



# CORPORATE & BUSINESS MEETINGS

# INTRODUCTION

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While we are a large facility at the Vancouver Convention Centre, we proudly offer a "boutique" approach to smaller business gatherings.

Our experts are ready to help you plan for total success – in spaces that offer plenty of room for the business at hand and amazing vistas to inspire creativity. We are ready to deliver great, efficient service on a moment's notice – and take the pressure of logistics off your shoulders.

Our culinary experiences are tailored to your objectives with quality that equals the amazing vistas from our spectacular building.

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



BREAKFAST

# CORPORATE & BUSINESS MEETINGS

## BREAKFAST

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### BREAKFAST BUFFETS

#### EXECUTIVE CONTINENTAL BUFFET

Freshly squeezed orange juice

Sliced fresh fruit and seasonal berries • ve gf

Freshly baked cheddar cheese scones • v

Pain aux raisins • v

Orange cranberry muffins • v

Served with butter and preserves

Freshly brewed Moja organic coffee and imported teas

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**\$25.00**

*Minimum 20 guests. Consider serving this continental breakfast on platters at each table for \$1.50 more per person*

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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 5:43pm

# CORPORATE & BUSINESS MEETINGS

## BREAKFAST

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### BREAKFAST BUFFETS

#### EXECUTIVE BREAKFAST BUFFET

Freshly squeezed orange juice

Sliced fresh fruit and seasonal berries • ve gf

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Scrambled free range eggs • v gf

Maple smoked bacon and turkey sausages • df gf

Thick shredded potato hash browns • gf

Herb roasted roma tomato, sauteed mushrooms • ve gf

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Croissants, fruit scones, carrot muffins • v

Served with butter and preserves

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Freshly brewed Moja organic coffee and imported teas

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**\$34.50**

*Minimum 20 guests*

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## BREAKFAST

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### BREAKFAST BUFFETS

#### EXECUTIVE BREAKFAST BUFFET 2

Freshly squeezed orange and grapefruit juice

Sliced fresh fruit and seasonal berries • ve gf

House made granola • v

Individual yogurts

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Platters of smoked Irish ham, prosciutto and roasted turkey breast • df gf

Aged cheddars, Emmenthaler and Edam cheese • v gf

Accompanied by artisan sourdough, rye breads, gherkins and mustard

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Pain au chocolat, Fraser Valley blueberry muffins, and sun dried cranberry scones • v

Served with butter

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Freshly brewed Moja organic coffee and imported teas

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**\$32.50**

*Minimum of 20 guests*

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## BREAKFAST

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### BREAKFAST BUFFETS

#### EXECUTIVE HEALTHY START BUFFET

Freshly squeezed orange and grapefruit juice

Fresh roasted granola, berries and banana yogurt parfait • v

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Breakfast Sandwiches:

Free range egg, Canadian back bacon and cheddar on English muffin

Tofu scrambled and grilled vegetable wrap (available upon request) • ve gf

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Berry bran muffins, whole wheat apricot scones, multigrain croissant • v

Served with butter and preserves

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Freshly brewed Moja organic coffee and imported teas

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**\$35.00**

*Minimum 20 guests. Suitable as a buffet service or for reception-style with limited or no seating*

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### BREAKFAST À LA CARTE

#### COFFEE BREAK

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 presence, 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.

Freshly brewed Moja organic coffee and imported teas

**\$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*

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

**\$5.50 per guest per break (minimum order 50 guests)**

#### MORNING BAKERY SELECTION

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# CORPORATE & BUSINESS MEETINGS

## BREAKFAST

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### BREAKFAST À LA CARTE

Freshly baked muffins, low fat muffins • v

Our famous scones:

Cheddar cheese, sun dried cranberries, blueberry lemon or parmesan tomato • v

Oven fresh flaky croissants • v

Served with butter and assorted preserves

**\$4.50 per piece**

*Minimum order 12 pieces of any one type*

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Glazed cinnamon buns • v

**\$5.00 per piece**

*Minimum 24 pieces*

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Raisin danish • v

Pain au chocolat • v

**\$5.00 per piece**

*Minimum 12 pieces*

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

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# CORPORATE & BUSINESS MEETINGS

## BREAKFAST

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### BREAKFAST À LA CARTE

Brick oven bagels • v

Plain, multigrain and cinnamon raisin • v

Served with cream cheese and assorted preserves

**\$5.00 per piece**

*Minimum 6 pieces of any one type*

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Individual orange and raisin panettone • v

**\$5.50 per piece**

*Minimum 100 pieces*

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Mom's banana bread • v

Carrot loaf, spiced streusel • v

Lemon poppy seed loaf • v

Apple sour cream cake, cinnamon crumble • v

**\$42.00 per loaf (10 slices)**

## HOT CHOCOLATE

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**\$47.50 per airpot**

*One airpot serves 10 cups*

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## BREAKFAST

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### BREAKFAST À LA CARTE

#### HOT BREAKFAST SANDWICHES

English muffin, free range egg, Canadian back bacon and Swiss cheese

Fried free range egg, turkey sausage and cheddar sandwich

Ham, cheese and asparagus croissant

Vegetarian breakfast burrito • v

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**\$9.50 per piece**

*minimum order 24 of any one type*

#### GLUTEN FREE BREAKFAST ITEMS

Wheat free muffins (chocolate chip or blueberry) • v gf

**\$5.50 each**

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Gluten free bagels • v gf

**\$6.50 each**

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Wheat free double chocolate almond loaf • v gf

**\$50.00 per loaf (10 slices)**

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## BREAKFAST

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### BREAKFAST À LA CARTE

#### GLUTEN FREE BREAKFAST SANDWICHES

Fried free range egg, cheddar cheese and roasted turkey on gluten free English muffin

• gf

Tofu, tomato and zucchini on gluten free English muffin • v gf

Vegan breakfast wrap • ve gf

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**\$12.00 each**

*Minimum order 24 of any one type*

#### OTHER ITEMS

Free range hard boiled eggs • v df gf

**\$2.75 each (minimum order of 24)**

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Wild smoked Sockeye salmon, capers, dill and cream cheese on open face half bagel

**\$10.00 per piece (minimum order of 24)**

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Selection of boxed breakfast cereals and 2% milk

**\$4.25 per guest**

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House made cranberry almond granola and 2% milk

**\$6.00 per guest**

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## BREAKFAST

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### BREAKFAST À LA CARTE

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Individual natural yogurts • v gf

**\$4.25 each**

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Granola, fresh berries and banana yogurt parfait • v

**\$8.00 per glass (minimum order of 24)**

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Walnut baguette French toast • v

Dusted with icing sugar, served with warm Canadian maple syrup

**\$8.00 per two pieces**

*Minimum order of 36*

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Hot oatmeal, milk, cream and brown sugar • v

**\$6.00 per guest**

*Minimum order of 50*

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# CORPORATE & BUSINESS MEETINGS

## BREAKFAST

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### BREAKFAST À LA CARTE

#### EUROPEAN BREAKFAST PLATTER

Irish ham, prosciutto and roasted turkey breast • df gf  
Aged cheddars, Emmenthaler and Edam cheeses • v gf  
Accompanied by artisan sourdough and rye breads

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**\$13.00 per guest**

*Minimum order of 10*

#### OMELETTE STATION

Free range egg and low-cholesterol omelettes

With your choice of:

Smoked Irish ham, cheddar, Swiss cheeses, wild smoked Sockeye salmon, hand  
peeled shrimp, sauteed mushrooms, piperade and tomatoes

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**\$17.00 per guest (when added to another buffet)**

*Chef labour of \$120 per station (each station serves 60 guests). Minimum order of 120*

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COFFEE BREAKS

# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: BEVERAGES

#### COFFEE BREAK

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Freshly brewed Moja organic coffee and imported teas

**\$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*

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

**\$5.50 per guest per break (minimum order 50 guests)**

#### HOT CHOCOLATE

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**\$47.50 per airpot**

*One airpot serves 10 cups*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: BEVERAGES

#### ESPRESSO AND CAPPUCCINO CART

For up to 150 cups of individual specialty coffees

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

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

#### HYDRATION STATION

Surrounded by beautiful rivers and snow-capped mountains, Metro Vancouver enjoys some of the highest quality drinking water in the world. To minimize any single-use plastic bottles, which may end up in land-fills or take more energy to be recycled into reusable plastic, we recommend our hydration station which offers delegates a refreshing selection of all-natural, flavoured water with no added sugar:

Minted Cucumber

Lemon Lime

Cranberry Orange

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**\$48.00 per gallon**

*Minimum 3 gallons per flavour. Please allow for a maximum two hour service window*

#### OTHER BEVERAGES

Assorted soft drinks or bottled water

**\$4.75 each (single serving)**

*Charged on consumption basis*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: BEVERAGES

Assorted fruit juice or sparkling mineral water by the bottle

Assorted bottled ice tea or lemonade

**\$5.00 each (single serving)**

*Charged on consumption basis*

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Freshly squeezed fruit juice

Orange, grapefruit, apple

**\$44.00 per pitcher (half gallon - serves 7 glasses)**

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Fresh fruit and yogurt smoothies

Choice of wild berry, mango or chocolate banana • v gf

**\$50.00 per pitcher (half gallon - serves 7 glasses)**

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Individual fruit yogurt drinks • v gf

**\$6.50 per portion**

*Minimum order of 24*

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Fresh lemonade or unsweetened iced tea

**\$28.00 per pitcher (half gallon serves 7 glasses)**

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## COFFEE BREAKS

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### COFFEE BREAK: BEVERAGES

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Assorted bottled Gatorade or Powerade

**\$6.00 each (single serving)**

*Charged on consumption basis*

—  
Skim or 2% milk

**\$24.00 per pitcher (half gallon serves 7 glasses)**

—OR—

\$3.50 per 8 oz individual portion

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### MORNING BAKERY SELECTION

#### COFFEE BREAK: FROM OUR BAKE SHOP

Freshly baked muffins, low fat muffins • v

Our famous scones:

Cheddar cheese, sun dried cranberries, blueberry lemon or parmesan tomato • v

Oven fresh flaky croissants • v

Served with butter and assorted preserves

**\$4.50 per piece**

*Minimum order 12 pieces of any one type*

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Glazed cinnamon buns • v

**\$5.00 per piece**

*Minimum 24 pieces*

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Raisin danish • v

Pain au chocolat • v

**\$5.00 per piece**

*Minimum 12 pieces*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: FROM OUR BAKE SHOP

Brick oven bagels • v

Plain, multigrain and cinnamon raisin • v

Served with cream cheese and assorted preserves

**\$5.00 per piece**

*Minimum 6 pieces of any one type*

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Individual orange and raisin panettone • v

**\$5.50 per piece**

*Minimum 100 pieces*

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Mom's banana bread • v

Carrot loaf, spiced streusel • v

Lemon poppy seed loaf • v

Apple sour cream cake, cinnamon crumble • v

**\$42.00 per loaf (10 slices)**

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### GLUTEN FREE MORNING BAKED GOODS

#### COFFEE BREAK: FROM OUR BAKE SHOP

Gluten free muffins • v gf

**\$5.50 each**

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Gluten free bagels • v gf

**\$6.50 each**

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Gluten free chocolate almond loaf • v gf

**\$50.00 per loaf (10 slices)**

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### PASTRIES AND SWEETS

#### COFFEE BREAK: FROM OUR BAKE SHOP

Cranberry oatmeal, Belgian chocolate chip, raspberry bird nest and chunky peanut butter cookies • v

**\$4.00 per piece**

*Minimum order 12 pieces of any type*

*For orders under 3 dozen, there will be an assortment of two types*

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Carrot cake with cream cheese icing, Belgian chocolate brownies, white chocolate apricot blondies, cranberry apricot oat bites, maple pecan tarts, coconut Nanaimo bars

• v

**\$4.50 per piece**

*Minimum order 12 pieces of any type*

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Triple chocolate, orange almond or cranberry pistachio biscotti • v

**\$4.50 per piece**

*Minimum order 12 pieces of any type*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: FROM OUR BAKE SHOP

#### GLUTEN FREE PASTRIES

Chocolate chip cookies • v gf

Lemon coconut shortbread • ve gf

Triple chocolate quinoa cookie • ve gf

Gluten free coconut Nanaimo bar (contains nuts) • v gf

Gluten free carrot cake • v gf

**\$6.00 per piece**

*Minimum 12 pieces of any one type*

#### COFFEE BREAK ITEMS

Organic granola bars

**\$4.25 per piece**

*Individually wrapped*

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Energy fruit gel bites • ve gf

**\$26.00 per dozen**

*Minimum 4 dozen*

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Clif energy bars (80% organic)

**\$54.00 per dozen**

*Minimum 2 dozen*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: FROM OUR BAKE SHOP

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Assorted Chocolate bars

**\$2.50 each**

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Premium ice cream bars and frozen fruit bars • gf

**\$8.00 each**

*Minimum 2 dozen*

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Belgian chocolate dipped strawberries • v gf

**\$48.00 per dozen**

*Minimum 3 dozen*

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Milk chocolate passion fruit truffles • v gf

Valrhona Grand Cru truffles • v gf

**\$48.00 per dozen**

*Minimum 3 dozen*

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## COFFEE BREAKS

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### COFFEE BREAK: FROM OUR BAKE SHOP

Macarons in pastel colours (contains almonds) • v gf

**\$44.00 per dozen**

*Minimum 3 dozen*

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Decorated Cupcakes:

Double chocolate, lemon, matcha, vanilla • v

**\$5.00 per piece**

*Minimum 3 dozen of any type*

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Cake pops:

Belgian chocolate, red velvet, lemon • v

**\$52.00 per dozen**

*Minimum 3 dozen of any type*

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Mini French pastries • v

Selection of miniature desserts created by our talented pastry chef's including:

Fresh fruit tartelettes, cappuccino profiteroles, opera, chocolate pistachio roll and orange fennel financier • v

**\$5.00 per piece**

*Minimum order 2 dozen of any type*

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## COFFEE BREAKS

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### COFFEE BREAK: FROM OUR BAKE SHOP

Whole cakes:

Assorted cakes created in our pastry kitchen

- Flourless chocolate Italiano , caramel & chocolate mousse cake • v gf
- Black Forest gateau, strawberry Cointreau cake, berry cheesecake • v

**\$52.00 per cake**

*Each cake cut in 18 pieces*

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Celebration sheet cake (your wording included)

- Chocolate or strawberry • v

**\$160.00**

*12" x 16" (for 45 guests). Larger sheet cakes at \$3.50 per person. Custom logos and flavours available upon request*

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## COFFEE BREAKS

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### COFFEE BREAK; SAVOURY SNACKS

#### COFFEE BREAK: SAVOURY SNACKS

Platter of mini finger sandwiches:

Roasted turkey breast, cucumber, roast beef and horseradish mayo

**\$210.00 (15 sandwiches cut into 60 pieces)**

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Selection of mini open face sandwiches

**\$275.00 (40 pieces - suitable for 10 people)**

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Smartfood popcorn, kettle chips or pretzels

**\$3.00 per individual package**

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Root vegetable chips • ve gf

**\$4.75 per package**

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Three-colour organic tortilla chips with fresh salsa roja cruda • ve gf

**\$5.00 per guest**

*Minimum 10 guests*

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Gluten free crisps with red pepper hummus dip • ve gf

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## COFFEE BREAKS

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### COFFEE BREAK: SAVOURY SNACKS

#### **\$6.00 per guest**

*Minimum 10 guests*

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Dry roasted peanuts • ve gf

#### **\$21.00 per pound**

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Gourmet dry roasted nuts (no peanuts) • ve gf

#### **\$32.00 per pound**

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Kettle chips

#### **\$17.00 per half pound**

*Suggested serving size for 8 guests*

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Pretzels

Japanese dry snacks

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## COFFEE BREAKS

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### COFFEE BREAK: SAVOURY SNACKS

**\$17.00 per pound**

*Suggested serving size for 8 guests*

—  
Mountain trail mix with: • ve gf

Organic dried blueberries, apricots, sun dried cranberries, almonds, pumpkin seeds, toasted cashews, semi-sweet Belgian chocolate chips

**\$32.00 per pound**

*Minimum 10 pounds. One Pound serves 4 to 6 persons*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: SAVOURY SNACKS

Rental of popcorn machine

**\$180.00 per day**

*Banquet attendant required at \$35.00 per hour for a minimum of 4 hours*

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Make your own popcorn

All-in-one ready-to-pop kernels

**\$12.00 per bag**

*12 to 15 portions per bag*

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Flavoured popcorns

Caramel, cheddar and/or buttered

**\$3.00 per bag portion**

*Minimum order of 60 portions of any type*

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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 5:43pm

# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: SAVOURY SNACKS

Seasonal sliced fresh fruit • ve gf

**\$7.50 per guest**

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Seasonal skewered fresh fruit • ve gf

**\$8.50 each**

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Fresh whole fruit basket

**\$3.50 per piece**

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*For more savoury selections, please refer to our hors d'oeuvres menu under "Reception".*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: THEMED BREAKS

#### BRAIN FOOD BREAK

Eating for Alertness

Mountain trail mix with: • ve gf

Organic dried blueberries, apricots, sun dried cranberries, almonds, pumpkin seeds,  
toasted cashews, semisweet Belgian chocolate chips • ve gf

Garden vegetable crudites, gluten free crisps, yogurt dip and red pepper hummus  
• v gf

Baked herbed chevre crostini • v

Apricot cranberry oat bites • v

Fruit gel shot blocks • ve gf

Blueberry spinach smoothie • v gf

Ginger pomegranate juice sparkler

Freshly brewed Moja organic coffee and imported teas

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**\$27.00**

*Minimum of 75 guests*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### SUPERFOODS HEALTH BREAK

#### COFFEE BREAK: THEMED BREAKS

Lemon coconut shortbread • ve gf

Triple chocolate quinoa cookie • ve gf

Wheat free chocolate almond loaf • v gf

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Coconut milk chia seeds pudding, strawberry compote • v gf

Local Albacore tuna poke served in a Chinese spoon, papadum shard • • df

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Green tea and pear smoothie • v gf

Strawberry watermelon water

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**\$27.00**

*Minimum of 100 guests*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### COFFEE BREAK: THEMED BREAKS

#### MID-MORNING BREAK

Traditional mom's banana bread • v

Mini pain au chocolat • v

Wheat-free cheddar cheese corn bread • v gf

Fresh fruit skewers • ve gf

Individual fruit yogurt drinks • v gf

Freshly brewed Moja organic coffee and imported teas

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**\$23.00**

*Minimum of 75 guests*

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### ALL DAY MEETING

#### ALL DAY MEETING

One day, one decision, one price!

A Healthy Start:

Freshly squeezed orange juice

Fresh roasted granola, berry and banana yogurt parfait • v

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Free range egg, back bacon and cheddar on English muffin

Tofu scramble and tomato wrap • ve

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Gluten free muffins • v gf

Pain au chocolat • v

Whole wheat apricot scones • v

Served with butter and preserves

Freshly brewed Moja organic coffee and imported teas

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Mid-morning break:

Gluten free chocolate almond loaf • v gf

Basket of whole fruit • v gf

Freshly brewed Moja organic coffee and imported teas

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Working lunch:

Chef's daily soup

Build your own sandwich board with:

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Vancouver Convention Centre Catering Menu Package

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# CORPORATE & BUSINESS MEETINGS

## COFFEE BREAKS

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### ALL DAY MEETING

Roasted turkey breast, grilled vegetables, Quebec maple ham and cheese, pepper  
roast beef, egg salad  
Served with ciabatta, wraps, multigrain bagels, focaccia and gluten free breads

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Romaine hearts accompanied by:

Vegetarian Caesar dressing • v

Marinated peppers, croutons and parmesan cheese • v

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Carrot cake with cream cheese icing and white chocolate apricot blondies • v

Gluten free chocolate brownies • v gf

Freshly brewed Moja organic coffee and imported teas

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Afternoon Brain Food Break:

Portions of trail mix with dried blueberries, apricots, almonds, pumpkin seeds,  
semisweet Belgian chocolate chips • ve gf

Garden vegetable crudité, gluten free crisps, yogurt dip and red pepper hummus

Freshly brewed Moja organic coffee and imported teas

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**\$110.00**

*minimum of 75 guests*

---

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Last updated: 2019-09-17 5:43pm



LUNCH

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED LUNCH 1

House baked artisan rolls

Butter lettuce and mesclun salad, shaved fennel, grape tomatoes

Basil balsamico dressing • ve gf

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Grilled herb and garlic marinated chicken breast, roasted red pepper jus • df gf

Roasted baby potatoes

Sauté of julienne zucchini and carrots

Market vegetables

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Dark chocolate mousse, espresso pot au crème, chocolate pearls • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$49.00**

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED LUNCH 2

House baked artisan rolls

Hearts of romaine Caesar salad • v

Grana Parmigiano and fresh baguette croutons

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Chicken, ricotta and spinach cannelloni

Fresh tomato and Alfredo sauces

Garden vegetable selection

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Apricot white chocolate torte, vanilla anglaise, cinnamon cream • v

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Freshly brewed Moja organic coffee and imported teas

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**\$47.00**

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Last updated: 2019-09-17 5:43pm



# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED LUNCH 3

House baked artisan rolls

Watermelon, mandarin, red onion and spinach salad, mint and tamarind dressing

• ve gf

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Pan seared wild Sockeye fillet • df

Stir-fry of mixed Asian vegetables

Gingered oyster mushroom sauce

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Madagascar vanilla panna cotta, lemon curd, milk chocolate crunch • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$51.00**

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED LUNCH 4

House baked artisan rolls

French beans, caramelized pecans

Two endives and Gorgonzola vinaigrette • v gf

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Grilled garlic and shallot marinated Angus beef flat iron steak, tarragon reduction

• gf

Whipped horseradish scented potatoes

Garden vegetables

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Belgian chocolate truffle cake, crispy meringue, dulce de leche • v gf

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Freshly brewed Moja organic coffee and imported teas

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**\$56.00**

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Last updated: 2019-09-17 5:43pm

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED LUNCH 5

House baked artisan rolls

Vine ripened tomato, baby kale and arugula salad • v gf

Herbed Okanagan goat cheese quenelle

Jerez Sherry vinaigrette

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Oven roasted Pacific cod, wild mushroom beurre blanc • gf

Provençal potatoes

Seasonal vegetables

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Lemon curd tart, toasted Italian meringue, raspberry coulis • v

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Freshly brewed Moja organic coffee and imported teas

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**\$51.00**

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED SOUP & SALAD LUNCH 1

#### PLATED LUNCHES

House baked artisan rolls  
Garden minestrone, pesto crouton • • v

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West-Coast style Nicoise salad: • gf  
Seared local Albacore tuna, served rare  
French green beans and red nugget potatoes  
Free range egg, frisee salad  
Yogurt and herb dressing

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Platters of:  
Wheat free chocolate brownies • v gf  
Apricot white chocolate blondies • v  
Carrot cake • v

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Freshly brewed Moja organic coffee and imported teas

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**\$46.00**

*Based on tables of 10*

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Last updated: 2019-09-17 5:43pm

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### PLATED LUNCHES

#### PLATED SOUP & SALAD LUNCH 2

House baked artisan rolls

French lentil soup, scented with Moroccan spices • ve gf

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Piri piri grilled chicken breast

Cous cous salad with grape tomatoes, baby cucumber, citrus wedges, Nicoise olives

Minted yogurt dressing

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New York cheesecake, berry compote • v

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Freshly brewed Moja organic coffee and imported teas

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**\$46.00**

*Based on tables of 10*

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Last updated: 2019-09-17 5:43pm

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BUFFET LUNCHES

#### CORPORATE SANDWICH BUFFET

Chef's sandwich and wrap selection:

House roasted turkey breast with cranberry mayo

Irish ham and Swiss cheese

Ocean Wise smoked wild Sockeye salmon

Grilled vegetables with hummus

Freshly roasted beef with cheddar

Served on a variety of breads from our in house bakery, including baguettes, wraps, and bagels

With a range of condiments

Includes some gluten free sandwiches

*One and a half sandwiches per guest*

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A salad of baby mixed greens with two types of dressing • ve gf

New potato salad with grainy mustard dressing • ve gf

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Assortment of freshly baked cookies (including gluten free) • v

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Freshly brewed Moja organic coffee and imported teas

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**\$40.00**

*Minimum of 10 guests. Add Chef's daily soup for an additional \$6.00*

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Vancouver Convention Centre Catering Menu Package

Last updated: 2019-09-17 5:43pm

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BUFFET LUNCHES

#### CORPORATE BUFFET LUNCH 1

Hearts of romaine, Caesar dressing and croutons served on the side • v  
Cold asparagus, oyster mushroom, lemon and virgin olive oil • ve gf

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Antipasto platter of grilled zucchini, peppers, artichokes, eggplant • ve gf

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Tuscan roast chicken breast with rosemary garlic jus • df gf

Cheese tortellini Alfredo, pesto drizzle • v

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Rigatoni with a vegetarian Bolognese sauce • ve

Parmesan on the side

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Tiramisu verrine • v

Gluten free soft almond cake • v gf

Fruit skewers • ve gf

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Freshly brewed Moja organic coffee and imported teas

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**\$48.00**

*minimum 40 guests*

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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 5:43pm

# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BUFFET LUNCHES

#### CORPORATE BUFFET LUNCH 2

Asian greens and ginger dressing • ve gf

Thai style cucumber salad • ve gf

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Crispy chicken karaage • df gf

Steamed shu mai and har gow in bamboo baskets • df

Stir-fry vegetables • ve gf

Vegetable spring rolls, sweet chili sauce • ve

Vegetarian fried rice • ve

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Asian almond cookies • v

Green tea panna cotta, strawberry and yuzu compote • v gf

Vancouver Chinatown egg custard tarts • v

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Freshly brewed Moja organic coffee and imported teas

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**\$50.00**

*Minimum 50 guests. Suitable for functions with limited seating*

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BUFFET LUNCHES

#### CORPORATE BUFFET LUNCH 3

Butter leaves lettuce with a ginger coconut dressing • ve gf  
Kachumber salad • ve gf

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Cumin and fennel crusted Pacific cod finished with a lime and tomato vinaigrette  
• df gf

Tandoori chicken tikka masala • gf

Mixed vegetable sabzi • ve gf

Aloo gobi (potatoes and cauliflower with Indian spices) • ve gf

Basmati rice pulao • ve gf

Naan bread • v

Mango and mint chutneys • ve gf

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Mango saffron cream • v gf

Pistachio cranberry biscotti • v

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

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Freshly brewed Moja organic coffee and imported teas

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**\$50.00**

*minimum 40 guests*

*All lunch menus can be served at dinner with a 25% price increase*

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BOX LUNCHES

#### CREATE YOUR OWN SANDWICH BOX LUNCH

Please select a sandwich: (maximum 3 choices per function)

Roasted turkey breast with balsamic glazed onions on pumpernickel bagel

Slow roasted BBQ beef with crispy coleslaw on ciabatta

Quebec maple ham and BC cheddar on potato baguette

Light yogurt lemon tuna salad on dark rye

Bocconcini cheese, roma tomatoes, fresh basil on focaccia • v

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Accompanied by:

Garden Greek salad • v gf

Cantaloupe wedge • v

Gourmet white and dark Belgian chocolate chip cookie • v

*Other accompaniments are available on request for multiple day programs*

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**\$31.00**

#### GLUTEN FREE SANDWICH BOX LUNCH

Roasted turkey breast with balsamic glazed onions on gluten free bread • gf

Garden Greek salad • v gf

Cantaloupe wedge • v gf

Flourless chocolate brownie • v gf

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**\$33.00**

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Vancouver Convention Centre Catering Menu Package

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# CORPORATE & BUSINESS MEETINGS

## LUNCH

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### BOX LUNCHES

#### VEGAN SANDWICH BOX LUNCH 1

Grilled vegetable and hummus pan bagnat sandwich • ve

OR

Tandoori spiced cauliflower with DuPuy lentils

Tomato basil salad • ve gf

Cantaloupe wedge • v gf

Vegan quinoa cookie • ve gf

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**\$33.00**

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# RECEPTIONS

# CORPORATE & BUSINESS MEETINGS

## RECEPTIONS

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### LIGHT COCKTAIL RECEPTION

#### RECEPTION MENUS

Spicy pan seared prawn crostini

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Prosciutto asparagus rolls, shaved parmesan, truffle oil • gf

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Bocconcini and grape tomato caprese skewers • v gf

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Spanakopita • v

---

Porcini and chive quiche • v

---

Steamed prawn har gow • df

---

Red tandoori chicken skewers • gf

---

Lamb meatballs with cumin ginger raita dipping sauce

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Vegetable spring rolls with sweet chili sauce • ve

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Display of crisp vegetable crudités with red pepper hummus • ve gf

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International and Canadian cheese board • v  
Baguettes, biscuits and water crackers

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# CORPORATE & BUSINESS MEETINGS

## RECEPTIONS

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### RECEPTION MENUS

Sliced fresh fruit • ve gf

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**\$48.00**

*Minimum 100 guests. This menu provides (9) nine hors d'oeuvre portions. \*Up to 20% hors d'oeuvres can be tray passed on request. (See your Catering Manager for suitable items)*

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# CORPORATE & BUSINESS MEETINGS

## RECEPTIONS

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### A LA CARTE HORS D'OEUVRES - COLD

#### RECEPTIONS À LA CARTE

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

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*Priced per dozen. Minimum order of 5 dozen per item*

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# CORPORATE & BUSINESS MEETINGS

## RECEPTIONS

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### A LA CARTE HORS D'OEUVRES - HOT

#### RECEPTIONS À LA CARTE

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

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*Priced per dozen. Minimum order of 5 dozen per item*

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# BEVERAGES

# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### 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

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# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### BAR & WINE (HOST)

#### 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

#### 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

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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 5:43pm

# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### BAR & WINE (HOST)

#### 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

#### 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

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# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### 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

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Vancouver Convention Centre Catering Menu Package

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# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### 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

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# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### 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

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**Vancouver Convention Centre Catering Menu Package**

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# CORPORATE & BUSINESS MEETINGS

## BEVERAGES

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### 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)*

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**Vancouver Convention Centre Catering Menu Package**

Last updated: 2019-09-17 5:43pm



# CATERING AT THE VANCOUVER CONVENTION CENTRE

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## 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

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## 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

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## 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

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## **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

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## 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

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## 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

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## 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.