

RECEPTION
& DINNER
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

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)



A top-down view of a variety of gourmet dishes. In the top left, a hand holds a white plate with three small tarts. To its right, a grey plate is filled with bread slices topped with melted cheese and herbs. Below the white plate, a wooden board holds several more tarts. In the center, a grey bowl contains a dish with a red tomato sauce, green leafy vegetables, and a white cheese garnish. To the right, a dark slate platter features a stack of golden-brown flatbread, crumbled white cheese, and a purple garnish. In the bottom left, a hand holds a skewer of small white and red balls. At the bottom center, a grey plate holds a large portion of a yellow, textured dish. The background is dark, making the food stand out.

Only the finest ingredients, from start to finish.

Receptions

LIGHT COCKTAIL

\$62.00 per person (Minimum of 100 guests)

This menu provides nine (9) hors d'oeuvre portions. Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Selection of hors d'oeuvres:

Chili seared prawn crostini, fennel marmalade 

Caprese skewers - bocconcini, basil pesto, kalamata olives, baby tomato  

Cauliflower and spinach pakoras, house-made mint chutney 

Porcini hush puppies with Cajun seasoning 

Shanghai pork dumpling (2pcs) 

Chicken dumplings (2pcs) 

Served with soy ginger dumpling sauce

Malay chicken skewers, lemongrass, cilantro 

Vegetable spring rolls, plum sauce 

Braised Alberta beef meatballs, fiery roasted tomato sauce, parmesan, basil

Farmer's market vegetable crudité, beet hummus  

Artisanal Canadian cheese board  

Dried fruits, maple praline nuts, house-made mostarda, artisan bread, crackers

ADD:

BC Mini Raw honeycomb with display stand • v
\$160 per pc (Serves 25-30 guests)

Fresh fruit salad, seasonal berries  

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)

TASTE OF VANCOUVER

\$90.00 per person (Minimum of 100 guests)

This menu provides for twelve (12) hors d'oeuvre portions. Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Selection of hors d'oeuvres:

Smoked BC wild salmon, dark rye

Wild prawn, saffron tomato emulsion  

Spinach, artichoke, ricotta cheese tarts 

Tokyo salmon, daikon salad, yuzu ponzu 

Yakitori chicken skewers, green onions, black and white sesame seeds  

Pintxos Matrimonio (Spanish tapas) - anchovies, spinach, pepper, pesto, puff pastry

Irish ham and Emmental cheese quiche

Vegetable samosas, house-made tamarind sauce 

Cauliflower bites 

Served with: Queso dip 

Mojo Cuban pulled pork enchiladas, spring onions, pepper, pickled jalapeño

Served with guajillo chili salsa, sour cream, smashed avocado

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

Hummus, tzatziki, baba ghanoush, grilled pita 

Montreal style beef brisket, sauerkraut, gravy  

Basket of house-made artisanal small rolls 

Mushroom and mascarpone ravioli, cacio e pepe sauce 

Rigatoni Sugo alla Norma, pan seared chicken, broccoli, cremini mushrooms

Chocolate cream, pureed cauliflower, cocoa streusel  

Maple craquelin profiterole 

Vanilla whipped ganache tartlette, seasonal berries 

GLOBAL TASTER GRAZING

\$103.00 per person (Minimum of 150 guests)

This menu provides twelve (12) hors d'oeuvre portions.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

ASIAN STATION

Yam and corn cake, cilantro, served with Thai curry coconut dip  

Local tuna tataki, wakame  

Chicken karaage, tsukemono, miso mayo

Assorted vegan sushi rolls  

(presented on lacquered trays)

Assortment of steamed and fried dim sum including:

Har gow (shrimp) (1.5pcs)

Shanghai pork dumplings (1.5pcs)

Served with soy ginger dumpling sauce

Lemongrass chicken potstickers (1.5pcs), sweet chili sauce

Vegetable spring rolls (1pc), plum sauce 

TASTE OF ITALY

Crema di carciofi e spinaci (artichoke and spinach dip)  

Grilled artisanal bread 

Roast porchetta, salsa verde

Pizza Bianca, rosemary grilled chicken, caramelized onion, ricotta, mozzarella

Strozzapreti pasta, braised short rib Bolognese

Cannellini beans, sundried tomato, spinach,

mushroom stufato  

WEST COAST SEAFOOD STATION

Clam and garden vegetable fritter, Old Bay spiced aioli 

Classic shrimp cocktail  

Maple cured BC wild salmon, pickled red onion, cucumber  

SWEETS

Matcha white chocolate namelaka, strawberry yuzu confit 

Lemon meringue tartelette 

Classic New York cheesecake 

Dark chocolate pink peppercorn truffle  

ENHANCEMENTS

House-baked artisan bread rolls 

Served with butter

\$22.00 per dozen (Minimum of 5 dozen)

O CANADA!

\$133.00 per person (Minimum of 200 guests)

This menu provides sixteen (16) hors d'oeuvre portions.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

WEST COAST

Stationed seafood bar including:

Snow crab claws  

Classic shrimp cocktail  

BC gin cured scallop ceviche, mango,
jalapeño  

Tuna tataki, wakame salad  

Grilled Humboldt squid, lemon, caper,
anchovy vinaigrette  

Okanagan chèvre, oven dried tomato, olive
tapenade, basil tart 

Antipasto skewer – Genoa salami, bocconcini,
variety of olives, tomato, pepperoncini

Fresh maki sushi selection including:

Kappa maki, salmon, spicy tuna, California,
yam tempura rolls

Served with pickled ginger, wasabi, soy sauce

PRAIRIES

Alberta braised Angus beef slider, aged cheddar,
caramelized onion

Barbeque duck spring rolls, plum sauce 

Grilled farmer's sausage, grilled onion and
cornichons

Served with; pretzel roll, grainy mustard 

Beet hummus, crispy chickpeas  

Cauliflower hummus, hemp seeds, chives  

CENTRAL CANADA

Spinach and ricotta ravioli, vegetable fumet,
sautéed wild mushrooms, cacio e pepe sauce 

Montreal smoked pastrami, braised cabbage,
gravy

Quiche Lorraine

Pierogies, sauerkraut, sour cream 

Octopus escabeche, local harvest fingerling
potato  

EAST COAST MARITIMES

Sausage roll

Atlantic halibut fish and chips, tartar sauce

Shrimp and grits

Hard shelled clam fritter, Old Bay spiced aioli 

Smoked Atlantic salmon, baby cucumber slaw 

Hodge-podge, vegetable stew  

Basket of artisanal house-baked bread 

CROSS-CANADA SWEETS

Mini cinnamon beaver tails 

Nanaimo bites  

Quebec maple pecan tart  

Mixed berry panna cotta  

Ice wine dark chocolate truffle  

BC and Quebec artisanal cheeseboard, baguette,
ficelle, water crackers 

EXTRAVAGANZA!

\$181.00 per person (Minimum of 300 guests)

This menu provides twenty two (22) hors d'oeuvre portions.

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

STEVESTON LOCAL SEAFOOD MARKET

Freshly shucked local oysters  

Snow crab claws  

Classic shrimp cocktail  

Bay scallop ceviche, mango, jalapeño, plantain chips (presented individually)  

Tuna tataki, wakame salad  

Served with mignonette, ponzu emulsion, cocktail sauce, wasabi mayo, lemon, lime, a variety of hot sauces

Fried calamari, sriracha aioli

Clam and garden vegetable fritter, Old Bay spiced aioli 

Cedar smoked salmon, maple mustard dressing, pickled radish  

Halibut fish and chips, tartar sauce 

GRANVILLE ISLAND CHARCUTERIE

Local and international cheese and bread bar including:

Local meats and sausages – rosemary wild boar, spicy elk, Prosciutto di Parma, traditional air-dried salami

Salt Spring Island Brie, cheddar, Gouda  

Manchego, truffle Pecorino Romano, Stilton  

Served with traditional mostarda, chutneys, mustard, pickled onion, house-marinated olives, cornichons

ADD:

BC Mini Raw honeycomb with display stand • v
\$160 per pc (Serves 25-30 guests)

Chipotle and lime hummus  

Bee pollen tzatziki  

House-baked artisanal grilled baguette, focaccia, lavash, olive oil, maple black pepper vinaigrette 

CHILLIWACK

Garden harvest salad, blueberries, nutritional yeast, pea shoots, roasted corn, edamame, herb vinaigrette  

Annatto duck confit, local greens, grilled asparagus, sweet turnip, pomegranate pearls, calamansi vinaigrette  

Grilled octopus, habanero aioli, peri peri potatoes  

Corn on the cob  

Smoked spareribs, barbecue sauce 

House-made pizza

Vegetarian - spinach, artichoke, black olives, sundried tomato, feta 

Hawaiian chicken - Bianca sauce, pineapple, grilled chicken, caramelized onion, ricotta, mozzarella

RICHMOND AND SURREY NIGHT MARKET

Twice-cooked pork belly, chili lime sauce, cilantro  

Assortment of steamed and fried dim sum including: Har gow (shrimp) (1pcs), steamed pork dumplings (1pcs)

Served with soy ginger dumpling sauce

Vegetable spring rolls, plum sauce 

Cauliflower and spinach pakoras, house-made mint chutney 

Chicken tikka masala 

Thai vegetable coconut curry  

Naan bread 

Steamed basmati rice  

GASTOWN

Chef attended

Roasted bison striploin  

Served with blackberry chutney, Bannock,
Foie gras mashed potato, natural jus

Chef attended

Poutine bar - Kennebec fries, gravy, cheese curd

KITSILANO SWEETS

Mascarpone tiramisu

Flourless Italiano cake (chocolate and coffee)  

Pistachio macaron   

Raspberry craquelin profiterole

Mango and passion fruit mousse verrine  

ENHANCEMENTS

BC Mini Raw honeycomb with display stand • v
\$160 per pc (Serves 25-30 guests)

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

\$343.00 (Serves 50 guests, 120pcs)

Fresh maki sushi selection including:

Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$445.00 per 120 pieces

Deluxe nigiri sushi assortment including:

Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)

Served with pickled ginger, wasabi, soy sauce

\$659.00 per 80 pieces

House-baked artisan bread rolls 

Served with butter

\$22.00 per dozen (Minimum of 5 dozen)



PRE-DINNER SEAFOOD BAR

\$64.00 per person (Minimum of 100 guests)

This menu provides six (6) hors d'oeuvre portions.

Shucked local oyster, cocktail sauce, ponzu, lemon [df](#) [gf](#)

Snow crab claws [df](#) [gf](#)

Classic shrimp cocktail [df](#) [gf](#)

Scallop ceviche, mango, jalapeño [df](#) [gf](#)

Tuna tataki, wakame salad [df](#) [gf](#)

Assorted sushi rolls (presented on lacquered trays)

Grilled Humboldt squid, lemon, caper, anchovy vinaigrette [df](#) [gf](#)

Clam and garden vegetable fritter, Old Bay spiced aioli [df](#)

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.

Receptions à la Carte

À LA CARTE HORS D'OEUVRES - COLD

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

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Portobello mushroom salad roll bites, sweet chili sauce gf ve	\$67.00
Vegan California rolls, gluten-free soy sauce gf ve	\$64.50
Local beet hummus, vegan caviar, tapioca cracker, local cress gf ve	\$61.00
Butternut squash, red pepper and asparagus relish, pickled red onion, crostini, pomegranate molasse ve	\$59.00
Spinach, artichoke, ricotta cheese tart, tear drop peppers v	\$64.50
Torched Okanagan Brie, Mission figs, house-made mostarada, crisps v	\$64.00
Torched Wagyu beef tartare, serrano, charcoal aioli, garlic crostini df	\$73.00
Caprese skewers - Genoa salami, bocconcini, basil pesto, kalamata olives, baby tomato, pepperoncini gf	\$66.00
Smoked chicken rillettes, rhubarb chutney, bagel crisp df	\$64.50
Tuna crudo, wasabi avocado mousse, pickled ginger, black sesame cone, salmon roe n	\$73.00
Baby scallop ceviche, scallion, mango df gf	\$71.00
Shucked local oyster, cocktail sauce, ponzu, lemon gf	\$71.50
Chili seared prawn crostini, fennel marmalade df	\$66.00
Pintxos Matrimonio (Spanish tapas) - anchovies, spinach, pepper, pesto, puff pastry	\$66.00
Cold smoked BC sockeye salmon, dark rye, chive cream cheese	\$66.00



À LA CARTE HORS D'OEUVRES - HOT

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

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Vegetable samosa, house-made tamarind sauce ve	\$64.00
Crispy vegetable pakoras, house-made mint chutney ve	\$57.50
Jalapeno cheese croquette with Guajillo chili aioli v	\$66.00
Crispy vegetable spring rolls, plum sauce v	\$64.00
Boursin cheese and stuffed cremini mushrooms with Montreal herb spice v	\$60.00
Mini spanakopita, sundried tomato tzatziki v	\$60.00
Garden vegetable sliders, tomato jam ve	\$60.00
Mini porcini mushroom tart v	\$58.00
Bukhari lamb kebab with Grilled pepper & onion, mint – yogurt chutney df gf	\$90.00
Tandoori Queijo de Coalho (Brazilian cheese) skewer, red pepper, zucchini v	\$76.00
Chimichurri Queijo de Coalho (Brazilian cheese) skewer, red pepper, zucchini v	\$74.00
Prime rib burger sliders, caramelized onion, tomato bacon jam, aged cheddar	\$72.00
Braised beef arancini, sundried tomatoes, parmesan, basil pomodoro	\$72.00
BBQ duck spring rolls, plum sauce	\$72.00
Mini beef Wellington, braised beef, mushroom duxelles	\$71.00

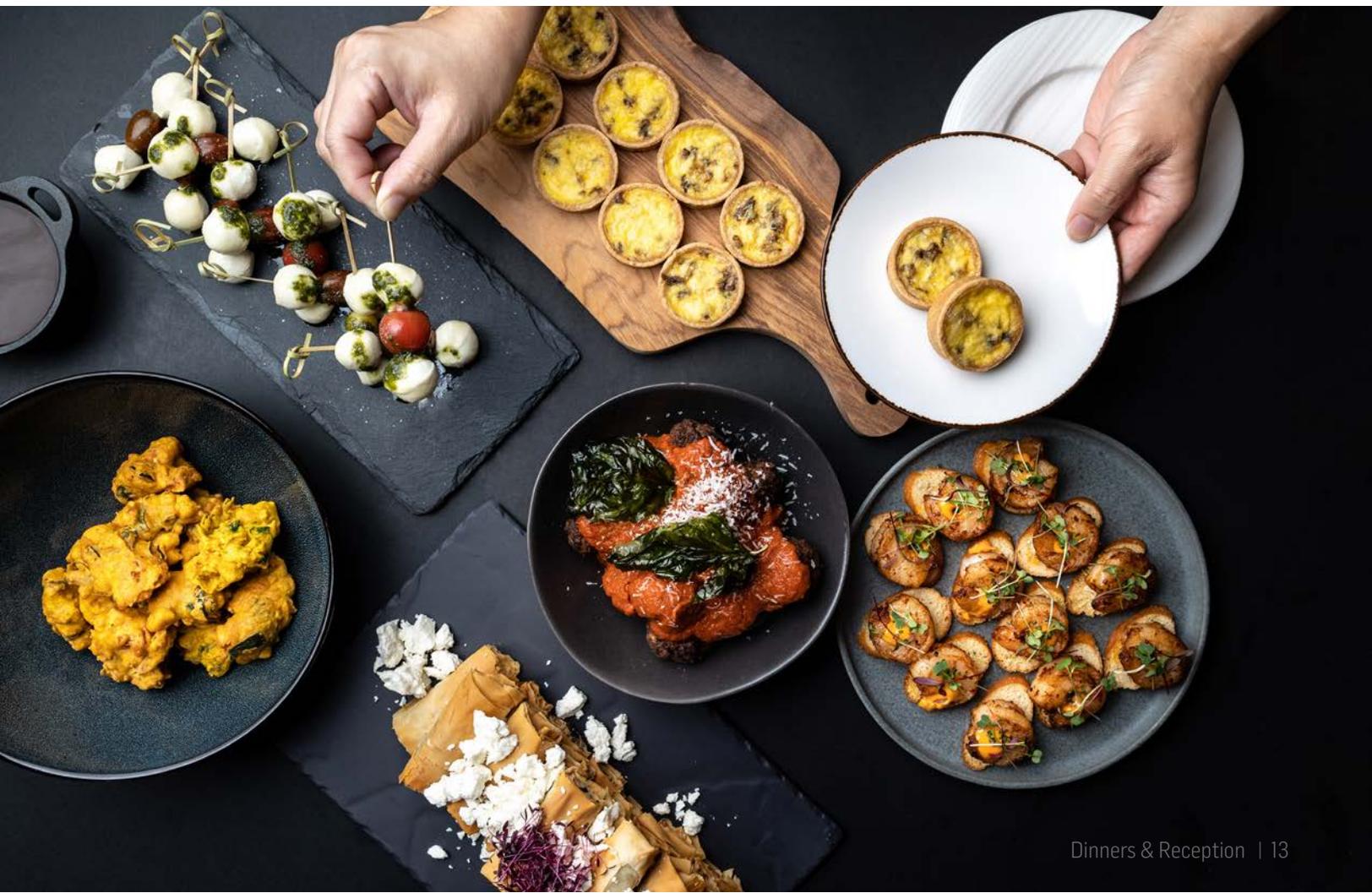


À LA CARTE HORS D'OEUVRES - HOT

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

Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Yakitori chicken skewers, black and white sesame, green onions	\$69.00
Malay chicken skewers, coconut, lemongrass, cilantro	\$69.00
Tandoori chicken skewers, yogurt, traditional spices, chaat masala	\$69.00
Pollo a la Brasa (Peruvian chicken skewer) with aji verde sauce df gf	\$69.00
Shanghai pork dumplings, soy ginger dumpling sauce df	\$55.00
Chicken dumplings dim sum, soy ginger dumpling sauce df	\$55.00
*Dumplings are presented in bamboo steamer baskets	
BC fish cake, house made tartare sauce df	\$78.00
Crispy fried prawn, spicy chili sauce gf	\$73.00
Seared prawn gyoza, ponzu mayo	\$68.00
West coast clam and garden vegetable fritter, Old Bay spiced aioli df	\$66.00



Receptions Enhancements

Consider upgrading to an action station by adding a chef for \$240.00 (Minimum of 2 hours)

PASTA STATION

\$28.00 per person (Minimum of 100 guests)

Choose two (2) from:

Strozzapreti pasta, braised short rib Bolognese

Rigatoni Sugo alla Norma, pan seared chicken,
broccoli, cremini mushrooms

Mushroom and mascarpone ravioli, cacio e pepe
sauce 

Cheese tortellini, mushrooms, parmesan cream
sauce 

Truffle mac and cheese, herb crumbs 

EUROPEAN INSPIRATION

\$34.00 per person (Minimum of 100 guests)

Choose two (2) from:

Beef Bourguignon, cipollini onions, carrots,
bacon lardons, mushrooms  
Served with herb roasted potato wedges  

Albondigas, charred tomato basil  
Served with penne 

Seafood and chorizo paella, shrimp, mussels,
clams, bay scallops
Served with artisan bread rolls

Chicken schnitzel
Served with potato salad, pickled cabbage,
Obatzda (beer cheese dip)

Pierogies

Served with grilled bratwurst sausage,
bacon bits, sour cream, sauerkraut

ASIAN STATION

\$30.00 per person (Minimum of 100 guests)

Choose one (1) from:

Egg, mushroom, vegetable fried rice  

Jasmine steamed rice  

Vegetable chow mein 

Choose two (2) from:

Stir-fried prawns, bay scallops, onion, peppers,
baby corn, bamboo shoots, Thai basil  

Hoisin glazed sticky pork belly 

Sweet and sour chicken 

Korean fried chicken, gochujang 

Beef and vegetable stir-fry 

Thai style vegetable curry with coconut milk  

Mongolian stir fry - plant-based soy curls, onion,
peppers, sesame seeds, broccoli,
spring onions  

Other Culinary Suggestions

Consider upgrading to an action station by adding a chef for \$240.00 (Minimum of 2 hours)

STATIONED RECEPTION ENHANCEMENTS

Juniper cured pork belly, bao bun,
Vietnamese slaw, soy maple reduction
Served warm
\$818.00 (Serves 100 guest)

Build your own poutine bar
Tater tots, cheese curd, gravy
-or-
Kennebec fries, cheese curd, gravy
Choose one (1) protein:
Braised short rib
Slow braised pork shoulders
Mojo chicken
\$15.50 per person (Minimum of 50 guests)

Build your own vegan poutine bar 
Kennebec fries, vegan gravy, dairy-free cheese
\$17.00 per person (Minimum of 50 guests)

Add BBQ jackfruit  
\$6.50 per person

Fries station
Choose any two (2) types
Traditional French fries, curly fries, yam fries 
Served with ketchup, hot sauce, black pepper aioli
\$12.00 per person (Minimum of 50 guests)

Food truck style mac and cheese
Served in a compostable bowl
Traditional mac and cheese  **\$ 10.00**
Truffle mac and cheese  **\$ 12.00**
Lobster mac and cheese **\$ 17.00**
(contains shellfish)
(Minimum order of 50 per any 1 type)

House-made pizza slabs 9" x 15"
(cut into 15 pieces)
Margherita - tomato, bocconcini, mozzarella,
basil oil 
Vegetarian - spinach, artichoke, black olives,
sundried tomato, mozzarella, feta 
Meat lovers - spicy capicola, mushroom, red
onion, provolone, mozzarella
Hawaiian chicken - Bianca sauce, pineapple,
grilled chicken, caramelized onion, ricotta,
mozzarella
\$62.00 per pizza
(Minimum order of 3 per any 1 type)

Gluten-free pizza 12" 
(cut into 8 pieces)
Select any of the pizza slab flavours above
\$30.00 per pizza
(Minimum order of 6 per any 1 type)

Vegan and gluten-free pizza 12"
(cut into 8 pieces)
Spinach, mushroom, artichoke, black
olives, sundried tomato, vegan cheese  
\$33.00 per pizza (Minimum order of 3)

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
\$343.00 (Serves 50 guests, 120pcs)

Platter of smoked wild Pacific salmon lox  
Served with capers, red onion, rye bread,
whipped cream cheese 
\$468.00 (Estimate 50 portions)

Fresh maki sushi selection including:
Kappa maki, spicy tuna, California rolls
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$463.00 per 120 pieces

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$659.00 per 80 pieces

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

Farmers market crudité gf ve
Tzatziki, beet hummus gf v
\$10.00 per person (Minimum of 20 guests)

Fresh fruit salad, seasonal berries gf ve
\$10.00 per person (Minimum of 20 guests)

One hundred wild prawns, brandy cocktail
sauce gf gf
\$599.00 per 100 pieces

Italian antipasti display
Prosciutto crudo, fennel salami, Sopressata,
marinated bocconcini, Asiago, grilled peppers,
roasted artichokes, house-marinated eggplant,
olives, Parmesan biscotti, artisan breads
\$27.00 per person (Minimum of 50 guests)

Canadian cheese board v n
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)

Deluxe charcuterie, local and international
cheese board including:
Prosciutto, truffle salami, Pâté, bresaola
Okanagan goat cheese, St. Agur, French Brie,
Farmhouse Gouda, Asiago, aged Gruyere,
Armstrong cheddar, Manchego, maple praline
nuts, crackers, house baguette, parmesan
herb scones n
Approximately 3oz portion per person.
\$32.50 per person (Minimum of 100 guests)

Rosemary and thyme-scented wheel of Brie
baked in puff pastry, caramelized onion,
cranberry chutney, French baguette v
\$244.00 (Serves 25 guests)





SWEET STATIONED ENHANCEMENTS

Make it an action station by adding a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Sundae station

Choice of two (2) flavours of pre scooped:

House-made honey, vanilla gelato gf v

Belgian chocolate ice cream gf v

Mango sorbet gf ve

Strawberry sorbet gf ve

Custom flavours available upon request

Toppings include:

Marshmallow fluff, crushed seafoam candy, fresh berries, fan wafer, raspberry coulis, roasted white chocolate

\$12.50 per person (Minimum of 100 guests)

Please allow a maximum 30-minute service time or a designated pastry chef is required at \$240.00 (minimum of 2 hours).

S'mores redux

Pastry chef preparing:

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

\$12.00 per person (Minimum of 100 guests)

Designated Pastry Chef is required at \$240.00 (minimum of 2 hours).

Assorted flavours of macarons v n

\$60.00 per dozen (Minimum order of 3 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 type)

Our pastry chef's sweet table

Cassis and cocoa craquelin profiterole v

Mascarpone tiramisu

Black sesame macaron gf v n

Mango and passion fruit mousse verrine gf ve

London fog tartelette v

Vegan dark chocolate truffles gf ve

Fresh fruit salad, seasonal berries gf ve

\$19.00 per person (Minimum of 75 guests)

Donut wall v

Ring donuts with raspberry glaze, chocolate finish or cinnamon sugar

\$6.50 per person (Minimum of 50 guests)





Dinner

PLATED DINNER

All plated dinners are served with house-baked artisan rolls, freshly brewed Moja Organic coffee and TEALEAVES tea.

Select one (1) item from each course. Prices are per person, based on a minimum of fifty (50) guests.

SALAD

UP vertical farm greens

Roasted corn, heirloom tomatoes, shaved radish, carrots, nutritional yeast, seasonal berries, citrus vinaigrette  

Fior di latte cheese

Local tomatoes, arugula leaves, basil pistou, aged balsamic reduction  

Pemberton beets

Whipped Okanagan goat cheese, endives, baby kale, salted oven dried oranges, apple cider vinaigrette  

Antipasti

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

Add: Genoa salami (2oz) and soppressata (2oz) 

\$13.00 per person

Add: Fresh buffalo mozzarella cheese (2oz) and

Genoa salami (2oz) 

\$13.00 per person

BC mushroom tart

Olive oil poached tomatoes, whipped ricotta, hand cut greens, espresso balsamic vinaigrette 

BC Wild smoked salmon

Shaved cucumber, capers, dill mascarpone – cream cheese mousse, heirloom tomatoes, green peas, UP Vertical farm greens, burnt maple – grainy mustard vinaigrette 

Scallop ceviche

Jicama, cucumber, red peppers, pink peppercorn, mango, jalapeño, dried Mandarin oranges, cilantro, tobiko, local cress, calamansi vinaigrette  

Add \$8.00 per person

MAIN COURSE

Additional charges apply for menus with more than one (1) entrée selection. Please see your Catering Manager for pricing.

POULTRY

Herb and garlic marinated free range chicken breast
Roasted baby potatoes, broccoli, baby carrots, local mushroom, grainy mustard jus  
\$86.00

Porcini crusted free range chicken breast
Silky truffle potato purée, braised champagne cabbage, seasonal vegetables, mini bell pepper, persillade jus 
\$90.00

SEAFOOD

Pan seared Greenland Turbot
Braised leek, chickpea and fennel fricassee, turmeric cauliflower, green beans, zaatar, herb gastrique  
\$91.00

Pan seared Lois Lake steelhead salmon
Preserved lemon – mascarpone cheese polenta pave, grilled asparagus, baby carrots, shimeji mushrooms- braised kale, crème fraiche, dill emulsion 
\$94.00

Citrus herb crusted Chilean Sea bass
Celeriac fondue, jicama & carrot slaw with orange dressing, caramelized shallot, Swiss chard, smoky red wine jus  
\$107.00

SEAFOOD

Miso marinated Sablefish "Signature Dish"
Lemon & herb roasted fingerling potatoes, baby bok choy, green peas, braised shitake mushrooms, baby turnip, sake soy emulsion  
\$112.50

LAMB

Lamb sirloin
Lemon gnocchi, merguez, grilled yellow zucchini, asparagus, charred ratatouille purée, rosemary jus 
\$105.00

Slow braised lamb shank
Herb and cheese polenta, gremolata, roasted parsnips, baby carrots, baby tomato, braising jus
\$105.00

BEEF

Merlot braised boneless Canadian Angus beef "Signature Dish"

Choose one (1) from:
Creamy horseradish mashed potatoes, broccolini, baby carrot, roasted tomato, Merlot jus 

Ricotta gnocchi, braised kale, herb roasted roots, brown butter jus
\$109.00

Herb buttered Canadian Angus beef tenderloin

Choose one (1) from:
Black truffle potato gratin, roasted turnips, baby carrot, braised kale, bone marrow jus 

Buttermilk and chive whipped potatoes, broccolini, baby carrot, roast tomato, green peppercorn brandy sauce 
\$128.00

DESSERT

Pavlova
Baked meringue, strawberry whipped ganache, fresh berries  

Decadent flourless chocolate cake
Dark chocolate, espresso  

Lemon calamansi tart
Whipped vanilla marshmallow, thyme honey gel 

Passion fruit cream
Shortbread layers, coconut, mango confit  

Yuzu bar
Luxurious chocolate layer, hazelnut feuilletine  

UPGRADE YOUR DESSERT ABOVE

Chef's Signature – Trio di dolci
Plant-based berry panna cotta verrine  
Mini passion fruit cream cookie sandwich  
Dark chocolate mousse tart  

Add \$5.00 per person

Chef's Signature Velvet Chocolate Sphere
Yuzu crème légère, local strawberries, matcha coral sponge, wasabi meringue  

Add \$7.75 per person

UPGRADE TO A DESSERT BUFFET

Consider changing to a dessert buffet for any of our plated dinner menus to allow your guests to mix and mingle after dinner.

For groups with less than two hundred (200) people, a reduction of the number in the number of selections may be required.

DESSERT BUFFET

Cassis and cocoa craquelin profiterole
Mascarpone tiramisu
Black sesame macaron   
Mango and passion fruit mousse verrine  
London fog tartelette 
Vegan dark chocolate truffles  
Fresh fruit salad, seasonal berries  

\$16.00 per person

ADD TO YOUR DESSERT BUFFET ABOVE

Mini Canadian cheese board  
Artisanal local cheeses, dried fruits, house-made flavoured nuts, chutney, artisan bread, crackers

\$12.00 per person

PLATED DINNER ENHANCEMENTS

Family style. Served with twelve (12) pieces served on a platter, based on ten (10) guests per table.

Vegan California rolls, gluten-free soy sauce  
\$64.00 per dozen (Minimum order of 5 dozen)

Mini spanakopita, sundried tomato tzatziki 
\$60.00 per dozen (Minimum order of 5 dozen)

Crispy vegetable spring rolls, plum sauce 
\$64.00 per dozen (Minimum order of 5 dozen)

Mini porcini mushroom tart 
\$58.00 per dozen (Minimum order of 5 dozen)

Portobello mushroom salad roll bites, sweet chili sauce  
\$67.00 per dozen (Minimum order of 5 dozen)

Crispy vegetable pakoras, house-made mint chutney 
\$57.50 per dozen (Minimum order of 5 dozen)

House-baked artisan bread rolls 
Served with butter
\$22.00 per dozen (Minimum order of 5 dozen)



Chef Attended Carving Stations

All carving stations require a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Pepper crusted sirloin of certified Canadian

Angus beef  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$980.00 (Serves 60 guests)

Porchetta  

Thirty (30) artisan house-baked rolls, fennel relish, mustard-sage jus

Approximately 3oz portion per person.

\$345.00 (Serves 30 guests)

Certified Canadian Angus beef striploin  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$1101.00 (Serves 60 guests)

Mustard crusted free range turkey breast  

Fifteen (15) freshly baked multigrain rolls, cranberry relish, gravy

Approximately 3oz portion per person.

\$199.00 (Serves 15 guests)

Provençal roast lamb legs  

Twenty (20) ciabatta rolls

Dijon mustard, chimichurri sauce, rosemary jus

Approximately 3oz portion per person.

\$323.00 (Serves 20 guests)

Maple-clove mustard ham  

Sixty (60) artisan house-baked rolls, apple sauce, braised red cabbage

Approximately 3oz portion per person.

\$762.00 (Serves 60 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 sales and catering team and we would be pleased to accommodate.



Buffet Dinner

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.

BURRARD BUFFET

\$117.00 per person (Minimum of 100 guests)

Hearts of romaine, vegetarian Caesar dressing, parmesan cheese, fried capers herb croutons (served on the side) 

Orzo salad, green peas, artichoke hearts, spinach, kalamata olives, herb dressing 
Three beans, roasted corn, sweet pepper, broccoli, jalapeno, chili lime dressing  
Grilled asparagus, feta, lemon, roasted red pepper, extra virgin olive oil  

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Assorted Vegan sushi rolls  
Served with pickled ginger, wasabi, soy sauce

Classic prawn cocktail  
Tuna tataki, wakame  

Black Forest turkey, Irish ham, Prosciutto crudo, grilled chorizo  
Grilled zucchini, peppers, eggplant, red onion, marinated bocconcini  

Pastrami spiced beef brisket, pickled cabbage, gravy  
Oven roasted free range chicken breast, jus  
Cheese tortellini, mushrooms, cacio e pepe sauce 
Mushroom lentil loaf, sugo di pomodoro  
Herb and peri peri roasted baby potatoes  
Roasted fresh vegetables  

Nanaimo bites  
Raspberry craqueline profiterole 
Miso caramel tartlette 
Pistachio macaron   
Chocolate cream, pureed cauliflower, cocoa streusel  
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea

BUFFET ENHANCEMENTS

House-baked artisan bread rolls 
Served with butter
\$22.00 per dozen (Minimum of 5 dozen)

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
\$343.00 (Serves 50 guests, 120pcs)

CELEBRATION BUFFET

\$148.00 per person (Minimum of 200 guests)

Mesclun greens, gem tomatoes, radish, cucumber, champagne vinaigrette gf v
Heirloom tomatoes, fior di latte, basil, arugula, balsamic gf v
Harissa marinated organic mushroom salad, arugula, shaved red onion, tomato grapes gf ve
Classic Waldroff salad, celery, grapes, walnut brittle, creamy dressing gf v n

Cold seafood platter including:
Tiger prawns, Albacore tuna tataki, BC wild smoked salmon, weathervane scallops, snow crab gf gf

Canadian cheese board v n
Okanagan goat cheese, French Brie, Farmhouse Gouda, Armstrong cheddar, dried fruit, maple praline nuts, crackers

ADD:

BC Mini Raw honeycomb with display stand • v
\$160 per pc (Serves 25-30 guests)

Montreal steak spiced beef brisket, sauerkraut, pan jus gf gf
Fraser Valley free range chicken breast tomato, chasseur sauce gf
Pan seared sablefish, smoky maple chowder gf
Yukon gold potato gratin gf v
Mushroom and mascarpone ravioli, cacio e pepe sauce v
Black chickpea meatballs, fennel, chili, basil marinara sauce gf ve
Seasonal sautéed baby vegetables gf ve

Sweet Table

Cassis and cocoa craquelin profiterole v
Mascarpone tiramisu
Black sesame macaron gf v n
Mango and passion fruit mousse verrine gf ve
London fog tartelette v
Vegan dark chocolate truffles gf ve
Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and TEALEAVES tea

BUFFET ENHANCEMENT

House-baked artisan bread rolls v
Served with butter
\$22.00 per dozen (Minimum of 5 dozen)



INDIAN CELEBRATION BUFFET

\$137 per person (Minimum of 100 guests)

Mixed greens, shaved pickled beets, shaved cucumber, ginger tamarind dressing (gf, ve)
Bombay channa chaat, red onion, fresh cilantro, mint, tamarind chutney, lemon dressing (gf, ve)
Moong dal and carrot salad, curry leaf, chili, coconut, mustard oil dressing (gf, ve)

Hot Apperizers

Cauliflower and spinach pakoras, house-made mint chutney (ve)
Vegetable samosas (ve)
Masala prawn 65 (df)

Mains

Butter chicken (gf)
Lamb vindaloo (df, gf)
Kerala ling cod, curry leaf (df, gf)
Paneer makhani (v)
Madras vegetable coconut curry (gf, ve)
Dhal tadka (gf, ve)
Jeera pulao (rice) (gf, ve)
Naan bread (v)
Served with mango, mint and tamarind chutney, desi pickle, pappadam (gf, ve)
Gulab jamun, saffron syrup (v)
Coconut rice pudding, golden raisins, toasted cashews (gf, ve, n)
Gajar ka halwa (v)
Dark chocolate pink peppercorn truffle (gf, ve)
Mango lassi sago (gf, v)
Fresh fruit salad, seasonal berries (gf, ve)
Freshly brewed Moja organic coffee and chai

BUFFET ENHANCEMENT

House-baked artisan bread rolls (v)
Served with butter
\$22.00 per dozen (Minimum of 5 dozen)

ASIAN FUSION BUFFET

\$153.00 per person (Minimum of 100 guests)

Green beans, fried shallots, fried garlic, shaved red onion, sesame chili dressing (gf, ve)
Baby spinach salad, baby mandarins, seasonal berries, sesame dressing (gf, ve)
Stir fry salad with cauliflower, broccoli, bamboo shoots, baby corn, carrots, spring onion, sesame seeds with black vinegar soy dressing (gf, ve)
Chow mein noodle salad, vegetable, baby corn, sweet soy dressing (ve)
Thai prawn salad, red cabbage, cucumber, mango, cilantro, mint, tamarind sweet chili dressing (gf)

Assortment of steamed and fried dim sum including: Har gow (shrimp) (2pcs), steamed pork dumplings (2pcs)
Served with soy ginger dumpling sauce
Crispy vegetable spring rolls, plum sauce (v)
Pork belly, lightly pickled cucumber (df)
Served with hoi sin glaze, bao

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Served with pickled ginger, wasabi, soy sauce
Cold seafood platter including:
Wild prawns, poached clams, Albacore tuna tataki, Tokyo salmon, scallops (df, gf)
Served with pickled daikon, wakame, ponzu, cocktail sauce, lemon, limes

Char sui roast pork (df)
Cantonese style chicken breast, soy, scallion, ginger, garlic, chillies (df, gf)
Korean roast cod, gochujang, miso, honey (df, gf)
Braised bok choy, shitake, lily buds (gf, ve)
Egg, vegetable, mushroom fried rice (df, gf, v)
Dan dan noodles, oyster mushroom, chili, preserved vegetable (ve)

Black sesame macaron (gf, v, n)
Mango craquelin profiterole (v)
Miso caramel tartlette (v)
Matcha white chocolate namelaka, strawberry yuzu confit (gf)
Dark chocolate pink peppercorn truffle (gf, ve)
Fresh fruit salad, seasonal berries (gf, ve)

Freshly brewed Moja organic coffee and TEALEAVES teas

Chef Attended Carving Stations

All carving stations require a chef for \$240.00 (Minimum of 2 hours).

For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Pepper crusted sirloin of certified Canadian

Angus beef  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$980.00 (Serves 60 guests)

Certified Canadian Angus beef striploin  

Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard

Approximately 3oz portion per person.

\$1101.00 (Serves 60 guests)

Provençal roast lamb legs  

Twenty (20) ciabatta rolls

Dijon mustard, chimichurri sauce, rosemary jus

Approximately 3oz portion per person.

\$323.00 (Serves 20 guests)

Porchetta  

Thirty (30) artisan house-baked rolls, fennel relish, mustard-sage jus

Approximately 3oz portion per person.

\$345.00 (Serves 30 guests)

Mustard crusted free range turkey breast  

Fifteen (15) freshly baked multigrain rolls, cranberry relish, gravy

Approximately 3oz portion per person.

\$199.00 (Serves 15 guests)

Maple-clove mustard ham  

Sixty (60) artisan house-baked rolls, apple sauce, braised red cabbage

Approximately 3oz portion per person.

\$762.00 (Serves 60 guests)

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Late Night Culinary Suggestions

FOR SERVICE ENDING BY 11:30PM

The maximum time from start of late night meal service to completion is thirty (30) minutes. Please note that a labour charge will apply to late night orders under \$1,800.00.

Deluxe charcuterie, local and international cheese board including:
Prosciutto, truffle salami, Pâté, bresaola
Okanagan goat cheese, St. Agur, French Brie, Farmhouse Gouda, Asiago, aged Gruyere, Armstrong cheddar, Manchego Maple praline nuts, crackers, walnut baguette, parmesan herb scones 

Approximately 3oz portion per person.
\$32.50 per person (Minimum of 100 guests)

Fresh maki sushi selection including:
Kappa maki, spicy tuna, California rolls (presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$445.00 per 120 pieces

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna, hamachi (presented on lacquered trays)
Served with pickled ginger, wasabi, soy sauce
\$659.00 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
\$343.00 (Serves 50 guests, 120pcs)

One hundred wild prawns, brandy cocktail sauce  
\$599.00 per 100 pieces

Build your own poutine bar
Tater tots, cheese curd, gravy
-or-
Kennebec fries, cheese curd, gravy
Choose one (1) protein:
Braised short rib or Mojo chicken
\$15.50 per person (Minimum of 50 guests)

Build your own vegan poutine bar 
Kennebec fries, vegan gravy, dairy-free cheese
\$17.00 per person (Minimum of 50 guests)
Add BBQ jackfruit  
\$6.50 per person

Fries station
Traditional French fries, curly fries, yam fries 
Served with ketchup, hot sauce, black pepper aioli
\$12.00 per person (Minimum of 50 guests)

Food truck style mac and cheese
Served in a compostable bowl
Traditional mac and cheese  **\$ 10.00**
Truffle mac and cheese  **\$ 12.00**
Lobster mac and cheese **\$ 17.00**
(contains shellfish)
(Minimum order of 50 per any 1 type)

House-made pizza slabs 9" x 15"
(cut into 15 pieces)
Margherita - tomato, bocconcini, mozzarella, basil oil 
Vegetarian - spinach, artichoke, black olives, sundried tomato, mozzarella, feta 
Meat lovers - spicy capicola, mushroom, red onion, provolone, mozzarella
Hawaiian chicken - Bianca sauce, pineapple, grilled chicken, caramelized onion, ricotta, mozzarella
\$62.00 per pizza
(Minimum order of 3 per any 1 type)

Gluten-free pizza 12" 
(cut into 8 pieces)
Select any of the pizza slab flavors above
\$30.00 per pizza
(Minimum order of 6 per any 1 type)

Vegan and gluten-free pizza 12"
(cut into 8 pieces)
Spinach, mushroom, artichoke, black olives, sundried tomato, vegan cheese  
\$33.00 per pizza (Minimum order of 3)

Platter of smoked wild Pacific salmon lox, rye bread
Served with capers, red onion, whipped cream cheese 
\$468.00 (Estimate 50 portions)

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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

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www.vancouverconventioncentre.com

VANCOUVER
CONVENTION
CENTRE