



**BUSINESS PACKAGE**  
**2020**



6857 - 168TH ST. SURREY, BC V3S 3T6  
[WWW.NORTHVIEWGOLF.COM](http://WWW.NORTHVIEWGOLF.COM)

# BANQUET ROOM SPECIFICATIONS

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**STEWART ROOM / \$350.00**

**CAPACITY:**

½ ROUNDS / 90

ROUNDS / 180

THEATRE STYLE / 200

COCKTAIL / 200

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**SERPENTINE ROOM / \$150.00**

**CAPACITY:**

½ ROUNDS / 35

ROUNDS / 50

THEATRE STYLE / 50

BOARDROOM/U-SHAPE / 25

COCKTAIL / 50

**PLAYER'S CORNER ROOM / \$200.00**

**CAPACITY:**

½ ROUNDS / 40

ROUNDS / 50

THEATRE STYLE / 50

BOARDROOM / 20

COCKTAIL / 50

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**SURCHARGES APPLIED FOR:**

- EVENTS "WITHOUT" A MEAL COMPONENT
- EVENTS WITH GROUPS UNDER 15 GUESTS

CUSTOM LAYOUTS AVAILABLE FOR SPECIAL EVENTS – PLEASE CONSULT OUR EVENT COORDINATORS.

## BREAKFAST

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### CANADIAN / \$22

*MENU INCLUDES COFFEE AND TEA SERVICE*

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 / caramelized onion

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### NORTHVIEW EGGS BENEDICT / \$27

*MENU INCLUDES COFFEE AND TEA SERVICE*

FRESH SQUEEZED ORANGE JUICE  
BASKET OF FRESH BAKED CROISSANT & DANISH PASTRIES  
JAMS & BUTTER  
EGGS BENEDICT / cured ham & chive hollandaise  
YUKON GOLD POTATO HASH BROWNS / caramelized onion  
FRESH FRUIT SLICES

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### HEALTHY START / \$22

*MENU INCLUDES COFFEE AND TEA SERVICE*

FRESH SQUEEZED ORANGE JUICE  
BASKET OF FRESH BAKED LOW FAT ZUCCHINI LOAF  
JAMS & BUTTER  
SCRAMBLED EGG WHITES / lean ham, chives & peppers  
OVEN ROAST YUKON GOLD POTATOES / extra virgin olive oil  
FRESH FRUIT SLICES

## BREAKFAST

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### CONTINENTAL / \$16

*MENU INCLUDES COFFEE AND TEA SERVICE*

CHILLED FRUIT JUICES  
SELECTION OF HOUSE BAKED BREAKFAST PASTRY ITEMS  
FRESH SEASONAL FRUIT PLATE  
JAMS, ORANGE MARMALADE, CLOVER HONEY & BUTTER

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### HEALTHY START / \$18

*MENU INCLUDES COFFEE AND TEA SERVICE*

CHILLED FRUIT JUICES  
FRESH SEASONAL FRUIT PLATE  
INDIVIDUAL LOW FAT YOGURTS  
LOW FAT MUFFINS, BANANA & ZUCCHINI LOAF WITH BUTTER  
GRANOLA / skim milk

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### CANADIAN / \$23

*MINIMUM 25 GUESTS. MENU INCLUDES COFFEE AND TEA SERVICE*

CHILLED FRUIT JUICES  
SELECTION OF HOUSE BAKED BREAKFAST PASTRY ITEMS  
SCRAMBLED EGGS  
MAPLE SMOKED BACON & COUNTRY STYLE SAUSAGE  
YUKON GOLD POTATO HASH BROWNS / caramelized onion  
JAMS, ORANGE MARMALADE, CLOVER HONEY & BUTTER

# BUFFET MENU

## BREAKFAST

### CLUBHOUSE / \$25

MINIMUM 25 GUESTS. MENU INCLUDES COFFEE AND TEA SERVICE

CHILLED FRUIT JUICES  
SELECTION OF HOUSE BAKED BREAKFAST PASTRIES  
FRESH SEASONAL FRUIT PLATE  
GRANOLA WITH MILK & YOGURT  
SCRAMBLED EGGS  
BUTTERMILK PANCAKES  
MAPLE CURED BACON & COUNTRY STYLE SAUSAGE  
YUKON GOLD POTATO HASH BROWNS / caramelized onion  
JAMS, ORANGE MARMALADE, CLOVER HONEY & BUTTER

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## BRUNCH

### WESTCOAST / \$34

MINIMUM 35 GUESTS. MENU INCLUDES COFFEE AND TEA SERVICE

CHILLED FRUIT JUICES  
FRESH SEASONAL FRUIT PLATE  
SELECTION OF HOUSE BAKED PASTRY ITEMS  
FRESH GARDEN GREENS / house made dressings  
SELECTION OF SLICED MEATS & SALAMIS  
EGGS BENEDICT / cured ham  
BELGIAN WAFFLES / whipped cream and berry coulis  
HERB ROAST CHICKEN / NATURAL JUS  
YUKON GOLD POTATO HASH BROWNS / caramelized onion  
ASSORTED BAKERY SQUARES  
JAMS, ORANGE MARMALADE, CLOVER HONEY & BUTTER

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES

# 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** (DOLE BRAND) PER BOTTLE (473ML) / \$3.50  
BY THE JUG (8 CUPS) / \$20.00

**SOFT DRINKS** (PEPSI PRODUCTS) PER BOTTLE (591ML) / \$3.50

**BOTTLED WATER** / \$3.00

**PERRIER** (330ML) / \$3.00  
(750ML) / \$6.00

**SAN PELLEGRINO** (250ML) / \$3.00  
(750ML) / \$6.00

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## SNACKS

(PRICED PER DOZEN)

ASSORTED MUFFINS / \$24

\*Gluten Free option available upon request (surcharge)

HOUSE BAKED BUTTERY CROISSANTS / \$32

ASSORTED HOUSE BAKED DANISH PASTRIES / \$32

FRESH BAKED COOKIES / \$18

HOUSE BAKED BANANA & ZUCCHINI LOAVES / \$18

SELECTION OF ASSORTED SQUARES / \$20

SELECTION OF ASSORTED TARTS / \$20

FRESH SEASONAL FRUIT PLATE (SERVES 10) / \$45

INDIVIDUAL WHOLE FRESH FRUITS / \$1.50

FRESH VEGETABLE CRUDITE WITH HERB DIP (SERVES 20) / \$80

INDIVIDUAL YOGURT (ASSORTED FLAVORS) / \$2

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## ENERGY BOOST BREAK / \$16



FRESH BAKED COFFEE LOAF  
ALMOND & DRIED CRANBERRY BISCOTTI  
ASSORTED GRANOLA & ENERGY BARS  
WHOLE FRUIT  
FLAVORED COFFEE SYRUPS

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# 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 & 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 8 OZ. 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

## CORPORATE LUNCHEON

### BUSINESS / \$27

MENU INCLUDES COFFEE AND TEA SERVICE

CHEF'S CHOICE DAILY SOUP  
FRESH GARDEN GREENS / house made dressings  
VEGETABLE CRUDITE / herb dip  
ASSORTED PICKLE PLATTER  
ASSORTED SANDWICHES & WRAPS  
\*Gluten Free option available upon request (surcharge)  
SELECTION OF ASSORTED SQUARES

MINIMUM 25 PEOPLE.

AVAILABLE MON-FRI ONLY.

### ITALIAN PASTA / \$29

MENU INCLUDES COFFEE AND TEA SERVICE

SLICED FOCACCIA BREAD / extra virgin olive oil & aged balsamic vinegar  
FRESH GARDEN GREENS / house made dressings  
TRADITIONAL CAESAR SALAD / toasted foccacia croutons & shaved parmesan  
GRILLED MARINATED VEGETABLE PLATTER  
PASTA CHOICES / penne, tri color rotini, cheese tortellini  
SAUCE CHOICES / creamy alfredo, tomato and rich meat sauce  
ALMOND FRANGIPAN FLAN, ITALIAN TIRAMISU CAKE, FRESH SEASONAL FRUIT PLATE

### MEDITERRANEAN / \$33

MENU INCLUDES COFFEE AND TEA SERVICE

GRILLED THICK PITA BREAD / tzatziki dip  
FRESH GARDEN GREENS / house made dressings  
MEDITERRANEAN CHICKPEA SALAD  
SLICED TOMATO PLATTER / 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

### SOUTH ASIAN / \$35

MENU INCLUDES COFFEE AND CHAI TEA SERVICE

GARDEN GREENS / mango cilantro dressing  
GRILLED NAAN BREAD  
CURRIED RICE SALAD  
TANDOORI CHICKEN DRUMSTICKS  
LAMB CURRY / coriander yogurt  
ALOO GOBI  
BASMATI RICE

PRICES SUBJECT TO A SERVICE CHARGE AND APPROPRIATE TAXES



# BUFFET MENU

## CORPORATE LUNCHEON

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### SOUTHERN / \$30

MINIMUM 25 PEOPLE. AVAILABLE MON-FRI ONLY. MENU INCLUDES COFFEE AND TEA SERVICE

BUTTERMILK FRIED CHICKEN  
GRILLED FARMER SAUSAGE  
BUTTERMILK BISCUITS  
POTATO SALAD  
COLESLAW  
KERNEL CORN  
BAKED BEANS  
GRANDMA'S APPLE PIE

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### SERPENTINE / \$40

MINIMUM 25 PEOPLE. MENU INCLUDES CIABATTA ROLLS WITH BUTTER COFFEE & TEA

#### PLATTERS

ASSORTED CRUDITES WITH DIPS  
ASSORTED PICKLE PLATTER

#### SALADS

GARDEN GREENS / vegetable ribbons & 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, 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

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## AUDIO VISUAL EQUIPMENT RENTALS

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PODIUM & MICROPHONE / COMPLIMENTARY

EASEL / COMPLIMENTARY

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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*

FLIPCHART WITH PAPER & PENS / \$15.00

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**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.**