



## BAR & WINE MENU

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## INTRODUCTION



### COMMITTED

Whistler Conference Centre and Centerplate are committed to sustainable events.

As an APEX / ASTM Level 1 Certified Venue and Food & Beverage Suppliers 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 **green** 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 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.



## 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	7	8
Deluxe Brand Liquor – 1oz	7.50	NA
Liqueurs – 1oz	9	NA
Cognac & Grand Marnier – 1oz	11	NA
Martinis – Premium Brand – 2oz	10	NA
Martinis – Deluxe Brand – 2oz	11	NA
Dealcoholized Beer	5	5
Selected Fruit Juices	5	5
Soft Drinks & Sparkling Water	4	5

#### CREATIVE OPTIONS

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

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

You will have a choice to Host your beverages or have them on a Cash basis for your functions. 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.



## 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 40

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

### SPARKLING

Summerhill Cipes, Pinot Noir Brut, BC	60
Sumac Ridge Steller's Jay, Brut, BC	64

### WHITE WINES

Sauvignon Blanc, Peller Estates, BC	40
Pinot Gris, Red Rooster Winery, BC	42
Chardonnay, Sumac Ridge Cellar Selection, BC	44
Dry Riesling, Quail's Gate, BC	48
Pinot Gris, Tinhorn Creek, BC	50
Chardonnay, Chateau Ste-Michelle, WA	55
Blend, Bench White, Three Sisters Winery, BC	55
Sauvignon Blanc, Sandhill Estate Vineyard, BC	58
Chardonnay, Mer Soleil Silver Unoaked, CA	60

### RED WINES

Merlot, Peller Estates, BC	40
Cabernet Merlot, Red Rooster Winery, BC	42
Merlot, Tinhorn Creek Vineyards, BC	50
Cabernet Merlot, Sandhill Estate Vineyard, BC	52
Pinot Noir, Hahn Monterey, CA	55
Blend, Bench Red, Three Sisters Winery, BC	58
Syrah, Sandhill Estate Vineyard, BC	62
Cabernet Sauvignon, Chateau Ste-Michelle, WA	65
Pinot Noir, Quails' Gate Limited Release, BC	73
Cabernet Franc, Sumac Ridge Black Sage Vineyards, BC	74