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.

LUNCH MENU

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

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 & Pita

DESSERT

Chefs Choice of Sweet Bites

Fruit Platter (GF, DF, V, VG)

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

WHISTLER
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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.

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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

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.