



WEDDINGS

INTRODUCTION

Start this exciting phase of your life with fine food, friends and family – all set against one of the most striking backdrops in the world. Located on the edge of the downtown harbour with breathtaking views of the water and mountains, the Vancouver Convention Centre is the perfect setting for an unforgettable wedding. Any one of our Signature waterfront rooms can set the stage for an intimate celebration or a large extravagant affair. Add tantalizing five-star cuisine made from only fresh, local and seasonal ingredients combined with unparalleled service from a team of professionals, and your special day will be extraordinary.

The venue

We offer three stunning Signature rooms for wedding dinners. The Vancouver Convention Centre does not charge a room rental for Banquet functions, but there is a minimum Food & Beverage spend for our most popular rooms (exclusive of taxes and service charge):

Our West Ocean Foyer, located on Level Two, has stunning floor to ceiling views of Stanley Park, the North Shore mountains and the harbour. Included with the foyer space is an outdoor patio area that is ideal for holding a ceremony (up to 220 guests) or a cocktail reception. This unique foyer space is transformed into a breathtaking room that can accommodate about 220 guests. The minimum Food & Beverage spend for the West Level 2 Ocean Foyer is \$20,000 (exclusive of taxes and service charge).

Our Summit Level Ballroom, located on Level Three, also has amazing views of the North Shore mountains and harbour. The Summit Level is truly an exclusive space that also boasts an outdoor balcony for soaking in the view; as well as a bonus room which is perfect to hold a ceremony (up to 235 guests) or for an extravagant buffet set up. The Summit Level can comfortably accommodate up to about 340 guests. The minimum Food & Beverage spend for the Summit Level is \$30,000 (exclusive of taxes and service charge).

Our magnificent West Ballroom on Level One offers incredible views

of the North Shore mountains and harbour. Included with the Ballrooms is a foyer space located directly outside the room as well as access to the Terrace space. The Ballrooms offer our largest space for banquets and can accommodate groups of 350-700+. The minimum Food & Beverage spend for our West Ballrooms CD is \$50,000 (exclusive of taxes and service charge).

Anything but conventional

It's truly exceptional for a convention centre to offer five-star catering – or to host the large number of wedding celebrations that we do, but at the Vancouver Convention Centre, preparing first class food and beverage for our guests is simply second nature. After all, that's been our mandate since our inception in 1987.

All fresh, all the time

Executive Chef Mark Massicotte – one of British Columbia's premier food and wine ambassadors – combines local ingredients with a Pacific Rim influence designed to lead and innovate West Coast Cuisine. His team proudly operates a 'scratch' kitchen using only the finest and freshest ingredients – from fresh-caught seafood to produce from nearby farms and fresh pastries baked from scratch. We know that you will be impressed with the menus that you will see on the pages that follow – tested again and again by thousands of very happy guests!

Service excellence

At the Vancouver Convention Centre, our Catering team provides customized, creative service for all events and guarantees high quality. Our highly experienced Catering Professionals will work closely with you to develop seating arrangements and design staging to help make your dreams come true – no matter how unique.

Our menus offer gluten free (gf), dairy free (df), vegetarian (v) and vegan (ve) options.



DINNER

WEDDINGS

DINNER

PLATED DINNERS

CELEBRATION DINNER 1

House baked artisan rolls



Tapas Trio:

Fraser Valley smoked duck breast, white truffle oil, edamame and organic shimeji mushrooms • df gf

King crab with a vine ripened tomato and cucumber gazpacho shot • df gf

Ancho chili braised Japanese eggplant with crispy garlic • ve gf



Your guests' choice of pre-ordered entree:

Fresh herb and horseradish crusted Angus beef tenderloin steak, cabernet reduction with Dauphinoise potatoes and market vegetables • gf

or

Miso, ginger and cilantro marinated Haida Gwaii sablefish served on a chive risotto cake with a soy mirin, shiitake mushroom jus and market vegetables • gf



Okanagan apple tart tatin, caramel sauce, VCC rooftop wildflower honey gelato • v



Freshly brewed Moja organic coffee and imported teas



\$98.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

Above prices are subject to 19% service charge and 5% GST. A labour charge of \$100.00 applies to all meal functions less than 20 guests; or in instances where there is a specific minimum attached to the menu.

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PLATED DINNERS

CELEBRATION DINNER 2

House baked artisan rolls

Fresh green pea soup with a roasted garlic cream and crispy shallots • v gf

A composed salad of grilled white tiger prawns with fresh mango, pickled radish, Peruvian peppers, avocado mousse and Barnston Island greens finished with citrus kombucha vinaigrette • df gf

Raspberry sorbet • ve gf

Your guests' choice of pre-ordered entree:

Herb crusted Maple Hills free range chicken breast

Served on a wild mushroom and potato gnocchi sauté, Roma tomato tarragon jus

Market vegetables

or

Pan seared Lois Lake steelhead salmon fillet and Manila clams • gf

Bouillabaisse broth, caramelized fennel confit

Parisian potatoes and market vegetables

Coconut cream pavlova, fresh berries, Barnston Island basil infused syrup, roasted Valrhona white chocolate • v gf

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PLATED DINNERS

Freshly brewed Moja organic coffee and imported teas

—
\$105.00

CELEBRATION DINNER 3

House baked artisan rolls

—
Roasted parsnip soup with ginger cream and a parsnip chip • v gf

—
Poached wild prawn, weathervane scallop and togarashi spiced Albacore tuna tataki with baby cucumber sunomono, seasoned burdock root salad and baby greens • df gf

—
Green apple sorbet with a splash of Merridale cider • ve gf

—
Your guests' choice of pre-ordered entree:

Oven roasted Angus beef tenderloin steak with port reduction, brandy cream finished with red and green peppercorns and lemon roasted chateau potatoes and market vegetables • gf

or

Pan seared Hecate Strait halibut fillet served on asparagus and pecorino risotto, saffron fumet with charred grape tomatoes and market vegetables • gf

or

Portobello mushroom and lentil vegetable stack, fresh tomato, olive oil saute, quinoa with kale and market vegetables • ve gf

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PLATED DINNERS

Vanilla panna cotta, black sesame, coconut meringue, chocolate streusel, fresh berries

• v gf

Freshly brewed Moja organic coffee and imported teas

\$115.00

Maximum of 200 guests

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PLATED DINNERS

CELEBRATION DINNER 4

House baked artisan rolls

Local smoked Albacore tuna served with fresh lemon cucumber pickles, baby greens and dill vinaigrette • df gf

Roasted gnocchi a la Romana topped with a wild mushroom sugo • v

Braised Quebec milk fed osso bucco Milanese, finished with a herb and citrus gremolata and market vegetables • gf

Alternating desserts

Pistachio olive oil cake, Morello cherry mousse, white chocolate • v gf

Alternating with

Valrhona chocolate and yuzu bar, fleur de sel, lemon hazelnut praline sauce • v

Freshly brewed Moja organic coffee and imported teas

\$105.00

CELEBRATION DINNER 5

House baked artisan rolls

Individual antipasti plate:

Alder smoked Fraser Valley duck breast, grilled asparagus and white truffle oil

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PLATED DINNERS

Wild mushroom and zucchini frittata

Poached Weathervane scallop with salsa verde and micro arugula

Vine ripened tomato and mozzarella bufala "Caprese" and marinated Italian olives

To accompany the antipasti:

Platters of grilled marinated wild prawns • df gf

Rigatoni arrabiata served family style • v

Angus NY striploin steak served with red wine reduction and topped with crumbled gorgonzola cheese, roasted chateau potatoes and market vegetables

To accompany the main course:

Bowls of spring salad with extra virgin olive oil and balsamic dressing • ve gf

Trio di dolci:

Vanilla panna cotta, raspberry gelee, lemon curd, fresh strawberries • v gf

Sicilian pistachio olive oil cake, Morello cherry mousse • v gf

Flourless chocolate Italiano, espresso cream • v gf

Freshly brewed Moja organic coffee and imported teas

\$128.00

Maximum 400 guests

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PLATED DINNERS

UPGRADE TO A DESSERT BUFFET

Consider changing to a dessert buffet for any of our plated dinner menus to allow your guests to mix and mingle after dinner. For groups with less than 200 people, a reduction of the number of selections may be required.

Deluxe Dessert Buffet add \$6.00 per guest

Tapas Dessert Buffet add \$10.00 per guest

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BUFFET DINNERS

CELEBRATION BUFFET

House baked artisan rolls

Mesclun greens, arugula, flower petals, buttermilk and vinaigrette dressings • ve gf

Hot house tomatoes and buffalo mozzarella, virgin olive oil and basil • v gf

Marinated fire-roasted peppers, chèvre, balsamico • v gf

Marinated wild mushroom salad • ve gf

Asparagus spears, chive, white truffle oil • ve gf

Italian prosciutto with shaved Grana Padano, edamame and white truffle oil • gf

Cold seafood platter with: • gf

Espelette white tiger prawns, Albacore tuna tataki, Alder smoked salmon,
weathervane scallops and snow crab claws

Carved Angus striploin roast, pan jus • df gf

Maple Hills free range chicken breast “coq au vin” pancetta, chanterelles, shallots
• gf

Pan seared Haida Gwaii sablefish fillets with a saffron lobster butter • gf

Ricotta spinach ravioli with pine nuts and sun dried tomato • v gf

Yukon gold potato gratin • v

Array of sautéed baby vegetables • v

Tapas desserts:

Lemon meringue tart • v

Pistachio olive oil cake, cherry mousse • v gf

Madagascar vanilla panna cotta, fresh strawberries • gf

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BUFFET DINNERS

Hazelnut and chocolate ganache "opera" • v

Caramel craqueline profiteroles • v

Chocolate pistachio roulade • v

Mocha cake pops • v

Valrhona grand cru truffles • v gf

Macarons pastels (contains almonds) • v gf

Passed:

Green apple sorbet, Merridale cider splash • ve gf

Cheese board with Okanagan chevre, aged white cheddar, artisanal cheeses, water crackers and biscuits

Freshly brewed Moja organic coffee and imported teas

\$125.00

Minimum 200 guests

INDIAN WEDDING CELEBRATION BUFFET

Hors d'oeuvres

Served on platters at the dining tables when the buffet opens

Achari chicken skewers • gf

Char roasted tandoori prawns • gf

Vegetable samosas • ve

Potato patties (aloo tikka) • v

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BUFFET DINNERS

Cauliflower and spinach bhajia • ve gf

Papadums • ve df

Tamarind and mint coconut chutneys

Buffet Dinner:

Freshly baked rolls and naan bread

Hearts of romaine Caesar salad • v

Red potatoes with yogurt and dill • v gf

Kachumber salad • ve gf

Bombay bhel puri • v df

Tandoori grilled leg of lamb with charred onions and peppers carved in the room • gf

Butter chicken tikka masala • gf

Palak paneer • v gf

Saffron basmati rice pulao • ve gf

Mixed vegetable sabzi • gf

Wild mushroom ravioli alla panna • v

Roasted nugget potatoes • ve gf

Raita • v gf

Sliced seasonal fruit • ve gf

Saffron crème brûlée • v gf

Vanilla bean cheesecake • v

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BUFFET DINNERS

Chocolate craquelin profiteroles • v

Flourless chocolate cake • v gf

Raspberry tartelettes • v

Pistachio olive oil cake with cherry mousse • v gf

Gulab jamun • v

Coconut rice pudding, golden raisins, toasted cashews • v gf

Mango panna cotta • v gf

Lemon Cupcake • v

Chai tea

Freshly brewed Moja organic coffee and imported teas

\$110.00

Minimum 200 guests

ASIAN FUSION WEDDING BUFFET

King crab and sweet corn soup • df gf

Served to each guest individually

Fresh soybean, black bean and celery salad • ve gf

Fresh asparagus salad with shiitake mushrooms and a sesame dressing • ve gf

Barnston Island greens with mango ginger and soy, honey, cilantro dressings • ve gf

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BUFFET DINNERS

Minced BBQ duck in lettuce cup with hoi sin sauce and crispy noodles • df

Roast suckling pig platter • df gf

Cold seafood platter with espelette wild prawns, Albacore tuna tataki

Tokyo salmon and scallops • df gf

Carved Angus prime rib roast, pan jus • df gf

Shanghai style crispy Maple Hills free range chicken with soy, black vinegar, garlic and chillies • df gf

Roasted Hacate Strait halibut fillet, saffron lobster butter • gf

Sauté of Asian vegetables • ve gf

Bean curd skin vegetable roll • v gf

Shrimp fried rice • df gf

Porcini ravioli with shiitakes and garlic cream • v

Sliced seasonal and tropical fruit • df gf

Valrhona chocolate and yuzu bar • v

Coconut cream cake • v

Green tea "namelaka" with berry compote • v gf

Chocolate craquelin profiteroles • v

Fresh fruit tartelette • v

Red velvet cake pops • v

Strawberry genoise • v

Ginger lemon tiramisu • v

White chocolate passion fruit truffles • v gf

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BUFFET DINNERS

Chinese almond cookies • v



Freshly brewed Moja organic coffee and imported teas, including Chinese tea



\$120.00

Minimum 200 guests

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RECEPTIONS

WEDDINGS

RECEPTIONS

PRE-DINNER RECEPTIONS

A LA CARTE HORS D'OEUVRES - COLD

Pan seared spicy prawns crostini	\$52.00
Roma tomato on grilled bruschetta • v	\$50.00
Chevre and roasted vegetable tarts • v	\$52.00
Bocconcini and cherry tomato caprese skewers • v gf	\$48.00
Portobello mushroom salad roll bites with lime peanut sauce • ve gf	\$52.00
Goat cheese with fire roasted peppers • v	\$50.00
Cold smoked sockeye salmon "points"	\$52.00
Charred eggplant "melitzanosalata" sesame crisp • v	\$50.00
Pacific scallop ceviche skewers • df gf	\$60.00
Seared local tuna on provencal onion "pizza"	\$54.00
Prosciutto and asparagus with white truffle oil • gf	\$52.00
Smoked duck breast with cranberry chutney • df	\$52.00
Freshly shucked baby oysters with condiments • df gf	\$60.00
<i>(ordered in increments of 5 dozen)</i>	
Nova Scotia lobster salad crostini • df	\$82.00

Priced per dozen. Minimum order of 5 dozen per item

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PRE-DINNER RECEPTIONS

A LA CARTE HORS D'OEUVRES - HOT

Prime rib burger sliders with mushrooms and Havarti cheese	\$62.00
Garden vegetable sliders with hummus • v	\$50.00
Crispy fried BC oysters, spicy mayo	\$54.00
Crispy vegetable spring rolls with plum sauce • ve	\$50.00
Grilled chicken yakitori skewers with green onions • df gf	\$52.00
Vegetable samosas • ve	\$50.00
Mini spanakopita • v	\$50.00
Har gow and sui mai in bamboo steamer baskets • df	\$48.00
Grilled red tandoori chicken skewers • gf	\$52.00
Seared weathervane scallop, chorizo butter • gf	\$60.00
Lamb meatballs with cumin and ginger, raita dipping sauce	\$54.00
Seared wild prawn skewers, tarragon tomato butter • gf	\$60.00
Mini porcini mushroom tart • v	\$48.00
Dungeness crab and halibut cheek cakes, saffron aioli • df	\$84.00
Lamb rack chops, herb dijon crust • df	\$86.00
Crisp vegetable pakoras • ve gf	\$48.00

Priced per dozen. Minimum order of 5 dozen per item

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PRE-DINNER RECEPTIONS

PRE- DINNER RECEPTIONS A LA CARTE - COLD

Platter of smoked wild Pacific salmon lox
Rye bread and condiments

\$410.00

Estimate 50 portions

One hundred wild prawns, brandy and cocktail sauce • df gf

\$500.00

Fresh maki sushi selection including:
Kappa maki, salmon, spicy tuna and California rolls
Pickled ginger, wasabi and soy sauce

\$385.00

Presented on lacquered trays. (120 pieces). Not available as a Late Night Snack

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna and hamachi
Pickled ginger, wasabi and soy sauce

\$620.00

Presented on lacquered trays. (60 pieces). Not available as a Late Night Snack

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PRE-DINNER RECEPTIONS

Display of fine European meats:

Calabrese salami , roasted turkey breast, grilled chorizo

Prosciutto, roast beef, smoked Irish ham and capicola

Served with an assortment of bread and condiments

\$17.00 per guest

Based on a 2 oz portion per person. Minimum 10 guests

Italian antipasti display:

Prosciutto, marinated bocconcini, Piave stravecchio and Calabrese salami

Grilled peppers, balsamic onions, marinated Sicilian eggplant

Marinated olives and Italian breads

Parmesan cheese biscotti

\$19.00 per guest

Minimum 50 guests

Canadian and international cheese board

With British Columbia aged cheddars, Emmenthaler, brie, Okanagan chevre and

Quebecois artisanal cheeses

Served with walnut baguette and biscuits

\$18.00 per guest

Based on a 2 oz portion per person. Minimum 10 guests

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PRE-DINNER RECEPTIONS

Deluxe cheeseboard

With Okanagan goat cheese, St. Agur, French brie, Quebecois artisanal cheeses, Piave stravecchio, aged Gruyere, aged local cheddars, Manchego and Emmenthaler
Garnished with fresh fruit
Accompanied by "addictive" roast almonds and pecans
Water biscuits, walnut baguette and ficelle
Cheese straws and parmesan herb scones • v

\$23.00

3 oz portion per person Minimum 50 guests

Fresh vegetable crudites with herb dip

\$7.00 per guest

Sliced seasonal fresh fruit • ve gf

\$7.50 per guest

Skewer of seasonal fresh fruit • ve gf

\$8.50 each

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PRE-DINNER RECEPTIONS

RAW BAR

Oysters on the half shell • df gf
Mignonette and cocktail sauces
Hot sauce, aioli, grated horseradish

Snow crab claws • df gf

Oyster shooters (wasabi lime and vodka tomato) • df gf

Grilled wild prawns • df gf

Scallop ceviche skewers • df gf

Wild salmon tartar • df gf

Sushi roll assortment

Kappa maki

Individual crudité shots • gf

\$42.00

Minimum 100 guests. Based on 6 hors d'oeuvres per person

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PRE-DINNER RECEPTIONS

BUILD YOUR OWN SANDWICH BUFFET

Roasted turkey breast,
Grilled vegetables and hummus
Quebec maple ham and Swiss cheese
Pepper roast beef
Egg salad

Served with ciabatta, baguettes, wraps, multigrain bages and gluten free breads
With a range of condiments

\$18.00 per person

A LA CARTE - HOT

Chinese-style BBQ suckling pig

\$750.00

Served warm. Suitable for 100 guests

Yukon gold potato "poutine", braised short rib, thyme red wine sauce, fresh cheese curds • gf

\$600.00 / 50 portions

French fries, ketchup and aioli • v gf

\$250.00 / 50 portions

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Yam fries, ketchup and aioli • v gf

\$300.00 / 50 portions

Individual mac and cheese • v

\$300.00 / 50 portions

Prime rib burger sliders

\$310.00/ 5 dozen

Garden vegetable sliders • v

\$250.00 / 5 dozen

Gourmet pizza slabs 9 x15" (cut into 15 pieces)

Your choice of:

Capicollo, mushroom and chevre

Chipotle chicken, roasted red pepper and onions

Greek vegetarian • v

\$54.00 each

Minimum order of 3 per type

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PRE-DINNER RECEPTIONS

Gluten free pizza 6" square • gf

\$16.00 per pizza

Minimum order of 10

Rosemary and thyme-scented wheel of brie baked in puff pastry

Caramelized onion cranberry chutney, potato baguette

\$210.00

Serves 25 guests

For service before midnight. Please note that a labour charge will apply to late night orders under \$1800.00

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DESSERTS

PASTRIES & SWEETS

Belgian chocolate-dipped strawberries • v

\$48.00 per dozen

Minimum 3 dozen

White chocolate passion fruit truffles • v gf

Valrhona Grand Cru truffles

\$45.00 per dozen

Minimum 3 dozen

Macarons in pastel colours • v gf

\$44.00 per dozen

Contains almonds. Minimum 3 dozen

Decorated Cupcakes

Double chocolate, lemon, matcha tea, vanilla • v

\$5.00 per piece

Minimum 3 dozen of any flavour

Cake Pops

Belgian chocolate, red velvet and lemon • v

\$60.00 per dozen

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

Above prices are subject to 19% service charge and 5% GST. A labour charge of \$100.00 applies to all meal functions less than 20 guests; or in instances where there is a specific minimum attached to the menu.

Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

DESSERTS

Minimum 3 dozen of any flavour

Mini French Pastries

Selection of miniature desserts created by our talented pastry chef's including:
Fruit tartelettes, cappuccino profiteroles, opera, chocolate pistachio roll and
orange fennel financier • v

\$5.00 per piece

Minimum order 2 dozen of each type

Whole Cakes

Assorted cakes created by our pastry chef:
Black forest charlotte, strawberry cointreau cake, berry cheesecake • v
Flourless chocolate Italiano, caramel and chocolate mousse cake • v gf

\$52.00 per cake

Each cake cut in 18 slices

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Vancouver Convention Centre Catering Menu Package

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WEDDINGS

RECEPTIONS

DESSERTS

PASTRIES & SWEETS EMBELLISHMENTS

Belgian chocolate fondue

With wedges of fresh fruit for dipping • v gf

\$375.00

Serves 50 guests

Our pastry chef's sweet table including:

Black forest gateau, berry cheesecake, lemon meringue tartelettes, hazelnut financiers, tiramisu verrine • v

Flourless chocolate cake, pistachio olive oil cake with cherry mousse • v gf

\$15.00 per person

Minimum 75 guests

DESSERT STATIONS

Ice Cream Sundae

Scoops of our wildflower honey vanilla gelato • v gf

French chocolate ice cream • v gf

Raspberry sorbet • ve gf

Fresh berries, rich chocolate sauce, fruit coulis, toasted silvered almonds, chocolate savings, whipped cream and crisp gaufrettes

\$17.00

Minimum 150 guests to a maximum of 600. Allows for a 30 minute service time

Paris Crepes

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

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WEDDINGS

RECEPTIONS

DESSERTS

8" crepes prepared with your guest's choice of fillings:

Nutella (chocolate hazelnut), real lemon curd, chocolate ganache, strawberry mascarpone • v

\$6.50 per piece

Chef labour of \$120 per station (one station serves 150 guests)

S'mores Redux

Pastry chef preparing:

Torched homemade raspberry and vanilla marshmallows, warm Michel Cluizel chocolate, graham cracker crumbs • v

\$5.00 per piece

Minimum of 150 guests to a maximum of 600 guests. Chef labour of \$120 per station (one station serves 150 guests)

A Chocolate Finale

A cavalcade of chocolate decadence including:

Chocolate pecan tarts • v

White chocolate panna cotta • v gf

Chocolate craquelin profiteroles, caramel drizzle • v

Chocolate dipped strawberries • v gf

Chocolate pistachio roulade • v

Yuzu bar with fleur de sel • v

Triple chocolate biscotti • v

Belgium chocolate mousse verrine • v gf

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

DESSERTS

Valrhona chocolate truffles • v gf

Wedges of fresh fruits with warm Belgian chocolate fondue • gf

\$22.00

Minimum 150 guests

COFFEE SERVICE

We are proud to exclusively offer organic, fairly-traded coffee from local company Moja Coffee. Our featured house blend, "Rain Forest Alliance Sumatra" originates from the South Lake Toba region of Sumatra. Grown in the hills surrounding the lake, this single origin coffee is known for having a bold presences, while maintaining a sweet aftertaste. Known for its low acidity, this coffee holds a universal appeal. The Sumatra Lintong coffee is Rain Forest Alliance Certified which guarantees some of the highest ethical standards in the industry.

\$4.75 per guest per break (minimum order for 10 guests)

\$95.00 per gallon (one gallon serves 20 cups)

\$47.50 per airpot (one airpot serves 10 cups)

All coffee service has a two-hour service window

Organic coffee, organic teas with organic milk, cream and sugar

\$5.50 per guest per break

Minimum 50 guests

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

DESSERTS

ESPRESSO & CAPPUCCINO CART

\$720.00 or \$4.75 per cup if over limit

Designated barista required at \$35.00/hour (minimum 4 hours)

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

LATE NIGHT A LA CARTE - COLD

Platter of smoked wild Pacific salmon lox
Rye bread and condiments

\$410.00

Estimate 50 portions

Display of fine European meats:
Calabrese salami, roasted turkey breast, grilled chorizo
Prosciutto, roast beef, smoked Irish ham and capicola

Served with an assortment of bread and condiments

\$17.00 per guest

Based on 2 oz portion per person. Minimum 10 guests

Italian antipasti display:
Prosciutto, marinated bocconcini, Piave stravecchio and Calabrese salami
Grilled peppers, balsamic onions, marinated Sicilian eggplant
Marinated olives and Italian breads

Parmesan cheese biscotti

\$19.00 per guest

Minimum 50 guests

Canadian and international cheese board
With British Columbia aged cheddars, Emmentaler, brie, Okanagan chevre and
Quebecois artisan cheeses

Served with walnut baguette and biscuits

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

18.00 per guest

Based on a 2 oz portion per person. Minimum 10 guests.

Deluxe Cheeseboard:

With Okanagan goat cheese, St. Agur, French brie, Quebecois artisan cheeses, Piave stravecchio, aged Gruyere, aged local cheddars, Manchego and Emmenthaler
Garnished with fresh fruit
Accompanied by "addictive" roast almonds and pecans
Water biscuits, walnut baguette and ficelle
Cheese straws and parmesan herb scones

\$23.00 per guest

3 oz portion per person. Minimum 50 guests

Fresh vegetable crudites with herb dip

\$7.00 per guest

Sliced seasonal fresh fruit

\$7.50 per guest

Skewer of seasonal fresh fruit

\$8.50 each

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

RAW BAR

Oysters on the half shell • df gf
Mignonette and cocktail sauces
Hot sauce, aioli, grated horseradish

Snow crab claws • df gf

Oyster shooters (wasabi lime and vodka tomato) • df gf

Grilled wild prawns • df gf

Scallop ceviche skewers • df gf

Wild salmon tartar • df gf

Sushi roll assortment

Kappa maki

Individual crudité shots • gf

\$42.00

Minimum 100 guests. Based on 6 hors d'oeuvres per person

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

BUILD YOUR OWN SANDWICH BUFFET

Roasted turkey breast,
Grilled vegetables and hummus
Quebec maple ham and Swiss cheese
Pepper roast beef
Egg salad

Served with ciabatta, baguettes, wraps, multigrain bages and gluten free breads
With a range of condiments

\$18.00 per person

A LA CARTE - HOT

Chinese-style BBQ suckling pig

\$750.00

Served warm. Suitable for 100 guests

Yukon gold potato "poutine", braised short rib, thyme red wine sauce, fresh cheese curds • gf

\$600.00 / 50 portions

French fries, ketchup and aioli • v gf

\$250.00 / 50 portions

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Vancouver Convention Centre Catering Menu Package

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WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

Yam fries, ketchup and aioli • v gf

\$300.00 / 50 portions

Individual mac and cheese • v

\$300.00 / 50 portions

Prime rib burger sliders

\$310.00/ 5 dozen

Garden vegetable sliders • v

\$250.00 / 5 dozen

Gourmet pizza slabs 9 x15" (cut into 15 pieces)

Your choice of:

Capicollo, mushroom and chevre

Chipotle chicken, roasted red pepper and onions

Greek vegetarian • v

\$54.00 each

Minimum order of 3 per type

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

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WEDDINGS

RECEPTIONS

LATE NIGHT MENU SUGGESTIONS

Gluten free pizza 6" square • gf

\$16.00 per pizza

Minimum order of 10

Rosemary and thyme-scented wheel of brie baked in puff pastry

Caramelized onion cranberry chutney, potato baguette

\$210.00

Serves 25 guests

For service before midnight. Please note that a labour charge will apply to late night orders under \$1800.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm



BEVERAGES

WEDDINGS

BEVERAGES

SPARKLING, ROSE & WHITE WINE LIST

BAR & WINE (HOST)

Our Exclusively British Columbia Wine Selection We are proud to offer an exclusively British Columbia wine list which includes some of the best selection of wines from award winning wineries in B.C.'s own Okanagan Valley. All wines that carry the Vintner's Quality Alliance or VQA designation represent a commitment to quality and a guarantee of the highest aspirations of the vintner's art.

Sparkling

Cipes Brut, Summerhill Estate, VQA	\$58.00
Evolve Cellars, Pink Effervescence, VQA	\$60.00
Blue Mountain Brut, Gold Label, VQA	\$70.00

Rose

Evolve Cellars, Rose, VQA	\$47.00
Culmina, R&D, Rose Blend, VQA	\$60.00

Sauvignon Blanc

Peller Estates, Family Series, Sauvignon Blanc, VQA	\$38.00
Open, Sauvignon Blanc, VQA	\$40.00
Jackson-Triggs Reserve Select, Sauvignon Blanc, VQA	\$43.00
Sumac Ridge, Cellar Selection, Sauvignon Blanc, VQA	\$43.00
Bench 1775, Sauvignon Blanc, VQA	\$55.00
Sandhill, Sauvignon Blanc, VQA	\$57.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

BEVERAGES

BAR & WINE (HOST)

Pinot Gris

Inniskillin, Estate Series Select, Pinot Grigio, VQA	\$40.00
See Ya Later Ranch, Pinot Gris, VQA	\$48.00
Mission Hill, Estate Series, Pinot Gris, VQA	\$48.00
Red Rooster, Classic Series, Pinot Gris, VQA	\$45.00
Haywire, Pinot Gris, VQA	\$51.00
Cedar Creek, Classic Series, Pinot Gris, VQA	\$59.00
Gray Monk, Estate Series, Pinot Gris, VQA	\$48.00

Chardonnay

Sumac Ridge, Private Selection Unoaked Chardonnay, VQA	\$38.00
Cedar Creek, Chardonnay, VQA	\$62.00
Mission Hill, Estate Series, Chardonnay, VQA	\$53.00
See Ya Later Ranch, Chardonnay, VQA	\$60.00
Poplar Grove, Haynes Creek, Chardonnay, VQA	\$62.00
Red Rooster, Classic Series, Chardonnay, VQA	\$45.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

BEVERAGES

BAR & WINE (HOST)

Other Varietals & Blends

Quails' Gate, Dry Riesling, VQA	\$47.00
Quails' Gate, Chenin Blanc, VQA	\$58.00
Poplar Grove, Haynes Creek, Viognier	\$60.00
Culmina, R&D, White Blend, VQA	\$60.00
Mission Hill, Reserve Riesling Icewine, VQA	\$95.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

BEVERAGES

RED WINE LIST

BAR & WINE (HOST)

We are proud to offer an exclusively British Columbia wine list which includes some of the best selection of wines from award winning wineries in B.C.'s own Okanagan Valley. All wines that carry the Vintner's Quality Alliance or VQA designation represent a commitment to quality and a guarantee of the highest aspirations of the vintner's art.

Pinot Noir

Inniskillin, Estate Series Select, Pinot Noir, VQA	\$50.00
See Ya Later Ranch, Pinot Noir, VQA	\$54.00
Haywire, Pinot Noir, VQA	\$58.00
Cedar Creek, Classic Series, Pinot Noir, VQA	\$62.00
Burrowing Owl, Pinot Noir, VQA	\$72.00

Merlot

Sumac Ridge, Private Selection, Merlot, VQA	\$38.00
Open, Merlot, VQA	\$40.00
Jackson-Triggs, Reserve Select, Merlot, VQA	\$42.00
Red Rooster, Classic Series, Merlot, VQA	\$45.00
Poplar Grove, Haynes Creek, Merlot, VQA	\$68.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

BEVERAGES

BAR & WINE (HOST)

Cabernet Sauvignon & Cabernet Merlot

Peller Estates, Family Series, Cabernet Merlot, VQA	\$38.00
Inniskillin, Estate Series Select, Cabernet Sauvignon, VQA	\$44.00
Sandhill, Cabernet Merlot, VQA	\$55.00
Mission Hill, Estate Series, Cabernet Merlot, VQA	\$56.00
Evolve Cellars, Cabernet Merlot, VQA	\$58.00

Other varietals & blends

Culmina, R&D, Red Blend, VQA	\$60.00
McWatters, Collection, Meritage, VQA	\$68.00
Burrowing Owl, Malbec, VQA	\$70.00
Black Sage Vineyard, Zinfandel, VQA	\$70.00
SunRock Vineyard, Illumina, Red Blend, VQA	\$75.00
NK'Mip, Wine Maker's Series, Talon, Red Blend, VQA	\$80.00
Mission Hill, Terroir Collection, No. 23 Syrah, VQA	\$98.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:42pm

WEDDINGS

BEVERAGES

BAR & BEVERAGE SELECTIONS

BAR & WINE (HOST)

Deluxe brand liquor – 1 oz	\$9.50
Premium brand liquor – 1 oz	\$8.75
Featured wines – 5 oz glass	\$8.75
Featured beers – 355ml	\$8.75
Cider – 330ml	\$8.75
Ports, liqueurs, cognac – 1 oz	\$9.75

MARTINIS

Deluxe brand martinis – 2 oz	\$16.00
Premium brand martinis – 2 oz	\$14.00

NON- ALCOHOLIC

Soft drinks	\$4.75
Bottled water	\$4.75
Selected fruit juices	\$5.00
Sparkling mineral water	\$5.00

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

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WEDDINGS

BEVERAGES

PUNCH

BAR & WINE (HOST)

Alcohol free fruit punch	\$95.00 per gallon
Rum punch	\$150.00 per gallon
Sangria	\$150.00 per gallon

(One gallon offers approximately 20 martini glasses)

Beverages for your function may be purchased on either host or cash basis. Should consumption be less than \$500.00 over a four hour period, a bartender charge of \$140.00 will apply. For cashier requirements, a cashier charge of \$35.00 per hour applies. (minimum 4 hours required)

Gluten Free (gf) Dairy Free (df) Vegetarian (v) Vegan (ve)

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Vancouver Convention Centre Catering Menu Package

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CATERING AT THE VANCOUVER CONVENTION CENTRE

FOOD & BEVERAGE QUALITY & STANDARDS

The Vancouver Convention Centre proudly operates a 'scratch' kitchen where everything is prepared in house with the finest and freshest ingredients using a wide variety of local products. We provide customized, creative service for all events and guarantee the highest possible standards of performance. Our function rooms are licensed premises, and all food and beverages must be exclusively supplied by the Vancouver Convention Centre. Food and beverage products may not be brought into the building from outside; and food and beverages not consumed may not be taken off the premises.

ENVIRONMENTAL COMMITMENT

As part of our "green" policy, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids disposable utensils and dishes, avoids canned goods and whenever possible, donates excess food to various local charities.

PRICES

Food and beverage prices cannot be guaranteed more than 90 days prior to the event. They are subject to an 19% service charge and 5% GST.

CATERING AT THE VANCOUVER CONVENTION CENTRE

HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals that are planned in advance within the windows noted below, and the maximum time from start of service to completion is two hours otherwise a 20% surcharge will apply.

Breakfast 6 am to 9 am

Lunch 11 am to 2 pm

Dinner 5 pm to 9 pm

Please note that we do not relocate food and drink from one event space to another within our buildings.

MENU PLANNING

To assist with our planning and to allow us to offer our best services, we require that you provide your menu selection and an estimated number of guests thirty (30) days prior to each meal function. After this time, a maximum variance of twenty (20) percent will be allowed (up to 200 guests) or an attrition penalty may apply, calculated at 50% of the difference in value. The Vancouver Convention Centre may re-assign your event to another event space pending substantial increases or decreases in expected attendance.

CHINA SERVICE

In all carpeted Meeting Rooms, Ballrooms and Foyer spaces, china and glassware will automatically be used for all meal services, unless our compostable/disposable ware is requested by the client.

For all food and beverage events located in the Exhibit Halls or outdoors on Terraces (with the exception of formal plated meals), compostable / disposable ware is used. If china is preferred in these spaces, additional charges will apply.

CATERING AT THE VANCOUVER CONVENTION CENTRE

CHILDREN

For children under the age of ten (10) years, special plated children's menus are available or they are eligible for a 50% discount for buffet menus. For children up to three years of age there is no charge for buffets only.

WINE/LIQUOR

We can operate a host bar or cash bar as per your request. You will be responsible for paying for all of your guests' drinks at the host bar, charged on a consumption basis. Alternatively, guests can buy their own drinks at a cash bar. For all cash bars, a cashier charge applies at \$35.00 per cashier per hour, with a minimum of 4 hours. Should the bar revenue be less than \$500.00 per bar, an additional bartender charge of \$35.00 per hour will apply.

We proudly offer an exclusively British Columbia wine list. Selections from our regular wine list will be charged on consumption basis

CORKAGE

Recently the Province of British Columbia changed laws to allow patrons to bring their own wine into restaurants. While this has proven popular, the law does not apply to those establishments holding "Liquor Primary" licenses such as we hold at the Vancouver Convention Centre. Under our liquor license, all alcoholic beverages served at your event must be purchased via the Vancouver Convention Centre. Any request for wine corkage will be respectfully declined.

CATERING AT THE VANCOUVER CONVENTION CENTRE

TIMES OF ALCOHOL SERVICE

Vancouver Convention Centre's Liquor Primary license allows service of alcoholic beverages from 11am to 1am, seven days a week. Normally "last call" is given one hour prior to stopping service. Following the conclusion of "last call", we are permitted another half hour prior to stopping service. All alcohol and entertainment must end no later than 1am.

GUARANTEED ATTENDANCE

For Conventions & Conferences over 500 attendees, your guarantees are due five business days prior to your event start date.

For events larger than 1000 guests, minimum of five (5) business days' notice is required for any change request to the food and beverage order or the original quantities will be considered as guaranteed and billed in full. For events smaller than noted above, three (3) business days' notice is required. Actual attendance will be billed if it is higher than the original guarantee number, provided that the additional meals have been served.

SURCHARGES FOR NEW ORDERS OR INCREASES

Since we make everything from scratch, we do not carry extra inventory and it takes time to prepare a great quality product. If the guaranteed attendance number is increased after the above deadlines, a menu surcharge will apply on the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, assuming that we are able to accommodate the request.

CATERING AT THE VANCOUVER CONVENTION CENTRE

LABOUR CHARGES

A labour charge of \$100.00 applies to all meal functions with less than 20 guests; or in instances where there is a specific minimum attached to the menu. For any meal function on a Canadian Statutory Holiday, a menu surcharge of \$3.00 per person, per meal function will apply.

CATERING AT THE VANCOUVER CONVENTION CENTRE

ALLERGY, ALTERNATIVE DIETARY MEALS & OVERAGES

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life- threatening reactions.

The Vancouver Convention 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. However, please note that the Vancouver Convention Centre will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 30 guests above your alternate meal requirements for potential on- site, additional orders. Please note that charges will apply if these extra alternate meals are served.

If at the time of service the number of alternate meals (including vegetarian) required exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and service charge) will be applied. We cannot guarantee that we will be able to meet all requests but we will attempt, to the best of our ability, to satisfy our guest's needs.

With the increasing demand of “gluten free” and “wheat free” requests, we strongly recommend that you provide a small percentage by building these items into your order.

CATERING AT THE VANCOUVER CONVENTION CENTRE

FOOD ALLERGIES

Please note that we do not have a separate kitchen to prepare allergen-free items, nor separate dining areas for guests with allergies or intolerances. Thus, it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

By way of example; the Vancouver Convention Centre will accommodate nut-free and wheat-free alternative meals however, please note that we are not a certified nut or wheat-free facility.

For your information, here is the descriptor we will provide to your guest, along with their dietary allergy/intolerance alternate meal (this will not be given to vegans or vegetarians):

We strive in our food sourcing, preparation and handling procedures to avoid the introduction of particular allergens into your menu choice, as you requested. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerance to particular ingredients.

DEPOSIT REQUIREMENTS

A 10% deposit is required to confirm your booking. A second deposit of 50% is due thirty (30) days prior to your event and the remaining balance ten (10) days prior to the event.

Your Catering Professional will work with you to tabulate all of your expected costs and deposit requirements. Any overpayment will be promptly refunded post-event. All deposits are payable by certified cheque, wire transfer, or credit card. Please note there is a maximum limit of \$10,000 for credit card payments per event.