WHISTLER
CONFERENCE CENTRE

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.

IN BETWEEN TIMES MENU

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

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)

Coffee Cake (V)

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

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

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

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

Gluten Free Banana Bread (GF, V), Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf (V)
Creamy Butter / 10 slices

52 per dozen

SNACKS

The Candy Store
Assortment of Sweet Treats & Chocolates (GF, V)

8 per guest

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

54 per dozen

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

18 per guest / for a minimum of 75 guests

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

8 per guest

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

30 per basket serves up to 10

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

9 per guest / for a minimum of 20 guests

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

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

Coconut Power Balls (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

76 per gallon / serves 25

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

7 per guest / for a minimum of 10 guests
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

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

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

ALLERGY/ALTERNATIVE DIETARY MEALS & PREFERENCES

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

The Whistler Conference Centre is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including intolerance, or other medically restricted diet) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. Meeting these request requires advance notice and, as a result, all dietary restrictions must be received no later than the final guarantee deadline.

Should the number special meal ordered for dietary reasons be exceeded, the Whistler Conference Centre reserves the right to charge up to $30 per person plus applicable taxes and gratuities for any meals prepared and served.