



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.



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 freshly baked bread & butter. Upgrade your freshly baked bread to Artisan Buns for an additional \$3 per guest

FIRST COURSE (CHOOSE ONE) ADD A FOURTH COURSE FOR \$7 PER PERSON

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)



Lobster Bisque, Crème Fraîche, Lobster Oil

Ginger Coconut Carrot Soup (DF, V, VG)

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

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

Pemberton Squash Soup, Crème Fraîche (GF, V)

ENTRÉE SELECTION (CHOOSE ONE)



Broiled Maple Miso Sablefish, Crispy Sesame Potato, Unagi Glazed Vegetables (GF, DF)

Grilled Flat Iron Steak, Poblano & Duxelles Thyme Polenta Cake, Aromatic Vegetables, Ancho-Guajillo Beef Jus (GF, DF)

Roasted Chicken Supreme, Yukon Gold Potato Purée, Brown Buttered Heirloom Vegetables, Pan Jus



Sous Vide Salmon Fillet, Corn Lemongrass Velouté, Charred Greens, Glazed Carrots (GF)

Braised Short Ribs, Roasted Garlic Parsnip Purée, Glazed Vegetables, Bone Marrow Crumbs, Cabernet Jus (GF)

Grilled Aged Beef Tenderloin, Jumbo Garlic Prawns, Aged Cheddar Pave Potatoes, Seasonal Vegetables, Merlot Reduction

DESSERT SELECTION (CHOOSE ONE)

New York Style Cheesecake, Berry Compote (V)

Duet of Seasonal Tarts

Seasonal Crème Brûlée, Fresh Berries & Cream (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 per guest.

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

COLD DISHES

Gourmet Greens, Sliced Garden Vegetables, House Dressing (GF, DF, V, VG)

Crispy Bacon & Roasted Broccoli Salad, Parmesan Chili Dressing (GF)

Gemelli Artichoke Pasta Salad, Pan Seared Mushrooms, Vine Baby Tomatoes, Parmigiano Reggiano (V)

Marinated Vegetable Giardiniera, Lemon Dijon Salad (GF, DF, V, VG)

SEAFOOD PLATTER



Cold Smoked Salmon & Poached Prawns, Cocktail Sauce (GF, DF)

HOT DISHES

Carved Top Sirloin of Alberta Beef, Roasted Shallots, Red Wine Jus (GF, DF)



Baked Sockeye Salmon Medallions, Roasted Bok Choi, Chili-Lime Thai Basil Vinaigrette (GF, DF)

Charred Cauliflower Steak, Italian Salsa Verde, Crispy Chickpeas (GF, DF, V, VG)

Aged Cheddar Gratin, Yukon Gold Potatoes, Grated Parmesan (GF)

Chef's Inspired Vegetable Arrangement (GF, DF, V, VG)

DESSERT

Chef's Selection of Tarts & Cakes

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

87 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 per guest.

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

COLD DISHES

Gourmet Greens, Sliced Garden Vegetables, House Dressing (GF, DF, V, VG)

Classic Greek Salad, Lemon Garlic Dressing (GF, V)

Roasted Kabocha Squash & Asparagus Salad, Champagne Dressing (GF, DF, V, VG)

SEAFOOD PLATTER



Classic Prawn Cocktail, Chili Cocktail Sauce (GF, DF)

HOT DISHES

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

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

Vegan Paella, Plant Based Sausage, Sweet Peas, Summer Squash (GF, DF, V, VG)

Rosemary Crusted Roasted Potatoes (GF, DF, V, VG)

Chef's Inspired Vegetable Arrangement (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

80 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 per guest.

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

COLD DISHES

Grilled Asparagus, Charred Fennel, Citrus Sumac Dressing (GF, V)

Cobb Salad & Blue Cheese Dressing (GF)

Moroccan Spice Roasted Carrot & Puy Lentil Salad, Lemon Tahini Dressing (GF, DF, V, VG)

Heirloom Tomato, Burrata & Sweet Onions, Balsamic Vinaigrette (GF, V)

SEAFOOD PLATTER



Hot Smoked Cedar Salmon & Candied Salmon, Aromatic Poached Prawns, Cocktail Sauce, Tuna Tataki, Ponzu, Lemon Preserve (GF, DF)

CHEF ATTENDED CARVERY

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

Yorkshire Puddings

HOT DISHES



Miso Sake Glazed Sea Bass, Pickled Ginger, Scallion Relish

Herb Grilled Supreme Chicken Breast, Charred Leeks, Pan Seared Turnips, Pan Jus (GF, DF)

Seared Polenta, Charred Poblano Duxelles & Black Bean Medallion, Gem Tomato Ragout (GF, DF, V, VG)

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

Chef's Inspired Vegetable Arrangement (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

115 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



BBQ BUFFET

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

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

SALADS

Crisp Romaine, Garlic Thyme Croutons, Shaved Parmesan, Caesar Dressing

Roasted Yam Salad, Caramelized Onion, Charred Poblano, Sweetcorn (GF, DF, V)

Heirloom Tomato Watercress Salad, Shaved Shallots, Lemon Vinaigrette (GF, DF, V, VG)

ENTRÉE

Carved 14-Hour Slow Smoked Beef Brisket, Whiskey BBQ Sauce (GF), Corn Muffins

Herb Roasted Bone-In Chicken, Pan Jus Reduction (GF, DF)

Slow Cooked Baby Back Pork Ribs, Carolina BBQ Sauce (GF, DF)

Plant Based Grilled Sausage & Vegetable Skillet (GF, DF, V, VG)

Creamed Spinach & Green Bean Casserole, Crispy Onion (GF, V)

Cactus Cut Potato Wedges, Tex-Mex Spice (GF, DF, V, VG)

DESSERT

Watermelon Fruit Platters

Chef's Choice of Dessert

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

87 per guest * / for a minimum of 50 guests

** plus 2 hours at \$40 an hour, per 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 from our Plated Dinner Menu to enhance your dinner buffet for an additional \$7 per guest.

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

Upgrade your event with a Chef attended carving station: \$150 per carver, every 2 hours

SALADS

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

APPETIZER (CHOOSE THREE)

Charred Heirloom Beet & Carrot Salad, Mustard Greens, Pomegranate Balsamic Dressing (GF, DF, V, VG)

Deviled Egg Potato Salad, Tangy Dill Pickle, Baby Celery, Whipped Yolk Dressing (GF, DF, V)

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

Heirloom Tomato, Grana Padano, Arugula, Balsamic Emulsion (GF, V)

Southwestern Pasta Salad, Spiced Black Beans, Roasted Corn, Avocado, Tex-Mex Dressing (DF, V)



SEAFOOD PLATTER

Hot Smoked Cedar Salmon, Pickled Onions & Fennel, Poached Prawns, Cocktail Sauce (GF, DF), Tzatziki (GF)

ENTRÉE SELECTIONS

Maple Glaze Meatless Meat Loaf, Charred Heirloom Carrots, Blistered Grape Tomatoes (GF, DF, V, VG)

(CHOOSE TWO)



Baked Wild Sockeye Salmon Fillet, Creamed Butter Melted Leeks, Roasted Garlic (GF)

Oven Roasted Herb Crusted Turkey Breast, Roasted Baby Turnips, Cranberry Jus (GF, DF)

Braised Beef Ossobuco, Thyme-Scented Mirepoix, Red Wine Jus (GF, DF)

Whole Roasted Porchetta Roast, Braised Cabbage & Fennel, Herbes de Provence, Sauce Robert (GF, DF)

Roasted Chicken Supremes, Glazed Pearl Onions & Mushrooms, Velvety Sauce Supreme (GF)

PASTA

Tri-Coloured Fusilli Florentine, Pearl Bocconcini, Aromatic Herbs, White Wine Parmesan Broth (V)

CONTINUED ON NEXT PAGE



CREATE YOUR OWN DELUXE DINNER BUFFET

SIDE DISH

Chef's Inspired Vegetable Arrangement (GF, DF, V, VG)

(CHOOSE ONE)

Tri-Coloured Potato Medley, Herb & Garlic Oil (GF, DF, V, VG)

Roasted Garlic Yam Purée, Shallot Confit (GF, DF, V, VG)

Wild Rice & Roasted Root Vegetable Pilaf (GF, DF, V, VG)

Garlic Mashed Yukon Gold Potatoes, Chive Crème Fraîche (GF, V)

DESSERT

Chef's Selection of Tarts & Cakes

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

95 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 / Hope you're Happy IPA	9 / 10
Ready-to-Drink Cocktails & Refreshers	10
Featured Wines – per glass	9.50
House Brand Liquor – 1 oz	9
Deluxe Brand Liquor – 1 oz	12.50
Liqueurs – 1 oz	12.50
Cognac & Grand Marnier – 1 oz	13.50
Doubles – House Brand – 2 oz	15
Doubles – Deluxe Brand – 2 oz	18
Dealcoholized Beer / RTD Mocktails	7
Selected Fruit Juices	6
Soft Drinks	6
Sparkling Water	6
Water	7

CREATIVE OPTIONS

Craft Cocktails	18 per person
Sparkling Wine Punch (serves 30 guests)	135 per gallon
Dirty Soda (creative menu available)	9 per person
Craft Mocktails	8.50 per person

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, per four-hour block, a bartender charge of \$40 per hour will apply for each hour the bar was open, plus two hours for setup and teardown.

One bartender is 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 48

Grape variety & brand are subject to change depending on the season & availability.

SPARKLING

Sandhill, Brut, BC	66
Summerhill Pyramid Winery, Cipes Brut NV Organic, BC	79

WHITE WINES

Unoaked Chardonnay, Red Rooster	48
Chardonnay, Black Hills Estate Winery, BC	97
Sauvignon Blanc, Babich Marlborough, NZ	55
Sauvignon Blanc, Sandhill Estate Vineyard, BC	50
Pinot Gris, Red Rooster Winery, BC	48
Pinot Gris, Tinhorn Creek, BC	53
Magma White, Volcanic Hills, BC	57
Dry Riesling, Quails' Gate, BC	55

RED WINES

Cabernet Merlot, Red Rooster	48
Cabernet Merlot, Sandhill Estate Vineyard, BC	51
Merlot, Sandhill Estate Vineyard, BC	50
Merlot, Tinhorn Creek Vineyards, BC	60
Pinot Noir, Quails' Gate Estate, BC	96
Magma Red, Volcanic Hills, BC	65
Syrah, Sandhill Estate Vineyard, BC	70
Cabernet Sauvignon Organic, Summerhill Sekhon, BC	96
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	91



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.