



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.



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.



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ALLERGIES & DIETARIES

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All funds quoted are in Canadian Dollar (CAD).

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



HOT BREAKFAST BUFFET

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

Premium Orange & Cranberry Juices

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 TWO) / ADD AN ADDITIONAL SELECTION FOR \$2.00 PER GUEST

Crispy Double-smoked Bacon (GF, DF)

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, Plant based Sausage (GF, DF, V, VG)

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

Spiced Roasted Yam & Black Bean Ragout (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 & Dairy Alternative

42 per guest / for a minimum of 50 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service



FRESH START ONE

Premium Orange & Cranberry Juice

Protein Fruit Smoothies (GF, V)

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

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

Vanilla Yogurt & Granola (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

ADD AN EGG OPTION TO YOUR BREAKFAST FOR \$6 PER GUEST

32 per guest / for a minimum of 25 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service

FRESH START TWO

Premium Orange & Cranberry Juice

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

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

(CHOOSE ONE)

Toast your own Bagel Station (DF, V), Smoked Salmon, Cream Cheese, Red Onion, Boiled Egg, Sliced Tomato, Sliced Cucumber (GF, V)

Breakfast Burrito: Chef's Choice of Protein, Egg, Hash Brown, Cheese, Peppers & Onions OR Black Beans, Egg, Hash Brown, Cheese, Peppers, Onions (V)

Egg Bites: A mixture of Ham & Cheese (GF) and Spinach, Pepper & Egg White (GF, DF, V) *2 pieces*

38 per guest / for a minimum of 25 guests

\$100 labour charge will apply to parties less than the minimum for any breakfast service



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

Belgian Waffles, Berry Compote & Maple Syrup (V)

Buttermilk Pancakes, Butter & Maple Syrup (V)

Coconut French Toast, Banana Foster Sauce (V)

5 each per guest

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

Home-made Bircher Muesli, Brown Sugar, Honey, Cinnamon & Dried Fruit (GF, V)

8 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)

Eggs Florentine (V)

9 each per guest

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

10 each per guest / for a minimum of 25 guest

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



FROM OUR BAKERY

Each of the below selections is served per dozen:

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

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

Fresh Baked Jumbo Cookies (V)

Trail Mix Granola Bars (GF, DF, V)

54 per dozen

Pain Au Chocolat (V)

Ham & Cheese Pastry

Strawberry & Cream Danish

Oven-fresh Flaky Croissants Butter & Preserves (V)

Chocolate Dipped Strawberries & Rice Treats (V)

Mini Assorted Donuts (V)

Trio of Chocolate: Fudge Brownie, Nanaimo Bar, Cookie Dough Cake (V) / *minimum 3 dozen*

60 per dozen

SLICED LOAF SELECTIONS

served with sweet butter:

Banana Bread (V), (GF available)

Cranberry & Orange Omega 3 Loaf

Blueberry Lemon Loaf (V)

54 per loaf / *serves 10*

Soft Jumbo Pretzel, Trio of Mustards

9 per person / *minimum 1 dozen*



SNACKS

The Candy Store - Assortment of your favorite childhood Candies, Gummy Bears, Licorice & Chocolate Bars (GF, V)

14 per guest

Power Break - Power Bars, Protein Smoothies (GF, V), Crispy Chickpeas (GF, DF, V, VG)

12 per guest

Fresh Vegetable Crudit , House-made Hummus, Herb Dip (GF, DF, V, VG)

9 per guest

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

8 per guest

Kettle Chips, House- made Onion Herb Dip (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 guest / for a minimum of 20 guests

Build Your Own Trail Mix, Assorted Dried Fruits, Nuts, Seeds & M&M's (GF, V)

9 per guest

Egg Bites

Ham & Cheese (GF)

Spinach, Pepper & Egg White (GF, DF, V)

7 per guest / for a minimum of 25 guests

Build Your Own Crepe Station

Warm Crepes, Sliced Bananas, Fresh Berries, Whipped Cream, Caramel Sauce & Hazelnut Spread (V)

12 per guest / for a minimum of 25 guests

Buffalo Chicken Dip, Tortilla Chips, Celery Sticks (GF)

15 per person / for a minimum of 25 guests

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

60 per dozen / minimum of 3 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

Hydration Stations: Mint & Cucumber; Berry & Thyme; Lemon & Lime, Lemon Iced Tea or Tropical Lemonade

75 per gallon / serves 25

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

90 per gallon / serves 25

Dirty Soda, *creative menu available*

9 per person

Fresh Fruit & Yogurt Smoothies

Choice of: Strawberry & Banana or Blueberry & Banana

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

Nespresso Machine

Includes the set up of the machine for the duration of your event, 2% Milk, Half & Half, 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 \$7 to the entrée selection price.

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

FIRST COURSE (CHOOSE ONE)

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

Garden Greens, Seasonal Vegetables, Citrus Dressing (GF, DF, V, VG)

Brussels Sprouts Caesar Salad (V)

Watermelon Gazpacho, Crème Fraîche (GF, V)

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

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

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



Lobster Bisque

ENTRÉE SELECTION (CHOOSE ONE)

Herb Seared Chicken Breast, Smashed Potatoes, Glazed Vegetables, Sauce Supreme (GF) **56**



Teriyaki Glazed Salmon, Gai Lan Stir Fry, Steamed Lemongrass Rice (GF, DF) **58**



Seared Salmon, Parisian Potatoes, Baby Vegetables, Saffron Broth **58**

Grilled Top Sirloin Steak, Garlic Roasted Potatoes, Seasonal Vegetables, Horseradish Demi (GF) **60**

Tandori Chicken, Biryani Rice, Coconut Curry Sauce **56**

DESSERT SELECTION

Chefs Choice of Assorted Desserts, *Served Family Style*

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

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

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

Lemon Iced Tea or Tropical Lemonade / serves 25 **75 per gallon**

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 sauces

Rice Noodle (GF, DF, V, VG)

Sushi Rice (GF, DF, V, VG)

Shredded Carrots, Shredded Beets, Broccoli Florets, Edamame, Cucumber

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

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

PROTEINS (CHOOSE THREE)

Bulgogi Beef (GF, DF)



Teriyaki Salmon (GF, DF)

Teriyaki Chicken (GF, DF)

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

DESSERT

Chefs Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

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

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / serves 25

75 per gallon

For a minimum of 50 guests



WHISTLER TACO BOWL

Build your own delicious taco bowl

Shredded Lettuce, Shredded Carrot, Lime Wedges, Corn Tortilla Chips (GF, DF, V, VG)

Sour Cream, Grated Cheddar Cheese (GF, V)

Pico De Gallo, Salsa Taquera, Guacamole, Cholula (GF, DF, V, VG)

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

Rice (GF, DF, V, VG)

Esquites (Mexican Street Corn) (GF, V)

PROTEIN (CHOOSE TWO)

Spiced Beef (GF, DF)

Pulled Chicken (GF, DF)

Carnitas (Pulled Pork) (GF, DF)

Sofritas—Tomato Spiced Tofu (GF, DF, V, VG)

DESSERT

Chefs Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

48 per guest / for a minimum of 25

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / *serves 25*

75 per gallon

For a minimum of 50 guests



TASTE OF GREECE

SALADS

Brussels Sprout Caesar Salad

Chickpea & Halloumi Salad (V, GF)

ENTRÉE

Braised Chicken, Tomato Sauce (GF, DF)



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

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

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

Spanakopita, Tzatziki (V)

Hummus (GF, DF, VG), & Pita (DF, V, VG)

DESSERT

Chefs Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

54 per guest / for a minimum of 50 guests

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / serves 25

75 per gallon

For a minimum of 50 guests



TASTE OF INDIA

SALADS

Baby Greens, Coriander Dressing (GF, DF, V, VG)

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

ENTRÉE



Red Snapper Vindaloo (GF, DF)

Butter Chicken (GF)

Dahl (GF, DF, V, VG)

Fragrant Basmati Rice (GF, DF, V, VG)

Pakora (V), Raita (GF, V)

Naan (DF, V)

DESSERT

Chefs Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

56 per guest / for a minimum of 50 guests

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / serves 25

75 per gallon

For a minimum of 50 guests



SANDWICH BUFFET

SOUPS (CHOOSE ONE)

Roasted Tomato (GF, DF, V, VG)

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

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

SALADS

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

(CHOOSE TWO)

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

Primavera Pasta Salad (V)

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

Quinoa Vegetable (GF, DF, V, VG)

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

HANDHELDS (CHOOSE THREE + 1 VEGGIE)

Montreal Smoked Meat & Swiss Cheese

Spiced Black Bean & Vegetables, Avocado Mayo (DF, V, 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 Bites

Fruit Platter (GF, DF, V, VG)

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

48 per guest / for a minimum of 25 guests

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

\$150 labour charge will apply to parties less than the minimum for any lunch service



EUROPEAN HARVEST BUFFET

SALADS

Baby Green Salad, Champagne Dressing (GF, DF, V, VG)

Niçoise Salad, Lemon Vinaigrette (GF, DF)

Roasted Beet & Rocket Salad (GF, DF, V, VG)

ENTRÉE

Vegetable Melange (GF, DF, V, VG)

Ziti Florentine (DF, VG) *served with Shaved Parmesan on the side*

Chicken Fricassee

Beef Stroganoff (GF, DF), Egg Noodle (V)

DESSERT

Chef Choice of Sweet Bites

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

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

56 per guest / for a minimum of 50 guests

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / *serves 25*

75 per gallon

For a minimum of 50 guests



ASIAN FUSION BUFFET

SALADS

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

Korean Noodle Salad (GF, DF, V, VG)

ENTRÉE

Char Sui Trio of Pork (Ribs, Belly, Shoulder)

Coconut Thai Chicken (GF, DF)

Shishito Pepper & Garlic Tofu (GF, DF, V, VG)

Fried Vegetable Dumplings & Spring Rolls, Dipping Sauce (V)

SIDES

Steamed Jasmine Rice (GF, DF, V, VG)

Wok Fried Green Beans & Cabbage (GF, DF, V, VG)

DESSERT

Chef Choice of Sweet Bites

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

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

56 per guest / for a minimum of 50 guests

\$150 labour charge will apply to parties less than the minimum for any lunch service

COLD BEVERAGE ON THE SIDE

Soft Drinks & Sparkling Water, *single serving*

5.50

Lemon Iced Tea or Tropical Lemonade / *serves 25*

75 per gallon

For a minimum of 50 guests



CREATE YOUR OWN DELUXE 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

SALAD

Baby Mixed Greens, 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)

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 Porchetta Roast, Herbs de Provence (GF, DF)

Butter Chicken, Grilled Naan, Cilantro Oil (GF)

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

SIDE DISH (CHOOSE ONE)

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 Bites

Fruit Platter (GF, DF, V, VG)

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

58 per guest / for a minimum of 50 guests

\$150 labour charge will apply to parties less than the minimum for any lunch service



SANDWICH 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.

SANDWICHES (CHOOSE THREE)

Montreal Smoked Meat & Swiss Cheese

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 ONE)

Greek Salad (GF, V)

Quinoa Vegetable Salad (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

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

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

\$150 labour charge will apply to parties less than the minimum for any lunch service

ADD FRESHLY BREWED COFFEE & SPECIALITY TEAS IN TO GO CUPS \$6

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



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.

Sushi Rice (GF, DF, V, VG)

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

PROTEINS (CHOOSE THREE)

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

48 per guest / for a minimum of 25

\$150 labour charge will apply to parties less than the minimum for any lunch service

ADD FRESHLY BREWED COFFEE & SPECIALITY TEAS IN TO GO CUPS \$6

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



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)	48
	Caprese Skewer (GF, V)	52
	Watermelon & Goat Cheese (GF, V)	52
	Tuna Niçoise Skewer, Caper Dressing (GF, DF)	60
	Prawn Cucumber Fresca (DF)	54
	Smoked Salmon & Cucumber Crostini	51
	Prime Rib Beef Roulade, Truffle Aioli	62

PASSED HOT HORS D'OEUVRES

	Miso Salmon Bites (GF, DF)	56
	Thai Chicken Spring Roll, Sweet Chili Sauce	52
	Crab Rangoon, Sweet & Sour Sauce	60
	Pulled Beef & Herb Polenta, Demi Glaze	62
	Crispy Chicken Dumplings, Ponzu Sauce (DF)	50
	Buffalo Cauliflower & Zucchini Bites, Balsamic Glaze (GF, DF, V, VG)	48
	Porcini Stuffed Arancini, Marinara (V)	48
	Green Mole Fish Taco Spoon (GF)	58

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



RECEPTION MENU

À LA CARTE

ON DISPLAY

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

Marinated Olives & Breads (DF)

19 per guest / for a minimum of 50 guests

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

19 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

Bread & Butter Board, House made Sourdough, Assorted Compound Butters (VG)

10 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Rice Treats (V)

22 per guest / for a minimum of 75 guests

S'mores Station

9 per guest / for a minimum of 30 guests

Mini Brûlée Vanilla Cheese Cakes (V)

52 per dozen / minimum 3 dozen

Assorted French Pastry Display (V)

18 per guest / for a minimum of 75 guests

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



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)

Inside Round of Beef, Slow Roasted (GF, DF)

Fresh Baked Rolls & Condiments

18 per person / minimum 75 people

Whole Roasted AAA Prime Rib (GF, DF)

Yorkshire Puddings, Horseradish & Jus

25 per person / minimum 40 guests

Fourteen-Hour House Smoked Beef Brisket (GF, DF)

Coleslaw (GF, DF), BBQ Sauce (GF, DF) & Jalapeño Corn Muffins

20 per person / minimum 40 guests

Lemon & Herb-Roasted Turkey Breast (GF, DF)

Mini Ciabatta Rolls, Cranberry-Leek Chutney (GF, DF) & Honey Mustard Aioli (GF, DF)

17 per person / minimum 40 guests

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



SIGNATURE DISPLAYS

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 ONE

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 TWO

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

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



BITES & DISPLAYS

One order of sushi is designed to serve approximately 30–40 guests in a reception-style setting when paired with other menu selections.

SUSHI SELECTIONS

Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll (GF)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

650 / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

825 / 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

750 / 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

875 / 10 Dozen Pieces

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



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 Niçoise Skewer (DF)

ON DISPLAY

Bread & Butter Board, House- made Sourdough, Assorted Compound Butters (VG)

Antipasto Platters

Grilled Vegetables, Pickled Vegetables, Local Cheeses (V)

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 Roast 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)

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

72 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

\$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

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)

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



Lobster Bisque & Fennel Cream

Ginger Coconut Carrot Soup (DF, V, VG)

Pemberton Squash Soup, Crème Fraîche (GF, V)

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 & Non-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)

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 Porchetta 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
Ready-to-Drink Cocktails & Refreshers	10
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

Sandhill, Brut, BC	64
Summerhill Pyramid Winery, Cipes Brut NV Organic, BC	78

WHITE WINES

Unoaked Chardonnay, Red Rooster	46
Chardonnay, Black Hills Estate Winery, BC	95
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 Organic, Summerhill Sekhon, BC	94
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	89