



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.



DINNER MENU

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V – Vegetarian VG – Vegan DF – Dairy Free GF – Gluten Free

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



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)



Lobster Bisque & Fennel Cream

Pemberton Squash Soup, Crème Fraîche (GF, V, VG)



Prawn Caesar Salad, Creamy Garlic Dressing

Young Green Salad, Berries, Brie & Citrus Dressing (GF, V)

Mixed Greens, Caramelized Pemberton Squash, Candied Pecans, Goat Cheese, Maple-cider Dressing (GF, V)

ENTRÉE SELECTION (CHOOSE 1)



Herb Crusted Butterfish, Yam Puree, Seasonal Vegetables, Tomato Butter Sauce (GF) **75**

Grilled Flat Iron Steak, Boulangerie Potato & Chimichurri Sauce (GF, DF) **73**

Grilled Chicken Breast, Parsnip Mash, Glazed Vegetables (GF) **71**



Baked Salmon, Melted Leeks, Pave Potato, Champagne Caper Sauce (GF) **71**

Braised Short Ribs, Garlic Mash Potato, Seasonal Vegetables, Cabernet Jus (GF) **78**

DESSERT SELECTION (CHOOSE 1)

New York Style Cheese Cake, Berry Compote (V)

Chocolate Mousse (GF, V)

Crème Brûlée (GF, V)

Caramel Chocolate Bomb Cake (GF, V)

Freshly Brewed Coffee & Specialty Teas 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)

Greek Salad (GF, V)

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

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Grilled Squid Ceviche, Poached BC Prawns, 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)

Plant Based Protein Skillet & Grilled Vegetables (GF, DF, V, VG)

Aged Cheddar Gratin, Pemberton Potatoes (GF)

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

DESSERT

Chef's Selection of Tarts & Cakes

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

81 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, Zucchini, Sprouts (GF, DF, V, VG)

Yam & Asparagus Salad (GF, DF, V, VG)

SEAFOOD PLATTER



House-smoked Salmon & Prawns & Calypso Sauce (GF, DF)

HOT DISHES

Slow Roasted Pork, Chorizo & Corn Ragout, BC Honey Jus (GF, DF)

Roasted Turkey Breast, Roasted Garlic & Pearl Onions with Sauce Supreme (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

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

74 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

Cobb Salad & Blue Cheese Dressing

Marinated Vegetable Salad (GF, DF, V, VG)

Hothouse Tomato, Mozzarella & Sweet Onions, Balsamic Vinaigrette (Gf, V, VG)

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

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Candied Salmon, Poached BC Prawns, Grilled Squid Ceviche, 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, Poultry Jus (GF, DF)

Vegan Skillet, Grilled Vegetables (GF, DF, V, VG)

Aged Cheddar Garlic Potato Gratin (GF, V)

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

DESSERT

Chef's Selection of French Pastries & Cakes

Freshly Brewed Coffee & Specialty Teas 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)

Greek Salad (GF, V)

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

Roasted Yam, Kale, Spiced Pumpkin Seeds, Lemon Dressing (GF, DF, V, VG)

Seasonal Squash Antipasto (GF, DF, V, VG)

Tomato & Artichoke Salad (GF, DF, V, VG)

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, 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

Freshly Brewed Coffee & Specialty Teas with 2% Milk & Half & Half

72 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)

Roasted Cauliflower, Quinoa & Peach Salad (GF, DF, V, VG)

Pemberton Squash, Kale, 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)

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Candied Salmon, Poached BC Prawns, Grilled Squid Ceviche, 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)

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

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

81 per guest / for a minimum of 75 guests



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

	Host & No Host
House Brand Liquor – 1oz	7.50
Domestic Beer – per bottle	7.50
Micro Brewed Beer – per bottle	7.50
Features Wines – per glass	8.75
Deluxe Brand Liquor – 1oz	10
Liqueurs – 1oz	10
Cognac & Grand Marnier – 1oz	13.50
Martinis – Premium Brand – 2oz	11.50
Martinis – Deluxe Brand – 2oz	15
Dealcoholized Beer	5.50
Selected Fruit Juices	5.50
Soft Drinks	5.50
Sparkling Water	5.50
Water	7

CREATIVE OPTIONS

Sparkling Wine Punch (serves 30 guests) **130 per gallon**

Host & No Host alcoholic beverage prices are subject to a 10% Provincial Liquor Sales Tax, 5% Goods & Services Tax & 18% Administrative Fee.

Host & No Host non-alcoholic beverage prices are subject to a 5% Goods & Services Tax & 18% Administrative Fee.

Host & No Host non-alcoholic beverage prices which are carbonated & contain added sugar, are subject to a 7% Provincial Sales Tax, 5% Goods & Services Tax & 18% Administrative Fee.

To improve service & to increase product offerings, The Whistler Conference Centre accepts only credit or debit card transactions at No Host bars. Cash is not accepted. We ask that you inform your attendees about this no cash policy prior to your event.

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

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 75

Sauvignon Blanc, Babich Marlborough, NZ 53

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 48

Dry Riesling, Quail's Gate, BC 50

RED WINES

Cabernet Merlot, Red Rooster 43

Cabernet Merlot, Sandhill Estate Vineyard, BC 48

Merlot, Sandhill Estate Vineyard, BC 45

Merlot, Tinhorn Creek Vineyards, BC 54

Pinot Noir, Alias, CA 54

Pinot Noir, Quails' Gate Estate, BC 81

Magma Red, Volcanic Hills, BC 60

Syrah, Sandhill Estate Vineyard, BC 65

Cabernet Sauvignon, Chateau Ste-Michelle, WA 86

Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC 88



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.