



INTRODUCTION

COMMITTED

Whistler Conference Centre and Centerplate 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 Doz per item)

PASSED COLD HORS D'OEUVRES

Avocado Cucumber Roll (GF, DF, V, VG)	36
Chilled Beef, Truffle Aioli on Rye (DF)	39
Tomato Caprese Skewers (GF, V)	36
 Mini Ahi Tuna Club (DF)	48
Watermelon, Goat Cheese Cube (GF, V, VG)	38
 Spicy Prawn & Guacamole, Plantain Chip (DF)	48
 Smoked Salmon & Cucumber Crostini's	38
Baked Onion & Fig Tarts, goat cheese velouté (V)	36

PASSED HOT HORS D'OEUVRES

Maple Glazed Pork Belly Bites (GF, DF)	42
Mini Chicken Satay, Thai peanut sauce (GF)	41
 Dungeness Crab Cake, citrus chili	52
Miniature Beef Wellington, truffled jus	42
Steamed Chicken Dim Sum, ponzu sauce (DF)	42
Smoked Duck & Snap Pea, Wrapped in Bacon (DF)	48
Meatless Meatballs, smoked tomato sauce (GF, DF, V, VG)	48
BBQ Jackfruit Stuffed Mushroom Caps (GF, 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)

14 per guest / for a minimum of 50 guests

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

16 per guest / for a minimum of 40 guests

Salad Bar: Mixed Baby Greens, Baby Spinach, Shredded Carrots, Radish Slices, Assorted Spouts, Broccoli Florets, Sweet Corn, Baby Summer Peas, Baked Squash, Dried Fruits & Nuts, Crispy Wontons, Mixed Peppers, Crispy Chick Peas, Champagne Dressing

11 per guest / for a minimum of 40 guests

Add Diced Roasted Turkey \$3 per person (GF, DF)

Add Chilled Prawns \$5 per person (GF, DF)

Add Chilled Beef \$4 per person (GF, DF)

Fresh Vegetable Crudit , House-made Hummus & herb dip (GF, DF, V, VG)

7 per guest / for a minimum of 25 guests

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

8 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain

Fresh Fruit, Italian Cookies & Rice Treats (V)

11 per guest / for a minimum of 75 guests

Mini Br lee Vanilla Cheese Cakes (V)

52 per Dozen

Assorted French Pastry Display (V)

13 per guest / for a minimum of 75 guests



RECEPTION MENU

CHEF ATTENDED CARVING STATIONS

All selections below include Chef labour to carve, serve & entertain your guests for up to 4 hours

Ponderosa Hip of Organic Pemberton Beef*

Fresh Baked Rolls & Condiments

1850 / serves 300 people (\$6 pp)

Whole Roasted AAA Prime Rib

Yorkshire Puddings, Horseradish & jus

825 / serves 60 guests (\$13.75pp)

Whole Roasted Suckling Pig

Assorted Mustards & apple pineapple chutney

950 / serves 100 guests (\$9.50pp)

Lemon & Herb-Roasted Turkey Breast

Mini Ciabatta Rolls, canberry-leek chutney & sauce supreme

525 / serves 60 guests (\$8.75pp)

**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

550 for 150 prawns (\$3.75 per piece)



Wild BC Salmon Arrangement

House-made Salmon: Gravlax, BBQ, Smoked & Candied Salmon, Cucumber Condiments, Cream Cheese, Garlic & Herb Cream Cheese, Capers, Red Onion, Chopped Hard Boiled Free-Range Eggs, Sliced French Baguette

18 per guest / minimum of 40 guests

SUSHI SELECTIONS



Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll

Pickled Ginger & Wasabi, gluten-free soy sauce

460 / 10 Dozen Pieces (\$3.75 per piece)



Nigiri Sushi Display

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

Pickled Ginger & Wasabi, gluten-free soy sauce

650 / 10 Dozen Pieces (\$5.50 per piece)

PREMIUM SUSHI SELECTIONS

Maki Sushi Display



Dynamite (Tempura Prawn) Roll, BC Roll (BBQ Salmon)

Spicy Tuna, Futomaki (Egg, Crab, Veggies)

Pickled Ginger & Wasabi, gluten-free soy sauce

550 / 10 Dozen Pieces (\$4.50 per piece)

Nigiri Sushi Display



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

Unagi (Eel), Tomago (Egg)

Pickled Ginger & Wasabi, gluten-free soy sauce

700 / 10 Dozen Pieces (\$5.75 per piece)



A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*

Butternut Squash Soup & Kale Pesto Shooters (GF, DF, V, VG)



Dungeness Crab Cake, citrus chili

Watermelon Cubes, Pumpkin Seed Crusted Goat Cheese (GF, V)

Chicken Satay, Thai peanut sauce (GF)

Miniature Beef Wellington, truffled jus



Dungeness Crab Rolls, Spicy Yellowfin Tuna, Cucumber & BC Sushi Rolls

Pickled Ginger & Wasabi, gluten-free soy sauce (GF,DF, V)

PASTA & GRAIN STATION

Mushroom Ravioli, Parmesan Broth Sweet Peas, Squash, Baby Carrots (V)



Kung Pao Shrimp & Chicken, (GF, DF) Basmati Rice (GF, DF, V, VG)

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)

56 per guest / for a minimum of 100 guests

*Passed Hors D'Oeuvres are based on 5 pieces per guest



BAR & WINE MENU

BEVERAGES & CREATIVE OPTIONS

BEVERAGES

	Host	Cash
Premium Brand Liquor – 1oz	7	8
Domestic Beer – per bottle	7	8
Micro Brewed Beer – per bottle	7	8
Features Wines – per glass	8.75	9
Deluxe Brand Liquor – 1oz	9.50	NA
Liqueurs – 1oz	9	NA
Cognac & Grand Marnier – 1oz	13.50	NA
Martinis – Premium Brand – 2oz	11	NA
Martinis – Deluxe Brand – 2oz	15	NA
Dealcoholized Beer	5	5
Selected Fruit Juices	5	5
Soft Drinks & Sparkling Water	5	5

CREATIVE OPTIONS

Alcohol Free Punch (serves 30 guests)	75 per gallon
Sparkling Wine Punch (serves 30 guests)	120 per gallon

Make it a truly interesting experience for your guests with our many other creative options. Talk to your Conference Services Manager for ideas.

Host beverage prices are subject to Service Charge & 10% Provincial Liquor Sales Tax & 5% Goods and Services Tax. Cash beverage prices are inclusive of PST & GST.

Should consumption be less than \$450 per bartender, a bartender charge of \$35 per hour will apply.

A cashier charge of \$35 per hour applies to all Cash functions. Minimum of 4 hours for all labour charges.

One cashier required per 200 guests, 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

43

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

SPARKLING

Summerhill Cipes, Pinot Noir Brut, BC	62
Sumac Ridge Steller's Jay, Brut, BC	64

WHITE WINES

Unoaked Chardonnay, Red Rooster	43
Chardonnay, Chateau Ste-Michelle, WA	59
Chardonnay, Sumac Ridge Cellar Selection, BC	44
Chardonnay, Mer Soleil Silver Unoaked, CA	74
Sauvignon Blanc, Peller Estates, BC	43
Sauvignon Blanc, Sandhill Estate Vineyard, BC	65
Pinot Gris, Red Rooster Winery, BC	43
Pinot Gris, Tinhorn Creek, BC	50
Blend, Bench White, Three Sisters Winery, BC	55
Dry Riesling, Quail's Gate, BC	52

RED WINES

Cabernet Merlot, Red Rooster	43
Cabernet Merlot, Sandhill Estate Vineyard, BC	52
Merlot, Peller Estates, BC	43
Merlot, Tinhorn Creek Vineyards, BC	50
Pinot Noir, Hahn Monterey, CA	68
Pinot Noir, Quails' Gate Limited Release, BC	81
Blend, Bench Red, Three Sisters Winery, BC	55
Syrah, Sandhill Estate Vineyard, BC	74
Cabernet Sauvignon, Chateau Ste-Michelle, WA	70
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	84



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.