



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 endeavour 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 and professional, and loves 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

CONTENTS

Hot Breakfast Buffet	3
Fresh Start	4
Peak Breakfast Buffet	5
Breakfast Additions	6
ALLERGIES & DIETARIES	7

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

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) / ADDITIONAL SELECTION FOR \$2.00 PER GUEST

Crispy Double-smoked Bacon (GF, DF)

Brown Sugar Glazed Baked Ham Steaks (GF, DF)

Traditional English Bangers (DF)

Turkey Bacon (DF)

Chicken Sausage (DF)

Grilled Chorizo, Maui Onions & Peppers (GF, DF)

(CHOOSE ONE)

Vegan Shakshuka, Middle Eastern Spiced Chickpeas, Fire Roasted Peppers (GF, DF, V, VG)

Pan Seared Polenta Cakes, Sweet Tomato Basil Confit (GF, DF, V, VG)

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

Crumbled Tofu Scramble, Spicy Tomatoes, Mushrooms, Kale (GF, DF, V, VG)

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

43 per guest / for a minimum of 50 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service



FRESH START

Premium Orange & Cranberry Juice

Organic Cold-Pressed Juice Shooters (GF, DF, V, VG)

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

Yogurt Parfait Station: Wildflower Yogurt (GF), Fruit Compote (GF, DF, V, VG), Lemon Curd (GF), Fresh Berries, Granola, Toasted Nuts

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

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

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

33 per guest / for a minimum of 25 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service

Enhance your continental breakfast with any of the following selections

5 per guest / for a minimum of 25 guests

Toast-Your-Own-Bagel Station

Bagels (DF, V)

Smoked Salmon, Cream Cheese, Red Onion, Boiled Egg, Sliced Tomato, Sliced Cucumber (GF, V)

Eggs Benedict / 1 piece per guest / maximum 2 choices per group

Traditional Eggs Benedict



Smoked Salmon Eggs Benedict

Roasted Tomato & Avocado Eggs Benedict (V)

Eggs Florentine (V)

Breakfast Burrito

Chef's Choice of Protein, Egg, Hash Brown, Cheese, Peppers & Onions OR Black Beans, Egg, Hash Brown, Cheese, Peppers, Onions (V)

Egg Bites / 2 pieces per guest

A mixture of Ham & Cheese (GF) and Spinach, Pepper & Egg White (GF, DF, V)



PEAK BREAKFAST BUFFET

TOAST STATION

Multigrain, Whole Wheat, Sourdough, Country White

Smoked Salmon, Whipped Strawberry, Garlic & Herb Cream Cheese

Sliced BC Cucumbers, Heirloom Tomatoes, Fruit Preserves & Butter

COLD

Chilled Orange Juice

Organic Cold-Pressed Juice Shooters (GF, DF, V, VG)

Ginger Orange Juice Shooters (GF, DF, V, VG)

Fresh Fruit Platters with Seasonal Berries (GF, DF, V, VG)

Espresso Mocha Overnight Oats, Toasted Hazelnuts, Banana, Vanilla Cream (GF, DF, V, VG)

HOT

Farm Fresh Scrambled Eggs (GF, V)

Double Smoked Crispy Bacon (GF)

Chicken Apple Sausage (GF, DF)

Potatoes O'Brien (GF, DF, V, VG)

Roasted Vegetable Skillet, Spiced Black Beans (GF, DF, V, VG)

Crispy Chicken & Waffles, Maple Syrup, Hot Honey, Chipotle Aioli

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

52 per guest / for a minimum of 50 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service



BREAKFAST 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)

3 each per guest

Belgian Waffles, Berry Compote & Maple Syrup (V)

Buttermilk Pancakes, Butter & Maple Syrup (V)

Coconut French Toast, Bananas Foster Sauce (V)

3 each per guest

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

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

3 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)

5 each per guest / for a minimum of 50 guests

Charcuterie Board, Local Cured Meats & Cheese, Baguette & Crackers, Gourmet Mustards

16 each per guest / for a minimum of 25 guests

Breakfast 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 requests requires advance notice and, as a result, all dietary restrictions must be received no later than the final guarantee deadline. “Day of” dietary requests cannot 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 requests relating to allergies and dietary preferences 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.