



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.



LUNCH 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 lunch service



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**

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 Bolognaise

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



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.