



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.



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All funds quoted are in Canadian Dollar (CAD).

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

\$95 labour charge will apply to parties less than the minimum for any breakfast or lunch service

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



HOT BREAKFAST BUFFET

Our Hot Buffet Breakfast is designed to be served either as an attractive buffet or plated service.

Premium Orange Juice

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

Freshly Baked Butter Croissants, Assorted Muffins, Sweet Danishes, Butter & Preserves (V)

Farm Fresh Scrambled Eggs (V)

Pan-fried Potatoes, Fresh Herbs (GF, DF, V, VG)

CHOOSE ONE / ADD AN ADDITIONAL SELECTION FOR \$2.00 PER GUEST

Crispy Double-smoked Bacon (GF, DF)

Honey-baked 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 (GF, DF, V, VG)

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

Roasted Yam & Plant Based Sausage Succotash (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

39 per guest / for a minimum of 40 guests



FRESH START 1

CHOOSE ONE

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

Cream of Wheat, Cinnamon & Raisins (DF, V, VG)

Grits & Cheddar Cheese (GF, V)

Premium Orange Juice

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

Freshly Baked Butter Croissants, Assorted Muffins, Sweet Danishes, Butter & Preserves (V)

Brick Oven Bagels (DF, V), Cream Cheese (GF, V) & Preserves (GF, V)

Cottage Cheese (GF, V)

Wildflower Yogurt (GF, V)

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

30 per guest / for a minimum of 25 guests

FRESH START 2

Premium Orange Juice

Exotic Fruit & Seasonal Berry Platter (GF, DF, V, VG)

Brick Oven Bagels Station (DF, V), Cream Cheese, Egg Capers, Red Onion, Smoked Salmon, Sliced Tomato, Sliced Cucumber (GF)

Breakfast Loaves (V), Assorted Muffins (V), Creamy Butter (GF)

Domestic Cheese Display (GF, V), French Baguette (DF, V)

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

35 per guest / for a minimum of 25 guests



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

Belgium Waffles, Strawberry 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)

Florentine Eggs Benedict (V)

9 each per guest

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

10 each per guest / for a minimum of 25 guests



FROM OUR BAKERY

Selection of Freshly Baked Muffins, Butter & Assorted Preserves (V)

Gluten Free Muffins (GF, V), Butter & Assorted Preserves (V)

White Chocolate & Berry Scones, Butter & Preserves (V)

Mini Assorted Doughnuts (V)

Oven-fresh Flaky Croissants Butter & Preserves (V)

Coconut Nanaimo Bars (GF)

Assorted Brownies

Pecan & Butter Tarts (V)

Fresh Baked Jumbo Cookies (V)

Coffee Cake (V)

Chef's Gluten-free Granola Bars (GF, DF, V)

Chocolate-dipped Rice Treats & S'mores Bites (V)
(Minimum 3 dozen)

Fruit Cobbler in a Jar (DF, V)
(Minimum 3 dozen)

Vanilla Cream Filled Puffs, Caramel & Chocolate Sauce (V)
(Minimum 3 dozen)

52 per dozen

Avocado Toast (V, VG, DF) & Strawberry Cream Toast (V) Station

7 each per guest / for a minimum of 25 guests

Gluten Free Banana Bread (GF, V), Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf (V)
Creamy Butter

48 per loaf / 10 slices



SNACKS

The Candy Store

Assortment of Sweet Treats & Chocolates (GF, V)

8 per guest

Chocolate Bars - Mars Bar, Coffee Crisp & Snickers (V)

54 per dozen

Callebaut Chocolate Fountain

Fresh Fruit & Rice Krispies Squares for Dipping (DF, V)

18 per guest / for a minimum of 75 guests

Tortilla Chips with Salsa Verde & Salsa Roja (GF, DF, V, VG)

8 per guest

Kettle Chips with House-made Onion Herb Dip (GF, V)

30 per basket serves up to 10

Fresh Premium Sliced Fruit Platter (GF, DF, V, VG)

9 per guest / for a minimum of 20 guests

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

5 per piece

Build Your Own Trail Mix

Assorted Dried Fruits, Nuts, Seeds & M&M's (GF, V)

9 per guest

Egg Bites - Ham & Cheese (GF) or Spinach, Pepper & Egg White (GF, DF, V)

7 per guest

Build Your Own Crepe Station

Warm Crepes, Fruit Compote, Whipped Cream, Caramel & Chocolate Sauce (V)

9 per guest

Coconut Power Balls (GF, DF, V, VG)

60 per dozen



BEVERAGES

Freshly Brewed Coffee & Specialty Teas Served with 2% Milk & Half & Half **Requests for almond or soy milk at no extra charge*

5.50 per guest / for a minimum of 10 guests

Creamy Hot Chocolate

5.50 per guest / for a minimum of 10 guests

Sparkling Water, *single serving, billed on consumption*

5.50 each

Soft Drinks, *single serving, billed on consumption*

5.50 each

Fruit Juice Assortment - 450ml, *single serving, billed on consumption*

7 each

North Water Reusable Aluminum Water Bottle - 473ml

7 each

Lemon Iced Tea or Tropical Lemonade

76 per gallon / serves 25

Fresh Fruit & Yogurt Smoothies
Choice of Strawberry & Banana or Blueberry & Banana

7 per guest / for a minimum of 10 guests

Chef's Fruit Flavored & Organic Loose Leaf Tea Infused Water

38 per pitcher / serves 8

Hydration Stations — Mint & Cucumber; Berry & Thyme; Lemon & Lime

45 per gallon / minimum 3 gallons per order / serves 50



PLATED LUNCHES

Choose one from the First Course, Entrée & Dessert selections

Add an additional first course choice to make a four-course lunch for an additional \$4 to the entrée selection price.

FIRST COURSE SELECTIONS

Roasted Tomato Bisque, Basil Crostini (DF, V, VG)

Carrot & Ginger Soup, Garlic & Thyme Crostini (DF, V, VG)

Vegetable Cioppino (DF, GF, V, VG)

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

Romaine Hearts, Shaved Grana Padano, Grape Tomato, Garlic & Thyme Crostini (DF, V)

Baby Lettuce Greens, Seasonal Vegetable Garnish, Balsamic Dressing (GF, DF, V, VG)

Brûlée Goat Cheese & Beet, Spiced Pecan & Sprouts (GF, V)

ENTRÉE SELECTIONS

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, Mushroom Jus **51**

Vegan Meatloaf, Maple Glaze (GF, DF, V, VG) **49**

Braised Short Rib, Mushroom Ravioli, Seasonal Vegetables & Sauce Supreme **51**

Marinated Top Sirloin Steak, Frites, Horseradish Jus **53**



Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, Brussel Sprout & Fennel Rice **53**

DESSERT SELECTIONS

Chef's Choice of Assorted Desserts, Served Family Style

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

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving* **5.50**

Lemon Iced Tea or Herbal Lemonade / serves 8 **32 per pitcher**

For a minimum of 50 guests



WHISTLER BUDDHA BOWL

Build your own delicious noodle bowl with fresh seasonal vegetables, dried fruits, a variety of proteins, topped with house-made sauce

Rice Noodle (GF, DF, V, VG)

Rice Medley (GF, DF, V, VG)

Shredded Carrots, Radish Slices, Sprouts, Broccoli Florets, Edamame, Squash,

Sweetcorn, Baby Summer Peas, Mixed Peppers (GF, DF, V, VG)

Crispy Wontons (DF, V)

PROTEINS (CHOOSE 3)

Pulled Spiced Beef (GF, DF)

Oven-Roasted Turkey Breast (GF, DF)

Falafel (GF, DF, V, VG)



Salmon Fillets (GF, DF)

Grilled Chicken (GF, DF)

SAUCE (CHOOSE 2)

Poultry Jus (GF, DF)

Seasoned Vegetable Broth (GF, DF, V, VG)

Tahini Sauce (GF, DF, V, VG)

Peanut Sauce (GF, DF, V, VG)

Teriyaki Glaze (GF, DF, V, VG)

DESSERT

Chef's Choice of Assorted Desserts

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

55 per guest / for a minimum of 25 and up to a maximum 250 guests



CHILLED POWER BOWL

Build your own delicious power bowl with fresh seasonal vegetables & a variety of proteins, topped with house-made dressing

Rice Noodle (GF, DF, V, VG)

Romaine & Kale Mix (GF, DF, V, VG)

Chopped Egg (GF, DF, V), Chickpea, Lentil, Beetroot, Roasted Yam, Tomato, Cucumber,

Sprouts, Shredded Carrot (GF, DF, V, VG)

PROTEINS (CHOOSE 2)

Roast Beef (GF, DF)

Grilled Chicken Breast (GF, DF)



Flaked Tuna (GF, DF)

Marinated Tofu (GF, DF, V, VG)

DRESSING (CHOOSE 2)

Lemon Dressing (GF, DF, V, VG)

Garlic Chili Mayo (GF, DF, V, VG)

Curried Mayo (GF, DF, V, VG)

Sweet Thai Chili Dressing (GF, DF, V, VG)

DESSERT

Chef's Choice of Assorted Desserts

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

42 per guest / for a minimum of 25



SEA TO SKY BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Baby Leaf Salad, Seasonal Garnishes (GF, DF, V, VG)

Cranberry & Sunflower Seed Quinoa Salad, White Balsamic Dressing (GF, DF, V, VG)

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

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



Baked Wild Sockeye Salmon, Olive Oil, Caper, Lemon, Tomato (GF, DF)

Porketta Roast, Herbs de Provence (GF, DF)

Charred Corn Pilaf (GF, DF, V, VG)

Chef's Choice of Assorted Desserts

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

52 per guest / for a minimum of 75 guests



THE ITALIAN BUFFET

Add soup bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

Green Salad, Gem Tomato, Pepperoncini, Shaved Parmesan, Red Onion, Balsamic Vinegar (GF, V)

Panzanella Salad (GF, DF, V, VG)

Grilled Vegetable Platter (GF, DF, V, VG)

Lentil & Vegetable Casserole (GF, DF, V, VG)

Classic Lasagna Bolognese (GF)

Vegetable Lasagna (GF, V)

Grilled Chicken Breast, Artichoke, Olive Ragout (GF, DF)

Sun-dried Tomato Focaccia Bread, Olive Oil, Balsamic Glaze (DF, V)

Chef's Choice of Assorted Desserts

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

48 per guest / for a minimum of 50 guests



SANDWICH WRAP BUFFET

SOUPS (CHOOSE 1)

Roasted Tomato Bisque (GF, DF, V, VG)

Carrot & Ginger (GF, DF, V, VG)

Cream of Mushroom (GF, V)

Chicken Vegetable (GF, DF)

SALADS (CHOOSE 3)

Garden Greens, Seasonal Vegetable Garnish, Two Dressings (GF, DF, V, VG)

Cucumber, Tomato & Goat Cheese Salad (GF, V)

Primavera Pasta Salad (V)

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

Vegetarian Niçoise Salad (GF, DF, V, VG)

Roasted Cauliflower & Chickpea Salad (GF, DF, V, VG)

WRAPS (CHOOSE 4)

Beef & Cheddar

Falafel, Julienne Vegetables & Curried Mayo (DF, V, VG)

Turkey & Smoked Gouda

TLT - Tofu, Lettuce, Tomato & Sracha Mayo (DF, V, VG)

Roasted Chicken & Bacon, Arugula & Creamy Ranch



Seared Ahi Tuna Club (DF)

DESSERT

Chef's Choice of Assorted Desserts

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

42 per guest / for a minimum of 25 guests

Gluten free wraps are available on request. Must be ordered in advance & in addition to the guarantee.



CREATE YOUR OWN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

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

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)

Yukon Gold Potato Salad, Gherkins & Parsley Vinaigrette (GF, DF, V, VG)

Primavera Pasta Salad, Basil Parmesan Dressing (V)

Brussel Sprout & Carrot Salad (GF, DF, V, VG)

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Red Snapper, Fennel Leek Broth (GF, DF)

Grilled Chicken Masala (GF, DF)

Whole Roasted Pork Loin, Stewed Apples, Dijon Jus (GF, DF)

Carved Roast Beef, Brandy Peppercorn Jus (GF, DF)

Vegan Meatball Sautee (GF, DF, V, VG)

SIDE DISH (CHOOSE 1)

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

Roasted Rosemary Yam Wedges (GF, DF, V, VG)

Garlic Mashed Potatoes (GF, V)

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

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

DESSERT

Chef's Choice of Assorted Desserts

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

48 per guest / for a minimum of 75 guests



CREATE YOUR OWN DELUXE BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$4 per person

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

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)

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)

ENTRÉE SELECTIONS (CHOOSE 2)



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, DF)

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

PASTA (CHOOSE 1)

Penne all'Arrabbiata, Grilled Vegetables (V)

Cheese Tortellini, Sundried Tomato Cream (V)

SIDE DISH (CHOOSE 1)

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

Roasted Rosemary Yam Wedges (GF, DF, V, VG)

Garlic Mashed Potatoes (GF, V)

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

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

DESSERT

Chef's Choice of Assorted Desserts

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

52 per guest / for a minimum of 75 guests



RECEPTION MENU

À LA CARTE

All selections are priced per dozen (Minimum 3 dozen per item)

PASSED COLD HORS D'OEUVRES

Avocado Cucumber Roll (GF, DF, V, VG)	42
Chilled Beef, Truffle Aioli on Rye (DF)	46
Whipped Feta & Peach Garlic Toast (V)	42
 Tuna Poke Spoon (DF)	52
Quinoa Cucumber Wheel (GF, V)	42
 Prawn Ceviche (DF)	52
 Smoked Salmon & Cucumber Crostini's	48
French Onion Pie Tart (V)	42

PASSED HOT HORS D'OEUVRES

Maple Glazed Pork Belly Bites (GF, DF)	52
Nashville Chicken Bites	48
 Dungeness Crab Cake, Citrus Chili	60
Beef & Potato Brochettes (GF, DF)	48
Steamed Chicken Dim Sum, Ponzu Sauce (DF)	48
Hoisin Duck Bites	52
Meatless Meatballs, Smoked Tomato Sauce (DF, V, VG)	48



RECEPTION MENU

À LA CARTE

ON DISPLAY

Air-dried Meats, Roasted Tomato Hummus, Grilled & Pickled Vegetables

Marinated Olives & Naan Breads (DF)

18 per guest / for a minimum of 50 guests

Domestic & International Cheese Display, Dried Fruit, Assorted Crackers (V)

17 per guest / for a minimum of 40 guests

Deluxe Artisan Cheese Display, Fig Jelly, Local BC Honey, Assorted Nuts (V)

26 per guest / for a minimum of 25 guests

Fresh Vegetable Crudité, House-made Hummus & Herb Dip (GF, DF, V, VG)

11 per guest / for a minimum of 25 guests

Sliced Fresh Fruit & Seasonal Berries (GF, DF, V, VG)

9 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Banana Bread, Marshmallows & Rice Treats (V)

18 per guest / for a minimum of 75 guests

Mini Brûlée Vanilla Cheese Cakes (V)

52 per dozen

Assorted French Pastry Display (V)

18 per guest / for a minimum of 75 guests



RECEPTION MENU

CHEF ATTENDED CARVING STATIONS

A Chef Labour charge will be added to all selections below. They will carve, serve & entertain your guests for up to 2 hours. \$95.00 per Chef (1 Chef per 150 guests)

Ponderosa Hip of Organic Pemberton Beef*

Fresh Baked Rolls & Condiments

MP / serves 300 guests

Whole Roasted AAA Prime Rib

Yorkshire Puddings, Horseradish & Jus

900 / serves 75 guests

1600 / serves 150 guests

3000 / serves 300 guests

Carved Porchetta Roast

Assorted Mustards & Apple Pineapple Chutney

575 / serves 40 guests

Lemon & Herb-Roasted Turkey Breast

Mini Ciabatta Rolls, Cranberry-Leek Chutney & Honey Mustard Aioli

575 / serves 40 guests

**Due to the exclusivity of the beef served & to ensure availability, an order must be placed 30 days prior to the event date.*



DISPLAY STATIONS

A beautifully presented array of local product to the Sea to Sky and British Columbia region.

FROM THE SEA



Garlic & White Wine Prawns, French Baguette

600 for 150 prawns



Wild BC Salmon Arrangement

House-made Salmon: Gravlax, BBQ, Smoked & Candied Salmon, Cucumber Condiments, Cream Cheese, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

20 per guest / minimum of 40 guests

Game Day Bites

Chicken Wings (GF, DF), Riblettes,

Veggie Sticks & a Variety of Dips & Sauces (GF, DF, V, VG)

20 per guest / minimum of 40 guests



DISPLAY STATIONS

A beautifully presented array of local product to the Sea to Sky and British Columbia region.

SUSHI SELECTIONS

Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

550 / 10 Dozen Pieces

Nigiri Sushi Display

Salmon, Tuna, Inari (Bean Curd), Ebi (Shrimp)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

725 / 10 Dozen Pieces

PREMIUM SUSHI SELECTIONS

Maki Sushi Display

Dynamite (Tempura Prawn) Roll, BC Roll (BBQ Salmon)

Spicy Tuna, Futomaki (Egg, Crab, Veggies)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

650 / 10 Dozen Pieces

Nigiri Sushi Display

Ebi (Prawn), Toro (Tuna Belly), Tai (Red Snapper)

Unagi (Eel), Tomago (Egg)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

775 / 10 Dozen Pieces



A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*

Whipped Feta & Peach Garlic Toast (V)



Dungeness Crab Cake, Citrus Chili

Quinoa Cucumber Wheel (GF, DF, V, VG)

Nashville Chicken Bites

Beef & Potato Brochettes (GF, DF)



Salmon (GF,DF) & Veggie Rolls (GF, DF, V), Gluten-free Soy Sauce

CURRY STATION

Butter Chicken & Cilantro Oil (GF)

Chana Masala & Vegetables (GF, DF, V, VG)

Basmati Rice (GF, DF, V, VG), Grilled Naan & Raita (V)

CHEF ATTENDED CARVERY

Carved Hip of Organic Pemberton Beef (GF, DF)

Mini Rolls, Horseradish & Sweet Onions, Dijon mustard, (DF, V, VG)

SWEET ENDINGS

Selection of Sweet Pastries (V)

Callebaut Chocolate Fountain, Fresh Fruit & Rice Krispy Squares (GF, DF, V, VG)

65 per guest / for a minimum of 100 guests

*Passed Hors D'Oeuvres are based on 5 pieces per guest



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 Brulé (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.