



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.



LUNCH MENU

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ALLERGIES & DIETARIES 16

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



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 (GF)

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



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



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.