Best coffee & premium Tazo teas



Photo by: HAYLEY RAE

\$ 52

Prices subject to a service charge and appropriate taxes

Dinner

DINNER BUFFETS

(Minimum 50 Adults required, Children aged 4-11 are half price & under the age of 4 are complimentary)

Premium Buffet

Basket of assorted warm bread rolls with butter
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 in a pesto vinaigrette
Mediterranean Salad
Fresh vegetable crudite with herb dip
Antipasto Platter: Selection of sliced meats, grilled marinated vegetables, assorted pickles and mini bocconcini cheese
Chef's seafood platter: poached prawns, house made gravlox, candied salmon, poached salmon

(Choice of THREE of the following)

- Grilled chicken breast with mixed mushroom cream sauce
- Citrus marinated roast chicken breast with fresh herbs
- Roast loin of lamb with rosemary shiraz jus
- Roast pork loin with a granny smith apple & sage stuffing; calvados jus
- Wild salmon medallions with chardonnay & Italian parsley beurre blanc
- Seafood medley of cod, salmon, scallops & prawns, tarragon chardonnay cream, roast fennel, sweet bell pepper compote
- Alaskan sablefish medallions, fresh dill & grainy mustard cream
- Curried prawns with bell peppers, fennel & grilled pineapple
- Wild mushroom ravioli, parmesan cream
- Oven baked beef lasagna with spinach, mushrooms & ricotta cheese
- Cheese & basil tortellini with baby shrimp, rich parmesan cream

Carved Slow roast prime rib of Alberta beef au jus served with Yorkshire pudding
Roasted red and white nugget potatoes
Rice pilaf
Medley of seasonal market vegetables

Fresh seasonal fruit platter
Imported & domestic cheese board with crackers
Selection of house prepared flans, cheesecake & tortes
English trifle, pastry cream filled profiteroles
Assorted French pastries
Chocolate dipped strawberries
Whipped cream, berry coulis & chocolate sauce
Seattle's Best coffee & premium Tazo teas

\$62



Photo by: MICHAEL STANTON

Prices subject to a service charge and appropriate taxes

Buffet Additions

Carving Station Additions

(Includes basket of assorted warm bread rolls, appropriate condiments & carver)

Baron of beef (serves 50)	\$400
Baked bone-in ham (serves 25)	\$200
Slow roast Alberta beef loin (serves 20)	\$450
Slow roast Alberta beef prime rib (serves 20)	\$500

Chef Attended Stations

(Chef's fee of \$50 per station)

Northview pasta bar (per person) Includes house made tomato & cream sauces, choice of three pastas, 12 different garnishes & garlic bread (serves 50)	\$20
Thai prawns flambé station (serves 20) Includes tomato, fresh herbs, brandy, garlic, shallots in extra virgin olive oil	\$350

Specialty

Ice carvings (designs available)	\$300/500
Wedding cupcakes - regular	\$30/dozen
- miniature	\$22/dozen

Prices subject to a service charge and appropriate taxes

Liquids

Banquet Bar List

BEVERAGES

Liquor, Wine, Domestic Beer & Ciders	\$5.85
Non-alcoholic Beer	\$4.50

PREMIUM BEVERAGES

Premium Liquor	\$6.50
Import Beer	\$6.50
Coolers	\$6.50

MISCELLANEOUS

Soft Drinks		\$2.75
Juices		\$2.75
Bottled Water		\$2.50
Perrier	per bottle (330ml)	\$2.50
	per bottle (750ml)	\$4.95
San Pellegrino	per bottle (250ml)	\$2.50
	per bottle (750ml)	\$4.95
Sparkling Apple Juice (750 ml)		\$18.00
Fruit Punch (30 glasses)		\$75.00
Alcoholic Punch (30 glasses)		\$125.00
Champagne Punch (30 glasses)		\$125.00
Sangria - White (30 glasses)		\$165.00
Sangria - Red (30 glasses)		\$165.00
Mimosas (30 glasses)		\$175.00

Complimentary bartender is provided for a cash or host bar if consumption is \$350 or more, otherwise, fee structure is as follows:

\$30 per hour per bartender - minimum 4 hours

\$40 per hour per bartender - minimum 4 hours on a Statutory Holiday

Prices subject to a service charge and appropriate taxes

Liquids

Northview Wine List

White Wines

Jackson Triggs	Chardonnay	\$29
Jackson Triggs	Sauvignon Blanc	\$29
Peller Estates, VQA	Chardonnay	\$31
Lindemans Bin 65	Chardonnay	\$32
Danzante	Pinot Grigio	\$36
Sumac Ridge, VQA	Gewurtraminer	\$37
Domaine de Chaberton	Bacchus – Off Dry	\$38
Wolf Blass	Chardonnay	\$42
Oyster Bay	Sauvignon Blanc	\$44
Burrowing Owl, VQA	Pinot Gris	\$48
William Fevre	Petit Chablis	\$58

Red Wines

Jackson Triggs	Merlot	\$29
Peller Estates, VQA	Cabernet Merlot	\$31
Lindemans Bin 40	Merlot	\$32
Lindemans Bin 99	Pinot noir	\$33
Yellowtail	Shiraz	\$33
Sumac Ridge, VQA	Merlot	\$40
Ravenswood	Zinfandel	\$43
Chianti Ruffino	Tuscany	\$42
Wolf Blass Yellowlabel	Cabernet Sauvignon	\$42
Robert Mondavi Private Selection	Cabernet Sauvignon	\$44
Las Acequias	Malbec	\$54
Chateauneuf Du Pape	Rhone	\$120

Sparkling Wines

Henkell Brut	Germany	\$36
Veuve Clicquot Ponsardin	France	\$140
Sparkling Apple Juice	Non-Alcoholic	\$18

Prices subject to a service charge and appropriate taxes

Setup & Equipment

AUDIO VISUAL EQUIPMENT RENTALS

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
DVD Player	\$25.00
55" HD TV	\$125.00
65" HD TV	\$150.00
<i>Book all 4 HD TV's</i>	<i>\$500.00</i>

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