



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.



RECEPTION MENU

CONTENTS

Passed Hors D'Oeuvres	3-4
On Display	5-7
Chef Attended Carving	6
Signature Displays	7
Bites & Displays	8
A Taste of Whistler	9
BAR & WINE	10-11
Beverages	10
Creative Options	10
Wine List	11
ALLERGIES & DIETARIES	12

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)



OCEAN

65 PER DOZEN

COLD

Citrus-Cured Scallop Ceviche, Mango Salsa, Micro Cilantro (GF, DF)

Poached Butter Lobster Tartlet, Citrus Herb Remoulade, Meyer Lemon Zest

Cold Smoked Salmon Rosette, Sea Salt Cured Cucumber, Whipped Herb Cream Cheese (GF)

HOT

Maple-Miso Salmon Bites, Chuka Wakame, Toasted Sesame Seeds (GF, DF)

Sweet Dungeness Crab Rangoon, Garlic Herb Cream Cheese, Thai Sweet Chili

Bacon Wrapped Prawn, Passionfruit Chili Glaze, Micro Greens (GF, DF)

GARDEN

56 PER DOZEN

COLD

Heirloom Tomato Baby Mozzarella Skewers, Basil Oil, Balsamic Emulsion (GF)

Garden Vegetable Maki Rolls, Wasabi Soy, Pickled Ginger (GF, DF, V, VG)

Pumpkin Seed & Herb Crusted Goat Cheese, Watermelon Brochettes, Pomegranate Molasses (GF, V)

HOT

Foraged Wild Mushroom and Truffle Tartlet, Thyme Roasted Garlic Velouté

Crispy Vegetable Dumplings, Yuzu Ponzu, Fried Cilantro (DF, V, VG)

Lemon-Miso King Oyster “Scallop”, Toasted Nori Crisp, “Vegan Caviar” (GF, DF, V, VG)

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RECEPTION MENU

À LA CARTE

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

LAND

60 PER DOZEN

COLD

Duck Confit & Cherry Tartlet, Thyme-Infused Port Reduction (DF)

Prosciutto & Fig Crostini, Whipped Feta, Fig Jam

Chilled Angus Beef Tenderloin, Truffle Aioli, Shaved Grana Padano

HOT

Mini Cornmeal Crusted Corn Dogs, Charred Jalapeno and Sharp Cheddar Fondue

Crispy Thai Chicken Spring Rolls, Lemongrass-Passionfruit Chili Glaze (DF)

Flash Grilled Asian Beef Skewer, Tangy Yuzu-Gochujang Reduction, Micro Cilantro (DF)

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RECEPTION MENU

À LA CARTE

ON DISPLAY

Air-dried Meats, Roasted Tomato Hummus, Grilled Vegetables, Grainy Dijon, Marinated Olives & Breads (DF)

19 per guest / for a minimum of 50 guests

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

19 per guest / for a minimum of 40 guests

Fresh Vegetable Crudit , House-made Hummus, Guacamole (GF, DF, V, VG), Herb Dip

9 per guest / for a minimum of 25 guests

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

9 per guest / for a minimum of 25 guests

Whipped Cheese Boards, Feta, Ricotta, Burrata, Hot Honey, Garlic Confit, Basil Pesto, Crostini (V)

16 per guest / for a minimum of 25 guests

OUR CHEF’S SWEET DISPLAY

Callebaut Chocolate Fountain (GF, DF, V, VG)

Fresh Fruit, Rice Krispies Treats

23 per guest / for a minimum of 75 guests

S’mores Station

9 per guest / for a minimum of 30 guests

Mini Br l e Vanilla Cheesecakes (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. The chef 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

19 per person / minimum 75 guests

Whole Roasted AAA Prime Rib (GF, DF)

Yorkshire Puddings, Horseradish & Jus

26 per person / minimum 40 guests

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

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

21 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)

18 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



Peppered Tuna Tataki, Lemon Preserve, Ponzu, Classic Shrimp Cocktail, Chili Sauce, 72-Hour House Grav-lax, Tzatziki, Bagel Chips

19 per guest / for a minimum of 40 guests



Wild BC Salmon Arrangement

Chilled Smoked Salmon, House Hot Smoked Cedar Salmon & Candied Salmon, Lemon Wedges, Garlic & Herb Cream Cheese, Capers, Red Onion, Sliced French Baguette

21 per guest / for a minimum of 40 guests

GAME DAY BITES ONE

Chicken Wings (GF, DF), Hot Sauce, Whiskey BBQ Sauce, Thai Chili

Miniature Rustic AAA All Beef Corn Dogs, House-made Honey Mustard Aioli & Warm Zesty Queso Cheese Dip

Potato Chips (GF, DF, V, VG)

Veggie Sticks Display (GF, DF, V, VG)

23 per guest / for a minimum of 40 guests

GAME DAY BITES TWO

Beef Sliders, Bone Marrow Garlic Butter, Pickle, House Sauce

Mediterranean Chicken Slider, Roasted Pepper Aioli, Bocconcini, Zucchini

Vegetable Sliders, Mushroom, Arugula Pesto, Yam Coins (DF, V, VG)

Crispy French Fries, Truffle Aioli, Ketchup (GF)

23 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



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

675 / 10 Dozen Pieces

Nigiri Sushi Display

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

850 / 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

775 / 10 Dozen Pieces

Nigiri Sushi Display

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

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

Pickled Ginger & Wasabi, Gluten-free Soy Sauce

900 / 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*

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

Crispy Vegetable Spring Rolls, Lemongrass Passionfruit Chili Glaze (DF)

Heirloom Tomato Caprese Skewer, Basil Oil (GF, V)

Pumpkin Seed & Herb Crusted Goat Cheese, Watermelon Brochettes (V)



Citrus Cured Scallop Ceviche, Mango Salsa

ON DISPLAY

Antipasto Platters, Grilled Vegetables, Pickled Vegetables, Local Cured Meats (GF)

Whipped Cheese Boards, Feta, Ricotta, Burrata, Hot Honey, Garlic Confit, Basil Pesto, Crostini (V)

SELF SERVE STATION

Miniature Beef Braised Ossobuco, Thyme Roasted Baby Carrots, Whipped Garlic Mashed Potatoes (GF)

Vegetable Thai Green Curry (GF, DF, V, VG), Basmati Rice (GF, DF, V, VG), Grilled Naan & Raita (V)

Wild Mushroom & Truffle Tagliatelle, Roasted Forest Mushrooms, White Wine Parmigiano Cream, Fresh Thyme (V)

CHEF ATTENDED CARVERY**

Lemon Herb Crusted Roasted Turkey, Leek Ginger Cranberry Sauce, Thyme Sumac Butter, Ciabatta Buns



Torched Pressed Sushi, Salmon, Scallop & Tobiko (GF, DF)

SWEET ENDINGS

Selection of Sweet Pastries (V)

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

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

95 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 / 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
<u>Craft Mocktails</u>	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.