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.



WHISTLER CONFERENCE CENTRE 4010 Whistler Way Whistler BC V8E 1J2 Canada WHISTLER.COM/MEETINGS | 1.855.938.2770

# RECEPTION MENU

## CONTENTS


| | |
|---|---|
| Receptions à la Carte | 3-4 |
| Passed Hors D 'Oeuvres | 3 |
| On Display | 4-8 |
| Chef Attended Carving | 5 |
| Signature Displays | 6 |
| Bites & Displays | 7 |
| A Taste of Whistler | 8 |
| **BAR & WINE** | **9-10** |
| Beverages | 9 |
| Creative Options | 9 |
| Wine List | 10 |
| **ALLERGIES & DIETARIES** | **11** |


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

$200 labour charge will apply to parties less than the minimum for any reception or dinner 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) | 48 |
| Caprese Skewer (GF, V) | 52 |
| Watermelon & Goat Cheese (GF, V) | 52 |
| Tuna Niçoise Skewer, Caper Dressing (GF, DF) | 60 |
| Prawn Cucumber Fresca (DF) | 54 |
| Smoked Salmon & Cucumber Crostini | 51 |
| Prime Rib Beef Roulade, Truffle Aioli | 62 |

### PASSED HOT HORS D'OEUVRES

| | |
|---|---|
| Miso Salmon Bite (GF, DF) | 56 |
| Thai Chicken Spring Roll, Sweet Chili Sauce | 52 |
| Crab Rangoon, Sweet & Sour Sauce | 60 |
| Pulled Beef & Herb Polenta, Demi Glaze | 62 |
| Crispy Chicken Dumplings, Ponzu Sauce (DF) | 50 |
| Buffalo Cauliflower & Zucchini Bites, Balsamic Glaze (GF, DF, V, VG) | 48 |
| Porcini Stuffed Arancini, Marinara (V) | 48 |
| Green Mole Fish Taco Spoon (GF) | 58 |

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

# RECEPTION MENU

## À LA CARTE

### ON DISPLAY

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

Marinated Olives & Breads (DF)

**19 per guest** / for a minimum of 50 guests

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

**19 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

Bread & Butter Board, House made Sourdough, Assorted Compound Butters (VG)

**10 per guest** / for a minimum of 25 guests

---

### OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Rice Treats (V)

**22 per guest** / for a minimum of 75 guests

S'mores Station

**9 per guest** / for a minimum of 30 guests

Mini Brûlée Vanilla Cheese Cakes (V)

**52 per dozen** / minimum 3 dozen

Assorted French Pastry Display (V)

**18 per guest** / for a minimum of 75 guests

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

# 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)*

Inside Round of Beef, Slow Roasted (GF, DF)

Fresh Baked Rolls & Condiments

**18 per person** / minimum 75 people

Whole Roasted AAA Prime Rib (GF, DF)

Yorkshire Puddings, Horseradish & Jus

**25 per person** / minimum 40 guests

Fourteen-Hour House Smoked Beef Brisket (GF, DF)

Coleslaw (GF, DF), BBQ Sauce (GF, DF) & Jalapeño Corn Muffins

**20 per person** / minimum 40 guests

Lemon & Herb-Roasted Turkey Breast (GF, DF)

Mini Ciabatta Rolls, Cranberry-Leek Chutney (GF, DF) & Honey Mustard Aioli (GF, DF)

**17 per person**/ minimum 40 guests

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

## SIGNATURE DISPLAYS

### FROM THE SEA

Garlic & White Wine Prawns, French Baguette

**600 for 150 prawns**

Wild BC Salmon Arrangement

Chilled Smoked Salmon: Cured Salmon & Candied Salmon, Lemon Wedges, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

**20 per guest** / for a minimum of 40 guests

### GAME DAY BITES ONE

Chicken Wings (GF, DF), Riblets & Potato Chips (GF, DF, V, VG)

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

**22 per guest** / for a minimum of 40 guests

### GAME DAY BITES TWO

Pulled Pork Sliders, Slaw (DF)

Vegetable Sliders, Slaw (DF, V, VG)

Mashed Potato Bar, Gravy, Shredded Cheese, Onion, Bacon Bits (GF)

**22 per guest** / for a minimum of 40 guests

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

WHISTLER
CONFERENCE CENTRE

## BITES & DISPLAYS

*One order of sushi is designed to serve approximately 30–40 guests in a reception-style setting when paired with other menu selections.*

### SUSHI SELECTIONS

Maki Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

**650** / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

**825** / 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

**750** / 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

**875** / 10 Dozen Pieces

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

## A TASTE OF WHISTLER

### PASSED HORS D'OEUVRES*

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

Thai Chicken Spring Roll, Sweet Chili Sauce

Caprese Skewer (GF, V)

Porcini Stuffed Arancini, Marinara (V)

Tuna Niçoise Skewer (DF)

### ON DISPLAY

Bread & Butter Board, House-made Sourdough, Assorted Compound Butters (VG)

Antipasto Platters

Grilled Vegetables, Pickled Vegetables, Local Cheeses (V)

### CURRY STATION

Butter Chicken, Cilantro Oil (GF)

Vegetable Thai Green Curry (GF, DF, V, VG)

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

### CHEF ATTENDED CARVERY**

Carved Roast 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)

Freshly Brewed Coffee & Specialty Teas Served with 2% Milk, Half & Half & Dairy Alternative

**72 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

$200 labour charge will apply to parties less than the minimum for any reception or dinner service

# 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.

# 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.