

CONFERENCES &
CONVENTIONS
MENU





**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.

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





**Only the finest
ingredients, from
start to finish.**



Plated Breakfast

All plated breakfast menus are served with fresh orange juice, freshly brewed Moja organic coffee and TEALEAVES tea.

GROUSE BREAKFAST DELIGHT

\$48.00 per person (Minimum of 50 guests)

Overnight oats, coconut milk, chia seeds,
blueberry preserve  
Our Signature sundried cranberry scones 
Served with butter, preserves

Fraser Valley free range scrambled eggs  
Grilled asparagus  
Red skinned diced potatoes, green onions 
Canadian smoked bacon  
Locally made chicken apple sausage

CYPRESS SUNRISE

\$51.50 per person (Minimum of 50 guests)

Açai and banana parfait, blueberries, gluten and
nut-free granola, fresh mint  
Mum's banana bread 

BC mushrooms, caramelized onions, Swiss and
feta cheese frittata  
Canadian smoked bacon  
Locally made farmers pork sausage
Lyonnais potatoes, grilled onion, red peppers,
fresh cut herbs  
Grilled zucchini, roasted tomatoes,
mushrooms  

SEYMOUR MORNING SERENITY

\$50.00 per person (Minimum of 50 guests)

Fresh fruit salad, seasonal berries  
Wheat-free Armstrong white cheddar
cornbread  
Served with butter

Breakfast wrap - Fraser Valley free range
scrambled eggs, aged cheddar, guajillo salsa,
sautéed zucchini, onion, peppers 
Canadian back bacon  
Roasted BC nugget potatoes, fresh herbs  
Herb roasted local tomato, fresh cut herbs  

HEMLOCK HARMONY

VEGAN AND GLUTEN FREE

\$59.00 per person (Minimum of 50 guests)

Chia seed pudding, oat milk, agave nectar,
banana-berry compote, seasonal berries  
Carrot and flax muffin  

"Just Egg" frittata, spinach, caramelized
onion  
Tempeh hash, local farm nugget potatoes,
BC mushrooms, kale, cabbage, red peppers  
Grilled cauliflower, herb roasted tomatoes  
"Plant-based" sausages  
Crispy potatoes, green onion  

PLATED BREAKFAST ENHANCEMENTS

Served family style for a minimum of ten (10) guests per table.
Add \$4.00 per person below ten (10) guests per table.

European breakfast platter

Black Forest ham and turkey df gf

Vancouver Island aged cheddar, Gouda gf v

Served with artisanal breads, house-made
mostarda, pickles v

\$230.00

"Just Egg" vegan scramble gf ve

\$7.50 per person (Minimum of 20 guests)

Smoked wild salmon platter, capers, shaved red
onions df gf

Served with sliced rye bread, dill cream cheese dip v

\$127.00

House-baked artisan bread basket v

Twelve (12) pieces

A variety of mini croissants, rosemary focaccia,
epi baguette

Served with butter, preserves

\$40.00



Buffet Breakfast

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.

CONTINENTAL

\$36 per person (Minimum of 50 guests)

Apple juice, fresh orange juice
Assorted individual yogurt  
Fresh fruit salad, seasonal berries  

Wheat-free Armstrong white cheddar
cornbread  
House-made mini high fibre protein bar  
Our Signature sundried cranberry scone 
Mini flaky croissant 

Freshly brewed Moja organic coffee and
TEALEAVES tea

ENHANCEMENTS

Consider enhancing your guests' experience by
adding items to the continental buffet menus.

"Just Egg" vegan scramble  
\$7.50 per person (Minimum of 20 guests)

Fraser Valley free range scrambled eggs 
\$6.50 per person (Minimum of 50 guests)

Crispy shredded hash  
\$4.50 per person (Minimum of 50 guests)

Tater tots 
\$4.50 per person (Minimum of 50 guests)

EARLY RISER

\$40.50 per person (Minimum of 50 guests)

Apple juice, fresh orange juice
Assorted individual yogurt  
Fresh fruit salad, seasonal berries  

Breakfast sandwiches
Fraser Valley free range fried egg, Canadian back
bacon, cheddar, English muffin
Vegan breakfast wrap - tofu scramble, zucchini,
mushrooms, tomatoes  
(available upon request)

Mum's banana bread 
House-made mini high fibre protein bar  

Freshly brewed Moja organic coffee and
TEALEAVES tea

MORNING BOUNTY

\$44.00 per person (Minimum of 50 guests)

Apple juice, fresh orange juice
Banana yogurt parfait, house-made granola,
mixed berry compote   

Fraser Valley free range scrambled eggs  
Canadian smoked bacon  
Locally made farmers pork sausage
Red skinned crispy potatoes, green onions 
Herb roasted local gem tomatoes, sautéed
mushrooms  

Zucchini cake  
Cheddar scones 
Served with butter, preserves

Freshly brewed Moja organic coffee and
TEALEAVES tea

FARM TO TABLE VEGAN AND GLUTEN FREE BREAKFAST

\$55.00 per person (Minimum of 50 guests)

Apple juice, fresh orange juice
Fresh fruit salad, seasonal berries  
Chia seed pudding, oat milk, agave nectar,
banana-berry compote, seasonal berries  

"Just Egg" frittata, spinach, caramelized
onion  
Tempeh hash, nugget potatoes, BC mushrooms,
kale, cabbage, red peppers  
Grilled cauliflower, red pepper, fresh herbs,
edamame and onion Succotash  
"Plant-based" sausages  
Lyonnise potatoes, grilled onion, red peppers,
fresh cut herbs  

Carrot and flax muffin  

Freshly brewed Moja organic coffee and
TEALEAVES tea

EUROPEAN

\$45.00 per person (Minimum of 100 guests)

Apple juice, fresh orange juice
Overnight oats, coconut milk, chia seeds,
blueberry preserve  
Fresh fruit salad, seasonal berries  

Black Forest turkey, Irish ham, salami, country
style pork paté
Vancouver Island aged cheddar, Gouda, Salt
Spring Island Brie, havarti  
Served with mustard, HP sauce, cornichons

House-baked artisan bread basket including:
Mini flaky croissants, soft brioche, whole-wheat
bread roll 
Our Signature sundried cranberry scone 
Carrot and flax muffin  
Served with butter, preserves

Freshly brewed Moja organic coffee and
TEALEAVES tea

PORK-FREE MORNING FEAST

\$49.00 per person (Minimum of 50 guests)

Apple juice, fresh orange juice
Bircher muesli - apple, oats, cranberries,
pumpkin seeds, berries  

Spinach, caramelized onions, Swiss frittata  
Turkey sausage
Chicken patty  
Farm style shredded hash, chives  
Grilled cauliflower, red pepper, fresh herbs,
edamame and onion Succotash  

Wheat-free Armstrong white cheddar
cornbread  
Carrot and flax muffin  
Mini flaky croissants 
Served with butter, preserves

Freshly brewed Moja organic coffee and
TEALEAVES tea



BUFFET BREAKFAST ENHANCEMENTS

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.

European breakfast platter

Irish ham, Black Forest turkey gf gf
Vancouver Island aged cheddar, Swiss cheese gf v
Served with artisanal breads, preserves v
\$23.00 per person (Minimum of 100 guests)

Tater tot hash

Pastrami, sauerkraut, grainy mustard emulsion
\$10.00 per person (Minimum of 100 guests)

Vegan tater tot hash ve

Roasted portobello, soy "protein curls", green onion, grainy mustard emulsion
\$13.00 per person (Minimum of 100 guests)

"Just Egg" vegan scramble gf ve

\$7.50 per person (Minimum of 20 guests)

Waffles v

Served with Canadian maple syrup, fresh strawberries, whipped cream
\$6.00 per person (Minimum of 100 guests)

Steel cut oats gf ve

Served with milk, oat milk, brown sugar, pumpkin seeds, dried cranberries gf v
\$7.50 per person (Minimum of 50 guests)

Buttermilk Pancakes v

Served with Canadian maple syrup, fresh strawberries, whipped cream
\$6.00 per person (Minimum of 100 guests)

Seasonal whole fresh fruit gf ve

\$4.00 per person



Breakfast à la Carte

HOT BREAKFAST SANDWICHES

Fraser Valley free range eggs, Canadian back bacon, cheddar, English muffin
\$13.50 (Minimum order of 2 dozen)

Fraser Valley free range eggs, locally made chicken patty, cheddar, English muffin
\$13.50 (Minimum order of 2 dozen)

Fraser Valley free range eggs, vegetable patty, cheddar, English muffin 
\$13.50 (Minimum order of 2 dozen)

Fraser Valley free range eggs, ham, cheddar, croissant
\$13.50 (Minimum order of 2 dozen)

Double ham and egg burrito
Fraser Valley free range scrambled eggs, shaved Irish ham, bacon, shredded cheddar, tortilla wrap
\$15.00 (Minimum order of 2 dozen)

Vegetarian breakfast burrito
Fraser Valley free range scrambled eggs, roasted peppers, black bean salsa, shredded mozzarella 
\$13.50 (Minimum order of 2 dozen)

Tofu vegan breakfast wrap
Tofu scramble, caramelized onions, spinach, sundried tomatoes, mushrooms 
\$14.50 (Minimum order of 2 dozen)

Soy vegan breakfast wrap
Soy "protein curls", roasted peppers, onions, zucchini 
\$14.50 (Minimum order of 2 dozen)

*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 breakfast cereals, milk 
Muesli, Corn Flakes, All Bran
\$4.75 per guest (Minimum of 6 guests)

House-made granola, honey, milk   
\$7.75 each (Minimum of 10 guests)

Steel cut oats  
Served with milk, oat milk, brown sugar, pumpkin seeds, dried cranberries  
\$7.50 per person (Minimum of 50 guests)

Individual natural yogurts  
\$4.75 each

Fresh fruit salad, seasonal berries  
\$9.50 per person (Minimum of 20 guests)

Seasonal whole fresh fruit  
\$4.00 each

Overnight oats, coconut milk, chia seeds, blueberry preserve  
\$8.75 each (Minimum order of 2 dozen)

Vegan coconut yogurt parfait, fresh berries, granola  
\$11.75 each (Minimum order of 2 dozen)

Banana yogurt parfait, mixed berry compote, house-made granola, honey   
\$9.75 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)

Apple empanada 
\$5.75 each (Minimum order of 1 dozen)

Whole wheat apricot scone 
\$5.75 each (Minimum order of 1 dozen)

WHEAT-FREE BAKERY SELECTION

Wheat-free muffins

Chocolate chip  
Blueberry  
Savoury vegetable muffin  
\$6.25 each (Minimum order of 6 per any 1 type)

Wheat-free double chocolate almond loaf   
\$60.00 per loaf (10 slices)

Wheat-free Armstrong white cheddar cornbread  
\$5.25 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
\$66.00 per dozen (Minimum order of 1 dozen)

Mini viennoiserie

Mini flaky croissant 
Mini pain au chocolat 
Mini raspberry Danish 
\$48.00 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 
\$48.00 per loaf (10 slices)

Freshly baked low fat muffins

Blueberry lemon 
Carrot spice 
Cranberry orange 
Crushed pineapple 
Berry bran 
Pumpkin 
\$63.00 per dozen
(Minimum order of 1 dozen per any 1 type)





Pastor

Sweet Items

Cookies

Cranberry oatmeal 

Belgian chocolate chip 

Raspberry bird's nest 

Chunky peanut butter  

\$60.00 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  

\$60.00 per dozen

(Minimum order of 1 dozen per any 1 type)

GLUTEN FREE | VEGAN SWEET ITEMS

Chocolate chip cookie  

Lemon coconut shortbread  

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 gf ve n

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

\$7.00 per person (Minimum of 50 person)

Candy express

A selection of sour candies, gummy worms, M&M's, candy nerds, fruit drops, lemon and raspberry jelly slices gf

We respectfully decline requests for customization of specific candy types.

\$7.25 per person (Minimum of 50 guests)

MadeGood granola bars (nut-free) gf ve

(Individually wrapped)

\$54.00 per dozen (Minimum order of 2 dozen)

Clif energy bars (80% organic) v

(Individually wrapped)

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

Assorted chocolate bars v

(Individually wrapped)

\$4.75 each

Premium ice cream bars or frozen fruit bars gf v

Please allow a maximum 30-minute service time.

\$8.50 each (Minimum order of 2 dozen)

Premium vegan frozen sorbetto gf ve

Please allow a maximum 30-minute service time.

\$8.50 each (Minimum order of 2 dozen)

Milk chocolate passion fruit truffles gf v

Grand Cru Cointreau truffles gf v

Vegan dark chocolate truffles gf ve

\$60.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Assorted flavours of macarons v n

\$57.00 per dozen (Minimum order of 3 dozen)

Cake pops

Chocolate v

Lemon v

Red velvet v

\$69.00 per dozen

(Minimum order of 2 dozen per any 1 flavour)

Decorated cupcakes

Double chocolate v

Lemon v

Vanilla v

\$69.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Mini filled donuts

Raspberry v

Nutella v n

\$69.00 per dozen

(Minimum order of 2 dozen per any 1 flavour)

Mini pastries

Classic New York cheesecake v

Lemon meringue tartlette v

Maple pecan tart v n

Orange fennel financier gf ve n

Nanaimo bite v n

Flourless Italiano (chocolate and coffee) cake gf ve

Maple craquelin profiterole

Strawberry cream verrine, rhubarb compote gf ve

\$69.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Celebration sheet cake

Chocolate v

Vanilla with fresh strawberries v

\$225.00 each (12"x 16" serves 50 guests)

Cake inscription included.

Custom images available with additional charge.

Larger sheet cakes available at an additional \$4.50 per person.

SAVOURY ITEMS

Platter of mini finger sandwiches

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

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

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

Roasted beef, Farmhouse smoked Gouda, grilled pepper and onion, horseradish aioli, brioche bun

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

\$244.00 (60 pieces of the assortment above)

Smartfood popcorn, kettle chips or pretzels **v**
\$5.00 per individual package

Three-colour organic tortilla chips, fresh salsa roja cruda **gf ve**
\$6.50 per person (Minimum of 10 guests)

Gluten-free crisps, red pepper hummus **gf ve**
\$7.50 per person (Minimum of 10 guests)

Gourmet dry roasted nuts **gf ve n**
Selection of premium nuts including:
Almonds, peanuts, cashews, walnuts, pecans
\$10.00 per person (Minimum of 10 guests)

Kettle chips **gf ve**
\$27.00 per half pound
(Half pound provides 8 portions)

Pretzels **v**
\$27.00 per pound (1 pound provides 8 portions)

Japanese dry snacks **v**
Assorted rice crackers and wasabi green peas
\$27.00 per pound (1 pound provides 8 portions)

Pop your own popcorn **gf v**
Rental of popcorn machine
\$270.00 per day (subject to availability)
Banquet attendant is required at \$180.00
(minimum of 4 hours).

All-in-one ready to pop kernels
\$30.00 per bag (12 to 15 portions per bag)

Flavoured popcorn

Caramel **gf v**

Cheddar **gf v**

Buttered **gf v**

\$4.50 per bag
(Minimum order of 60 bags per any 1 type)



Themed Breaks

MID-MORNING BREAK

Mum's banana bread 
Seasonal whole fruit  
Ham and cheese croissant

Freshly brewed Moja organic coffee and
TEALEAVES tea
\$22.00 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
\$28.50 per person (Minimum of 50 guests)

ICE CREAM EXPRESS

Choice of pre-scooped:
House-made honey vanilla gelato  
Chocolate gelato  
Mango sorbet  
Strawberry sorbet  
\$7.50 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
\$15.00 per person (Minimum of 30 guests)

ALL PLANT 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
\$31.00 per person (Minimum of 50 guests)

À la Carte

QUICK BITES

Price per dozen / Minimum order of five (5) dozen of any one (1) type.

Chicken and Havarti empanada
\$70.00

Grilled cheese sandwich,
house-made mostarda, Okanagan Brie 
\$59.00 (4 -5 oz per piece)

Classic cucumber sandwich,
chive cream cheese, white bread 
\$54.00

Old fashioned ham and mild cheddar,
croissant (served cold)
\$68.00

Braised beef arancini, sundried tomatoes,
parmesan, basil pomodoro
\$71.00

Prime rib burger slider, caramelized onions,
tomato bacon jam, aged cheddar, slider bun
\$71.00

Portobellini mushrooms slider, Brie,
pesto, spinach ragout, slider bun 
\$66.00

Crispy vegetable spring rolls,
plum sauce 
\$64.00

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.

\$67.00 per airpot

One (1) airpot serves ten (10) guests

\$134.00 per gallon

One (1) gallon serves twenty (20) guests

TEALEAVES TEA

Vancouver's TEALEAVES crafts sustainable 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.

\$67.00 per airpot

One (1) airpot serves ten (10) guests

\$134.00 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.

\$81.00 per airpot

One (1) airpot serves ten (10) guests

\$162.00 per gallon

One (1) gallon serves twenty (20) guests

FRESHLY BREWED MOJA ORGANIC COFFEE AND TEALEAVES TEA

\$6.75 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 services 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, cappuccino, mocha (\$6.75 per cup if over the one hundred fifty (150) cup limit)

\$1,300.00 for a 4-hour service

*Subject to availability.

Over 4-hours of service requires an additional barista charged by the hour.

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: \$125.00

(includes 10 coffee pods on first event day)

Additional coffee pods: \$6.00 each

Minimum guarantee of ten (10) pods per day for multi-day events

Served with milk, cream, oat milk, sugar



DAIRY-FREE MILK

Oat milk	\$17.00 per carton (946 ml)
Soy milk	\$13.00 per carton (946 ml)
Almond milk	\$14.00 per carton (946 ml)

HOT COCOA BAR gf v

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

\$8.50 per person (Minimum of 20 guests)

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

BUBBLE TEA

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

\$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 one hundred fifty (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

**\$148.00 for 3 gallons (3 gallons serve 60 cups)
(Minimum order of 3 gallons per any 1 type)**



Richer in antioxidants than traditional açai, 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 gf ve

\$16.00 per 3oz bowl

(Minimum of 20 bowls, maximum of 150 bowls)

*Subject to availability.

Banquet attendant is required at \$180.00 (minimum of four (4) hours). Please speak with your Catering Manager to personalize this experience.

FRESH FRUIT AND YOGURT SMOOTHIES

Mango gf v

Wild mixed berry gf v

Banana strawberry gf v

\$60.00 per pitcher

(Serves approximately seven (7) glasses)

VEGAN SMOOTHIES

Green immune booster gf ve

(kale, lemon, apple, avocado)

Açai antioxidant gf ve

(Açai, banana, mango)

Energy boosting gf ve

(banana, stone fruit, orange, turmeric)

\$70.00 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
Canned Lemonade	\$6.00 each
Canned 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)	\$4.50 each

Apple juice or fresh orange juice
\$9.00 per person
(minimum order of 25 per flavour)

Unsweetened iced tea
\$24.00 per pitcher
(Serves approximately seven (7) glasses)
Lemonade
\$24.00 per pitcher
(Serves approximately seven (7) glasses)

NOT TOO SWEET LOCALLY BREWED CRAFT SODA

Lychee lemonade
Fizzy lemonade
\$7.75 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	\$6.50 each
Conference canned fruit juice	\$5.00 each
Conference soft drink assortment	\$5.00 each

(All canned beverages are charged on consumption)

Freshly brewed Moja organic coffee and TEALEAVES tea

\$5.75 per person per break
\$110.00 per gallon per break

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

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

Conference unsweetened iced tea
\$51.00 per gallon per break

Conference lemonade
\$51.00 per gallon per break



Plated Lunch

All plated lunches are served with house-baked artisan rolls, freshly brewed Moja organic coffee and TEALEAVES tea. Prices are per person, based on a minimum of fifty (50) guests.

Three-course selection including a salad, main course and dessert.

Select one (1) item for each course:

SALAD

Choose from:

UP Vertical Farm greens

Edamame, grape tomatoes, shredded carrots, radish, Nappa and red cabbage, herb vinaigrette  

Caesar

Hearts of Romaine, sundried tomatoes, fried capers, Grana Padano, roasted garlic focaccia croutons, Caesar dressing 

Antipasti

Grilled zucchini, mini peppers, eggplant, Castelvetrano olives, borettane onions, hardy greens, pepperoncini, balsamic mushrooms  

Add: Genoa salami (1.5oz) and soppressata (1.5oz) \$9.00 per person

Beets

Grilled Belgian endives, baby kale, salted oven dried oranges, whipped citrus ricotta, hemp seeds, honey lemon dressing  

Mediterranean

Turmeric cauliflower, balsamic cured mushrooms, crispy chickpeas, cucumber, red peppers, heirloom tomatoes, hardy leaves, whipped feta and mascarpone, citrus vinaigrette  

Fior di latte

BC vine ripened tomatoes, arugula, Mission figs, basil pesto, vegan caviar, balsamic vinaigrette  

MAIN COURSE

Select one (1) main course. For an additional course, please see your Catering Manager.

Choose from:

Pan seared free range chicken breast

Peri Peri crushed baby potatoes, seasonal vegetables, marinated mushrooms, rosemary jus  

\$63.00

Herb marinated free range chicken breast

Lyonnais sweet potato, kale, ricotta and sautéed spinach-polenta pavé, grilled vegetables, oregano lemon jus 

\$66.00

Pan seared Lois Lake steelhead

Honey glazed carrots and beets, braised citrus fennel, sautéed spinach, Israeli couscous, citrus beurre blanc

\$63.00

Pan seared sockeye salmon

Parmesan potato cake, braised leek and kale, buttered green beans, mini peppers, charred tomato sauce 

\$65.50

Greenland trout

Maple miso glaze, bok choy, edamame, soy cured shitake and daikon, fingerling potatoes, sake-yuzu emulsion  

\$74.00

MAIN COURSE CONT.

Herb crusted lingcod
Pan seared gnocchi, parmesan, preserved
lemon, local mushrooms, green beans,
caramelized shallot, Provençal style sauce
\$65.00

5oz braised Certified Angus beef
"Signature Dish"
Creamy mash potato, seasonal vegetables,
local mushrooms, braised shallot, charred
tomatoes, thyme jus 
\$74.00

Spinach and ricotta lasagna
Roasted zucchini, bell peppers, local
mushrooms, Reggiano, béchamel, basil
marinara sauce 
\$55.00

Cauliflower steak
Stir fried with soy "protein curls", red pepper
relish, fresh cut herbs, spring onion, "Plant-
based" grilled bratwurst sausage, brown
mushroom mustard sauce 
\$60.00

DESSERT

Choose from:

Tropical fruit panna cotta
Mango, coconut cream, passion fruit
fluid gel 

Creamy chocolate plant-based brownie,
crystal chocolate 

Pavlova
Baked meringue, strawberry whipped
ganache, fresh seasonal berries 

Coffee mascarpone
Coral sponge, cocoa nib crumble 

Mini velvet chocolate sphere
Balsamic vinegar infused raspberry
mousse 
Add \$3.50 per person



Buffet Lunch

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.

SUNSHINE COAST

CHEF'S SANDWICH AND WRAP BUFFET
\$55.00 per person (Minimum of 50 guests)

Suitable for functions with limited seating

Mixed greens, shaved radish, carrots,
aged balsamic vinaigrette gf ve

New potato salad, green onions, cornichon,
mayo, sour cream grainy mustard dressing gf v

Asian cabbage slaw, carrot, ginger miso
dressing, sesame gf ve

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

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

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

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

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

Belgian chocolate chip cookies v
Raspberry bird's nest cookies v
"Plant-based" oatmeal raisin cookies gf ve

Freshly brewed Moja organic coffee and
TEALEAVES tea

ENHANCEMENTS

House-made potato chips ve
\$4.00 per person (Minimum of 50 guests)

Cream of tomato soup gf v
\$6.00 per person (Minimum of 50 guests)

Fraser Valley free range egg salad, young
watercress, mini croissant v
\$4.00 per person (Minimum of 30 guests)



YALETOWN

CHEF'S SANDWICH AND WRAP BUFFET

\$62.00 per person (Minimum of 50 guests)

Suitable for functions with limited seating

Greek salad, BC tomatoes, red onion, kalamata olives, cucumber, traditional oregano vinaigrette  

On the side: Feta cheese  

Pemberton beet salad, pickled red onion, sunflower seeds, Belgian endives, baby kale, salted oven dried oranges, apple cider vinaigrette  

Gemelli pasta salad, Okanagan goat cheese, green peas, cherry tomatoes, red pepper drops, herb vinaigrette 

Add: Chorizo (\$2.00 per person)

Grilled zucchini and eggplant, mozzarella, pickled red onion, arugula, tomato, basil pesto, grainy mustard aioli, house-made herb focaccia 

Montreal spiced corned beef, Swiss, sauerkraut, Thousand Island dressing, kosher pickle, marble rye

Mortadella, soppressata, salami, provolone, grainy mustard, Calabrian chili aioli, giardiniera vegetables, ciabatta

Herb-grilled Fraser Valley chicken breast, chopped romaine hearts, olive oil poached tomatoes, crispy capers, parmesan cheese, herb and garlic croutons, tortilla wrap

Mediterranean wrap

Fried chickpeas, artichoke, spinach, pickled red onion, sundried tomato, kalamata olives, pepperoncini, shredded lettuce, alfalfa sprouts, hummus, gluten-free and vegan wrap  

Mini raspberry donut 

Vanilla cupcake 

Lemon coconut shortbread  

Freshly brewed Moja organic coffee and TEALEAVES tea

ENHANCEMENTS

House-made potato chips 

\$4.00 per person (Minimum of 50 guests)

Cream of tomato soup  

\$6.00 per person (Minimum of 50 guests)

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

\$4.00 per person (Minimum of 30 guests)

THE STANLEY PARK

\$63.50 per person (Minimum of 100 guests)

Caesar salad, chopped hearts of romaine, sundried tomatoes, parmesan cheese gf v

On the side: herb and garlic croutons v

Grilled asparagus, roasted red pepper, ricotta, lemon, extra virgin olive oil gf v

Cucumbers, tomatoes, red onions, mint, black olives, lime vinaigrette gf ve

Fraser Valley roasted chicken breast, parsley jus gf

Basil marinated lingcod, Provençal style sauce gf

Cheese tortellini, parmesan, black pepper cream sauce v

Peri Peri and fresh herb roasted local potatoes gf ve

Broccoli, peppers, cauliflower, balsamic mushrooms, onions gf ve

Tiramisu verrine

Coconut orange macaroon df gf v

Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and TEALEAVES tea

ADD: VEGAN | GLUTEN-FREE DISH

Mushrooms, spinach, sundried tomatoes, white bean cassoulet gf ve

\$6.75 per person (Minimum of 100 guests)

THE SEA TO SKY

\$65.50 per person (Minimum of 100 guests)

Mixed greens, pickled beets, shaved carrots, ginger tamarind dressing gf ve

Channa chaat, red onions, fresh cilantro, mint, tamarind chutney, lemon dressing gf ve

Moong dal and carrot salad, curry leaf, chili, coconut, mustard oil dressing gf ve

Butter chicken gf

Mangalorean fish curry with cod, curry leaves, coconut milk df gf

Madras vegetable curry, coconut milk gf ve

Paneer tikka masala, red onion, pepper, ginger v

Saffron pulao (rice) gf ve

Naan v

Served with cucumber raita, mango chutney and house-made mint chutney gf v

Ginger cookie gf ve

Coconut rice pudding, golden raisins, toasted cashews gf ve n

Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and TEALEAVES tea

*This menu package contains cilantro, spring onions, sesame, coconut, allium, spices, soy and its by-products.

BUFFET ENHANCEMENTS

House-baked artisan bread rolls v

Served with butter

\$22.00 per dozen (Minimum of 5 dozen)

Vegetable samosa ve

Served with tamarind chutney

\$62.00 per dozen (Minimum order of 5 dozen)

Cauliflower and spinach pakoras ve

Served with house-made mint chutney

\$57.00 per dozen (Minimum order of 5 dozen)



THE CAPILANO

\$66.00 per person (Minimum of 100 guests)

Asian mixed greens, shaved radish, edamame, mango lime dressing  

Cabbage slaw, carrot, ginger miso dressing, sesame  

Thai som tam, green papaya, carrot, long beans, local tomato, lemongrass ginger dressing  

Fresh maki sushi selection including:
Kappa maki, salmon, spicy tuna, California rolls
Served with pickled ginger, wasabi, soy sauce

Chicken karaage 
(Served with sweet and sour sauce on the side)
Shanghai pork dumplings (2pcs) 
Served with soy ginger dumpling sauce
(presented in bamboo steamer baskets)
Buddhas delight, garlic sesame soy (vegetarian stir fry)  
Vegetable spring rolls, plum sauce 
Kimchi fried rice  
Chow mein noodles, onion, peppers, cabbage, broccoli, spring onion, soy sesame dressing  

Mochi, kinako, brown sugar syrup  
Black sesame craquelin profiterole 
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea

*This menu package contains cilantro, spring onions, sesame, allium, spices, soy, and its by-products

ADD EXTRA DUMPLINGS TO YOUR BUFFET

Steamed prawn dumplings 
Served with soy ginger dumpling sauce
\$25.50 per dozen (minimum of 2 dozen)

Shanghai pork dumplings 
Served with soy ginger dumpling sauce
\$25.50 per dozen (minimum of 2 dozen)

SPANISH BANKS

\$71.00 per person (Minimum of 100 guests)

Mixed greens with cucumber, tomato, corn and cilantro vinaigrette  

Bean salad, spring onion, onion, pepper and citrus dressing  

Prawn and grilled pineapple salad, jalapeno, cilantro, lime dressing  

Birria de res (beef)  
Baked pork enchiladas, spring onions
Chicken pozole  
Bean and corn chili  
Re-fried black beans  
Roasted hand cut thick potatoes, jalapeno spice mix  
Spanish rice  
Served with soft tortillas, salsa roja, pico de gallo, sour cream, guacamole

Coconut cream cheese roulade 
Spiced chocolate cinnamon shortbread 
Mexican fruit salad  

Freshly brewed Moja organic coffee and TEALEAVES tea

*This menu package contains cilantro, spring onions, sesame, allium, spices, soy, and its by-products

THE BUTCHART GARDENS
VEGAN AND GLUTEN FREE LUNCH
\$66.00 per person (Minimum of 50 guests)

Local greens, baby radish, carrot pickle, sherry vinaigrette  

Roasted butternut squash, sunflower seeds, baby kale, shaved apple, maple dressing  

Local tomatoes, red onions, baby cucumbers, mint, avocado and hemp dressing  

Grilled "Plant-based" bratwurst sausage, grilled onions  

Stir fry with soy "protein curls", red pepper, onions, edamame, fennel, chili, herb sauce (contains soy)  

"Ranch" dusted local harvest roasted potato  

DuPuy lentils and spinach stew  

Seasonal sautéed vegetables  

Strawberry cream verrine, rhubarb compote  

Crushed almond cookie   

Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea



BUFFET ENHANCEMENTS

Tomato bisque  
\$7.00 per person (Minimum of 50 guests)

Cream of wild mushroom soup  
\$9.00 per person (Minimum of 50 guests)

Butternut squash, coconut, lime leaf soup  
\$8.00 per person (Minimum of 50 guests)

Assorted vegan sushi rolls 
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable yam tempura
Served with pickled ginger, wasabi, soy sauce
(presented on lacquered trays)
\$343.00
(120 pieces, serves approximately 50 guests)

Smoked salmon platter, capers, red onions,
crisps, mustard  
\$13.00 per person (Minimum of 50 guests)

Artisanal charcuterie board
Selection of cured, smoked and air-dried
meats, olives, pickles, mustard, house-made
mostarda, Artisan bread, crackers
Approximately 2oz portion per person
\$25.00 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.
\$24.00 per person (Minimum of 20 guests)

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 catering manager and we would be pleased to accommodate.





Boxed Lunch

A boxed lunch includes one (1) sandwich, a salad, fresh fruit and a sweet treat.
\$40.00 per guest (Minimum of 50 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, tomato, lettuce, caper mayonnaise, sprouts, multigrain roll

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

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

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

Corned beef, Swiss, sauerkraut, Thousand Island dressing, kosher pickle, marble rye

Mortadella, soppressata, salami, provolone, grainy mustard, Calabrian chili aioli, giardiniera vegetables, ciabatta

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  

SALADS

Choose one (1) from:

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

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

Thai som tam, green papaya, carrot, long beans, local tomatoes, lemongrass ginger dressing  

Asian cabbage slaw, carrot, ginger miso dressing, sesame  

Channa chaat, red onions, fresh cilantro, mint, tamarind chutney, lime dressing  

SWEETS

Choose one (1) from:

Gourmet white and dark chocolate chip cookie 

Cranberry oatmeal cookie 

Organic granola bar (nut-free)  

Lemon coconut shortbread cookie  

*Other accompaniments are available upon request for multiple day programs

Composed Salad Bowls

Fresh fruit and a sweet treat available for an additional charge.

Chicken Caesar salad

Herb grilled Fraser Valley chicken breast, chopped hearts of romaine, sundried tomatoes, crispy capers, parmesan, herb and garlic croutons

\$30.00 each (Minimum order of 24)

(Add \$2.00 for bacon)

Albacore tuna niçoise 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

\$30.00 each (Minimum order of 24)

Quinoa salad

Moroccan spiced cauliflower, peppadew peppers, kale, golden raisins, sunflower seeds, maple and apricot dressing  

\$23.00 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	\$13.50
Ports, liqueurs, cognac – 1oz	\$12.50

NON-ALCOHOLIC

Assorted soft drinks	\$5.50
Canned North Water	\$6.75
Assorted canned fruit juice	\$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 Manager 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

Late night: 9:00 PM to 11:30 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 operate a scratch kitchen, 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

catered@vancouverconventioncentre.com

+1 604 689-8232

www.vancouverconventioncentre.com

VANCOUVER
CONVENTION
CENTRE