



INTRODUCTION

COMMITTED

Whistler Conference Centre and Sodexo Live! are committed to sustainable events. We vow to provide our guests with only the freshest ingredients that are locally sourced. We divert 90% of our waste and use our resources responsibly and efficiently. This means small changes, such as only offering bottled water on request, doing away with plastic straws and ensuring there are recycling bins in each room. We will help you make your meeting as earth friendly as possible – ask us how.

CREATIVE

As you review this collection of menus, you will quickly see that we endeavour to stretch ourselves to achieve the ultimate in culinary creativity. Even though we cater to hundreds of guests at a time, we proudly operate a seasonal kitchen – everything we order is of the freshest quality and lowest possible food miles.

CAPABLE

Our Executive Chef, Neal Harkins, and his team are proud to feature the very finest food and drink from British Columbia's fields and waters. Our culinary team is experienced and professional, and loves to create memorable events for our clients. Our chefs are experienced in global cuisines influencing the uniqueness of our menus.



OCEAN WISE

The Whistler Conference Centre is a partner of the Ocean Wise seafood program. Ocean Wise seafood is a conservation program that makes it easy for consumers to choose sustainable seafood for the long-term health of our oceans. Our purchasing practices are made with a sustainable seafood choice approach to ensure the health of our oceans for generations to come.



ALLERGY/ALTERNATIVE DIETARY MEALS & PREFERENCES

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Whistler Conference Centre is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including intolerance, or other medically restricted diet) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. Meeting these requests requires advance notice and, as a result, all dietary restrictions must be received no later than the final guarantee deadline. “Day of” dietary requests cannot be guaranteed.

The culinary team takes all reasonable precautions to prevent allergy cross-contamination; however, allergens such as nuts, gluten and shellfish are prepared in our kitchen. As a result, WCC cannot guarantee that traces of allergens are completely absent from prepared foods.

If requests relating to allergies and dietary preferences exceed 10% of the guaranteed meal attendance, WCC’s culinary team reserves the right to modify certain menu items to facilitate these needs and to ensure a quality food and beverage experience for the entire group.



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ALLERGIES & DIETARIES

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All funds quoted are in Canadian dollars (CAD).

GF – Gluten Free; DF – Dairy Free; V – Vegetarian; VG – Vegan



HOT BREAKFAST BUFFET

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) / ADDITIONAL SELECTION FOR \$2.00 PER GUEST

Crispy Double-smoked Bacon (GF, DF)

Brown Sugar Glazed Baked Ham Steaks (GF, DF)

Traditional English Bangers (DF)

Turkey Bacon (DF)

Chicken Sausage (DF)

Grilled Chorizo, Maui Onions & Peppers (GF, DF)

(CHOOSE ONE)

Vegan Shakshuka, Middle Eastern Spiced Chickpeas, Fire Roasted Peppers (GF, DF, V, VG)

Pan Seared Polenta Cakes, Sweet Tomato Basil Confit (GF, DF, V, VG)

Spiced Roasted Yam & Black Bean Hash (GF, DF, V, VG)

Crumbled Tofu Scramble, Spicy Tomatoes, Mushrooms, Kale (GF, DF, V, VG)

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

43 per guest / for a minimum of 50 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service



FRESH START

Premium Orange & Cranberry Juice

Organic Cold-Pressed Juice Shooters (GF, DF, V, VG)

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

Yogurt Parfait Station: Wildflower Yogurt (GF), Fruit Compote (GF, DF, V, VG), Lemon Curd (GF), Fresh Berries, Granola, Toasted Nuts

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

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

33 per guest / for a minimum of 25 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service

Enhance your continental breakfast with any of the following selections

5 per guest / for a minimum of 25 guests

Toast-Your-Own-Bagel Station

Bagels (DF, V)

Smoked Salmon, Cream Cheese, Red Onion, Boiled Egg, Sliced Tomato, Sliced Cucumber (GF, V)

Eggs Benedict / 1 piece per guest / maximum 2 choices per group

Traditional Eggs Benedict



Smoked Salmon Eggs Benedict

Roasted Tomato & Avocado Eggs Benedict (V)

Eggs Florentine (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 / 2 pieces per guest

A mixture of Ham & Cheese (GF) and Spinach, Pepper & Egg White (GF, DF, V)



PEAK BREAKFAST BUFFET

TOAST STATION

Multigrain, Whole Wheat, Sourdough, Country White

Smoked Salmon, Whipped Strawberry, Garlic & Herb Cream Cheese

Sliced BC Cucumbers, Heirloom Tomatoes, Fruit Preserves & Butter

COLD

Chilled Orange Juice

Organic Cold-Pressed Juice Shooters (GF, DF, V, VG)

Ginger Orange Juice Shooters (GF, DF, V, VG)

Fresh Fruit Platters with Seasonal Berries (GF, DF, V, VG)

Espresso Mocha Overnight Oats, Toasted Hazelnuts, Banana, Vanilla Cream (GF, DF, V, VG)

HOT

Farm Fresh Scrambled Eggs (GF, V)

Double Smoked Crispy Bacon (GF)

Chicken Apple Sausage (GF, DF)

Potatoes O'Brien (GF, DF, V, VG)

Roasted Vegetable Skillet, Spiced Black Beans (GF, DF, V, VG)

Crispy Chicken & Waffles, Maple Syrup, Hot Honey, Chipotle Aioli

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

52 per guest / for a minimum of 50 guests

\$100 labour charge will apply to groups below the minimum guest count for any breakfast service



BREAKFAST 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)

3 each per guest

Belgian Waffles, Berry Compote & Maple Syrup (V)

Buttermilk Pancakes, Butter & Maple Syrup (V)

Coconut French Toast, Bananas Foster Sauce (V)

3 each per guest

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

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

3 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)

5 each per guest / for a minimum of 50 guests

Charcuterie Board, Local Cured Meats & Cheese, Baguette & Crackers, Gourmet Mustards

16 each per guest / for a minimum of 25 guests

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



FROM OUR BAKERY

The following selections are priced per dozen:

Selection of Freshly Baked Muffins & Butter (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, Chocolate Swirl Cheesecake (V) / minimum 3 dozen

60 per dozen

SLICED LOAF SELECTIONS

served with sweet butter:

Banana Bread (V), (GF available)

Cranberry & Orange Omega 3 Loaf (V)

Blueberry Lemon Loaf (V)

54 per loaf / serves 10

Soft Jumbo Pretzel, Trio of Mustards

9 per person / minimum 1 dozen



HOT SNACKS

Egg Bites

Bacon, Ham, Cheese (GF)

Spinach, Pepper, Sundried Tomatoes, Egg White (GF, DF, V)

7 per guest / for a minimum of 25 guests

Flatbread Pizza

Vine Tomato, Feta (V)

Prosciutto, Hot Honey & Arugula

Roasted Garlic Chicken Rustico

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

Tortilla Chips, Salsa Roja, Guacamole (GF, DF, V, VG), Warm Queso Blanco (V)

8 per guest



COLD SNACKS

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

9 per guest

Power Break - Assorted Coconut Power Balls, Protein Fruit Smoothies (GF, V), Protein Popcorn (GF, DF, V, VG)

12 per guest

The Candy Store - Assortment of your favourite childhood Candies, Gummy Bears, Licorice & Chocolate Bars

14 per guest

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

9 per guest

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

30 per basket / serves up to 10

Fresh Berries & Tropical 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

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

Mocha Espresso

Coconut Raspberry

Golden: Turmeric, Ginger, Cardamom, Cinnamon

60 per dozen / minimum of 3 dozen each per flavour



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

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

75 per gallon / serves 25 / minimum 3 gallons per flavour

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

90 per gallon / serves 25

Beverage station

Sparkling Water

Soft Drinks

Fruit Juice Assortment

6 each *single serving, billed on consumption*

Earth Water Reusable Aluminum Water Bottle - 473 mL

7 each

Dirty Soda, *creative menu available*

9 per guest

Fresh Fruit Smoothies

Choice of: Strawberry & Banana or Blueberry & Banana

7 per guest / dairy alternative +1 per guest / for a minimum of 10 guests

Nespresso Machine

Includes the setup 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 bread & butter for an additional \$3 per person

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

Whipped Burrata, Baby Greens, Heirloom Tomatoes, Herb Oil, Crispy Basil, Balsamic Emulsion (GF, V)

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

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

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



Lobster Bisque, Crème Fraîche, Lobster Oil

Caesar Salad, Crisp Romaine, Shaved Grana Padano, Focaccia Crostini, Garlic Dressing

ENTRÉE SELECTION (CHOOSE ONE)

Herb Seared Chicken Breast, Smashed Potatoes, Glazed Vegetables, Sauce Supreme **58**



Miso Glazed Rockfish, Gai Lan Stir Fry, Steamed Coconut Lemongrass Rice, Unagi Drizzle (GF, DF) **60**



Herb Crusted Salmon, Celeriac Purée, Tajine Cauliflower, Preserved Lemon Garlic **60**

Grilled Top Sirloin Steak, Garlic Roasted Potatoes, Seasonal Vegetables, Horseradish Demi (GF) **62**

Tandoori Chicken, Biryani Rice, Gingered Baby Heirloom Carrots, Coconut Curry Sauce **58**

DESSERT SELECTION

Chef's Choice of Assorted Desserts, *Served Family Style*

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

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 & Fresh Juice, *single serving* **6**

Lemon Iced Tea or Tropical Lemonade / serves 25 **90 per gallon**



TERIYAKI BOWL

Build your own delicious noodle bowl with fresh seasonal vegetables, sides, a variety of proteins, topped with house-made sauces

Rice Noodles (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), Gochujang Aioli (DF, V)

PROTEINS



Mapo Tofu (GF, DF, V, VG)

(CHOOSE TWO)

Adobo Pork, Tangy Pepper Soy Glaze (GF, DF)



Miso Maple Glazed Salmon (GF, DF)

Teriyaki Grilled Chicken (GF, DF)

DESSERT

Chef's Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

57 per guest / for a minimum of 50 and a maximum of 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 & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / serves 25

90 per gallon



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, Cilantro, 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)

Chipotle Adobo Spiced Beef (GF, DF)

Grilled Mexican Lime Chicken (GF, DF)

Carnitas (Pulled Pork) (GF, DF)

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

DESSERT

Chef's Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

50 per guest / for a minimum of 25 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 & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / *serves 25*

90 per gallon



TASTE OF GREECE

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

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

SALADS

Brussels Sprout Caesar Salad

Classic Greek Salad, Lemon Red Wine Dressing (V, GF)

ENTRÉE

Braised Chicken, Tomato Sauce (GF, DF)



Braised Rockfish, 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, V, VG) & Pita (DF, V, VG)

DESSERT

Chef's 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 & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / serves 25

90 per gallon



TASTE OF INDIA

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

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

SALADS

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

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

ENTRÉE



Red Snapper Vindaloo (GF, DF)

Butter Chicken (GF)

Rajma Masala (GF, DF, V, VG)

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

Mini Vegetable Samosa (DF, V, VG), House Chutney (GF, DF, V, VG)

Raita (GF, V), Naan (V)

DESSERT

Chef's 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

COLD BEVERAGE ON THE SIDE

Soft Drinks, Sparkling Water & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / serves 25

90 per gallon



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 Salad (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 & Sriracha Mayo (DF, V, VG)

Roasted Chicken, Pesto Mayo



Seared Ahi Tuna Club (DF)

DESSERT

Chef's Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

50 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



ITALIAN BUFFET

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

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

SALADS

Tuscan Harvest Insalata Mista, Chopped Romaine & Watercress, Heirloom Tomatoes, Shaved Radish, Fresh Basil, Lemon Emulsion (GF, DF, V, VG), Focaccia Croutons

Insalata Bianca di Venezia, Tender Northern Beans, Shaved Fennel, Shredded Radicchio, Pickled Pearl Onions, Chopped Olives, Fresh Prosecco-Herb Vinaigrette (GF, DF, V, VG)

ENTRÉE

Build your own pasta: al dente Gemelli Noodles, Basil-Infused Pomodoro Sauce, White Wine Cream Sauce, Pan Seared Mushroom Ragout, Truffle oil, Charred Artichoke Hearts, Heirloom Tomato Confit, Spring Baby Peas, Parmigiano Reggiano (V), Crispy Pancetta

Tuscan Garlic & Sundried Tomato Chicken (GF)

Pan Seared Mediterranean Sea Bass, Aromatic Broth of Cherry Tomatoes, Garlic, White Wine, Extra Virgin Olive Oil, Parsley (GF, DF)

Charred Broccoli & Asparagus, Olive Oil, Lemon Zest, Chili Flakes (GF, DF, V, VG)

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

DESSERT

Limoncello Panna Cotta

Tiramisu

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 & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / serves 25

90 per gallon



ASIAN FUSION BUFFET

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

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

SALADS

Japanese Ginger Miso House Salad, Crispy Romaine, Sliced Radish, Cucumber, Shredded Carrot, Hibachi-style dressing (GF, DF, V, VG)

Crisp Green Papaya Noodle Salad, Shredded Green Papaya, Rice Vermicelli, Thai Basil, Julienned Vegetables, Crushed Toasted Peanuts, Lime Shallot Dressing (GF, DF)

ENTRÉE (CHOOSE TWO)

Cantonese Style Ginger & Scallion Glazed Fish (GF, DF)

Thai Coconut Chicken, Infused with Lemongrass & Shallots (GF, DF)

Five Spice Slow Roasted Porchetta, Pickled Mustard Greens, Sweet Chili (GF, DF)



Szechuan Shrimp & Peppers (GF, DF) **\$2 Add On per guest**

Vietnamese Style Braised Beef (GF, DF)

SIDES

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

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



Mapo Tofu, Spicy Szechuan Sauce (GF, DF, V, VG)

DESSERT

Chef's Choice of Sweet Bites

Fresh Fruit Platters (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

COLD BEVERAGE ON THE SIDE

Soft Drinks, Sparkling Water & Fresh Juice, *single serving*

6

Lemon Iced Tea or Tropical Lemonade / serves 25

90 per gallon



CREATE YOUR OWN DELUXE BUFFET

Add soup, bread & butter from the plated lunch menu to any Lunch 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)

Heirloom Carrot & Cucumber Salad, Sweet Chili Soy Dressing (GF, DF, V, VG)

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

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

Heirloom Tomato, Sweet Red Onions, Basil & Grana Padano (GF, V)

Southwestern Pasta Salad, Black Bean, Sweetcorn, Avocado Crema, Tex-Mex Cheese (V)

Black Rice Salad, Edamame, Pickled Ginger, Yuzu Dressing (GF, DF, V, VG)

ENTRÉE SELECTIONS

Chef's Daily Vegan Creation

(CHOOSE TWO)



Baked Wild Sockeye Salmon Fillet, Butter-Melted Leeks (GF)

Oven-roasted Turkey Breast, Cranberry Jus (GF, DF)

Marinated Top Sirloin Steak, Brandy Peppercorn Sauce (GF, DF)

Whole-roasted Porchetta Roast, Herbes de Provence (GF, DF)

Chicken Chasseur, Roasted Shallots, Forest Mushroom Confit, Blistered Tomatoes (GF)

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

Chef's Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

60 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 biodegradable container with cornstarch cutlery.

Available for off-site consumption only.

SANDWICHES (CHOOSE THREE)

Montreal Smoked Meat & Swiss Cheese

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

Turkey & Aged Cheddar

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

Roasted Chicken, Pesto Mayo



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

50 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 & SPECIALTY TEAS IN TO-GO CUPS FOR \$6 PER GUEST

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 biodegradable container with cornstarch 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

50 per guest / for a minimum of 25 guests

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

ADD FRESHLY BREWED COFFEE & SPECIALTY TEAS IN TO-GO CUPS FOR \$6 PER GUEST

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



RECEPTION MENU

À LA CARTE

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



OCEAN

65 PER DOZEN

COLD

Citrus-Cured Scallop Ceviche, Mango Salsa, Micro Cilantro (GF, DF)

Poached Butter Lobster Tartlet, Citrus Herb Remoulade, Meyer Lemon Zest

Cold Smoked Salmon Rosette, Sea Salt Cured Cucumber, Whipped Herb Cream Cheese (GF)

HOT

Maple-Miso Salmon Bites, Chuka Wakame, Toasted Sesame Seeds (GF, DF)

Sweet Dungeness Crab Rangoon, Garlic Herb Cream Cheese, Thai Sweet Chili

Bacon Wrapped Prawn, Passionfruit Chili Glaze, Micro Greens (GF, DF)

GARDEN

56 PER DOZEN

COLD

Heirloom Tomato Baby Mozzarella Skewers, Basil Oil, Balsamic Emulsion (GF)

Garden Vegetable Maki Rolls, Wasabi Soy, Pickled Ginger (GF, DF, V, VG)

Pumpkin Seed & Herb Crusted Goat Cheese, Watermelon Brochettes, Pomegranate Molasses (GF, V)

HOT

Foraged Wild Mushroom and Truffle Tartlet, Thyme Roasted Garlic Velouté

Crispy Vegetable Dumplings, Yuzu Ponzu, Fried Cilantro (DF, V, VG)

Lemon-Miso King Oyster “Scallop”, Toasted Nori Crisp, “Vegan Caviar” (GF, DF, V, VG)

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



RECEPTION MENU

À LA CARTE

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

LAND

60 PER DOZEN

COLD

Duck Confit & Cherry Tartlet, Thyme-Infused Port Reduction (DF)

Prosciutto & Fig Crostini, Whipped Feta, Fig Jam

Chilled Angus Beef Tenderloin, Truffle Aioli, Shaved Grana Padano

HOT

Mini Cornmeal Crusted Corn Dogs, Charred Jalapeno and Sharp Cheddar Fondue

Crispy Thai Chicken Spring Rolls, Lemongrass-Passionfruit Chili Glaze (DF)

Flash Grilled Asian Beef Skewer, Tangy Yuzu-Gochujang Reduction, Micro Cilantro (DF)

\$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 Vegetables, Grainy Dijon, Marinated Olives & Breads (DF)

19 per guest / for a minimum of 50 guests

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

19 per guest / for a minimum of 40 guests

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

9 per guest / for a minimum of 25 guests

Fresh Berries & Tropical Fruit Platter (GF, DF, V, VG)

9 per guest / for a minimum of 25 guests

Whipped Cheese Boards, Feta, Ricotta, Burrata, Hot Honey, Garlic Confit, Basil Pesto, Crostini (V)

16 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain (GF, DF, V, VG)

Fresh Fruit, Rice Krispies Treats

23 per guest / for a minimum of 75 guests

S'mores Station

9 per guest / for a minimum of 30 guests

Mini Br l e Vanilla Cheesecakes (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. The chef 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

19 per person / minimum 75 guests

Whole Roasted AAA Prime Rib (GF, DF)

Yorkshire Puddings, Horseradish & Jus

26 per person / minimum 40 guests

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

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

21 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)

18 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



Peppered Tuna Tataki, Lemon Preserve, Ponzu, Classic Shrimp Cocktail, Chili Sauce, 72-Hour House Gravlax, Tzatziki, Bagel Chips

19 per guest / for a minimum of 40 guests



Wild BC Salmon Arrangement

Chilled Smoked Salmon, House Hot Smoked Cedar Salmon & Candied Salmon, Lemon Wedges, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

21 per guest / for a minimum of 40 guests

GAME DAY BITES ONE

Chicken Wings (GF, DF), Hot Sauce, Whiskey BBQ Sauce, Thai Chili

Miniature Rustic AAA All Beef Corn Dogs, House-made Honey Mustard Aioli & Warm Zesty Queso Cheese Dip

Potato Chips (GF, DF, V, VG)

Veggie Sticks Display (GF, DF, V, VG)

23 per guest / for a minimum of 40 guests

GAME DAY BITES TWO

Beef Sliders, Bone Marrow Garlic Butter, Pickle, House Sauce

Mediterranean Chicken Slider, Roasted Pepper Aioli, Bocconcini, Zucchini

Vegetable Sliders, Mushroom, Arugula Pesto, Yam Coins (DF, V, VG)

Crispy French Fries, Truffle Aioli, Ketchup (GF)

23 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

675 / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

850 / 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

775 / 10 Dozen Pieces

Nigiri Sushi Display

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

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

900 / 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*

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

Crispy Vegetable Spring Rolls, Lemongrass Passionfruit Chili Glaze (DF)

Heirloom Tomato Caprese Skewer, Basil Oil (GF, V)

Pumpkin Seed & Herb Crusted Goat Cheese, Watermelon Brochettes (V)



Citrus Cured Scallop Ceviche, Mango Salsa

ON DISPLAY

Antipasto Platters, Grilled Vegetables, Pickled Vegetables, Local Cured Meats (GF)

Whipped Cheese Boards, Feta, Ricotta, Burrata, Hot Honey, Garlic Confit, Basil Pesto, Crostini (V)

SELF SERVE STATION

Miniature Beef Braised Ossobuco, Thyme Roasted Baby Carrots, Whipped Garlic Mashed Potatoes (GF)

Vegetable Thai Green Curry (GF, DF, V, VG), Basmati Rice (GF, DF, V, VG), Grilled Naan & Raita (V)

Wild Mushroom & Truffle Tagliatelle, Roasted Forest Mushrooms, White Wine Parmigiano Cream, Fresh Thyme (V)

CHEF ATTENDED CARVERY**

Lemon Herb Crusted Roasted Turkey, Leek Ginger Cranberry Sauce, Thyme Sumac Butter, Ciabatta Buns



Torched Pressed Sushi, Salmon, Scallop & Tobiko (GF, DF)

SWEET ENDINGS

Selection of Sweet Pastries (V)

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

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

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

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

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

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



Lobster Bisque, Crème Fraîche, Lobster Oil

Ginger Coconut Carrot Soup (DF, V, VG)

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

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

Pemberton Squash Soup, Crème Fraîche (GF, V)

ENTRÉE SELECTION (CHOOSE ONE)



Broiled Maple Miso Sablefish, Crispy Sesame Potato, Unagi Glazed Vegetables (GF, DF) **89**

Grilled Flat Iron Steak, Poblano & Duxelles Thyme Polenta Cake, Aromatic Vegetables, Ancho-Guajillo Beef Jus (GF, DF) **90**

Roasted Chicken Supreme, Yukon Gold Potato Purée, Brown Buttered Heirloom Vegetables, Pan Jus **78**



Sous Vide Salmon Fillet, Corn Lemongrass Velouté, Charred Greens, Glazed Carrots (GF) **80**

Braised Short Ribs, Roasted Garlic Parsnip Purée, Glazed Vegetables, Bone Marrow Crumbs, Cabernet Jus (GF) **95**

Grilled Aged Beef Tenderloin, Jumbo Garlic Prawns, Aged Cheddar Pave Potatoes, Seasonal Vegetables, Merlot Reduction **135**

DESSERT SELECTION (CHOOSE ONE)

New York Style Cheesecake, Berry Compote (V)

Duet of Seasonal Tarts

Seasonal Crème Brûlée, Fresh Berries & Cream (GF, V)

Chocolate Mousse Cake, Berry Coulis

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

For a minimum of 50 guests

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



WEST COAST BUFFET

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

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

COLD DISHES

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

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

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

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

SEAFOOD PLATTER



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

HOT DISHES

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



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

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

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

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

DESSERT

Chef's Selection of Tarts & Cakes

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

87 per guest / for a minimum of 50 guests

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



ALPINE BUFFET

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

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

COLD DISHES

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

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

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

SEAFOOD PLATTER



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

HOT DISHES

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

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

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

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

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

DESSERT

Chef's Selection of Tarts, Cakes & Mousses

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

80 per guest / for a minimum of 50 guests

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



CANADIANA BUFFET

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

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

COLD DISHES

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

Cobb Salad & Blue Cheese Dressing (GF)

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

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

SEAFOOD PLATTER



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

CHEF ATTENDED CARVERY

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

Yorkshire Puddings

HOT DISHES



Miso Sake Glazed Sea Bass, Pickled Ginger, Scallion Relish

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

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

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

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

DESSERT

Chef's Selection of French Pastries & Cakes

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

115 per guest * / for a minimum of 100 guests

** includes chef-attended carving station*

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



BBQ BUFFET

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

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

SALADS

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

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

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

ENTRÉE

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

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

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

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

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

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

DESSERT

Watermelon Fruit Platters

Chef's Choice of Dessert

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

87 per guest * / for a minimum of 50 guests

** plus 2 hours at \$40 an hour, per carving station*

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



CREATE YOUR OWN DELUXE DINNER BUFFET

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

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

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

SALADS

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

APPETIZER (CHOOSE THREE)

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

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

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

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

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

SEAFOOD PLATTER



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

ENTRÉE SELECTIONS

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

(CHOOSE TWO)



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

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

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

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

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

PASTA

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

CONTINUED ON NEXT PAGE



CREATE YOUR OWN DELUXE DINNER BUFFET

SIDE DISH

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

(CHOOSE ONE)

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

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

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

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

DESSERT

Chef's Selection of Tarts & Cakes

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

95 per guest / for a minimum of 50 guests

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



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

Host & No Host

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

CREATIVE OPTIONS

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

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

Host & No Host **non-alcoholic** beverage prices are subject to a 5% Goods & Services Tax & 19% Administrative Fee.

Host & No Host **non-alcoholic** beverage prices which are **carbonated & contain added sugar**, are subject to a 7% Provincial Sales Tax, 5% Goods & Services Tax & 19% Administrative Fee.

To improve service & to increase product offerings, The Whistler Conference Centre accepts only credit or debit card transactions at No Host bars. Cash is not accepted. We ask that you inform your attendees about this no-cash policy prior to your event.

Should consumption be less than \$650 per bartender, per four-hour block, a bartender charge of \$40 per hour will apply for each hour the bar was open, plus two hours for setup and teardown.

One bartender is required per 100 guests.



WINE LIST

The Whistler Conference Centre proudly offers a selection that features some of the West Coast's very best wineries.

WHITE & RED HOUSE SELECTION 48

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

SPARKLING

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

WHITE WINES

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

RED WINES

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