



INTRODUCTION

COMMITTED

Whistler Conference Centre and Sodexo Live! 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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GF – Gluten free DF – Dairy free V – Vegetarian VG – Vegan

\$100 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 & Cranberry Juices

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

Chef's Choice of Freshly Baked Pastries, Butter & Strawberry Preserve (V)

Farm Fresh Scrambled Eggs (V)

Breakfast Potatoes (GF, DF, V, VG)

(CHOOSE TWO) / ADD AN ADDITIONAL SELECTION FOR \$2.00 PER GUEST

Crispy Double-smoked Bacon (GF, DF)

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, Plant based Sausage (GF, DF, V, VG)

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

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

Crumbled Tofu with Spicy Tomato Vegetable Sauté (GF, DF, V, VG)

Freshly Brewed Coffee & Specialty Teas Served with 2% Milk, Half & Half & Dairy Alternative

42 per guest / for a minimum of 50 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service



FRESH START ONE

Premium Orange & Cranberry Juices

Protein Fruit Smoothies (GF, V)

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

Steel Cut Oats, Cinnamon, Brown Sugar & Dried Fruit (GF, DF, V, VG)

Vanilla Yogurt & Granola (GF, V)

Chef's Choice of Freshly Baked Pastries, Butter & Strawberry Preserve (V)

Freshly Brewed Coffee & Specialty Teas Served with 2% Milk, Half & Half & Dairy Alternative

ADD AN EGG OPTION TO YOUR BREAKFAST FOR \$6 PER GUEST

32 per guest / for a minimum of 25 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service

FRESH START TWO

Premium Orange & Cranberry Juice

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

Homemade Bircher Muesli, Brown Sugar, Honey, Cinnamon & Dried Fruit (GF, V)

Chef's Choice of Freshly Baked Pastries, Butter & Strawberry Preserve (V)

Freshly Brewed Coffee & Specialty Teas Served with 2% Milk, Half & Half & Dairy Alternative

(CHOOSE ONE)

Toast your own Bagel Station (DF, V), Smoked Salmon, Cream Cheese, Red Onion, Boiled Egg, Sliced Tomato, Sliced Cucumber (GF, V)

Breakfast Burrito (Meat & Veg)

Egg Bites - Ham & Cheese (GF) OR Spinach, Pepper & Egg White (GF, DF, V) 2 pieces

38 per guest / for a minimum of 25 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service



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)

6 each per guest

Belgian Waffles, Berry Compote & Maple Syrup (V)

Buttermilk Pancakes, Butter & Maple Syrup (V)

Coconut French Toast, Banana Foster Sauce (V)

5 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)

9 each per guest / for a minimum of 50 guests

Traditional Eggs Benedict



Smoked Salmon Eggs Benedict

Roasted Tomato & Avocado Eggs Benedict (V)

Eggs Florentine (V)

9 each per guest

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

10 each per guest / for a minimum of 25 guests

Buffet additions are only to be added to one of the breakfast menus.



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. “Day of” dietary requests can not be guaranteed.

The culinary team takes all reasonable precautions to prevent allergy cross-contamination, however allergens such as nuts, gluten and shellfish are prepared in our kitchen. As a result, WCC cannot guarantee that traces of allergens are completely absent from prepared foods.

If allergy and dietary preferences needs exceed 10% of the guaranteed meal attendance, WCC’s culinary team reserves the right to modify certain menu items to facilitate these needs and to ensure a quality food and beverage experience for the entire group.