



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.



DINING MENU

CONTENTS

BREAKFAST

3-5

Hot Breakfast Buffet	3
Fresh Start 1 & 2	4
Breakfast Additions	5

IN BETWEEN TIMES

6-8

From Our Bakery	6
Snacks	7
Beverages	8

LUNCH

9-18

Plated Lunches	9
Buffet Lunches	10-16
Teriyaki Bowl	10
Taco Bowl	11
Taste of Greece Buffet	12
Taste of India Buffet	13
Sandwich Wrap Buffet	14
Create Your Own Buffet	15
Create Your Own Deluxe Buffet	16
To Go Lunches	17-18
Sandwich Wrap Lunch To Go	17
Chilled Power Bowl Lunch To Go	18

RECEPTION

19-23

Receptions à la Carte	19-20
Passed Hors D'Oeuvres	19
On Display	20
Stations	21-23
Chef Attended Carving	21
On Display	22-23
A Taste of Whistler	24

DINNER

25-32

Plated Dinners	25
Buffet Dinners	26-32
West Coast Buffet	26
Alpine Buffet	27
Canadiana Buffet	28
Create Your Own Buffet	29-30
Create Your Own Deluxe Buffet	31-32

BAR & WINE

33-34

Beverages	33
Creative Options	35
Wine List	34

ALLERGIES & DIETARIES

35

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 & Cranberry Juice

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 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 & Non-Dairy Alternative

39 per guest / for a minimum of 40 guests



FRESH START 1

Premium Orange & Cranberry Juice

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

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

Yogurt (GF, V)

Cottage Cheese (GF, V)

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

28 per guest / for a minimum of 25 guests

FRESH START 2

Premium Orange & Cranberry Juice

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

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

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

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

Local Cheese (GF, V), French Baguette (DF, V) & Charcuterie Display (GF)

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

33 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, Berry 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

These additions are only to be added to one of the breakfast menus.



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 (V)

Pecan & Butter Tarts (V)

Fresh Baked Jumbo Cookies (V)

Warm Cinnamon Buns (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)

Selection of freshly baked breads and loaves (10 slices) served with creamy butter, choose from:
Gluten Free Banana Bread (GF, V), Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf (V)

52 per dozen



SNACKS

The Candy Store

Assortment of Sweet Treats & Chocolates (GF, V)

8 per guest

Pit Stop

Assorted Beef Jerky (GF), Snack Cakes (V), Chips (GF, DF, V), Candy (GF, DF)

15 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)

4 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

Overnight Chia Pudding (GF, DF, V, VG)

60 per dozen



BEVERAGES

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

6 per guest / for a minimum of 10 guests

Creamy Hot Chocolate

6 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

Earth Water Reusable Aluminum Water Bottle - 473ml

7 each

Lemon Iced Tea or Tropical Lemonade

332 per gallon / serves 25 | **32 per pitcher** / serves 8

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

7 per guest / for a minimum of 10 guests
For Non-Dairy +1

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

38 per pitcher / serves 8

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

135 per serving / serves 50, minimum 3 gallons per flavour

Nespresso Machine

Includes the set up of the machine for the duration, 2% Milk, Half & Half, Non-Dairy Alternative & 20 pods

200 / each additional order of 20 pods charged at \$120



PLATED LUNCHES

Add an additional appetizer to make a four-course lunch for an additional \$6 to the entrée selection price.

Add bread & butter for an additional \$3 per person

APPETIZER SELECTION (CHOOSE 1)

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)

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 SELECTION (CHOOSE 1)

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, Mushroom Jus (GF) **54**

Vegan Meatloaf, Maple Glaze (GF, DF, V, VG) **52**

Braised Short Rib, Mushroom Ravioli, Seasonal Vegetables & Sauce Supreme **54**

Marinated Top Sirloin Steak, Frites, Horseradish Jus (GF) **56**



Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, Brussel Sprout & Fennel Rice (GF) **56**

DESSERT SELECTION

Chefs Choice of Assorted Desserts, Served Family Style

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

COLD BEVERAGE ON THE SIDE

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

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

For a minimum of 50 guests



TERIYAKI 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 (GF, DF, V, VG)

Shredded Carrots, Radish Slices, Broccoli Florets, Edamame, Cucumber

Sweetcorn, Snap Peas, Sesame Seeds, Mixed Peppers (GF, DF, V, VG)

Crispy Onion (DF, V, VG), Siracha Mayo, Wasabi, Mayo (GF, DF)

PROTEINS (CHOOSE 3)

Bulgogi Beef (GF, DF)

Roasted Marinated Tofu (GF, DF, V, VG)



Teriyaki Salmon (GF, DF)

Teriyaki Chicken (GF, DF)

DESSERT

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

55 per guest / for a minimum of 25 and up to a maximum 600 guests



WHISTLER TACO BOWL

Build your own delicious taco bowl

Shredded Lettuce, Sweetcorn, Marinated Cabbage, Shredded Carrot, Salsa Verde, Guacamole, Corn Tortilla Chips (GF, DF, V, VG), Pico De Gallo

Sour Cream, Grated Cheddar Cheese (GF, V)

Black Beans (GF, DF, V, VG)

Rice (GF, DF, V, VG)

Seasoned Pepper & Onions (GF, DF, V, VG)

Spiced Beef (GF, DF)

Pulled Chicken (GF, DF)

**Add Sofritas—spiced, tomato-based shredded tofu (GF, DF, V, VG) for \$3 per person*

DESSERT

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

43 per guest / for a minimum of 25



TASTE OF GREECE

Add bread & butter to any buffet for an additional \$3 per person

Caesar Salad (V)

Greek Salad (GF, V)

Braised Chicken, Tomato Sauce (GF, DF)



Braised White Fish, Caper, Lemon (GF, DF)

Greek Style Potatoes (GF, DF, V, VG)

Baked Eggplant, Lentil Casserole (GF, DF, V, VG)

Spanakopita, Tzatziki (V)

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

52 per guest / for a minimum of 75 guests



TASTE OF INDIA

Baby Green, Coriander Dressing (GF, VG)

Vegetable Chickpea Salad, Lemon Dressing (GF, DF, V, VG)

Lamb Curry (GF)

Butter Chicken (GF)

Dahl (GF, DF, V, VG)

Steamed Rice (GF, DF, V, VG)

Pakora (V), Raita (GF, V)

Naan (DF, V)

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

56 per guest / for a minimum of 50 guests



SANDWICH WRAP BUFFET

SOUPS (CHOOSE 1)

Roasted Tomato (GF, DF, V, VG)

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

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

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)

Quinoa Tabouleh (GF, DF, V, VG)

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

WRAPS (CHOOSE 4)

Beef & Cheddar

Spiced Black Bean & Vegetables, Avocado Mayo (DF, DF, VG)

Turkey & Aged Cheddar

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

Roasted Chicken, Tarragon Mayo (DF)



Seared Ahi Tuna Club (DF)

DESSERT

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

46 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 \$6 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

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

50 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 \$6 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)

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

Chefs Choice of Sweet Bite

Fruit Platter (GF, DF, V, VG)

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

58 per guest / for a minimum of 75 guests



SANDWICH WRAP LUNCH TO GO

In keeping with Whistler's environmental values, this lunch is presented in a bio-degradable container with corn starch cutlery.

Available for off-site consumption only.

WRAPS (CHOOSE 3)

Beef & Cheddar

Spiced Black Bean & Vegetables, Avocado Mayo (DF, DF, VG)

Turkey & Aged Cheddar

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

Roasted Chicken, Tarragon Mayo (DF)



Seared Ahi Tuna Club (DF)

ACCOMPANIMENTS (CHOOSE 1)

Greek Salad (GF, V)

Curried Quinoa Tabbouleh (DF, GF, V, VG)

Classic German Potato Salad (DF, GF, V)

Our lunch box also includes:

Bag of Kettle Chips (GF, V)

Fresh Fruit (GF, DF, V, VG)

House Baked Jumbo Cookie (V)

Small Bottle of Water

43 per guest / for a minimum of 25 guests / 1 sandwich per boxed lunch

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



CHILLED POWER BOWL LUNCH TO GO

In keeping with Whistler's environmental values, this lunch is presented in a bio-degradable container with corn starch cutlery.

Available for off-site consumption only.

Rice Noodles (GF, DF, V, VG)

Chickpea, Beetroot, Roasted Yam, Tomato, Cucumber, Sprouts, Shredded Carrots (GF, DF, V, VG)

PROTEINS (CHOOSE 3)

Roast Beef - Garlic Chili Mayo Dressing (GF, DF)

Grilled Chicken - Sweet Lemon Dressing (GF, DF)



Grilled Salmon - Balsamic Feta Dressing (GF)

Marinated Tofu - Spicy Thai Dressing (GF, DF, V, VG)

Our power bowl also includes:

Bag of Kettle Chips (GF, V)

Dessert Bar (V)

Small Bottle of Water

44 per guest / for a minimum of 25






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
Caprese Skewer (GF, V)	48
Charcuterie Skewer (GF)	52
 Tuna Poke Spoon (DF)	53
 Prawn Cucumber Fresca (DF)	54
 Smoked Salmon & Cucumber Crostini's	51

PASSED HOT HORS D'OEUVRES

Mix Grilled Sausage Kebabs (GF), BBQ Glaze (GF)	53
Thai Chicken Spring Roll, Sweet Chili Sauce	49
 Crab Rangoon, Sweet & Sour Sauce	60
Mini Beef Wellington, Demi Glaze	48
Steamed Chicken Dim Sum, Ponzu Sauce (DF)	50
Fried Brussel Sprouts, Cauliflower, Balsamic Mayo (GF, DF, V, VG)	48
Porcini Stuffed Arancini, Marinara (V)	48
Assorted Mini Quiche (V)	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

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

9 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

Smores Station

9 per guest / for a minimum of 30 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. \$150 per Chef (1 Chef per 150 guests)

Ponderosa Hip of Beef

Fresh Baked Rolls & Condiments

3600 / serves 300 guests

Whole Roasted AAA Prime Rib

Yorkshire Puddings, Horseradish & Jus

1500 / serves 75 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



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

Chilled Smoked Salmon: Cured Salmon & Candied Salmon, Lemon Wedges, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

20 per guest / for a minimum of 40 guests

GAME DAY BITES

Game Day Bites 1

Chicken Wings (GF, DF), Riblets & Potato Chips (GF, DF, V, VG)

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

22 per guest / for a minimum of 40 guests

Game Day Bites 2

Pulled Pork Sliders, Slaw (DF)

Vegetable Sliders, Slaw (DF, V, VG)

Mashed Potato Bar, Gravy, Shredded Cheese, Onion, Bacon Bits (GF)

22 per guest / for a 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 (GF)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

600 / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

775 / 10 Dozen Pieces

PREMIUM SUSHI SELECTIONS

Maki Sushi Display

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

Spicy Tuna, Futomaki (Egg, Crab, Veggies) (GF, DF)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

700 / 10 Dozen Pieces

Nigiri Sushi Display

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

Unagi (Eel), Tomago (Egg) (GF, DF)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

825 / 10 Dozen Pieces



A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*



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

Thai Chicken Spring Roll, Sweet Chili Sauce

Caprese Skewer (GF, V)

Porcini Stuffed Arancini, Marinara (V)



Tuna Poke Spoon (DF)

CURRY STATION

Butter Chicken & Cilantro Oil (GF)

Vegetable Thai Green Curry (GF, DF, V, VG)

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

CHEF ATTENDED CARVERY**

Carved Hip of 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)

69 per guest / for a minimum of 100 guests

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

**Carving station is subject to a \$75 per hour per carver, for a minimum of 2 hours



PLATED DINNERS

Add soup to make a four-course dinner for an additional \$6 to the entrée selection price

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

APPETIZER 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)



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) **78**

Grilled Flat Iron Steak, Dauphinoise Potato & Chimichurri Sauce (GF, DF) **76**

Grilled Chicken Breast, Mashed Potato, Glazed Vegetables (GF) **74**



Baked Salmon, Melted Leeks, Pave Potato, Champagne Caper Sauce (GF) **74**

Braised Short Ribs, Garlic Mash Potato, Seasonal Vegetables, Cabernet Jus (GF) **81**

DESSERT SELECTION (CHOOSE 1)

New York Style Cheesecake, Berry Compote (V)

Duet of Seasonal Tarts

Crème Brulé (GF, V)

Chocolate Mousse Cake, Berry Coulis

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

For a minimum of 50 guests



WEST COAST BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

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)

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 & Poached 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 & Non-Dairy Alternative

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 \$6

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 & 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 & Non-Dairy Alternative

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 \$6

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

COLD DISHES

Roasted Pepper & Basil Pasta Salad (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, Calypso Sauce (GF, DF)

CHEF ATTENDED CARVERY

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

HOT DISHES



Broiled Red Snapper, Baby Prawn & Clam Cream Sauce

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 & Non-Dairy Alternative

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 \$6

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

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)

Cauliflower & Chickpea Salad (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) (+ \$3)

PASTA (CHOOSE 1)

Baked Penne Lasagna, Parmesan Cream Sauce (V)

Butternut Squash Ravioli, Sage Cream (V)

Cheese Tortellini, Sundried Tomato Sauce (V)



SIDE DISH (CHOOSE 1)

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

Yam Wedges (GF, DF, V, VG)

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 Served with 2% Milk, Half & Half & Non-Dairy Alternative

76 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 \$6

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

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, Calypso Sauce (GF, DF)

HOT DISHES (CHOOSE 2)

Oven-roasted Turkey Breast, Apricot-sage Stuffing, Poultry Jus (DF)

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, Shiitake Cream (GF)

PASTA (CHOOSE 1)

Baked Penne Lasagna, Parmesan Cream Sauce (V)

Butternut Squash Ravioli, Sage Cream (V)

Cheese Tortellini, Sundried Tomato Sauce (V)



SIDE DISH (CHOOSE 1)

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

Yam Wedges (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 & Non-Dairy Alternative

83 per guest / for a minimum of 75 guests



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	10.50
Liqueurs – 1oz	10.50
Cognac & Grand Marnier – 1oz	13.50
Doubles – Premium Brand – 2oz	14
Doubles – Deluxe Brand – 2oz	18
Dealcoholized Beer	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**

Ask us about our non-alcoholic 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 45

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	45
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	45
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	45
Cabernet Merlot, Sandhill Estate Vineyard, BC	48
Merlot, Sandhill Estate Vineyard, BC	45
Merlot, Tinhorn Creek Vineyards, BC	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. Day of dietary requests can not be guaranteed.

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.