## CORPORATE \& BUSINESS MEETINGS MENU

## 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"

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.
(fif dairy-free (df) (aif gluten-free (gf) © vegetarian (v) ve vegan (ve) © contains nuts (n)



## Buffet Breakfast

## EXECUTIVE CONTINENTAL BUFFET

$\$ 33.00$ per person (Minimum of 10 guests)

Fresh orange juice
Fresh fruit salad, seasonal berries © ©

Our Signature sundried cranberry scones, flaky croissants, home-made blueberry lemon muffins
Condiments: butter, preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

EXECUTIVE FULL BREAKFAST BUFFET
$\$ 42.00$ per person (Minimum of 10 guests)

Fresh orange juice
Fresh fruit salad, seasonal berries © ©

Fraser Valley free range scrambled eggs © Canadian smoked bacon ©
Locally made pork sausage
Crispy potatoes, green onion (1) © Herb roasted local tomato

Flaky croissants ©
Wheat-free Armstrong white cheddar cornbread © ©
Condiments: butter, preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

## VEGAN AND GLUTEN FREE BUFFET

$\$ 46.00$ per person (Minimum of 10 guests)

Apple juice, fresh orange juice
Fresh fruit salad, seasonal berries (1) (3)
"Just Egg" vegan scramble © (3)
Quinoa, BC mushroom, red pepper, onions © ©
Plant-based sausage © ©
Crispy potatoes, green onion (1) ©
Herb roasted local tomatoes © ©

Carrot and flax muffin (1) (ㅈ)

Freshly brewed Moja organic coffee and
TEALEAVES tea

## BREAKFAST ENHANCEMENTS

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

Smoked salmon platter, capers, red onion (1) © \$120.00

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

## European breakfast platter

Irish ham, Black Forest turkey (1) ©
Vancouver Island aged cheddars, Swiss cheese © ©
Accompaniments: artisanal breads, preserves ©
\$220.00


## Breakfast à la Carte

## HOT BREAKFAST SANDWICHES

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

## $\$ 13.00$ (Minimum order of 6 )

Fraser Valley free range fried egg, locally made chicken sausage, cheddar, English muffin $\$ 13.00$ (Minimum order of 6 )

Fraser Valley free range fried egg, ham, cheddar, croissant
$\$ 13.00$ (Minimum order of 6 )
Vegetarian breakfast burrito - Fraser Valley free range scrambled eggs, roasted peppers, black beans, salsa, cheddar -
$\$ 13.00$ (Minimum order of 6 )
Two Fraser Valley free range fried egg, house-made pork and fennel patty (2.50z), cheddar, brioche bun
$\$ 17.00$ (Minimum order of 6)

## 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 ©๐

Vegan breakfast wrap - tofu scramble, zucchini, mushrooms, tomatoes © ©
\$14.00 each
(Minimum order of 6 per any 1 type)


## Coffee Breaks

## PLANT-BASED BAKERY SELECTION

Carrot and flax muffin (1) (ㅈ)
$\$ 6.00$ each (Minimum order of 6 )

Plant-based gluten-free bagel (1) ©
$\$ 5.50$ 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 © ${ }^{\circ}$
Blueberry $(1)$
Savoury vegetable muffin © ©
Condiments: butter
$\$ 6.00$ each (Minimum order of 6 per any 1 type)
Wheat-free double chocolate almond loaf (1) © (1) $\$ 56.00$ per loaf (10 slices)

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

## 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 I VEGAN SWEET ITEMS

Chocolate chip cookie (1) (자
Lemon coconut shortbread (1) ( 자
Ginger cookie
Energy ball - dates, sunflower seeds, oats, dried cranberries, coconut © (1)
Crushed almond cookie © © ( )
Coconut orange macaroon (1) © \$66.00 per dozen
(Minimum order of 1 dozen per any 1 type)

## OTHER SWEET ITEMS

Gourmet trail mix © (1) (1)
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) © (ㅜ) (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 (1) © Please allow a maximum 30-minute service time.
$\$ 8.00$ each (Minimum order of 2 dozen)
Milk chocolate passion fruit truffles (1) Grand Cru truffles © ©
Belgian 53\% dark chocolate truffles © © (ㄷ)
$\$ 57.00$ per dozen
(Minimum order of 3 dozen per any 1 flavour)
Assorted flavours of macarons © (1)
$\$ 51.00$ 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 © © ${ }^{\text {© }}$
$\$ 42.00$ (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
$B C$ 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 © (3) $\$ 7.00$ per person (Minimum of 10 guests)

Gourmet dry roasted nuts (1) (3) (1) Selection of premium nuts including: Almonds, peanuts, cashews, walnuts, pecans $\$ 9.00$ per person (Minimum of 10 guests)

Kettle chips © © (3)
\$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 (1)
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 ${ }^{\circ}$ ©
$\$ 4.00$ 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 © (1)
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 © (3)
Farmer's market vegetable crudité, red pepper hummus (1) (ㅈ)
Oven baked quinoa nuggets, our Signature tomato jam (1) ©
Seasonal whole fresh fruit © (1)
Green antioxidant smoothie (1) (2)
(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 fraiche, 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 (1) (3)
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 © (3)
Strawberry sorbet (1) (3)
$\$ 7.00$ 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 <br> One (1) airpot serves ten (10) guests

\$120.00 per gallon<br>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 <br> 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 $\quad \$ 16.00$ per carton ( 946 ml )
Soy milk $\quad \$ 12.00$ 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 16 oz 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 © ${ }^{\circ}$
Wild mixed berry © ©
Banana strawberry © ©
Serves approximately seven (7) glasses
$\$ 55.00$ per pitcher
VEGAN SMOOTHIES
Green antioxidant © © (1)
(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.

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

POWER LUNCH
$\$ 58.00$ per person (Minimum of 10 guests)

House-baked artisan rolls

Greens
Local greens, edamame, grape tomatoes, radish, herb vinaigrette © ()

Fraser valley chicken breast
Roasted baby potatoes, broccolini, natural jus © ©

Plant-based strawberry cream
Rhubarb, thyme © ©

## CORPORATE LUNCHEON

$\$ 59.00$ per person (Minimum of 10 guests)

House-baked artisan rolls

Tomato
$B C$ vine ripen tomato, baby kale, arugula, herbed Okanagan goat cheese, sherry shallot vinaigrette © ©

Pan seared Lois Lake steelhead
Honey, sesame glazed, Shanghai bok choy, vegetable julienne, soy citrus sauce ©

Chocolate mousse
Fresh seasonal berries, cocoa streusel © (1)

## BOARDROOM BITES <br> $\$ 68.00$ per person (Minimum of 10 guests)

House-baked artisan rolls

## Caesar

Hearts of Romaine, Grana Padano, garlic
croutons, Caesar dressing ©
$50 z$ Braised certified Angus beef
Whipped potatoes, grilled zucchini, thyme mushroom jus ©

## Classic New York cheesecake

Mixed berry compote

## Buffet Lunch

BUSINESS CLASSICS
CHEF'S SANDWICH AND WRAP BUFFET
$\$ 45.00$ per person (Minimum of 10 guests)

Mixed greens, aged balsamic vinaigrette (1) (1) Asian cabbage slaw, carrot, ginger miso dressing, sesame © (3)

BC vine ripen tomato, fior di latte, sweet basil mayo, house-made herb focaccia bread © Black pepper turkey, cheddar, tomato, spinach, lemon mayonnaise, flour tortilla wrap Roast beef, Farmhouse smoked Gouda, tomato, horseradish aioli, brioche bun *One and a half sandwiches per guest

Gourmet white and dark chocolate chip cookies ©

Freshly brewed Moja organic coffee and TEALEAVES tea

## EXECUTIVE EXPERIENCE

Lunch | $\$ 57.00$ per person (Minimum of 10 guests)
Dinner | $\$ 66.00$ per person (Minimum of 10 guests)

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

Fraser Valley roast chicken breast, rosemary garlic jus © ©
Cheese tortellini Alfredo ©
Smoked paprika roasted potato (1) (3)
Grilled zucchini, peppers, eggplant, tomato, onions (1) (3)

Belgian chocolate brownie © ©
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)

WORK DAY WELLNESS
VEGAN AND GLUTEN FREE LUNCH
Lunch | $\$ 60.00$ per person (Minimum of 10 guests)
Dinner | $\$ 70.00$ per person (Minimum of 10 guests)

Local greens, baby radish, sherry vinaigrette © ( ) Roasted butternut squash, sunflower seeds, baby kale, pickled onion, grainy mustard dressing (1) (3)

Plant-based meatballs, basil marinara sauce © ©
Paprika dusted local harvest roast potato © ©
Spiced cauliflower and spinach fritters, mango chutney © ( )
Seasonal market vegetables (1) (3)

Lime scented coconut panna cotta (1) (1) 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)

## BUFFET ENHANCEMENTS

Artisanal charcuterie board Selection of cured, smoked and air-dried meats, olives, pickles, mustard, artisan bread, crackers

Approximately 2 oz 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 $20 z$ portion per person.
$\$ 22.00$ per person (Minimum of 20 guests)

Portobello mushroom salad roll bites, sweet chili sauce © ©
\$62.00 per dozen (Minimum order of 2 dozen)

Mini spanakopita, sundried tomato tzatziki
$\$ 55.00$ per dozen (Minimum order of 2 dozen)

Crispy vegetable spring rolls, plum sauce
$\$ 60.00$ per dozen (Minimum order of 2 dozen)

Mini porcini mushroom tart ©
\$54.00 per dozen (Minimum order of 2 dozen)

Crispy vegetable pakoras, tamarind chutney (a) (e)
$\$ 54.00$ per dozen (Minimum order of 2 dozen)
Crispy vegetable pakoras, tamarind chutney (1)
$\$ 54.00$ per dozen (Minimum order of 2 dozen)

Fresh maki sushi selection including:
Kappa maki, spicy tuna, California rolls (presented on lacquered trays)
Condiments: pickled ginger, wasabi, soy sauce \$422.00 (120 pieces, serves approximately 50 guests)

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)

Vegan California rolls, gluten free soy sauce (1) © $\$ 60.00$ per dozen (Minimum order of 2 dozen)

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


## Boxed Lunch

A boxed lunch includes one (1) sandwich, a salad, fresh fruit and a sweet treat. Selection is per function. $\$ 36.00$ per guest (Minimum of 20 guests).

## SALADS

Choose one (1) from:
New potato salad, green onion, radishes, cornichon, sour cream, grainy mustard dressing

Asian cabbage slaw, carrot, ginger miso dressing, sesame (1) ©

## SANDWICHES

Choose three (3) from:
$B C$ vine ripened tomato, fior di latte, 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 vegetables, eggplant, zucchini, red pepper hummus, flour tortilla wrap Fraser Valley grilled chicken, sundried tomato, parmesan, Caesar salad wrap
(Add bacon \$2.00)

## SWEETS

Choose one (1) from:
Gourmet white and dark chocolate chip cookie ©
Lemon coconut shortbread cookie © ©

## Lunch à la Carte

## SANDWICH À LA CARTE

Maximum of two (2) choices per function. Add $\$ 1.00$ to substitute to gluten-free bread.
$B C$ vine ripen tomato, fior di latte, sweet basil mayo, house-made herb focaccia bread © $\$ 18.00$ each (Minimum order of 6)

Rosemary ham, Swiss cheese, tomato, arugula, Dijon mustard mayonnaise, pretzel baguette $\$ 18.00$ each (Minimum order of 6)

Roast beef, Farmhouse smoked Gouda, tomato, horseradish aioli, brioche bun $\$ 18.00$ each (Minimum order of 6)

Black pepper turkey, cheddar, tomato, spinach, lemon mayonnaise, flour tortilla wrap $\$ 18.00$ each (Minimum order of 6)

Fraser Valley Free range egg salad, young watercress, mini croissant © $\$ 18.00$ each (Minimum order of 6)

Cucumber, lemon edamame "pesto", pickled carrot, avocado, sprouts, gluten-free, vegan wrap (ㅏ ( ${ }^{\circ}$
$\$ 18.00$ each (Minimum order of 6)

## COMPOSED SALAD BOWLS

Chicken Caesar salad
Herb grilled Fraser Valley chicken breast, chopped hearts of romaine, sundried tomatoes, crispy capers, parmesan, herb and garlic croutons
\$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 hardboiled egg, pepperoncini, black olive crumb, lemon oregano dressing
\$28.00 each (Minimum order of 24)

Quinoa salad (1) (e)
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 - $10 z$
Premium brand liquor - $10 z$
Featured wines - 50 oz
Featured beer -355 ml
Olé cocktail - 355ml
Ports, Liqueurs, cognac - 10 z

## NON-ALCOHOLIC

Soft drinks $\$ 5.50$
Canned North Water $\$ 6.50$
Selected fruit juices $\$ 5.50$
Sparkling mineral water

## MARTINIS

Deluxe brand martinis - $20 z$
$\$ 18.50$
$\$ 16.50$

## PUNCH

| Alcohol free fruit punch | $\$ 120.00$ per gallon |
| :--- | :--- |
| Rum punch | $\$ 190.00$ per gallon |
| Sangria | $\$ 210.00$ per gallon |

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. 

