



## IN BETWEEN TIMES MENU CONTENTS

---

From our Bakery	3
From our Pastry Kitchen	4
Snacks	5
Beverages	6



## 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.



## IN BETWEEN TIMES MENU FROM OUR BAKERY

---

Selection of Freshly Baked Muffins  
Or Gluten-free Muffins  
butter & assorted preserves

White Chocolate & Berry Scones, butter & preserves


Warm Cinnamon Buns, cream cheese icing

Warm Mini Doughnuts, cinnamon sugar

Oven-fresh Flaky Croissants, butter & preserves

**46 per dozen**

---

 Brick Oven Bagels  
smoked salmon, plain cream cheese, red onion, capers  
**56 per dozen**

Traditional Banana Bread, Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf  
creamy butter  
Or Gluten-free Banana Bread, creamy butter

**44 per loaf** / 10 slices



## IN BETWEEN TIMES MENU FROM OUR PASTRY KITCHEN

---

Berry Pound Squares, Upside Down Apple Cake,  
Brownie Chunk or Coconut Nanaimo Bars

Fresh Baked Jumbo Cookies

Assorted Biscotti

Chef's Gluten-free Granola Bars

Belgian Chocolate-dipped Strawberries  
*(Minimum 3 dozen)*

Chocolate-dipped Rice Treats & S'mores Bites  
*(Minimum 3 dozen)*

**46 per dozen**



## IN BETWEEN TIMES MENU

### SNACKS

Premium Ice Cream Bars  
**7 each**

Chocolate Bars  
Mars Bar, Coffee Crisp & Snickers  
**4.50 each**

Callebaut Chocolate Fountain  
fresh fruit & rice krispies squares for dipping  
**9 per guest** / for a minimum of 75 guests

Tortilla Chips with Salsa Verde & Roja  
**6 per guest**

House-made Kettle Chips, onion herb dip  
**25 per basket** serves up to 15

Fresh Premium Fruit Platter  
**8 per guest** / for a minimum of 20 guests

Fresh Whole Fruit Basket  
**3.50 per piece**

Build Your Own Trail Mix  
assorted dried fruits, nuts & seeds, callebaut chocolate chips & M&M's  
**8 per person**





## IN BETWEEN TIMES MENU

### BEVERAGES

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T" Served with 2% Milk & Half & Half \*Requests for almond or soy milk at no extra charge

**5 per guest** / for a minimum of 10 guests or **225 per urn** / serves 50, 8 oz. cups

Creamy Hot Chocolate

**5 per guest** / for a minimum of 10 guests

Fruit Juice Assortment, *single serving, billed on consumption*

**5 each**

Soft Drink & Sparkling Water Assortment, *single serving, billed on consumption*

**4 each**

Lemon Iced Tea or Herbal Lemonade

**27 per pitcher** / serves 8

Fresh Fruit & Yogurt Smoothies

Choice of Strawberry & Banana or Blueberry & Banana

**6 per guest** / for a minimum of 10 guests

Chef's Fruit Flavoured & Organic Loose Leaf Tea Infused Water

**38 per pitcher** / serves 8

Hydration Stations

Mint & Cucumber; Cranberry & Orange; Lemon & Lime

**45 per gallon** / minimum 3 gallons per order