

Business Package 2019



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 juice
Basket of fresh baked croissant & Danish pastries
Jams & butter

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

Coffee & tea
\$20

Northview Eggs Benedict

Fresh squeezed orange juice
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

Coffee & tea
\$24

Healthy Start

Fresh squeezed orange juice
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

Coffee & tea
\$21

Prices subject to a service charge and appropriate taxes
Prices are per person

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
Coffee & tea

\$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
Coffee & tea

\$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
Coffee & tea

\$22

Prices subject to a service charge and appropriate taxes
Prices are per person

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

Coffee & tea

\$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

Coffee & tea

\$32

Prices subject to a service charge and appropriate taxes
Prices are per person

Coffee Break

BEVERAGES

Coffee

Regular & decaffeinated	8 cup thermos	\$24.00
	50 cup urn	\$150.00

Tea

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

Fruit Juices

Individual bottles of Dole brand	per bottle (473ml)	\$3.50
	by the jug (8 cups)	\$20.00

Soft Drinks

Pepsi products	per bottle (591ml)	\$3.50
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Bottled Water

Individual serving		\$2.50 SM
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Mineral water

Perrier	per bottle (330ml)	\$3.00
	per bottle (750ml)	\$6.00
San Pellegrino	per bottle (250ml)	\$3.00
	per bottle (750ml)	\$6.00

SNACKS

Assorted muffins	per dozen	\$24
House baked buttery croissants	per dozen	\$32
Assorted house baked Danish pastries	per dozen	\$32
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)		\$45
Whole fresh fruits	each	\$1.50
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, coffee & tea.*

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 entrée.

Cheese Ravioli, white truffle flavoured cream sauce, garlic crostini \$27

Seared Fraser Valley chicken breast, pickled cherry tomato, toasted pine nuts and fresh basil, creamy fresh herb mashed potatoes \$32

Seared wild salmon filet, grainy mustard & fresh dill cream, asparagus and risotto \$35

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
Coffee & tea **\$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, Italian Tiramisu cake
Fresh seasonal fruit plate
Coffee & tea **\$28**

Mediterranean

Grilled thick pita bread with tzatziki dip
Fresh garden greens with house made dressings
Mediterranean chickpea 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
Coffee & tea **\$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
Coffee & Chai Tea **\$34**

Prices subject to a service charge and appropriate taxes
Prices are per person

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
Coffee & tea

\$30

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
- Cheese ravioli 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
Coffee & tea

\$38

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