



BANQUET PACKAGE 2020



6857 - 168TH ST. SURREY, BC V3S 3T6
WWW.NORTHVIEWGOLF.COM

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

(EVENING- NOVEMBER 1 – APRIL 30) / \$500.00

(EVENING - MAY, JUNE & OCTOBER) / \$800.00

(EVENING - JULY 1 – SEPTEMBER 30) / \$1000.00

SUNDAY

(DAYTIME OR EVENING) / \$500.00

(EVENING ON A HOLIDAY WEEKEND) / \$800.00

CAPACITY:

ROUNDS WITHOUT DANCE FLOOR / 250

ROUNDS WITH DANCE FLOOR / 200

NOTE: THE PRICING ABOVE 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

SATURDAY EVENING

JULY 1 TO SEPTEMBER 30 / \$12,000

MAY, JUNE & OCTOBER / \$10,000

SUNDAY

HOLIDAY WEEKENDS / \$6,000

NOTE: INCLUDES ROOM RENTAL, FOOD & BEVERAGE – EXCLUSIVE OF TAXES & SERVICE CHARGE

PLATED MENU

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 SOUP **OR**
SALAD AND DESSERT. LUNCH
MENUS MAY START NO LATER
THAN 1 PM.

LUNCH

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

STARTERS

BUTTERNUT SQUASH SOUP
caramelized pears, spicy walnuts

BABY GREENS SALAD
*cucumber ring, sunflower seeds, dried cranberries, crisp carrot, tomato,
house raspberry dressing*

BABY KALE AND ROMAINE CAESAR SALAD
toasted focaccia croutons, shaved parmesan cheese

TRADITIONAL TOMATO BASIL SOUP
crème fraîche, parmesan petals

BABY KALE QUINOA SALAD
roasted yams, baby heirloom tomatoes, lemon poppy seed vinaigrette

BUCKWHEAT NOODLE SALAD
baby greens, savoy cabbage, tofu, spiced almonds, cucumber

ENTRÉES

all entrées served with two seasonal vegetables (except pasta dish)

TWO PESTO TAGLIATELLE / \$34
grilled chicken, cherry tomatoes, parmesan cheese, roasted garlic cream

APPLE CIDER BRINED CHICKEN BREAST / \$37
crushed new potatoes, pancetta onion reduction

STEELHEAD TROUT / \$38
*truffled pea puree, crushed new potatoes, roasted mushrooms, shallot confit
butter sauce*

GRILLED 8OZ. NEW YORK STEAK(*served medium*) / \$40
madagascar peppercorn sauce, creamy fresh herb mashed potatoes

DESSERTS

BAKED N.Y. CHEESECAKE
raspberry coulis, whipped cream

MOCHA CHEESECAKE
chocolate sauce, whipped cream

SALTED CARAMEL CHOCOLATE TORTE
crème anglaise

CRÈME CARAMEL
seasonal berries, whipped cream

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BUFFET MENU

SERPENTINE LUNCH / \$40

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

PLATTERS

ASSORTED CRUDITES WITH DIPS
ASSORTED PICKLE PLATTER

SALADS

GARDEN GREENS
vegetable ribbons and assorted dressings

BABY KALE AND ROMAINE CAESAR SALAD
toasted focaccia croutons, shaved parmesan cheese

NUGGET POTATO SALAD
lemon, fresh herbs, yogurt, bacon, bread crumbs

PENNE PASTA SALAD
vegetable julienne and pesto vinaigrette

ACCOMPANIMENTS

SMASHED NEW POTATOES, FRESH HERBS
RICE PILAF WITH RED QUINOA
VEGETABLE MEDLEY

HOT ENTRÉES

CHOOSE TWO

PIRI PIRI ROAST CHICKEN
grilled lime

ROAST PORK LOIN
dried fruit chutney & port wine jus

TWO PESTO FUSILLI PASTA
cherry tomatoes, parmesan cheese, roasted garlic cream

SEARED WILD SALMON
cajun, strawberry salsa

DESSERTS

FRESH SEASONAL FRUIT PLATTER
SELECTION OF ASSORTED SQUARES & PIES

MINIMUM 25 ADULT GUESTS
LUNCH MENUS MAY START
NO LATER THAN 1 PM.

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

CHEF'S SELECTION / \$35 PER DOZEN

PASSED APPETIZERS

COLD CANAPES

COLD POACHED PRAWN
citrus ginger sauce

HOUSE SMOKED WILD SALMON
light rye, dill aioli

SEARED ALBACORE TUNA
sesame cracker, sriracha aioli

STILTON CHEESE
tomato jam on a grilled pita

GOLDEN BEETS
whipped goat cheese, hazelnuts, chervil

BRUSCHETTA
goat cheese snow, balsamic

PROSCIUTTO, STRAWBERRY, BOURSIN
on crostini

MINIMUM 2 DOZEN PER SELECTION
PRICES ARE PER DOZEN

HOT HORS D'OEUVRES

COCONUT BREADED CHICKEN "LOLLIPOP"
mango dipping sauce

MINI STUFFED YORKSHIRE PUDDINGS
braised beef, horseradish cream

JONAH CRAB AND EAST COAST SHRIMP CAKES
lime cilantro mayonnaise

CHICK PEA PATTY
tahini yogurt, micro cilantro

PRAWN "TORPEDO"
ponzu dipping sauce

HAM AND GRUYERE TART

VEGETARIAN SPRING ROLLS
plum sauce

SMOKED WHITE CHEDDAR MINI GRILLED CHEESE SANDWICH

STATIONARY APPETIZERS

SNACKS

PRETZELS / \$10
(500 grams)

MIXED NUTS / \$15
(500 grams)

CRISP CORN TORTILLA CHIPS / \$30
salsa fresca (serves 15)

EAST COAST CRAB, SPINACH & ARTICHOKE DIP / \$44
crisp corn tortilla chips (serves 10)

FIRE ROASTED RED PEPPER & BAKED GARLIC DIP / \$35
sliced baguette (serves 10)

GREEK TZATZIKI DIP / \$30
grilled thick pita bread (serves 10)

HUMMUS / \$30
grilled pita bread (serves 10)

ITALIAN ANTIPASTO / \$30
crackers (no seafood added)

PLATTERS

ASSORTED PICKLE PLATTER *(serves 20)* / \$50

ASSORTED CRUDITES WITH DIPS *(serves 20)* / \$80

FRESH SEASONAL FRUIT PLATE *(serves 20)* / \$80

IMPORTED & DOMESTIC CHEESE PLATTER / \$110
crackers & sliced baguette (serves 20)

FINGER SANDWICH PLATTER *(48 pieces)* / \$65

SMOKED WILD SOCKEYE SALMON / \$290
horseradish cream, capers, lemon & sliced baguette (100 slices)

SELECTION OF SLICED MEATS & SALAMIS / \$150
dijon mustard, horseradish, baby gherkins & sliced baguette (serves 25)

CHEF'S SEAFOOD PLATTER / \$260
poached salmon, sliced gravlox, candied salmon, thai prawns & condiments (serves 25)

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

PLATED MENU

OUR EXECUTIVE CHEF HAS CREATED THESE DINNER CHOICES FOR YOU TO CREATE A **THREE-COURSE MENU**. THE SAME MEAL IS REQUIRED FOR ALL GUESTS. LISTED ENTRÉE PRICE INCLUDES SOUP **OR** SALAD AND DESSERT. TO ADD AN ADDITIONAL APPETIZER TO CREATE A FOUR-COURSE MENU ADD \$7.

DINNER

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

STARTERS

BUTTERNUT SQUASH SOUP
caramelized pears, spicy nuts

BABY GREENS SALAD
cucumber ring, sunflower seeds, dried cranberries, crisp carrot, tomato, house raspberry dressing

BABY KALE AND ROMAINE CAESAR SALAD
toasted focaccia croutons, shaved parmesan cheese

TRADITIONAL TOMATO BASIL SOUP
crème fraiche, parmesan petals

BABY KALE QUINOA SALAD
roasted yams, baby heirloom tomatoes, lemon poppy seed vinaigrette

BUCKWHEAT NOODLE SALAD
baby greens, savoy cabbage, tofu, spiced almonds, cucumber

ENTRÉES

all entrées served with two seasonal vegetables

LOCAL ROOT VEGETABLE CRUMBLE / **\$46**
fresh herbs, honeybee centre oatmeal crust

FRASER VALLEY CHICKEN BREAST / **\$50**
extra virgin olive oil, kalamata olives, roast garlic, artichoke, oregano

LING COD / **\$52**
roast fingerling potatoes, lemongrass ginger beurre blanc

WILD SALMON FILET / **\$52**
herb risotto, pomegranate rosemary glaze, butter sauce

BEEF TENDERLOIN / **\$56**
roast fingerling potatoes, vegetable ash, port jus

PRIME RIB OF BEEF (MINIMUM 15 PEOPLE) / **\$60**
yorkshire pudding, creamy mashed potatoes, rich beef pan-jus

CABERNET BRAISED BEEF SHORT RIB / **\$62**
potato puree, charred tomato, thyme

DESSERTS

BAKED N.Y. CHEESECAKE / *raspberry coulis, whipped cream*

MOCHA CHEESECAKE / *chocolate sauce, whipped cream*

BELGIAN CHOCOLATE MOUSSE DUO / *crème anglaise, berry coulis, whipped cream*

CRÈME CARAMEL / *seasonal berries, whipped cream*

SALTED CARAMEL CHOCOLATE TORTE / *crème anglaise*

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BUFFET MENU

COUNTRY CLUB DINNER / \$48

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

COLD PLATTERS

ASSORTED CRUDITES WITH DIPS
ASSORTED PICKLE PLATTER
POACHED PRAWNS

COLD SALADS

GARDEN GREENS / *vegetable ribbons and assorted dressings*
BUILD YOUR OWN CAESAR STATION
NUGGET POTATO SALAD / *lemon, fresh herbs, yogurt, bacon, bread crumbs*
PENNE PASTA SALAD / *vegetable julienne and pesto vinaigrette*

HOT ACCOMPANIMENTS

SMASHED NEW POTATOES / *fresh herbs*
RICE PILAF WITH RED QUINOA
VEGETABLE MEDLEY

HOT ENTRÉES

CHOOSE THREE

GRILLED CHICKEN SUPREME / *wild mushroom cream sauce*

CITRUS MARINATED ROAST CHICKEN BREAST / *fresh herbs*

CHEESE & BASIL RAVIOLI / *rich parmesan cream*

BAINGHAN BHARTA (ROAST EGGPLANT INDIAN STYLE)
chick pea, tofu (vegan & gluten free)

TWO PESTO FUSILLI PASTA
grilled chicken, cherry tomatoes, parmesan cheese, roasted garlic cream

ROAST PORK LOIN / *grainy mustard jus*

WILD SALMON MEDALLIONS / *fresh dill and grainy mustard cream*

SLICED ROAST BEEF / *horseradish, dijon mustard and jus*

DESSERTS

FRESH FRUIT PLATTER
ASSORTED SQUARES AND TARTS
BAKED PIES
CREAM FILLED PROFITEROLES / *whipped cream, berry coulis & chocolate sauce*

MINIMUM 25 ADULTS REQUIRED WITH A
MAX OF 50 GUESTS, CHILDREN AGED 4-11
ARE HALF PRICE & UNDER THE AGE OF 4
ARE COMPLIMENTARY

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BUFFET MENU

WEST COAST BBQ DINNER / \$49

MENU INCLUDES GARLIC BREAD, COFFEE AND TEA

COLD PLATTERS

ASSORTED CRUDITES WITH DIPS

SLICED TOMATO PLATTER / *extra Virgin Olive Oil & Fresh Basil*

COLD SALADS

GARDEN GREENS

vegetable ribbons and assorted dressings

FENNEL AND CABBAGE SLAW

BUILD YOUR OWN CAESAR STATION

NUGGET POTATO SALAD

lemon, fresh herbs, yogurt, bacon, bread crumbs

PENNE PASTA SALAD

vegetable julienne and pesto vinaigrette

ON THE BBQ

NEW YORK STEAK (6 OZ)

HOT SELECTIONS

CHOOSE ONE

WILD SOCKEYE SALMON

fresh dill, grainy mustard cream sauce

GRILLED CHICKEN BREAST

teriyaki sauce, mixed peppers and grilled pineapple

HOT ACCOMPANIMENTS

BAKED RUSSET POTATOES

sour cream, green onions, bacon bits

RICE PILAF WITH RED QUINOA

SWEET CORN ON THE COB

DESSERTS

FRESH FRUIT PLATTER

BAKED FRUIT PIES, CAKES & TRIFLE

CREAM FILLED PROFITEROLES

whipped cream, berry coulis & chocolate sauce

MINIMUM 50 ADULTS REQUIRED,
CHILDREN AGED 4-11 ARE HALF
PRICE & UNDER THE AGE OF 4 ARE
COMPLIMENTARY

BARBEQUE DINNER BUFFET ONLY OFFERED
MAY 1 - SEPTEMBER 30

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BUFFET MENU

MINIMUM 50 ADULTS REQUIRED,
CHILDREN AGED 4-11 ARE HALF
PRICE & UNDER THE AGE OF 4 ARE
COMPLIMENTARY

DELUXE DINNER / \$52

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

PLATTERS

ASSORTED CRUDITES WITH DIPS
ANTIPASTO PLATTER / selection of sliced salamis, grilled vegetables,
assorted pickles and mini bocconcini cheese
POACHED PRAWNS

SALADS

GARDEN GREENS / *vegetable ribbons and assorted dressings*
BABY KALE AND ROMAINE CAESAR SALAD / *toasted focaccia croutons,
shaved parmesan cheese*
NUGGET POTATO SALAD / *lemon, fresh herbs, yogurt, bacon, bread crumbs*
PENNE PASTA SALAD / *vegetable julienne and pesto vinaigrette*

MEDITERRANEAN SALAD

ACCOMPANIMENTS

SMASHED NEW POTATOES, FRESH HERBS
RICE PILAF WITH RED QUINOA
VEGETABLE MEDLEY
CARVED SLOW ROAST AAA BARON OF BEEF AU JUS

HOT ENTRÉES

CHOOSE TWO

GRILLED CHICKEN SUPREME / *wild mushroom cream sauce*
FRASER VALLEY CHICKEN BREAST / *extra virgin olive oil, kalamata olives,
roast garlic, artichoke, oregano, tomato*
CHEESE & BASIL RAVIOLI / *rich parmesan cream*
TWO PESTO FUSILLI PASTA / *grilled chicken, cherry tomatoes, parmesan
cheese, roasted garlic cream*
ROAST LEG OF LAMB / *rosemary shiraz jus*
ROAST PORK LOIN / *grainy Dijon mustard jus*
WILD SALMON MEDALLIONS / *fresh dill & grainy mustard cream*
BAINGHAN BHARTA (ROAST EGGPLANT INDIAN STYLE) / *chick pea, tofu
(vegan and gluten free)*

DESSERTS

FRESH SEASONAL FRUIT PLATTER
SELECTION OF HOUSE PREPARED FLANS, CHEESECAKE & TORTES
ENGLISH TRIFLE
CREAM FILLED PROFITEROLES
whipped cream, berry coulis & chocolate sauce

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BRIDAL DINNER / \$57

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

PLATTERS

ASSORTED CRUDITES WITH DIPS

ANTIPASTO PLATTER / selection of sliced salamis, grilled vegetables, assorted pickles and mini bocconcini cheese

POACHED PRAWNS

SALADS

GARDEN GREENS / *vegetable ribbons and assorted dressings*

BABY KALE AND ROMAINE CAESAR SALAD / *toasted focaccia croutons, shaved parmesan cheese*

NUGGET POTATO SALAD / *lemon, fresh herbs, yogurt, bacon, bread crumbs*

PENNE PASTA SALAD / *vegetable julienne and pesto vinaigrette*

MEDITERRANEAN SALAD

ACCOMPANIMENTS

SMASHED NEW POTATOES, FRESH HERBS

RICE PILAF WITH RED QUINOA

VEGETABLE MEDLEY

CARVED BEEF STRIPLOIN AU JUS

HOT ENTRÉES

CHOOSE TWO

GRILLED CHICKEN SUPREME / *with wild mushroom cream sauce*

FRASER VALLEY CHICKEN BREAST / *extra virgin olive oil, kalamata olives, roast garlic, artichoke, oregano, tomato*

ROAST LEG OF LAMB / *with rosemary shiraz jus*

ROAST PORK LOIN / *with a grainy dijon mustard jus*

WILD SALMON MEDALLIONS / *with fresh dill & grainy mustard cream*

SEAFOOD MEDLEY / *cod, salmon & prawns, tarragon chardonnay cream, roast fennel, sweet bell pepper compote*

HOT ENTRÉES

CHOOSE ONE

TWO PESTO FUSILLI PASTA / *grilled chicken, cherry tomatoes, parmesan cheese, roasted garlic cream*

BAINGHAN BHARTA (ROAST EGGPLANT INDIAN STYLE) / *chick pea, tofu (vegan and gluten free)*

CHEESE & BASIL RAVIOLI / *rich parmesan cream*

DESSERTS

FRESH SEASONAL FRUIT PLATTER

IMPORTED & DOMESTIC CHEESE BOARD / *with crackers*

SELECTION OF HOUSE PREPARED FLANS, CHEESECAKE & TORTES

ENGLISH TRIFLE

MINI CUPCAKES

CREAM FILLED PROFITEROLES / *whipped cream, berry coulis & chocolate sauce*

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BUFFET MENU

PREMIUM DINNER / \$67

MENU INCLUDES CIABATTA ROLLS WITH BUTTER & COFFEE AND TEA

PLATTERS

ASSORTED CRUDITES WITH DIPS

ANTIPASTO PLATTER / selection of sliced salamis, grilled vegetables, assorted pickles and mini bocconcini cheese

CHEF'S SEAFOOD PLATTER / *poached prawns, house made gravlox, candied salmon, poached salmon*

SALADS

GARDEN GREENS / *vegetable ribbons and assorted dressings*

BABY KALE AND ROMAINE CAESAR SALAD / *toasted focaccia croutons, shaved parmesan cheese*

NUGGET POTATO SALAD / *lemon, fresh herbs, yogurt, bacon, bread crumbs*

PENNE PASTA SALAD / *vegetable julienne and pesto vinaigrette*

MEDITERRANEAN SALAD

ACCOMPANIMENTS

RICE PILAF WITH RED QUINOA

VEGETABLE MEDLEY

CARVED SLOW ROAST PRIME RIB OF BEEF / yorkshire pudding

HOT ENTRÉES

CHOOSE THREE

GRILLED CHICKEN SUPREME / *wild mushroom cream sauce*

FRASER VALLEY CHICKEN BREAST / *extra virgin olive oil, kalamata olives, roast garlic, artichoke, oregano, tomato*

ROAST LEG OF LAMB / *rosemary shiraz jus*

ROAST PORK LOIN / *granny smith apple & sage stuffing; calvados jus*

WILD SALMON MEDALLIONS / *chardonnay & Italian parsley beurre blanc*

SEAFOOD MEDLEY / *cod, salmon & prawns, tarragon chardonnay cream, roast*

CURRIED PRAWNS / *bell peppers, fennel & grilled pineapple*

TWO PESTO FUSILLI PASTA / *grilled chicken, cherry tomatoes, parmesan cheese, roasted garlic cream*

BAINGHAN BHARTA(ROAST EGGPLANT INDIAN STYLE) / *chick pea, tofu (vegan and gluten free)*

CHEESE & BASIL RAVIOLI / *rich parmesan cream*

DESSERTS

FRESH SEASONAL FRUIT PLATTER

IMPORTED & DOMESTIC CHEESE BOARD *with crackers*

SELECTION OF HOUSE PREPARED FLANS, CHEESECAKE & TORTES

ENGLISH TRIFLE

FRENCH PASTRIES

ASSORTED MACARONS

CREAM FILLED PROFITEROLES *whipped cream, berry coulis & chocolate sauce*

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 BEEF LOIN *(serves 20)* / \$450

SLOW ROAST BEEF PRIME RIB *(serves 20)* / \$500

CHEF ATTENDED STATIONS

(CHEF'S FEE OF \$50 PER STATION)

NORTHVIEW PASTA BAR (PER PERSON) / \$20

includes house made tomato & cream sauces, choice of three pastas, 12 different garnishes & garlic bread (serves 50)

THAI PRAWNS FLAMBÉ STATION (SERVES 20) / \$350

includes tomato, fresh herbs, brandy, garlic, shallots in extra virgin olive oil

SPECIALTY

ICE CARVINGS \$300/\$500
(designs available)

WEDDING CUPCAKES
regular / \$30 dozen
miniature / \$22 per dozen

CHOCOLATE DIPPED STRAWBERRIES \$32/DOZEN

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

BAR MENU

ALCOHOLIC BEVERAGES

STANDARD / \$6.30

LIQUOR, WINE, DOMESTIC BEER & CIDERS

PREMIUM / \$6.95

PREMIUM LIQUOR, IMPORT BEER, COOLERS

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BEER / \$4.50

SOFT DRINKS / \$3.00

JUICES / \$3.00

BOTTLED WATER / \$3.00

PERRIER (330ML) / \$3.00

(750ML) / \$6.00

SAN PELLEGRINO (250ML) / \$3.00

(750ML) / \$6.00

SPARKLING APPLE JUICE (750 ML) / \$18.00

COMPLIMENTARY BARTENDER IS PROVIDED FOR A CASH OR HOST BAR IF CONSUMPTION IS \$400 OR MORE, OTHERWISE,

FEE STRUCTURE IS AS FOLLOWS:

\$40 PER HOUR PER BARTENDER -

MINIMUM 4 HOURS

\$50 PER HOUR PER BARTENDER -

MINIMUM 4 HOURS ON A STATUTORY HOLIDAY

PUNCHES

1 GALLON = 30 GLASSES

PRESENTED IN PUNCH BOWLS, SELF-SERVED

NON-ALCOHOLIC FRUIT PUNCH (30 GLASSES) / \$80.00

ALCOHOLIC PUNCH (30 glasses) \$140.00

CHAMPAGNE PUNCH(30 glasses) / \$140.00

SANGRIA RED OR WHITE (30 glasses) / \$165.00

MIMOSAS (30 glasses) / \$175.00

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

WINE MENU



WHITE

- JACKSON TRIGGS **CHARDONNAY** / \$31
 - JACKSON TRIGGS **SAUVIGNON BLANC** / \$31
 - PELLER ESTATES, VQA **CHARDONNAY** / \$33
 - LINDEMANS BIN 65 **CHARDONNAY** / \$34
 - DANZANTE **PINOT GRIGIO** / \$37
 - SUMAC RIDGE, VQA **GEWURZTRAMINER** / \$38
 - DOMAINE DE CHABERTON **BACCHUS - OFF DRY** / \$40
 - WOLF BLASS **CHARDONNAY** / \$44
 - OYSTER BAY **SAUVIGNON BLANC** / \$46
 - BURROWING OWL, VQA **PINOT GRIS** / \$50
 - WILLIAM FEVRE **PETIT CHABLIS** / \$60
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RED

- JACKSON TRIGGS **MERLOT** / \$31
 - PELLER ESTATES, VQA **CABERNET MERLOT** / \$33
 - LINDEMANS BIN 40 **MERLOT** / \$34
 - LINDEMANS BIN 99 **PINOT NOIR** / \$35
 - YELLOWTAIL **SHIRAZ** / \$35
 - SUMAC RIDGE, VQA **MERLOT** / \$42
 - RAVENSWOOD **ZINFANDEL** / \$45
 - CHIANTI RUFFINO **TUSCANY** / \$44
 - WOLF BLASS YELLOW LABEL **CABERNET SAUVIGNON** / \$44
 - ROBERT MONDAVI PRIVATE SELECTION **CABERNET SAUVIGNON** / \$46
 - LAS ACEQUIAS **MALBEC** / \$56
 - CHATEAUNEUF DU PAPE **RHONE** / \$125
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SPARKLING

- HENKELL BRUT **GERMANY** / \$38
- VEUVE CLICQUOT PONSARDIN **FRANCE** / \$145
- SPARKLING APPLE JUICE **NON-ALCOHOLIC** / \$18

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

AUDIO VISUAL EQUIPMENT RENTALS

PODIUM & MICROPHONE / COMPLIMENTARY

EASEL / COMPLIMENTARY

WIRELESS HEAD SET MIC / \$40.00

WIRELESS HANDHELD MIC / \$40.00

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

BOOK ALL 4 HD TV'S / \$500.00

**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.**