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INTRODUCTION



COMMITTED

Whistler Conference Centre and Centerplate are committed to sustainable events.

As an APEX / ASTM Level 1 Certified Venue and Food & Beverage Suppliers we vow to provide our guests with only the freshest ingredients that are locally sourced. We divert 90% of our waste and use our resources responsibly and efficiently. This means small changes, such as only offering bottled water on request, doing away with plastic straws and ensuring there are recycling bins in each room. We will help you make your meeting as **green** as possible – ask us how.

CREATIVE

As you review this collection of menus, you will quickly see that we endeavor to stretch ourselves to achieve the ultimate in culinary creativity. Even though we cater to hundreds of guests at a time, we proudly operate a seasonal kitchen – everything we order is of the freshest quality and lowest food miles.

CAPABLE

Our Executive Chef, Neal Harkins, and his team are proud to feature the very finest food and drink from British Columbia's fields and waters. Our culinary team is experienced, professional and love to create memorable events for our clients. Our Chefs are experienced in global cuisines influencing the uniqueness of our menus.




DINNER MENU

PLATED

*Add soup to make a four-course dinner for an additional \$6 to the entrée selection price
All plated dinners include fresh baked bread & butter.*

Roasted Tomato Bisque, basil crostini
Carrot & Ginger Soup, garlic & thyme crostini
Pemberton Beet Borscht, crispy Brussels sprouts
Pemberton Squash Soup, crème fraîche

STARTER SELECTION (CHOOSE 1)

-  Prawn Caesar Salad, creamy garlic dressing
- Young Green Salad, Roasted Baby Vegetables, Oka, creamy herb dressing
- White & Green Asparagus Salad, Salmon Gravlax, Poached Egg, lemon dressing
- Caramelized Pemberton Squash, Candied Pecans, Goat Cheese, maple-cider dressing
- Roasted Baby Beets, Baby Greens, Cheese Soufflé, fig balsamic dressing

ENTRÉE SELECTION (CHOOSE 1)

-  Nova Scotia Sea Bass, Saffron Parisienne Potato, Seasonal Vegetables
tomato ratatouille 63
- Grilled 5oz Fillet Mignon, Mushroom Demi, Truffle Potato Gratin
seasonal vegetables 95
- Chicken Marsala, Herbed Rice Pilaf, Glazed Vegetables 59
-  Baked 6oz Salmon Pave, Melted Leeks, Potato Wedges
Champagne caper sauce 63
- Braised Short Ribs, Tri-colored Potatoes, Seasonal Vegetables
cabernet jus 72

DESSERT SELECTION (CHOOSE 1)

New York Style Cheese Cake, berry compote
White Chocolate & Banana Foster Cobbler, Chantilly cream
Chocolate & Pecan Chocolate Tart
Gluten-free Caramel Chocolate Bomb Cake

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

For a minimum of 25 guests



DINNER MENU

WEST COAST BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Gourmet Greens, selection of house dressings

Cajun Black Bean & Squash Salad, pumpkin seed gremolata

Mushroom & Snap Pea Salad, white balsamic thyme dressing

Quinoa Tabbouleh Salad

SEAFOOD PLATTER



Chilled, Smoked Salmon & Candied Salmon, Poached Prawns, Dungeness Crab Legs
calypso sauce

HOT DISHES

Carved Top Sirloin of Alberta Beef, red wine jus



Baked Sockeye Salmon Medallions, Citrus Beurre Blanc, kale pesto

Fava Bean & Patty Pan Ragout, mint lime butter

Aged Cheddar Gratin, Pemberton potatoes

Fraser Valley Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

69 per guest / for a minimum of 75 guests



DINNER MENU

ALPINE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Mixed Baby Greens, selection of house dressings

Broccoli & Brussel Sprout Salad, crispy pancetta parmesan dressing

5 Grain Mardi Gras Salad, tomato tarragon vinaigrette

WEST COAST SEAFOOD PLATTER



House-smoked Salmon, Mussels & Prawns

HOT DISHES

Slow Roasted Pork, Chorizo & Corn Ragout, B.C. honey jus

Roasted Turkey Breast with Mushroom Ragout, roasted garlic & pearl onions

Rosemary Roasted Potatoes

Chef's Selection of Fresh Market Vegetables

DESSERT

Chef's Selection of Tarts, Cakes & Mousses

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

62 per guest / for a minimum of 75 guests



DINNER MENU

CANADIANA BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Creamy Caesar Salad, garlic & thyme crostini

Roasted Beet & Shallot Salad

Marinated Mushroom & Artichoke Salad

Hothouse Tomato, Mozzarella & Onion Marmalade, balsamic vinaigrette

Grilled Vegetable & Farro Salad

FROM THE SEA



Chilled Cedar-smoked Salmon & Candied Salmon, Poached BC Prawns, Dungeness Crab Claws
calypso sauce

THE CARVERY

Carved Prime Rib of Alberta Beef, au jus & horseradish

HOT DISHES



Broiled Red Snapper, baby prawn & clam velouté

Herb-grilled Chicken Breast, morel demi

Grilled Vegetable Lasagna, provolone cream

Garlic-roasted Yukon Gold Nuggets with Pancetta

Baby Vegetable Medley

DESSERT

Chef's Selection of French Pastries & Cakes

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

79 per guest / for a minimum of 100 guests



DINNER MENU

CREATE YOUR OWN BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

Hearts of Romaine, Baby Frisee & Lollo Rosso, Seasonal Vegetable Garnish, house dressing

Baby Spinach & Kale, Red Onion, Tomato & Goat Cheese

Penne Pasta, Arugula, Cranberries & Artichoke

Marinated Mushroom, Sweet Peas, Roasted Pepper

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

Cucumber & Tomato Couscous

Broccoli & Brussel Sprout, crispy pancetta parmesan dressing

HOT DISHES (CHOOSE 2)

Grilled Chicken Breast, tomato butter sauce



Herb-crusted Red Snapper, roasted pepper chutney

Carved Honey Ham, mango-ginger glaze

Grilled Beef Top Sirloin Steaks, Café de Paris, merlot jus

Baked Penne Lasagna, parmesan cream sauce

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

60 per guest / for a minimum of 75 guests



DINNER MENU

CREATE YOUR OWN DELUXE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

- Baby Mixed Green, Seasonal Vegetable Garnish, house dressing
- Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing
- Yukon Gold Potato Salad, gherkins & parsley vinaigrette
- Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing
- Heirloom Tomato, Basil & Grana Padano
- Southwestern Pasta Salad
- Poached Golden Beets, radishes & pea shoots
- 5 Grain Mardi Gras Salad, tomato tarragon vinaigrette



Poached Prawns, Candied Salmon, Crab Legs, lemon & cocktail sauce

HOT DISHES (CHOOSE 2)



- Oven-roasted Turkey Breast, Apricot-sage Stuffing, poultry jus
- Braised Beef Short Rib, sweet onion demi
- Baked Wild Sockeye Salmon Fillet with Creamed Spinach, yellow pepper coulis
- Whole Roasted Pork Rack, Chorizo & Corn ragout, demi glaze
- Grilled Chicken Breast, tomato butter sauce

- Wild Mushroom & Garlic Ravioli, roasted tomato & basil sauce
- Herb-roasted Potatoes
- Seasonal Steamed Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

65 per guest / for a minimum of 75 guests