



# 2016 MENU PLANNING GUIDE





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## THE PERFECT FLAVOUR FOR EACH EVENT

Good food creates memories, which is why you always want to serve the best possible food at your event. Our menu has been designed to provide a flexible and customizable framework that suits the wide range of events we host over the course of a year.

### AN AUTHENTIC LOCAL FOOD AND BEVERAGE EXPERIENCE

One of our initiatives as an urban agricultural society is to support local food strategies, which is why we go out of our way to incorporate the best seasonal ingredients and products sourced from Alberta-based producers and farmers in our menus. By choosing local, we're also supporting the growth of small businesses, putting Alberta's producers on the world stage.

### WE CATER TO 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

We offer a wine list designed to create the perfect pairing that best compliments the meal you have selected.

# 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<br>Italian Bakery<br>Vitaly Teas<br>Pinocchio Ice Cream<br>WBS Bakery<br>Defazio Gourmet<br>Delta Foods<br>Sun Fresh Farms<br>Siwin Foods<br>Wings Foods<br>Prairie Harvest<br>Heritage Foods<br>Progressive Foods<br>Little Potato Company<br>Mojo Jojo Pickles<br>Sundog Organics<br>Crust Craft Bakery | 2. ST. ALBERT<br>Blue Kettle Foods | 3. SHERWOOD PARK<br>Wow! Factor Desserts<br>Troika Foods | 4. CAMROSE<br>Heritage Angus Beef          |
|   |                                    |  | 5. WETASKIWIN<br>The Meat Shop             |
|   |                                    |  | 6. VIMY<br>Erdmann's Gardens & Greenhouses |
|   |                                    |  | 7. LACOMBE<br>Bles-Wold Yogurt             |
|   |                                    |  | 8. RED DEER<br>Sylvan Star Cheese          |
|   |                                    |  | 9. CALAHOO<br>Calahoo Meats                |
|   |                                    |  | 10. BASSANO<br>Bassano Growers             |
|   |                                    |  | 11. BOWDEN<br>Pearson Berry Farm           |
|   |                                    |  | 12. CALGARY<br>Spolumbo Foods              |



11/18/16





# BREAKFAST

## BUFFET

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

SUNRISE ..... **\$24.95/PERSON**  
pastries, sliced fruit, bacon, pork sausage, scrambled eggs,  
hash brown potatoes, fruit juice, coffee, tea

## BUFFET ADDITIONS

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

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

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

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

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

SAUSAGE ..... **\$3.95/PERSON**  
turkey

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





### 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

### ONE DISH

CHICKEN ENCHILADAS . . . . . **\$15.95**/PERSON  
tortilla wrapped chicken, sautéed onions, peppers,  
ancho chili paste, sour cream, salsa, lettuce

### 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

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

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





**THE PARK** ..... **\$33.95/PERSON**

buffet includes chef's choice of vegetables, vegetarian pasta, bread rolls, dessert, coffee and tea

**Choose 2 items from Entrées:**

**ENTRÉES**

CHARGRILLED FLANK STEAK onion gravy, roasted baby potatoes

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

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

UKRAINIAN 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

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

LASAGNA meat or vegetarian

MOUSSAKA eggplant, potato, mincemeat, béchamel sauce, cheese

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

**Choose 2 items from Soups/Salads:**

**SOUPS**

ALBERTA BEEF BARLEY root vegetables, beef broth

CREAM OF PRAIRIE MUSHROOM mushrooms, truffle cream, wild mushroom dust

TOMATO BASIL tomatoes, garlic, onion, basil, lemon

DAILY SOUP chef's selection

**LUNCH**





## THE PARK (CONTINUED)

### SALADS

ASIAN NOODLE curried chow mein, julienne vegetables

BROCCOLI SLAW tomatoes, dried cranberries, sunflower seeds, crumbled blue cheese, mandarin vinaigrette

CAESAR traditional creamy dressing

FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings

POTATO red or yellow skin potatoes, creamy buttermilk dressing

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

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

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

# LUNCH



Northlands  
**PARK**  
Racetrack & Casino

11/18/16

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AUTHENTIC LOCAL CUISINE  
EXQUISITE PRESENTATION  
EXCEPTIONAL SERVICE





## COLD HORS D'OEUVRES

minimum order of 3 doz for each selection

- PESTO CHICKEN SALAD . . . . . **\$31.95/DOZEN**  
sundried tomatoes, shaved parmesan on banana bread
- SMOKED SALMON . . . . . **\$31.95/DOZEN**  
rye points, capers, herb cream cheese, pickled shallots
- SUSHI . . . . . **\$47.95/DOZEN**  
assorted
- CAPRESE SKEWERS. . . . . **\$27.95/DOZEN**  
grape tomato, basil, bocconcini, vinaigrette
- TUNA TATAKI . . . . . **\$39.95/DOZEN**  
marinated tuna, ponzu, grated daikon & carrot
- ROAST MUSHROOM ROLL . . . . . **\$27.95/DOZEN**  
roasted wild mushroom blend, puff pastry, béarnaise aioli
- SPICY TOMATO OIL. . . . . **\$27.95/DOZEN**  
garlic toasted baguette
- ELK SAUSAGE . . . . . **\$36.95/DOZEN**  
fig chutney, gouda cracker
- SPECK AND APPLE . . . . . **\$28.95/DOZEN**  
smoked prosciutto, apple, fresh horseradish
- SHRIMP CAESAR . . . . . **\$36.95/DOZEN**  
tequila pickled shrimp, virgin caesar shooter, rimming spice

# HORS D'OEUVRES





## 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 ..... **\$29.95/DOZEN**  
pork or vegetarian, sweet chili sauce
- SLIDERS ..... **\$38.95/DOZEN**  
AAA Alberta beef tenderloin
- POT STICKERS ..... **\$29.95/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 10 persons unless noted otherwise

DELI . . . . . **\$14.95/PERSON**  
roast beef, turkey breast, ham, pastrami, tomato, lettuce,  
cucumber slices, pickle & olive tray, butter, mustard, mayonnaise  
& horseradish, country rye bread, french baguette & rolls

ANTIPASTI . . . . . **\$15.95/PERSON**  
selection of Italian style cold meats & cheeses to include:  
salami, capiccolli, mortadella, parma ham, provolone & asiago,  
balsamic & olive oil marinated roasted vegetables, assorted olives,  
pickled vegetables & artichoke hearts, variety of local breads

VEGETABLES, CRUDITÉS  
assorted dips . . . . . **\$4.95/PERSON**

SLICED FRUIT  
seasonal . . . . . **\$6.95/PERSON**

MEDITERRANEAN . . . . . **\$7.95/PERSON**  
roasted garlic & red pepper hummus, olive tapenade, artichoke  
& spinach dip, pita shards, assorted marinated & spiced olives

CHEESE BOARD . . . . . **\$9.75/PERSON**  
domestic & international cheeses, dried fruit, crackers & crostini's

SMALL SANDWICHES . . . . . **\$26.95/DOZEN**  
made on assorted breads & wraps, minimum 1 dozen per selection

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

OPEN FACE SANDWICHES . . . . . **\$29.95/DOZEN**  
made on assorted breads, minimum 2 dozen per selection

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

# RECEPTION



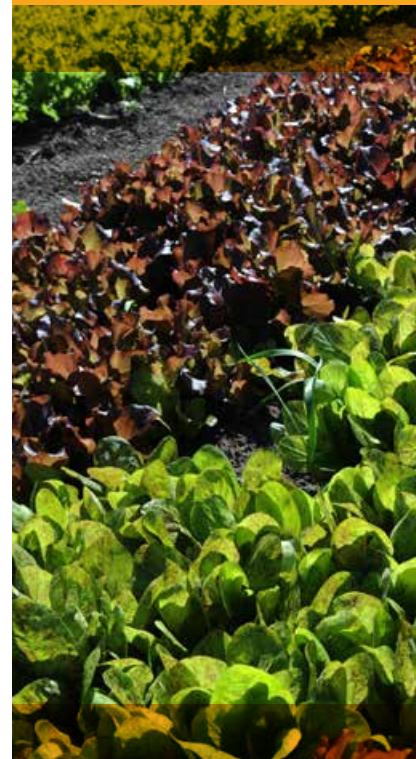


## DIPS, SPREADS & SNACKS

serves approximately 20 unless otherwise noted

- ROMA TOMATO AND HERB BRUSCHETTA. . . . . **\$39.95/ORDER**  
toasted herbed baguette
- ROASTED GARLIC HUMMUS DIP . . . . . **\$39.95/ORDER**  
pita shards
- SPINACH DIP . . . . . **\$39.95/ORDER**  
bread & pita shards
- 7 LAYER MEXICAN DIP . . . . . **\$43.95/ORDER**  
guacamole, salsa, sour cream, cream cheese, cheddar cheese,  
diced tomatoes, black olives
- KETTLE CHIPS, HOUSE MADE (SERVES 10) . . . . . **\$36.95/ORDER**  
flavoured salts, roasted garlic aioli
- GNOCCHI . . . . . **\$39.95/ORDER**  
deep fried gnocchi, flavoured salts, roasted garlic aioli
- POPCORN, INDIVIDUAL BAGS (MINIMUM ORDER 20) . . . . . **\$2.95/PERSON**  
kettle popped
- TORTILLA CHIPS (MINIMUM ORDER 10) . . . . . **\$4.25/PERSON**  
salsa, sour cream
- POTATO CHIPS (MINIMUM ORDER 10) . . . . . **\$3.50/PERSON**  
onion dip
- PRETZELS (MINIMUM ORDER 10) . . . . . **\$3.50/PERSON**  
salted dry pretzels, dijonnaise dip

# RECEPTION





## STATIONS

minimum order 50 persons per selection

PRAIRIE PAELLA . . . . . **\$12.95**/PERSON  
barley, spicy sausage, mussels, onions, peppers

POTATO MARTINI . . . . . **\$10.95**/PERSON  
Russian blue potato, Yukon gold & russet potatoes mashed, grated cheese,  
crispy onions, chives, bacon, roasted vegetables, crumbled sausage, sour cream

SALAD BAR . . . . . **\$11.95**/PERSON  
selection of lettuces, fresh & pickled vegetables, cheeses, signature dressings

TACOS . . . . . **\$12.95**/PERSON  
shredded spicy Alberta beef, sour cream, onions, tomato salsa,  
diced tomatoes, avocado

SUNDAE . . . . . **\$11.95**/PERSON  
ice cream, selection of nuts, confections, chocolate & caramel sauce,  
fresh & dried fruits

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

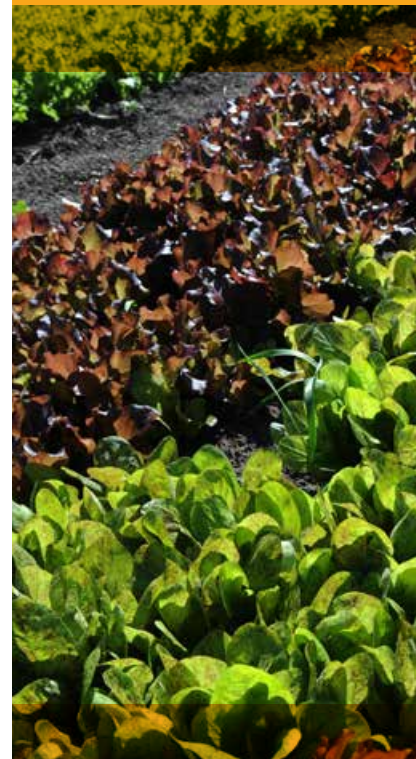
ALBERTA BEEF INSIDE ROUND. . . . . **\$11.95**/PERSON  
merlot jus, horseradish, grainy & dijon mustard, mini buns

PORK LOIN . . . . . **\$14.95**/PERSON  
apple sauce, grainy mustard & marsala jus, mini buns

FLANK STEAK . . . . . **\$11.95**/PERSON  
merlot jus, horseradish, grainy & dijon mustard, mini buns

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

# RECEPTION





**THE EXPO** ..... **\$54.95/PERSON**  
 buffet includes dinner rolls, chef's choice of starch, vegetables, vegetarian pasta

**Choose 2 items from Entrées:**

**ENTRÉES**

- BEEF BOURGUIGNON braised beef, pearl onions, seasonal vegetables, red wine demi, topped with garlic mashed potatoes
- BEEF SHORT RIBS braised ribs, veal port reduction
- ALBERTA BEEF ROULADE stuffed with pickles, onions, wild mushrooms, four peppercorn sauce
- BUTTER CHICKEN chicken marinated with Indian spices, curried tomato sauce
- HERB ROASTED CHICKEN smoked tomato & bell pepper ragout
- ROAST PORK LOIN cherry & dried apricot glaze
- PAN SEARED SOLE lemon, garlic, parsley cream sauce
- SOCKEYE SALMON broiled filets, saffron thyme glaze
- EGGPLANT PARMIGIANA corn flake & panko crusted eggplant, mozzarella & parmesan cheese, roasted tomato sauce
- RAVIOLI roasted butternut squash, leek & truffle cream

**Choose 4 items from Salads:**

**SALADS**

- CAESAR garlic croutons, parmesan cheese, creamy dressing
- CURRIED CHICKPEA & ROASTED CAULIFLOWER lemon & lime vinaigrette
- FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings
- FIRE ROASTED MEDITERRANEAN VEGETABLES peppers, squash, onions, olives, mushrooms, tangy feta dressing
- KALE mandarin orange, cranberries & pumpkin seeds, gouda cheese
- ROASTED BEET red & golden beets, field greens, crumbled goat cheese, sunflower seeds, poppy seed vinaigrette
- SPANISH RICE tomatoes, peppers, chilies, cilantro, lemon vinaigrette
- TOMATO & MINI BOCCONCINI pesto & aged balsamic

**DESSERT**

NORTHLANDS DESSERT PLATTER seasonal selection for each table, coffee and tea

**DINNER BUFFET**





# THE NORTHLANDS GALA . . . . . \$74.95/PERSON

buffet includes dinner rolls, chef's choice of starch, vegetables

**Choose 2 Meat Entrées and 1 Vegetarian Entrée:**

## ENTRÉES

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

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

BUTTER CHICKEN chicken marinated with Indian spices, curried tomato sauce

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

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

SOCKEYE SALMON broiled filets, saffron thyme glaze

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

POTATO GNOCCHI asparagus, wild mushroom ragout

**Choose 1 Item from Carving Station:**

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

FLANK STEAK merlot jus, horseradish, grainy & dijon mustard

**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

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

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

CHEESE BOARD domestic & international cheeses, dried fruit, crackers & crostini's

# DINNER BUFFET





## THE NORTHLANDS GALA (CONTINUED)

*Choose 4 items from Salads:*

### SALADS

BABY SPINACH orange segments, baby beets, dried figs, raspberry dressing

CAESAR garlic croutons, parmesan cheese, creamy dressing

FIELD GREENS tomatoes, cucumber, carrot, roasted beets, signature dressings

GERMAN POTATO red or yellow skin potatoes, grainy mustard, pickles

GRILLED ASPARAGUS goat cheese, red bell peppers, aged balsamic glaze

KALE mandarin orange, cranberries & pumpkin seeds, gouda cheese

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

TOMATO & MINI BOCCONCINI pesto & aged balsamic

### DESSERT

NORTHLANDS DESSERT PLATTER seasonal selection for each table, coffee and tea

DINNER







# WINE BY THE BOTTLE

## WHITE WINE

- SAUVIGNON BLANC ..... **\$29.00**/BOTTLE  
Jackson-Triggs "Proprietors' Selection", Canada
- PINOT GRIGIO ..... **\$31.00**/BOTTLE  
Trapiche Estate, Argentina
- CHARDONNAY ..... **\$34.00**/BOTTLE  
Peller Estates "Family Series", Canada VQA
- PINOT GRIGIO ..... **\$41.00**/BOTTLE  
Sumac Ridge "Private Reserve", Canada VQA
- CHARDONNAY ..... **\$41.00**/BOTTLE  
Rootstock "By Mission Hill", Canada VQA
- RIESLING ..... **\$44.00**/BOTTLE  
Red Rooster, Canada VQA

## RED WINE

- CABERNET SAUVIGNON ..... **\$29.00**/BOTTLE  
Jackson-Triggs "Proprietors' Selection", Canada
- MALBEC ..... **\$31.00**/BOTTLE  
Trapiche Estate, Argentina
- MERLOT ..... **\$34.00**/BOTTLE  
Peller Estates "Family Series", Canada VQA
- BAROSSA RED ..... **\$36.00**/BOTTLE  
Clancy's, Australia
- SHIRAZ ..... **\$42.00**/BOTTLE  
Ganton & Larsen Prospect Winery, "Red Willow", Canada VQA
- CABERNET MERLOT ..... **\$45.00**/BOTTLE  
Sumac Ridge "Private Reserve", Canada VQA
- PINOT NOIR ..... **\$47.00**/BOTTLE  
Inniskillin "Okanagan Estates Series", Canada VQA
- SYRAH ..... **\$49.00**/BOTTLE  
Sandhill Estate Vineyard, Canada VQA

# WINE LIST





## WINE BY THE BOTTLE (CONTINUED)

### SPARKLING AND ROSÉ WINE

PROSECCO ..... **\$43.00**/BOTTLE  
Ruffino, Italy

BRUT ..... **\$54.00**/BOTTLE  
See Ya Later Ranch, Canada VQA

BRUT ..... **\$59.00**/BOTTLE  
Vineland Estates, Canada VQA

ROSE ..... **\$37.00**/BOTTLE  
Rigamarole, Canada 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.





## REFERENCE GUIDE

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

**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

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

**FRITTATA** egg style dish similar to a crustless quiche

**GNOCCHI** soft potato dough dumplings

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

**PAELLA** a Spanish rice dish with meat and seafood

**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

**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





## HOSTING A CATERED EVENT

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 is required five 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.

