



# BLACKBURN HALL

— BY NORTHERN LIGHTS ESTATE WINERY —

Located just 10 minutes from downtown Prince George, the Blackburn Hall is the ideal location to host your next social gathering. Our full-service facility offers seating for 250 people and can accommodate upwards of 290 people for flow-through events. Our on-site Event and Culinary Team are here to assist with all of your event needs. And with many on-site amenities such as Volleyball Courts, a Baseball Diamond and an All-Wheels Park, there is something for everyone at your event!

## VENUE RENTAL PACKAGE

Venue Rental Fees Include: *Use of venue 5:00pm onwards, water station or service, venue set up and take down, on-site service staff, tables, chairs, and linens*

ATTENDEES	VENUE RENTAL FEE
50 -150 Attendees	\$375
151-250 Attendees	\$500

All rates are subject to 5% GST

Some venue set up arrangements require an additional Venue Fee to accommodate

All rates are subject to change without notice

Rates do not include Catering costs

Any changes that are made to your pre-determined floorplan within 72 hours of your event date may be subject to a \$200 venue re-set fee

## AV RENTAL PACKAGES

Rental Rates Include- AV tables, linen for tables, set up and take down of AV Equipment

Sound System with Hand-held Microphone	8ft Pull Down Screen	LCD Projector	Screen & LCD Projector
Included	\$60	\$120	\$150

All rates are subject to 5% GST & 7% PST

Please note there is no on-site AV Technician and individual power for attendees at each table is unavailable

Convener is responsible for facilitating AV throughout event

LCD Projector comes with power cord and HDMI Cable



# PLATTER MENU

*Small Platter suitable for 60 people, Medium Platter suitable for 100 people, Large Platter suitable for 140 people*

## VEGETABLE CRUDITÉ

*Seasonal Vegetables, Chef Rene's House-made Buttermilk Ranch Dip, Cashew Hummus & Flatbread*

Small \$180|Medium \$300|Large \$420

## FRESH FRUIT

*Assorted Seasonal Fresh Fruit*

Small \$180|Medium \$300|Large \$420

## CHEF'S PLATTER

*Freshly-made Lemon Garlic Hummus, Croatian Roasted Vegetable Spread, Southern-style Pimento Cheese Spread, Assorted Breads & Crackers*

Small \$240|Medium \$400|Large \$560

## SPECIALTY CHEESE

*Smoked Cheddar, Brie, Herbed Goat Cheese, Marinated Feta, Glazed Pecans, fresh Grapes, dried Fruit, seasonal Fruit Compote & Crackers*

Small \$240|Medium \$400|Large \$560

## CHARCUTERIE

*Assortment of Cured Meats, house-made Pickles, selection of Mustards & sliced fresh Baguette*

Small \$240|Medium \$400|Large \$560

## MINI KEBAB

*Moroccan Chicken Kebab, Beef kofta, Marinated & Grilled Vegetable Kebab. Served with a Saffron Garlic Aioli & Cucumber & Mint Yogurt Dip*

Small \$300|Medium \$500|Large \$700

## HOT SPINACH DIP

*Baked Spinach, Artichoke & Crab Dip with Grilled flatbreads, Pita Chips & Crackers*

Crab can be omitted for seafood allergies

Small \$230|Medium \$380|Large \$530

## FRESH BAKED COOKIES

*Assortment of fresh baked Cookies*

Minimum of 3 Varieties & based on 2-3 Cookies per person

Small \$140|Medium \$230|Large \$322

# BUFFET DINNER MENUS

## **SOUTHERN COMFORT** \$42 PER PERSON *plus tax & gratuity*

TRADITIONAL CORNBREAD *whipped honey butter*

### SALAD

ZESTY CAULIFLOWER & BROCCOLI SALAD *sunflower seeds, cranberry-bacon vinaigrette*

GRAMMA'S POTATO SALAD *hardboiled egg, pickled celery, green onion, classic creamy dressing*

CAJUN CAESAR SALAD *romaine, crispy bacon lardon, house-made Cajun cornbread croutons, smoky Cajun spice dressing*

### SOUTHERN SIDES

PIT STYLE BEANS *smoked ham hock & caramelized onions*

DOUBLE BAKED CHEESE & SCALLION POTATOES *double baked potato, cheese, butter, green onion- served with sour cream & bacon bits*

STEWED HEARTY WINTER GREENS *tabasco butter, crispy fried onions & garlic*

### SMOKIN' MAINS

**Please choose TWO of the Following Selections**

TEXAS STYLE SALT & PEPPER BRISKET

SMOKED CHICKEN QUARTERS *maple mustard BBQ sauce*

SLOW COOKED PORK RIBS *Memphis-style sweet & smoky glaze*

NORTH CAROLINA PULLED PORK SHOULDER *mustard & apple cider vinegar- served with soft bread rolls*

"PULLED" STEWED MUSHROOM *smoked apple, onions - served with soft bread rolls*

### DESSERT

PECAN BUTTER TARTS

APPLE CRUMBLE BARS

LEMON SHORTCAKE *fresh berries & whipped cream*

CARROT CAKE BITES

FRESH FRUIT

COFFEE & ASSORTED TEA STATION

# TAQUEANDO

\$42 PER PERSON *plus tax & gratuity*

## SALAD

THE ORIGINAL CAESAR SALAD — CREATED BY A MEXICAN WAITER! *romaine wedges, anchovy-caper vinaigrette drizzle, house-made croutons & cotija cheese*

TEX-MEX CAVIAR SALAD *black beans, roasted cherry tomatoes, avocado, pickled jalapeno, smoked cheddar, creamy chipotle lime dressing, crispy tortilla strips*

PALOMA GREEN SALAD *crisp greens, fresh grapefruit, red pepper, avocado, pumpkin seeds, tequila-lime vinaigrette*

## STREET CART SIDES

ELOTES — MEXICAN STREET CORN *roasted corn pieces, tossed in chili-lime mayo, dusted with toasted chiles*

STREET-CART STYLE MIXED VEGETABLES *squash, zucchini, baby potatoes, sliced peppers slow roasted with cumin & paprika*

MEXICAN STYLE RICE PILAF *rice, roasted peppers, tomatoes, onions, Chef's secret spice blend*

## BARRA DE TACOS

SERVED WITH:

- 🔪 *hard & soft tortillas*
- 🔪 *house-made roasted tomato salsa & tomatillo salsa verde*
- 🔪 *chili-mango vegetable slaw*
- 🔪 *avocado crema & shredded cheese blend*
- 🔪 *hot sauce*

### Please choose **TWO** of the Following Selections

PULLED PORK CARNITAS AL PASTORE *slow smoked pork shoulder flavored with orange, garlic, chili*

CHICKEN MOLE VERDE *braised chicken, green mole, cilantro, black garlic, almond*

SHAVED BEEF CARNE ASADA *thinly shaved beef, chipotle, cumin, lime*

BLACKENED SABLEFISH *Pacific black cod pieces crusted with Latin American spices*

CHILE GARLIC SHRIMP & SCALLOP *fresh seafood, sauteed peppers, onions, jalapeno, and lime ADD \$3 per person*

SMOKED WILD MUSHROOM & KIDNEY BEAN SAUTÉ *roasted chiles and tomatoes- Vegan*

## DESSERT

ASSORTED MEXICAN-INSPIRED DESSERT BARS

MINI PIÑA COLADA CUPCAKES

MEXICAN WEDDING COOKIES

MIXED TROPICAL FRUIT *dulce de leche Dip*

COFFEE & ASSORTED TEA STATION

# BI-COASTAL MEDITERRANEAN

\$42 PER PERSON *plus tax & gratuity*

MIDDLE EASTERN STYLE FLATBREADS *Lemon-garlic oil*

## SALAD

MOROCCAN SPICED ROAST VEGETABLE SALAD *brown rice, chickpeas, roasted cauliflower, tomato, peppers, ras el hanout & mint vinaigrette*

PERSIAN CUCUMBER SALAD *cucumber, red onion, fresh herbs, toasted almonds, fresh pomegranate, lemon-yogurt dressing*

ARTICHOKE & SHAVED FENNEL CAPRESE SALAD *charred artichoke hearts, shaved fennel, shallot, fresh herbs, bocconcini cheese, pistachios, pesto vinaigrette*

## SIDES

MIDDLE EASTERN STYLE RICE *infused with saffron, warm spices, fresh parsley, cashews*

GREEK STYLE POTATO WEDGES *roasted with lemon, garlic, herb de provence*

SEASONAL VEGETABLES *topped with lemon-parmesan gremolata*

## MAIN COURSE

Please choose **TWO** of the Following Selections

CHICKEN TAGINE *tomato, mushroom, garlic, finished with golden raisins, parsley, shaved almonds*

GRILLED CHICKEN *lemon and fresh herbs, drizzled with honey-tahini glaze and toasted almonds*

CREAMY SMOKED CHICKEN ALFREDO LASAGNA *parmesan & citrus breadcrumb topping*

SEASONAL FISH (COD OR CHAR) *slow roasted with cherry tomatoes, capers, lemon, kalamata olive vinaigrette*

GRIDDLED FISH & POTATO CAKES *topped with a pomegranate, cilantro & red onion relish -based on 2 per person*

GRILLED BEEF KOFTAS *tahini-honey glaze, black pepper-yogurt drizzle- based on 1.5 per person*

ROASTED VEGETABLE RATATOUILLE *trotolle pasta bake with Provencal-style fresh tomato sauce*

## DESSERT

TRADITIONAL BAKLAVA

OLIVE OIL FIG CAKE SQUARES *salted caramel*

NORTHERN LIGHTS FIELD BERRY TIRAMISU *NLEW wine-berry syrup*

GRAPE & RICOTTA CHEESECAKE BITES *citrus glaze & hazelnut topping*

COFFEE & ASSORTED TEA STATION



# CUSTOM BUFFET MENU

\$50 PER PERSON *plus tax & gratuity*

ARTISAN BREADS *whipped butter*

## SALAD

Please choose **TWO** of the Following Selections

NLEW CAESAR SALAD *romaine hearts, focaccia croutons, house-made creamy black garlic parmesan dressing*

CAPRESE SALAD *fresh grape tomato, bocconcini, fresh basil, pesto oil & house-made NLEW Mirtillo-balsamic reduction*

MEDITERRANEAN SALAD *cucumber, tomato, chickpeas, artichokes, peppers, red onion, marinated feta, pepper-lemon herb dressing*

APPALACHIAN SALAD *baby potatoes, roasted yams, crisp fresh apple, candied pecans, pickled celery & creamy buttermilk dressing*

CHEF'S SALAD BOWL *fresh seasonal vegetables, toasted pumpkin seeds, goat cheese, seasonal house-made dressing*

## VEGETABLE

Please choose **ONE** of the Following Selections

CARAMELIZED ROOT VEGETABLE MEDLEY *carrots, celeriac, cipollini onions, parsnips, maple syrup & aged balsamic, herb gremolata*

MEDITERRANEAN VEGETABLE SAUTÉ *baby squash, red pepper, fresh artichokes, red onion, olive oil, fresh herbs & lemon*

SEASONAL BC VEGETABLE *NLEW Ursa herb butter*

## STARCH

Please choose **ONE** Selection from the Following

BABY POTATO CONFIT *garlic, fresh herbs*

POTATO-SCALLION PAVÉ

GOAT CHEESE POTATO SMASH *Okanagan goat cheese, red skin potato, butter, chives*

WILD & BASMATI RICE MEDLEY *saffron & tomato confit*

## PROTEIN

Please choose **ONE** of the Following Selections *(Additional Protein Selection \$7 per Person excluding Prime Rib & Seafood Medley)*

ROASTED PORK TENDERLOIN *NLEW Heritage Haskap demi-glace*

ROASTED CHICKEN BREAST *artichoke & manchego cheese stuffing, romesco sauce*

HERB-ROASTED CHICKEN BREAST *lemon thyme Demi-Glace*

SLOW ROASTED SOCKEYE SALMON *classic bearnaise*

SEAFOOD MEDLEY *fresh fish, mussels, prawns, scallops, saffron-tarragon cream sauce ADD \$3 per person*

PETITE TENDERS OF BEEF *wild mushroom demi glace*

SLOW-ROASTED PRIME RIB *creamy horseradish, gourmet mustards, NLEW Huckleberry au jus ADD \$8 per person*

ROASTED VEGETABLE TERRINE *en croûte, salsa verde*

## MAIN COURSE ACCOMPANIMENT

Please choose **ONE** of the Following Selections

VEGETARIAN LASAGNA *vegetable ragu, ricotta filling, wheat or gluten free noodles*

SEASONALLY INSPIRED RAVIOLI *smoky, herbed-alfredo cream sauce*

TROTOLLE PASTA *house-made Sicilian pesto*

## DESSERT

LOCALLY MADE PASTRIES, CAKES, SQUARES, CHEF SELECTED TARTS & FRESH FRUIT. COFFEE & ASSORTED TEA STATION

# PREMIUM CUSTOM BUFFET MENU

\$68 PER PERSON *plus tax & gratuity*

LOCAL ARTISAN BREADS *flavored whipped butter*

CHARCUTERIE PLATTER *cured meats, cheese, crackers, house-made pickled vegetables, fruit*

## SALAD

Please choose **TWO** of the Following Selections

NLEW CAESAR SALAD *romaine hearts, focaccia croutons, house-made creamy black garlic parmesan dressing*

ROCK SHRIMP CEVICHE *chili-marinated shrimp, tomato, lime, pickled shallots, sweet pepper, jalapeño, olive oil & citrus dressing*

MEDITERRANEAN GREENS *Tuscan kale, heirloom tomatoes, shaved baby squash, sourdough croutons, marinated feta, Sicilian pistachios, lemon vinaigrette*

BEEF SALAD *fresh apple, pickled red onion, spiced pecans, Okanagan goat cheese, roasted garlic & balsamic vinaigrette*

BABY GREENS *dried cranberries, apple, radish, toasted walnuts, marinated feta, house-made vinaigrette*

## VEGETABLE

Please choose **ONE** of the Following Selections

BABY VEGETABLE MEDLEY *herbs de Provence butter*

ROASTED ROOT VEGETABLES *yam, celeriac, fennel, carrot, cipolini onions, maple-chimichurri glaze*

CHARRED RAINBOW CARROTS *garnished with shaved radish, avocado, toasted pecan, green onion, chili oil*

GRILLED ASPARAGUS *shaved red onion, manchengo cheese, pickled spruce tip butter*

## STARCH

Please choose **ONE** of the Following Selections

BABY POTATO CONFIT *duck fat, garlic, fresh herbs*

ROASTED RED POTATOES *fresh rosemary, garlic confit, preserved lemon*

TRUFFLE MAC N CHEESE *house-made bucatini, creamy truffle cheese sauce, lemon-herb gremolata*

WILD MUSHROOM RICE PILAF *locally-sourced mushrooms, NLEW Ursa wine*

## PROTEIN

Please choose **TWO** of the Following Selections (Additional Protein Selection \$7 per Person excluding Prime Rib)

ARTIC CHAR MEUNIÈRE *caper, lemon, brown butter*

ROASTED CHICKEN PROVENÇAL *bone-in chicken, roasted tomatoes, wild mushroom, pearl onions, sauce chasseur*

CHICKEN SUPREME NEPTUNE *crab meat stuffing, roasted asparagus, bay scallop, béarnaise sauce*

DUCK CONFIT *maple-orange glaze*

BEEF TENDERLOIN MEDALLIONS *sauce au poivre*

CHEF-CARVED SLOW-ROASTED PRIME RIB *Heritage Haskap au jus, Yorkshire pudding, horseradish cream ADD \$8 per person*

## MAIN COURSE ACCOMPANIMENT

Please choose **ONE** of the Following Selections

VEGETARIAN LASAGNA *vegetable ragu, ricotta filling, wheat or gluten free noodles*

WILD MUSHROOM & CHICKPEA VOL AU VENT *red pepper coulis*

TROTTOLE ALFREDO *black truffle alfredo, fresh herbs*

## DESSERT

LOCALLY & HOUSE-MADE PASTRIES, CAKES, SQUARES, CHEF SELECTED TARTS, PROFITEROLES *with fruit coulis*



## BEVERAGE SERVICE

Blackburn Hall is NOT licensed to serve alcohol. The Convener must obtain a Special Events Permit (S.E.P) if they wish to have full Bar Service offered at their event. In accordance with the S.E.P, all alcohol for the event must be obtained from an approved outlet which will be facilitated by the Blackburn Hall as a hired service. The S.E.P must be submitted to the Event Coordinator 10 DAYS PRIOR TO THE EVENT and the Blackburn Hall will provide ALL RECEIPTS associated with the purchased alcohol (*as per the S.E.P rules and regulations*).

The Blackburn Hall will strictly provide all Bartending Services which include Bartender(s), Bar Supplies, Glassware, Drink Mix, etc. A Corkage Fee will apply to all Beverages served at the event as per the pricing noted.

A minimum revenue of \$500 per Bar is required. If \$500 in revenue is not achieved, the difference will be applied to the Host/Main Bill as a 'Bar Set Up Fee'.

### CORKAGE FEES

*Includes Cost of Alcohol Purchase, Bartender(s), Bar Supplies, Glassware*

*INCLUDES GST & Service Charge -Estimated PST paid by Convener when purchasing S.E.P*

*\*If Convener purchases own Alcohol, lower Corkage Rates will apply-see Event Coordinator for details*

Bottled Beer- <i>Budweiser, Bud Lights, PWB Canterbury-355 ml</i>	<i>\$6.25 per beverage</i>
Craft Beer- <i>Crossroads, Trench, Barkerville-473 ml</i>	<i>\$8.50 per beverage</i>
Wine by the Glass- <i>NLEW Red &amp; Chilled – 5 ounce</i>	<i>\$7.75 per beverage</i>
Single Spirits- <i>Absolute Vodka, Captain Morgan's Spiced Rum, Gordon's Gin &amp; Crown Royal Whiskey- 1 ounce</i>	<i>\$6.25 per beverage</i>
Non-Alcoholic Selections	<i>\$3.25 per beverage</i>
<i>Pepsi, Diet Pepsi, Gingerale, 7-up, Tonic Water, Club Soda, Cranberry &amp; Orange Juice, Clamato</i>	

### WINE SERVICE CORKAGE FEES

*Table-side service or placed on tables. Includes all wine glasses, glassware set up and service staff*

*EXCLUDES GST & Service Charge*

Northern Lights Wine	<i>Selections &amp; Pricing Noted Below</i>
Outside Wine	<i>\$18 per bottle</i>

### NORTHERN LIGHTS WINERY WINE LIST

*All Wine is subject to availability which may be confirmed no sooner than 2 weeks prior to event date.*

*Pricing noted INCLUDES Cost of Wine purchase and Corkage Fee- NLEW Wine offered at a 20%-40% case discount price!*

<i>Seduction rhubarb, strawberry</i>	<i>\$29 per bottle</i>
<i>Cuvée Blanche apricot, apple, gooseberry, rhubarb, strawberry</i>	<i>\$29 per bottle</i>
<i>Nechako Crush rhubarb</i>	<i>\$29 per bottle</i>
<i>Ursa apple</i>	<i>\$29 per bottle</i>
<i>Boreal Frizzante (Bubbles!) apple, raspberry, blueberry</i>	<i>\$32 per bottle</i>
<i>Bumbleberry raspberry, blueberry, saskatoon</i>	<i>\$30 per bottle</i>
<i>Mirtillo blueberry</i>	<i>\$30 per bottle</i>
<i>Heritage Haskap haskap berry</i>	<i>\$30 per bottle</i>

## GENERAL INFORMATION

### DEPOSIT

A \$500 non-refundable/non-transferable deposit is required at the time of booking to confirm and hold any date(s) or times. The venue space is held at the time the deposit is received and the Contract/Polices Agreement will be issued. The deposit applies directly to your final bill.

### VENUE FEES/OTHER FEES

Venue Fees include the use of the booked area for 5pm to 12am. The use of the venue past the contractual end time will be charged out at a rate of \$75 per hour. Venues Fees may be subject to change based on venue set up requirements. Venue will be set to your desired floorplan and any changes made to the floorplan within 72 hours of your event start will be applicable to a \$200 venue reset fee. SECURITY FEE- For any group over 100 people with alcohol service past 11pm, a \$100 Security Fee will apply and a Security Guard will be stationed at exit from 9:30pm onwards.

### FOOD & BEVERAGE

All menus are subject to change without notice and are subject to 18% Service Charge & 5% GST. All noted menus have a minimum charge of 50 people.

### ACCESS TIME & SET UP

Contractually all venues are available for event-related set up/décor 1 hour prior to guest arrival and are allotted 1 hour upon completion of the event for event-related set up/décor removal. Please speak to the Northern Lights Estate Winery Event Coordinator to discuss access times for event related set up/decor if you require additional time. All event related set up/décor must be provided by the Convener and set up/removed within the allotted timeline. Additional charges will apply to any groups that extend pass their allotted timeline noted on the contract.

### FINAL PAYMENT

100% of the estimated balance owing is due 3 days prior to the event date when final guest attendance is required/confirmed. All booked events require a Credit Card on file to process final payment and final charges will be applied to said Credit Card on file upon completion of event.

## CONTACT

Jenese Skomedal

*Director of Events for*

*Blackburn Hall & Northern Lights Winery*

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PHONE: 250-649-8035

### VENUE ADDRESS

2451 Blackburn Rd S, Prince George, BC V2N 6C1

Just 10 minutes from downtown Prince George

### WEBSITE

<http://northernlightswinery.ca/>