



CREATING MEMORABLE EXPERIENCES



2018 MENU PLANNING GUIDE

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OUR VENUE

Northlands Park Racetrack & Casino offers live Thoroughbred, Standardbred and simulcast racing from around the world. In addition to racing there is also the Northlands Park Casino, featuring 566 different slot machines and electronic table games.

It's a unique venue for a wide variety of events thanks to the opportunities provided by its four private suites and the Playbook Lounge. Personal milestones, dinners, business meetings—if you have the event, we have the space and menu to make it happen.

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.



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 |



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

- FRUIT TRAY, SLICED (MINIMUM ORDER 10) **\$7.95/PERSON**
selection of seasonal fruits & berries **VG GF**

REFRESHMENTS

- 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

- WATER, BOTTLED **\$3.75/BOTTLE**
dasani

- MILK **\$3.50/EACH**
1% or chocolate



SANDWICH BUFFET (minimum 20 persons)

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

SANDWICH BOARD **\$27.95/PERSON**

made on assorted breads & wraps, choose four selections from the following:

V VG GF available

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

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**



HORS D'OEUVRES

COLD HORS D'OEUVRES

(minimum order of 3 doz. for each selection)

- 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**

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



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**

- POTATO CHIPS **\$3.00**/PERSON
onion dip **V GF**

- PRETZELS (MINIMUM ORDER 10) **\$3.50**/PERSON
salted dry pretzels, dijonnaise dip **V**



PLATTERS (minimum 20 persons unless noted otherwise)

- DELI **\$16.95/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 **\$17.95/PERSON**
 selection of Italian style cold meats & cheeses to include:
 salami, capiccoli, 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 , artichoke
 & spinach dip, pita shards, assorted marinated & spiced olives **V**

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

CARVING STATION (minimum order 50 persons per selection)

- ALBERTA BEEF INSIDE ROUND **\$13.95/PERSON**
 merlot jus, horseradish, grainy & dijon mustard, mini buns **GF** available

- PORK LOIN **\$13.95/PERSON**
 apple sauce, grainy mustard & marsala jus, mini buns **GF** available

- FLANK STEAK **\$14.95/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 CHEF'S CHOICE **\$34.95/PERSON**

This gourmet buffet is chosen each week by our Chef.
This selection includes the following menu items:

2 SALADS

CHEF'S CHOICE OF STARCH

CHEF'S CHOICE OF VEGETABLES

3 ENTRÉES

ASSORTED DESSERTS includes coffee and tea

Menu items will be determined 2 weeks prior to your event.

This option is only available on Wednesday, Friday, Saturday, Sunday and holiday Monday – race days only.

If you require more information, please contact your Event Manager.

THE CHEF'S CHOICE



THE PARK (minimum 30 persons) **\$56.95/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, 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**
- HERB ROASTED CHICKEN smoked tomato & bell pepper ragout **GF**
- ROAST PORK LOIN cherry & dried apricot glaze **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**



THE NORTHLANDS PARK GALA

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

Choose 1 item 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 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**



THE NORTHLANDS PARK GALA (CONTINUED)

Choose 2 Meat Entrées and 1 Vegetarian Entrée:

ENTRÉES

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

SPANISH CHICKEN seasoned fried chicken, Portuguese sauce, rice and beans **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**



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 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	

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.



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 Park Racetrack & Casino.

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.

