

NGH
FORT ST JOHN

NORTHERN GRAND HOTEL



Banquet Menu



Meetings & Luncheons

COFFEE BREAKS

Freshly Brewed Coffee & Tea (10 cups)	\$14	Freshly Baked Muffins & Pastries (each)	\$2.50
Freshly Brewed Coffee Tea (36 cups)	\$36	Bagels w/ Cream Cheese (each)	\$3.00
Pitcher of Fresh Orange Juice	\$18	Variety of Bars & Square (each)	\$2.50
Assorted Bottled Soft Drinks	\$2.50	Cakes (12 pieces)	\$35
Assorted Bottled Juice	\$2.50		

Platters (50 guests)

Fresh Vegetable Crudités \$130

Fresh Sliced Fruit Display \$175

Antipasto Platter \$235

roasted & grilled vegetables, assorted meats, cheese, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled/ olive oil & balsamic reduction

Cheese Selection \$225

assorted domestic & imported cheeses w/ crackers

Cold Cut Selection \$225

smoked turkey & ham, salami, capicollo, & bologna, w/ pickles & olives

Smoked Salmon & Shrimp Cocktail \$495

Cocktail & Finger Sandwiches \$150

Peanuts or Pretzels (per bowl) \$15

Tortilla Chips w/ Salsa \$20



Receptions

H'ORS D'OEURVES (50 pieces)

HOT SELECTIONS

\$125 per selection

Mini Quiches
(cheese or bacon)

Vegetable Spring Roll
w/ plum sauce

Grilled Chicken Skewers
w/ spicy peanut sauce

Steamed Pork Gyoza
w/ sesame soya

COLD SELECTIONS

\$125 per selection

Olive Tapenade
on *Toasted crostini*

Tomato Bruschetta

\$140 per selection

Torpedo Prawns
w/ chilli sauce

Crab-stuffed Mushroom Caps

Italian Mini Meatballs

Scallops wrapped in bacon

\$140 per selection

Shrimp Cocktail
w/ *cocktail sauce*

Lobster Salad
on *toasted crostini*

BC Smoked Salmon
on *rye w/ dill cream cheese*



Breakfast

(minimum 20 guests)

CONTINENTAL

\$12.95

Assorted Muffins & Pastries w/ butter & preserves,
Seasonal Fruit Display & Yogurt

HEART HEALTHY

\$12.95

Oatmeal, Assorted Variety of Bagels & Seasonal Fruit
Display

EARLY RISER

\$16.95

Scrambled Eggs, Hashbrowns, Seasonal Fruit Display,
Yogurt & Assorted juices

THE EXECUTIVE

\$18.95

Denver Eggs, Bacon & Sausage, Hashbrowns,
Seasonal Fruit Display, Assorted Muffins & Pastries &
Yogurt

THE OILMEN'S START

\$20.95

Scrambled Eggs, Eggs Benedict, Bacon & Sausage,
Seasonal Fruit Tray, Assorted Muffins & Pastries

All breakfasts served w/ Fresh Coffee & Tea



Lunch Selections

(minimum 5 guests)

SANDWICH ARTIST

\$17.50

Assorted deli & cheese tray, Fresh baked buns, Sliced Tomatoes, Lettuce & Cucumbers, Pickle & Olive Tray

EXECUTIVE LUNCH

\$19.50

Soup du Jour, Assorted Sandwiches & Wraps, Pickle & Olive Tray & Assorted Bars & Squares

BEEF DIP

\$22.50

Build-your-own Beef Dip: Fresh Roasted Beef, Ciabatta Buns, Fries & Spring Greens , Bars & Squares

PASTA LUNCH

\$22.50

Chicken & Cheese Tortellini in a Rich Tomato Rose, Garlic Toast & Caesar Salad, Bars & Squares

GRILLED CHICKEN LUNCH

\$24.50

Grilled Chicken Breast topped with a Rich Mushroom Demi-glace, Roasted Potatoes, Chef's Choice Vegetables & Spring Greens, Bars & Squares

All lunches served w/ Fresh Coffee & Tea

Add Bars & Squares for Dessert (if not already included) \$2.00



Lunch Selections

(minimum of 30 guests)

MEXICAN LUNCH

Build your own (Chicken or Beef) & Toppings, Spanish Rice, Refried Beans, & Chips & Salsa & Cinnamon Twists

\$23.50

ASIAN BUFFET

Stir-fried Beef & Broccoli, Veggie Chow Mein or Fried Rice, Spring Rolls w/ plum sauce & Spring Greens & Fresh Fruit

\$24.50

ITALIANO

Classic Meat or Veggie Lasagna, Chicken & Cheese Tortellini in a Rich Tomato Rosé Sauce , Caesar Salad & Garlic Bread, Bars & Squares

\$25.50

All lunches served w/ Fresh Coffee & Tea

Add Bars & Squares for Dessert (if not already included) \$2.00



Dinner

(minimum 30 guests)

Basic Buffet

Assorted dinner rolls & butter

Olive & pickle tray

SALADS (choice of one)

Mixed Spring Greens
w/ house balsamic dressing

Caesar Salad
w/ croutons & fresh parmesan cheese

SIDES

Fresh Steamed Vegetables tossed
in a pesto butter

Wild Rice Pilaf or

Potato side- Roasted Red Skin or

Garlic Mashed

HOT SELECTIONS (choice of one)

Fresh Roasted Top Round Beef w/ au jus,
Dijon & Horseradish

Grilled Marinated Chicken Breast w/
Grainy mustard demi-glace

Roasted Wild Sockeye w/
Lemon Dill Cream Sauce

DESSERTS

Chef's Choice of Pies & Cakes
Fresh Fruit Display

Fresh Brewed Coffee & Tea

\$34 per guest



Dinner

(minimum of 40 guests)

Classic Buffet

Assorted dinner rolls & butter

Vegetable Crudit  & Olive & pickle tray

SALADS

Mixed Spring Greens
w/ house balsamic dressing

Caesar Salad
w/ croutons & fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Country Potato salad

SIDES

Cheese Tortellini w/ tomato ros  sauce

Fresh Steamed Vegetables tossed in pesto
butter

Wild Rice Pilaf

Potato side- Roasted Red Skin or Garlic
Mashed

HOT SELECTIONS (choice of two)

Fresh Roasted Top Round Beef w/ au jus,
Dijon & Horseradish

Teriyaki Chicken Thighs & Breasts

Grilled Marinated Chicken Breast
w/ grainy mustard demi-glace

Wild Sockeye Salmon w/ a Lemon Butter
Sauce

Cajun Wild Sockeye Salmon w/ pineapple
salsa

Pork Loin w/ Creamy Mushroom
Demi-glace

Leg of Lamb w/ shallot jus

DESSERTS

Chef's Choice of Pies & Cakes
Fresh Fruit Display

Fresh Brewed Coffee & Tea



\$40 per guest

Dinner

(minimum 40 guests)

Executive Buffet

Assorted dinner rolls & butter

Vegetable Crudit  & Olive & pickle tray

SALADS

Mixed Spring Greens
w/ house balsamic dressing

Caesar Salad
w/ croutons & fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Country Potato salad

SIDES

Cheese Tortellini w/ tomato ros  sauce

Fresh Steamed Vegetables tossed in pesto butter

Wild Rice Pilaf

Potato side- Roasted Red Skin or Garlic Mashed

HOT SELECTIONS (choice of two)

Fresh Roasted Top Round Beef w/ au jus, Dijon & Horseradish

Chicken Breast in a pesto cream sauce

Teriyaki Chicken Thighs & Breasts

Grilled Marinated Chicken Breast
w/ grainy mustard demi-glace

Wild Sockeye Salmon w/ a Lemon Butter Sauce

Wild Sockeye Salmon w/ baby shrimp
b arnaise sauce

Pork Loin w/ Creamy Mushroom
Demi-glace

Leg of Lamb w/ shallot jus

Cajun Snapper w/ pineapple salsa

DESSERTS

Chef's Choice of Pies & Cakes
Fresh Fruit Display

Fresh Brewed Coffee & Tea

\$45 per guest



Audio / Visual

Flipchart & Markers	\$15
Whiteboard & Markers	\$15
Projector	\$75
Conference Phone	\$75
Microphone (corded/cordless/podium/ lapel)	\$45





Beverage Selections

Soft Drinks	\$2.5
Fruit Juice	\$3.5
Non-Alcoholic Beer	\$4
Hi balls	\$6.25
House Wine	\$6.5
Domestic Bottled Beer	\$6.5
Imported Bottled Beer	\$8
Premium Spirits	\$8

(prices above include tax)

Cranberry Sunset Punch	\$100
Cranberry Sunset w/ vodka	\$150

(suitable for 50 guests)

Red Wine

Jackson-Triggs Merlot	\$25
Sumac Ridge Merlot	\$28
Graffigna Malbec	\$30
Woodbridge Cabernet Sauvignon	\$32
Oyster Bay Pinot Noir	\$40

White Wine

Jackson-Triggs Chardonnay	\$25
Sumac Ridge Sauvignon Blanc	\$30
Hardy's Riesling Gewürztraminer	\$30
Woodbridge Pinot Grigio	\$34
Oyster Bay Sauvignon Blanc	\$40

Bubbles

Cook's Brut	\$25
Stellar's Jay Brut	\$40