

CORPORATE & BUSINESS MEETINGS MENU



A close-up photograph of a large, dark-colored bowl filled with a fresh salad. The salad includes large, cooked shrimp, halved cherry tomatoes in red and yellow, green spinach leaves, and small green peas. There are also some yellow corn kernels and what appears to be a dressing or oil drizzled over the ingredients. The bowl is set on a light-colored surface. In the bottom right corner, a portion of another bowl with green salad and white cheese is visible. A blue line graphic is overlaid on the image, starting from the top left, going right, then down, then left, and finally down again, framing the text on the right side.

We take great
pride in our
culinary
expertise.
A mélange of
the best
ingredients,
enticing
selections and
imaginative
pairings for any
and every
occasion.

Introduction

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

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.

- 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”

Buffet menu prices are based on one hundred (100) guests to one (1) buffet line ratio. Additional buffet lines requested are subject to a minimum 20% surcharge.

All prices are subject to a 20% administrative fee and applicable taxes.

 dairy-free (df)  gluten-free (gf)  vegetarian (v)  vegan (ve)  contains nuts (n)





Only the finest
ingredients, from
start to finish.

Buffet Breakfast

CLASSIC CONTINENTAL BUFFET

\$34.00 per person (Minimum of 10 guests)

Fresh orange juice

Fresh fruit salad, seasonal berries  

Our Signature sundried cranberry scones 

Flaky croissants 

Home-made blueberry lemon muffins 

Condiments: butter, preserves

Freshly brewed Moja organic coffee and
TEALEAVES tea


EXECUTIVE FULL BREAKFAST BUFFET

\$43.00 per person (Minimum of 10 guests)

Fresh orange juice



Fresh fruit salad, seasonal berries  

Fraser Valley free range scrambled eggs 



Canadian smoked bacon 

Locally made pork sausage

Crispy potatoes, green onions 

Herb roasted local tomatoes  

Flaky croissants 

Wheat-free Armstrong white cheddar
cornbread  

Condiments: butter, preserves

Freshly brewed Moja organic coffee and
TEALEAVES tea


VEGAN AND GLUTEN FREE BUFFET

\$47.00 per person (Minimum of 10 guests)


Apple juice, fresh orange juice



Fresh fruit salad, seasonal berries  

"Just Egg" vegan scramble  

Quinoa, BC mushroom, red pepper, onions  

Plant-based sausage  

Crispy potatoes, green onions 

Herb roasted local tomatoes  

Carrot and flax muffin  

Freshly brewed Moja organic coffee and
TEALEAVES tea



BREAKFAST ENHANCEMENTS

Family style. Minimum of ten (10) guests.

Add \$4.00 per person for guests below ten (10) people per table.

European breakfast platter

Irish ham, Black Forest turkey  



Vancouver Island aged cheddars, Swiss cheese  

Served with artisanal breads, house-made
mostarda, pickles 

\$226.00

"Just Egg" vegan scramble   

\$7.00 per person (Minimum of 20 guests)

Smoked salmon platter, capers, red onions  

Served with sliced rye bread, crème fraîche 

\$123.00

House-baked artisan bread basket 

Twelve (12) pieces

Served with butter, preserves

\$40.00




Breakfast à la Carte


HOT BREAKFAST SANDWICHES


Fraser Valley free range egg, Canadian back bacon, cheddar, English muffin
\$13.50 (Minimum order of 6)


Fraser Valley free range egg, locally made chicken sausage, cheddar, English muffin
\$13.50 (Minimum order of 6)

Fraser Valley free range eggs, vegetable patty, cheddar, English muffin 
\$13.50 (Minimum order of 6)

Fraser Valley free range egg, ham, cheddar, croissant
\$13.50 (Minimum order of 6)

Vegetarian breakfast burrito
Fraser Valley free range scrambled eggs, roasted peppers, black beans, salsa, cheddar 
\$13.50 (Minimum order of 6)




Tofu vegan breakfast wrap
Tofu scramble, zucchini, mushrooms, tomatoes 
\$14.50 (Minimum order of 6)


Soy vegan breakfast wrap
Soy "protein curls", roasted peppers, onions, zucchini 
\$14.50 (Minimum order of 6)




Two Fraser Valley free range fried egg, house-made pork and fennel patty (2.5oz), cheddar, brioche bun
\$17.00 (Minimum order of 6)





*Add \$1.00 to substitute any sandwich or wrap with a gluten-free option.



OTHER BREAKFAST ITEMS

Fraser Valley free range hard-boiled eggs   
\$3.25 each (Minimum order of 2 dozen)



Selection of boxed breakfast cereals, milk 
\$4.50 per guest (Minimum of 6 guests)

House-made granola, honey, milk   
\$7.50 each (Minimum of 10 guests)




Steel cut oats  
Served with milk, oat milk, brown sugar, pumpkin seeds, dried cranberries  
\$7.00 per person (Minimum of 50 guests)


Individual natural yogurts  
\$4.50 each

Fresh fruit salad, seasonal berries  
\$9.25 per person (Minimum of 20 guests)

Seasonal whole fresh fruit  
\$4.00 each

Overnight oats, blueberry, preserve  
\$8.50 each (Minimum order of 2 dozen)

Banana yogurt parfait, mixed berry compote, house-made granola, honey   
\$9.50 each (Minimum order of 2 dozen)

Brioche French toast (2 pieces), icing sugar, Canadian maple syrup 
\$9.50 per person (Minimum of 20 guests)




Coffee Breaks



PLANT-BASED BAKERY SELECTION

Carrot and flax muffin  

\$6.25 each (Minimum order of 6)

House-made mini high fibre protein bar  

\$5.00 each (Minimum order of 1 dozen)

Energy ball – dates, sunflower seeds, oats,
dried cranberries, coconut  

\$5.00 each (Minimum order of 1 dozen)

Whole wheat apricot scone 

\$5.50 each (Minimum order of 1 dozen)

WHEAT-FREE BAKERY SELECTION

Wheat-free muffins

Chocolate chip  

Blueberry  

Savoury vegetable muffin  

Served with butter

\$6.25 each (Minimum order of 6 per any 1 type)

Wheat-free double chocolate almond loaf   

\$57.50 per loaf (10 slices)

Wheat-free Armstrong white cheddar
cornbread  

\$5.00 each (Minimum order of 6)

MORNING BAKERY SELECTION

Our famous Signature scones

Cheddar 

Blueberry lemon 

Sundried cranberry 

Maple bacon

Served with butter, preserves

\$63.00 per dozen

(Minimum order of 1 dozen per any 1 type)


Flaky croissants 

Served with butter, preserves

\$63.00 per dozen (Minimum order of 1 dozen)

Mini viennoiserie

Mini flaky croissant 

Mini pain au chocolat 

Mini raspberry Danish 

\$45.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Breakfast loaves

Mum's banana bread 


Carrot streusel loaf 

Lemon loaf 


Apple cinnamon cake 


\$44.00 per loaf (10 slices)

Freshly baked low fat muffins

Blueberry lemon 

Carrot spice 

Cranberry orange 

Berry bran 

Pumpkin 

Served with butter

\$63.00 per dozen


(Minimum order of 1 dozen per any 1 type)





Sweet Items

Cookies

Cranberry oatmeal 

Belgian chocolate chip 

Raspberry bird's nest 

Chunky peanut butter  

\$57.00 per dozen

(Minimum order of 1 dozen per any 1 type)

Squares

Belgian chocolate brownies  

Carrot cake, cream cheese icing 

Cranberry apricot oat bites 

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Biscotti

Triple chocolate 

Orange almond  

Cranberry pistachio biscotti  

\$60.00 per dozen

(Minimum order of 1 dozen per any 1 type)

GLUTEN FREE | VEGAN SWEET ITEMS

Chocolate chip cookie  

Lemon coconut shortbread cookie  

Ginger cookie  

Crushed almond cookie   

Coconut orange macaroon   

\$66.00 per dozen

(Minimum order of 1 dozen per any 1 type)



OTHER SWEET ITEMS

Gourmet trail mix

House-made mixture of organic dried blueberries, apricots, sundried cranberries, almonds, pumpkin seeds, toasted cashews, semi-sweet Belgian chocolate chips

\$6.75 per person (Minimum of 50 person)

Candy express

A selection of jelly beans, fuzzy peaches, gummy worms, M&M's, mini marshmallows, chocolate jujube

We respectfully decline requests for customization of specific candy types.

\$6.75 per person (Minimum of 50 guests)

MadeGood granola bars (nut-free)

(Individually wrapped)

\$54.00 per dozen

Clif energy bars (80% organic)

\$60.00 per dozen (Minimum order of 2 dozen)

Assorted chocolate bars

\$4.50 each

Premium ice cream bars or frozen fruit bars

Please allow a maximum 30-minute service time.



\$8.25 each (Minimum order of 2 dozen)

Premium vegan frozen sorbetto

Please allow a maximum 30-minute service time.

\$8.25 each (Minimum order of 2 dozen)

Milk chocolate passion fruit truffles

Grand Cru truffles  

Belgian 53% dark chocolate truffles  

\$60.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Assorted flavours of macarons

\$54.00 per dozen (Minimum order of 3 dozen)

Cake pops

Chocolate 

Lemon 

Red velvet 

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 flavour)

Decorated cupcakes

Double chocolate 

Lemon 

Vanilla 

\$66.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Mini pastries

Classic New York cheesecake

Lemon tartlette, Italian meringue 

Mango mousse, coconut madeleine

Pistachio cherry layer cake  

Mini Nanaimo bite  

Mascarpone tiramisu

Flourless Italiano (chocolate and coffee) cake 

Maple craquelin profiterole

Strawberry cream verrine, rhubarb compote  

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Celebration sheet cake

Chocolate 

Vanilla, fresh strawberries 

\$210.00 each (12"x 16" serves 50 guests)


Cake inscription included.

Custom images available with additional charge.

Larger sheet cakes available at an additional \$4.25 per person.

SAVOURY ITEMS



Platter of mini finger sandwiches

BC vine ripened tomato, fior di latte, sundried tomatoes-olive tapenade, basil pesto, house-made herb focaccia bread 


Rosemary ham, Swiss, tomatoes, arugula, Dijon mustard mayonnaise, pretzel baguette



Black pepper turkey, cheddar, tomatoes, spinach, lemon mayonnaise, flour tortilla wrap



Roasted beef, Farmhouse smoked Gouda, tomatoes, horseradish aioli, brioche bun




Cucumber, lemon edamame "pesto", pickled carrot, avocado, sprouts, gluten-free vegan wrap  



\$239.00 (60 pieces)

Smartfood popcorn, kettle chips or pretzels 
\$4.75 per individual package

Three-colour organic tortilla chips, fresh salsa roja cruda  
\$6.00 per person (Minimum of 10 guests)

Gluten-free crisps, red pepper hummus dip  
\$7.25 per person (Minimum of 10 guests)

Gourmet dry roasted nuts   
Selection of premium nuts including:
Almonds, peanuts, cashews, walnuts, pecans
\$9.50 per person (Minimum of 10 guests)

Kettle chips  
\$26.00 per half pound
(Half pound provides 8 portions)

Pretzels 
\$26.00 per pound (1 pound provides 8 portions)

Japanese dry snacks

Assorted rice crackers and wasabi green peas
\$26.00 per pound (1 pound provides 8 portions)

Make your own popcorn

Rental of popcorn machine
\$265.00 per day (subject to availability)
Banquet attendant is required at \$180.00
(minimum of 4 hours).

All-in-one ready to pop kernels
\$29.00 per bag (12 to 15 portions per bag)

Flavoured popcorn

Caramel  

Cheddar  




Buttered  

\$4.25 per bag
(Minimum order of 60 bags per any 1 type)









Themed Breaks









MID-MORNING BREAK

Mum's banana bread 
Ham and cheese croissant
Seasonal whole fruit  
Freshly brewed Moja organic coffee and
TEALEAVES tea
\$21.00 per person (Minimum of 30 guests)

AFTERNOON BREAK


"Plant-based" chocolate chip cookie  
Vegetable samosa, tamarind chutney 
Spinach and feta spanakopita, sundried tomato
tzatziki 
Mixed berry smoothie  
Freshly brewed Moja organic coffee and
TEALEAVES tea
\$27.50 per person (Minimum of 50 guests)

ICE CREAM EXPRESS











Choice of pre-scooped:
House-made honey vanilla gelato  
Chocolate gelato  
Mango sorbet  
Strawberry sorbet  
\$7.25 per portion
(Minimum order of 100 portion per flavour)

*Additional custom flavours available upon request.
Served in a small compostable cup (3oz).
Please allow a maximum 30-minute service time.*

COFFEE AND COOKIE BREAK

Gourmet chocolate chip cookie 
Lemon lime hydration
Freshly brewed Moja organic coffee and
TEALEAVES tea
\$14.00 per person (Minimum of 30 guests)

ALL PLANT FOOD BREAK

Energy ball – dates, sunflower seeds, oats,
dried cranberries, coconut  
Farmer's market vegetable crudité, red pepper
hummus  
Oven baked quinoa nuggets, caramelized
"Plant based" French onion dip  
Seasonal whole fresh fruit  
Green antioxidant smoothie  
(kale, lemon, apple, avocado)
Freshly brewed Moja organic coffee and
TEALEAVES tea
\$30.00 per person (Minimum of 50 guests)

Beverages

FRESHLY BREWED MOJA ORGANIC COFFEE

We are proud to exclusively serve organic, fairly-traded coffee from local company Moja Coffee. Our feature house-blend, "Rain Forest Alliance Sumatra" originates from the south lake region of Sumatra. Grown in the hills, this single origin coffee is known for having a bold presence, while maintaining a sweet aftertaste. The Sumatra Lingtong coffee is Rain Forest Alliance certified, which guarantees some of the highest ethical standards in the industry.

\$62.50 per airpot

One (1) airpot serves ten (10) guests

\$125.00 per gallon

One (1) gallon serves twenty (20) guests

TEALEAVES TEA

Vancouver's TEALEAVES crafts sustainable, compostable teabags using the finest teas and botanicals. Committed to the planet, they responsibly source ingredients that are planet consonant with UN SDG15, which seeks to protect, restore, and promote the conservation and sustainable use of terrestrial ecosystems.

\$62.50 per airpot

One (1) airpot serves ten (10) guests

\$125.00 per gallon

One (1) gallon serves twenty (20) guests

SLOANE TEA

Sloane Tea is a Canadian tea atelier curating exceptional teas and botanicals through direct relationships with trusted growers. Sourcing is done directly from growers, with premiums reinvested into farming communities and regenerative, soil-first practices. All teas sold in Canada are blended and packed locally to reduce environmental impact and ensure ethical oversight. Sloane's biodegradable, non-GMO sachets are sealed without glue or staples, and the brand continues to innovate with compostable packaging. Crafted to honor origin, quality, and quiet luxury, Sloane delivers a thoughtfully made tea experience.

\$76.50 per airpot

One (1) airpot serves ten (10) guests

\$153.00 per gallon

One (1) gallon serves twenty (20) guests

FRESHLY BREWED MOJA ORGANIC COFFEE AND TEALEAVES TEA

\$6.25 per person (Minimum of 50 guests)

Coffee service - served with milk, cream, oat milk, sugar

Tea service - served with sliced lemons, honey

Coffee and tea service have a two-hour (2 hr) maximum service window.

ESPRESSO AND CAPPUCCINO CART EXPERIENCE

For up to one hundred fifty (150) cups of individual specialty coffees:

Americano, espresso, latte, mocha
(\$5.50 per cup if over the 150 cup limit)

\$1,250.00 for a 4-hour service

(additional hours can be added at \$300.00 per hour)

*Subject to availability.

One barista is included. For larger crowds, we recommend adding a second barista for an additional charge.

SELF-SERVE COFFEE MACHINES

Choice of:

NESPRESSO Machine

-or-

KEURIG Machine

Machine rental Fee: \$120.00

(includes 10 coffee pods)

Additional coffee pods: \$5.50 each

Minimum guarantee of 10 pods per day for multi-day events

Served with milk, cream, oat milk, sugar



DAIRY-FREE MILK

Oat milk	\$16.50 per carton (946 ml)
Soy milk	\$12.50 per carton (946 ml)
Almond milk	\$13.00 per carton (946 ml)




HOT COCOA BAR

Cocoa powder mix, milk chocolate pop, mini marshmallows, whipped cream

\$8.25 per person (Minimum of 20 guests)

Chef attended Hot Cocoa Bar station available for an additional charge of \$240.00 (maximum service time of 2 hours).

BUBBLE TEA

- Brown sugar milk tea, boba 
- Jasmine green tea, lychee coconut jelly 
- Mango green tea, strawberry popping boba 

\$8.50 per 12oz cup (Minimum of 20 cups)

*Contains caffeine. Subject to availability.

Maximum service time of two (2) hours.

Labour charge of \$225.00 will be applied.

Orders over 150 cups will incur additional labour charges. Please speak with your Catering Manager to personalize this experience.

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 stations which offers delegates a refreshing selection of all-natural, flavoured water with no added sugar.

Mint and cucumber

Orange and cranberry



Lemon lime

\$146.00 for 3 gallons (3 gallons serve 60 cups)
(Minimum order of 3 gallons per any 1 type)



Richer in antioxidants than traditional acai, making it a healthy, natural, and delicious choice.

Toppings include:

Shredded coconut, nut-free granola, sweet plantain chips, seasonal berries, hemp seeds, nutritional yeast, pumpkin seeds  

\$16.00 per 4oz bowl

(Minimum of 20 bowls, maximum of 150 bowls)

*Subject to availability.

Banquet attendant is required at \$180.00

(minimum of 4 hours). Please speak with your

Catering Manager to personalize this experience.

FRESH FRUIT AND YOGURT SMOOTHIES

Mango  

Wild mixed berry  

Banana strawberry  

\$57.00 per pitcher

(Serves approximately seven (7) glasses)

VEGAN SMOOTHIES

Green immune booster  

(kale, lemon, apple, avocado)

Acai antioxidant  

(Acai, banana, mango)

Energy boosting  

(banana, stone fruit, orange, turmeric)

\$66.50 per pitcher

(Serves approximately seven (7) glasses)

NON-ALCOHOLIC BEVERAGES

All canned and bottled beverages are charged on consumption.

Canned North water	\$6.75 each
Sparkling mineral water	\$6.25 each
Assorted canned fruit juice	\$5.75 each
Lemonade or ice tea	\$5.50 each
Assorted soft drinks	\$5.50 each
Individual fruit yogurt drink	\$7.00 each
2% milk, skim milk or chocolate milk (8 oz individual portion)	\$4.00 each

Apple juice or fresh orange juice
\$56.00 per pitcher
(Serves approximately seven (7) glasses)

Unsweetened iced tea
\$23.00 per pitcher
(Serves approximately seven (7) glasses)

Lemonade
\$23.00 per pitcher
(Serves approximately seven (7) glasses)

NOT TOO SWEET LOCALLY BREWED CRAFT SODA

Lychee lemonade
Fizzy lemonade
\$7.50 each (Minimum of 20 cans)

CONFERENCE BEVERAGES

Conference beverage prices as listed are only applicable for orders over one thousand (1,000) guests per break or per function.

Conference canned North water	\$6.00 each
Conference canned fruit juice	\$4.75 each
Conference soft drink assortment	\$4.75 each

(All canned beverages are charged on consumption)

Freshly brewed Moja organic coffee and TEALEAVES tea

\$5.25 per person per break

\$101.00 per gallon per break

Coffee service - served with milk, cream, oat milk, sugar.

Tea service - served with sliced lemons, honey.

Coffee and Tea service have a two-hour (2 hr) maximum service window.

Conference unsweetened iced tea
\$49.00 per gallon per break

Conference lemonade
\$49.00 per gallon per break



Plated Lunch



All plated lunches are served with freshly brewed Moja organic coffee and TEALEAVES tea.
Prices are per person, based on a minimum of ten (10) guests.

POWER LUNCH

\$60.00 per person (Minimum of 10 guests)

House-baked artisan rolls



Greens

Local greens, edamame, grape tomatoes,
radish, herb vinaigrette  

Fraser valley chicken breast

Roasted baby potatoes, broccolini,
natural jus  

Plant-based strawberry cream



Rhubarb, thyme  

CORPORATE LUNCHEON


\$61.00 per person (Minimum of 10 guests)

House-baked artisan rolls

Tomato

BC vine ripened tomato, baby kale, arugula,
herbed Okanagan goat cheese, sherry
shallot vinaigrette  

Pan seared Lois Lake steelhead

Honey, sesame glazed, Shanghai bok choy,
vegetable julienne, soy citrus sauce 

Matcha namelaka

White chocolate, strawberry yuzu confit 

BOARDROOM BITES

\$70.00 per person (Minimum of 10 guests)

House-baked artisan rolls

Caesar

Hearts of Romaine, Grana Padano, garlic
croutons, Caesar dressing 

5oz Braised certified Angus beef

Whipped potatoes, grilled zucchini, thyme
mushroom jus 

Chocolate espresso cream





Cocoa nib streusel  


Buffet Lunch

BUSINESS CLASSICS

CHEF'S SANDWICH AND WRAP BUFFET

\$46.50 per person (Minimum of 10 guests)

Mixed greens, aged balsamic vinaigrette  
Asian cabbage slaw, carrot, ginger miso
dressing, sesame  

BC vine ripened tomato, fior di latte,
sundried tomatoes-olive tapenade, basil pesto,
house-made herb focaccia bread 

Black pepper turkey, cheddar, tomato, spinach,
lemon mayonnaise, flour tortilla wrap
Roast beef, Farmhouse smoked Gouda,
tomato, horseradish aioli, brioche bun
**One and a half sandwiches per guest*



Plant-based chocolate chip cookies  



Freshly brewed Moja organic coffee and
TEALEAVES tea

THE SUMMIT BUFFET



Lunch | \$58.50 per person (Minimum of 10 guests)

Dinner | \$68.00 per person (Minimum of 10 guests)

Caesar salad, chopped hearts of romaine,
herb and garlic croutons (served on the side) 
Panzanella, ripe tomatoes, torn bread, basil,
red wine vinaigrette 

Fraser Valley roast chicken breast, rosemary
garlic jus  

Cheese tortellini Alfredo 

Mushrooms, spinach, sundried tomatoes,
white bean cassoulet  

Smoked paprika roasted potato  

Grilled zucchini, peppers, eggplant, tomato,
onions  

Cranberry apricot oat bites 

Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and
TEALEAVES tea

BUFFET ENHANCEMENTS

House-baked artisan bread rolls 

Condiments: butter



\$20.00 per dozen (Minimum of 5 dozen)



WORK DAY WELLNESS



VEGAN AND GLUTEN FREE LUNCH



Lunch | \$62.00 per person (Minimum of 10 guests)


Dinner | \$72.00 per person (Minimum of 10 guests)

Local greens, baby radish, sherry vinaigrette  

Roasted butternut squash, sunflower seeds, baby kale, pickled onion, grainy mustard dressing  

Plant-based meatballs, basil marinara sauce  

Paprika dusted local harvest roast potato  

Spiced cauliflower and spinach fritters, mango chutney 

Seasonal market vegetables  

Coconut panna cotta, mixed berry compote  

Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea

BUFFET ENHANCEMENTS

House-baked artisan bread rolls 



Condiments: butter



\$20.00 per dozen (Minimum of 5 dozen)



BUFFET ENHANCEMENTS

Artisanal charcuterie board
Selection of cured, smoked and air-dried meats, olives, pickles, mustard,
Artisan bread, crackers
Approximately 2oz portion per person
\$24.00 per person (Minimum of 20 guests)


Canadian cheese board  
Artisanal local cheeses, dried fruits, house-made flavoured nuts, chutney, artisan bread, crackers
Approximately 2oz portion per person.
\$23.00 per person (Minimum of 20 guests)

Portobello mushroom salad roll bites,
sweet chili sauce  
\$64.00 per dozen (Minimum order of 2 dozen)

Mini spanakopita, sundried tomato tzatziki 
\$57.00 per dozen (Minimum order of 2 dozen)

BBQ duck spring rolls, plum sauce 
\$69.00 per dozen (Minimum order of 2 dozen)

Mini porcini mushroom tart 
\$56.00 per dozen (Minimum order of 2 dozen)

Crispy vegetable pakoras, tamarind chutney 
\$54.00 per dozen (Minimum order of 2 dozen)

Fresh maki sushi selection including:
Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$428.50 per 120 pieces

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$640.00 per 80 pieces

Assorted vegan sushi rolls 
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam tempura
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$327.00 (Serves 50 guests, 120pcs)

Vegan California rolls, gluten-free soy sauce  
\$62.00 per dozen (Minimum order of 2 dozen)

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance or special dietary restriction, please advise your sales and catering team and we would be pleased to accommodate.




Boxed Lunch

A boxed lunch includes one (1) sandwich, a salad, fresh fruit and a sweet treat.

\$37.50 per guest (Minimum of 20 guests)

SANDWICHES

Choose three (3) from:


BC vine ripened tomato, fior di latte, sundried tomatoes-olive tapenade, basil pesto, house-made herb focaccia bread 



Tuna club salad, pancetta, tomatoes, lettuce, caper mayonnaise, sprouts, multigrain roll

Rosemary ham, Swiss, tomatoes, arugula, Dijon mustard mayonnaise, pretzel baguette



Black pepper turkey, cheddar, tomatoes, spinach, lemon mayonnaise, flour tortilla wrap

Roasted beef, Farmhouse smoked Gouda, tomatoes, horseradish aioli, brioche bun

Fraser Valley free range egg salad, young watercress, mini croissant 

Roasted vegetables, eggplant, zucchini, red pepper hummus, gluten-free wrap  


Fraser Valley grilled chicken, sundried tomatoes, parmesan, Caesar salad wrap (Add bacon \$2.00)



Cucumber, lemon edamame "pesto", pickled carrot, avocado, sprouts, gluten-free and vegan wrap  

*Other accompaniments are available upon request for multiple day programs

SALADS

Choose one (1) from:

Garden Greek pasta salad, olives, roasted red pepper, feta 


New potato salad, green onions, radishes, cornichon, sour cream, grainy mustard dressing  

Buckwheat tabbouleh, mint and lemon vinaigrette  

Asian cabbage slaw, carrot, ginger miso dressing, sesame  

SWEETS

Choose one (1) from:

Gourmet white and dark chocolate chip cookie 

Cranberry oatmeal cookie 

Organic granola bar (nut-free)  


Lemon coconut shortbread cookie  



Lunch à la Carte

SANDWICH À LA CARTE


Maximum of two (2) choices per function.
Add \$1.00 to substitute to gluten-free bread.



BC vine ripened tomato, fior di latte,
sundried tomatoes-olive tapenade, basil pesto,
house-made herb focaccia bread 
\$18.25 each (Minimum order of 6)

Rosemary ham, Swiss cheese, tomato, arugula,
Dijon mustard mayonnaise, pretzel baguette
\$18.25 each (Minimum order of 6)

Roast beef, Farmhouse smoked Gouda,
tomato, horseradish aioli, brioche bun
\$18.25 each (Minimum order of 6)

Black pepper turkey, cheddar, tomato, spinach,
lemon mayonnaise, flour tortilla wrap
\$18.25 each (Minimum order of 6)



Fraser Valley Free range egg salad, young
watercress, mini croissant 
\$18.25 each (Minimum order of 6)

Cucumber, lemon edamame "pesto", pickled
carrot, avocado, sprouts, gluten-free,
vegan wrap  
\$18.25 each (Minimum order of 6)

COMPOSED SALAD BOWLS

Chicken Caesar salad
Herb grilled Fraser Valley chicken breast,
chopped hearts of romaine, sundried tomatoes,
crispy capers, parmesan, herb and garlic
croutons
\$29.00 each (Minimum order of 24)
(Add \$2.00 for bacon)

Albacore tuna nicoise salad
BC rare albacore tuna, bibb lettuce, green beans,
gem tomatoes, Fraser Valley free range hard-
boiled egg, pepperoncini, black olive crumb,
lemon oregano dressing
\$29.00 each (Minimum order of 24)

Quinoa salad  
Moroccan spiced cauliflower, peppadew peppers,
kale, golden raisins, sunflower seeds, maple and
apricot dressing
\$22.00 each (Minimum order of 24)





Host Bar Beverages

BAR SELECTIONS

Deluxe brand liquor – 1oz	\$13.00
Premium brand liquor – 1oz	\$11.00
Featured wines – 5oz	\$11.00
Featured beer – 355ml	\$11.00
Olé cocktail – 355ml	\$13.00
Ports, liqueurs, cognac – 1oz	\$12.50

NON-ALCOHOLIC

Soft drinks	\$5.50
Canned North Water	\$6.75
Selected fruit juices	\$5.75
Sparkling mineral water	\$6.25

MARTINIS

Deluxe brand martinis – 2oz	\$19.00
Premium brand martinis – 2oz	\$17.00

PUNCH

Alcohol free fruit punch	\$130.00 per gallon
Rum punch	\$200.00 per gallon
Sangria	\$220.00 per gallon

One (1) gallon offers approximately twenty (20) martini glasses.

WINE LIST

Please speak with your Catering Managers who can assist you in your wine selection.

Beverages for your function may be purchased on either host or non-hosted basis. Should consumption be less than \$500.00 over a four (4) hour period, a bartender charge of \$180.00 will apply.

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. 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 any food and beverages not consumed may not be taken off the premises.

ENVIRONMENTAL COMMITMENT

As part of our commitment to sustainability, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids canned goods and wherever possible, donates excess food to various local charities and non-profit organizations. Any single-use items (utensils, containers, etc.) used in the facility are biodegradable or recyclable.

PRICES

Food and beverage prices cannot be guaranteed more than ninety (90) days prior to the event. Menu prices are established for ten (10) guests per table for plated functions - if you wish to lower this number additional charges may apply.

Food and Non-Alcoholic Beverages 20% Administrative Fee, 5% GST & 7% PST (on carbonated beverages that contain sugar, natural sweeteners or artificial sweeteners).

Hosted Alcoholic Beverages 20% Administrative Fee, 5% GST & 10% PST (Liquor Sales Tax)

*Please note that GST is calculated on top of the administrative fee.

HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals to completion that are planned in advance within the time frames noted below. The maximum time from start of service to completion is two (2) hours.

Breakfast: 7:00 AM to 9:00 AM

Lunch: 11:00 AM to 2:00 PM

Dinner: 5:00 PM to 9:00 PM

Receptions: 11:00 AM to 9:00 PM

Please note that we do not relocate food and drink from one meal period or 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 20% 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.

Catering at the Vancouver Convention Centre

CHILDREN

For Children under the age of ten (10) years, special plated as well as buffet children's menus are available or they are eligible for a 50% discount off our standard buffet menus.

CHINA SERVICE

In all carpeted service spaces, Exhibit Halls or outdoors on Terraces, china and glassware will automatically be used for all meal services unless compostable/disposable ware is requested by the client or necessary to facilitate service requirements. Additional charges may apply.

WINE / LIQUOR

We can operate a host bar or non-hosted 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 non-hosted bar. Should consumption be less than \$500.00 over a four (4) hour period, a bartender charge of \$180.00 will apply.

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

CORKAGE

Under the Vancouver Convention Centre's liquor primary 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.

TIMES OF ALCOHOL SERVICE

Vancouver Convention Centre's liquor primary license allows service of alcoholic beverages from 11:00 AM to 1:00 AM, seven (7) days a week. Liquor Primary Terms and Conditions require that all patrons leave a liquor primary establishment within half an hour of liquor service ending. Accordingly, your Catering Manager will work with you to coordinate an announcement of "last call" at 12:30 AM, alcohol service stops by 1:00 AM ("hard close" of bars), and guests are asked to clear the event space by 1:30 AM.

GUARANTEED ATTENDANCE

Food and beverage guarantees are due ten (10) business days prior to your event start date. Actual attendance will be billed if it is higher than the original guarantee number, provided that the additional meals have been served.

LABOUR CHARGES

For orders under the listed menu minimum, please speak with your Catering Manager as additional labour charges will apply. For any meal function on a Canadian Statutory Holiday, a menu surcharge of 15% applies to all food and beverage orders.

Catering at the Vancouver Convention Centre

FOOD ALLERGIES AND ALTERNATE DIETARY NEEDS

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that can 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. Please note 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.

If at the time of service the number of alternate meals (including vegetarian) required exceeds the number on your dietary list, an additional fee starting at \$40.00 per entrée (exclusive of tax and administrative fee) 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 guest's needs.

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

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.”

Please ask your Catering Manager if you require additional information.

Catering at the Vancouver Convention Centre

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 deadline, a menu surcharge of 30% will apply on the additional meals, calculated on the original menu price. Any new orders received within ten (10) business days will also be subject to a 30% surcharge of the original menu price, assuming that we are able to accommodate the request. We allow for a 5% "overage" to a maximum of thirty (30) guests which is used to accommodate your guests on-site dietary restrictions which may occur additional charges. Please note that charges will apply to the extra alternate meals served.

DEPOSIT REQUIREMENTS

A 10% deposit is required upon signing of the contract, or due six (6) months prior for conferences and events. A second deposit of 50%, of the contracted amount or planned orders, whichever is higher, is due thirty (30) days prior to your event and the remaining balance ten (10) days prior to the event.

Your Catering Manager will work with you to calculate all of your expected costs and deposit requirements. Any overpayment will be 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.

See your
event come
to life **HERE.**

Contact information

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