



CREATING MEMORABLE EXPERIENCES



2017 MENU PLANNING GUIDE





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Please refer to the Information Section (Pg. 24) for additional information regarding your booking.





FOOD + EVENTS + EDUCATION + DIVERSITY

We call it FEED.

It's based on the idea that great food creates memories, establishes identities, enriches communities, inspires innovation and is a crucial part of almost every major event in our lives.

This menu has been designed with this in mind. Within it you will find everything you need for the successful event you have in mind, featuring a wide range of foods that celebrate Alberta Flavour and cultivate the connections that make our province such a special place to live in and visit.

AUTHENTIC LOCAL FOOD

Our mission is to do everything we can to incorporate the best seasonal ingredients and products sourced from Alberta-based producers and farmers. By choosing local, we're also supporting the growth of small businesses, putting Alberta's producers on the world stage.

WE INCLUDE EVERYONE

Our chefs are happy to create special alternatives that allow those with specific dietary or nutritional requirements/requests to feel like an important part of the event.

THE PERFECT WINE FOR EVERY MEAL

Our wine list has all the selections you need to perfectly compliment your meal.

OUR PHILOSOPHY





CELEBRATING THE FLAVOUR OF ALBERTA

Our farmers, producers, talented artisans and craftspeople work hard to grow the finest ingredients and prepare delicious foods. Our Alberta Flavour program is dedicated to our understanding that the foods we use impact our communities and that's why we've made the commitment to source products that contribute to the success of our rural and urban communities.

Our menus are designed to offer our guests a memorable culinary experience, while supporting economic and agricultural sustainability in Alberta.

Northlands is committed to:

- Embracing flavourful, fresh, seasonal foods.
- Increasing the diversity and amounts of local and sustainable food used within our sites.
- Providing you relevant information about where your food comes from.
- Doing our part to ensure our food system is financially viable, environmentally sustainable and socially responsible.

The map highlights some of the local producers that Northlands sources foods from. When you dine at Northlands you will enjoy celebrating the flavour of Alberta.

- | | |
|---|--|
| 1. EDMONTON
Canada Tea
Pinocchio Ice Cream
Canova Pasticceria
Delta Foods
Sunfresh Farms
Little Potato Company
Mojo Jojo Pickles
Sundog Organics
Crust Craft Bakery
Yat Sun Foods
Lactuca Urban Farm
Get Sauced
Capital Packers
Riverbend Gardens
Reclaim Urban Farm
All Asia Fresh Foods
Fruits of Sherbrooke | 6. SHERWOOD PARK
Wow! Factor Desserts
Troika Foods |
| 2. ST. ALBERT
Blue Kettle Foods | 7. CAMROSE
Tiras Dairies |
| 3. MORINVILLE
Gold Forest Grains | 8. WETASKIWIN
The Meat Shop |
| 4. VIMY
Erdmann's Gardens
& Greenhouses | 9. LACOMBE
Bles-Wold Yogurt |
| 5. CALAHOO
Calahoo Meats | 10. BLACKFALDS
Gull Valley Greenhouses |
| | 11. RED DEER
Sylvan Star Cheese
Nossack Fine Meats |
| | 12. CALGARY
Spolumbo Foods
Byblos Bakery |
| | 13. OKOTOKS
CattleBoyz |
| | 14. CLARESHOLM
El Molino Foods |





BREAKFAST

BUFFET

CONTINENTAL **\$20.95/PERSON**
pastries, sliced fruit, granola, yogurt, preserves, fruit juice, coffee, tea

SUNRISE (minimum 20 persons) **\$26.95/PERSON**
pastries, sliced fruit, bacon, pork sausage, scrambled eggs,
hash brown potatoes, fruit juice, coffee, tea

BUFFET ADDITIONS (minimum 20 persons) to enhance your buffet selections we offer the following:

EGGS BENEDICT | TRADITIONAL **\$6.95/PERSON**
toasted English muffin, back bacon, poached eggs, hollandaise sauce

VEGETARIAN FRITTATA **\$5.95/PERSON**
sliced yellow potatoes, market vegetables, egg custard **V GF**

FRENCH TOAST **\$5.95/PERSON**
thick slices of bread, cinnamon egg wash, maple syrup or
Saskatoon berry compote **V**

PANCAKES **\$5.95/PERSON**
buttermilk pancakes with maple syrup **V**

PORK LINKS **\$3.95/PERSON**
classic breakfast sausage oven roasted

TURKEY SAUSAGE **\$4.95/PERSON**
classic breakfast sausage oven roasted **GF**

SMOOTHIES **\$4.25/PERSON**
assorted fruit & yogurt flavoured smoothies **V**

MORE BUFFET ADDITIONS (no minimum requirement)

CLASSIC OATMEAL OR GRANOLA **\$3.95/PERSON**
raisins, cranberries, brown sugar, milk **V**

YOGURTS **\$3.95/PERSON**
yogurt in single servings **V**



03/07/17

V Vegetarian **VG** Vegan **GF** Gluten-Free



BREAKFAST

TO GO (minimum 10 persons)

BREAKFAST BUNWICH **\$16.95/PERSON**
bacon or ham, two eggs, aged cheddar, bun, coffee or tea, juice

PLATED (minimum 10 persons) pastries, juice, coffee and tea selection included

EGGS BENEDICT | TRADITIONAL **\$29.95/PERSON**
toasted English muffin, back bacon, hash brown potatoes,
poached eggs, house-made hollandaise sauce

SCRAMBLER **\$26.95/PERSON**
scrambled eggs, bacon, maple sausage, hash brown potatoes **GF**

CORNED BEEF HASH **\$30.95/PERSON**
house-cured brisket, shredded potatoes, green onions, pair of poached eggs **GF**

VEGETABLE FRITTATA **\$26.95/PERSON**
sliced potatoes, market vegetables, egg custard **V GF**

ADD ONS

hashbrowns. **\$2.95/PERSON**
sausage. **\$3.95/PERSON**
bacon **\$3.95/PERSON**





BAKE SHOP AND SNACKS

BAKED GOODS	\$41.95/DOZEN
assorted muffins, croissants or danish	
COOKIES, HOUSE BAKED	\$39.00/DOZEN
assortment may include: chocolate chip, oatmeal, double chocolate, white chocolate macadamia nut, peanut butter, monster cookies	
BREAKFAST BREADS OR DESSERT SQUARES	\$41.95/DOZEN
assorted	
WHOLE FRUIT	\$2.50/PIECE
bananas, apples, oranges, seasonal fruit VG	
GRANOLA BARS OR RICE KRISPIE SQUARES	\$3.50/PIECE
individually packaged VG	
FRUIT TRAY, SLICED (MINIMUM ORDER 10)	\$7.95/PERSON
selection of seasonal fruits & berries VG GF	

REFRESHMENTS

STARBUCKS COFFEE	
regular, decaffeinated	
2L (serves approx. 10 cups)	\$37
10L (serves approx. 48 cups)	\$170
22.5L (serves approx. 110 cups)	\$360
TAZO TEA	\$3.50/PER TEA BAG
regular, decaffeinated, herbal (charged on consumption)	
SOFT DRINKS	\$3.50/CAN
coca-cola, diet coke, c'plus, sprite, root beer, ginger ale	
MINUTE MAID JUICE	\$3.50/CAN
apple, cranberry, orange	
SPORTS DRINKS, BOTTLED.	\$4.50/BOTTLE
powerade	
WATER, BOTTLED.	\$3.75/BOTTLE
dasani or badoit sparkling	
MILK	\$3.50/EACH
1% or chocolate	
APPLE ESSENCE SPARKLING CIDER.	\$19.00/BOTTLE
cranberry, raspberry, peach	

BREAKKS





TO GO

bagged lunch served with chips, whole fruit, cookie & juice

SANDWICH **\$18.95/PERSON**
choice of turkey salad, ham & cheese or vegetarian on a bun, wrap
or bread **V VG GF** available

ONE DISH (minimum 10 persons)

CHICKEN ENCHILADAS **\$16.95/PERSON**
tortilla wrapped chicken, sautéed onions, peppers, ancho chili paste,
sour cream, salsa, lettuce **V GF** available

LASAGNA **\$18.95/PERSON**
meat or vegetarian lasagna served with garlic baguette **V** available

CHILI CON CARNE **\$15.95/PERSON**
seasoned ground beef, stewed tomatoes and beans with smoky
Mexican chilies served with garlic baguette **GF** minus baguette

SANDWICH BUFFET (minimum 10 persons)

includes choice of soup or salad & cookies or dessert squares,
coffee and tea

DELI BOARD **\$28.95/PERSON**
roast beef, turkey breast, ham, pastrami, tomato, lettuce,
cucumber slices, pickles, butter, mustard, mayonnaise & horseradish,
country rye bread, French baguette & rolls **V VG GF** available

SANDWICH BOARD **\$24.95/PERSON**
made on assorted breads & wraps, choose four selections
from the following:

V VG GF available

- roasted turkey, cranberry spread
- smoked ham, grainy mustard & mayo
- Alberta beef, creamy horseradish
- roasted vegetables, pesto aioli
- tandoori chicken, curry aioli
- Italian meats, herb sauce
- pastrami, dijonaise
- tuna salad
- egg salad





THE PARK (minimum 20 persons) **\$33.95/PERSON**
buffet includes chef's choice of vegetables, starch,
bread rolls, dessert, coffee and tea

Choose 2 items from Salads/Soups:

SALADS

ASIAN NOODLE curried chow mein, julienne vegetables **VG**

BROCCOLI SLAW tomatoes, dried cranberries, sunflower seeds,
aged cheddar cheese, mandarin vinaigrette **V GF**

CAESAR traditional creamy dressing **V GF**

FIELD GREENS tomatoes, cucumber, carrot, roasted beets,
signature dressings **VG GF**

POTATO red or yellow skin potatoes, creamy buttermilk dressing **V GF**

ROASTED BEET red & golden beets, field greens, crumbled goat
cheese, sunflower seeds, poppy seed vinaigrette **V GF**

MEDITERRANEAN SEVEN BEAN AND LENTIL tomatoes, cucumber,
bell peppers, olives, feta cheese, red onion, lemon herb dressing **V GF**

TRI-COLOUR PASTA bell peppers, onions, sundried tomato
pesto cream **V**

SOUPS

ALBERTA BEEF BARLEY root vegetables, beef broth

CREAM OF PRAIRIE MUSHROOM roasted Prairie mushroom blend,
Porcini veloute, red wine & rosemary reduction **V GF**

TOMATO BASIL plum tomatoes, garlic & onion confit, fresh basil **VG GF**

DAILY SOUP chef's selection





THE PARK (CONTINUED)

Choose 2 items from Entrées:

ENTRÉES

CHARGRILLED FLANK STEAK onion gravy, roasted baby potatoes **GF**

BEEF BOURGUIGNON braised beef, pearl onions, seasonal vegetables, red wine demi, topped with garlic mashed potatoes **GF**

SWEET AND SOUR PORK fried pork, stir fried vegetables, jasmine rice, sweet & sour glaze

UKRAINIAN (if this selection is chosen, no additional Entrées may be selected)
potato & cheddar perogies, rice & onion cabbage rolls, sliced garlic sausage

CHICKEN POT PIE roasted chicken, vegetables, velouté, puff pastry

SPANISH STYLE CHICKEN crispy chicken thighs, roasted bell pepper, rice pilaf, tomato & olive sauce **GF**

SHRIMP AND LOBSTER MAC N' CHEESE elbow macaroni, creamy cheese sauce

LASAGNA meat or vegetarian

VEGETABLE STIR FRY stir fry vegetables, coconut rice, grilled tofu, ginger sauce **VG GF**

3 COURSE LUNCH MEALS (minimum 15 persons)

includes bread rolls, soup or salad, dessert, chef's choice of starch & vegetables, coffee and tea

Choose a salad or soup:

SALADS

ASIAN NOODLE curried chow mein, julienne vegetables **VG**

BROCCOLI SLAW tomatoes, dried cranberries, sunflower seeds, aged cheddar cheese, mandarin vinaigrette **V GF**

CAESAR traditional creamy dressing **V GF**

FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings **VG GF**

MEDITERRANEAN SEVEN BEAN AND LENTIL tomatoes, cucumber, bell peppers, olives, feta cheese, red onion, lemon herb dressing **V GF**

POTATO red or yellow skin potatoes, creamy buttermilk dressing **V GF**

ROASTED BEET red & golden beets, field greens, crumbled goat cheese, sunflower seeds, poppy seed vinaigrette **V GF**

TRI-COLOUR PASTA bell peppers, onions, sundried tomato pesto cream **V**





3 COURSE LUNCH MEALS (CONTINUED)

SOUPS

CREAM OF PRAIRIE MUSHROOM roasted Prairie mushroom blend, Porcini veloute, red wine & rosemary reduction **V GF**

ROASTED RED PEPPER BISQUE avocado cream **V GF**

TOMATO BASIL plum tomatoes, garlic & onion confit, fresh basil **VG GF**

DAILY SOUP chef's selection

ENTRÉES

STRIPLOIN STEAK SANDWICH **\$35.95/PERSON**
grilled New York steak, caramelized mushroom & onions, garlic baguette, jus **GF** available

BRAISED BEEF SHORT RIBS **\$36.95/PERSON**
three-bone rack of braised short ribs, rich red wine sauce, root vegetables, steamed yellow flesh potatoes **GF**

BREAST OF CHICKEN FORESTIÈRE **\$34.95/PERSON**
marinated chicken breast, olive oil, herbs, Prairie mushroom blend **GF**

PORK CHOP **\$34.95/PERSON**
apple brandy demi **GF**

DESSERTS **V**

CRÈME BRULE vanilla bean & ginger **GF**

LEMON MERINGUE PIE house made meringue & lemon filling

PANNA COTTA caramelized banana **GF**

DESSERT PLATTER (SERVES 10) seasonal assorted selection

MAKE IT A 4 COURSE MEAL add \$5.00/PERSON

LUNCH



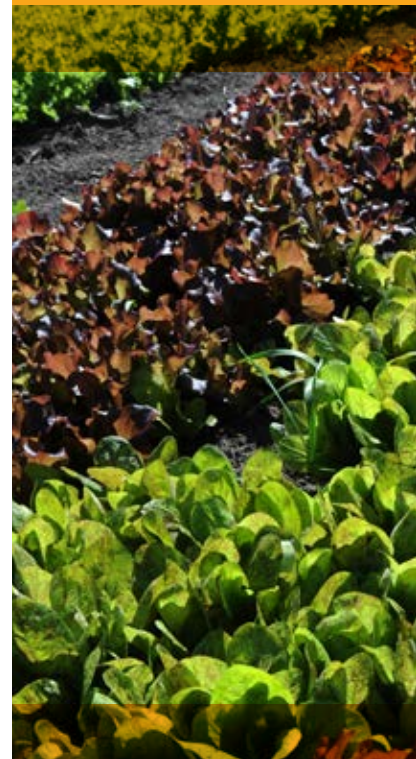


COLD HORS D'OEUVRES

(minimum order of 3 doz. for each selection)

- PESTO CHICKEN SALAD **\$32.95/DOZEN**
sundried tomatoes, shaved parmesan on banana bread
- SMOKED SALMON **\$32.95/DOZEN**
rye points, capers, herb cream cheese, pickled shallots
- SUSHI **MARKET PRICE**
assorted
- CAPRESE SKEWERS **\$28.95/DOZEN**
grape tomato, basil, bocconcini, vinaigrette **VG GF**
- TUNA TATAKI **\$40.95/DOZEN**
marinated tuna, ponzu, grated daikon & carrot **GF**
- ROAST MUSHROOM ROLL **\$28.95/DOZEN**
roasted wild mushroom blend, puff pastry, béarnaise aioli **V**
- SPICY TOMATO OIL **\$22.95/DOZEN**
garlic toasted baguette **V VG**
- VIETNAMESE STYLE BEEF TARTARE **\$38.95/DOZEN**
green onion cake, pickled veg, rice puffs
- SPECK AND APPLE **\$29.95/DOZEN**
smoked prosciutto, apple, fresh horseradish
- SMOKY CHARRED SCALLOP **\$36.95/DOZEN**
corn puree, seaweed cone

HORS D'OEUVRES



Edmonton
EXPO
Centre

03/07/17

V Vegetarian **VG** Vegan **GF** Gluten-Free

AUTHENTIC LOCAL CUISINE
EXQUISITE PRESENTATION
EXCEPTIONAL SERVICE

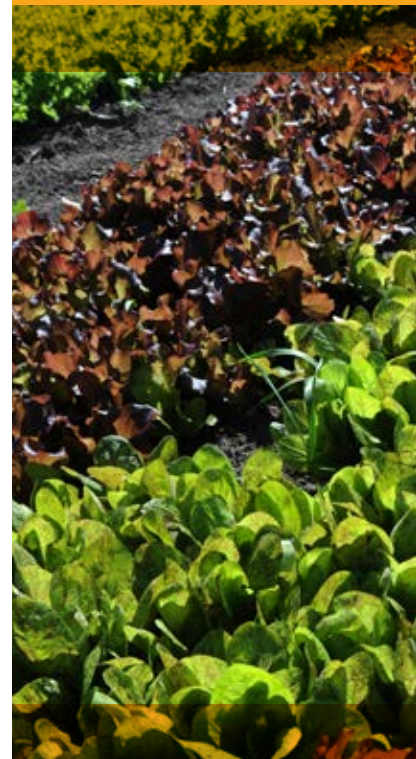


HOT HORS D'OEUVRES

(minimum order of 3 doz. for each selection)

CHICKEN WINGS	\$29.95/DOZEN
hot, teriyaki, honey garlic, salt & pepper, sweet chili, sriracha	
DRY RIBS	\$30.95/LB
salt, pepper, garlic	
SPRING ROLLS	\$30.95/DOZEN
pork or vegetarian, sweet chili sauce	
SLIDERS	\$38.95/DOZEN
AAA Alberta beef tenderloin	
POT STICKERS.	\$30.95/DOZEN
pork & chive, soy glaze & green onion	
ARANCINI	\$31.95/DOZEN
panko cornflake crusted saffron risotto, bocconcini cheese	
CRISPY BUFFALO SHRIMP	\$36.95/LB
blue cheese cream	
CURRIED POTATO BLINI	\$31.95/DOZEN
onion jam, mint chutney	
MINI BEEF WELLINGTON	\$44.95/DOZEN
horseradish cream	
CRAB AND LOBSTER CAKES.	\$44.95/DOZEN
chimichurri sauce	

HORS D'OEUVRES





PLATTERS (minimum 20 persons unless noted otherwise)

DELI **\$15.95/PERSON**
roast beef, turkey breast, ham, pastrami, tomato, lettuce,
cucumber slices, pickle & olive tray, butter, mustard, mayonnaise
& horseradish, country rye bread, french baguette & rolls **GF** available

ANTIPASTI **\$16.95/PERSON**
selection of Italian style cold meats & cheeses to include:
salami, capicolli, mortadella, parma ham, provolone & asiago,
balsamic & olive oil marinated roasted vegetables, assorted olives,
pickled vegetables & artichoke hearts, variety of local breads **GF** available

VEGETABLES, CRUDITÉS
assorted dips **VG** **\$5.95/PERSON**

SLICED FRUIT
seasonal **VG** **\$7.95/PERSON**

MEDITERRANEAN **\$8.95/PERSON**
roasted garlic & red pepper hummus, olive tapenade, artichoke
& spinach dip, pita shards, assorted marinated & spiced olives **V**

CHEESE BOARD **\$10.95/PERSON**
domestic & international cheeses, dried fruit, crackers & crostini's **V**

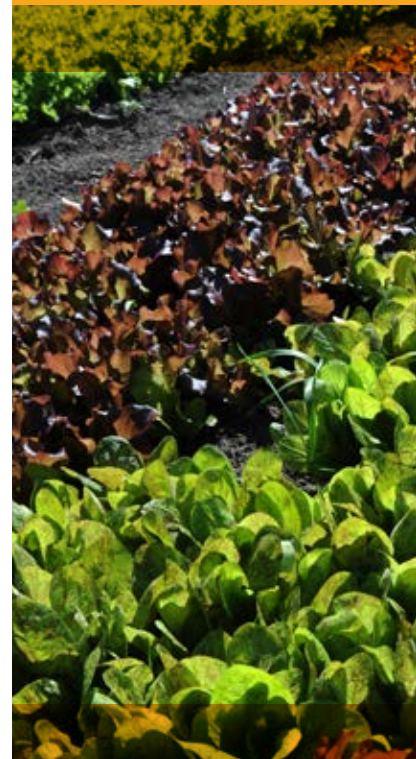
PLATTERS

SMALL SANDWICHES (minimum 1 dozen per selection) **\$27.95/DOZEN**
made on assorted breads & wraps **GF** available

roasted turkey, cranberry spread	roasted vegetables with pesto aioli
smoked ham, grainy mustard & mayo	tandoori chicken, curry aioli
Alberta beef, creamy horseradish	tuna salad
pastrami, dijonaise	egg salad
Italian meats, herb sauce	

OPEN FACE SANDWICHES (minimum 2 dozen per selection) **\$31.95/DOZEN**
made on assorted breads

curried chicken salad on banana bread	mini BLT's with house bacon
smoked salmon on rye	crab & lobster salad
cucumber cream cheese finger sandwiches	





DIPS, SPREADS & SNACKS

(minimum 20 persons unless otherwise noted)

- ROMA TOMATO AND HERB BRUSCHETTA **\$3.50**/PERSON
toasted herbed baguette **VG**
- HOUSE MADE HUMMUS **\$3.50**/PERSON
charcoal infused extra virgin olive oil, mini naan **VG**
- SPINACH DIP **\$3.50**/PERSON
bread & pita shards **V**
- 7 LAYER MEXICAN DIP **\$4.50**/PERSON
guacamole, salsa, sour cream, cream cheese, cheddar cheese,
diced tomatoes, black olives **V**
- KETTLE CHIPS, HOUSE MADE **\$3.50**/PERSON
flavoured salts, roasted garlic aioli **VG GF**
- POPCORN, INDIVIDUAL BAGS **\$3.50**/PERSON
kettle popped **VG GF**
- TORTILLA CHIPS **\$4.50**/PERSON
salsa, sour cream **V GF**
- POTATO CHIPS **\$3.00**/PERSON
onion dip **V GF**
- PRETZELS (MINIMUM ORDER 10) **\$3.50**/PERSON
salted dry pretzels, dijonnaise dip **V**

RECEPTION





STATIONS (minimum order 50 persons per selection)

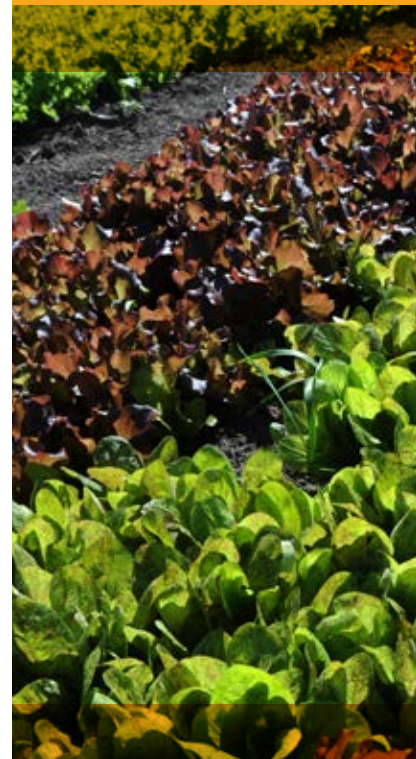
- POTATO MARTINI **\$13.95/PERSON**
Russian blue potato, Yukon gold & russet potatoes mashed,
grated cheese, crispy onions, chives, bacon, roasted vegetables,
crumbled sausage, sour cream
- SALAD BAR **\$12.95/PERSON**
selection of lettuces, fresh & pickled vegetables, cheeses,
signature dressings **V VG**
- TACOS **\$14.95/PERSON**
choice of Ancho chicken, shredded beef or fajita veg complimented
with sour cream, onions, tomato salsa, diced tomatoes, avocado
- SUNDAE **\$11.95/PERSON**
ice cream, selection of nuts, confections, chocolate & caramel sauce,
fresh & dried fruits **V**

stations can be chef attended - add \$125.00/PER STATION

CARVING (minimum order 50 persons per selection)

- SMOKED BRISKET **\$14.95/PERSON**
merlot jus, horseradish, grainy & dijon mustard, mini buns **GF** available
- ALBERTA BEEF INSIDE ROUND **\$12.95/PERSON**
merlot jus, horseradish, grainy & dijon mustard, mini buns **GF** available
- PORK LOIN **\$12.95/PERSON**
apple sauce, grainy mustard & marsala jus, mini buns **GF** available
- FLANK STEAK **\$13.95/PERSON**
merlot jus, horseradish, grainy & dijon mustard, mini buns **GF** available

based on one carver for every 250 guests,
additional carvers at \$125.00/CARVER





THE EXPO (minimum 30 persons) **\$54.95/PERSON**
 buffet includes dinner rolls, chef's choice of starch, vegetables

Choose 4 items from Salads:

SALADS

CAESAR garlic croutons, parmesan cheese, creamy dressing **V VG**

CURRIED CHICKPEA & ROASTED CAULIFLOWER lemon & lime vinaigrette **VG GF**

FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings **VG GF**

FIRE ROASTED MEDITERRANEAN VEGETABLES peppers, squash, onions, olives, mushrooms, tangy feta dressing **V VG**

KALE mandarin orange, cranberries & pumpkin seeds, gouda cheese **V VG**

ROASTED BEET red & golden beets, field greens, crumbled goat cheese, sunflower seeds, poppy seed vinaigrette **V VG**

SPANISH RICE tomatoes, peppers, chilies, cilantro, lemon vinaigrette **VG GF**

TOMATO & MINI BOCCONCINI pesto & aged balsamic **VG GF**

Choose 2 items from Entrées:

ENTRÉES

BEEF BOURGUIGNON braised beef, pearl onions, seasonal vegetables, red wine demi, topped with garlic mashed potatoes **GF**

BEEF SHORT RIBS braised ribs, veal port reduction **GF**

BUTTER CHICKEN chicken marinated with Indian spices, curried tomato sauce **GF**

HERB ROASTED CHICKEN smoked tomato & bell pepper ragout **GF**

ROAST PORK LOIN cherry & dried apricot glaze **GF**

PAN SEARED SOLE lemon, garlic, parsley cream sauce **GF**

SOCKEYE SALMON broiled filets, saffron thyme glaze **GF**

EGGPLANT PARMIGIANA corn flake & panko crusted eggplant, mozzarella & parmesan cheese, roasted tomato sauce **V**

RAVIOLI roasted butternut squash, leek & truffle cream **V**

DESSERT includes coffee and tea

NORTHLANDS DESSERT PLATTER seasonal selection for each table **V**

DINNER BUFFET





THE NORTHLANDS GALA (minimum 30 persons) . . **\$74.95/PERSON**
buffet includes dinner rolls, chef's choice of starch, vegetables

Choose 2 items from Platters:

PLATTERS

DELI MEAT smoked & roast deli platter, black forest ham, roast beef, prosciutto, Montreal smoked pastrami, smoked turkey & genoa salami **GF**

MARITIME seafood medley of clams & mussels, smoked & gravlax salmon, citrus cream cheese, onions, capers & cocktail sauce **GF**

MEDITERRANEAN roasted garlic & red pepper hummus, olive tapenade, artichoke & spinach dip, pita shards, assorted marinated & spiced olives **V GF** available

CHEESE BOARD domestic & international cheeses, dried fruit, crackers & crostini's **V GF** available

Choose 4 items from Salads:

SALADS

BABY SPINACH orange segments, baby beets, dried figs, raspberry dressing **VG GF**

CAESAR garlic croutons, parmesan cheese, creamy dressing **V GF**

FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings **VG GF**

GERMAN POTATO red or yellow skin potatoes, grainy mustard, pickles **V GF**

GRILLED ASPARAGUS goat cheese, red bell peppers, aged balsamic glaze **V GF**

KALE mandarin orange, cranberries & pumpkin seeds, gouda cheese **V GF**

MEDITERRANEAN SEVEN BEAN AND LENTIL tomatoes, cucumber, bell peppers, olives, feta cheese, red onion, lemon herb dressing **V GF**

TOMATO & MINI BOCCONCINI pesto & aged balsamic **V GF**

DINNER BUFFET





THE NORTHLANDS GALA (CONTINUED)

Choose 2 Meat Entrées and 1 Vegetarian Entrée:

ENTRÉES

HERB CRUSTED PORK LOIN apple molasses glaze, golden raisin & onion compote **GF**

BREAST OF CHICKEN slow roasted, parmesan & herb crusted, mozzarella, basil & smoked tomato sauce **GF**

BUTTER CHICKEN chicken marinated with Indian spices, curried tomato sauce **GF**

GRILLED CHICKEN BREAST grilled seasonal fruits, spicy lime & cilantro cream **GF**

PAN SEARED SOLE lemon, garlic, parsley cream sauce, sautéed shrimp **GF**

SOCKEYE SALMON broiled filets, saffron thyme glaze **GF**

EGGPLANT PARMIGIANA corn flake & panko crusted eggplant, mozzarella & parmesan cheese, roasted tomato sauce **V**

POTATO GNOCCHI asparagus, wild mushroom ragout **V**

Choose 1 Item from Carving Station:

ALBERTA BEEF INSIDE ROUND merlot jus, horseradish, grainy & dijon mustard **GF**

FLANK STEAK merlot jus, horseradish, grainy & dijon mustard **GF**

DESSERT includes coffee and tea

NORTHLANDS DESSERT PLATTER seasonal selection for each table **V**

DINNER





A LA CARTE DINNER (minimum 30 persons)
includes dinner rolls, chef's choice of starch, vegetables, coffee and tea

SALADS **\$8.95/PERSON**

ANJOU PEAR poached pear, wild mushrooms, baby lettuce blend,
honey lime vinaigrette **V GF**

BABY SPINACH orange segments, baby beets, dried figs,
raspberry dressing **VG GF**

FIRE ROASTED VEGETABLE eggplant, zucchini, tomato,
red bell pepper, marinated bocconcini, aged balsamic glaze **V GF**

GRILLED ASPARAGUS goat cheese, red bell peppers,
aged balsamic glaze **V GF**

ICEBERG blue cheese, candied Applewood bacon, avocado
& buttermilk ranch dressing **V GF**

KALE mandarin orange, cranberries & pumpkin seeds, gouda cheese **V GF**

MEDITERRANEAN romaine lettuce, kalamata olives, cherry tomatoes,
feta cheese, bell peppers & herb vinaigrette **V GF**

SMOKED DUCK house smoked duck breast, pea shoots, cucumber,
grape tomatoes, sesame thai vinaigrette **GF** **\$10.95/PERSON**

SOUPS **\$7.95/PERSON**

CREAM OF PRAIRIE MUSHROOM roasted Prairie mushroom blend,
Porcini veloute, red wine & rosemary reduction **V GF**

HOT VICHY potato leek with pickled vegetables **VG GF**

MULLIGATAWNY SOUP chicken, rice, curry, nutmeg & coconut milk **GF**

ROASTED RED PEPPER BISQUE avocado cream **V GF**

ROASTED BUTTERNUT SQUASH & APPLE maple dijon cream **V GF**

TOMATO BASIL plum tomatoes, garlic & onion confit, fresh basil **V GF**





A LA CARTE DINNER (CONTINUED)

ENTRÉES

BEEF TENDERLOIN **\$51.95/PERSON**
char grilled tenderloin steak, smoked tomatoes & shallot relish **GF**

STEAK AND PRAWN **\$46.95/PERSON**
broiled New York steak, tiger prawn & 4-peppercorn sauce **GF**

PORCHETTA **\$40.95/PERSON**
sour cherry sugo **GF**

CHICKEN SALTIMBOCCA **\$41.95/PERSON**
prosciutto wrapped, stuffed with garlic, basil & mozzarella cheese,
roasted red pepper sauce **GF**

GRILLED CHICKEN BREAST **\$39.95/PERSON**
grilled pineapple, tequila-lime cream **GF**

CRAB AND SOLE **\$52.95/PERSON**
seared sole, fried crab dumplings, lemon caper butter sauce

BAKED POTATO GNOCCHI **\$39.95/PERSON**
pesto cream, seasonal vegetables, cheese

VEGETABLE AND TOFU TIMBALE **\$39.95/PERSON**
marinated grilled tofu, portobello mushroom, grilled vegetables,
red pepper emulsion, balsamic glaze **VG**

DESSERTS **\$8.95/PERSON**

APPLE PIE MARTINI french vanilla ice cream **V**

CHOCOLATE GANACHE caramelized white chocolate,
raspberry coulis **V**

CRÈME BRULE vanilla bean & ginger **V GF**

MACERATED BERRIES honey butter pound cake, bourbon
chantilly cream **V**

OREO CHEESECAKE unbaked **V**

PANNA COTTA caramelized banana **V GF**

RASPBERRY CHEESECAKE sweet basil coulis **V**

DESSERT PLATTER (SERVES 10) **\$74.95/TABLE**
seasonal assorted selection

DINNER





BY THE BOTTLE

WHITE WINE

SAUVIGNON BLANC	\$28.00 /BOTTLE
Jackson-Triggs "Proprietors' Selection"	
CHARDONNAY	\$33.00 /BOTTLE
Peller Estates "Family Series" VQA	
PINOT GRIGIO	\$36.00 /BOTTLE
Sumac Ridge "Private Reserve" VQA	
CHARDONNAY	\$41.00 /BOTTLE
Rootstock "By Mission Hill" VQA	
RIESLING	\$43.00 /BOTTLE
Red Rooster VQA	
PINOT BLANC	\$46.00 /BOTTLE
Sandhill Estate Vineyard VQA	

RED WINE

CABERNET SAUVIGNON	\$28.00 /BOTTLE
Jackson-Triggs "Proprietors' Selection"	
MERLOT	\$33.00 /BOTTLE
Peller Estates "Family Series" VQA	
SHIRAZ	\$41.00 /BOTTLE
Ganton & Larsen Prospect Winery, "Red Willow" VQA	
CABERNET FRANC	\$41.00 /BOTTLE
Vineland Estates VQA	
CABERNET MERLOT	\$45.00 /BOTTLE
Sumac Ridge "Private Reserve" VQA	
PINOT NOIR	\$46.00 /BOTTLE
Inniskillin "Okanagan Estates Series" VQA	
SYRAH	\$48.00 /BOTTLE
Sandhill Estate Vineyard VQA	

WINE LIST





WINE BY THE BOTTLE (CONTINUED)

SPARKLING AND ROSÉ WINE

BRUT **\$49.00/BOTTLE**
See Ya Later Ranch VQA

BRUT **\$55.00/BOTTLE**
Vineland Estates VQA

ROSE **\$36.00/BOTTLE**
Rigamarole VQA

NON ALCOHOLIC

APPLE ESSENCE SPARKLING **\$19.00/BOTTLE**
cranberry, raspberry or peach

BAR SERVICE

	Size	Host	Cash
Liquor	1 oz	\$5.75	\$6.75
Premium Liquor	1 oz	\$6.75	\$7.75
Domestic Beer	*	\$5.75	\$6.75
Premium Beer	*	\$6.75	\$7.75
Coolers	*	\$5.75	\$6.75
Wine	5 oz	\$5.75	\$6.75
Premium Wine	5 oz	\$7.75	\$8.75
Liqueurs	1 oz	\$6.75	\$7.75
Premium Liqueurs / Cognac	1 oz	\$7.75	\$8.75
Soft Drinks	12 oz	\$3.00	\$3.50
Juice	12 oz	\$3.00	\$3.50

* Size varies between 11 oz. and 13 oz. depending on product.

Note: Not all products on all bars. Please see your Event Manager.

Beverage service includes the following: mixes for liquor (soft drinks, orange juice, clamato juice, cranberry juice), fruit garnishes, cocktail picks, straws, cocktail napkins, ice & glasses.

A bartender fee of \$30.00 per hour per bartender, minimum of 3 hours, will apply if the bar sales do not exceed \$500.00 per bar (before taxes).

Hosted bar prices are subject to 5% GST and an 18% service charge.
Cash Bar pricing includes 5% GST.

WINE LIST & BAR SERVICE





REFERENCE GUIDE

AIOLI mayonnaise style sauce usually made with garlic, olive oil, lemon juice, egg yolks, and seasonings

ANGUS a breed of cattle that is known for its tender and well-marbled cuts of beef

ARANCINI stuffed rice balls, coated with breadcrumbs and fried

BÉCHAMEL SAUCE a white sauce made with flour, butter and milk

BLINI thin type of pancake

CHANTILLY CREAM another term for whipped cream that is flavoured with vanilla

CHIMICHURRI green sauce usually made with finely-chopped parsley, minced garlic, olive oil, oregano and white vinegar

COULIS fruit or vegetable puree sauce used as a sauce

EMULSION mixture of two or more liquids ie. vinaigrette (oil and vinegar)

FORESTIÈRE a mushroom sauce

FRITTATA egg style dish similar to a crustless quiche

GANACHE whipped filling made of chocolate and cream

JULIENNE a method of food preparation of cutting food into short, thin strips

MACERATED softened by soaking in liquid

MULLIGATAWNY an English soup made with Indian spices

PANNA COTTA an Italian dessert made with gelatin thick cream, egg whites, cream & honey

PONZU a Japanese citrus based sauce

PORCHETTA stuffed boneless pork roast

RISOTTO rice cooked in broth to a creamy consistency and usually served with the addition of vegetables, seafood or meat

SUGO traditional Italian style sauce

TAPENADE a puréed or finely chopped spread made with olives, capers, anchovies and olive oil

TATAKI Japanese preparation of fish or meat seared and briefly marinated, sliced thinly and usually seasoned with ginger

GLOSSARY





CREATING MEMORABLE EXPERIENCES

At Northlands we believe that an outstanding dining experience contributes to meaningful social and networking experiences for your guests, allowing them to build strong connections and forge important ongoing relationships.

Your first point of contact in arranging your event is the Sales Manager. Once you say yes—we hold the booking details for 14 days. During this time we issue a license agreement and request you sign the agreement and return a non-refundable deposit to Northlands. The license agreement includes a payment schedule for the balance of funds.

Northlands will then assign you an Event Manager. The Event Manager will consult with you and develop the food service requirements and event logistics to make your event a success.

When booking your function if you require confirmed set up and tear down time for your event these details must be identified in the license agreement, otherwise you have access to the space only for the periods defined in the license agreement.

Your final guest count guarantee and special dietary requests are required seven business days (Monday to Friday) from your event. Alternatively if we do not receive a guest count confirmation we will invoice for the greater of the original contracted number or the actual guest count.

Bookings that occur on statutory holidays may be assessed additional labour charges.

Assistance in placing client items on tables on the day of the event is available at an additional labour charge and must be pre-arranged through your Event Manager.

Buffet service is available for a food safe window of 1.5 hours.

All catered event food remains on site at Northlands.

Signage in public areas must be prearranged and approved by Northlands.

Socan and Resound fees are applicable.

All pricing is subject to change along with menu item availability.

Gluten Free items are subject to an additional charge.

18% service charge is applicable to all food and beverage.

Add 5% GST to all orders.

There will be an additional charge of \$2.95 per person for groups that do not meet the minimum requirements set forth in the Menu Guide.

