



## BREAKFAST MENU CONTENTS

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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.



## BREAKFAST MENU

### ALL CANADIAN

*Our All Canadian Breakfast is designed to be served either as an attractive buffet or plated service.*

Premium Orange, Cranberry & Apple Juice

Fresh Fruit Salad

Freshly Baked Butter Croissants, Assorted Muffins, Sweet Danishes, butter & preserves

Farm Fresh Scrambled Eggs, chopped chives

Farm Fresh Ham & Cheese Scrambled Eggs

Crispy Double-smoked Bacon

Pan-fried Pemberton Potatoes, fresh herbs

Whole Sautéed Mushrooms, Roasted Seasonal Vegetables

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

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



## BREAKFAST MENU

### FRESH START BUFFETS

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#### FRESH START 1

Premium Orange, Cranberry & Apple Juice

Fresh Sliced Fruit & Seasonal Berries

Freshly Baked Butter Croissants, Breakfast Danishes, Assorted Muffins, butter & preserves

Brick Oven Bagels, cream cheese & preserves

Organic Granola & Assorted Cereals, wildflower yogurt, honey, 2% & almond milk

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

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

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#### FRESH START 2

Premium Orange, Cranberry & Apple Juices

Exotic Fruit & Seasonal Berry Platter

Brick Oven Bagels, plain, smoked salmon & herbed cream cheese

Gluten-free Breakfast Loaves, Assorted Muffins, creamy butter

Domestic Cheese Display, French baguette

Build Your Own Parfait with Yogurt, Granola, Fresh Fruits & Berries

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

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



## BREAKFAST MENU

### **WHISTLER BUFFET**

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Premium Orange, Cranberry & Apple Juice

Fresh Fruit Salad & Seasonal Berries

Freshly Baked Breakfast Danishes, Assorted Muffins,  
White Chocolate & Berry Scones, butter & preserves

Farm Fresh Scrambled Eggs, chopped chives

Farm Fresh Ham & Cheese Scrambled Eggs

Belgian Waffles, strawberry compote, whipped cream & real Canadian maple syrup

Crispy Double-smoked Bacon & Country Herb Chicken Patties

Sautéed Golden Potatoes

Maple-scented Yam & Black Bean Ragout

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

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



## BREAKFAST MENU

### BLACKCOMB BUFFET

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Premium Orange, Cranberry & Apple Juice

Fresh Fruit Salad & Seasonal Berries

Wildflower Yogurt, stewed peaches

Freshly Baked Croissants, Assorted Muffins, butter & preserves

Farm Fresh Scrambled Eggs, chopped chives

Mustard-crusted Back Bacon, maple pear chutney

Buttermilk Pancakes, banana foster sauce

Cherry Wood Smoked Bacon & Honey Baked Ham

Pan-fried New Potatoes, chopped chives

Whole Sautéed Mushrooms, & Roasted Seasonal Vegetables

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

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



## BREAKFAST MENU

### BREAKFAST EMBELLISHMENTS

Healthy Breakfast Parfaits with Fresh Fruit, Yogurt & Granola  
**7 per guest**

Individual Fruit & Low Fat Yogurts  
**60 per dozen**

Toast Station with Assorted Sliced Breads, Bagels & English Muffins  
butter & assorted preserves  
**5 per guest**

Steel-cut Oatmeal with Nuts, Dried Fruits & Milk  
**6 per guest**

Artisan Cheese Filled Blintz, citrus glaze, fresh berries  
**7 per guest**



Assorted Bagels with Smoked Salmon & Chive Cream Cheese  
diced hard boiled eggs, red onion & capers  
**8 per guest**

Coconut-crusted Brioche French Toast, banana foster sauce  
**6 per guest**

Assorted Vegetarian Quiche  
Broccoli & Cheddar; Asparagus & Gruyère; Peppers & Feta  
**7 per guest**

Breakfast Sandwich Or Wrap, Eggs, Ham & Cheese  
**7 each**