



INTRODUCTION

COMMITTED

Whistler Conference Centre and Centerplate are committed to sustainable events. 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 earth friendly 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 possible 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.



OCEAN WISE

The Whistler Conference Centre is a partner of the Ocean Wise seafood program. Ocean Wise seafood is a conservation program that makes it easy for consumers to choose sustainable seafood for the long term health of our oceans. Our purchasing practices are made with a sustainable seafood choice approach to ensure the health of our oceans for generations to come.



BREAKFAST MENU

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V – Vegetarian VG – Vegan DF – Dairy-free GF – Gluten-free

\$95 labour charge will apply to parties less than the minimum for any breakfast service



HOT BREAKFAST BUFFET

Our Hot Buffet Breakfast is designed to be served either as an attractive buffet or plated service.

Premium Orange Juice

CHOOSE ONE

Fresh Fruit Salad (GF, DF, V, VG)

Fresh Sliced Fruit (GF, DF, V, VG)

Fresh Whole Fruit (GF, DF, V, VG)

Freshly Baked Butter Croissants, Assorted Muffins, Sweet Danishes, butter & preserves (V)

Farm Fresh Scrambled Eggs, chopped chives (V)

Pan-fried Pemberton Potatoes, fresh herbs (GF, DF, V, VG)

CHOOSE ONE / Add an additional selection for \$2.00 per guest

Crispy Double-smoked Bacon (GF, DF)

Honey-baked Ham Steaks (GF, DF)

Traditional English Bangers (DF)

Turkey Sausage (DF)

Chicken Sausage (DF)

Grilled Chorizo & Peppers (GF, DF)

CHOOSE ONE

Whole Sautéed Mushrooms, Roasted Seasonal Vegetables (GF, DF, V, VG)

Roasted Roma Tomatoes (GF, DF, V, VG)

Black Bean & Yam Ragout (GF, DF, V, VG)

Crumbled Tofu with spicy tomato vegetable sauté (GF, DF, V, VG)

Starbucks Coffee & Handcrafted Teas from "T" Served with 2% Milk & Half & Half

34 per guest / for a minimum of 40 guests



FRESH START 1

Premium Orange Juice

Fresh Sliced Fruit & Seasonal Berries (GF, DF, V, VG)

Freshly Baked Butter Croissants, Assorted Muffins, Sweet Danishes, butter & preserves (V)

Brick Oven Bagels (DF, V), cream cheese (GF, V) & preserves (GF, V)

Organic Granola (DF, V), wildflower yogurt (GF, V), honey (GF, DF, V)

Starbucks Coffee & Handcrafted Teas from “T” Served with 2% Milk & Half & Half

28 per guest / for a minimum of 25 guests

FRESH START 2

Premium Orange Juices

Exotic Fruit & Seasonal Berry Platter (GF, DF, V, VG)

Brick Oven Bagels (DF, V), plain, smoked salmon & herbed cream cheeses (GF)

Gluten-free Breakfast Loaves (V), Assorted Muffins (V), creamy butter (GF)

Domestic Cheese Display (Gf, V), French Baguette (DF, V)

Organic Granola (DF, V), wildflower yogurt (GF, V), honey (GF, DF, V)

Starbucks Coffee & Handcrafted Teas from “T” Served with 2% Milk & Half & Half

32 per guest / for a minimum of 25 guests



BUFFET ADDITIONS

Ham & Cheddar Cheese Scrambled Eggs (GF)

Egg White Vegetarian Frittata (GF, DF, V)

Chorizo, Peppers & Monterey Jack Scrambled Eggs (GF)

Assorted Quiche (V)

Spinach, Roasted Tomato and Goat Cheese Scramble (GF, V)

4 each per guest

Belgium Waffles, Strawberry Compote & Maple Syrup (V)

Buttermilk Pancakes, Apple Compote & Maple Syrup (V)

Cinnamon French Toast, Peach Compote & Maple Syrup (V)

4 each per guest

Slow-roasted Maple-glazed Pork Belly (GF, DF)

Twice-baked Smoked Honey Ham, Spiced Mustard (GF, DF)

Dry Rubbed Roast Beef, Horseradish Cream (GF)

7 each per guest / for a minimum of 50 guests

Traditional Eggs Benedict

Smoked Salmon Eggs Benedict

Roasted Tomato Avocado Eggs Benedict (V)

Florentine Eggs Benedict (V)

8 each per guest

Charcuterie Board, Baguette & Crackers, Gourmet Mustards (GF, DF)

8 each per guest / for a minimum of 25 guests

Smoked Salmon, Capers, Red Onions, Lemon (GF, DF)

10 each per guest / for a minimum of 25 guests



ALLERGY/ALTERNATIVE DIETARY MEALS & PREFERENCES

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Whistler Conference Centre is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including intolerance, or other medically restricted diet) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. Meeting these request requires advance notice and, as a result, all dietary restrictions must be received no later than the final guarantee deadline.

Should the number special meal ordered for dietary reasons be exceeded, the Whistler Conference Centre reserves the right to charge up to \$30 per person plus applicable taxes and gratuities for any meals prepared and served.