WHISTLER
Conference Centre

RECEPTION MENU

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Ocean Wise We are proud to partner with the Vancouver Aquarium’s *Ocean Wise*™ program in providing ocean-friendly seafood choices.

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.

F&B Services are subject to an eighteen percent (18%) taxable service charge plus five percent (5%) Goods & Services Tax. Alcoholic beverages are subject to an additional ten percent (10%) Provincial Liquor Tax.

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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**

 $125 labour charge will apply to parties less than the minimum for any reception service

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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.

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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
1650 / serves 300 guests

Whole Roasted AAA Prime Rib
Yorkshire puddings, jus & horseradish
825 / serves 60 guests

Whole Roasted Suckling Pig
assorted mustards & apple pineapple chutney
950

Lemon & Herb-roasted Turkey Breast
cranberry-leek chutney & sauce suprême
mini ciabatta rolls
475 / serves 40 guests

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

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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: Gravlax, 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

430 / 10 Dozen Pieces

Nigiri Sushi Display

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

600 / 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

510 / 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

675 / 10 Dozen Pieces

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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 ATTENED 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

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