



2023 CONFERENCE & CONVENTIONS MENU

INTRODUCTION

Our culinary and service teams at the Vancouver Convention Centre have been refining their skills over the past 34 years – hosting some of the most complex and discerning gatherings with guests from all over the world.

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. We are very excited to draw your attention to:

- 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 guests to one buffet line ratio. Additional lines requested are subject to a minimum 20% surcharge

Our menus offer gluten free (*gf*), dairy free (*df*), vegetarian (*v*) and vegan (*ve*) options.



BREAKFAST

2023 CONFERENCE & CONVENTIONS MENU

PLATED BREAKFAST

PLATED FRESH START 1

Fresh orange juice
Fresh berries, Greek yogurt, caramelized maple pecan parfait (contains nuts) • *v gf*

Free range scrambled eggs • *gf v*
Steamed butter asparagus • *v*
Crispy potatoes with green onion • *ve gf*
Canadian smoked bacon • *df*
Locally made chicken apple sausage

Our **Signature** cranberry scones • *v*
Served with butter and preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

\$43.00 per person (Minimum of 50 guests)

PLATED FRESH START 2

Fresh orange juice
Fresh fruit salad and seasonal berries • *ve*

Local mushroom, caramelized onion and Swiss cheese frittata • *gf v*
Canadian back bacon • *df*
Locally made pork banger sausage
Crispy potatoes with green onion • *ve gf*
Herb roasted local tomato • *ve gf*

Wheat-free Armstrong white cheddar cornbread • *v gf*
Served with butter

Freshly brewed Moja organic coffee and TEALEAVES tea

\$45.00 per person (Minimum of 50 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.
Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

PLATED BREAKFAST

PLATED FRESH START 3

Fresh orange juice

Chia seed pudding, oat milk, agave nectar, seasonal berries • *ve gf*

Breakfast wrap - Free range scrambled eggs, aged cheddar, salsa, sautéed onion & pepper • *v*

Canadian Smoked bacon • *df*

Thick shredded potato hash browns • *ve gf*

Herb roasted local tomato • *ve gf*

Mom's banana bread • *v*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$48.00 per person (Minimum of 50 guests)

PLATED FRESH START 4

VEGAN & GLUTEN FREE BREAKFAST

Fresh orange juice

Chia seed pudding, oat milk, agave nectar, seasonal berries • *ve gf*

Quinoa, BC mushroom, red pepper, onion • *ve gf*

Grilled asparagus • *ve gf*

Vegetable sausage • *ve gf*

Crispy potatoes with green onion • *ve gf*

Herb roasted local tomato • *ve gf*

Carrot and flax muffin • *ve gf*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$52.00 per person (Minimum of 50 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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PLATED BREAKFAST

PLATED BREAKFAST ENHANCEMENTS

Family Style (Minimum of 10 guests)

Add \$4.00 per person for guests below 10 people per table

Smoked salmon platter with capers, red onion • *df gf*

\$120.00

One (1) dozen Mini baked goods

\$72.00

Croissants, Danish and Scones • *v*

Served with butter and preserves

European breakfast platter

\$210.00

Irish ham, Italian prosciutto crudo and Black Forest turkey • *df gf*

Aged cheddars and Swiss cheese • *v gf*

Accompanied by artisanal breads and preserves • *v*

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BUFFET BREAKFAST

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EUROPEAN

Apple juice and fresh orange juice
Fresh fruit salad and seasonal berries • *ve*
Individual yogurt • *v gf*

Our **Signature** sundried cranberry scones, flaky croissants, and carrot-spiced muffins • *v*
Toaster station – plain and multigrain bagels • *v*
Served with butter, cream cheese and preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

\$31.00 per person (Minimum of 100 guests)

EARLY RISER

Apple juice and fresh orange juice
Fresh fruit salad and seasonal berries • *ve*
Individual yogurt • *v gf*

Breakfast sandwiches:
Fried Golden Valley free-range egg, Canadian back bacon and cheddar on English muffin
Tofu scramble and vegetable wrap (available upon request) • *ve gf*

Flaky croissants, Fraser Valley blueberry muffins, cheese scones • *v*
Served with butter and preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

\$36.50 per person (Minimum of 100 guests)

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BUFFET BREAKFAST

*Buffet menu prices are based on one hundred guests to one buffet line ratio.
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FULL BREAKFAST 1

Apple juice and fresh orange juice
House-made granola made with VCC roof top honey, fresh berries,
and banana yogurt parfait • *v gf*

Free range eggs scrambled • *gf*
Canadian Smoked bacon • *df*
Locally made pork sausage
Crispy potatoes with green onion • *ve gf*
Herb roasted local tomato and sautéed mushrooms • *ve gf*

Flaky croissants • *v*
Wheat-free Armstrong white cheddar cornbread • *v gf*
Served with butter and preserves

Freshly brewed Moja organic coffee and TEALEAVES tea

\$39.00 per person (Minimum of 100 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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BUFFET BREAKFAST

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FULL BREAKFAST 2

VEGAN & GLUTEN FREE BREAKFAST

Apple juice and fresh orange juice

Fresh fruit salad and seasonal berries • *ve*

Chia seed pudding, oat milk, agave nectar, seasonal berries • *ve gf*

Plant-based eggs scrambled • *ve gf*

Quinoa, BC mushroom, red pepper, onions • *ve gf*

Plant-based sausage • *ve gf*

Crispy potatoes with green onion • *ve gf*

Herb roasted local tomato • *ve gf*

Carrot and flax muffin • *ve gf*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$42.00 per person (Minimum of 30 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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2023 CONFERENCE & CONVENTIONS MENU

BUFFET BREAKFAST

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

BUFFET BREAKFAST ENHANCEMENTS

Waffles • v

Served with Canadian maple syrup, fresh strawberries and whipped cream to any of our buffet breakfasts

\$5.50 per person (Minimum of 100 guests)

Pancakes • v

Served with Canadian maple syrup, fresh strawberries and whipped cream to any of our buffet breakfasts

\$5.50 per person (Minimum of 100 guests)

European breakfast platter

Irish ham, Italian prosciutto crudo and Black Forest turkey • df gf

Aged cheddars and Swiss cheese • v gf

Accompanied by artisanal breads and preserves • v

\$21.00 per person (Minimum of 100 guests)

Tater tot poutine

Gravy and cheese served on the side

\$8.50 per person (Minimum of 100 guests)

Vegan tot poutine

Vegan gravy and dairy-free cheese served on the side

\$12.00 per person (Minimum of 100 guests)

Seasonal whole fruit

\$3.75 per person

Gluten Free(gf) Dairy Free(df) Vegetarian(v) Vegan(ve)

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BREAKFAST À LA CARTE

HOT BREAKFAST SANDWICHES

Free range fried egg, Canadian back bacon and cheddar on English muffin

Free range fried egg, locally made chicken sausage and cheddar on English muffin

Free range fried egg, ham and cheese on croissant

Vegetarian breakfast wrap • *v*

Free range scrambled egg, grilled vegetables, pico de gallo, cheese

\$11.00 each (Two dozen minimum order of any one type)

GLUTEN FREE HOT BREAKFAST SANDWICHES

Free range fried egg, cheddar cheese and Canadian back bacon on gluten free English muffin • *gf*

Free range fried egg, tomato and cheddar cheese on gluten free English muffin • *v gf*

Vegan breakfast wrap • *ve gf*

Zucchini, hash potatoes, tomatoes, spinach, and mushrooms

\$13.00 each (Two dozen minimum order of any one type)

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BREAKFAST À LA CARTE

BREAKFAST ITEMS

Free range hard boiled eggs • *v df gf*

\$3.00 each (Two dozen minimum order)

Selection of boxed breakfast cereals and 2% milk

\$4.25 per person (Minimum of 6 guests)

House-made granola made with VCC roof top honey and 2% milk • *v gf*

\$6.50 each (Minimum of 10 guests)

Oatmeal

Steel cut oats with sides of brown sugar, pumpkin seeds, dried cranberries, 2% milk, and oat milk • *ve*

\$6.50 per person (Minimum of 20 guests)

Individual natural yogurts • *v gf*

\$4.25 each

Banana yogurt parfait, fresh berries, and house-made granola made with VCC roof top honey • *v gf*

\$9.00 each (Two dozen minimum order)

Brioche French toast dusted with icing sugar, served with warm Canadian maple syrup • *v*

\$9.50 per person (two pieces) (Minimum of 20 guests)

Fresh fruit salad and seasonal berries • *ve*

\$8.50 per person (Minimum of 20 guests)

Seasonal whole fruit • *ve*

\$3.75 each

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COFFEE BREAKS

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FROM OUR BAKERY

MORNING BAKERY SELECTION

Freshly baked low fat muffins • v

Our famous scones:

Cheddar cheese • v, sun dried cranberries • v, blueberry lemon v, maple bacon

Flaky croissants • v

Served with butter and preserves

\$57.00 per dozen (One dozen minimum order of any one type)

Mini pain au chocolat • v

\$39.00 per dozen (Two dozen minimum order)

Mini assorted danishes:

Custard • v, raspberry • v, apple • v, cinnamon • v, maple pecan • v

\$39.00 per dozen (Two dozen minimum order)

Brick oven bagels:

Plain • v, multigrain • v, cinnamon raisin • v

Served with cream cheese and assorted preserves

Toaster included

\$60.00 per dozen (One dozen minimum order of any one type)

Mom's banana bread • v

Carrot loaf, spiced streusel • v

Lemon loaf • v

Apple sour cream cake, cinnamon crumble • v

\$42.00 per loaf (10 slices)

WHEAT-FREE BAKERY SELECTION

Wheat-free muffins (chocolate chip or blueberry) • v *gf*

\$5.75 each (Minimum order of 6 of any one type)

Gluten free bagels • v *gf*

\$5.75 each (Minimum order of 6)

Wheat-free double chocolate almond loaf • v *gf*

\$55.00 per loaf (10 slices)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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SWEET ITEMS

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Cookies

- Cranberry oatmeal • v
- Belgian chocolate chip • v
- Raspberry bird nest cookies • v
- Chunky peanut butter • v

\$51.00 per dozen

For orders under three dozen, there will be an assortment of two types

Squares and Tarts

- Carrot cake with cream cheese icing • v
- Cranberry apricot oat bites • v
- Maple pecan tarts • v
- Belgian chocolate brownies • v gf

\$63.00 per dozen (One dozen minimum order of any one type)

Biscotti

- Triple chocolate • v
- Orange almond • v
- Cranberry pistachio biscotti • v

\$48.00 per dozen (One dozen minimum order of any one type)

GLUTEN FREE & VEGAN SWEET ITEMS

- Chocolate chip cookies • ve gf
- Lemon coconut shortbread • ve gf
- Triple chocolate quinoa cookie • ve gf
- Gluten Free coconut Nanaimo bars (contains nuts) • v gf

\$72.00 per dozen (One dozen minimum order of any one type)

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SWEET ITEMS

OTHER SWEET ITEMS

VCC gourmet trail mix • *ve gf*

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

\$6.00 per person (Minimum of 50 guests)

Organic granola bars (individually wrapped) • *v*

\$4.25 per piece (Two dozen minimum order)

Clif energy bars (80% organic) • *v*

\$54.00 per dozen (Two dozen minimum order)

Assorted chocolate bars • *v*

\$3.50 each

Premium ice cream bars or frozen fruit bars • *v*

\$8.00 each (Two dozen minimum order)

Premium vegan frozen sorbetto • *ve gf*

\$8.00 each (Two dozen minimum order)

Belgian chocolate dipped strawberries • *v gf*

\$48.00 per dozen (Three dozen minimum order)

Milk chocolate passion fruit truffles • *v gf*

Valrhona Grand Cru truffles • *v gf*

\$57.00 per dozen (Two dozen minimum order of any one flavour)

Macarons in pastel colours (contains nuts) • *v gf*

\$51.00 per dozen

Decorated Cupcakes

Double chocolate • *v*, lemon • *v*, vanilla • *v*

\$65.00 per dozen (Three dozen minimum order of any one flavour)

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SWEET ITEMS

OTHER SWEET ITEMS

Cake Pops

Belgian chocolate, or lemon, or strawberry cream cheese • v

\$65.00 per dozen (Three dozen minimum order of any one flavour)

Mini French Pastries

Selection of miniature desserts created by our talented pastry chefs' including:

Fresh fruit tartelettes • v

Chocolate craquelin profiteroles • v

Tiramisu verrine • v

Opera cake • v

Orange fennel financier • v

\$5.25 per piece (Two dozen minimum order of any one type)

Whole Cakes

Assorted cakes created in our pastry kitchen:

Strawberry shortcake • v

Flourless chocolate mousse • v gf

Mango coconut madeleine with passion fruit glaze • v gf

Berry cheesecake • v

\$60.00 per cake (Each cake cuts into 18 pieces)

Celebration sheet cake (your wording included)

Chocolate or vanilla with fresh strawberries • v

\$190.00 each (12" x 16" serves 45 guests)

Larger sheet cakes available at an additional \$4.25 per guest

Custom logos and flavours are available upon request

Gluten Free(gf) Dairy Free(df) Vegetarian(v) Vegan(ve)

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SAVORY ITEMS

SAVORY ITEMS

Platter of mini finger sandwiches:

BC Vine ripen tomato, bocconcini cheese and sweet basil mayo on house made herb focaccia bread • *v*

Irish ham with Swiss cheese, arugula, tomato and Dijon mustard mayonnaise on multigrain bread

Smoked turkey with cheddar, spinach, cranberry mayonnaise on white bread

Roast beef with Farmhouse smoked Gouda and horseradish cream on a rye bread

Free range egg salad with young watercress on mini croissant • *v*

\$225.00 (60 pieces)

Smartfood popcorn, kettle chips or pretzels

\$4.00 per individual package

Three-colour organic tortilla chips with fresh salsa roja cruda • *ve gf*

\$5.25 per person (Minimum of 10 guests)

Gluten-free crisps with red pepper hummus dip • *ve gf*

\$6.50 per person (Minimum of 10 guests)

Gourmet dry roasted nuts • *ve gf*

Selection of premium nuts including almonds, peanuts, cashews, walnuts and pecans

\$9.00 per person (Minimum of 10 guests)

Kettle chips

\$24.00 per half pound (Half pound provides eight portions)

Pretzels

\$24.00 per pound (One pound provides eight portions)

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SAVORY ITEMS

SAVORY ITEMS

Japanese dry snacks

\$24.00 per pound (One pound provides eight portions)

Popcorn

Make your own popcorn

All-in-one ready to pop kernels

\$26.50 per bag (12 to 15 portions per bag)

Rental of popcorn machine

\$180.00 per day

Banquet attendant required at \$40.00 per hour for a minimum of 4 hours

Flavoured popcorn

Caramel, cheddar and/or buttered

\$3.50 per bag (Minimum of 60 bags of any one type)

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2023 CONFERENCE & CONVENTIONS MENU

THEMED BREAKS

COFFEE AND COOKIE BREAK

Gourmet chocolate chip cookies • *v*
Lemon lime hydration
Freshly brewed Moja organic coffee and TEALEAVES teas
\$11.50 per person (Minimum of 20 guests)

MID-MORNING BREAK

Traditional mom's banana bread • *v*
Ham & cheese croissant
BC Granny Smith apple
Freshly brewed Moja organic coffee and TEALEAVES tea
\$19.00 per person (Minimum of 30 guests)

AFTERNOON BREAK

Double chocolate cookies • *ve gf*
Vegetable samosa • *ve*
Served with tamarind chutney
Spinach & feta cheese spanakopita • *v*
Mixed berry smoothie • *v gf*
Freshly brewed Moja organic coffee and TEALEAVES tea
\$25.00 per person (Minimum of 50 guests)

ALL PLANT FOOD BREAK

House made trail mix with:
Organic dried fruits, seeds, Belgian chocolate and premium toasted nuts • *ve gf*
Farmer's market vegetable crudité and red pepper hummus • *ve gf*
Oven baked quinoa nuggets with tomato jam • *ve gf*
Seasonal whole fruits
Green antioxidant smoothie (kale, lemon, apple and avocado) • *ve gf*
Freshly brewed Moja organic coffee and TEALEAVES tea
\$28.00 per person (Minimum of 50 guests)

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THEMED BREAKS

TEA IN VANCOUVER

House made sundried cranberry scones with butter, double cream and assorted preserves • *v*
BC Smoked salmon, crème fraîche on rye bread
Black Forest turkey wrap
Classic cucumber sandwich, chive cream cheese on white bread • *v*
Lemon coconut shortbread • *ve gf*
Fruit tartelette • *v*
Macarons pastel (contains nuts) • *v gf*
Opera cake • *v*
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, or • *v gf*
Mango or strawberry sorbet • *ve gf*

Additional custom flavours available upon request.
Served in a small compostable cup (3 oz)
\$6.75 per portion (100 portion minimum order per flavour)

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BEVERAGES

FRESHLY BREWED MOJA ORGANIC COFFEE & TEALEAVES TEA

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 surrounding the lake, 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.

\$6.00 per person

(Minimum of 10 guests)

Served with milk, cream, oat cream, and sugar

Served with sliced lemons, and honey

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

MOJA ORGANIC COFFEE

\$60.00 per airpot

One airpot serves 10 guests

\$110.00 per gallon

One gallon serves 20 guests

Served with milk, cream, oat cream, and sugar

Coffee service has a two-hour maximum service window

TEALEAVES TEA

\$60.00 per airpot

One airpot serves 10 guests

\$110.00 per gallon

One gallon serves 20 guests

Served with sliced lemons, and honey

Tea service has a two-hour maximum service window

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BEVERAGES

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)

ESPRESSO AND CAPPUCINO CART

For up to 150 cups of individual specialty coffees and flavored syrups
\$750.00 or \$6.00 per cup if over limit
Designated barista required at \$40.00/hour (Minimum 4 hours)

HOT CHOCOLATE

\$60.00 per airpot
One airpot serves 10 cups

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:

Minted cucumber
Lemon lime
Cranberry orange

\$144.00 for 3 gallons (Minimum of 3 gallons of any one type)

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BEVERAGES

NON-ALCOHOLIC BEVERAGES

Canned North Water <i>Charged on consumption</i>	\$6.50 each
Sparkling mineral water <i>Charged on consumption</i>	\$6.00 each
Assorted canned fruit juice, lemonade or ice tea <i>Charged on consumption</i>	\$5.50 each
Assorted soft drinks <i>Charged on consumption</i>	\$5.50 each
Individual fruit yogurt drink	\$6.75 each
2% milk, skim milk or chocolate milk <i>(8 oz individual portion)</i>	\$3.75 each
Apple juice or fresh orange juice <i>Serves approximately seven glasses</i>	\$47.00 per pitcher
Fresh fruit and yogurt smoothies • v gf Choice of wild mixed berry, mango or banana strawberry <i>Serves approximately seven glasses</i>	\$53.00 per pitcher
Vegan smoothies • ve gf Green antioxidant (kale, lemon, apple and avocado) Energy boosting (banana, stone fruit, orange, turmeric) <i>Serves approximately seven glasses</i>	\$61.50 per pitcher
Freshly brewed unsweetened iced tea <i>Serves approximately seven glasses</i>	\$29.50 per pitcher

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BEVERAGES

CONFERENCE BEVERAGES

Freshly brewed Moja organic coffee and TEALEAVES tea

4.75 per person per break

\$95.00 per gallon per break

Served with milk, cream, oat cream, and sugar

Served with sliced lemons, and honey

Conference unsweetened iced tea

\$47.50 per gallon per break

Conference canned North water

Charged on consumption

\$5.50 each

Conference canned fruit juice or soft drinks assortment

Charged on consumption

\$4.25 each

Conference beverage prices as listed are only applicable for orders over 1000 guests per break or per function.

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LUNCH

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LUNCH

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

Prices are per person, based on a minimum of 50 guests

PLATED LUNCH

SELECT ONE ITEM FROM EACH COURSE:

SALAD

Greens

Local greens, edamame, grape tomatoes, radish, herb vinaigrette • *ve gf*

Caesar

Hearts of Romaine, Grana Padano, garlic croutons, Caesar dressing • *v*

Antipasti

Grilled zucchini, peppers, eggplant, olives, borel onions, balsamic dressing • *ve gf*

Thai

Chopped glass noodles, baby corn, soy bean, baby kale, pepper, carrot, sesame – ginger dressing • *ve*

Asparagus

Roasted pepper, feta cheese, greens, local mushrooms, sherry vinaigrette • *v*

Tomato

BC vine ripen tomato, baby kale and arugula salad, herbed Okanagan goat cheese, sherry - shallot vinaigrette • *v gf*

MAIN COURSE

Select one main course, for an additional course please see your Catering Manager

Fraser Valley chicken breast

\$55.00

Roasted baby potatoes, broccolini, natural jus • *gf df*

Fraser Valley chicken breast

\$55.00

Herb polenta pave, ricotta & sautéed spinach, seasonal vegetable, rosemary jus • *gf*

Pan seared Lois Lake Steelhead

\$57.00

Honey, sesame glazed, Shanghai bok choy, vegetable julienne, soy citrus sauce • *gf*

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.

Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

Prices are per person, based on a minimum of 50 guests

PLATED LUNCH

MAIN COURSE

Select one main course, for an additional course please see your Catering Manager.

Herb crusted Mahi-Mahi Potato farls, sautéed mushrooms, asparagus, local tomatoes, herb lemon beurre blanc	\$57.00
Tandoori Lingcod Aloo tikka pattie, grilled vegetables, tomato butter • <i>gf</i>	\$59.00
Miso Lingcod Lemongrass risotto, soy braised shitake, kai-lan, lemon-herb Velouté	\$59.00
5oz Braised certified Angus beef Whipped potatoes, grilled zucchini, thyme mushroom jus • <i>gf</i>	\$66.00
Spinach & ricotta cannelloni Seasonal vegetable, local mushrooms, reggiano, basil marinara sauce • <i>v</i>	\$48.00
Chipotle chickpea Seasonal vegetable, local tomatoes, creamy nut free saffron shahi sauce • <i>ve gf</i>	\$48.00

DESSERT

Elderflower panna cotta Strawberry confit, white chocolate • <i>v gf</i>
Black forest Amarena cherries, chantilly • <i>v</i>
Lemon calamansi tart Roasted Italian meringue, thyme honey lemon gel • <i>v</i>
Bittersweet dark chocolate mousse Espresso pot de crème, chocolate pearls • <i>v gf</i>
Classic New York cheesecake Mixed berry compote • <i>v</i>
Bittersweet dark chocolate ganache Cocoa streusel, fresh berries • <i>ve gf</i>

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

BUFFET LUNCH 1

Chef's sandwich and wrap selection:

Mixed greens with aged balsamic vinaigrette • *ve gf*

New potato salad, green onion, cornichon with a sour cream grainy mustard dressing • *v gf*

Asian cabbage slaw, ginger sesame dressing • *ve gf*

—
BC vine ripen tomato, fior de latte and sweet basil mayo on house made herb focaccia bread • *v*

Irish ham with Swiss cheese, arugula, tomato and Dijon mustard mayonnaise on pretzel baguette

Smoked turkey with cheddar, spinach, cranberry mayonnaise on flour tortilla wrap

Roast beef with Farmhouse Gouda and black pepper aioli on a brioche bun

Free range egg salad with young watercress on mini croissant • *v*

(One and a half sandwiches per guest)

—
Assorted house made cookies (includes vegan and gluten free) • *v*

—
Freshly brewed Moja organic coffee and TEALEAVES tea

—
\$47.00 per person (Minimum of 50 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

BUFFET LUNCH 2

Caesar salad, with chopped hearts of romaine, parmesan, and herb and garlic croutons
(Served on the side) • *v gf*

Grilled asparagus, roasted red pepper, feta, lemon and Extra virgin olive oil • *v*

Panzanella, ripe tomatoes, torn bread, basil, red wine vinaigrette • *v*

Fraser Valley roast chicken breast with rosemary garlic jus • *df gf*

Pan seared Ling cod with fried capers, sundried tomato and citrus veloute • *gf*

Cheese tortellini Alfredo • *v*

Smoked paprika roasted potato • *ve gf*

Grilled zucchini, peppers, eggplant, tomato and onions • *ve gf*

Tiramisu verrine • *v*

Lemon curd tart, Italian meringue • *v*

Gluten free soft almond cake • *v gf*

Fresh fruit salad and seasonal berries • *ve*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$56.00 per person (Minimum of 100 guests)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

BUFFET LUNCH 3

Asian mixed greens with mango lime dressing • *ve gf*
Cabbage slaw, toasted cashews, ginger sesame dressing • *v gf*
Glass noodle and vegetable salad with sweet chili vinaigrette • *ve df*

Lacquer trays of maki sushi:
Kappa maki, salmon, spicy tuna and California rolls

Crispy chicken karaage • *df*
Steamed shu mai and har gow in bamboo baskets • *df*
Tofu stir fry vegetables with ginger and garlic • *ve gf*
Vegetable spring rolls, plum sauce • *df ve*
Shiitake mushroom fried rice • *df gf*

Asian almond cookie • *v*
Green tea namelaka, strawberry and yuzu compote • *v gf*
Vancouver's Chinatown egg custard tart • *v*
Fresh fruit salad and seasonal berries • *ve*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$58.00 per person (Minimum of 100 guests)

Suitable for functions with limited seating

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.
Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

BUFFET LUNCH 4

Mixed greens with ginger tamarind dressing • *ve gf*
 Bombay channa chaat, red onion, fresh cilantro tossed with mint, tamarind chutney and lemon dressing • *ve gf*
 Kachumber salad, red onion, tomato, carrot, pepper, mustard oil vinaigrette • *ve gf*

Butter chicken • *gf*
 Kerala lingcod fish curry, mustard seeds, coconut • *df gf*
 Mixed vegetable sabzi • *ve gf*
 Matar paneer (green pea and Indian cheese curry) • *v gf*
 Basmati rice • *ve gf*
 Naan bread
 Mango and mint chutneys • *ve gf*

Mango saffron cream • *v gf*
 Pistachio olive oil cake • *v gf*
 Coconut rice pudding, golden raisins, toasted cashews • *ve gf*
 Fresh fruit salad and seasonal berries • *ve gf*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$58.00 per person (Minimum of 100 guests)
Suitable for functions with limited seating

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.
 Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

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

BUFFET LUNCH 5

VEGAN & GLUTEN FREE LUNCH

Local greens, baby radish, sherry vinaigrette • *ve gf*

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

Shirazi – Local tomatoes, red onion, Dutch cucumbers, lemon vinaigrette • *ve gf*

Grilled plant-based bratwurst sausage, grilled onion • *ve gf*

Plant based meatballs, basil marinara sauce • *ve gf*

Paprika dusted local harvest roast potato • *ve gf*

Spiced cauliflower and spinach fritters with mango chutney • *ve gf*

Seasonal vegetable • *ve gf*

Lime scented coconut panna cotta • *ve gf*

Triple chocolate quinoa cookie • *ve gf*

Fresh fruit salad and seasonal berries • *ve gf*

Freshly brewed Moja organic coffee and TEALEAVES tea

\$58.00 per person (Minimum of 50 guests)

Suitable for functions with limited seating

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

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2023 CONFERENCE & CONVENTIONS MENU

LUNCH

BUFFET ENHANCEMENTS

Tomato bisque • *ve gf*

\$7.00 per person (Minimum of 50 guests)

Cream of wild mushroom soup • *v gf*

\$9.00 per person (Minimum of 50 guests)

Broccoli and cheddar soup • *v*

\$8.00 per person (Minimum of 50 guests)

House baked artisan bread rolls

\$18.00 per dozen (Minimum of 5 dozen)

Smoked salmon platter with capers, red onion, crisps and mustard • *df gf*

\$12.00 per person (Minimum of 50 guests)

Artisanal Charcuterie • *df*

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

Based on a 2oz portion per person

\$21.00 per person (Minimum of 20 guests)

Canadian cheese board • *v*

Artisanal local cheeses, dried fruits, house made flavoured nuts, chutney, Artisan bread and crackers

Based on a 2oz portion per person

\$21.00 per person (Minimum of 20 guests)

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

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.

Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

BOXED LUNCH

Box lunch includes one sandwich, a salad, fresh fruit, and a sweet treat.

SALADS

Select one per function

Garden Greek pasta salad, olives, feta cheese • *v*

—OR—

New potato salad, green onion, radishes, cornichon with sour cream and grainy mustard dressing • *v gf*

—OR—

Buckwheat tabbouleh with mint and lemon vinaigrette • *ve gf*

—OR—

Asian cabbage slaw, ginger sesame dressing • *ve gf*

PLEASE SELECT A SANDWICH

Maximum of 3 choices per function

BC vine ripen tomato, fior de latte and sweet basil mayo on house made herb focaccia bread • *v*

—OR—

Tuna salad with lemon, caper mayo, and sprouts on a multigrain roll

—OR—

Irish ham with Swiss cheese, arugula, tomato and Dijon mustard mayonnaise on pretzel baguette

—OR—

Smoked turkey with cheddar, spinach, cranberry mayonnaise on flour tortilla wrap

—OR—

Roast beef with Farmhouse Gouda and black pepper aioli on a brioche bun

—OR—

Free range egg salad with young watercress on mini croissant • *v*

—OR—

Roast vegetables, eggplant, zucchini, red pepper, hummus on a gluten-free wrap • *ve gf*

—OR—

Fraser Valley grilled chicken, sundried tomato, parmesan, Caesar salad wrap

(Add \$2.00 for bacon)

Gluten Free(*gf*) Dairy Free(*df*) Vegetarian(*v*) Vegan(*ve*)

Above prices are subject to an Administrative Fee and Taxes.

Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

2023 CONFERENCE & CONVENTIONS MENU

LUNCH

BOXED LUNCH

SWEETS

Select one per function

Gourmet white and dark chocolate chip cookie • v

—OR—

Cranberry oatmeal cookie • v

—OR—

Organic granola bar • v

—OR—

Lemon coconut shortbread cookie • ve gf

—OR—

Chocolate quinoa cookie (Add \$1.00) • ve gf

—OR—

Belgian chocolate brownies (Add \$1.50) • v gf

Other accompaniments are available upon request for multiple day programs

\$34.50 per guest (Minimum of 50 guests)

COMPOSED SALAD BOWLS

Chicken Caesar salad

Herb grilled Fraser Valley chicken breast with chopped hearts of romaine, parmesan, and herb and garlic croutons

\$27.50 each (Minimum order of 24)

—

Salmon Cobb salad

Roasted Lois Lake steelhead on chopped romaine, free range boiled egg, smoked bacon, grape tomato, cucumber, green goddess dressing

\$27.50 each (Minimum order of 24)

—

Quinoa • ve gf

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

\$19.00 each (Minimum order of 24)

Gluten Free(gf) Dairy Free(df) Vegetarian(v) Vegan(ve)

Above prices are subject to an Administrative Fee and Taxes.

Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.



BAR BEVERAGES

2023 CONFERENCE & CONVENTIONS MENU

HOST BAR SELECTIONS

BAR SELECTIONS

Deluxe brand liquor – 1 oz	\$12.50
Premium brand liquor – 1 oz	\$10.50
Featured wines – 5 oz glass	\$10.50
Featured beer – 355ml	\$10.50
Featured Hard Seltzer – 355ml	\$10.50
Ports, liqueurs, cognac – 1 oz	\$11.25

MARTINIS

Deluxe brand martinis – 2 oz	\$18.00
Premium brand martinis – 2 oz	\$16.00

NON-ALCOHOLIC

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

PUNCH

Alcohol free fruit punch	\$120.00 per gallon
Rum punch	\$190.00 per gallon
Sangria	\$210.00 per gallon
(One gallon offers approximately 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 cash basis. Should consumption be less than \$500.00 over a four hour period, a bartender charge of \$160.00 will apply.

For cashier requirements, a cashier charge of \$40.00 per hour applies. (minimum 4 hours required)

Gluten Free(gf) Dairy Free(df) Vegetarian(v) Vegan(ve)

Above prices are subject to an Administrative Fee and Taxes. Additional charges will apply to all meal functions less than 30 guests; or in instances where there is a specific minimum attached the menu.

CATERING AT THE VANCOUVER CONVENTION CENTRE

FOOD & BEVERAGE QUALITY & STANDARDS

The Vancouver Convention Centre proudly operates a 'scratch' kitchen where everything is prepared in house with the finest and freshest ingredients using a wide variety of local products. Our function rooms are licensed premises, and all food and beverages must be exclusively supplied by the Vancouver Convention Centre. Food and beverage products may not be brought into the building from outside; and 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 90 days prior to the event. They are 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 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 (10) ten business days prior to your event start date. Actual attendance will be billed if it is higher than the original guarantee number, provided that the additional meals have been served.

CATERING AT THE VANCOUVER CONVENTION CENTRE

HOURS OF MEAL SERVICE

Our kitchen and operating departments are prepared and staffed to serve meals to completion that are planned in advance within the time frames noted below. The maximum time from start of service to completion is two hours otherwise a minimum 20% surcharge will apply.

Breakfast 6 am to 9 am

Lunch 11 am to 2 pm

Dinner 5 pm to 9 pm

Receptions 11 am to 9 pm

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

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.

For all food and beverage events located in the Exhibit Halls or outdoors on Terraces (with the exception of formal plated meals), compostable / disposable ware is used. If china is preferred in these spaces, additional charges will 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 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.

CATERING AT THE VANCOUVER CONVENTION CENTRE

WINE/LIQUOR

We can operate a host bar or cash bar 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 cash bar. For all cash bars, a cashier charge applies at \$40.00 per cashier per hour, with a minimum of 4 hours. Should the bar revenue be less than \$500.00 per bar, an additional bartender charge of \$40.00 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 11am to 1am, seven 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 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.

CATERING AT THE VANCOUVER CONVENTION CENTRE

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 \$5.00 per person, per meal function will apply.

ALLERGIES & 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 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.

CATERING AT THE VANCOUVER CONVENTION CENTRE

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 guest, along with their dietary allergy/intolerance alternate meal (this will not be given to vegans or vegetarians):

"We strive in our food sourcing, preparation and handling procedures to avoid the introduction of particular allergens into your menu choice, as you requested. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerance to particular ingredients."

Please ask your Catering Manager if you require additional information.

DEPOSIT REQUIREMENTS

A 10% deposit is required upon signing of the contract, or due 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.