



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



FROM OUR BAKERY

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

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

Oven-fresh Flaky Croissants Butter & Preserves (V)

Fresh Baked Jumbo Cookies (V)

Trail Mix Granola Bars (GF, DF, V)

54 per dozen / *minimum 3 dozen*

Selection of sliced loaves served with sweet butter:

Banana Bread (V), (GF available)

Cranberry & Orange Omega 3 Loaf

Blueberry Lemon Loaf (V)

54 per dozen / *minimum 3 dozen*

Soft Jumbo Pretzel, Trio of Mustards

9 per person / *minimum 1 dozen*

Pain Au Chocolat (V)

Ham & Cheese Pastry

Strawberry & Cream Danish

Trio of Chocolate: Fudge Brownie, Nanaimo Bar, Cookie Dough Cake (V)

Chocolate Dipped Strawberries & Rice Treats (V)

Mini Assorted Donuts (V)

60 per dozen / *minimum 3 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 , Hummus, Herb Dip & Guacamole

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

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 a minimum of 10 guests

For Dairy Alternative +1

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



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.