

**CORPORATE &
BUSINESS MEETINGS
MENU**



A vibrant salad in a dark bowl, featuring shrimp, tomatoes, green beans, and leafy greens. The salad is a mix of fresh ingredients, including cherry tomatoes, green beans, and leafy greens, with two large shrimp prominently displayed. The text is overlaid on the right side of the image, enclosed in a blue outline.

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”

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.



Buffet Breakfast

EXECUTIVE CONTINENTAL BUFFET

\$33.00 per person (Minimum of 10 guests)

Fresh orange juice

Fresh fruit salad, seasonal berries gf ve

Our Signature sundried cranberry scones, flaky croissants, home-made blueberry lemon muffins v

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 gf ve

Fraser Valley free range scrambled eggs gf

Canadian smoked bacon gf

Locally made pork sausage

Crispy potatoes, green onion gf ve

Herb roasted local tomato gf ve

Flaky croissants v

Wheat-free Armstrong white cheddar cornbread gf v

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 gf ve

"Just Egg" vegan scramble gf ve

Quinoa, BC mushroom, red pepper, onions gf ve

Plant-based sausage gf ve

Crispy potatoes, green onion gf ve

Herb roasted local tomatoes gf ve

Carrot and flax muffin gf ve

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 df gf
\$120.00

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

European breakfast platter
Irish ham, Black Forest turkey df gf
Vancouver Island aged cheddars, Swiss cheese gf v
Accompaniments: artisanal breads, preserves v
\$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 (2.5oz), 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  




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





\$14.00 each
(Minimum order of 6 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 gf ve
\$6.00 each (Minimum order of 6)

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

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

WHEAT-FREE BAKERY SELECTION

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

Wheat-free double chocolate almond loaf gf v n
\$56.00 per loaf (10 slices)

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

MORNING BAKERY SELECTION

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

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

Mini viennoiserie
Mini flaky croissant v
Mini pain au chocolat v
Mini raspberry Danish v
\$42.00 per dozen
(Minimum order of 2 dozen per any 1 type)

Breakfast loaves
Mum's banana bread v
Carrot streusel loaf v
Lemon loaf v
Apple cinnamon cake v
\$43.00 per loaf (10 slices)

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

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



gf dairy-free gf gluten-free v vegetarian ve vegan n contains nuts

* Some desserts may contain pork gelatin



Sweet Items

Cookies

Cranberry oatmeal v

Belgian chocolate chip v

Raspberry bird's nest v

Chunky peanut butter v n

\$54.00 per dozen

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

Squares

Belgian chocolate brownies gf v

Carrot cake, cream cheese icing v

Cranberry apricot oat bites v

Mini Nanaimo bar v n

\$63.00 per dozen

(Minimum order of 1 dozen per any 1 type)

Biscotti

Triple chocolate v

Orange almond v n

Cranberry pistachio biscotti v n

\$54.00 per dozen

(Minimum order of 1 dozen per any 1 type)

GLUTEN FREE | VEGAN SWEET ITEMS

Chocolate chip cookie gf ve

Lemon coconut shortbread gf ve

Ginger cookie gf ve

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

Crushed almond cookie gf ve n

Coconut orange macaroon df gf v

\$66.00 per dozen

(Minimum order of 1 dozen per any 1 type)



OTHER SWEET ITEMS

Gourmet trail mix gf ve n

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) gf ve

(Individually wrapped)

\$51.00 per dozen

Clif energy bars (80% organic) v

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

Assorted chocolate bars v

\$3.50 each

Premium ice cream bars or frozen fruit bars gf v

Please allow a maximum 30-minute service time.

\$8.00 each (Minimum order of 2 dozen)

Premium vegan frozen sorbetto gf ve

Please allow a maximum 30-minute service time.

\$8.00 each (Minimum order of 2 dozen)

Milk chocolate passion fruit truffles gf v

Grand Cru truffles gf v

Belgian 53% dark chocolate truffles gf ve

\$57.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Assorted flavours of macarons v n

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

Cake pops

Chocolate v Lemon v Red velvet v

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 flavour)

Decorated cupcakes

Double chocolate v Lemon v Vanilla v

\$65.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Mini French pastries

Classic New York cheesecake

Lemon tartlette, Italian meringue v

Tiramisu verrine

Flourless Italiano (chocolate and coffee) cake gf

Maple bourbon craquelin profiterole

Strawberry cream verrine, rhubarb compote gf ve

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Whole cakes

Yuzu chocolate, praline feuilletine v n

Pistachio cherry layer cake gf n

Mango coconut madeleine, passion fruit glaze

Dark chocolate espresso mousseline, crispy

puffed rice gf ve

\$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 v

Vanilla, fresh strawberries v

\$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 **v**

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 **gf ve**

\$235.00 (60 pieces)

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

Three-colour organic tortilla chips, fresh salsa
roja cruda **gf ve**
\$6.00 per person (Minimum of 10 guests)

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

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

Kettle chips **gf ve**
\$25.00 per half pound
(Half pound provides 8 portions)

Pretzels **v**
\$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 **gf v**
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 **gf v**
Cheddar **gf v**
Buttered **gf v**
\$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 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  
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 cups)
Chef attended Bubble Tea station available for an additional charge of \$240.00 for a maximum of one hundred (100) cups (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.

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  

BOARDROOM BITES


\$68.00 per person (Minimum of 10 guests)

House-baked artisan rolls

Caesar

Hearts of Romaine, Grana Padano, garlic croutons, Caesar dressing 

5oz Braised certified Angus beef

Whipped potatoes, grilled zucchini, thyme mushroom jus 

Classic New York cheesecake



Mixed berry compote

CORPORATE LUNCHEON


\$59.00 per person (Minimum of 10 guests)

House-baked artisan rolls

Tomato

BC 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  

Buffet Lunch

BUSINESS CLASSICS

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


Mixed greens, aged balsamic vinaigrette  
Asian cabbage slaw, carrot, ginger miso
dressing, sesame  

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  

Grilled zucchini, peppers, eggplant, tomato,
onions  

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 gf ve

Roasted butternut squash, sunflower seeds, baby kale, pickled onion, grainy mustard dressing gf ve

Plant-based meatballs, basil marinara sauce gf ve

Paprika dusted local harvest roast potato gf ve

Spiced cauliflower and spinach fritters, mango chutney gf ve

Seasonal market vegetables gf ve

Lime scented coconut panna cotta gf ve

Fresh fruit salad, seasonal berries gf ve

Freshly brewed Moja organic coffee and TEALEAVES tea

BUFFET ENHANCEMENTS

House-baked artisan bread rolls v

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 2oz portion per person

\$23.00 per person (Minimum of 20 guests)

Canadian cheese board ve n

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)

Portobello mushroom salad roll bites, sweet chili sauce gf ve

\$62.00 per dozen (Minimum order of 2 dozen)

Mini spanakopita, sundried tomato tzatziki v

\$55.00 per dozen (Minimum order of 2 dozen)

Crispy vegetable spring rolls, plum sauce v

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

Mini porcini mushroom tart v

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

Crispy vegetable pakoras, tamarind chutney gf ve

\$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 ve

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 gf ve

\$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 gf v

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

SANDWICHES

Choose three (3) from:

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

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 ve

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 v

Lemon coconut shortbread cookie gf ve



Lunch à la Carte

SANDWICH À LA CARTE

Maximum of two (2) choices per function.
Add \$1.00 to substitute to gluten-free bread.

BC vine ripen tomato, fior di latte, sweet basil mayo, house-made herb focaccia bread **v**
\$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 **v**
\$18.00 each (Minimum order of 6)

Cucumber, lemon edamame "pesto", pickled carrot, avocado, sprouts, gluten-free, vegan wrap **gf ve**
\$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 hard-boiled egg, pepperoncini, black olive crumb, lemon oregano dressing
\$28.00 each (Minimum order of 24)

Quinoa salad **gf ve**
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	\$12.50
Premium brand liquor – 1oz	\$10.50
Featured wines – 5oz	\$10.50
Featured beer – 355ml	\$10.50
Olé cocktail – 355ml	\$12.50
Ports, liqueurs, cognac – 1oz	\$11.50

NON-ALCOHOLIC

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

MARTINIS

Deluxe brand martinis – 2oz	\$18.50
Premium brand martinis – 2oz	\$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.**

Contact information

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