

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 225 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, Baseball Diamond and an All-Wheels Park, there are many opportunities to host an amazing event!

VENUE RENTAL PACKAGE

Venue Rental Fees Include: *Use of venue for 4 hours, water station or service, venue set up and take down, on-site service staff, tables, chairs, linens*

ATTENDEES	VENUE RENTAL FEE
50 -150 Attendees	\$375
151-225 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
Pricing noted excludes tax & service charge*

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 KABAB

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 DIP

Baked Spinach, Artichoke & Crab Dip with Grilled flatbreads, Pita Chips & Crackers -crab can be omitted

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

FRESH BAKED COOKIES

Assortment of fresh baked Cookies. *Minimum 3 Selections & based on 2-3 Cookies per person*

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

ASSORTED DESSERT SQUARES

Assortment of Dessert Squares. *Minimum 3 Selections & based on 3 bars per person*

Small \$110, Medium \$180, Large \$250

LUNCHEON MENUS

CLASSIC LUNCHEON BUFFET

\$40 per person *plus tax & service charge*

Fresh Breads Rolls & Butter

SALAD

Please choose THREE of the Following Selections

Traditional Green Salad *grape tomatoes, cucumbers, rainbow carrot curls, toasted seeds, house-made balsamic dressings*

Classic Caesar Salad *Herb croutons, parmesan, house-made dressing*

Mediterranean Pasta Salad *casarecche pasta, fresh vegetables, preserved lemon vinaigrette*

Chef Rene's Famous Apple Slaw *cabbage, carrots, crisp apple, red onion, grandma's sour mayo dressing*

Homestyle Potato Salad *hard cooked egg, pickled celery, baby potatoes, scallion, creamy mustard dressing*

Baja Power Grain *farro, quinoa, black lentils, roasted corn, bell pepper, tomato, fresh herbs, avocado & chili-lime vinaigrette*

BUFFET ACCOMPANIED BY

Roasted Baby Potatoes

&

Seasonal Fresh Vegetable

MAIN COURSE

Please choose TWO of the Following Selections

Additional Protein Selection \$6 per person

Slow Roasted Cod *white wine cream sauce*

Herb Roasted Chicken Pieces *mushroom sauce*

Smoked Pork Shoulder *chimichurri sauce*

Roast Turkey Breast *apple pecan stuffing & gravy*

Slow Cooked Beef Tips *NLEW Haskap demi-glaze ADD \$8 per person*

DESSERT

Gourmet Assorted Dessert

Cookies

Fresh Fruit Platter

Coffee & Tea Station

TAQUEANDO

\$40 per person *plus tax & service charge*

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*

SANDWICH BUFFET

\$28 per person *plus tax & service charge*

SOUP & SALAD

Chef-inspired Soup of the Day

Orchard Green Salad

romaine, mixed greens, strawberry, grape, tomato, goat cheese, almonds, balsamic vinaigrette

GOURMET SANDWICH & WRAP SELECTIONS

Please choose THREE of the Following Selections based on 2 halves per person

Italian Sandwich capicola, salami, ham & provolone

Roast Beef Sandwich aged cheddar, grainy mustard, horseradish mayo

Curried Chicken Salad Sandwich diced apple

Roasted Vegetable & Hummus Wrap

Tuna Salad Wrap with cucumber

Deviled Egg Salad Wrap

DESSERT

Assorted Cookies & Desserts, Coffee & Tea



ITALIAN BUFFET

\$32 per person *plus tax & service charge*

House-made Artisan Garlic Bread

SALAD

Caesar Side Salad *crouton, parmesan, lemon, house-made dressing*

Orchard Green Salad *romaine, mixed greens, strawberry, grape, tomato, goat cheese, almonds, balsamic vinaigrette*

PASTA SELECTIONS

Please choose TWO of the Following Selections

Additional Pasta Selection \$6 per person

House-made Beef Lasagna

House-made Vegetarian Lasagna

Casarecce Pasta *Sicilian pesto, wild mushroom*

Trotolle Pasta *chorizo, artichoke hearts, bell peppers roasted tomato sauce, parmesan & fresh basil*

DESSERT

Assorted Italian Desserts, Coffee & Tea Station

BRUNCH BUFFET

\$46 per person *plus tax & service charge*

Chilled Seafood Platter

Assorted International & Domestic Cheese Platter

SALAD

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

Chef's Salad Bowl *fresh seasonal vegetables, toasted pumpkin seeds, goat cheese, seasonal house-made dressing*

MIANS

Traditional Eggs Benny

French Toast *honey butter, maple syrup, fresh berries, whipped cream*

Local Breakfast Sausage, Bacon

Fresh House-made Hash Browns

Chef Carved Maple Ham *assorted condiments*

DESSERT

Assorted Petit Dessert

Fresh Fruit

Coffee & Tea Station

BREAKFAST BUFFET

available until 10am

\$28 per person *plus tax & service charge*

Seasonal Fresh Fruit Platter

Assorted Breakfast Pastries *butter, preserves*

Buttermilk Pancakes *maple syrup, butter*

Scrambled Eggs *with cheddar cheese*

Breakfast Sausage & Bacon

House-made Hash Browns

Coffee & Tea Station



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>	\$6.25 per beverage
Craft Beer- <i>Crossroads, Trench, Barkerville-473 ml</i>	\$8.50 per beverage
Wine by the Glass- <i>NLEW Red & Chilled – 5 ounce</i>	\$7.75 per beverage
Single Spirits- <i>Absolute Vodka, Captain Morgan's Spiced Rum, Gordon's Gin & Crown Royal Whiskey- 1 ounce</i>	\$6.25 per beverage
Non-Alcoholic Selections	\$3.25 per beverage
<i>Pepsi, Diet Pepsi, Gingerale, 7-up, Tonic Water, Club Soda, Cranberry & 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 & Pricing Noted Below</i>
Outside Wine	\$18 per bottle

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

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

Venue Fees include the use of the booked area for 8am to 5pm. 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.

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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VENUE ADDRESS

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

Just 10 minutes from downtown Prince George

WEBSITE

<http://northernlightswinery.ca/>