



## BANQUET AND CONFERENCE SERVICES MENU



## MORNING OPENERS

### CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Platter, Assorted Fresh Baked Pastries and Muffins, Assorted Yogurts and Granola

Coffee, Tea and Juice Bar 25.00

### BREAKFAST ENHANCEMENTS (Add-On To Continental Breakfast - 13.00)

- Fluffy Scrambled Eggs, Bacon or Sausage and Breakfast Potatoes
- Assortment of the following Breakfast Sandwiches
  - Scrambled Egg on Croissant Roll with Ham and Swiss
  - Scrambled Egg on English Muffin with Bacon and White Cheddar
  - Scrambled Egg on Croissant Roll with Sausage and White Cheddar
- Assortment of the following Quiches
  - Sausage, Mushroom, Onion, and White Cheddar
  - Vegetarian- Spinach, Tomato, Mushroom, Zucchini and Bell Pepper and Asiago
  - Bacon, Sausage and Swiss
- Oatmeal Station
  - Includes, Dried Fruit, Nuts, Brown Sugar, Maple Syrup, Shredded Coconut and Butter
- Lox and Bagels
  - Smoked Trout and Salmon, Chive Cream Cheese, Capers, Onions, and Everything Bagels
- Grand Marnier French Toast
  - Assorted Berries, Whipped Cream and Maple Syrup
- Omelet Station
  - (Chef Fee 100.00/per hour, per 30 guests)
  - Chef prepared omelets made to order, including: Black Forest Ham, Bacon, Sausage, Turkey, Baby Spinach, Tillamook Cheddar Cheese, Goat Cheese, Feta, Forest Mushrooms, Bell Peppers, Shrimp, Red Onions, Zucchini
- Breakfast Burritos
  - Scrambled Eggs, Potatoes, Cheddar and Jack Cheese, Pico de Gallo, Sour Cream with Bacon or Sausage or Vegetarian

### BOXED BREAKFAST TO GO

Includes Fresh Fruit, Homefries and Juice

- Breakfast Sandwich
  - Scrambled Egg on English Muffin with Bacon or Sausage topped with White Cheddar
- Breakfast Burrito
  - Scrambled Eggs, Potatoes, Cheddar and Jack Cheese, Pico de Gallo, Sour Cream with Bacon or Sausage or Vegetarian

25.00

### PLATED BREAKFAST

Served Family Style - 33.00

#### MARTIS

- Fluffy Scrambled Eggs
- Cherry Wood Smoked Bacon
- Chicken Apple Sausage
- Croissants with Fresh Preserves and Honey Butter
- Old Bay Seasoned Potatoes
- Seasonal Fruit

#### SIERRA

- French Toast, Assorted Berries and Whipped Cream
- Scrambled Eggs
- Cherry Wood Smoked Bacon
- Chicken Apple Sausage
- Seasonal Fruit

Prices are per person and subject to applicable sales tax, a 20% service charge and a 2% resort fee. For groups less than 20 guests, there will be a 25% per guest surcharge to the prices noted above. Consuming raw or undercooked meats, poultry, or seafood, may increase your risk of foodborne illness.



## MORNING OPENERS

### BRUNCH BUFFET

- Seasonal Fruit
- House Baked Pastries
- Scrambled Eggs
- Country Potatoes
- Smoked Bacon and Chicken Sausage
- French Toast

Blueberries, Strawberries, Mandarins and Bananas, Over Thick Cut French Toast, with Vanilla Bean Whipped Cream

- Maryland Crab Cake Benedict

Poached Eggs over Maryland Crab Cakes, Seared Ham, English Muffin, Roasted Lemon Hollandaise

- Coffee, Tea and Juice Bar

47.00

### ADD OUR SIGNATURE BLOODY MARY or MIMOSA

- **Good Morning Mimosa** – Ruffino Prosecco and fresh orange juice come together to really start your morning right! With crisp notes of apple, citrus, and honey, Ruffino Prosecco is the perfect pairing to any brunch event. - 13.00 pp
- **6330 Bloody Mary** – Local Tahoe Blue Vodka mixed with our signature Northstar dark mary mix, and herb infused tomato juice are only the starting points for this wonderful drink. We then rim the glass with our signature spice, and top it all off with fresh vegetables, a bloody mary skewer, and of course....bacon. - 15.00pp

### ADD A GOURMET OMELET BAR

15.00 Per Guest Plus 100.00/Hr Chef Fee, Per 30 Guests

Chef prepared omelets made to order, including: Black Forest Ham, Bacon, Sausage, Turkey, Baby Spinach, Tillamook Cheddar Cheese, Goat Cheese, Feta, Forest Mushrooms, Bell Peppers, Shrimp, Red Onions, Zucchini

### BEVERAGES & BAKERY

Coffee (small) - 42.00

Tea Service (small) - 42.00

Coffee (large) - 59.00

Tea Service (large) - 59.00

Hot Chocolate (small) - 42.00

Hot Chocolate (large) - 59.00

Orange or Cranberry Juice - 37.00 per gallon

Naked Juice - 7.00

Coconut Water - 7.00

Assorted Bagels - 39.00 per dozen- Includes Assorted Cream

Cheeses, Strawberry, Plain and Chive

Assorted Pastries - 7.00





## MID-DAY MEALS

Served Buffet

Iced Tea and Lemonade

Choose One Salad or Soup, Entrée and One

Dessert - 41.00

Add 8.00 for Plated Option

Add Additional Soup Or Salad – 8.00

Add Additional Entrée – 11.00

## SALADS

- House Baby Greens, Tomatoes, Cucumber, Parmesan Croutons and Dijon Vinaigrette
- Baby Red Potato Salad with Caramelized Red Onions and Whole Grain Mustard Dressing
- Caesar Salad with Roasted Garlic Dressing and Asiago
- Baby Spinach with Asian Pear, Spiced Pecans, Blue Cheeses and Balsamic Vinaigrette
- Chopped Romaine with Fuji Apples, Celery, Grapes, Toasted Walnuts and Creamy Caesar Dressing
- BLT Salad, Mixed Greens, Tomatoes, Baby Lettuce, Bacon, Red Onions, House Croutons, Blue Cheese Dressing

## SOUPS

- Tomato Basil Bisque
- French Onion with Emmental Crostini
- Minestrone
- Beef or Vegetarian Chili with Toppings

## SOUP & SALAD BAR

Choice of Soup

Salad Bar Includes: Herb Roasted Chicken and Blackened Tuna

## BUILD YOUR OWN RICE BOWL

Brown Rice

Steamed Vegetables & Seared Tofu

Ginger Chicken

Chile Beef

Choice of Sauce: Red Curry or Teriyaki

Choice of Dessert

41.00

## ENTREES

- Veggie Lasagna with Spinach, Ricotta, Five Cheese and House Marinara
- Chickpea Tangine, Cous Cous, Dates, Butternut Squash, Gold
- Raisins, Cranberry and Fresh Herbs
- Roasted Lemon Herb Chicken over Vegetables and Orzo
- Deli Sandwiches, Chef's choice of Gourmet Meats and Cheeses served on Artisan Breads. Your Choice Hot or Cold
- Adobo Marinated Tri Tip with Chimichurri Sauce with Spanish Rice and Black Beans
- Toasted Almond and Red Pepper Chicken Salad, Parmesan Tuna Salad served with Fresh Croissants
- Blackened Ahi, Seared Rare, Sauce to Match Your Salad Choice

## DESSERTS

- Assorted Cheesecake Bars
- Assorted Nut Brittles
- Platter of Chef Choice Cookies and Brownies

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## MID-DAY MEALS

### BOXED LUNCHES TO GO

Served with Fruit, Chips, Cookie and Soda or Bottled Water. Choose up to 3 Selections for your Group

- Roasted Turkey Breast, Basil Pesto Aioli, Lettuce, Tomato, Onion, Provolone on Honey Wheat
- Black Forest Ham, Dijonaise, Swiss Cheese, Lettuce, Tomato, Onion on Sourdough
- Roast Beef, Horseradish Aioli, White Cheddar, Lettuce, Tomato, Onion, Pickles, on Sourdough
- Roasted Vegetables with Lemon Roasted Peppers, Hummus, on Whole Wheat Wrap
- Grilled Chicken Caesar Salad or Wrap, House Dressing, Asiago, Romaine and Baby Spinach

29.00

### BREAK SERVICE

Served with Coffee and Tea or Lemonade and Iced Tea

- **Sweet Tooth** – Assorted Giant Cookies, Brownies, and Lemon Bars - 11.00
- **From The Farm** – Seasonal Veggies, Ranch, Hummus and Onion Dips - 11.00
- **The Creamery** – Artisan Cheeses, Roasted Garlic, Assorted Mustards Crackers and Crostini - 13.00
- **Hit the Trail** – Build Your Own Trail Mix Bar, Assorted Nuts, Dried Fruits, Chocolate Chips and More - 11.00
- **South of the Border** – Guacamole, Black Bean Dip, Hot and Mild Salsa, with House Made Tortilla Chips - 12.00
- **Beyond Pizza** – Assorted Gourmet Flatbreads, Vegetarian offerings included - 13. 00

### BEVERAGES & SNACKS

- Assorted Soda - 4.50
- Bottled Water - 4.50
- Red Bull - 4.50
- Gatorade - 5.00
- Coconut Water - 7.00
- Naked Juice - 7.00
- Iced Tea and Lemonade - 36. 00 per gallon
- Coffee (small) - 42. 00
- Tea Service (small) - 42. 00
- Coffee (large) -59. 00
- Tea Service (large) -59. 00
- Assorted Clif Bars - 4.00
- Granola Bars - 3.00
- Bag of Chips - 4.00
- Whole Fruit - 3.00



## APPETIZERS

Stations – 27.00 per person

### CHEESE AND FRUIT PLATTER

- Imported and Domestic Cheeses, Mustards and Roasted Garlic
- Seasonal Fresh and Dried Fruits
- Spiced Walnuts and Pecans
- Crackers and Housemade Crostinis

### ANTIPASTO

- Assorted Cured Meats and Artisan Sausages
- Imported and Domestic Cheeses
- Marinated, Pickled and Grilled Vegetables
- Crackers and Housemade Crostinis

### DIM SUM PLATTER

Served with assorted dipping sauces (Sweet Thai Chili, Coconut Curry, Sesame Ginger, Korean BBQ)

- Vegetable Eggrolls
- Chicken Satay with Peanut Sauce
- Ginger Beef Satay with Lime Soy
- Thai Chile Shrimp

### LATIN AMERICA PLATTER

- Fresh Chips, Guacamole, Pico de Gallo and House Salsas
- Assorted Mini Quesadillas
- Shrimp Citrus Ceviche

## PASSED APPETIZERS

27.00 per person (Choose 3)

Add 8.00 for each additional option

- Roasted Sweet Pepper and Chive Tartlets
- Flatbread Margarita Pizzas
- Flatbread Garlic Chicken Pizzas
- Sausage and Sage Stuffed Mushrooms
- Grilled Beef Skewers with Roasted Tomato and Red Pepper Salsa
- Smoked Salmon Canapé on Bagel Chip
- Pork Tenderloin and Bacon Pinwheels, Honey Mustard BBQ, Toasted Pecans
- Bacon Wrapped Dates filled with Bleu Cheese
- Lil' Beef Wellingtons with Wild Mushroom Ragu
- Tuna Poke on Wonton Chip
- Smoked Trout and Hummus
- Northstar Meatballs with Arrabiatta Sauce
- Thai Chicken Skewers with Peanut Sauce





# BANQUET AND CONFERENCE SERVICES MENU



## DINNER

63.00

Served Family or Buffet or add 10.00 for plated option.

Served with fresh bread and butter

Coffee and Hot Tea service included

Choose 1 salad, 2 entrees, 2 sides and 1 dessert

Additional Salad 8.00per guest

Additional Entrée 11.00per guest

## SIDES

- Creamy Goat Cheese Polenta
- Garlic Mashed Potatoes
- Brown Rice
- Rosemary Roasted Fingerling Potatoes
- Steamed Seasonal Vegetables
- Chinese Stir Fry, Broccoli, Carrots, Snow Peas, Bok Choy, Baby Corn, Red Peppers
- T angine
- Kohlrabi and Brussel Sprouts Superslaw
- Quinoa and Black Lentils
- Brussel Sprouts, Beets and Butternut Squash

## SALADS

- BLT Salad, Mixed Greens, Tomatoes, Baby Lettuce, Bacon, Red Onions, House Croutons, Blue Cheese Dressing
- Baby Greens with Roasted Beets, Goat Cheese, Spiced Walnuts, Dijon Mustard Vinaigrette
- Classic Caesar Salad, Chopped Romaine, House made Croutons, Shaved Parmesan
- Asian Sesame Ginger, Mandarin Oranges, Mixed Greens, Carrots, Red Bell Peppers, Cucumber

## ENTREES

- Roasted Lemon Herb Chicken with Roasted Garlic Ajus
- Fried Chicken Northstar Original Recipe , Country Gravy
- Carved Pork Loin with Honey and Balsamic Glaze, Roasted Apples
- Herb Roasted Chicken, Garlic Pan Jus
- Grilled Butcher Steak with Chimichurri Salsa
- Texas BBQ Beef Brisket
- Seared Salmon Fillet with Shaved Fennel and Mandrins
- Eggplant Parmigiana Towers
- Veggie Lasagna layered with Spinach Ricotta, Marinara and Bechamel

## CARVING STATIONS

Market Price and 100 per Hour Chef Fee

- Leg of Lamb, Arugula Mint Pesto, Pan Sauce
- Whole Roasted CAB New York Strip, Rib Eye or Tenderloin with Choice of Two Sauces

## DESSERTS

- Assorted Giant Cookies and Brownies
- Fruit Cobbler with Vanilla Bean Whipped Cream
- Tiramisu
- Flourless Chocolate Decadence with Raspberry Sauce and Chantilly Cream
- Cheesecake, New York or Assorted Flavors
- Vanilla Bean Crème Brulee with Seasonal Berries
- Triple Chocolate Mousse Cake

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Northstar California Resort, October 8, 2017



## BAR MENU

All bars are fully stocked with a wide array of liquors.  
All brands of beer, wine and liquor are subject to change.

### COCKTAILS

Priced per drink

Well Cocktails	8.95
Call Cocktails	9.95
Premium Cocktails	12.95
Super Premium Cocktails	13.95

### ASK ABOUT CREATING A SIGNATURE COCKTAIL FOR YOUR EVENT

Additional costs apply

- **Northstar Mules** – The Traditional: Absolut Vodka; The Southern: Jim Beam Bourbon; El Burro: Sauza Hornitos Reposada Tequila 13.25  
Souvenir Copper Mug (Includes first beverage) 25.00  
Northstar Copper Mug (no beverage) 20.00
- **Blackberry Mojito** – How do you make a classic item a little classier? You add fresh blackberries of course! 12.25
- **Strawberry Basil Press** – Fresh strawberries and basil leaves get muddled together and shaken with Tahoe Blue Vodka and topped with your choice of prosecco or soda water. 13.75
- **Northstar Single Barrel Margarita** – First, we start with Northstars' very own single Barrel Select Patron tequila. Then, we add some Patron Citronage liquor, organic agave nectar, and fresh lime juice all culminating in the best tasting margarita you could ask for. 15.25
- **Citrus Fizz** – Tastes and fizzes like a mimosa, but it isn't a mimosa. Orange juice, fresh lime juice, and a splash of lemonade all get mixed together with club soda for a non-alcoholic beverage of choice. 9.25

### ASK ABOUT THE AVAILABILITY OF HIGH-END SPECIALTY SPIRITS

### WINES BY THE GLASS

Mondavi Prv Selection Chardonnay	8.95
Mondavi Prv Selection Cabernet Sauvignon	8.95
Clos Du Bois Chardonnay	9.95
Benziger Sauvignon Blanc	9.95
Tom Gore Cabernet Sauvignon	9.95
Mark West Pinot Noir	10.95

### BEER

Domestic Bottled Beer	6.75
Imported and Micro Bottled Beer	7.75

### KEG BEERS

Domestic	475.00
Import/ Micro	575.00

Keg beer must be chosen three weeks in advance

### HOSTED BAR PACKAGE \*

First hour	23.00
Each additional hour	11.00

Pricing is per adult. Times are in hour increments. Minimum time is 2 hours. A portion of an additional hour will be charged in full. Package includes a variety of call and premium liquors, a selection of domestic and imported bottled beer and wine selected from wine list up to 39.00 per bottle. Number of wine choices selected is based on the size of the group.

Parties 20 - 125 guests	3 wines* and 1 Champagne
Parties over 125 guests	4 wines* and 1 Champagne
Package does not include passed champagne for a toast. Shots of alcohol are not permitted.	

### HOSTED SODA & JUICE PACKAGE

Available with a hosted bar package for guests ages 5 - 20  
12.00

### BEVERAGES

Assorted Soda	4.50
Bottled Water	4.50
Assorted Juice	5.00
Sparkling Cider per bottle	18.00

### PASSED BEVERAGE SERVICE

55.00 per hour, plus consumption of selected beverage.

Corkage Fee - 25.00 per bottle

Bartender Services - 50.00 per hour (2 hour minimum)





## WINE MENU

### SPARKLING WINES

La Marca Prosecco 187ml	13.00
St. Michelle Brut	34.00
Coppola Sofia Blanc de Blanc	39.00
Coppola Sofia Sparkling Rose	43.00
Ruffino Prosecco	45.00
Schramsberg Blanc de Blanc	71.00
Vueve Clicquot Yellow Label, France	90.00

### CHARDONNAY

Mondavi Prv Selection, California	34.00
Clos Du Bois, California	36.00
Tom Gore, California	37.00
Simi, Napa	39.00
MacMurray Russian River	41.00
Coppola Director's Cut	43.00
Meiomi California	46.00
La Crema, Sonoma	48.00
J Vineyards, Russian River	49.00
Rodney Strong Chalk Hill	51.00
Ferrari Carano, Sonoma	55.00
Talbott, Sleepy Hollow	57.00
Frank Family, Carneros	59.00
Duck Horn, Napa Valley	63.00

### SAUVIGNON BLANCS

Mondavi Private Selection, California	34.00
Tom Gore, California	37.00
Benziger Sauvignon Blanc, North Coast	39.00
Kim Crawford, New Zealand	43.00
Frog's Leap Cellars, Rutherford	47.00
Decoy, Sonoma County	49.00

### OTHER WHITES & ROSE

Chateau Michelle Reisling	35.00
Edna Valley Rose, Central Coast	37.00
Maso Canali Pinot Grigio, Italy	41.00
Moncigale Coteaux d'AixenProvence	43.00
J Pinot Gris	45.00

### CABERNET SAUVIGNON

Mondavi Prv Selection, California	34.00
Clos Du Bois, California	36.00
Tom Gore, California	37.00
Edna Valley, Central Coast	39.00
Robert Mondavi, Napa	43.00
J Lohr, Paso Robles	44.00
Louis Martini, Sonoma County	46.00
Joel Gott, Napa	49.00
Fransican, Napa	53.00
Justin, Paso Robles	69.00
Charles Krug, Napa Valley	73.00
Cuttings, York Creek Vineyard	79.00

### PINOT NOIR

Mondavi Prv Selection, California	36.00
Mark West, California	38.00
Talbott Kali Hart, Monterey	45.00
MacMurray, Russian River	47.00
Erath, Oregon	49.00
Meiomi, Coastal California	51.00
Benziger Pinot Noir, Sonoma	57.00
J Vineyards, Russian River	67.00

### OTHER REDS

Clos Du Bois Merlot	36.00
Edna Valley Merlot, Central Coast	39.00
Rodney Strong Knotty Vine Zinfandel, Sonoma	43.00
Charles Krug Merlot, Napa	47.00
Coppola Director's Cut Zinfandel	49.00
Ferrari Carano Sienna, Sonoma	55.00
Miro Petite Syrah, Dry Creek	57.00
Frog's Leap Merlot, Rutherford	69.00



## AUDIO VISUAL EQUIPMENT RENTAL

Other Equipment Available Upon Request, Please Inquire for Rates  
A/V Tech Services are Included with Northstar Equipment Rentals

LCD PROJECTOR 300.00 per day

PROJECTOR SCREEN 25.00 per day

WIRELESS MICROPHONE 45.00 per day

PODIUM 35.00 per day

REMOTE AMPLIFIER W/ SPEAKERS 425.00 per day

MEMORY STICKS 15.00 each

TV MONITOR 125.00 per day

DVD/VHS PLAYER 90.00 per day

FLIP CHART 25.00 per day

EASEL 20.00 per day

HEAT LAMP 90.00 each

POLYCOM 45.00 per day

AUDIO/VISUAL Tech 150.00 per hour

DJ LIGHTING 350.00 per day

INFLATABLE SCREEN 300.00 per day

INFLATABLE SCREEN, LCD PROJECTOR & REMOTE  
AMPLIFIER WITH SPEAKER & CORDED MICROPHONE  
PACKAGE 750.00 per day

## OTHER SERVICES

SECURITY SERVICES 50.00 per hour

### WAREHOUSE SERVICES

TRUCK & DRIVER 75.00 per hour

ADDITIONAL WAREHOUSE  
ASSISTANCE (Labor) 50.00 per hour

### LOADING DOCK STORAGE FEE

FIRST PALLET 100.00 per day

EACH ADDITIONAL PALLET (5 max) 50.00 per day

*Space is limited and prior approval is required.*

GONDOLA FEE 500.00 per hour

*Zephyr or Big Spring Gondola*

ESCORT SERVICES ON MOUNTAIN 200.00 per hour

ON MOUNTAIN SNOW CAT SERVICE 250.00 per hour

ON SITE CATERING DELIVERY FEE 300.00 per day

PRICING IS PER EVENT

*Prices are subject to applicable sales tax, a 25% service charge and a 2% resort fee on events taking place in the Village*