

WEDDING
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.**

Love at First Bite

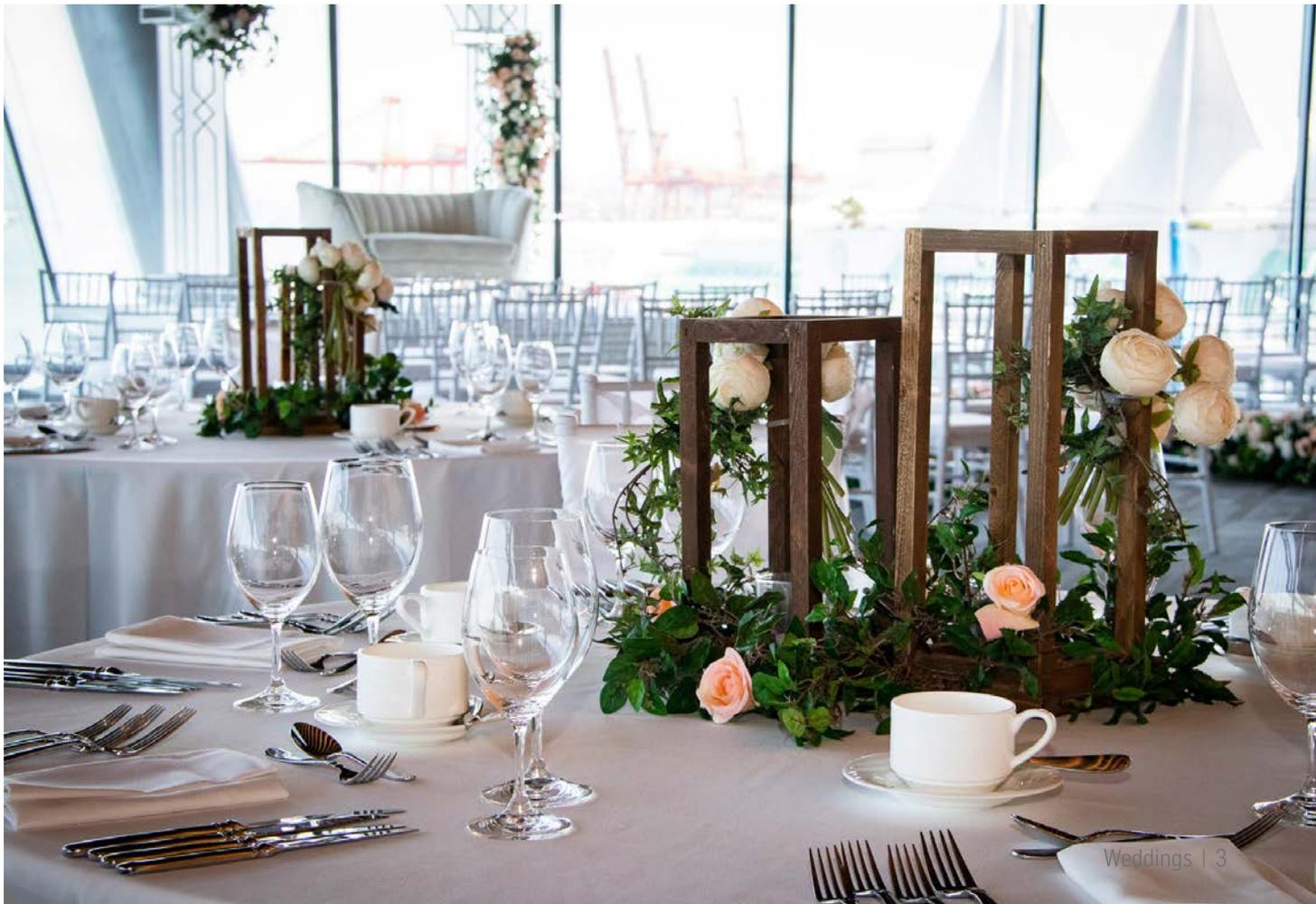
Celebrate your special day with fine food, friends and family – all set against one of the most beautiful backdrops in the world. Located on the edge of the downtown harbour with breathtaking views of the North Shore mountains, the Vancouver Convention Centre is the perfect setting for a memorable wedding. Any one of our premier waterfront rooms – the signature ballroom, summit room or East Parkview Terrace – can set the stage for an intimate celebration or a large extravagant affair. Add tantalizing five-star cuisine made from only fresh, local and seasonal ingredients with unparalleled service from a team of professionals, and your wedding day will simply be unforgettable.

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

All prices are subject to an administrative fee and taxes.

A labour charge will apply to all meal functions less than thirty (30) guests, or in instances where there is a specific minimum attached the menu.

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.**



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 rilletes, 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





PRE-DINNER SEAFOOD BAR

\$68.00 per person (Minimum of 100 guests)

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

Shucked local oyster, cocktail sauce, ponzu, lemon df gf
(2pcs per person)

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.

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  

Belgian chocolate ice cream  

Mango sorbet  

Strawberry sorbet  

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 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  

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

Milk chocolate passion fruit truffles  

Grand Cru Cointreau truffles  

Belgian 53% dark chocolate truffles  

\$60.00 per dozen

(Minimum order of 3 dozen per any 1 type)

Our pastry chef's sweet table

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  

\$19.00 per person (Minimum of 75 guests)

Donut wall

Ring donuts with raspberry glaze, chocolate finish or cinnamon sugar

\$6.50 per person (Minimum of 50 guests)

Candy express

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

We respectfully decline requests for customization of specific candy types.

\$7.25 per person (Minimum of 50 guests)

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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, Castelvetrano 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 **gf** **ve**
\$64.00 per dozen (Minimum order of 5 dozen)

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

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

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

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

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

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





Buffet Dinner

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

CELEBRATION BUFFET

\$144.00 per person (Minimum of 200 guests)

Local greens, roasted corn, edamame, berries, nutritional yeast, apple cider vinaigrette  
Baby kale "Caesar" salad, croutons, Pecorino Toscano, garlic lemon emulsion 
Beet salad, endive, radicchio, pumpkin seed crumble, lemon goat cheese, orange vinaigrette 
Caramelized squash salad, cranberries, pecan, arugula, roasted red onions   
Canadian cheese board  
Artisanal local cheeses, dried fruits, house-made flavoured nuts, chutney, artisan bread, crackers

Cold seafood platter including:
Tiger prawns, Albacore tuna tataki, BC wild smoked salmon, Manila clams, mussels, Snow crab claws  
Served with cocktail sauce, Marie Rose sauce, wakame salad, ponzu, lemon, lime, horseradish

Slow braised Certified Angus Beef short rib, seared shallots, natural jus  
Fraser Valley free range chicken breast, lemon thyme jus, sautéed wild mushrooms  
Pan seared Haida Gwaii Sablefish fillets, smoky maple chowder 
Truffle Yukon Gold potato gratin  
Spinach and ricotta lasagna, tomato basil sauce, provolone 
Seasonal market fresh vegetables  

Sweet table including:

Lemon meringue tartelette 
New York style cheesecake 
Strawberry cream verrine, rhubarb compote  
Yuzu chocolate, Praline Feuilletine  
Cappuccino Craquelin Profiterole 
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and Tealeaves tea

BUFFET ENHANCEMENTS

Braised octopus, cucumber and onion salad, shaved coconut, habanero dressing  
Approximately 3oz portion per person.
\$10.00 per person (Minimum of 100 guests)

Ahi tuna, jicama, snap peas, chili ancho glaze, sesame, citrus dressing  
Approximately 3oz portion per person.
\$10.00 per person (Minimum of 100 guests)

Grilled Humboldt squid, putanesca sauce, fried chorizo dressing, potatoes  
\$19.50 per person (Minimum of 100 guests)

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

INDIAN CELEBRATION BUFFET

\$141.00 per person (Minimum of 200 guests)

RECEPTION

Stationed

Each guest gets one (1) piece of the following:

Cauliflower and spinach pakoras ve

Vegetable samosa, house-made tamarind sauce ve

Masala prawn 65 df

Gobi Manchurian gf ve

Hariyali chicken kebab, grilled red onions and peppers, spicy tomato chutney

**A maximum of 2-hours between the pre-reception and dinner service can be accommodated.*

Additional charges apply over and above 2-hours.

DINNER

Mixed greens, shaved pickled beets, shaved

cucumber, ginger tamarind dressing gf ve

Bombay channa chaat, red onion, fresh cilantro, mint and tamarind chutney, lemon dressing gf ve

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

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 v

Jeera pulao gf ve

Naan bread v

Gulab jamun, saffron syrup v

Coconut rice pudding, golden raisins gf ve

Chocolate craquelin profiteroles v

Vanilla whipped ganache tartlette, seasonal berries v

Rasmalai, crushed pistachio gf v n

Dark chocolate pink peppercorn truffle gf ve

Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and chai

BUFFET ENHANCEMENTS

(Minimum of 100 guests)

Dahi bhalla, moti choor boondi, pomegranate v

\$7.00 per person

Paneer tikka v

\$11.00 per person

Gobi Manchurian ve

\$9.00 per person

Tandoori lamb chop gf

\$18.00 per person

CHEF ATTENDED BUFFET ENHANCEMENTS

(Minimum of 100 guests)

Tawa tikki (Ragda pattice), curd, sev, mint and tamarind chutney v

Accompaniments: channa masala

\$16.00 per person

Chaat station

Golpappe, samosa chaat v

\$21.00 per person

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TASTE OF INDIAN TRADITION

\$160.00 per person (Minimum of 200 guests)

RECEPTION

Stationed

Each guest gets one (1) piece of the following:

Cauliflower and spinach pakoras 

Vegetable samosa, house-made tamarind sauce 

Gobi Manchurian  

Paneer shashlik, peppers, onions 

Malai chicken skewer, phudina chutney 

Chili prawn  

Served with mango, mint and tamarind chutney, desi pickle, pappadum  

**A maximum of 2-hours between the pre-reception and dinner service can be accommodated.*

Additional charges apply over and above 2-hours.

DINNER

Hand-cut leaves, ginger tamarind dressing  

Bombay channa chaat, red onion, fresh cilantro, mint, tamarind chutney, lemon dressing  

Roast beet and carrot salad, cucumber, cilantro, chaat masala dressing  

Kachumber salad, red onion, tomato, carrot, pepper, mustard oil vinaigrette  

Chicken murgh kari 

Lamb bhuna gosht  

Prawn chettinad 

Kashmiri dum aloo  

Achari paneer tikka masala 

Dhal makhani  

Subzi biriyani  

Plain basmati rice  

Naan bread 

Gulab jamun, saffron syrup 

Coconut rice pudding, golden raisins  

Gajar ka halwa  

Rasmalai, crushed pistachio   

Mango lassi sago  

Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and chai

BUFFET ENHANCEMENTS

(Minimum of 100 guests)

Dahi bhalla, moti choor boondi, pomegranate 

\$7.00 per person

Paneer tikka 

\$11.00 per person

Gobi Manchurian 

\$9.00 per person

Tandoori lamb chop 

\$17.00 per person

CHEF ATTENDED BUFFET ENHANCEMENTS

(Minimum of 100 guests)

Tawa tikki (Ragda pattice), curd, sev, mint and tamarind chutney 

Accompaniments: channa masala

\$17.00 per person

Chaat station

Golpappe, samosa chaat 

\$21.00 per person

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ASIAN FUSION BUFFET

\$154.00 per person (Minimum of 100 guests)

Green beans, fried shallots, fried garlic, red onion, sesame chili dressing gf ve

Spinach salad, baby mandarins, gomaе 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

Thai prawn salad, red cabbage, cucumber, mango, cilantro, mint, tamarind sweet chili dressing gf

Assorted dim sum, soy ginger dumpling sauce
Crispy vegetable spring rolls, plum sauce v

Pork belly, lightly pickled cucumber df
Accompaniments: hoi sin glaze, bao

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Condiments: pickled ginger, wasabi, soy sauce
Cold seafood platter including:
Wild prawns, poached clams, Albacore tuna tataki, Tokyo salmon, scallops df gf
Condiments: 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

Yuzu chocolate bar v n
Matcha white chocolate namelaka, strawberry yuzu confit gf
Miso caramel craquelin profiterole v
Lemon meringue tartelette v
Plant-based black sesame cream verrine gf ve
Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and TEALEAVES teas

BUFFET ENHANCEMENTS

Shucked local oyster, cocktail sauce, ponzu, lemon gf
\$71.50 per dozen (Minimum order of 5 dozen)

Steamed pork (Shanghai dumpling) df
(presented in bamboo steamer baskets)
Condiments: soy ginger dumpling sauce
\$57.00 per dozen (Minimum order of 5 dozen)

Chicken dumplings dim sum df
(presented in bamboo steamer baskets)
Condiments: soy ginger dumpling sauce
\$57.00 per dozen (Minimum order of 5 dozen)

Fried calamari, garlic aioli
\$19.00 per person (Minimum of 100 guests)

Whole roast barbeque duck
\$172.00 (serves 8 guests)

Assorted vegan sushi rolls ve
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)

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.

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)

Grilled cheese
Mozzarella, cheddar, fontina, belge 
\$7.25 per person (Minimum of 50 guests)

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)

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)

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)

Platter of smoked wild Pacific salmon lox, rye bread

Served with capers, red onion, whipped cream cheese 

\$468.00 (Estimate 50 portions)

S'mores redux

Pastry chef preparing:

Torched homemade raspberry, 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).

Candy express

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

We respectfully decline requests for customization of specific candy types.

\$7.25 per person (Minimum of 50 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.



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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