



VANCOUVER ISLAND CONFERENCE CENTRE

Welcome to Personal Service and Attention to Detail

Our catering menus have been created to guide you in preparing for your special event. We pride ourselves on using local ingredients and products wherever possible and having a strong dedication to the environment. We work with local suppliers for eggs, dairy, lettuces, potatoes, vegetables, meat, poultry, seafood, local beverages, including Island Good Brand products. Plus using 100% compostable plates and flatware for boxed lunch events, our focus on reducing our carbon footprint is always in mind.

From coffee breaks to luncheons, unique gourmet dinners to gala events, our Chef has prepared a menu that promises to help make your event successful. Have some ideas? Our Executive Chef will design a menu specifically tailored for your needs.

Whether it is a convention, annual board meeting, banquet, wedding, or any other important activity, allow us to make your function memorable. From small groups of 10 or a Gala reception for over 1400 we have just the right space, menu, and service to suit your requirements.

*Welcome to the Vancouver Island Conference Centre
We look forward to serving you!*

- The VICC Team!

Contact Vancouver Island Conference Centre at:

(250) 244-4050

101 Gordon Street

Nanaimo BC

V9R 5J8

www.viconference.com





VANCOUVER ISLAND
CONFERENCE CENTRE

BREAKFAST BUFFET STYLE SELECTIONS

THE WAKE-UP CALL

*Assortment of Freshly Baked Muffins, Danish Pastries & Croissants
Fresh Seasonal Fruit, Selection of Chilled Apple, Cranberry, Grapefruit
& Orange Juice Freshly Brewed Regular & Decaffeinated Coffee
Selection of Traditional & Herbal Teas*

\$16 per person

THE HEALTHY CHOICE

*Freshly Baked Carrot & Bran Muffins
Assortment of Fresh Seasonal Fruit & Berries
House made Granola & Dried Fruits, Assorted Cold Cereals
Selection of Chilled Apple, Cranberry, and Grapefruit & Orange
Juices*

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas

\$18 per person

THE BASTION

*Minimum of 30 Guests
Denver Style Scramble (Scrambled eggs, Ham, Peppers, Onion and Cheddar)
Yukon Gold Potatoes
Assorted Breakfast Pastries and Croissants
Seasonal Fresh Fruit & Berries
Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

\$21 per person

THE EXECUTIVE BUFFET

*Minimum of 25 Guests
Assortment of Freshly Baked Muffins, Danish pastries & Croissants
Scrambled Eggs, Bacon, Maple Pork Sausage, Yukon Gold & Yam Fried Potatoes
Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juices
Assortment of Mini Fruit Yoghurts, Seasonal Fresh Fruit & Berries
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas*

\$24 per person



VANCOUVER ISLAND
CONFERENCE CENTRE

BREAKFAST BUFFET STYLE SELECTIONS CONTINUED

THE GOURMET BRUNCH BUFFET

Assortment of Freshly Baked Muffins, Danish Pastries & Croissants
Assorted Cold Cereals & House made Granola
Poached Eggs Benedict on an English muffin, Fire Grilled Asparagus, Roasted Red Pepper Hollandaise
French toast, Grand Marnier Maple Syrup
Alberni Sliced Ham, Maple Pork Sausage, Home-Fried Potatoes Lemon
Pepper Crusted Baked Wild BC Salmon, Citrus Vinaigrette
Oven Baked 3 Cheese Penne Pasta, Sundried Tomato Pesto Sauce
Oven Roasted Herb-Crusted Breast of Chicken, Chive Cream Sauce
Selection of Chilled Apple, Cranberry, Grapefruit & Orange Juices
Assortment of Fruit Yoghurts, Seasonal Fresh Fruit and Berries & Assorted Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Traditional & Herbal Teas
\$35 per person

ADDITIONAL ITEMS TO ENHANCE YOUR BREAKFAST

Market Fresh Whole Fruit	\$36 per dozen
Individual Cold Cereals & Milk	\$48 per dozen
Selection of Fresh Fruit & Berries	\$60 per dozen
Maple Pork Sausage (3)	\$48 per dozen
Strips of Canadian bacon (3)	\$48 per dozen
Scrambled Eggs (2)	\$36 per dozen
Pineapple & Melon Skewers with Minted Yoghurt (2)	\$60 per dozen
West Coast Smoked Salmon, Capers & Red Onion Confit	\$84 per dozen
Coffee and Tea Service (1 hour unlimited)	\$48 per dozen

BAKERY

Jumbo Butter Croissants	\$42 per dozen
French Vanilla Yoghurt & Granola Parfait	\$60 per dozen
Freshly Baked Muffins	\$42 per dozen
Gluten Free Cookies	\$42 per dozen
Gluten Free Muffins	\$42 per dozen
White Chocolate, Berry or Cheddar Cheese Scones	\$42 per dozen
Assorted Biscotti	\$42 per dozen
Assorted House Made Granola Bars	\$42 per dozen
Banana Bread Loaf	\$30 per loaf



VANCOUVER ISLAND
CONFERENCE CENTRE

Break Alternatives

All Break Services Are 30 Minutes

The Traditional Coffee Break

*Assortment of Freshly Baked Gourmet Cookies
Assortment of Chilled Juices
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Traditional & Herbal Teas*
\$11 Per Person

Heart Smart

*Selection of House Made Granola Bars
Assortment of Freshly Sliced Seasonal Fruit
Assortment of Chilled Juices*
\$12 Per Person

Afternoon Tea

*A Selection of Traditional & Herbal Teas
Freshly Baked Whole Wheat Raspberry, Blueberry
or Cheddar Cheese Scones
Served with Devonshire
Cream
Butter & Premium Fruit Preserves*
\$16 Per Person

Summer Break

*A Selection of Fresh Season Fruit & Berries
Individual Ice Cream Bars
Ice Cold Lemonade & Iced Tea*
\$16 Per Person

Premium Coffee and Tea

Coffee and Selection of Teas
\$4 Per Person

Fit for You

*House Made Granola Bar & Assorted Low-Fat Mini
Yoghurts Whole Fresh Fruit
Assortment of Chilled Juices*
\$14 Per Person

Chocoholic Break

*Minimum 20 Guests
Chocolate Fondue with Fruit Skewers
Assorted Biscotti
House Made Nanaimo Bars, Chocolate Dipped
Strawberry Hot Chocolate & Fresh Brewed Coffee,
Decaffeinated & Assorted Teas*
\$18 Per Person

Signature Afternoon Suggestions

Vegetable Antipasto & Toasted Focaccia Bread
Artichoke Cream Cheese Dip, Toasted Focaccia Bread
Smoked Salmon

\$8 Per Person

\$8 Per Person

\$9 Per Person

Snack Food Items

Premium Selection of Individual Packets of Kettle Potato Chips
Premium Bar Nuts (Serves 10)
Pretzels (Serves 10)

\$5 Per Bag

\$50 Per Basket

\$35 Per Basket



VANCOUVER ISLAND
CONFERENCE CENTRE

Working Lunches

All Working Lunches Have A Service Time Of 1.5 Hours

Let Us Choose for You

Chef's Choice

House Made Fresh Daily Soup

All Our Soups Are Made in House and Fresh Daily.

A Selection of Chef's Choice Sandwiches and Wraps

House Made Breads and High-Quality Ingredients

Chef's Choice Salad

Assorted Fresh Made Dessert Bars

Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.

\$22 Per Person

Or Your Choice from The Options Below:

Sandwiches or Wraps

or

Build Your Own Deli

Lunch

\$23 Per Person Minimum 25 Guests

Choice Of 3 Sandwiches from The Following:

Black Forest Ham - Dijon Mustard

Roast Beef - Horseradish Mayonnaise

Deep Ocean Baby Shrimp - Light Curry with Cilantro

Smoked Turkey - Provolone Cheese & Cranberry Mayonnaise

Chicken Salad - Tarragon Dressing

Thai Chicken - Thai Spiced Chicken, Peppers, Pea Shoots & Pineapple Aioli

Vegetarian - Peppers, Cucumbers, Lettuce, Feta Cheese & Tomatoes

Pastrami - English Mustard, Rye Bread

\$25 Per Person Minimum 25 Guests

Selection of Sliced Meats -

Roast Beef, Ham & Turkey

Sandwich Fillings -

Baby Shrimp & Egg Salad, Tomato

Lettuce, Onions, Sliced Cheeses,

Cucumbers & Assorted Condiments

Assorted Wraps, Breads, Condiments

& Bun Varieties, Some Gluten Free

Tuna - Sundried Tomato Mayonnaise

With

Choice Of 2 Of the Following:

Chef's Fresh Daily Soup

Yukon Gold Potato Salad - Peppered Bacon & Dijon Dressing

Mediterranean - Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta

Cheese Thai Noodle - Soya, Ginger, & Sesame Oil Vinaigrette

Traditional Caesar Salad - Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing

Marinated Vegetables - Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions

Medley of Seasonal Greens - Creamy Dressing or House
Vinaigrette

Finished with A Selection of Chef's Choice of Assorted Pastries and Desserts

And Served With

Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.



VANCOUVER ISLAND
CONFERENCE CENTRE

Hot Buffet Lunch Entrees

Includes Fresh Baked Rolls with Creamy Butter, Seasonal Vegetables, Potatoes or Rice

Includes Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Your Choice Of 2 Salads

Yukon Gold Potato Salad – *Grainy Mustard Dressing*

Mediterranean – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta*

Thai Rice Noodle– *Soya, Ginger, & Sesame Oil Vinaigrette*

Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

Marinated Vegetables – *Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions*

Medley of Seasonal Greens – *Creamy Dressing or House
Vinaigrette*

Your Choice Of 1 Entree (Add Additional Entrees For \$3)

Baked 5 Oz. Wild B.C. Salmon Fillet – *Lemon Herb Butter* \$32

Sesame Baked 5 Oz. Wild B.C. Salmon Fillet *Asian Vinaigrette* \$32

Grilled 6 Oz. Chicken Breast – *Fresh Melon Salsa* \$26

Slow-Roasted 6 Oz. Breast of Chicken – *Wild Mushroom Sauce* \$26

Grilled 6oz. New York Steak – *Shitake Mushroom Sauté* \$35

5 Oz. Roast Pork Tenderloin – *Apricot Chutney, Calvados & Grainy Mustard Sauce* \$28

Stir Fry Prawns – *Julienne Vegetables Fresh Ginger and Garlic* \$31

Spinach & Ricotta Cannelloni – *Asiago Fresh Herb Cream Sauce* \$25

*Finished with Chefs Choice Assorted Pastries and Dessert
Buffet*



VANCOUVER ISLAND
CONFERENCE CENTRE

The Signature Deli Luncheon Buffet

Minimum 20 Guests

Your Choice of 3 Salads

Yukon Gold Potato Salad – *Peppered Bacon & Dijon Dressing*

Mediterranean – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta*

Cheese Thai Noodle– *Soya, Ginger, & Sesame Oil Vinaigrette*

Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

Marinated Mushroom Salad – *Balsamic Vinegar, Olive Oil, Sweet Peppers & Scallions*

Medley of Seasonal Greens – *Creamy Dressing or House*

Vinaigrette

Marinated Vegetable Platter & Dip

Fresh Basket of Assorted Breads & Buns

An Assortment of Finely Sliced Deli Meats, Canadian & Continental Cheeses

Fine Sandwich Filling, Accompanied by All of The Great Sandwich

Condiments Assortment of Freshly Baked Gourmet Cookies

Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas

\$28 Per Person

A Taste of Italy

Minimum 20 Guests

Bruschetta

Toasts

Caesar Salad

Baked Beef Lasagna

Ratatouille

Penne Pasta - *With Pesto Cream Sauce*

Assorted Italian Pastries

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Herbal Teas

\$26 Per Person

Ancient Greece

Minimum 20 Guests

Marinated Artichoke

Fennel & Roasted Red Pepper

Mediterranean Salad

Chicken Souvlaki - *With Tzatziki*

Roast Leg of Lamb –*Rosemary Jus*

Spanakopita

Lemon-Oregano Rice Pilaf

Pita - *With Hummus*

Baklava

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Herbal Teas

\$30 Per Person

Page | 7

Nanaimo Grill

(Lower Carb)

Minimum 30 Guests

Mixed Green Salad

- *With Sesame Vinaigrette*

Grilled Vegetables Platters

Tomato & Bocconcini Salad -

Marinated in Olive Oil & Aged

Balsamic Vinegar

Barbecued Salmon

Grilled Prawns

Chicken Brochettes

Beef and Pepper Skewers

Medley of Fresh Vegetables

Sliced Fresh Fruit

Freshly Brewed Regular &

Decaffeinated Coffee

Selection of Traditional

& Herbal Teas

\$37 Per Person



VANCOUVER ISLAND
CONFERENCE CENTRE

3 Course Plated Luncheon Selections

*Each Luncheon Selection Includes Freshly Baked Rolls, Chef's Choice of Potato or Rice & Seasonal Vegetables, Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.
Minimum 25 Guests*

First Course -Please Select One of The Following:

Soups

Vegetable Curry Gf Df
Coconut Milk

Smoked Salmon Chowder
Lemon Crostini

Butternut Squash Gf Df
Toasted Cumin

Roast Tomato & Tarragon Soup
Feta Cheese

Salad

House

Radichio, Romaine, Arugula, Watercress, Spiral Vegetables, Julienne Beets, Fennel, Carrots, Avocado Vinaigrette

Traditional Caesar Salad

House Made Spiced Croutons, Lemon, Aged Parmesan Cheese, & Traditional Caesar Dressing

Heirloom Tomato Bocconcini Salad

Fig Balsamic Reduction, Basil Chiffonade

Lunch Entrees (Please Select One)

Pan-Seared Cornmeal Crusted 5oz. Wild B.C. Salmon Fillet - Tarragon Caper Butter \$32

Steamed 5oz. Wild B. C. Salmon Fillet - Saffron Hollandaise Sauce \$32

Char Grilled 6oz. Chicken Breast - With Sesame Ginger Glaze \$32

Slow-Roasted 6oz. Breast of Chicken - BC Wild Mushroom Sauce \$32

Grilled 6oz. New York Steak - Pearl Onion Compote \$36

Lemon Pepper-Dusted 5oz. Roast Pork Tenderloin - Apricot Chutney, Calvados & Grainy Mustard Sauce \$31

Spinach & Ricotta Manicotti- Roasted Garlic Sundried Tomato Sauce \$30

Grilled Vegetable Phyllo - With Quinoa Stuffed Bell Peppers \$30

Dessert Selections (Please Select One) Baked Cheesecake - Blackberry Coulis

Gluten Free Tiramisu - Espresso Cream

Dark Chocolate Mousse - Fresh Cream and Season Berries

Lemon Meringue Tart - Raspberry Drizzle

Dairy Free Berry Crumble - Fruit Coulis

Island Berry Shortcake - With Whipped Mascarpone & Vanilla Cream

Mini Dessert Trio -Mini Cheesecake, Caramel Profiterole, White Chocolate Dipped Strawberries



VANCOUVER ISLAND
CONFERENCE CENTRE

3 Course Plated Dinner Menu

Each Dinner Menu Selection Includes Your Choice of First Course, Entree and Dessert, Freshly Baked Dinner Rolls, Chef's Fresh Market Vegetables & Potato or Rice, Freshly Brewed Regular & Decaffeinated Coffee & A Selection of Traditional & Herbal Teas.

Please Select One of The Following:

Soups

Vegetable Curry Gf Df

Coconut Milk

Smoked Salmon Chowder

Lemon Crostini

Butternut Squash Gf Df

Toasted Cumin

Roast Tomato & Tarragon Soup

Feta Cheese

Salads

House

Radicchio, Romaine, Arugula, Watercress, Spiral Vegetables, Julienne Beets, Fennel, Carrots, Avocado Vinaigrette

Traditional Caesar Salad

House Made Spiced Croutons, Lemon, Aged Parmesan Cheese, & Traditional Caesar Dressing

Heirloom Tomato Bocconcini Salad

Fig Balsamic Reduction, Basil Chiffonade

Alternate Appetizers

BC Crab Cake

\$6 Added To 3-Course Entree Price

Smoked Salmon & Capers

Lemon, Red Onion & Pesto Cream Cheese, Olive Oil Crusting

\$5 Added To 3-Course Entree Price

Antipasto Plate

Grilled Zucchini, Red Pepper, Eggplant, Roast Garlic, Mushrooms, Pesto Hummus & A Balsamic Reduction

\$3 Added To 3-Course Entree Price



VANCOUVER ISLAND
CONFERENCE CENTRE

Plated Dinner Selections

Each Dinner Menu Selection Includes Your Choice of First Course, Entree and Dessert, Freshly Baked Dinner Rolls, Chef's Fresh Market Vegetables & Potato or Rice, Freshly Brewed Regular & Decaffeinated Coffee & A Selection Of Traditional & Herbal Teas.

Baked Wild BC Salmon Fillet & Sautéed Prawns

Crab, Pesto & Cream Cheese Tapenade, Sundried Tomato & Roast Fennel Butter Sauce

\$46 Per Person

Char-Grilled Breast of Chicken

Served on Braised Leafy Greens, Coconut Curry Sauce

\$45 Per Person

Slow Roasted Breast of Chicken

Wild Mushroom Port Wine Sauce

\$45 Per Person

5 Spice Rubbed Pork Tenderloin

Pear Cinnamon Chutney

\$45 Per Person

Canadian AAA Grilled 6oz Filet Mignon

Alberni Bacon & Mushroom Ragout, Peppercorn Sauce

\$60 Per Person

Canadian AAA Grilled 8oz New York Steak

Green Peppercorn & Cabernet Braised Shallot Sauce

\$52 Per Person

Spinach & Ricotta Cannelloni

With Asiago & Pesto Tomato Sauce

\$42 Per Person

Grilled Mediterranean Vegetable Phyllo Wrap

Lentil, Curry Sweet Pepper Coulis

\$42 Per Person

Dessert Selections (Please Select One) Baked Cheesecake - Blackberry Coulis

Gluten Free Tiramisu - Espresso Cream

Dark Chocolate Mousse - Fresh Cream and Season Berries

Lemon Meringue Tart - Raspberry Drizzle

Dairy Free Berry Crumble - Fruit Coulis

Island Berry Shortcake - With Whipped Mascarpone & Vanilla Cream

Mini Dessert Trio - Mini Cheesecake, Caramel Profiterole, White Chocolate Dipped Strawberries



VANCOUVER ISLAND
CONFERENCE CENTRE

Dinner Buffet Selections

A Surcharge Per Person Will Be Charged to Functions Not Meeting the Buffet Minimum

The Nanaimo Buffet

Minimum 40 Guests

Yukon Gold Potato Salad – *Peppered Bacon & Dijon Dressing*

Mediterranean Salad – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*

Thai Noodle Salad – *Soya, Ginger, & Sesame Oil Vinaigrette*

Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

Medley of Seasonal Greens – *Creamy Dressing & House
Vinaigrette*

Oven Roasted Lemon Pepper Breast of Chicken – *Wild Mushroom Sauce*

3 Cheese Baked Penne Pasta – *Sundried Tomato Pesto Sauce*

Medley of Garden-Fresh Vegetables

Rosemary Garlic & Olive Oil Roasted Potatoes

Variety of Freshly Baked Breads & Rolls

Selection of The Finest Assorted Cakes

Chocolate Fondue with Fresh Seasonal Fruits

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Traditional and Fine Herbal Teas

\$40 Per Person

The Pacific Rim Buffet

Minimum Of 40 Guests

West Coast Seafood Chowder

Yukon Gold Potato Salad – *Peppered Bacon & Dijon Dressing*

Mediterranean Salad – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*

Thai Noodle Salad – *Soya, Ginger, & Sesame Oil Vinaigrette*

Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*

Medley of Seasonal Greens – *Creamy Dressing & House
Vinaigrette*

Marinated Mushroom Salad – *Balsamic Vinegar, Olive Oil, Sweet Pepper & Scallions*

Medley of Assorted Smoked Fish Platter – *Capers, Cream Cheese, Lemons & Red Onion*

Baked Wild BC Salmon – *Baby Shrimp, Green Onions & Lemon Pesto*

Oriental Glazed Roast Pork Loin – *Soya Ginger Mushroom Sauce*

Spinach and Ricotta Cannelloni – *Sundried Tomato Pesto Sauce*

Stir-Fried Vegetables – *Medley of Mixed Seasonal Vegetables*

Variety of Freshly Baked Bread & Rolls

Hawaiian Pineapple Kabobs, Minted Honey Yoghurt, A Selection of Fine Assorted Cakes & Mousses

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Fine Herbal Teas

\$48 Per Person



**VANCOUVER ISLAND
CONFERENCE CENTRE**

Prime Time

Minimum 75 Guests

Yukon Gold Potato Salad – *Peppered Bacon & Dijon Dressing*
Mediterranean Salad – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*
Thai Noodle Salad – *Soya, Ginger, & Sesame Oil Vinaigrette*
Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*
Medley of Seasonal Greens – *House Vinaigrette*
Balsamic Marinated Cherry Tomato Bocconcini Platter
Roasted, Marinated Vegetables & Dips
Slow Roasted Prime Rib of Beef – *Red Wine Thyme Jus, Fine Mustards & Horseradish*
Lemon Pepper Crusted Baked Wild BC Salmon – *Mango Lime Vinaigrette*
Oven Baked 3 Cheese Penne Pasta – *Sundried Tomato Pesto Sauce*
Medley of Garden-Fresh Vegetables
Rosemary Garlic & Olive Oil Roasted Potatoes
Variety of Freshly Baked Breads & Rolls
Medley of Fresh Seasonal Diced Fruit
Canadian & Continental Cheese Board
Selection of The Finest Assorted Cakes, Pastries & Desserts
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Traditional & Fine Herbal Teas
\$55 Per Person

The Harbour City

Minimum 75 Guests

West Coast Seafood Paella – *Saffron, Fennel & Tomato Broth, Clams, Mussels, Shrimps & Scallops*
Assortment of Freshly Baked Breads & Roll
Yukon Gold Potato Salad – *Peppered Bacon & Dijon Dressing*
Mediterranean Salad – *Tomatoes, Cucumbers, Peppers, Onions, Olives & Feta Cheese*
Thai Noodle Salad – *Soya, Ginger, & Sesame Oil Vinaigrette*
Traditional Caesar Salad – *Lemon Spiced Croutons, Parmesan Cheese, Crisp Romaine & Creamy Caesar Dressing*
Medley of Seasonal Greens – *Creamy Dressing & House Vinaigrette*
Balsamic Marinated Cherry Tomato Bocconcini Platter
Platter of Finest Assorted European Style Cold Cut Meats
Medley Platter of Assorted Smoked Fish
Grilled & Citrus Marinated Prawns – *Served with Lemon Horseradish, Cocktail Sauce & Pineapple Salsa*
Fresh Medley of Garden Vegetables
Parsley Buttered Mini Potatoes & Rice Pilaf
Baked Wild BC Salmon & Scallops – *Baby Shrimp Risotto Cakes & Saffron Fennel Cream*
'Chef-Carved' Roast New York Strip Loin – *A Selection of Fine Mustards & Horseradish*
Oven Roasted Breast of Chicken – *Wild Mushroom Rosemary Dijon Sauce*
Spinach & Ricotta Cannelloni – *Sundried Tomato Pesto Sauce*
Fresh Seasonal Fruit
Canadian & Continental Cheese Board
An Assortment of Fine Assorted Cakes, Chocolate Fondue & Desserts
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Traditional & Fine Herbal Teas
\$75 Per Person



VANCOUVER ISLAND
CONFERENCE CENTRE

Cocktail Reception

All Service Based on A 1.5-Hour Reception

West Coast BBQ And Smoked Salmon Station (Serves 30)

Local Products Served with Toast Points and Condiments

\$180

Slow Roasted Pepper Crusted Strip Loin (Serves 30)

Horseradish, Stone Ground Mustards & Assorted Bread Rolls

\$300

Crudités and Dip

Fresh Carrots, Celery, Radishes, Snap Peas, Broccoli, Cauliflower, Rutabaga & Cherry Tomato

Small Serves Approximately 25	\$150
Medium Serves Approximately 50	\$250
Large Serves Approximately 100	\$400

Canadian and Continental Cheese Board

International Cheese Selection with Fresh Fruit, Crackers, Assorted Baguettes & Condiments

Small Serves Approximately 25	\$250
Medium Serves Approximately 50	\$350
Large Serves Approximately 100	\$500

Fresh Seasonal Fruit Platter

Assortment of Fresh Fruit & Seasonal Berries

Small Serves Approximately 25	\$150
Medium Serves Approximately 50	\$250
Large Serves Approximately 100	\$400

Classic Assortment of Deli Sandwiches

Roast Beef, Black Forest Ham, Smoked Turkey, Egg Salad, Vegetarian & Shrimp Salad

Small Serves Approximately 25	\$225
Medium Serves Approximately 50	\$350
Large Serves Approximately 100	\$600

Antipasto Meat, Cheese, And Vegetable Platter

*Provolone, Artichokes, Black Forest Ham, Roast Beef, Salami, Assortment of Pickled, And Marinated & Roasted Vegetables & Olives
Served with Olive Oil & Balsamic Crostini*

Small Serves Approximately 25	\$250
Medium Serves Approximately 50	\$350
Large Serves Approximately 100	\$600



VANCOUVER ISLAND
CONFERENCE CENTRE

Reception Specialties

Stations Are Based on a 1.5 Hour Service Time

Baked Wheel of Brie in Puff Pastry (Serves 30)
Peach Jam, Sliced Assorted Baguettes & Red Grapes
\$150

Smoked Salmon Side (Serves 30)
Capers, Red Onion, Lemon, Pesto Cream Cheese & Sun-Dried Tomato Cream Cheese & Toasted Crostini
\$180

Grilled Warm Pita Bread (Serves 30)
Variety of Different Types of Hummus; Pesto, Roast Garlic & Red Pepper Hummus
\$120

Assorted Sushi (100 Pieces)
California Rolls, Vegetarian, Shrimp & Salmon, Wasabi, Soya Sauce & Pickled Ginger
\$350

Marinated & Grilled Tiger Prawns (100 Pieces)
Cocktail Sauce, Citrus Garnish
\$225

Server Passed Hors D' Oeuvres

Passed Reception Items Are Based on a 1.5 Hour Service Time.

Hot Hors D' Oeuvres

Sesame Chicken Satay

Ginger Garlic Glaze

Mini Beef Sliders

Red Onion Tomato Jam

Spicy Chicken Skewer

Sweet Chili Sauce

Vegetable Spring Rolls

Asian Plum Sauce

Grilled Cajun Spiced Tiger Prawn Sticks

Spanakopita

Spinach & Feta Cheese in Phyllo

Mini Italian Meatball

Sundried Tomato Paste

Char Grilled Beef Skewers

Cracked Pepper Rub

Goat Cheese, Brie & And Olive Tartlet

\$42 Per Dozen

Cold Hors D' Oeuvres

Rice Paper Salad Rolls

Hoisin Sauce

Smoked Salmon

Crisp Baguette Herb Chevre

Lemon Poached Prawns

Garlic Crostini

Tomato Bocconcini Spoon

Balsamic reduction

Pesto Hummus

On Sliced Cucumber

Grilled Vegetable Antipasto

Herb Focaccia Finger

Roast Duck

Asian Slaw on Wonton Chip

\$42 Per Dozen

Minimum Two Dozen Any One Item



SWEET ENDINGS DESSERT BUFFETS

Dessert buffets are designed to be added to your plated or buffet function. Stand-alone Dessert Buffets are based on one-and-a-half-hour service.

DECADENCE

Minimum of 25 Guests

Chocolate-Dipped Strawberries

Tiramisu

Raspberry Cheesecake

VICC Signature Nanaimo Bars

Assorted Petit Fours

Fresh Fruit Kabobs & Mint Yogurt Dipping Sauce

Cabernet Chocolate Mousse

Fresh Whipped Cream & Condiments

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Fine Herbal Teas

\$18 per person

PURE PLATINUM

Minimum of 50 Guests

Chocolate Dipped Strawberries

A Variety of Cheesecakes

Assorted Biscotti

VICC Signature Nanaimo Bars

Crème Caramel

Chocolate Fondue & Assortment of Fresh Fruit

Pineapple, Honeydew & Cantaloupe

Poached Pear & White Chocolate Strudel

Squares & Tarts

Whipped Cream, Fruit Coulis & Vanilla Cream Anglaise

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Fine Herbal Teas

\$19 per person



BAR SERVICES MENU AVAILABLE

***Add a bar or specialty beverages to your next function. Hosted and Cash bars are available.
Simply ask your Conference Services Event Coordinator***

***Vancouver Island Conference Centre offers an exciting Beverage Menu designed to showcase local and imported award winning wineries. Combined with our creative beverage stations and cocktail options, we are sure you will enjoy this menu.
Please ask your Conference Services Event Coordinator for a Beverage Menu.***

***Drink Responsibility! Plan ahead for a safe ride home or let one of our staff call a ride for you. There is a wide range of services available for you to get you and your guests home safely.
Inquire with your Conference Services Event Coordinator.***



VANCOUVER ISLAND
CONFERENCE CENTRE

ADDITIONAL LABOUR AND SERVICE CHARGES

Guarantee: It is the responsibility of the client to advise the final guarantee to Vancouver Island Conference Centre 7 business days prior to the event. In the event that a guarantee has not been provided, the final numbers will be based on the previously discussed attendance or the actual number attending, whichever is greater. Guarantees or actual attendance (whichever is greater) will be used for final billing.

Outside Food and Beverage Policy: All Food & Beverage must be supplied by The Vancouver Island Conference Centre. Arrangements must be made in advance if you intend to bring in a cake for your festive event. Breach of this policy will warrant a \$10.00 per person surcharge on the final bill.

Labour Fee: Need Some Assistance? The Vancouver Island Conference Centre is pleased to assist you with any labour requirements you may have inclusive to Coat Check and Reception Services. The standard rate of \$25.00 per hour (min of 4 hours) applies per person supplied.

Cake Handling Fee: We are happy to work with you on your wedding or event where a cake is not supplied by our culinary department. We will store your cake if necessary for up to 24 hours in our cooler, cut your cake and add it to your buffet for \$1.00 per person or individually plate your cake for \$1.50 per person

Ice Sculpture: A custom Ice Sculpture carved to your specifications complete with backlighting is available for your special event. Please inquire with your Conference Services Event Coordinator for more details.