



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

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



PLATED DINNERS

All plated dinners include fresh baked bread & butter. Upgrade your bread to Artisan Buns for an additional \$3

(CHOOSE ONE) / ADD A SOUP COURSE FOR \$7 PER PERSON



Lobster Bisque & Fennel Cream

Ginger Coconut Carrot Soup (DF, V, VG)

Pemberton Squash Soup, Crème Fraîche (GF, V)

APPETIZER SELECTION (CHOOSE ONE)

BC Roasted Beet Salad, Baby Spinach, Pumpkin Seed Oil, Merlot Balsamic Reduction (DF, GF, V, VG)

Whipped Burrata, Heirloom Tomatoes, Crispy Basil, Balsamic Emulsion (GF, V)

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

Grilled Asparagus, Fennel Slaw, Mandrin Oranges & Feta, Lemon Dressing (GF, VG)

ENTRÉE SELECTION (CHOOSE ONE)



Maple Miso Sablefish, Crispy Sesame Potato, Seasonal Vegetables (GF, DF)

85

Grilled Flat Iron Steak, Polenta Cake, Seasonal vegetables & Chimichurri Sauce (GF, DF)

90

Grilled Chicken Breast, Mashed Potato, Glazed Vegetables (GF)

75



Baked Salmon, Lentil Cassoulet, Blistered Tomatoes, Poultry Jus (GF)

80

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

89



Grilled Beef Tenderloin, Jumbo Prawns, Gratin Potatoes, Seasonal Vegetables

135

DESSERT SELECTION (CHOOSE ONE)

New York Style Cheesecake, Berry Compote (V)

Duet of Seasonal Tarts

Crème Brûlée (GF, V)

Chocolate Mousse Cake, Berry Coulis

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

For a minimum of 50 guests

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



WEST COAST BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$7

All dinner buffets include fresh baked bread & butter. Upgrade your bread to Artisan Buns for an additional \$3

COLD DISHES

Gourmet Greens, Selection of House Dressings (GF, DF, V, VG)

Bacon & Broccoli Salad (GF, DF)

Greek Salad (GF, V)

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

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Poached Prawns, Cocktail 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 & Dairy Alternative

85 per guest / for a minimum of 50 guests

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



ALPINE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$7

All dinner buffets include fresh baked bread & butter. Upgrade your bread to Artisan Buns for an additional \$3

COLD DISHES

Mixed Baby Greens, Selection of House Dressings (GF, DF, V, VG)

Watermelon & Cucumber Salad (GF, DF, V, VG)

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

SEAFOOD PLATTER



House-smoked Salmon, Prawns & Cocktail 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)

Vegan Paella (GF, DF, V, VG)

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 & Dairy Alternative

78 per guest / for a minimum of 50 guests

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



CANADIANA BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$7

All dinner buffets include fresh baked bread & butter. Upgrade your bread to Artisan Buns for an additional \$3

COLD DISHES

Grilled Asparagus, Roasted Squash & Feta (GF, V)

Cobb Salad & Blue Cheese Dressing (GF)

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

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

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Candied Salmon, Poached Prawns, Crab Legs, Chilled Mussels, Cocktail Sauce (GF, DF)

CHEF ATTENDED CARVERY

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

Yorkshire Puddings

HOT DISHES



Broiled Red Snapper, Fennel Saffron Sauce (GF, DF)

Herb-grilled Chicken Breast, Poultry Jus (GF, DF)

Vegan Skillet (GF, DF, V, VG)

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

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 & Dairy Alternative

110 per guest * / for a minimum of 100 guests

** includes Chef attended carving station*

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



CREATE YOUR OWN DELUXE DINNER BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$7 per person

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

SALADS

Baby Mixed Green, Seasonal Vegetable Garnish, House Dressing (GF, DF, V, VG)

APPETIZER (CHOOSE TWO)

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

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

Southwestern Pasta Salad (V)

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

SEAFOOD PLATTER



Chilled Cedar-smoked Salmon & Poached Prawns, Cocktail Sauce (GF, DF)

ENTRÉE SELECTIONS (CHOOSE TWO)

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)

Meatless Meat Loaf, Maple Glaze (GF, DF, V, VG) \$4 Add On

PASTA

Penne all'Arrabbiata, Grilled Vegetables (V)

SIDE DISH

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

CONTINUED ON NEXT PAGE



(CHOOSE ONE)

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

Yam Wedges (GF, DF, V, VG)

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

Gruyère Garlic Mash Potato (GF, V)

DESSERT

Chef's Selection of Tarts & Cakes

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

92 per guest / for a minimum of 50 guests

\$200 labour charge will apply to parties less than the minimum for any reception or dinner service



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

	Host & No Host
Domestic Beer – per bottle	9
Featured Wines – per glass	9
House Brand Liquor – 1oz	9
Deluxe Brand Liquor – 1oz	12.50
Liqueurs – 1oz	12.50
Cognac & Grand Marnier – 1oz	13.50
Doubles – House Brand – 2oz	15
Doubles – Deluxe Brand – 2oz	18
Dealcoholized Beer/ Mocktails	7
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
Dirty Soda (creative menu available)	9 per person

Ask us about our mocktails!

Host & No Host **alcoholic** beverage prices are subject to a 10% Provincial Liquor Sales Tax, 5% Goods & Services Tax & 19% Administrative Fee.

Host & No Host **non-alcoholic** beverage prices are subject to a 5% Goods & Services Tax & 19% 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 & 19% 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 \$650 per bartender, a bartender charge of \$40 per hour will apply for a minimum of 4 hours.

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 46

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	46
Chardonnay, Chateau Ste-Michelle, WA	65
Sauvignon Blanc, Babich Marlborough, NZ	53
Sauvignon Blanc, Sandhill Estate Vineyard, BC	48
Pinot Gris, Red Rooster Winery, BC	46
Pinot Gris, Tinhorn Creek, BC	51
Magma White, Volcanic Hills, BC	55
Dry Riesling, Quail's Gate, BC	53

RED WINES

Cabernet Merlot, Red Rooster	46
Cabernet Merlot, Sandhill Estate Vineyard, BC	49
Merlot, Sandhill Estate Vineyard, BC	48
Merlot, Tinhorn Creek Vineyards, BC	58
Pinot Noir, Quails' Gate Estate, BC	94
Magma Red, Volcanic Hills, BC	63
Syrah, Sandhill Estate Vineyard, BC	68
Cabernet Sauvignon, Chateau Ste-Michelle, WA	70
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	89



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.