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All funds quoted are in Canadian Dollar (CAD).



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

CONTENTS

All Canadian	4
Fresh Start 1 & 2	5
Whistler	6
Blackcomb	7
Breakfast Embellishments	8



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

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

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

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

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



IN BETWEEN TIMES MENU

CONTENTS

From our Bakery	10
From our Pastry Kitchen	11
Snacks	12
Beverages	13



IN BETWEEN TIMES MENU FROM OUR BAKERY

Selection of Freshly Baked Muffins
Or Gluten-free Muffins
butter & assorted preserves

White Chocolate & Berry Scones, butter & preserves

Warm Cinnamon Buns, cream cheese icing

Warm Mini Doughnuts, cinnamon sugar

Oven-fresh Flaky Croissants, butter & preserves

46 per dozen



Brick Oven Bagels
smoked salmon, plain cream cheese, red onion, capers
56 per dozen

Traditional Banana Bread, Cranberry & Orange Omega 3 Loaf or Blueberry Lemon Loaf
creamy butter
Or Gluten-free Banana Bread, creamy butter

44 per loaf / 10 slices



IN BETWEEN TIMES MENU FROM OUR PASTRY KITCHEN

Berry Pound Squares, Upside Down Apple Cake,
Brownie Chunk or Coconut Nanaimo Bars

Fresh Baked Jumbo Cookies

Assorted Biscotti

Chef's Gluten-free Granola Bars

Belgian Chocolate-dipped Strawberries
(Minimum 3 dozen)

Chocolate-dipped Rice Treats & S'mores Bites
(Minimum 3 dozen)

46 per dozen



IN BETWEEN TIMES MENU

SNACKS

Premium Ice Cream Bars
7 each

Chocolate Bars
Mars Bar, Coffee Crisp & Snickers
4.50 each

Callebaut Chocolate Fountain
fresh fruit & rice krispies squares for dipping
9 per guest / for a minimum of 75 guests

Tortilla Chips with Salsa Verde & Roja
6 per guest

House-made Kettle Chips, onion herb dip
25 per basket serves up to 15

Fresh Premium Fruit Platter
8 per guest / for a minimum of 20 guests

Fresh Whole Fruit Basket
3.50 per piece

Build Your Own Trail Mix
assorted dried fruits, nuts & seeds, callebaut chocolate chips & M&M's
8 per person



IN BETWEEN TIMES MENU

BEVERAGES

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T" Served with 2% Milk & Half & Half **Requests for almond or soy milk at no extra charge*

5 per guest / for a minimum of 10 guests or **225 per urn** / serves 50, 8 oz. cups

Creamy Hot Chocolate

5 per guest / for a minimum of 10 guests

Fruit Juice Assortment, *single serving, billed on consumption*

5 each

Soft Drink & Sparkling Water Assortment, *single serving, billed on consumption*

4 each

Lemon Iced Tea or Herbal Lemonade

27 per pitcher / serves 8

Fresh Fruit & Yogurt Smoothies

Choice of Strawberry & Banana or Blueberry & Banana

6 per guest / for a minimum of 10 guests

Chef's Fruit Flavoured & Organic Loose Leaf Tea Infused Water

38 per pitcher / serves 8

Hydration Stations

Mint & Cucumber; Cranberry & Orange; Lemon & Lime

45 per gallon / minimum 3 gallons per order



LUNCH MENU CONTENTS

Plated Lunches	15
Buffet Lunches	16-22
Buddha Bowl	16
Sea to Sky	17
Italian	18
Sandwich Lunch	19
Deluxe Sandwich Lunch	20
Create Your Own Buffet	21
Create Your Own Deluxe Buffet	22



LUNCH MENU

PLATED LUNCHES

Choose one from the First Course, Entrée & Dessert selections

Add an additional first course choice to make a four-course lunch for an additional \$6 to the entrée selection price.

All plated lunches include fresh baked bread & butter.

FIRST COURSE SELECTIONS

Roasted Tomato Bisque, basil crostini
 Carrot & Ginger Soup, garlic & thyme crostini
 Pemberton Beet Borscht, crispy Brussels sprouts
 Pemberton Squash Soup, crème fraîche

Romaine Hearts, Shaved Grana Padano, Grape Tomato, garlic & thyme crostini
 Baby Lettuce Greens, Seasonal Vegetable Garnish, balsamic dressing
 Brûlée Goat Cheese & Beet, spiced pecan & sprouts
 Scallop & Fish Ceviche, Gem Lettuce, salsa verde



ENTRÉE SELECTIONS

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, mushroom jus **45**
 Marinated Top Sirloin Steak, Twice-baked Boursin Potatoes, horseradish jus **47**
 Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, fine herb quinoa **49**



DESSERT SELECTIONS

Gluten-free Italian Lemon Bar, blueberry sauce
 White Chocolate & Banana Cobbler, Chantilly cream
 Fresh Fruit Tart, vanilla crème

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

COLD BEVERAGE ON THE SIDE

Soft Drink & sparkling water assortment, *single serving* **4**
 Fruit Juice assortment, *single serving* **5**
 Lemon Iced Tea or Herbal Lemonade / serves 8 **27 per pitcher**

For a minimum of 50 guests



LUNCH MENU


BUDDHA BOWL

Build your own delicious noodle or grain bowl with fresh seasonal vegetables, dried fruits & seeds, a variety of proteins, topped with house-made dressing, served hot or cold

Vermicelli Rice Noodle
Roasted Chickpeas & Quinoa Pilaf

Shredded Carrots, Radish Slices, Assorted Spouts, Broccoli Florets, Edamame,
Purple Cabbage, Baked Squash, Dried Fruits & Nuts, Crispy Wontons, Julienne Peppers

PROTEINS (CHOOSE 3)

Hot Sliced Beef Striploin
Hot Oven-roasted Turkey Breast
Hot Crispy Tofu
 Chilled Chili Lime Baby Shrimp
Chilled Oven-roasted Herb Chicken Breast

DRESSING (CHOOSE 2)

Cold Miso Lemon Grass Glaze
Hot or Cold Teriyaki Glaze
Hot Seasoned Vegetable Broth

DESSERT

Apple Blueberry Bars
Fresh Fruit Salad
Gluten-free, Vegan Chocolate Chip Cookies

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

46 per guest / for a minimum of 25 and up to 250 guests



LUNCH MENU

SEA TO SKY BUFFET LUNCH

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Baby Leaf Salad, seasonal garnishes

Cranberry & Sunflower Seed Quinoa Salad, white balsamic dressing

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

 Baked Wild Sockeye Salmon, clam & leek velouté

Porketta Roast, Herbs de Provence

Farro & Charred Corn Pilaf

Fresh Seasonal Vegetables

Warm Fruit Cobbler, Chantilly cream

Gluten-free Brownies

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

45 per guest / for a minimum of 75 guests



LUNCH MENU

THE ITALIAN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Creamy Caesar Salad, garlic & thyme crostini

Vine-ripened Tomato & Artichoke Salad, pesto dressing

Broccoli & Brussel Sprout Salad, crispy pancetta parmesan dressing

Wild Mushroom Ravioli, roasted tomato & basil

Classic Lasagna Bolognese

Grilled Chicken Breast, Pemberton Squash & Peas, garlic cream

Sun-dried Tomato Focaccia Bread, olive oil, balsamic glaze

Tiramisu

Field Berry Citrus Panna Cotta

Chocolate Trifle

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

42 per guest / for a minimum of 50 guests



LUNCH MENU

SANDWICH BUFFET

SOUPS (CHOOSE 1)

Roasted Tomato Bisque, basil crostini
Carrot & Ginger Soup, garlic & thyme crostini
Pemberton Beet Borscht, crispy Brussels sprouts
Pemberton Squash Soup, crème fraîche

SALADS (CHOOSE 3)

Garden Greens, Seasonal Vegetable Garnish, two dressings
Cucumber, Tomato & Goat Cheese Salad
Primavera Pasta Salad
Baby Potato, light dill & chive dressing

SANDWICHES (CHOOSE 4)

Pastrami & Swiss, Pretzel Bun
Marinated Vegetables, Garlic Hummus, Whole Wheat Wrap
Black Forest Ham & Swiss, Potato Baguette
Roasted Chicken & Bacon, Arugula, Creamy Ranch, Garlic Wrap
Egg Salad & Cucumber, Spinach Wrap

DESSERT

Assortment of Tarts, Squares & Mousse

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

35 per guest / for a minimum of 25 guests

Gluten-free sandwiches available on request.


Must be ordered in advance & in addition to the guarantee.



LUNCH MENU

DELUXE SANDWICH BUFFET


SOUPS (CHOOSE 1)

-  Lobster & Crab Bisque
- Root Vegetable Soup
- Mulligatawny
- Prime Rib & Barley

SALADS (CHOOSE 3)

- Baby Spinach & Kale, Crumbled Goat Cheese & balsamic dressing
- Heirloom Tomato, Basil & Grana Padano
- Quinoa Tabbouleh
- Tri-colour Potato, light dill & chive dressing

SANDWICHES (CHOOSE 4)

-  Lobster & Baby Shrimp Baguette
- Chilled Beef Striploin, Horseradish Mayo, Sweet Onions, Rye Bun
- Dijon Crusted Oven-roasted Turkey, Brie & Avocado Wrap
- Butter Chicken Wrap
- Grilled Portobello, Sprouts, Muffuletta, Onion & Poppy Seeds Bun
- Cuban Pulled Pork, Swiss Cheese, Brioche Bun

DESSERT

Assortment of Tarts, Squares & Mousse

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

41 per guest / for a minimum of 50 guests

Gluten-free sandwiches available on request.

Must be ordered in advance & in addition to the guarantee.



LUNCH MENU

CREATE YOUR OWN BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

Personalize your event with a Chef attended carving station: \$150 per carver

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Primavera Pasta Salad, basil parmesan dressing

Moroccan Raw Carrot Salad

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Red Snapper, fennel leek broth

Grilled Chicken Marsala

Whole Roasted Pork Loin, Stewed Apples, Dijon jus

Carved Roast Beef, brandy peppercorn jus

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Assortment of Cakes & Tarts

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

39 per guest / for a minimum of 75 guests



LUNCH MENU

CREATE YOUR OWN DELUXE BUFFET

Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person

SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

Heirloom Tomato, Basil & Grana Padano

Southwestern Pasta Salad

Poached Golden Beets, radishes & pea shoots

ENTRÉE SELECTIONS (CHOOSE 2)



Baked Wild Sockeye Salmon Fillet, butter-melted leeks

Oven-roasted Turkey Breast, cranberry jus

Marinated Top Sirloin Steak, horseradish jus

Whole-roasted Porketta Roast, herbs de Provence

Butter Chicken, cilantro oil

Penne all'Arrabbiata, Grilled Vegetables

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Assortment of Cakes & Tarts

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

45 per guest / for a minimum of 75 guests



RECEPTION MENU

CONTENTS





Receptions à la Carte	24-26
Passed Hors D 'Oeuvres	24
On Display	25
Stations	26-27
Chef Attended Carving	26
On Display	27
A Taste of Whistler	28





RECEPTION MENU À LA CARTE

All selections are priced per dozen

PASSED COLD HORS D'OEUVRES

Lime, Avocado & Jicama Spoon	36
Chilled Beef, Truffle Aioli on Rye	39
 Ahi Tuna Poke Spoons	44
 Mini Ahi Tuna Club	46
Watermelon, Goat Cheese Cube	36
 Mini Prawn Cocktails	39
 Smoked Salmon & Asparagus Spears	38
Baked Onion & Fig Tarts, goat cheese velouté	36

PASSED HOT HORS D'OEUVRES

Maple Glazed Pork Belly Bites	42
Mini Chicken Manicotti, smoked tomato sauce	39
 Dungeness Crab Cake, citrus chili	48
Miniature Beef Wellington, truffled jus	42
Crispy Creamed Artichoke Bites, spicy honey mustard	36
Steamed Dim Sum, ponzu sauce	40
BBQ Pork Slider	46
Duck Confit Flatbread Bites	44
 Lobster and Baby Scallop Fricassee en Croute	48



RECEPTION MENU

À LA CARTE

ON DISPLAY

Prosciutto, Marinated Bocconcini & Calabrese Salami, Grilled Marinated Vegetables
marinated olives & Italian breads

12 per guest / for a minimum of 50 guests

Domestic & International Cheese Display
fresh fruit, baguettes & water crackers

16 per guest / for a minimum of 40 guests

Baked Brie in Puff Pastry
brûléed berries

185 / serves 25 guests

Fresh Vegetable Crudité, herb dip & house-made hummus

7 per guest / for a minimum of 25 guests

Array of Sliced Fresh Fruit & Berries

8 per guest / for a minimum of 25 guests

OUR CHEF'S SWEET DISPLAY

Callebaut Chocolate Fountain
Fresh Fruit, Italian Cookies & Pound Cake for dipping

9 per guest / for a minimum of 50 guests

Belgium Chocolate-dipped Strawberries

46 per Dozen

Assorted French Pastry Wall

13 per guest / for a minimum of 75 guests

Fresh Made Mini Donut Station*
tossed in cinnamon sugar

7 per person / for a minimum of 50 guests

*Our portable donut maker and oven will be set up in your function room.
A Chef attended action station will entice your guests with these treats &
encourage interaction with the delegates. Two hours maximum.



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

1100 / serves 200 guests

Whole Roasted AAA Prime Rib
Yorkshire puddings, jus & horseradish

825 / serves 60 guests

Whole Roasted Suckling Pig
assorted mustards & apple pineapple chutney

950

Mustard-crusted Fraser Valley Turkey Breast
dried cranberry jus, brioche slider bun

475 / serves 40 guests

*Due to the exclusivity of the beef served, an order must be placed 30 days prior to the event date.



RECEPTION MENU

DISPLAY STATIONS

A beautifully presented array of produce local to the Sea to Sky and BC

FROM THE SEA



One Hundred & Fifty Chermoula-style Prawns

500



Wild BC Salmon Arrangement

House-made Salmon: Gravlox, BBQ, Smoked & Candied
cucumber condiments, cream cheese, garlic & herb cream cheese, capers, red onion, chopped hard
boiled free-range eggs, sliced French baguette

17 per guest / minimum of 40 guests

FRESH SUSHI SELECTIONS



Maki Sushi Display

California Roll, Tuna Roll, Salmon Roll & Veggie Roll
gluten-free soy sauce, pickled ginger & wasabi

380 / 10 Dozen Pieces



Nigiri Sushi Display

Salmon, Tuna, Inari (Bean Curd), Ebi (Shrimp)
gluten-free soy sauce, pickled ginger & wasabi

550 / 10 Dozen Pieces

PREMIUM SUSHI SELECTIONS



Maki Sushi Display

Dynamite (Tempura Prawn) Roll, BC Roll (BBQ Salmon)
Spicy Tuna, Futomaki (Egg, Crab, Veggies)
gluten-free soy sauce, pickled ginger & wasabi

460 / 10 Dozen Pieces



Nigiri Sushi Display

Ebi (Prawn), Toro (Tuna Belly), Tai (Red Snapper)
Unagi (Eel), Tomago (Egg)
gluten-free soy sauce, pickled ginger & wasabi

625 / 10 Dozen Pieces




RECEPTION MENU

A TASTE OF WHISTLER

PASSED HORS D'OEUVRES*

Butternut Squash Soup & Kale Pesto Shooters


 Dungeness Crab Cake, citrus chili

Steamed Dim Sum, ponzu sauce

Mini Chicken Manicotti, smoked tomato sauce


Miniature Beef Wellington, truffled jus

 Ahi Tuna Poke Spoons

 Dungeness Crab Rolls, Spicy Yellowfin Tuna, Cucumber & BC Sushi Rolls
pickled ginger, soy & wasabi

PASTA & GRAIN STATION

Mushroom Ravioli, Parmesan Broth
sweet peas, squash, baby carrots

 Kung Pao Shrimp & Chicken,
basmati rice

CHEF ATTENDED CARVERY

Carved Hip of Organic Pemberton Beef
mini rolls, Dijon mustard, horseradish & sweet onions

SWEET ENDINGS

Selection of Sweet Pastries

Callebaut Chocolate Fountain, Fresh Fruit & Rice Krispy Squares & Pound Cake for dipping

54 per guest / for a minimum of 100 guests

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



DINNER MENU CONTENTS

Plated Dinners	30
Buffet Dinners	31-35
West Coast	31
Alpine	32
Canadiana	33
Create Your Own Buffet	34
Create Your Own Deluxe Buffet	35




DINNER MENU

PLATED

*Add soup to make a four-course dinner for an additional \$6 to the entrée selection price
All plated dinners include fresh baked bread & butter.*

Roasted Tomato Bisque, basil crostini
Carrot & Ginger Soup, garlic & thyme crostini
Pemberton Beet Borscht, crispy Brussels sprouts
Pemberton Squash Soup, crème fraîche

STARTER SELECTION (CHOOSE 1)

-  Prawn Caesar Salad, creamy garlic dressing
- Young Green Salad, Roasted Baby Vegetables, Oka, creamy herb dressing
- White & Green Asparagus Salad, Salmon Gravlax, Poached Egg, lemon dressing
- Caramelized Pemberton Squash, Candied Pecans, Goat Cheese, maple-cider dressing
- Roasted Baby Beets, Baby Greens, Cheese Soufflé, fig balsamic dressing

ENTRÉE SELECTION (CHOOSE 1)

-  Nova Scotia Sea Bass, Saffron Parisienne Potato, Seasonal Vegetables
tomato ratatouille 63
- Grilled 5oz Fillet Mignon, Mushroom Demi, Truffle Potato Gratin
seasonal vegetables 95
- Chicken Marsala, Herbed Rice Pilaf, Glazed Vegetables 59
-  Baked 6oz Salmon Pave, Melted Leeks, Potato Wedges
Champagne caper sauce 63
- Braised Short Ribs, Tri-colored Potatoes, Seasonal Vegetables
cabernet jus 72

DESSERT SELECTION (CHOOSE 1)

New York Style Cheese Cake, berry compote
White Chocolate & Banana Foster Cobbler, Chantilly cream
Chocolate & Pecan Chocolate Tart
Gluten-free Caramel Chocolate Bomb Cake

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

For a minimum of 25 guests



DINNER MENU

WEST COAST BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Gourmet Greens, selection of house dressings

Cajun Black Bean & Squash Salad, pumpkin seed gremolata

Mushroom & Snap Pea Salad, white balsamic thyme dressing

Quinoa Tabbouleh Salad

SEAFOOD PLATTER



Chilled, Smoked Salmon & Candied Salmon, Poached Prawns, Dungeness Crab Legs
calypso sauce

HOT DISHES

Carved Top Sirloin of Alberta Beef, red wine jus



Baked Sockeye Salmon Medallions, Citrus Beurre Blanc, kale pesto

Fava Bean & Patty Pan Ragout, mint lime butter

Aged Cheddar Gratin, Pemberton potatoes

Fraser Valley Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

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

69 per guest / for a minimum of 75 guests



DINNER MENU

ALPINE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Mixed Baby Greens, selection of house dressings

Broccoli & Brussel Sprout Salad, crispy pancetta parmesan dressing

5 Grain Mardi Gras Salad, tomato tarragon vinaigrette

WEST COAST SEAFOOD PLATTER



House-smoked Salmon, Mussels & Prawns

HOT DISHES

Slow Roasted Pork, Chorizo & Corn Ragout, B.C. honey jus

Roasted Turkey Breast with Mushroom Ragout, roasted garlic & pearl onions

Rosemary Roasted Potatoes

Chef's Selection of Fresh Market Vegetables

DESSERT

Chef's Selection of Tarts, Cakes & Mousses

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

62 per guest / for a minimum of 75 guests



DINNER MENU

CANADIANA BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

COLD DISHES

Creamy Caesar Salad, garlic & thyme crostini


Roasted Beet & Shallot Salad

Marinated Mushroom & Artichoke Salad

Hothouse Tomato, Mozzarella & Onion Marmalade, balsamic vinaigrette

Grilled Vegetable & Farro Salad


FROM THE SEA

-  Chilled Cedar-smoked Salmon & Candied Salmon, Poached BC Prawns, Dungeness Crab Claws calypso sauce

THE CARVERY

Carved Prime Rib of Alberta Beef, au jus & horseradish

HOT DISHES

-  Broiled Red Snapper, baby prawn & clam velouté
- Herb-grilled Chicken Breast, morel demi
- Grilled Vegetable Lasagna, provolone cream
- Garlic-roasted Yukon Gold Nuggets with Pancetta
- Baby Vegetable Medley

DESSERT

Chef's Selection of French Pastries & Cakes

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

79 per guest / for a minimum of 100 guests



DINNER MENU

CREATE YOUR OWN BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

Hearts of Romaine, Baby Frisee & Lollo Rosso, Seasonal Vegetable Garnish, house dressing

Baby Spinach & Kale, Red Onion, Tomato & Goat Cheese

Penne Pasta, Arugula, Cranberries & Artichoke

Marinated Mushroom, Sweet Peas, Roasted Pepper

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

Cucumber & Tomato Couscous

Broccoli & Brussel Sprout, crispy pancetta parmesan dressing

HOT DISHES (CHOOSE 2)

Grilled Chicken Breast, tomato butter sauce



Herb-crusted Red Snapper, roasted pepper chutney

Carved Honey Ham, mango-ginger glaze

Grilled Beef Top Sirloin Steaks, Café de Paris, merlot jus

Baked Penne Lasagna, parmesan cream sauce

Herb-roasted Potatoes

Seasonal Steamed Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

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

60 per guest / for a minimum of 75 guests



DINNER MENU

CREATE YOUR OWN DELUXE BUFFET

Add soup from our Plated Dinner Menu to enhance your dinner buffet for an additional \$6

All dinner buffets include fresh baked bread & butter

SALADS (CHOOSE 3)

- Baby Mixed Green, Seasonal Vegetable Garnish, house dressing
- Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing
- Yukon Gold Potato Salad, gherkins & parsley vinaigrette
- Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing
- Heirloom Tomato, Basil & Grana Padano
- Southwestern Pasta Salad
- Poached Golden Beets, radishes & pea shoots
- 5 Grain Mardi Gras Salad, tomato tarragon vinaigrette



Poached Prawns, Candied Salmon, Crab Legs, lemon & cocktail sauce

HOT DISHES (CHOOSE 2)



- Oven-roasted Turkey Breast, Apricot-sage Stuffing, poultry jus
- Braised Beef Short Rib, sweet onion demi
- Baked Wild Sockeye Salmon Fillet with Creamed Spinach, yellow pepper coulis
- Whole Roasted Pork Rack, Chorizo & Corn ragout, demi glaze
- Grilled Chicken Breast, tomato butter sauce

- Wild Mushroom & Garlic Ravioli, roasted tomato & basil sauce
- Herb-roasted Potatoes
- Seasonal Steamed Vegetables

DESSERT

Chef's Selection of Tarts & Cakes

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

65 per guest / for a minimum of 75 guests



BAR & WINE MENU

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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