



# CONFERENCES & CONVENTIONS



# INTRODUCTION

---

Our culinary and service teams at the Vancouver Convention Centre have been refining their skills over the past 27 years – hosting some of the most complex and discerning gatherings with guests from all over the world.

Through hands-on experience with these diverse groups, we have learned the best approach to a wide range of scenarios and packaged some great ideas to help professional event planners create the very best delegate experience possible.

The average attendee may not get a chance to explore our great city – but we endeavour to express the culinary stylings of Vancouver in every aspect of our offerings. We are very excited to draw your attention to:

- Fabulous, creative, customized receptions and extremely high quality gala dinners
- Tasty gluten-free, vegan and vegetarian options for every meal or break
- Special discounts for larger-scale orders for coffee, juices and soft drinks
- A great alternative to bottled water by providing our attractive “hydration stations”
- “Brain food” and “super foods” breaks

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



BREAKFAST

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### PLATED BREAKFAST

#### PLATED FRESH START 1

Freshly squeezed orange juice

Fresh berries, banana yogurt, caramelized maple pecans • v gf

---

Green kale, wild mushroom leek, Emmentaler cheese frittata • v gf

Buttered asparagus

Home-style new potatoes and sweet pepper sauté

Platter of maple smoked bacon and turkey sausages • df gf

---

House made cranberry scones, pain au chocolat and mom's banana bread • v

Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$37.00**

*Minimum of 50 guests*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### PLATED BREAKFAST

#### PLATED FRESH START 2

Freshly squeezed orange juice

Fresh fruit salad • ve gf

---

Scrambled free range eggs • gf

Maple smoked bacon and English banger

Thick shredded potato hash browns

Herb roasted roma tomato, sautéed button mushrooms

---

Flaky croissants • v

Whole-wheat white chocolate apricot scones • v

Gluten free white cheddar cornbread • v gf  
Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$35.00**

*Minimum 50 guests*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### PLATED BREAKFAST

#### PLATED FRESH START 3

Freshly squeezed orange juice

Coconut panna cotta, banana yogurt, crunchy granola and fresh berries • v

---

Free range eggs, Canadian back bacon benedict

Served on toasted English muffin with traditional hollandaise sauce

Steamed buttered asparagus

Roasted potatoes with chopped chives

---

Freshly baked croissants, lemon blueberry scones, orange cranberry muffins • v

Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$40.00**

*Minimum 50 guests*

*Please note gluten-free, vegetarian and vegan options are available for these plated breakfasts on a pre-ordered basis, due no later than the time of your guarantee.*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### 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*

---

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

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

#### HOT CHOCOLATE

---

**\$47.50 per airpot**

*One airpot serves 10 cups*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### 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

---

**\$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**

---

Gluten free bagels • v gf

**\$6.50 each**

---

Wheat free double chocolate almond loaf • v gf

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

---

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



# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### 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

---

**\$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)**

---

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

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

---

Selection of boxed breakfast cereals and 2% milk

**\$4.25 per guest**

---

House made cranberry almond granola and 2% milk

**\$6.00 per guest**

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BREAKFAST À LA CARTE

---

Individual natural yogurts • v gf

**\$4.25 each**

---

Granola, fresh berries and banana yogurt parfait • v

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

---

Walnut baguette French toast • v

Dusted with icing sugar, served with warm Canadian maple syrup

**\$8.00 per two pieces**

*Minimum order of 36*

---

Hot oatmeal, milk, cream and brown sugar • v

**\$6.00 per guest**

*Minimum order of 50*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### 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

---

**\$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

---

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

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

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### EARLY RISER BUFFET

1

Freshly squeezed orange and grapefruit juice

Sliced fresh fruit and seasonal berries • ve gf

Individual yogurts • v gf

---

Cheddar cheese scones, pain aux raisins, carrot spiced muffins, and multigrain bagels

• v

Served with butter, cream cheese and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$25.50**

*Minimum 100 guests. Consider serving this continental breakfast on platters at each table for \$1.50 more per person*

---

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



# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### EARLY RISER BUFFET 2

Freshly squeezed orange and grapefruit juice

Sliced fresh fruit and seasonal berries • ve gf

House made granola • v

Individual yogurts • v gf

---

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

Aged cheddars, Emmenthaler and Edam cheeses • v gf

Accompanied by artisan sourdough and rye breads, gherkins and mustards

---

Pain au chocolate, Fraser Valley blueberry muffins, and sun-dried cranberry scones

• v

Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$32.50**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### EARLY RISER BUFFET 3

Freshly squeezed orange and grapefruit juice

---

Warm Belgian waffles and buttermilk pancakes • v

Served with maple syrup, strawberries and whipped cream

Maple smoked bacon and turkey sausages • df gf

---

Freshly baked pain aux raisins • v

Wheat-free double chocolate almond loaf • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$32.50**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### EARLY RISER BUFFET 4

Freshly squeezed orange and grapefruit juice

Sliced fresh fruit and seasonal berries • ve gf

Individual yogurts • v gf

---

Scrambled free-range eggs • gf

Maple smoked bacon and turkey sausages • df gf

Thick shredded potato hash browns • ve gf

Herb roasted Roma tomato, sautéed button mushrooms • ve gf

---

Multigrain croissants • v

Carrot muffins • v

Wheat-free whit cheddar cornbread • v gf

Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$37.00**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### HEALTHY START BUFFET 1

Freshly squeezed orange and grapefruit juice

Fresh roasted granola, berries and banana yogurt parfait • v

---

Breakfast sandwiches:

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

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

---

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

Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$35.00**

*Minimum 100 guests. Suitable as a buffet or for functions with limited seating*

---

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



# CONFERENCES & CONVENTIONS

## BREAKFAST

---

### BUFFET BREAKFAST

#### HEALTHY START BUFFET 2

Freshly squeezed orange and grapefruit juice

Fresh fruit skewers • ve gf

Individual natural yogurts • v gf

---

Chipotle chicken, black bean and scrambled egg breakfast burrito

Vegan breakfast burrito (available on request) • ve

---

Pain au chocolat, lemon blueberry scones, pumpkin muffins • v  
Served with butter and preserves

---

Freshly brewed Moja organic coffee and imported teas

---

**\$35.00**

*Minimum 100 guests. Suitable as a buffet or for functions with limited seating*

---

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



COFFEE BREAKS

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: BEVERAGES

#### 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*

---

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

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

#### HOT CHOCOLATE

---

**\$47.50 per airpot**

*One airpot serves 10 cups*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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

---

**\$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*

---

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



# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

Freshly squeezed fruit juice

Orange, grapefruit, apple

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

---

Fresh fruit and yogurt smoothies

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

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

---

Individual fruit yogurt drinks • v gf

**\$6.50 per portion**

*Minimum order of 24*

---

Fresh lemonade or unsweetened iced tea

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

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: BEVERAGES

—  
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

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### CONFERENCE BEVERAGES

#### COFFEE BREAK: BEVERAGES

Freshly brewed Moja organic coffee and imported teas

**\$3.75 per guest per break**

**\$75.00 per gallon per break**

*This price is only applicable for orders over 50 gallons or 1000 guests, per break or per function*

---

Conference lemonade/unsweetened ice tea

**\$45.00 per gallon per break**

*This price is only applicable for orders over 50 gallons or 1000 guests per break or per function*

---

Conference bottled juice, soft drinks or water

**\$3.75 each**

*This price is only applicable for orders over 1000 guests per break or per function*

---

*Please allow for a maximum two hour service window*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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)**

---

Selection of mini open face sandwiches

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

---

Smartfood popcorn, kettle chips or pretzels

**\$3.00 per individual package**

---

Root vegetable chips • ve gf

**\$4.75 per package**

---

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

**\$5.00 per guest**

*Minimum 10 guests*

---

Gluten free crisps with red pepper hummus dip • ve gf

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: SAVOURY SNACKS

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

*Minimum 10 guests*

---

Dry roasted peanuts • ve gf

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

---

Gourmet dry roasted nuts (no peanuts) • ve gf

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

---

Kettle chips

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

*Suggested serving size for 8 guests*

---

Pretzels

Japanese dry snacks

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

---

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



# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

Make your own popcorn

All-in-one ready-to-pop kernels

**\$12.00 per bag**

*12 to 15 portions per bag*

---

Flavoured popcorns

Caramel, cheddar and/or buttered

**\$3.00 per bag portion**

*Minimum order of 60 portions of any type*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: SAVOURY SNACKS

Seasonal sliced fresh fruit • ve gf

**\$7.50 per guest**

---

Seasonal skewered fresh fruit • ve gf

**\$8.50 each**

---

Fresh whole fruit basket

**\$3.50 per piece**

---

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

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: FROM OUR BAKE SHOP

#### MORNING BAKERY SELECTION

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*

---

Glazed cinnamon buns • v

**\$5.00 per piece**

*Minimum 24 pieces*

---

Raisin danish • v

Pain au chocolat • v

**\$5.00 per piece**

*Minimum 12 pieces*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

Individual orange and raisin panettone • v

**\$5.50 per piece**

*Minimum 100 pieces*

---

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)**

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: FROM OUR BAKE SHOP

#### GLUTEN FREE MORNING BAKED GOODS

Gluten free muffins • v gf

**\$5.50 each**

---

Gluten free bagels • v gf

**\$6.50 each**

---

Gluten free chocolate almond loaf • v gf

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

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: FROM OUR BAKE SHOP

#### PASTRIES AND SWEETS

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*

---

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*

---

Triple chocolate, orange almond or cranberry pistachio biscotti • v

**\$4.50 per piece**

*Minimum order 12 pieces of any type*

---

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



# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

Energy fruit gel bites • ve gf

**\$26.00 per dozen**

*Minimum 4 dozen*

---

Clif energy bars (80% organic)

**\$54.00 per dozen**

*Minimum 2 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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: FROM OUR BAKE SHOP

---

Assorted Chocolate bars

**\$2.50 each**

---

Premium ice cream bars and frozen fruit bars • gf

**\$8.00 each**

*Minimum 2 dozen*

---

Belgian chocolate dipped strawberries • v gf

**\$48.00 per dozen**

*Minimum 3 dozen*

---

Milk chocolate passion fruit truffles • v gf

Valrhona Grand Cru truffles • v gf

**\$48.00 per dozen**

*Minimum 3 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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### COFFEE BREAK: FROM OUR BAKE SHOP

Macarons in pastel colours (contains almonds) • v gf

**\$44.00 per dozen**

*Minimum 3 dozen*

---

Decorated Cupcakes:

Double chocolate, lemon, matcha, vanilla • v

**\$5.00 per piece**

*Minimum 3 dozen of any type*

---

Cake pops:

Belgian chocolate, red velvet, lemon • v

**\$52.00 per dozen**

*Minimum 3 dozen of any type*

---

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*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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*

---

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*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### THEMED BREAKS

#### ICE CREAM SUNDAE

Scoops of our own wildflower honey vanilla gelato • v gf

French chocolate ice cream • v gf

Raspberry sorbet • ve gf

Fresh berries, rich chocolate sauce

Fruit coulis, toasted slivered almonds, chocolate shavings, whipped cream and crisp gaufrettes

---

**\$16.00**

*Minimum of 100 to a maximum of 750 guests. Allow for a 30 minute service time*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### THEMED BREAKS

#### AFTERNOON TEA

- Raisin scones • v  
with butter, cream cheese and assorted preserves
- Finger sandwiches filled with:
  - Crisp cucumber and sprouts • v
  - Roast beef with horseradish mayo
  - Roast turkey breast
  - Smoked salmon
- Mini spinach and Emmenthal quiche • v
- Lemon coconut shortbread • ve gf
- Petits fours • v
- Chocolate truffles • v gf
- Freshly brewed Moja organic coffee and imported teas

---

**\$32.00**

*Minimum of 100 guests*

---

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



# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### THEMED BREAKS

#### FRESH FROM GRANVILLE ISLAND

Heaping bowls of fresh whole fruits and berries • ve gf

Two flavours of fruit and yogurt smoothies • v gf

Smoked wild Sockeye salmon, Emmenthal and free range egg popovers

Gluten free Nanaimo bars (contains nuts) • v gf

Parmesan tomato scones • v

---

Freshly brewed Moja organic coffee and imported teas

---

**\$24.00**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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

---

**\$27.00**

*Minimum of 75 guests*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### THEMED BREAKS

#### SUPERFOODS HEALTH BREAK

Lemon coconut shortbread • ve gf

Triple chocolate quinoa cookie • ve gf

Wheat free chocolate almond loaf • v gf

---

Coconut milk chia seeds pudding, strawberry compote • v gf

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

---

Green tea and pear smoothie • v gf

Strawberry watermelon water

---

**\$27.00**

*Minimum of 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## COFFEE BREAKS

---

### 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

---

**\$23.00**

*Minimum of 75 guests*

---

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



LUNCH

# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED LUNCH 1

House baked artisan rolls

Butter lettuce and mesclun salad, shaved fennel, grape tomatoes

Basil balsamico dressing • ve gf

---

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

Roasted baby potatoes

Sauté of julienne zucchini and carrots

Market vegetables

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$49.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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



# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED LUNCH 2

House baked artisan rolls

Hearts of romaine Caesar salad • v

Grana Parmigiano and fresh baguette croutons

---

Chicken, ricotta and spinach cannelloni

Fresh tomato and Alfredo sauces

Garden vegetable selection

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$47.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED LUNCH 3

House baked artisan rolls

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

• ve gf

---

Pan seared wild Sockeye fillet • df

Stir-fry of mixed Asian vegetables

Gingered oyster mushroom sauce

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$51.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED LUNCH 4

House baked artisan rolls

French beans, caramelized pecans

Two endives and Gorgonzola vinaigrette • v gf

---

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

• gf

Whipped horseradish scented potatoes

Garden vegetables

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$56.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### 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

---

Oven roasted Pacific cod, wild mushroom beurre blanc • gf

Provençal potatoes

Seasonal vegetables

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$51.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED SOUP & SALAD LUNCH 1

House baked artisan rolls

Garden minestrone, pesto crouton • • v

---

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

---

Platters of:

Wheat free chocolate brownies • v gf

Apricot white chocolate blondies • v

Carrot cake • v

---

Freshly brewed Moja organic coffee and imported teas

---

**\$46.00**

*Based on tables of 10*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### PLATED LUNCHES

#### PLATED SOUP & SALAD LUNCH 2

House baked artisan rolls

French lentil soup, scented with Moroccan spices • ve gf

---

Piri piri grilled chicken breast

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

Minted yogurt dressing

---

New York cheesecake, berry compote • v

---

Freshly brewed Moja organic coffee and imported teas

---

**\$46.00**

*Based on tables of 10*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### 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

---

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*

---

**\$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

---

**\$33.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BOX LUNCHES

#### GLUTEN FREE COMPOSED CHICKEN SALAD BOX LUNCH

Moroccan chicken filets, minted yogurt

Kale, quinoa tabbouleh salad • gf

Fresh banana • ve gf

Gluten free almond cookie • v gf

---

**\$33.00**

*Minimum order of 50*

#### VEGAN & GLUTEN FREE SALAD BOX LUNCH

Grilled vegetable rice salad

Fresh asparagus, artichoke and sun-dried tomato vinaigrette

Pumpkin kofta

Fresh strawberries

Lemon coconut shortbread • ve gf

---

**\$32.00**

*Minimum order of 50*

---

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



# CONFERENCES & CONVENTIONS

## LUNCH

---

### BOX LUNCHES

#### GLUTEN FREE COMPOSED SALMON SALAD BOX LUNCH

Roasted tandoori salmon fillet on chop salad with green peas, buttermilk dressing

Jalapeno cornbread

Cantaloupe wedge • ve gf

Flourless chocolate brownie • v gf

---

**\$33.00**

*Minimum order of 50*

#### 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

---

**\$33.00**

---

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.

**Vancouver Convention Centre Catering Menu Package**

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 1

Chef's sandwich and wrap selection:

House roasted turkey breast with cranberry mayo

Irish ham and Swiss cheese

Fresh roast beef with cheddar

Ocean wise smoked wild Sockeye salmon

Grilled vegetables with hummus • v

Tandoori spiced cauliflower with DuPuy lentils

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

*(One and a half sandwiches per guest)*

---

Includes gluten free sandwiches • gf

---

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

New potato salad with a grainy mustard dressing • ve gf

Cucumber salad with sour cream and dill • v gf

---

Assorted in house made cookies (includes gluten free) • v

---

Freshly brewed Moja organic coffee and imported teas

---

Add Chef's daily soup for \$7.00 extra per person

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

**\$40.00**

*Minimum 50 guests*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 2

Hearts of romaine, vegetarian Caesar dressing and croutons served on the side • v

Cold asparagus, oyster mushroom, lemon and virgin olive oil • ve gf

Hot house tomatoes, shallot vinaigrette • ve gf

---

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

---

Tuscan roast chicken breast with a rosemary garlic jus • df gf

Cheese tortellini Alfredo • v

Rigatoni with a vegetarian Bolognese sauce • ve

Grana parmesan on the side

---

Tiramisu verrine • v

Lemon curd tart, Italian meringue • v

Gluten free soft almond cake • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$49.00**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 3

Asian mixed greens with ginger dressing • ve gf

Thai style cucumber salad • ve gf

Chow mein noodle and vegetable salad • v df

---

Lacquer trays of maki sushi:

Kappa maki, salmon, spicy tuna and California rolls

---

Crispy chicken karaage • df gf

Steamed shu mai and har gow in bamboo baskets • df

Stir fry vegetables with ginger and garlic • ve gf

Vegetable spring rolls, sweet chili sauce • ve

Vegetarian fried rice • df gf

---

Asian almond cookies • v

Green tea "namelaka" strawberry and yuzu compote • v gf

Vancouver's Chinatown egg custard tarts • v

Sliced fresh fruit • ve gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$52.00**

*Minimum 100 guests. Suitable for buffet or functions with limited seating*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 4

Mixed greens with mango vinaigrette • ve gf

Crisp jicama, watermelon salad, fresh lime juice, chilies and cilantro • ve gf

---

Three color corn tortillas • ve gf

Adobo braised AAA Alberta beef short rib • df gf

BC rockfish Vera Cruz • df gf

Cumin and lime spiced chicken breast • gf

Julienne vegetables • ve gf

Soft tortillas, salsa roja, sour cream, guacamole

Cumin spiced black beans with onions, tomatoes and epazote • ve gf

Mexican rice • ve gf

---

Gluten free spicy cocoa cookies • ve gf

Coconut tres leches cake • v

Passion fruit white chocolate pannacotta • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$49.00**

*Minimum 100 guests. Suitable for functions with limited seating*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 5

Butter leaves lettuce with a ginger coconut dressing • ve gf

Carrot and mint salad • ve gf

Kachumber salad • ve gf

---

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

Matar paneer (green pea and Indian cheese curry) • v 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

---

Mango saffron cream • v gf

Pistachio cranberry biscotti • v

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

Fresh fruit wedges • ve gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$52.00**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## LUNCH

---

### BUFFET LUNCHES

#### BUFFET LUNCH 6

Wild mushroom salad with Jerez sherry vinaigrette • ve gf

Ensalada asada with roasted peppers, tomatoes, eggplant with olive oil and fresh lemon • ve gf

Spanish chickpea and artichoke salad • ve gf

---

Pacific cod with green peas, potatoes and white wine butter sauce • gf

Sage marinated pork loin, crispy Serrano ham and pan jus • df gf

Roasted root vegetables • ve gf

Saffron rice • ve gf

Pasta e lenticchie • ve

Parmesan on the side

---

Fresh raspberry tart, white chocolate shavings • v

Yogurt panna cotta, lemon curd, fresh blueberries • v gf

Fresh fruit wedges • ve gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$52.00**

*Minimum 100 guests*

---

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





DINNER

# CONFERENCES & CONVENTIONS

## DINNER

---

### BUFFET DINNER

#### CANADIAN GOURMET BUFFET

House baked artisan rolls

---

Artisan greens with two dressings • v gf

Vine ripened tomato salad with shallots, chilies and sherry vinaigrette • ve gf

Fingerling potato salad with black olives and Dijon dressing • ve gf

Shaved fennel, grapefruit and orange salad • ve gf

Roasted root vegetables with goat cheese and arugula • v gf

---

Chinese BBQ duck and BBQ pork, from Vancouver's Chinatown

Assorted maki sushi with California, spicy tuna and dynamite rolls

Albacore tuna tataki with grated ginger, green onions and daikon, ponzu sauce • df gf

---

Roasted Alberta Angus beef strip loin, mustard jus, with carver • df gf

Tandoori free range chicken, with charred onions and peppers • gf

Seared Pacific cod filet, wild mushroom butter • gf

Saute of baby vegetables • v gf

Scented basmati rice pilaf • ve gf

Olive oil roasted creamer potatoes • ve gf

---

Callebaut chocolate fondue with fresh fruit • v gf

Raspberry tartelettes, maple pecan tart, strawberry genoise, cranberry bread pudding with caramel drizzle, Saskatoon berry cheesecake, chocolate pistachio roulade • v

Soft almond pear cake, Nanaimo bars • v gf

---

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### BUFFET DINNER

Freshly brewed Moja organic coffee and imported teas

**\$96.00**

*Minimum 150 guests*

### BURRARD DINNER BUFFET

House baked artisan rolls

Hearts of romaine, vegetarian Caesar dressing, parmesan and croutons on the side

• v

Baby potatoes with grainy mustard dressing • ve gf

Greek style salad • v gf

Cous cous salad with tomatoes, cucumbers, red onions and arugula • ve

Fresh green asparagus, free range egg mimosa • v df gf

West Coast smoked fish platter with:

Lox style salmon, rainbow trout, Albacore tuna, and peppered mackerel • df gf

Roasted turkey breast, pepper roast beef, smoked Irish ham, prosciutto and grilled chorizo • df gf

---

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### BUFFET DINNER

Grilled vegetable platter of zucchini, peppers, eggplant, artichokes and olives with marinated bocconcini • v gf

---

Roasted pepper crust top sirloin of Angus beef, with pan jus and carver • df gf

Oven roasted free range chicken breast with caramelized onion jus • df gf

Porcini agnolotti, wild mushrooms, Alfredo cream • v

Roasted nugget potatoes • ve gf

Bouquetiere of market fresh vegetables • v gf

---

Sliced seasonal fruits • ve gf

Black forest gateau, berry cheesecake, chocolate pistachio roll, cappuccino profiteroles, raspberry tartelettes, coconut cream cake, tiramisu verrine, hazelnut financier, house made biscotti • v

Flourless chocolate cake • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$89.00**

*Minimum 100 guests*

---

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 1

House baked artisan rolls

---

B.C. organic wild mushroom salad, roasted ficelle crouton • ve

Hot House greens

Tomato vinaigrette

---

Thyme crusted Maple Hills free range chicken breast • df gf

Preserved lemon marsala jus

Roasted baby creamer potatoes

Fresh market vegetables

Espresso tiramisu made with Italian mascarpone • v

Freshly brewed Moja organic coffee and imported teas

---

**\$73.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 2

House baked artisan rolls

Bistro salad of gourmet greens and seasonal berries • v gf  
Honey, lime and mint vinaigrette

---

Lois Lake steelhead salmon filet • gf

Tarragon and roma tomato white wine butter

Green pea risotto cake

Fresh vegetables of the season

---

Okanagan apple almond tart, toffee caramel, vanilla anglaise • v

---

Freshly brewed Moja organic coffee and imported teas

---

**\$76.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 3

House baked artisan rolls

Mesclun-style salad of baby lettuce leaves, herbs and sprouts • v gf

Grana Padano frico, balsamico vinaigrette

---

10 oz pepper crusted Angus New York steak Cognac and peppercorn sauce • gf

Lemon herb roasted chateau potatoes

Fresh market vegetables

---

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

---

Freshly brewed Moja organic coffee and imported teas

---

**\$83.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 4

House baked artisan rolls  
Hot smoked salmon "cracker" on seasonal greens  
Mustard dill vinaigrette

---

Merlot braised Canadian Angus beef short rib • gf  
Vegetable mirepoix, porcini sauce  
Creamy horseradish mashed potatoes  
Market vegetables

---

Lemon-kalamansi tart, whipped vanilla marshmallow, raspberry coulis • v

---

Freshly brewed Moja organic coffee and imported teas

---

**\$80.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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



# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 5

House baked artisan rolls

Roasted vegetable tart of zucchini, tomatoes and onion confit with peppery greens

• v

Cilantro chive dressing

---

Free range chicken breast stuffed with spinach and wild mushrooms

Roasted red pepper shallots and thyme jus

Potato gnocchi

Seasonal vegetables

---

Chocolate bourbon crème caramel, toffee sauce, fresh berries • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$76.00**

---

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.

Vancouver Convention Centre Catering Menu Package

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

# CONFERENCES & CONVENTIONS

## DINNER

---

### PLATED DINNER

#### WEST COAST CLASSICS 6

House baked artisan rolls

Harissa seared prawns • df gf

Cucumber, jicama and orange salad

Baby pea sprouts

---

Oven roasted Alberta AAA beef tenderloin, shiitake fricassee, cabernet reduction • gf

Yellow potato gratin

Vegetable bouquet

---

Flourless chocolate Italiano cake, raspberry sauce and fresh berries • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$85.00**

#### 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**

---

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



# RECEPTION MENU

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

#### GLOBAL TASTER GRAZING RECEPTION

##### Asian Station:

Portobello mushroom salad roll bites • ve gf

Local tuna poke with wakame • df gf

Crispy vegetable spring rolls with plum sauce • ve

Pumpkin kofta, green coconut chutney • ve gf

Bamboo baskets of steamed vegetable dim sum • ve

##### Prepared in the room:

Prawn and scallop stir-fry with crispy vegetables, ginger and green onions • df gf  
Jasmine rice

##### Taste of Italy:

Tomato basil bruschetta • v

Dijon and basil grilled free range chicken skewers • df gf

Pizza bianca with onions and cremini mushrooms • v

Strozzapreti pasta with braised beef sugo

Potato gnocchi, gorgonzola cream • v

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

#### West Coast Seafood Station:

Freshly shucked oysters on ice • df gf

Spicy Caesar, mignonette and cocktail sauces

Local weathervane scallops, saffron tomato salsa • df gf

Prawn ceviche skewers • df gf

Cold smoked salmon on dark rye

California rolls served from lacquered trays • df

Crispy oysters, chili lime aioli

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

#### Pastry Station:

Chocolate dipped strawberries • v gf

Hazelnut financiers • v

Valrhona chocolate truffles • v gf

Macarons pastels • v gf

Tiramisu verrine • v

Lemon meringue tartelettes • v

Salted caramel profiteroles • v

Mango panna cotta • v gf

---

Freshly brewed Moja organic coffee and imported teas

---

**\$91.00**

*Minimum 300 guests. This menu provides for 14 hors d'oeuvre portions. \*Up to 20% hors d'oeuvres can be tray passed on request. (See your Catering Manager for suitable items)*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

#### 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

Belgian chocolate mousse verrine • v gf

Valrhona chocolate truffles • v gf

Wedges of fresh fruits with warm Belgian chocolate fondue • gf

Triple chocolate biscotti • v

---

**\$21.00**

*Minimum 150 guests*

#### LIGHT COCKTAIL RECEPTION

Spicy pan seared prawn crostini

---

Prosciutto asparagus rolls, shaved parmesan, truffle oil • gf

---

Bocconcini and grape tomato caprese skewers • v gf

---

Spanakopita • v

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

—  
Porcini and chive quiche • v

—  
Steamed prawn har gow • df

—  
Red tandoori chicken skewers • gf

—  
Lamb meatballs with cumin ginger raita dipping sauce

—  
Vegetable spring rolls with sweet chili sauce • ve

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

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

—  
Sliced fresh fruit • ve gf

—  
**\$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)*

---

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



# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### TASTE OF VANCOUVER RECEPTION

#### RECEPTIONS

##### **Pacific Rim meets West Coast Cuisine**

Selection of hors d'oeuvres:

Cold smoked salmon on rye points

Wild prawn, saffron tomato emulsion • df gf

Roasted vegetable tarts, Okanagan chèvre • v

Tokyo salmon, daikon salad, yuzu ponzu • df gf

---

Yakitori chicken skewers with green onions and sesame seeds • df gf

Cauliflower spinach bhajia • ve gf

Pan seared weathervane scallops with miso sauce and bonito flakes • df gf

Vegetable samosas • v gf

Mini spanakopitas • v

Mini gorgonzola popovers • v

---

Assorted maki sushi (served from lacquer trays)

Including spicy tuna, California, kappa maki, salmon and yam tempura rolls

---

Individual vegetable crudités with herb dip shots • v

Pepper crusted AAA Alberta beef top sirloin (carved in the room) • df gf

Small rolls with dijon mustard and horseradish

---

Two pastas prepared in the room:

Spinach and ricotta ravioli, sun-dried tomatoes and pine nuts • v

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

Penne Alfredo with seared chicken, shiitake mushrooms and roasted peppers

**\$68.00**

*Minimum 150 guests. This menu provides for 12 hors d'oeuvre portions. \*Up to 20% hors d'oeuvres can be tray passes on request. (See your Catering Manager for those items that are suitable.) Minimum 150 guests*

### COAL HARBOUR RECEPTION

Roasted vegetable tarts, Okanagan chèvre • v

Torched togarashi spiced local Albacore tuna loin with ginger, grated daikon and ponzu  
• df gf

Chickpea and potato papri chat with cilantro chutney and tamarind drizzle • v

Chilled poached prawns served with Louis sauce • df gf

Fresh maki sushi selection including:

Kappa maki, salmon, spicy scallop, unagi and California rolls • df

Pickled ginger, wasabi and soy sauce, presented on lacquered trays

Bolinhos de bacalhau, tomato white truffle oil salsa • gf

Vegetable spring rolls with sweet chili sauce • ve

Dijon and basil grilled free range chicken skewers • df gf

Wagyu meatballs, teriyaki glaze • df

Individual vegetable crudités with herb dip shots • v gf

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS

Elicoidali pasta tossed with mushrooms and truffle oil • v

---

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

---

Raspberry tartelettes • v

Belgian chocolate mousse verrine • v gf

Macarons pastel (contains almonds) • v gf

---

**\$59.00**

*Minimum 100 guests. This menu provides for 12 hors d'oeuvre portions. \*Up to 20% hors d'oeuvres can be tray passed on request. (See your Catering Manager for those items that are suitable.*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### 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*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

#### CHEF'S CARVING STATIONS

Two roast pepper crust top sirloins of Angus beef • df gf  
150 freshly baked rolls and condiments

**\$825.00**

*Serves 75 guests*

---

Two New York strip loins of Angus beef • df gf  
120 freshly baked rolls and condiments

**\$925.00**

*Serves 60 guests*

---

Provençal roast lamb legs • df gf  
100 ciabatta rolls and dijon mustard

**\$960.00**

*Serves 100 guests*

---

Mustard crusted free range turkey breast, dried cranberry jus • df gf  
80 freshly baked multigrain rolls

**\$860.00**

*Serves 80 guests*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

#### CHEF'S ACTION STATIONS

#### Pasta station

Please select two of the four pastas:

Large porcini ravioli, wild mushrooms and fresh peas, white wine and butter • v

Rigatoni with smoked salmon and rosa sauce

Ricotta spinach ravioli, duck confit, edamame, marsala jus

Cheese tortellini, roasted vegetables and fresh tomato • v

#### **\$21.00 per guest**

*Minimum 100 guests*

---

#### Asian seafood sauté

Wild prawns and Weathervane scallops with fresh ginger and garlic • df gf

Crisp vegetables and steamed jasmine rice

#### **\$23.00 per guest**

*Minimum 100 guests*

---

#### Paris crepes

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

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

#### **\$6.50 per piece**

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

---

#### S'mores redux

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

Pastry chef preparing:

Torched homemade raspberry and vanilla marshmallows, Callebaut chocolate, graham cracker

**\$5.00 per piece**

*Maximum 600 pieces. Chef labour of \$120 per station (one station serves 150 guests)*

### ALA CARTE

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 (presented on lacquered trays)

**\$385.00**

*120 pieces*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

Deluxe nigiri sushi assortment including: • df

Salmon, prawn, ahi tuna and hamachi

Pickled ginger, wasabi and soy sauce (presented on lacquered trays)

**\$620.00**

*80 pieces*

Display of fine European meats: • df gf

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 • v

**\$19.00 per guest**

*Minimum 50 guests*

---

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



# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

#### Canadian and international cheese board

With British Columbia aged cheddars, Emmenthaler, Brie, Okanagan chèvre and

Quebecois artisanal cheeses • v

Served with walnut baguette and biscuits

**\$18.00 per guest**

*2 oz portion Minimum 10 guests*

#### 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*

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

Caramelized onion cranberry chutney, potato baguette

**\$210.00**

*Serves 25 guests*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

Gourmet pizza slabs 9 x15"

Capicola, mushroom and chevre

Chipotle chicken with roasted peppers and onions

Greek vegetarian • v

**\$54.00 each**

*Cut into 15 pieces Minimum order of 3 per type*

Gluten free pizza • gf

**\$16.00 per pizza**

*Minimum order of 10 Same toppings as the Gourmet Pizza Slabs*

Fresh vegetable crudité with herb dip • v gf

**\$7.00 per guest**

Sliced seasonal fresh fruit • ve gf

**\$7.50 per guest**

Skewer of seasonal fresh fruit • ve gf

**\$8.50 each**

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

Belgian chocolate fondue

With wedges of fresh fruit for dipping • v

**\$400.00**

*Serves 50 guests*

Milk chocolate passion fruit truffles • v gf

Valrhona Grand Cru truffles • v gf

**\$48.00 per dozen**

*Minimum order 3 dozen*

Mini French pastries

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

• v

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

**\$5.00 per piece**

*Minimum order 2 dozen of each type*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

Our pastry chef's sweet table including:

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

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

**\$17.00 per guest**

*Minimum 75 guests*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### 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 |

---

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

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### RECEPTIONS À LA CARTE

#### 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)*

---

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

# CONFERENCES & CONVENTIONS

## RECEPTION MENU

---

### 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 |

---

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

---

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





# BEVERAGES



# CONFERENCES & CONVENTIONS

## 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 |

---

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

# CONFERENCES & CONVENTIONS

## BEVERAGES

---

### 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 |

---

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

# CONFERENCES & CONVENTIONS

## BEVERAGES

---

### 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 |

---

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

# CONFERENCES & CONVENTIONS

## 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)

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

# CONFERENCES & CONVENTIONS

## 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)

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

# CONFERENCES & CONVENTIONS

## 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)

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

# CONFERENCES & CONVENTIONS

## 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)

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

# 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.