



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.



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All funds quoted are in Canadian Dollar (CAD).

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

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

\$125 labour charge will apply to parties less than the minimum for any reception or dinner 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



FROM OUR BAKERY

Selection of Freshly Baked Muffins (V)

Or Gluten-free Muffins (GF,V) butter & assorted preserves

White Chocolate & Berry Scones, butter & preserves (V)

Warm Mini Doughnuts, cinnamon sugar (V)

Oven-fresh Flaky Croissants butter & preserves (V)

Coconut Nanaimo Bars (GF)

Assorted Brownies

Pecan & Butter Tarts (V)

Fresh Baked Jumbo Cookies (V)

Assorted Biscotti (V)

Chef's Gluten-free Granola Bars (GF, DF, V)

Belgian Chocolate-dipped Strawberries (GF, DF, V, VG)
(Minimum 3 dozen)

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

Fruit Pies in a Jar (DF, V)
(Minimum 3 dozen)

Cake in a Jar (DF, V)
(Minimum 3 dozen)

Vanilla Cream Filled Puffs, caramel & chocolate sauce (V)
(Minimum 3 dozen)

48 per dozen

Avocado Toast (V, VG, DF) & Strawberry Cream Toast (V) Station

6 per person / FOR A MINIMUM OF 25 GUESTS

GF Banana Bread (GF, V), Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf (V) creamy butter

46 per loaf / 10 slices



SNACKS

The Candy Store

Assortment of Sweet Treats & Chocolates (GF, V)

8 per person

Chocolate Bars

Mars Bar, Coffee Crisp & Snickers (V)

54 per dozen

Callebaut Chocolate Fountain

Fresh Fruit & Rice Krispies Squares for Dipping (DF, V)

11 per guest / for a minimum of 75 guests

Tortilla Chips with salsa verde & salsa roja (GF, DF, V, VG)

7 per guest

House-made Kettle Chips, onion herb dip (GF, V)

30 per basket serves up to 10

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

9 per guest / for a minimum of 20 guests

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

5 per piece

Build Your Own Trail Mix

Assorted dried fruits, nuts, seeds & M&M's (GF, V)

8 per person



BEVERAGES

Starbucks Coffee & Handcrafted Teas from “T” Served with 2% Milk & Half & Half *Requests for almond or soy milk at no extra charge

5.50 per guest / for a minimum of 10 guests

Creamy Hot Chocolate

5.50 per guest / for a minimum of 10 guests

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

5.50 each

Lemon Iced Tea or Herbal Lemonade

32 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 / serves 50



PLATED LUNCHES

Choose one from the First Course, Entrée & Dessert selections

Add an additional first course choice to make a four-course lunch for an additional \$4 to the entrée selection price.

All plated lunches include fresh baked bread & butter.

FIRST COURSE SELECTIONS

Roasted Tomato Bisque, basil crostini (DF, V, VG)

Carrot & Ginger Soup, garlic & thyme crostini (DF, V, VG)

Zucchini & Corn Chowder (V)

Pemberton Squash Soup, crème fraîche (GF, V, VG)

Romaine Hearts, Shaved Grana Padano, Grape Tomato, garlic & thyme crostini (DF, V)

Baby Lettuce Greens, Seasonal Vegetable Garnish, balsamic dressing (GF, DF, V, VG)

Brûlée Goat Cheese & Beet, spiced pecan & sprouts (GF, V)

Butter Lettuce, Radicchio Slaw, Tarragon Crab Remoulade, lemon dressing (GF, DF)

ENTRÉE SELECTIONS

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, mushroom jus **47**

Vegan Meatloaf, maple glaze (GF, DF, V, VG) **47**

Frenched Pork Chop, Stewed Apples, dijon jus (GF, DF) **48**



Marinated Top Sirloin Steak, Twice-baked Boursin Potatoes, horseradish jus **49**

Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, Brussel Sprout & Fennel Rice **51**

DESSERT SELECTIONS

Italian Lemon Bar, blueberry sauce (V)

Gluten-free Chocolate Pecan Tart, Baileys cream (GF,V)

Baked Apple Crustade, Chantilly cream (V)

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

COLD BEVERAGE ON THE SIDE

Soft Drink, Sparkling Water & Fruit Juice Assortment, *single serving*, **5.50**

Lemon Iced Tea or Herbal Lemonade / serves 8 **32 per pitcher**

For a minimum of 50 guests



WHISTLER BUDDHA BOWL

Build your own delicious noodle bowl with fresh seasonal vegetables, dried fruits, a variety of proteins, topped with house-made broth

Vermicelli Rice Noodle (GF, DF, V, VG)

Brown Rice (GF, DF, V, VG)

Shredded Carrots, Radish Slices, Assorted Sprouts, Broccoli Florets, Edamame,

Sweet Corn, Baby Summer Peas, Crispy Wontons, Mixed Peppers, Crispy Chick Peas (GF, DF, V, VG)

PROTEINS (CHOOSE 3)

Sliced Beef Striploin (GF, DF)

Oven-roasted Turkey Breast (GF, DF)

Crispy Tofu (GF, DF, V, VG)



Chili Lime Baby Shrimp (GF, DF)

Oven-roasted Herb Chicken Breast (GF, DF)

BROTH (CHOOSE 2)

Poultry Jus (GF, DF)

Seasoned Vegetable Broth (GF, DF, V, VG)

Lemon Ginger Broth (GF, DF, V, VG)

Mushroom Broth (GF, DF, V, VG)

Teriyaki Glaze (GF, DF, V, VG)

DESSERT

Lemon Meringue Pie (GF, V)

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

Gluten-free, Vegan Chocolate Chip Cookies (GF, DF, V, VG)

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

53 per guest / for a minimum of 25 and up to a maximum 250 guests



SEA TO SKY BUFFET LUNCH

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Baby Leaf Salad, seasonal garnishes (GF, DF, V, VG)

Cranberry & Sunflower Seed Quinoa Salad, white balsamic dressing (GF, DF, V, VG)

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing (GF, DF, V, VG)



Baked Wild Sockeye Salmon, clam & leek velouté

Porketta Roast, Herbs de Provence (GF, DF)

Farro & Charred Corn Pilaf (DF, V, VG)

Fresh Seasonal Vegetables (GF, DF, V, VG)

Warm Fruit Cobbler, Chantilly cream (GF, V)

Chocolate Chunk Fudge Cookie Sandwiches (GF, DF, V, VG)

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

47 per guest / for a minimum of 75 guests



THE ITALIAN BUFFET

Add soup bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Green Salad, Gem Tomato, Pepperoncini, Black Olives, Hard Boiled Egg (GF, DF, V)

Vine-ripened Tomato & Artichoke Salad, pesto dressing (GF, DF, V, VG)

White Bean Salad, Prosciutto, Basil, Roasted Peppers (GF)

Lentil & Vegetable Stew (GF, DF, V, VG)

Classic Lasagna Bolognese

Grilled Chicken Breast, Pancetta & Peas, garlic cream (GF)

Sun-dried Tomato Focaccia Bread, olive oil, balsamic glaze (DF, V)

Tiramisu (V)

Assorted Italian Cookies (V)

Lemon Blueberry Cheese Cake (GF, V)

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

44 per guest / for a minimum of 50 guests



SANDWICH BUFFET

SOUPS (CHOOSE 1)

Roasted Tomato Bisque (DF, V, VG)

Carrot & Ginger Soup (DF, V, VG)

Zucchini & Corn Chowder (V)

Pemberton Squash Soup (GF, V, VG)

SALADS (CHOOSE 3)

Garden Greens, Seasonal Vegetable Garnish, two dressings (GF, DF, V, VG)

Cucumber, Tomato & Goat Cheese Salad (GF, V)

Primavera Pasta Salad (V)

Green Goddess Potato & Asparagus Salad (GF, DF, V)

SANDWICHES & WRAPS (CHOOSE 4)

Beef & Cheddar, Pretzel Bun

Marinated Vegetables, Garlic Hummus, Whole Wheat Wrap (DF, V, VG)

Turkey & Smoked Gouda, Portuguese Bun

Roasted Chicken & Bacon, Arugula, Creamy Ranch, Garlic Wrap

Egg Salad & Cucumber, Spinach Wrap (DF, V)

DESSERT

Assortment of Tarts, Squares & Mousse

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

38 per guest / for a minimum of 25 guests

Gluten-free sandwiches available on request. Must be ordered in advance & in addition to the guarantee.



DELUXE SANDWICH BUFFET

SOUPS (CHOOSE 1)

Zucchini & Corn Chowder (V)

Root Vegetable Soup (GF, DF, V, VG)

Black Bean & Cumin Soup (GF, DF, V, VG)

Prime Rib & Barley Soup (GF, DF)

SALADS (CHOOSE 3)

Baby Spinach & Kale, Crumbled Goat Cheese & balsamic dressing (GF, V)

Heirloom Tomato, Basil & Grana Padano (GF, V)

Creamy Cucumber & Dill (GF, V)

Yam & Walnut Salad, maple apple dressing (GF, DF, V)

SANDWICHES (CHOOSE 4)



Seared Ahi Tuna & Bacon Club (DF)

Chilled Beef Striploin, Horseradish Mayo, Sweet Onions, Naan (DF)

Dijon-crusteD Oven-roasted Turkey, Brie & Avocado Wrap

Butter Chicken Wrap

Grilled Portobello, Sprouts, Muffuletta, Wrap (DF, V, VG)

Spiced Pork Banh Mi Baguette

DESSERT

Assortment of Tarts, Squares & Mousse

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

42 per guest / for a minimum of 50 guests

Gluten-free sandwiches available on request. Must be ordered in advance & in addition to the guarantee.



CREATE YOUR OWN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Upgrade your event with a Chef attended carving station: \$150 per carver

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing (GF, DF, V, VG)

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Tomatoes, balsamic dressing (GF, DF, V, VG)

Yukon Gold Potato Salad, gherkins & parsley vinaigrette (GF, DF, V, VG)

Primavera Pasta Salad, basil parmesan dressing (V)

Brussel Sprout & Carrot Salad (GF, DF, V, VG)

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Red Snapper, fennel leek broth (GF, DF)

Grilled Chicken Marsala (GF, DF)

Whole Roasted Pork Loin, Stewed Apples, Dijon jus (GF, DF)

Carved Roast Beef, brandy peppercorn jus (GF, DF)

Meatless Meatloaf, Maple Glaze (GF, DF, V, VG) \$4 add on

SIDE DISH (CHOOSE 1)

Herb-roasted Potatoes (GF, DF, V, VG)

Roasted Rosemary Yam Wedges (GF, DF, V, VG)

Garlic Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, DF, V, VG)

Seasonal Steamed Vegetables (GF, DF, V, VG)

DESSERT

Assortment of Cakes & Tarts

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

43 per guest / for a minimum of 75 guests



CREATE YOUR OWN DELUXE BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Upgrade your event with a Chef attended carving station: \$150 per carver

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing (GF, DF, V, VG)

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Tomatoes, balsamic dressing (GF, DF, V, VG)

Yukon Gold Potato Salad, gherkins & parsley vinaigrette (GF, DF, V, VG)

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing (GF, DF, V, VG)

Heirloom Tomato, Basil & Grana Padano (GF, V)

Southwestern Pasta Salad (V)

Poached Golden Beets, Radishes & Pea Shoots (GF, DF, V, VG)

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Wild Sockeye Salmon Fillet, butter-melted leeks (GF)

Oven-roasted Turkey Breast, cranberry jus (GF, DF)

Marinated Top Sirloin Steak, horseradish jus (GF, DF)

Whole-roasted Porketta Roast, herbs de Provence (GF, DF)

Butter Chicken, cilantro oil (GF, DF)

Meatless Meat Loaf, maple glaze (GF, DF, V, VG) \$4 Add On

PASTA (CHOOSE 1)

Penne all'Arrabbiata, Grilled Vegetables (V)

Vegetarian Lasagna (V)

Cheese Tortellini, sundried tomato cream (V)

SIDE DISH (CHOOSE 1)

Herb-roasted Potatoes (GF, DF, V, VG)

Roasted Rosemary Yam Wedges (GF, DF, V, VG)

Garlic Mashed Potatoes (GF, V)

Wild Rice Pilaf (GF, DF, V, VG)

Seasonal Steamed Vegetables (GF, DF, V, VG)

DESSERT

Assortment of Cakes & Tarts

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

47 per guest / for a minimum of 75 guests



RECEPTION MENU



À LA CARTE

All selections are priced per dozen (Minimum 3 Doz per item)

PASSED COLD HORS D'OEUVRES

Avocado Cucumber Roll (GF, DF, V, VG)	42
Chilled Beef, Truffle Aioli on Rye (DF)	46
Tomato Caprese Skewers (GF, V)	42
 Mini Ahi Tuna Club (DF)	52
Watermelon, Goat Cheese Cube (GF, V, VG)	42
 Spicy Prawn & Guacamole, Plantain Chip (DF)	52
 Smoked Salmon & Cucumber Crostini's	48
Baked Onion & Fig Tarts, goat cheese velouté (V)	42

PASSED HOT HORS D'OEUVRES

Maple Glazed Pork Belly Bites (GF, DF)	52
Mini Chicken Satay, Thai peanut sauce (GF)	48
 Dungeness Crab Cake, citrus chili	58
Miniature Beef Wellington, truffled jus	48
Steamed Chicken Dim Sum, ponzu sauce (DF)	48
Smoked Duck & Snap Pea, Wrapped in Bacon (DF)	52
 Meatless Meatballs, smoked tomato sauce (GF, DF, V, VG)	48



RECEPTION MENU

À LA CARTE

ON DISPLAY

Air-dried Meats, Roasted Tomato Hummus, Grilled & Pickled Vegetables

Marinated Olives & Naan Breads (DF)

18 per guest / for a minimum of 50 guests

Domestic & International Cheese Display, Dried Fruit, Assorted Crackers (V)

17 per guest / for a minimum of 40 guests

Deluxe Artisan Cheese Display, Fig Jelly, Local BC Honey, Assorted Nuts (V)

26 per guest / for a minimum of 25 guests

Salad Bar: Mixed Baby Greens, Baby Spinach, Shredded Carrots, Radish Slices, Assorted Spouts, Broccoli Florets, Sweet Corn, Baby Summer Peas, Baked Squash, Dried Fruits & Nuts, Crispy Wontons, Mixed Peppers, Crispy Chick Peas, Champagne Dressing

11 per guest / for a minimum of 40 guests

Add Diced Roasted Turkey \$3 per person (GF, DF)

Add Chilled Prawns \$5 per person (GF, DF)

Add Chilled Beef \$4 per person (GF, DF)

Fresh Vegetable Crudit , House-made Hummus & herb dip (GF, DF, V, VG)

11 per guest / for a minimum of 25 guests

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

9 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Banana Bread, Marshmallows & Rice Treats (V)

18 per guest / for a minimum of 75 guests

Mini Br l e Vanilla Cheese Cakes (V)

52 per Dozen

Assorted French Pastry Display (V)

15 per guest / for a minimum of 75 guests



RECEPTION MENU

CHEF ATTENDED CARVING STATIONS

A Chef Labour charge will be added to all selections below. They will carve, serve & entertain your guests for up to 2 hours. \$95.00 per Chef (1 Chef per 150 guests)

Ponderosa Hip of Organic Pemberton Beef*

Fresh Baked Rolls & Condiments

MP / serves 300 people

Whole Roasted AAA Prime Rib

Yorkshire Puddings, Horseradish & jus

900 / serves 75 people

1600 / serves 150 people

3000 / serves 300 people

Carved Porchetta Roast

Assorted Mustards & Apple Pineapple Chutney

525 / serves 40 guests

Lemon & Herb-Roasted Turkey Breast

Mini Ciabatta Rolls, Cranberry-leek Chutney & Sauce Supreme

525 / serves 40 guests

**Due to the exclusivity of the beef served & to ensure availability, an order must be placed 30 days prior to the event date.*



DISPLAY STATIONS

A beautifully presented array of local product to the Sea to Sky and British Columbia region.

FROM THE SEA



Garlic & White Wine Prawns, French Baguette

600 for 150 prawns



Wild BC Salmon Arrangement

House-made Salmon: Gravlax, BBQ, Smoked & Candied Salmon, Cucumber Condiments, Cream Cheese, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

20 per guest / minimum of 40 guests

SUSHI SELECTIONS



Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll

Pickled Ginger & Wasabi, gluten-free soy sauce

510 / 10 Dozen Pieces



Nigiri Sushi Display

Salmon, Tuna, Inari (Bean Curd), Ebi (Shrimp)

Pickled Ginger & Wasabi, gluten-free soy sauce

700 / 10 Dozen Pieces



PREMIUM SUSHI SELECTIONS

Maki Sushi Display

Dynamite (Tempura Prawn) Roll, BC Roll (BBQ Salmon)

Spicy Tuna, Futomaki (Egg, Crab, Veggies)

Pickled Ginger & Wasabi, gluten-free soy sauce

600 / 10 Dozen Pieces



Nigiri Sushi Display

Ebi (Prawn), Toro (Tuna Belly), Tai (Red Snapper)

Unagi (Eel), Tomago (Egg)

Pickled Ginger & Wasabi, gluten-free soy sauce

750 / 10 Dozen Pieces



A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*

Butternut Squash Soup & Kale Pesto Shooters (GF, DF, V, VG)



Dungeness Crab Cake, citrus chili

Watermelon Cubes, Pumpkin Seed Crusted Goat Cheese (GF, V)

Chicken Satay, Thai peanut sauce (GF)



Miniature Beef Wellington, truffled jus

Dungeness Crab Rolls, Spicy Yellowfin Tuna, Cucumber & BC Sushi Rolls

Pickled Ginger & Wasabi, gluten-free soy sauce (GF,DF, V)

PASTA & GRAIN STATION



Mushroom Ravioli, Sundried Tomato Pesto Cream (V)

Kung Pao Chicken, (GF, DF) Basmati Rice (GF, DF, V, VG)

CHEF ATTENDED CARVERY

Carved Hip of Organic Pemberton Beef (GF, DF)

Mini Rolls, Horseradish & Sweet Onions, Dijon mustard, (DF, V, VG)

SWEET ENDINGS

Selection of Sweet Pastries (V)

Callebaut Chocolate Fountain, Fresh Fruit & Rice Krispy Squares (GF, DF, V, VG)

60 per guest / for a minimum of 100 guests

*Passed Hors D'Oeuvres are based on 5 pieces per guest



PLATED

Add soup to make a four-course dinner for an additional \$4 to the entrée selection price

All plated dinners include fresh baked bread & butter.

STARTER SELECTION (CHOOSE 1)

Roasted Tomato Bisque, Basil Crostini (DF, V, VG)

Carrot & Ginger Soup, Garlic & Thyme Crostini (DF, V, VG)

Zucchini & Corn Chowder (V)

Pemberton Squash Soup, crème fraîche (GF, V, VG)

Prawn Caesar Salad, creamy garlic dressing



Young Green Salad, Roasted Baby Vegetables, Oka, creamy herb dressing (GF, V)

White & Green Asparagus Salad, Salmon Gravlox, Poached Egg, lemon dressing (GF, DF)

Caramelized Pemberton Squash, Candied Pecans, Goat Cheese, maple-cider dressing (GF, V)

Roasted Baby Beets, Baby Greens, Cheese Soufflé, fig balsamic dressing (GF, V)

ENTRÉE SELECTION (CHOOSE 1)



Herb Crusted Butterfish, Yam Puree, Seasonal Vegetables, sorrel cream (GF) **71**

Grilled 6oz Filet Mignon, Mushroom Demi Glaze, Truffle Potato Gratin, Seasonal Vegetables (GF) **110**

Grilled Chicken Breast, Parsnip Mash, Glazed Vegetables (GF) **69**



Baked Salmon, Melted Leeks, Potato Wedges, Champagne caper sauce (GF) **69**

Braised Short Ribs, Garlic Mash Potato, Seasonal Vegetables, cabernet jus (GF) **75**

DESSERT SELECTION (CHOOSE 1)

New York Style Cheese Cake, berry compote (V)

Country Carrot Cake (V)

Lava Cake, Crème Anglaise (V)

Caramel Chocolate Bomb Cake (GF, V)

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

For a minimum of 50 guests



WEST COAST BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$4

All dinner buffets include fresh baked bread & butter

COLD DISHES

Gourmet Greens, selection of house dressings (GF, DF, V, VG)

Cajun Black Bean & Squash Salad, pumpkin seed gremolata (DF, V, VG)

Mushroom & Artichoke, white balsamic thyme dressing (Gf, DF, V, VG)

Quinoa Tabbouleh Salad (Gf, DF, V, VG)

SEAFOOD PLATTER



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

HOT DISHES

Carved Top Sirloin of Alberta Beef, red wine jus (GF, DF)



Baked Sockeye Salmon Medallions, citrus beurre blanc, kale pesto (GF)

Tri Coloured Beet Stirfry, Crispy Tofu (GF, DF, V, VG)

Aged Cheddar Gratin, Pemberton Potatoes (GF)

Fraser Valley Vegetables (GF, DF, V, VG)

DESSERT

Chef's Selection of Tarts & Cakes

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

76 per guest / for a minimum of 75 guests



ALPINE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$4

All dinner buffets include fresh baked bread & butter

COLD DISHES

Mixed Baby Greens, selection of house dressings (GF, DF, V, VG)

Golden Beet, Watermelon Radish, Sprouts (GF, DF, V, VG)

Waldorf Yam Potato Salad (GF, DF, V)

WEST COAST SEAFOOD PLATTER



House-smoked Salmon, Mussels & Prawns (GF, DF)

HOT DISHES

Slow Roasted Pork, Chorizo & Corn Ragout, B.C. honey jus (GF, DF)

Roasted Turkey Breast, Roasted Garlic & Pearl Onions with mushroom ragout, (GF, DF)

Rosemary Roasted Potatoes (GF, DF, V, VG)

Chef's Selection of Fresh Market Vegetables (GF, DF, V, VG)

DESSERT

Chef's Selection of Tarts, Cakes & Mousses

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

70 per guest / for a minimum of 75 guests



CANADIANA BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$4

All dinner buffets include fresh baked bread & butter

COLD DISHES

Creamy Caesar Salad, Garlic & Thyme Crostini

Golden Beet, Watermelon Radish, Sprouts (GF, DF, V, VG)

Mushroom & Artichoke, white balsamic thyme dressing (GF, DF, V, VG)

Hothouse Tomato, Mozzarella & Sweet Onions, balsamic vinaigrette (Gf, V, VG)

Grilled Vegetable & Farro Salad (DF, V, VG)

FROM THE SEA



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

calypso sauce (GF, DF)

THE CARVERY

Carved Prime Rib of Alberta Beef, Horseradish au jus (GF, DF)

HOT DISHES



Broiled Red Snapper, baby prawn & clam velouté (GF)

Herb-grilled Chicken Breast, morel demi glaze (GF, DF)

Grilled Vegetable Lasagna, provolone cream (V)

Aged Cheddar Garlic Potato Gratin (GF, V)

Baby Vegetable Medley (GF, DF, V, VG)

DESSERT

Chef's Selection of French Pastries & Cakes

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

92 per guest / for a minimum of 100 guests



CREATE YOUR OWN DINNER BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$4

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

Hearts of Romaine, Baby Greens, Seasonal Vegetable, house dressing (GF, DF, V, VG)

Baby Spinach & Kale, Red Onion, Tomato & Goat Cheese (GF, V)

Penne Pasta, Arugula, Cranberries & Artichoke (V)

Marinated Mushroom, Sweet Peas, Roasted Pepper (GF, DF, V, VG)

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing (GF, DF, V, VG)

Cucumber & Tomato Couscous (DF, V, VG)

White Bean Salad, Prosciutto, Basil, Roasted Peppers (GF)



HOT DISHES (CHOOSE 2)

Grilled Chicken Breast, mushroom brandy sauce (GF, DF)

Herb-crusted Red Snapper, roasted pepper chutney (GF, DF)

Carved Honey Ham, mango-ginger glaze (GF, DF)

Grilled Beef Top Sirloin Steaks, Café de Paris, merlot jus (GF)

PASTA (CHOOSE 1)

Baked Penne Lasagna, parmesan cream sauce (V)

Butternut Squash Ravioli, sage cream (V)

Cheese Tortellini, sundried tomato cream (V)

SIDE DISH (CHOOSE 1)

Herb-Roasted Potatoes (GF, DF, V, VG)

Yam Mash (GF, V)

Wild Rice Pilaf (GF, DF, V, VG)

Garlic Mash with Gruyere (GF, V)

Seasonal Steamed Vegetables (GF, DF, V, VG)

DESSERT

Chef's Selection of Tarts & Cakes

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

67 per guest / for a minimum of 75 guests



CREATE YOUR OWN DELUXE DINNER BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$4

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing (GF, DF, V, VG)

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Tomatoes, balsamic dressing (GF, DF, V, VG)

Yukon Gold Potato Salad, gherkins & parsley vinaigrette (GF, DF, V, VG)

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing (GF, DF, V, VG)

Heirloom Tomato, Basil & Grana Padano (GF,V)

Southwestern Pasta Salad (V)

Poached Golden Beets, Radishes & Pea Shoots (GF, DF, V, VG)

Roasted Brussel Sprout & Carrot Salad (GF, DF, V, VG)



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

HOT DISHES (CHOOSE 2)

Oven-roasted Turkey Breast, Apricot-sage Stuffing, poultry jus



Braised Beef Short Rib, sweet onion demi glaze (GF, DF)

Baked Wild Sockeye Salmon Fillet with Creamed Spinach, yellow pepper coulis (GF)

Whole Roasted Pork Rack, Chorizo & Corn ragout, demi glaze (GF, DF)

Grilled Chicken Breast, Shittake cream (GF)

Peking Duck Legs (GF, DF)

PASTA (CHOOSE 1)

Baked Penne Lasagna, parmesan cream sauce (V)

Butternut Squash Ravioli, sage cream (V)

Cheese Tortellini, sundried tomato cream (V)



SIDE DISH (CHOOSE 1)

Herb-Roasted Potatoes (GF, DF, V, VG)

Yam Mash (GF, V)

Wild Rice Pilaf (GF, DF, V, VG)

Garlic Mash with Gruyere (GF, V)

Seasonal Steamed Vegetables (V)

DESSERT

Chef's Selection of Tarts & Cakes

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

73 per guest / for a minimum of 75 guests



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

	Host	Cash
Premium Brand Liquor – 1oz	7	8.50
Domestic Beer – per bottle	7	8.50
Micro Brewed Beer – per bottle	7	8.50
Features Wines – per glass	8.75	9
Deluxe Brand Liquor – 1oz	9.50	NA
Liqueurs – 1oz	9	NA
Cognac & Grand Marnier – 1oz	13.50	NA
Martinis – Premium Brand – 2oz	11	NA
Martinis – Deluxe Brand – 2oz	15	NA
Dealcoholized Beer	5.50	5.50
Selected Fruit Juices	5.50	5.50
Soft Drinks & Sparkling Water	5.50	5.50

CREATIVE OPTIONS

Sparkling Wine Punch (serves 30 guests) **120 per gallon**

Make it a truly interesting experience for your guests with our many other creative options. Talk to your Conference Services Manager for ideas.

Host beverage prices are subject to Service Charge & 10% Provincial Liquor Sales Tax & 5% Goods and Services Tax. Cash beverage prices are inclusive of PST & GST.

Should consumption be less than \$450 per bartender, a bartender charge of \$35 per hour will apply.

A cashier charge of \$35 per hour applies to all Cash functions. Minimum of 4 hours for all labour charges.

One cashier required per 200 guests, One bartender required per 100 guests.



WINE LIST

The Whistler Conference Centre proudly offers a selection that features some of the West Coast's very best wineries.

WHITE & RED HOUSE SELECTION 43

Grape variety & brand are subject to change depending on the season & availability.

SPARKLING

Niche Winery, Small Batch Bubbles, BC 69

Sumac Ridge Steller's Jay, Brut, BC 64

WHITE WINES

Unoaked Chardonnay, Red Rooster 43

Chardonnay, Chateau Ste-Michelle, WA 69

Chardonnay, Sumac Ridge Cellar Selection, BC 44

Sauvignon Blanc, Babich Marlborough, NZ 52

Sauvignon Blanc, Peller Estates, BC 43

Sauvignon Blanc, Sandhill Estate Vineyard, BC 47

Pinot Gris, Red Rooster Winery, BC 43

Pinot Gris, Tinhorn Creek, BC 50

Magma White, Volcanic Hills, BC 46

Dry Riesling, Quail's Gate, BC 50

RED WINES

Cabernet Merlot, Red Rooster 43

Cabernet Merlot, Sandhill Estate Vineyard, BC 48

Merlot, Peller Estates, BC 43

Merlot, Tinhorn Creek Vineyards, BC 54

Pinot Noir, Hahn Monterey, CA 82

Pinot Noir, Quails' Gate Estate, BC 81

Magma Red, Volcanic Hills, BC 46

Syrah, Sandhill Estate Vineyard, BC 65

Cabernet Sauvignon, Chateau Ste-Michelle, WA 82

Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC 78



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.