



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.



RECEPTION MENU

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

\$125 labour charge will apply to parties less than the minimum for any reception service



RECEPTION MENU

À LA CARTE

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

PASSED COLD HORS D'OEUVRES

Avocado Cucumber Roll (GF, DF, V, VG)	42
Chilled Beef, Truffle Aioli on Rye (DF)	46
Whipped Feta & Peach Garlic Toast (V)	43
 Tuna Poke Spoon (DF)	53
Quinoa Cucumber Wheel (GF, V)	43
 Prawn Ceviche (DF)	54
 Smoked Salmon & Cucumber Crostini's	51
French Onion & Bacon Pie Tart	44

PASSED HOT HORS D'OEUVRES

Maple Glazed Pork Belly Bites (GF, DF)	53
Nashville Chicken Bites	49
 Dungeness Crab Cake, Citrus Chili	60
Beef & Potato Brochettes (GF, DF)	48
Steamed Chicken Dim Sum, Ponzu Sauce (DF)	50
Hoisin Duck Bites	52
Meatless Meatballs, Smoked Tomato Sauce (DF, V, VG)	48



RECEPTION MENU

À LA CARTE

ON DISPLAY

Air-dried Meats, Roasted Tomato Hummus, Grilled & Pickled Vegetables

Marinated Olives & Naan Breads (DF)

18 per guest / for a minimum of 50 guests

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

17 per guest / for a minimum of 40 guests

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

9 per guest / for a minimum of 25 guests

Sliced Fresh Fruit & Seasonal Berries (GF, DF, V, VG)

9 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Banana Bread, Marshmallows & Rice Treats (V)

18 per guest / for a minimum of 75 guests

Croque en Bouche Tower (V)

175 per tower / serves 30 guests

Mini Brûlée Vanilla Cheese Cakes (V)

52 per dozen

Assorted French Pastry Display (V)

18 per guest / for a minimum of 75 guests



RECEPTION MENU

CHEF ATTENDED CARVING STATIONS

A Chef Labour charge will be added to all selections below. They will carve, serve & entertain your guests for up to 2 hours. \$150 per Chef (1 Chef per 150 guests)

Ponderosa Hip of Organic Pemberton Beef*

Fresh Baked Rolls & Condiments

MP / serves 300 guests

Whole Roasted AAA Prime Rib

Yorkshire Puddings, Horseradish & Jus

900 / serves 75 guests

1600 / serves 150 guests

3000 / serves 300 guests

Carved Porchetta Roast

Assorted Mustards & Apple Pineapple Chutney

575 / serves 40 guests

Lemon & Herb-Roasted Turkey Breast

Mini Ciabatta Rolls, Cranberry-Leek Chutney & Honey Mustard Aioli

575 / serves 40 guests

**Due to the exclusivity of the beef served & to ensure availability, an order must be placed 30 days prior to the event date.*



DISPLAY STATIONS

A beautifully presented array of local product to the Sea to Sky and British Columbia region.

FROM THE SEA



Garlic & White Wine Prawns, French Baguette

625 for 150 prawns



Wild BC Salmon Arrangement

House-made Salmon: Gravlax, BBQ, Smoked & Candied Salmon, Cucumber Condiments, Cream Cheese, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

22 per guest / minimum of 40 guests

Game Day Bites

Chicken Wings (GF, DF), Riblettes,

Veggie Sticks & a Variety of Dips & Sauces (GF, DF, V, VG)

22 per guest / minimum of 40 guests



DISPLAY STATIONS

A beautifully presented array of local product to the Sea to Sky and British Columbia region.

SUSHI SELECTIONS

Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll (GF)

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

600 / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

775 / 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

700 / 10 Dozen Pieces

Nigiri Sushi Display

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

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

825 / 10 Dozen Pieces



A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*

Whipped Feta & Peach Garlic Toast (V)



Dungeness Crab Cake, Citrus Chili

Quinoa Cucumber Wheel (GF, DF, V, VG)

Nashville Chicken Bites

Beef & Potato Brochettes (GF, DF)



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

CURRY STATION

Butter Chicken & Cilantro Oil (GF)

Chana Masala & Vegetables (GF, DF, V, VG)

Basmati Rice (GF, DF, V, VG), Grilled Naan & Raita (V)

CHEF ATTENDED CARVERY**

Carved Hip of Organic Pemberton Beef (GF, DF),
Mini Rolls, Horseradish & Sweet Onions, Dijon Mustard (DF, V, VG)

SWEET ENDINGS

Selection of Sweet Pastries (V)

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

69 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



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

	Host & No Host
House Brand Liquor – 1oz	8
Domestic Beer – per bottle	8
Micro Brewed Beer – per bottle	8
Features Wines – per glass	9
Deluxe Brand Liquor – 1oz	10.50
Liqueurs – 1oz	10.50
Cognac & Grand Marnier – 1oz	13.50
Doubles – Premium Brand – 2oz	14
Doubles – Deluxe Brand – 2oz	18
Dealcoholized Beer	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**

Ask us about our non alcoholic 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 \$450 per bartender, a bartender charge of \$40 per hour will apply.

One bartender 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 45

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

SPARKLING

Niche Winery, Small Batch Bubbles, BC	69
Sumac Ridge Steller's Jay, Brut, BC	64

WHITE WINES

Unoaked Chardonnay, Red Rooster	45
Chardonnay, Chateau Ste-Michelle, WA	75
Sauvignon Blanc, Babich Marlborough, NZ	53
Sauvignon Blanc, Sandhill Estate Vineyard, BC	47
Pinot Gris, Red Rooster Winery, BC	43
Pinot Gris, Tinhorn Creek, BC	50
Magma White, Volcanic Hills, BC	48
Dry Riesling, Quail's Gate, BC	50

RED WINES

Cabernet Merlot, Red Rooster	45
Cabernet Merlot, Sandhill Estate Vineyard, BC	48
Merlot, Sandhill Estate Vineyard, BC	45
Merlot, Tinhorn Creek Vineyards, BC	54
Pinot Noir, Alias, CA	54
Pinot Noir, Quails' Gate Estate, BC	81
Magma Red, Volcanic Hills, BC	60
Syrah, Sandhill Estate Vineyard, BC	65
Cabernet Sauvignon, Chateau Ste-Michelle, WA	86
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	88



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.