


## Love at First Bite

Start this exciting phase of your life with fine food, friends and family-all set against one of the most striking backdrops in the world. Located on the edge of the downtown harbour with breathtaking views of the water and mountains, the Vancouver Convention Centre is the perfect setting for an unforgettable wedding. Any one (1) of our signature waterfront rooms can set the stage for an intimate celebration or a large, extravagant affair. Add tantalizing, five star cuisine made from only fresh, local and seasonal ingredients combined with unparalleled service from a team of professionals, and your special day will be extraordinary.

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.
(dif dairy-free (df)gluten-free (gf)
(v) vegetarian (v)
ขe vegan (ve)
contains nuts (n)


## Only the finest

 ingredients, from start to finish.
## Dinner

## PLATED DINNER

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

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

SALAD

Local greens
Roasted corn, heirloom tomatoes, shaved radish, carrots, nutritional yeast, seasonal berries, citrus vinaigrette (1) (ㄹ)

Fior di latte cheese
Local tomatoes, arugula leaves, basil pistou, aged balsamic reduction (1) (

## Pemberton beets

Mascarpone mousse, endives, orange supreme, apple cider vinaigrette © ©

BC mushroom tart
Olive oil poached tomatoes, whipped ricotta, hand cut greens, white balsamic vinaigrette

Smoked salmon carpaccio
Grainy mustard, caperberries, caviar, house-made chili focaccia crouton, greens, lemon herb vinaigrette

Albacore tuna
Sesame, jicama, chili ancho glaze, oba leaves, calamansi vinaigrette (1) ©

## MAIN COURSE

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

## POULTRY

Herb and garlic marinated free range chicken breast, roasted baby potatoes, broccolini, grilled oyster mushroom, creamy grainy mustard jus \$81.00

Porcini crusted free range chicken breast Silky potato purée, grilled zucchini, mini bell pepper, persillade jus ©
\$85.00

## SEAFOOD

Tandoori cod
Masala potato cake, cauliflower, green beans, coconut ginger curry sauce ©
\$84.00

Pan seared Lois Lake steelhead salmon Horseradish and beet risotto, baby carrots, braised kale, crème fraiche and dill emulsion (1) \$88.00

## SEAFOOD

Roasted Sea bass fillet
Celeriac fondue, celeriac and truffle slaw, caramelized shallot, green beans, smoky red wine jus
$\$ 102.00$

Miso marinated Sablefish "Signature Dish"
Nori and carrot mochi, baby bok choy, braised shitake mushrooms, sake soy emulsion $\$ 106.00$

## LAMB

Lamb sirloin
Lemon gnocchi, merguez, grilled yellow zucchini, asparagus, charred ratatouille purée,
rosemary jus ©
$\$ 94.00$
Lamb shank
Herb and cheese polenta, gremolata, roasted parsnips, baby carrots, baby tomato, braising jus $\$ 94.00$

## BEEF

Grilled 8oz AAA Alberta striploin steak Buttermilk and chive whipped potatoes, broccolini, baby carrot, roast tomato, green peppercorn brandy sauce © $\$ 95.00$

Merlot braised boneless Canadian Angus beef "Signature Dish"

Choose one (1) from:
Creamy horseradish mashed potatoes, broccolini, baby carrot, roast tomato, Merlot jus ©
Ricotta gnocchi, braised kale, herb roasted roots, brown butter jus
$\$ 97.00$

Herb buttered Canadian Angus beef tenderloin Black truffle potato gratin, roasted turnips, baby carrot, braised kale, bone marrow jus © $\$ 112.00$


## DESSERT

Espresso tiramisu
Raspberry sauce, roasted white chocolate
Mango coconut panna cotta
Coconut jelly, tapioca © ©
Lemon calamansi tart
Whipped vanilla marshmallow, thyme honey gel
Black sesame cream
Chocolate crispy base, kinako
UPGRADE YOUR DESSERT ABOVE
Chef's Signature - Trio di dolci
Elderflower panna cotta, strawberry
Sicilian pistachio olive oil cake, Morello cherry mousse © ©
Flourless chocolate Italiano, espresso cream ©
Add $\$ 5.00$ per person
Chef's Signature Velvet Chocolate Sphere
Yuzu crème légère, local strawberries, matcha coral sponge, wasabi meringue © ©
Add $\$ 7.50$ per person

## UPGRADE TO A DESSERT BUFFET

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

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

## DESSERT BUFFET

Cassis and cocoa craquelin profiterole Coconut mango madeleine, passion fruit glaze
Yuzu chocolate bar © ©
Balsamic vinegar raspberry mousse (1) (3)
London fog tartelette ©
Chocolate espresso mini cups (1) (3) Fresh fruit salad, seasonal berries (1) (3) $\$ 15.50$ per person

## ADD TO YOUR DESSERT BUFFET ABOVE

Mini Canadian cheese board © (1)
Artisanal local cheeses, dried fruits, house-made flavoured nuts, chutney, artisan bread, crackers $\$ 11.00$ per person

## PLATED DINNER ENHANCEMENTS

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

## Vegan California rolls, gluten-free soy sauce (1) (3) $\$ 60.00$ per dozen (Minimum order of 5 dozen)

Mini spanakopita, sundried tomato tzatziki
$\$ 55.00$ per dozen (Minimum order of 5 dozen)

Crispy vegetable spring rolls, plum sauce © $\$ 60.00$ per dozen (Minimum order of 5 dozen)

Mini porcini mushroom tart ©
$\$ 54.00$ per dozen (Minimum order of 5 dozen)

Portobello mushroom salad roll bites, sweet chili sauce © © ${ }^{\circ}$
$\$ 62.00$ per dozen (Minimum order of 5 dozen)

Crispy vegetable pakoras, tamarind chutney (1) © $\$ 54.00$ per dozen (Minimum order of 5 dozen)

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


## Buffet Dinner

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

## CELEBRATION BUFFET <br> $\$ 135.00$ per person (Minimum of 200 guests)

Local greens, roasted corn, edamame, berries, nutritional yeast, apple cider vinaigrette (1) (3) Baby kale "Caesar" salad, croutons, pecorino toscano, garlic lemon emulsion © Beet salad, endive, radicchio, pumpkin seed crumble, lemon goat cheese, orange vinaigrette © Caramelized squash salad, cranberries, pecan, arugula, roasted red onions © () ©

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

Cold seafood platter including:
Tiger prawns, albacore tuna tataki, BC wild smoked salmon, Manila clams, mussels, snow crab claws (1)
Accompaniments: cocktail sauce, Marie rose sauce, wakame salad, ponzu, lemon, lime, horseradish

Slow braised certified Angus beef short rib, seared shallots, natural jus (1) © Fraser Valley free range chicken breast, lemon thyme jus, sautéed wild mushrooms © © © Pan seared Haida Gwaii sablefish fillets, smoky chowder velouté © ©
Truffle yukon gold potato gratin (1) 3 Spinach and ricotta lasagna, tomato basil sauce, provolone ©
Seasonal market fresh vegetables © (1)

Sweet table including: Lemon meringue tartelette Pistachio cherry layer cake © © Strawberry cream verrine, rhubarb compote © (1) Yuzu chocolate, praline feuilletine © © Cappuccino craquelin profiterole Fresh fruit salad, seasonal berries © (1)

Freshly brewed moja organic coffee and TEALEAVES tea

## BUFFET ENHANCEMENTS

Braised octopus, cucumber and onion salad, shaved coconut, habanero dressing (1) © Approximately $30 z$ portion per person. $\$ 9.00$ per person (Minimum of 100 guests)

Ahi tuna, jicama, snap peas, chili ancho glaze, sesame, citrus dressing © © Approximately $30 z$ portion per person.

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

Grilled Humboldt squid, putanesca sauce, fried chorizo dressing, potatoes (1) (1) $\$ 18.00$ per person (Minimum of 100 guests)

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

INDIAN CELEBRATION BUFFET
$\$ 130.00$ per person (Minimum of 200 guests)

Mixed greens, shaved pickled beets, shaved cucumber, ginger tamarind dressing © © Bombay channa chaat, red onion, fresh cilantro, mint and tamarind chutney, lemon dressing (1) (e) Moong dal and carrot salad, curry leaf, chili, coconut, mustard oil dressing © ( )

Cauliflower and spinach pakoras (1) (3) Vegetable samosas Masala prawn 65 (1)
Accompaniments: Mango, mint and tamarind chutney, desi pickle, pappadum ©
Butter chicken ©
Lamb vindaloo (1)
Kerala ling cod, curry leaf © ©
Paneer makhani © ©
Madras vegetable coconut curry © ©
Dhal tadka ©
Jeera pulao © ©
Naan bread

Gulab jamun, saffron syrup ©
Coconut rice pudding, golden raisins, toasted cashews © © © (1)
Mango panna cotta ©
Chocolate craquelin profiteroles
Berries tartelette ©
Pistachio cherry layer cake © ©
Fresh fruit salad, seasonal berries (1) ©

Freshly brewed Moja organic coffee and chai

## BUFFET ENHANCEMENTS <br> (Minimum of 100 guests)

Dahi bhalla, moti choor boondi, pomegranate © ©
\$6.00 per person

Paneer tikka ©
$\$ 9.00$ per person

Gobi Manchurian
\$8.00 per person
Tandoori lamb chop (1)
$\$ 16.00$ per person

## CHEF ATTENDED BUFFET ENHANCEMENTS (Minimum of 100 guests)

Tawa tikki (Ragda pattice), curd, sev, mint and tamarind chutney 0
Accompaniments: channa masala
$\$ 15.00$ per person

Chaat station
Golpappe, samosa chaat ©
$\$ 20.00$ per person

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.

## TASTE OF INDIAN TRADITION $\$ 150.00$ per person (Minimum of 200 guests)

Hand cut leaves, ginger tamarind dressing © © Bombay channa chaat, red onion, fresh cilantro, mint, tamarind chutney, lemon dressing © © Roast beet and carrot salad, cucumber, cilantro, chaat masala dressing © ©
Kachumber salad, red onion, tomato, carrot, pepper, mustard oil vinaigrette © ©

Cauliflower and spinach pakoras © © Vegetable samosa ©
Malay chicken skewer, turmeric, lemongrass © Chili prawn (1) ©
Paneer shashlik, peppers, onions
Accompaniments: Mango, mint and tamarind
chutney, desi pickle, pappadum (6)

Chicken Murgh kari
Lamb Bhuna gosht © ©
Prawn Chettinad ©
Kashmiri dum aloo © ( )
Achari paneer tikka masala © ©
Dhal makhani ©
Subzi biriyani ${ }^{\circ}$ ©
Plain basmati rice ©
Naan bread

Gulab jamun, saffron syrup
Coconut rice pudding, golden raisins, toasted cashews © $0^{0}$
Gajar ka halwa © ©
Mango cardamom kulfi ©
Avocado chocolate cream tartlette (1) (1)
Pistachio cherry layer cake © ©
Fresh fruit salad, seasonal berries (1) ()ㅏ

Freshly brewed Moja organic coffee and chai

## BUFFET ENHANCEMENTS <br> (Minimum of 100 guests)

Dahi bhalla, moti choor boondi, pomegranate © © \$6.00 per person

Paneer tikka ©
$\$ 9.00$ per person

Gobi Manchurian

## \$8.00 per person

Tandoori lamb chop (1)
$\$ 16.00$ per person

## CHEF ATTENDED BUFFET ENHANCEMENTS (Minimum of 100 guests)

Tawa tikki (Ragda pattice), curd, sev, mint and tamarind chutney ©
Accompaniments: channa masala
$\$ 15.00$ per person

Chaat station
Golpappe, samosa chaat ©
\$20.00 per person

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## ASIAN FUSION BUFFET <br> $\$ 145.00$ per person (Minimum of 100 guests)

Green beans, fried shallots, fried garlic, red onion, sesame chili dressing © (3)
Spinach salad, baby mandarins, gomae dressing © © (
Chow mein noodle salad, vegetable, baby corn, sweet soy dressing 랑
Thai prawn salad, red cabbage, cucumber, mango, cilantro, mint, tamarind sweet chili dressing

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

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

Fresh maki sushi selection including:
Spicy tuna, California, dynamite rolls
Condiments: pickled ginger, wasabi, soy sauce
Cold seafood platter including:
Wild prawns, poached clams, Albacore tuna tataki, Tokyo salmon, scallops (1) ©
Condiments: pickled daikon, wakame, ponzu, cocktail sauce, lemon, limes

Char sui roast pork
Cantonese style chicken breast, soy, scallion, ginger, garlic, chillies © ©
Korean roast cod, gochujang, miso, honey © © Braised bok choy, shitake, lily buds (1) © Egg, vegetable, mushroom fried rice © © © Dan dan noodles, oyster mushroom, chili, preserved vegetable

Yuzu chocolate bar © ©
Coconut mango madeleine cake, passion fruit glaze
Miso caramel craquelin profiterole 0 Lemon meringue tartelette
Plant-based black sesame cream verrine © (1)
Fresh fruit salad, seasonal berries © © (1)
Freshly brewed Moja organic coffee and TEALEAVES teas

## BUFFET ENHANCEMENTS

Shucked local oyster, cocktail sauce, ponzu, lemon
$\$ 66.00$ per dozen (Minimum order of 5 dozen)

Steamed pork (Shanghai dumpling), chicken dumplings dim sum (presented in bamboo steamer baskets) Condiments: soy ginger dumpling sauce $\$ 55.00$ per dozen (Minimum order of 5 dozen)

Fried calamari, garlic aioli

## $\$ 18.00$ per person (Minimum of 100 guests)

Whole roast barbeque duck
$\$ 150.00$ (serves 8 guests)

Assorted vegan sushi rolls Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam tempura (presented on lacquered trays) Condiments: pickled ginger, wasabi, soy sauce \$320.00 (Serves 50 guests, 120pcs)

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# Chef Attended Carving Stations 

All carving stations require a chef for $\$ 120.00$ per hour (Minimum of 2 hours).
For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

Pepper crusted sirloin of certified Angus beef © © Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard Approximately $30 z$ portion per person. \$850.00 (Serves 60 guests)

New York striploin of certified Angus beef (1) © Sixty (60) artisan house-baked rolls, natural jus, horseradish, grainy mustard Approximately $30 z$ portion per person. \$1020.00 (Serves 60 guests)

Provençal roast lamb legs © © Twenty (20) ciabatta rolls
Dijon mustard, chimichurri sauce, rosemary jus
Approximately $30 z$ portion per person.
\$290.00 (Serves 20 guests)

Porchetta © ©
Thirty (30) artisan house-baked rolls, fennel relish
Approximately 3 oz portion per person.
$\$ 320.00$ (Serves 30 guests)

Mustard crusted free range turkey breast © © 1 Fifteen (15) freshly baked multigrain rolls, cranberry sauce
Approximately $30 z$ portion per person.
\$187.00 (Serves 15 guests)

Maple-clove mustard ham (1) ©
Sixty (60) artisan house-baked rolls, apple
sauce, braised red cabbage
Approximately 3oz portion per person.
\$740.00 (Serves 60 guests)

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## Receptions à la Carte

## À LA CARTE HORS D'OEUVRES - COLD

Price per dozen / Minimum order of five (5) dozen of any one (1) type
Chili seared prawn crostini, fennel marmalade © \$62.00
Cold smoked BC sockeye salmon, dark rye, chive cream cheese \$60.00
Baby scallop ceviche, scallion, mango © © \$66.00
Smoked chicken rillettes, rhubarb chutney, bagel crisp © \$59.00
Torched Wagyu beef tartare, serrano, charcoal aioli, garlic crostini © \$68.00
Tuna crudo, wasabi avocado mousse, pickled ginger, black sesame cone © \$68.00
Local beet hummus, carrot crudo, rice crisp © © \$57.00
Spinach, artichoke, ricotta cheese tart © \$60.00
Caprese skewers - bocconcini, basil pesto, baby tomato © © \$57.00
Butternut squash, asparagus, tapioca cracker, pomegranate molasses © © \$55.00
Portobello mushroom salad roll bites, sweet chili sauce © © \$62.00
Vegan California rolls, gluten-free soy sauce © © \$60.00
Shucked local oyster, cocktail sauce, ponzu, lemon © \$66.00
(Ordered in increments of five (5) dozen)


## À LA CARTE HORS D'OEUVRES - HOT

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

Prime rib burger sliders, caramelized onion, cheddar cheese \$67.00
Braised beef arancini, sundried tomato, parmesan, basil tomato sauce \$67.00
Chicken yakitori skewers, black and white sesame, green onions © © \$64.00
Malay chicken skewers, lemongrass, cilantro © \$64.00
Clam and garden vegetable fritter, old bay spiced aioli © \$62.00
Seared prawn gyoza, ponzu mayo \$64.00
Crispy fried prawn, spicy chili sauce ©
BBQ duck spring rolls, plum sauce \$67.00
Crispy vegetable spring rolls, plum sauce © \$60.00
$\begin{array}{ll}\text { Vegetable samosa, house-made tamarind sauce © } & \mathbf{\$ 6 0 . 0 0}\end{array}$
Boursin mushroom © \$55.00
Mini spanakopita, sundried tomato tzatziki © \$55.00
Lentil fritter, coconut chutney © (0) \$52.00
Garden vegetable sliders, tomato jam © \$56.00
Portobellini mushroom slider, Brie cheese, spinach ragout © \$62.00
Mini porcini mushroom tart $\quad \$ 54.00$
Crispy vegetable pakoras, tamarind chutney © © \$
Steamed pork (Shanghai dumpling), chicken dumplings dim sum © \$55.00 (presented in bamboo steamer baskets)
Condiments: soy ginger dumpling sauce


## Other Culinary Suggestions

## STATIONED RECEPTION ENHANCEMENTS

Juniper cured pork belly, bao bun,
Vietnamese slaw, soy maple reduction
Served warm
\$750.00 (Serves 100 guest)
Consider to make it an action station by adding a chef for $\$ 120.00$ per hour (Minimum of 2 hours)

Build your own poutine bar
Tater tot, cheese curd, gravy
Choose one protein:
Braised short rib or Mojo chicken
$\$ 14.00$ per person (Minimum of 50 guests)

Build your own vegan poutine bar © Kennebec fries, vegan gravy, dairy-free cheese $\$ 16.00$ per person (Minimum of 50 guests)

Fries station
Traditional French fries, curly fries, yam fries © © Condiments: ketchup, hot sauce, black pepper aioli $\$ 9.00$ per person (Minimum of 50 guests)

Food truck style mac and cheese
Served in a compostable bowl
Traditional mac and cheese ©
Truffle mac and cheese ©
Lobster mac and cheese
(contains shellfish)
(Minimum order of 50 per any 1 type)
Rosemary and thyme-scented wheel of Brie baked in puff pastry, caramelized onion, cranberry chutney, French baguette ©
$\$ 230.00$ (Serves 25 guests)

House-made pizza slabs 9" $\times 15$ "
(cut into 15 pieces)
Margherita - tomato, bocconcini, basil oil ©
Vegetarian - spinach, artichoke, black olive, sundried tomato, feta
Spicy capicola, mushroom, provolone cheese
Pizza Bianca, rosemary grilled chicken, caramelized onion, ricotta, mozzarella
$\$ 58.00$ per pizza
(Minimum order of 3 per any 1 type)
Gluten-free pizza ©
(cut into 8 pieces)
Select any of the pizza slab flavors above
\$26.00 per pizza
(Minimum order of 6 per any 1 type)
Vegan and gluten-free pizza
(cut into 8 pieces)
Spinach, mushroom, artichoke, black olive, sundried tomato, vegan cheese © © © $\$ 29.00$ per pizza (Minimum order of 3 )

Platter of smoked wild Pacific salmon lox, rye bread, condiments
$\$ 450.00$ (Estimate 50 portions)
One hundred wild prawns, brandy cocktail sauce ©
$\$ 599.00$ per 100 pieces

Assorted vegan sushi rolls ©
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam
tempura
(presented on lacquered trays)
Condiments: pickled ginger, wasabi, soy sauce
$\$ 320.00$ (Serves 50 guests, 120pcs)

Fresh maki sushi selection including: Kappa maki, spicy tuna, California rolls (presented on lacquered trays)
Condiments: pickled ginger, wasabi, soy sauce

## $\$ 422.00$ per 120 pieces

Deluxe nigiri sushi assortment including: Salmon, prawn, ahi tuna, hamachi (presented on lacquered trays) Condiments: pickled ginger, wasabi, soy sauce $\$ 640.00$ per 80 pieces

Artisanal charcuterie board Selection of cured, smoked and air-dried meats, olives, pickles, mustard,
Artisan bread, crackers
Approximately $20 z$ portion per person
$\$ 23.00$ per person (Minimum of 20 guests)
Farmers market crudité, tzatziki, beet hummus © ${ }^{\text {© }}$ $\$ 9.00$ per person (Minimum of 20 guests)

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

Italian antipasti display
Prosciutto crudo, fennel salami, Sopressata, marinated bocconcini, Asiago cheese, grilled peppers, roasted artichokes, house-marinated eggplant, olives, Parmesan cheese biscotti, artisan breads
$\$ 25.00$ per person (Minimum of 50 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)

Deluxe charcuterie, local and international cheese board including:
Prosciutto, truffle salami, Pâté, bresaola Okanagan goat cheese, St. Agur, French Brie, Farmhouse Gouda, Asiago, aged Gruyere,
Armstrong cheddar, Manchego Maple praline nuts, crackers, walnut baguette, parmesan herb scones
Approximately 3 oz portion per person.
$\$ 30.00$ per person (Minimum of 100 guests)



## SWEET STATIONED ENHANCEMENTS

Make it an action station by adding a chef for $\$ 120.00$ per hour (Minimum of 2 hours). For the best experience, we recommend one (1) chef for up to two hundred (200) guests and an additional chef for events exceeding two hundred (200) guests.

## Sundae station

Choice of two (2) flavours of pre scooped:
House-made honey, vanilla gelato
Belgian chocolate ice cream © ©
Mango sorbet
Strawberry sorbet © ©
Additional custom flavours available upon request
Toppings include:
Raspberry foam, brulée sugar, fresh berries, fan wafer, caramel sauce, roasted white chocolate
$\$ 11.50$ per person (Minimum of 100 guests)

Mini Belgian waffle pop
Mini two bite waffles, traditional Belgian recipe on a stick ©
Toppings include:
White, dark, and ruby chocolate dip, toasted crushed almond, colourful sprinkles, crispy pearls, Oreo crumbs
$\$ 10.00$ per person (Minimum of 100 guests)

S'mores redux
Pastry chef preparing:
Torched homemade raspberry, vanilla marshmallows, Michel Cluizel chocolate, graham cracker
\$11.00 per person (Minimum of 100 guests)
Designated Pastry Chef is required at $\$ 120.00$ per hour (minimum of 2 hours).

Assorted flavours of macarons © © $\$ 51.00$ per dozen (Minimum order of 3 dozen)

Our pastry chef's sweet table Cassis and cocoa craquelin profiterole Coconut mango madeleine, passion fruit glaze Yuzu chocolate bar © ©
Balsamic vinegar raspberry mousse © (1) London fog tartelette
Chocolate espresso mini cups © ( ) Fresh fruit salad, seasonal berries © © \$18.00 per person (Minimum of 75 guests)

Donut wall
Ring donuts with shiny raspberry glaze, chocolate finish or cinnamon sugar
$\$ 5.75$ per person (Minimum of 50 guests)
Milk chocolate passion fruit truffles (1) Grand Cru truffles
Belgian 53\% dark chocolate truffles (1) © $\$ 57.00$ per dozen
(Minimum order of 3 dozen per any 1 type)


# Late Night Culinary Suggestions FOR SERVICE ENDING BY 11:30PM 

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

Deluxe charcuterie, local and international cheese board including:
Prosciutto, truffle salami, Pâté, bresaola
Okanagan goat cheese, St. Agur, French Brie, Farmhouse Gouda, Asiago, aged Gruyere, Armstrong cheddar, Manchego Maple praline nuts, crackers, walnut baguette, parmesan herb scones
Approximately $30 z$ portion per person. $\$ 30.00$ per person (Minimum of 100 guests)

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

Deluxe nigiri sushi assortment including:
Salmon, prawn, ahi tuna, hamachi
(presented on lacquered trays)
Condiments: pickled ginger, wasabi, soy sauce
$\$ 640.00$ per 80 pieces
One hundred wild prawns, brandy cocktail sauce ©
$\$ 599.00$ per 100 pieces

Build your own poutine bar
Tater tot, cheese curd, gravy
Choose one protein:
Braised short rib or Mojo chicken
$\$ 14.00$ per person (Minimum of 50 guests)

Build your own vegan poutine bar ©
Kennebec fries, vegan gravy, dairy-free cheese
$\$ 16.00$ per person (Minimum of 50 guests)

Fries station
Traditional French fries, curly fries, yam fries © ©
Condiments: ketchup, hot sauce, black pepper aioli
$\$ 9.00$ per person (Minimum of 50 guests)

Food truck style mac and cheese
Served in a compostable bowl
Traditional mac and cheese © $\quad \$ 9.00$
Truffle mac and cheese © $\$ 11.00$
Lobster mac and cheese $\$ 14.00$
(contains shellfish)
(Minimum order of 50 per any 1 type)

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.

House-made pizza slabs 9" x 15"
(cut into 15 pieces)
Margherita - tomato, bocconcini, basil oil Vegetarian - spinach, artichoke, black olive, sundried tomato, feta ©
Spicy capicola, mushroom, provolone cheese
Pizza Bianca, rosemary grilled chicken,
caramelized onion, ricotta, mozzarella
$\$ 58.00$ per pizza
(Minimum order of 3 per any 1 type)
Gluten-free pizza ©
(cut into 8 pieces)
Select any of the pizza slab flavors above
\$26.00 per pizza
(Minimum order of 6 per any 1 type)

Vegan and gluten-free pizza
(cut into 8 pieces)
Spinach, mushroom, artichoke, black olive, sundried tomato, vegan cheese (1) (3)
\$29.00 per pizza (Minimum order of 3)

Platter of smoked wild Pacific salmon lox, rye bread, condiments
$\$ 450.00$ (Estimate 50 portions)
One hundred wild prawns, brandy cocktail sauce © $\$ 599.00$ per 100 pieces

Assorted vegan sushi rolls ©
Fresh maki sushi selection including:
Kappa maki, avocado, vegetable, yam tempura (presented on lacquered trays)
Condiments: pickled ginger, wasabi, soy sauce
\$320.00 (Serves 50 guests, 120pcs)

## 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

\$12.50
$\$ 10.50$
$\$ 10.50$
\$10.50
\$12.50
$\$ 11.50$
5.50
\$6.00

## PUNCH

 martini glasses.
## WINE LIST

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

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)

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.


## The Venue

We offer three stunning Signature rooms for wedding dinners. The Vancouver Convention Centre does not charge a room rental for Banquet functions, but there is a minimum food and beverage spend for our most popular rooms.

Our West Ocean Foyer, located on Level 2, has stunning floor to ceiling views of Stanley Park, the North Shore mountains and the harbour. Included with the foyer space is an outdoor patio area that is ideal for holding a ceremony (up to 220 guests) or a cocktail reception. This unique foyer space is transformed into a breathtaking room that can accommodate approximately 220 guests. The minimum food and beverage spend for the West Level 2 Ocean Foyer is $\$ 25,000$ (exclusive of taxes and administrative fee).

Our Summit Level Ballroom, located on Level 3, has amazing views of the North Shore mountains and harbour. The Summit Level is truly an exclusive space that boasts an outdoor balcony for soaking in the view; as well as a bonus room which is perfect to hold a ceremony (up to 235 guests) or for an extravagant buffet set up. The Summit Level can comfortably accommodate up to approximately 340 guests. The minimum food and beverage spend for the Summit Level is $\$ 35,000$ (exclusive of taxes and administrative fee).

Our magnificent West Ballroom located on Level 1, offers incredible views of the North Shore mountains and harbour. Included with the Ballrooms is a foyer space located directly outside the room as well as access to the Terrace space. The Ballroom offers our largest space for banquets and can accommodate groups of 350-700+. The minimum food and beverage spend for our West Ballroom starts at $\$ 60,000$ (exclusive of taxes and administrative fee) for West Ballroom CD.

## ANYTHING BUT CONVENTIONAL

It's truly exceptional for a convention centre to offer five-star catering - or to host the large number of wedding celebrations that we do, but at the Vancouver Convention Centre, preparing first class food and beverage for our guests is simply second nature. After all, that's been our mandate since our inception in 1987.

## SERVICE EXCELLENCE

At the Vancouver Convention
Centre, our Catering team
provides customized, creative service for all events and guarantees high quality. Our highly experienced Catering Professionals will work closely with you to develop seating arrangements and design staging to help make your dreams come true - no matter how unique.

## Wedding at the Vancouver Convention Centre

YOUR WEDDING BOOKING INCLUDES:

Portable dance floor, staging, lectern (microphone not included), round tables for ten (10) guests, chairs, white or black table linens, Royal Doulton bone china, Reidel glassware and flatware, votive candles, table numbers, cocktail tables and other other tables as required for guest book, gifts, etc.

All set-up and banquet labour costs are included in your menu price (with the exception of a ceremony set up. Possible wedding ceremony location within your space - please speak with your Catering Manager for further details

## HOURS OF ROOM RENTAL

Subject to availability, you may have access to your function space as early as 06:00 am on the day of the event for set-up. The latest end time of your event is 01:00 am, with move-out to finish as late as 02:00 am.

## WEDDING CEREMONY

As each signature space is different, please check with your Catering Manager for details. A ceremony set-up fee starts at \$1,000 - pending the complexity of your needs. Outdoor ceremony spaces must have an indoor room booked as an inclement weather back-up.

## WEDDING REHEARSAL

We can offer a wedding rehearsal based on space availability; however we cannot confirm this until two (2) weeks before the rehearsal date.

## WEDDING CAKE

The Centre does not provide wedding cakes. Should you wish to supply your own wedding slab cake; a charge of $\$ 6.00$ per guest will apply for our service to cut, plate and serve the cake individually as a handling fee. We respectfully decline the cutting of any tiered wedding cakes. All wedding cakes must come from a reputable commercial Bakery that practices FoodSafe.

## DECOR

You are welcome to bring in a decorator and/or florist to supply a wider selection of linens and centerpieces for your event. Generally there are no restrictions to any free-standing or table top décor. The use of nails, staples, glue, tape or any like material is not permitted on any walls, glass, doors, posts or ceilings at the Vancouver Convention Centre. Candles must be safely contained and cannot be an open flame.

Hanging of any item from the ceiling must be done by our exclusive rigging supplier, Riggit Services. Your Catering Professional can assist you with obtaining a quote. It is the responsibility of the wedding party to set up, take down and remove all decorations within the hours of room rental. We are not responsible for damage or loss of any external items.

## MUSIC

You can arrange for your own DJ or live band for your wedding. A SOCAN and Resound fee will apply for any event where music will be played.

## 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. 

