

# CONFERENCES & CONVENTIONS MENU





A top-down view of a dark blue ceramic bowl filled with a colorful salad. The salad includes various green leafy vegetables like arugula and spinach, halved cherry tomatoes in red and yellow, green edamame beans, and small golden-brown croutons. A blue geometric line graphic is overlaid on the right side of the image, framing the text.

**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.

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”

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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.**



# Plated Breakfast

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


## GROUSE BREAKFAST DELIGHT

\$45.00 per person (Minimum of 50 guests)

Berries compote, Greek yogurt, caramelized maple pecan parfait   

Fraser Valley free range scrambled eggs  

Grilled asparagus 

Crispy potatoes, green onion  

Canadian smoked bacon  



Locally made chicken apple sausage


Our Signature cranberry scones 

Condiments: butter, preserves

## CYPRESS SUNRISE

\$49.00 per person (Minimum of 50 guests)

Chia seed pudding, oat milk, agave nectar, seasonal berries  

Breakfast wrap - Fraser Valley free range scrambled eggs, aged cheddar, guajillo salsa, sautéed zucchini, onion, pepper 

Canadian smoked bacon  

Red skinned diced potatoes  

Grilled zucchini, roast tomatoes, mushrooms  

Mum's banana bread 

## SEYMOUR MORNING SERENITY

\$47.00 per person (Minimum of 50 guests)

Fresh fruit salad, seasonal berries  



BC mushrooms, caramelized onion, Swiss cheese frittata  

Canadian back bacon  

Locally made pork banger sausage

Shredded potatoes, chives  

Herb roasted local tomato, fresh cut herbs  


Wheat-free Armstrong white cheddar cornbread  

Condiments: butter



## HEMLOCK HARMONY

### VEGAN AND GLUTEN FREE

\$56.00 per person (Minimum of 50 guests)

Chia seed pudding, oat milk, agave nectar, seasonal berries  

Spinach, roasted peppers, vegan cheese, "Just Egg" frittata  

Quinoa, BC mushroom, red pepper, onion, nutritional yeast  

Grilled asparagus, herb roast tomatoes  

Plant-based sausage  

Red skinned diced potatoes  



Carrot and flax muffin  









## PLATED BREAKFAST ENHANCEMENTS

Family style. Minimum of ten (10) guests.

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

Smoked salmon platter, capers, red onion    
**\$120.00**

House-baked artisan bread basket   
Twelve (12) pieces  
Condiments: butter, preserves  
**\$40.00**

European breakfast platter  
Irish ham, Black Forest turkey    
Vancouver Island aged cheddars, Swiss cheese    
Accompaniments: artisanal breads, preserves   
**\$220.00**



# Buffet Breakfast



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.

## CONTINENTAL

**\$33.00 per person (Minimum of 50 guests)**

Apple juice, fresh orange juice


Assorted individual yogurt  

Fresh fruit salad, seasonal berries  

Our Signature sundried cranberry scone 

Mini flaky croissant 

Wheat-free savoury vegetable muffin  

Toaster station – Plain, multigrain bagels 

Condiments: butter, cream cheese, preserves

Freshly brewed Moja organic coffee and

TEALEAVES tea

## ENHANCEMENTS

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

Fraser Valley free range scrambled eggs 

**\$6.00 per person (Minimum of 50 guests)**

Crispy shredded hash  

**\$4.00 per person (Minimum of 50 guests)**

Tater tots  



**\$4.00 per person (Minimum of 50 guests)**

## EARLY RISER

**\$38.00 per person (Minimum of 50 guests)**


Apple juice, fresh orange juice

Assorted individual yogurt  

Fresh fruit salad, seasonal berries  

Breakfast sandwiches

Fraser Valley fried free range egg, Canadian back bacon, cheddar cheese, English muffin

Tofu scramble, vegetable wrap 

(available upon request)

Mini flaky croissants, Fraser Valley blueberry muffins, cheese scones 


Condiments: butter, preserves









Freshly brewed Moja organic coffee and




TEALEAVES tea

## MORNING BOUNTY

\$41.00 per person (Minimum of 50 guests)

Apple juice, fresh orange juice  
House-made granola, mixed berry compote,  
banana yogurt parfait   





Fraser valley free range scrambled eggs    
Canadian smoked bacon    
Locally made pork sausage  
Red skinned crispy potatoes    
Herb roasted local gem tomato, sautéed  
mushrooms  











Flaky croissants   
Wheat-free Armstrong white cheddar  
cornbread    
Condiments: butter, preserves  
Freshly brewed Moja organic coffee and  
TEALEAVES tea



## FARM TO TABLE

### VEGAN & GLUTEN FREE BREAKFAST

\$49.00 per person (Minimum of 50 guests)





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




"Just Egg" vegan scramble    
Organic quinoa, BC mushrooms, red pepper,  
onion, nutritional yeast    
Plant-based sausage    
Crispy potatoes, green onion    
Sautéed spinach, herb roasted mushrooms  






Carrot and flax muffin    
Freshly brewed Moja organic coffee and  
TEALEAVES tea

## EUROPEAN

\$43.00 per person (Minimum of 100 guests)

Apple juice, fresh orange juice  
Bircher muesli - apple, oatmeal, cranberries,  
seasonal berries    
Fresh fruit salad, seasonal berries  

Irish ham, Black Forest turkey, country style  
pork paté   
Vancouver Island aged cheddar, Salt Spring  
Island Brie cheese, Havarti cheese  









Our Signature sundried cranberry scone   
Mini flaky croissant   
Wheat-free savoury vegetable muffin    
Toaster station – Plain, multigrain bread,  
rye bread   
Condiments: butter, mustard, HP sauce,  
cornichons, preserves




Freshly brewed Moja organic coffee and  
TEALEAVES tea

## PORK-FREE MORNING FEAST

\$46.00 per person (Minimum of 50 guests)

Apple juice, fresh orange juice  
Bircher muesli - Apple, oatmeal, cranberries,  
seasonal berries  

Spinach, caramelized onion, Swiss cheese  
frittata    
Turkey bacon    
Chicken and apple sausage  
Shredded potatoes, chives    
Herb roasted local gem tomato, grilled zucchini,  
peppers  

Flaky croissants   
Wheat-free Armstrong white cheddar  
cornbread    
Condiments: 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 lines requested are subject to a minimum 20% surcharge.

### Waffles

Condiments: Canadian maple syrup,  
fresh strawberries, whipped cream

**\$5.50 per person (Minimum of 100 guests)**

### Steel cut oats

Condiments: milk, almond milk, brown sugar,  
pumpkin seeds, dried cranberries  

**\$7.00 per person (Minimum of 50 guests)**

### Pancakes

Condiments: Canadian maple syrup,  
fresh strawberries, whipped cream

**\$5.50 per person (Minimum of 100 guests)**

### Seasonal whole fresh fruit

**\$3.75 per person**

### European breakfast platter

Irish ham, Black Forest turkey  

Vancouver Island aged cheddars, Swiss cheese  

Accompaniments: artisanal breads, preserves 

**\$22.00 per person (Minimum of 100 guests)**

### Tater tot hash

Pastrami, sauerkraut, grainy mustard  
emulsion

**\$9.00 per person (Minimum of 100 guests)**

### Vegan tater tot hash

Roasted portobello, soy curls, green onion,  
grainy mustard emulsion

**\$12.00 per person (Minimum of 100 guests)**






# Breakfast à la Carte

## HOT BREAKFAST SANDWICHES

Fraser Valley free range fried egg, Canadian back bacon, cheddar, English muffin  
**\$12.00 (Minimum order of 2 dozen)**


Fraser Valley free range fried egg, locally made chicken sausage, cheddar, English muffin  
**\$12.00 (Minimum order of 2 dozen)**


Fraser Valley free range fried egg, ham, cheddar, croissant  
**\$12.00 (Minimum order of 2 dozen)**



Vegetarian breakfast burrito - Fraser Valley free range scrambled eggs, roasted peppers, black beans, salsa, cheddar   
**\$12.00 (Minimum order of 2 dozen)**



Two Fraser Valley free range fried egg, house-made pork and fennel patty (2.5oz), cheddar, brioche bun  
**\$16.00 (Minimum order of 2 dozen)**

## GLUTEN FREE HOT BREAKFAST SANDWICHES

Fraser Valley free range fried egg, cheddar, Canadian back bacon, gluten-free English muffin 




Fraser Valley free range fried egg, locally made chicken sausage, cheddar, gluten-free English muffin 


Fraser Valley free range egg, tomato, cheddar, gluten-free English muffin  




Vegan breakfast wrap - tofu scramble, zucchini, mushrooms, tomatoes  





**\$13.50 each**  
**(Minimum order of 2 dozen per any 1 type)**



## OTHER BREAKFAST ITEMS

Fraser Valley Free range hard-boiled eggs     
**\$3.00 each (Minimum order of 2 dozen)**




Selection of boxed breakfast cereals, milk   
**\$4.25 per guest (Minimum of 6 guests)**


House-made granola, honey, milk     
**\$7.00 each (Minimum of 10 guests)**

Steel cut oats    
Condiments: milk, almond milk, brown sugar, pumpkin seeds, dried cranberries    
**\$7.00 per person (Minimum of 50 guests)**



Individual natural yogurts    
**\$4.50 each**

Overnight oats, blueberry, preserve    
**\$8.00 each (Minimum order of 2 dozen)**

Banana yogurt parfait, mixed berry compote, house-made granola, honey     
**\$9.00 each (Minimum order of 2 dozen)**

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

Fresh fruit salad, seasonal berries    
**\$9.00 per person (Minimum of 20 guests)**



Seasonal whole fresh fruit    
**\$3.75 each**





# Coffee Breaks

## PLANT-BASED BAKERY SELECTION




Carrot and flax muffin    
**\$6.00 each (Minimum order of 6)**



Plant-based gluten-free bagel    
**\$5.50 each (Minimum order of 6)**

Whole wheat apricot scone   
**\$5.25 each (Minimum order of 6)**




## WHEAT-FREE BAKERY SELECTION


Wheat-free muffins  
Chocolate chip    
Blueberry    
Savoury vegetable muffin    
Condiments: butter  
**\$6.00 each (Minimum order of 6 per any 1 type)**

Wheat-free double chocolate almond loaf     
**\$56.00 per loaf (10 slices)**





Wheat-free Armstrong white cheddar cornbread    
**\$4.75 each (Minimum order of 6)**






## MORNING BAKERY SELECTION




Our famous Signature scones  
Cheddar cheese  Sundried cranberry   
Blueberry lemon  Maple bacon  
Condiments: butter, preserves  
**\$60.00 per dozen**  
**(Minimum order of 1 dozen per any 1 type)**

Flaky croissants   
Condiments: butter, preserves  
**\$60.00 per dozen (Minimum order of 1 dozen)**

Mini viennoiserie  
Mini flaky croissant   
Mini pain au chocolat   
Mini raspberry Danish   
**\$42.00 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   
**\$43.00 per loaf (10 slices)**

Freshly baked low fat muffins  
Blueberry lemon  Carrot spice   
Cranberry orange  Berry bran   
Pumpkin   
Condiments: butter  
**\$60.00 per dozen**  
**(Minimum order of 1 dozen per any 1 type)**

Brick oven bagels  
Plain  Multigrain  Cinnamon raisin   
Toaster included  
Condiments: cream cheese, preserves  
**\$60.00 per dozen**  
**(Minimum order of 1 dozen per any 1 type)**








# Sweet Items

## Cookies

Cranberry oatmeal 

Belgian chocolate chip 

Raspberry bird's nest 

Chunky peanut butter  

**\$54.00 per dozen**

(For orders under 3 dozen, there will be an assortment of 2 types)

## Squares

Belgian chocolate brownies  

Carrot cake, cream cheese icing 

Cranberry apricot oat bites 

Mini Nanaimo bar  

**\$63.00 per dozen**

(Minimum order of 1 dozen per any 1 type)

## Biscotti

Triple chocolate 

Orange almond  

Cranberry pistachio biscotti  

**\$54.00 per dozen**

(Minimum order of 1 dozen per any 1 type)

## GLUTEN FREE | VEGAN SWEET ITEMS



Chocolate chip cookie  

Lemon coconut shortbread  

Ginger cookie  

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

Crushed almond cookie   

Coconut orange macaroon   

**\$66.00 per dozen**

(Minimum order of 1 dozen per any 1 type)



## OTHER SWEET ITEMS

### Gourmet trail mix

House mixture of organic dried blueberries, apricots, sundried cranberries, almonds, pumpkin seeds, toasted cashews, semisweet Belgian chocolate chips

**\$6.50 per person (Minimum of 50 person)**

### Candy express

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

*We respectfully decline requests for customization of specific candy types.*

**\$6.50 per person (Minimum of 50 guests)**

### MadeGood granola bars (nut-free)

(Individually wrapped)

**\$51.00 per dozen**

### Clif energy bars (80% organic)

**\$57.00 per dozen (Minimum order of 2 dozen)**

### Assorted chocolate bars

**\$3.50 each**

### Premium ice cream bars or frozen fruit bars

*Please allow a maximum 30-minute service time.*

**\$8.00 each (Minimum order of 2 dozen)**

### Premium vegan frozen sorbetto

*Please allow a maximum 30-minute service time.*

**\$8.00 each (Minimum order of 2 dozen)**

### Milk chocolate passion fruit truffles

### Grand Cru truffles

### Belgian 53% dark chocolate truffles

**\$57.00 per dozen**

**(Minimum order of 3 dozen per any 1 flavour)**

### Assorted flavours of macarons

**\$51.00 per dozen (Minimum order of 3 dozen)**

### Cake pops

Chocolate  Lemon  Red velvet 

**\$66.00 per dozen**

**(Minimum order of 2 dozen per any 1 flavour)**

### Decorated cupcakes

Double chocolate  Lemon  Vanilla 

**\$65.00 per dozen**

**(Minimum order of 3 dozen per any 1 flavour)**

### Mini French pastries

Classic New York cheesecake

Lemon tartlette, Italian meringue 

Tiramisu verrine

Flourless Italiano (chocolate and coffee) cake 

Maple bourbon craquelin profiterole



Strawberry cream verrine, rhubarb compote  

**\$66.00 per dozen**

**(Minimum order of 2 dozen per any 1 type)**

### Whole cakes

Yuzu chocolate, praline feuilletine  

Pistachio cherry layer cake  

Mango coconut madeleine, passion fruit glaze

Dark chocolate espresso mousseline, crispy

puffed rice  

**\$42.00 (serves 8-10 guests)**

**\$63.00 (serves 12-15 guests)**

**\$84.00 (serves 16-20 guests)**

**Custom sizes available upon request**

### Celebration sheet cake

Chocolate 

Vanilla, fresh strawberries 

**\$195.00 each (12"x 16" serves 45 guests)**

*Cake inscription included.*


*Custom images available with additional charge.*

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



## SAVOURY ITEMS


Platter of mini finger sandwiches

BC vine ripened tomato, bocconcini cheese, sweet basil mayo, house-made herb focaccia bread 


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



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

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

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

**\$235.00 (60 pieces)**

Smartfood popcorn, kettle chips or pretzels   
**\$4.00 per individual package**

Three-colour organic tortilla chips, fresh salsa roja cruda  

**\$6.00 per person (Minimum of 10 guests)**

Gluten-free crisps, red pepper hummus dip    
**\$7.00 per person (Minimum of 10 guests)**

Gourmet dry roasted nuts   

Selection of premium nuts including:

Almonds, peanuts, cashews, walnuts, pecans

**\$9.00 per person (Minimum of 10 guests)**

Kettle chips  

**\$25.00 per half pound**

**(Half pound provides 8 portions)**

Pretzels 

**\$25.00 per pound (1 pound provides 8 portions)**

Japanese dry snacks

**\$25.00 per pound (1 pound provides 8 portions)**

Make your own popcorn  

All-in-one ready to pop kernels

**\$28.00 per bag (12 to 15 portions per bag)**

Rental of popcorn machine

**\$220.00 per day**

Banquet attendant required at \$45.00 per hour for a minimum of four (4) hours

Flavoured popcorn

Caramel  

Cheddar  

Buttered  




**\$4.00 per bag**

**(Minimum order of 60 bags per any 1 type)**










## THEMED BREAKS











### MID-MORNING BREAK

Mum's banana bread   
Ham and cheese croissant  
Seasonal whole fruit    
Freshly brewed Moja organic coffee and  
TEALEAVES tea  
**\$20.00 per person (Minimum of 30 guests)**


### AFTERNOON BREAK

Plant-based chocolate chip cookie    
Vegetable samosa   
Condiments: tamarind chutney  
Spinach and feta cheese spanakopita   
Condiments: sundried tomato tzatziki   
Mixed berry smoothie    
Freshly brewed Moja organic coffee and  
TEALEAVES tea  
**\$26.50 per person (Minimum of 50 guests)**










### ALL PLANT FOOD BREAK

Energy ball - dates, sunflower seeds, oats, dried  
cranberries, coconut    
Farmer's market vegetable crudité, red pepper  
hummus    
Oven baked quinoa nuggets, our Signature  
tomato jam    
Seasonal whole fresh fruit    
Green antioxidant smoothie    
(kale, lemon, apple, avocado)  
Freshly brewed Moja organic coffee and  
TEALEAVES tea  
**\$29.00 per person (Minimum of 50 guests)**









### COFFEE AND COOKIE BREAK

Gourmet chocolate chip cookie   
Lemon lime hydration  
Freshly brewed Moja organic coffee and  
TEALEAVES tea  
**\$13.00 per person (Minimum of 20 guests)**

### TEA IN VANCOUVER

House-made sundried cranberry scones   
Condiments: butter, double cream, preserves  
BC Smoked salmon, crème fraîche, rye bread   
Black Forest turkey wrap  
Classic cucumber sandwich, chive cream  
cheese, white bread   
Earl grey shortbread   
Lemon tart, sable crust   
Macarons    
Strawberry cream verrine, rhubarb compote    
Freshly brewed Moja organic coffee and  
TEALEAVES tea  
**\$35.00 per person (Minimum of 100 guests)**

### ICE CREAM EXPRESS

Choice of pre-scooped:  
House-made honey vanilla gelato    
Chocolate gelato    
Mango sorbet    
Strawberry sorbet    
**\$7.00 per portion**  
**(Minimum order of 100 portion per flavour)**

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



# 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.

**\$60.00 per airpot**

**One (1) airpot serves ten (10) guests**

**\$120.00 per gallon**

**One (1) gallon serves twenty (20) guests**

## TEALEAVES TEA

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

**\$60.00 per airpot**

**One (1) airpot serves ten (10) guests**

**\$120.00 per gallon**

**One (1) gallon serves twenty (20) guests**

## ART OF TEA

Art of Tea, based in Los Angeles, is a leading importer and wholesaler of the world's finest organic teas and botanicals. Founded in 1996 by Steve Schwartz, a recognized Master Tea Blender, the company's extensive travels yield rare and unique teas. Steve's award-winning blends are available under the Art of Tea brand and through private label programs. The company's personal relationships with global farmers ensure top-tier organic teas and botanicals, emphasizing respect for both employees and products. Art of Tea's intensive care program merges aesthetics with passion, flavour, and rigorous quality control.

**\$75.00 per airpot**

**One (1) airpot serves ten (10) guests**

**\$150.00 per gallon**

**One (1) gallon serves twenty (20) guests**

## FRESHLY BREWED MOJA ORGANIC COFFEE AND TEALEAVES TEA

**\$6.00 per person (Minimum of 50 guests)**

Coffee service condiments: milk, cream, oat milk, sugar

Tea service condiments: sliced lemons, honey

Coffee and tea service have a two-hour maximum service window.

### DAIRY-FREE MILK

Oat milk **\$16.00 per carton (946 ml)**  
Soy milk **\$12.00 per carton (946 ml)**  
Almond milk **\$12.00 per carton (946 ml)**

### HOT COCOA BAR

Cocoa powder mix, milk chocolate pop,  
mini marshmallows, whipped cream  
**\$8.00 per person (Minimum of 20 guests)**  
Chef attended Hot Cocoa Bar station available  
for an additional charge of \$240.00 (maximum  
service time of 2 hours).

### BUBBLE TEA

Black tea, milk, boba pearls, coconut meat,  
passion fruit  
**\$8.50 per 16oz cup (Minimum of 20 guests)**  
Chef attended Bubble Tea station available for an  
additional charge of \$240.00 for a maximum of  
one hundred (100) guests (maximum service time  
of 2 hours).

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

Mint and cucumber  
Orange and cranberry  
Lemon lime  
**\$144.00 for 3 gallons (3 gallons serve 60 cups)**  
**(Minimum order of 3 gallons per any 1 type)**

### NON-ALCOHOLIC BEVERAGES

All canned and bottled beverages are charged  
on consumption.

Canned North water **\$6.50 each**  
Sparkling mineral water **\$6.00 each**  
Assorted canned fruit juice **\$5.50 each**  
Lemonade or ice tea **\$5.50 each**  
Assorted soft drinks **\$5.50 each**  
Individual fruit yogurt drink **\$6.75 each**  
2% milk, skim milk or **\$3.75 each**  
chocolate milk (8 oz individual portion)

### NOT TOO SWEET







#### LOCALLY BREWED CRAFT SODA

Lychee lemonade  
Fizzy lemonade  
**\$7.00 each (Minimum of 20 cans)**





Apple juice or fresh orange juice  
Serves approximately seven (7) glasses  
**\$54.00 per pitcher**

Freshly brewed unsweetened iced tea  
Serves approximately seven (7) glasses  
**\$30.00 per pitcher**

### FRESH FRUIT AND YOGURT SMOOTHIES

Mango    
Wild mixed berry    
Banana strawberry    
Serves approximately seven (7) glasses  
**\$55.00 per pitcher**

### VEGAN SMOOTHIES

Green antioxidant    
(kale, lemon, apple, avocado)  
Energy boosting    
(banana, stone fruit, orange, turmeric)  
Serves approximately seven (7) glasses  
**\$64.00 per pitcher**



## ESPRESSO AND CAPPUCCINO CART EXPERIENCE

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

Americano, espresso, latte, mocha

(\$5.50 per cup if over the 150 cup limit)

**\$1,000.00 for a 4-hour service (Additional hours can be added at \$225.00 per hour)**

Designated Barista is required at an additional \$180.00. After minimum service hours, the hourly rate is \$45.00 per hour.

## 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 **\$5.75 each**

Conference canned fruit juice **\$4.50 each**

Conference soft drink assortment **\$4.50 each**

(All canned beverages are charged on consumption)

Freshly brewed Moja organic coffee and TEALEAVES tea

**\$5.00 per person per break**

**\$98.00 per gallon per break**

Coffee service condiments: milk, cream, oat cream, sugar.

Tea service condiments: sliced lemons, honey.

Coffee and Tea service have a two-hour maximum service window.

Conference unsweetened iced tea

**\$47.50 per gallon per break**

Conference lemonade

**\$47.50 per gallon per break**

## NESPRESSO PROFESSIONAL

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

Americano, espresso, latte, mocha

(\$5.00 per cup if over the 150 cup limit)

**\$800.00 for a 4-hour service (Additional hours can be added at \$225.00 per hour)**

Designated Barista is included.









# 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:




### Greens

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





### Caesar

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



### Antipasti

Grilled zucchini, peppers, eggplant, green olives, borettane onions, balsamic, butternut romesco, pumpkin seed "parmesan"   



### Beets

Belgian endives, orange supreme, whipped ricotta, pistachio, honey lemon dressing    

### Asparagus

Roasted pepper, local mushrooms, gribiche dressing, feta  

### Fior di latte



BC vine ripened tomato, arugula, fior di latte, basil pistou, crystalized sunflower seeds, balsamic  

## 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 vegetable, local mushrooms, rosemary jus    
**\$58.00**

### Herb marinated free range chicken breast

Ricotta and sautéed spinach polenta pave, grilled zucchini, heirloom pepper, oregano lemon jus   
**\$60.00**


### Pan seared Lois Lake steelhead

Honey glazed, roasted golden beets, spinach, fava bean Israeli cous cous, blood orange butter sauce  
**\$59.00**

### Pan seared sockeye salmon

Sunflower seed "tapenade", beet risotto, roasted carrot, braised cabbage, dill, horseradish cream  
**\$61.00**

### Seared Lingcod

Maple miso glaze, braised bok choy, shitake, turnip dumplings, sake butter sauce   
**\$61.00**

## MAIN COURSE

Herb Lingcod

Brandade, green beans, caramelized shallot,  
kale, lemon pepper velouté

**\$61.00**

5oz braised Certified Angus beef

"Signature Dish"

Whipped potatoes, grilled zucchini,

local mushrooms, thyme jus 

**\$68.00**

Spinach and ricotta lasagna

Roast zucchini, local mushrooms, Reggiano,

basil marinara sauce 

**\$50.00**

Chole and vegetable pave

Cauliflower, zucchini, okra, local tomatoes,

creamy nut free saffron shahi sauce  

**\$50.00**

## DESSERT


Choose from:

Passion fruit mousse

Citrus coconut shortbread, mango  

Lemon calamansi tart

Whipped vanilla marshmallow, thyme

honey gel 

Decadent flourless chocolate cake

Dark chocolate, espresso 

Elderflower panna cotta

Charcoal meringue, blueberry yuzu chutney 

Classic New York cheesecake

Graham base, mixed berries







# Buffet Lunch



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.

## SUNSHINE COAST


### CHEF'S SANDWICH AND WRAP BUFFET

**\$51.00 per person (Minimum of 50 guests)**

Mixed greens, shaved radish, carrots,  
aged balsamic vinaigrette  

New potato salad, green onion, cornichon,  
sour cream grainy mustard dressing  

Asian cabbage slaw, carrot, ginger miso  
dressing, sesame  



BC vine ripened tomato, fior di latte, sweet basil  
mayo, house-made herb focaccia bread 

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

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

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

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

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

Cranberry oatmeal cookies 

Belgian chocolate chip cookies 



Raspberry bird's nest cookies 

Chunky peanut butter cookies  

Plant-based chocolate chip cookies  

Freshly brewed Moja organic coffee and  
TEALEAVES tea

## ENHANCEMENTS







Home made potato chips    
**\$4.00 per person (Minimum of 50 guests)**









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









## THE STANLEY PARK

**\$59.00 per person (Minimum of 100 guests)**


Caesar salad, chopped hearts of romaine, sundried tomato, parmesan,    
herb and garlic croutons (served on the side)  
Grilled asparagus, roasted red pepper, ricotta salata, lemon, extra virgin olive oil    
Cucumbers, tomatoes, red onion, mint, black olive, lime vinaigrette  

Fraser Valley roast chicken breast, parsley jus    
Basil marinated Lingcod, provencal style sauce   
Cheese tortellini parmesan, black pepper cream   
Peri Peri roasted potato    
Grilled zucchini, peppers, eggplant, tomato, onions  

Tiramisu verrine  
Pistachio cherry layer cake    
Apple lavender marshmallow    
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea







## BUFFET ENHANCEMENT













House-baked artisan bread rolls   
Condiments: butter  
**\$18.00 per dozen (Minimum of 5 dozen)**









## THE SEA TO SKY

**\$61.00 per person (Minimum of 100 guests)**

Suitable for functions with limited seating


Mixed greens, pickled beets, shaved carrots, ginger tamarind dressing    
Kala Channa chaat, red onion, fresh cilantro, mint, tamarind chutney, lemon dressing    
Moong dal and carrot salad, curry leaf, chili, coconut, mustard oil dressing  


Butter chicken   
Cod masala, fennel seeds, coconut milk    
Mixed vegetable achari    
Palak paneer (spinach and Indian cheese curry)    
Jeera pulao (rice)    
Naan bread   
Accompaniments: cucumber raita, mango and mint chutneys  



Ginger cookie    
Mango saffron cream   
Coconut rice pudding, golden raisins, toasted cashews     
Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea

## BUFFET ENHANCEMENTS

House-baked artisan bread rolls   
Condiments: butter  
**\$18.00 per dozen (Minimum of 5 dozen)**

Vegetable samosa, house-made tamarind sauce   
**\$60.00 per dozen (Minimum order of 5 dozen)**

Cauliflower and spinach pakoras, house-made mint chutney    
**\$54.00 per dozen (Minimum order of 5 dozen)**









## THE BUTCHART GARDENS



### VEGAN AND GLUTEN FREE LUNCH



**\$61.00 per person (Minimum of 50 guests)**



Suitable for functions with limited seating

Local greens, baby radish, carrot pickle, sherry vinaigrette  



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

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



Grilled plant-based bratwurst sausage, grilled onion  

Black chickpea "plant-based meat balls", fennel, chili, basil marinara sauce  

"Ranch" dusted local harvest roast potato  

Yellow lentil and mushroom loaf, chipotle glaze  

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 ENHANCEMENT

House-baked artisan bread rolls 



Condiments: butter


**\$18.00 per dozen (Minimum of 5 dozen)**


## THE CAPILANO

**\$63.00 per person (Minimum of 100 guests)**

Suitable for functions with limited seating


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



Cabbage slaw, carrot, ginger miso dressing, sesame  

Chow mien noodle, vegetable salad, sweet soy vinaigrette  

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

Crispy sweet and sour chicken karaage 

Steamed prawn dumplings, shanghai pork dumplings 

(presented in bamboo steamer baskets)  
Buddhas delight, garlic sesame soy (vegetarian stir fry)  



Vegetable spring rolls, plum sauce 

Kimchi fried rice  

Asian almond cookie  

Mochi, kinako, brown sugar syrup  

Black sesame craquelin profiterole

Fresh fruit salad, seasonal berries  

Freshly brewed Moja organic coffee and TEALEAVES tea

## BUFFET ENHANCEMENTS

House-baked artisan bread rolls 

Condiments: butter

**\$18.00 per dozen (Minimum of 5 dozen)**



Assorted vegan sushi rolls 

Fresh maki sushi selection including:  
Kappa maki, avocado, vegetable, yam tempura  
Condiments: pickled ginger, wasabi, soy sauce  
(presented on lacquered trays)

**\$320.00**

**(120 pieces, serves approximately 50 guests)**

## 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)**

Smoked salmon platter, capers, red onion, crisps, mustard  

**\$12.00 per person (Minimum of 50 guests)**

Artisanal charcuterie board

Selection of cured, smoked and air-dried meats, olives, pickles, mustard,

Artisan bread, crackers

Approximately 2oz portion per person

**\$23.00 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.

**\$22.00 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 sales and catering team and we would be pleased to accommodate.








# Boxed Lunch



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



**\$36.00 per guest (Minimum of 50 guests)**

## SALADS

Choose one (1) from:

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


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

Buckwheat tabbouleh, mint and lemon vinaigrette  

Asian cabbage slaw, carrot, ginger miso dressing, sesame  

## SANDWICHES

Choose three (3) from:

BC vine ripened tomato, fior di latte, sweet basil mayo, house-made herb focaccia bread 


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

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



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

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

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


Roast vegetables, eggplant, zucchini, red pepper hummus, flour tortilla wrap 

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


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

## 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

## À LA CARTE 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

**\$28.00 each (Minimum order of 24)**

Albacore tuna nicoise salad

BC rare albacore tuna, bibb lettuce, green beans, gem tomato, Fraser Valley free range hard-boiled egg, pepperoncini, black olive crumb, lemon oregano dressing

**\$28.00 each (Minimum order of 24)**

Quinoa salad  

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

**\$20.00 each (Minimum order of 24)**





# Host Bar Beverages

## BAR SELECTIONS

Deluxe brand liquor – 1oz	<b>\$12.50</b>
Premium brand liquor – 1oz	<b>\$10.50</b>
Featured wines – 5oz	<b>\$10.50</b>
Featured beer – 355ml	<b>\$10.50</b>
Olé cocktail – 355ml	<b>\$12.50</b>
Ports, liqueurs, cognac – 1oz	<b>\$11.50</b>

## NON-ALCOHOLIC

Soft drinks	<b>\$5.50</b>
Canned North Water	<b>\$6.50</b>
Selected fruit juices	<b>\$5.50</b>
Sparkling mineral water	<b>\$6.00</b>

## MARTINIS

Deluxe brand martinis – 2oz	<b>\$18.50</b>
Premium brand martinis – 2oz	<b>\$16.50</b>

## PUNCH

Alcohol free fruit punch	<b>\$120.00 per gallon</b>
Rum punch	<b>\$190.00 per gallon</b>
Sangria	<b>\$210.00 per gallon</b>

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

## WINE LIST

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

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



# Catering at the Vancouver Convention Centre

## FOOD & BEVERAGE QUALITY STANDARDS

The Vancouver Convention Centre proudly operates a 'scratch' kitchen where everything is prepared in-house with the finest and freshest ingredients, using a wide variety of local products. We provide customized, creative service for all events and guarantee the highest possible standards of performance. 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 food and beverages not consumed may not be taken off the premises.

## ENVIRONMENTAL COMMITMENT

As part of our "green" policy, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids disposable utensils and dishes, avoids canned goods and whenever possible, donates excess food to various local charities.

## PRICES

Food and beverage prices cannot be guaranteed more than ninety (90) days prior to the event. Food and beverage is subject to an administrative fee and taxes.

## 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.

## 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 the additional meals have been served.

## HOURS OF MEAL SERVICES

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 otherwise a minimum 20% surcharge will apply.

Breakfast: 7:00 am to 9:00 am

Lunch: 11:00 am to 2:00 pm

Dinner: 5:00 pm to 9:00 pm

Receptions: 11:00 am to 9:00 pm

Please note that we do not relocate food and drink from one event space to another within our buildings.

# Catering at the Vancouver Convention Centre

## CHINA SERVICE

In all carpeted Meeting Rooms, Ballrooms and Foyer spaces, china and glassware will automatically be used for all meal services, unless our compostable/disposable ware is requested by the client. Additional charges may apply. For all food and beverage events located in the Exhibit Halls or outdoors on Terraces, china and glassware will be provided unless compostable/disposable ware is requested by the client or necessary to facilitate service requirements. Additional charges may apply.

## CHILDREN

For children under the age of ten (10) years, special plated children's menus are available or they are eligible for a 50% discount for buffet menus. For children up to three (3) years of age there is no charge for buffets only.

## 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.

## 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 the bar revenue be less than \$500.00 per bar, an additional bartender charge of \$45.00 per hour will apply.

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

## 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.

## SURCHARGES FOR NEW ORDERS OR INCREASES

Since we make everything from scratch, we do not carry extra inventory and it takes time to prepare a great quality product. If the guaranteed attendance number is increased after the above deadline, a menu surcharge will apply on the additional meals. This is calculated at 30% of 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 last minute, on-site alternative meals or dietary restrictions. Please note that charges will apply to the extra alternate meals 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

## 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.

## FOOD ALLERGIES

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 guests, 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.

## 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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