

#### **FOOD AND BEVERAGE SERVICES**

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 any food and beverages not consumed may not be taken off the premises.

#### **GUARANTEE DEADLINE**

All orders need to be confirmed 10 business days prior to the event; Any new orders received within 10 business days will be subject to a 30% surcharge of the original menu price, assuming that we are able to accommodate the request.

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 deadlines, a menu surcharge will apply on the additional meals.

#### PRICING AND TAXES

Food and beverage prices cannot be guaranteed more than ninety (90) days prior to the event. Menu prices are established for ten (10) guests per table for plated functions - if you wish to lower this number additional charges may apply.

Food and Non-Alcoholic Beverages 19% Administrative Fee, 5% GST & 7% PST (on carbonated beverages that contain sugar, natural sweeteners or artificial sweeteners).

Hosted Alcoholic Beverages 19% Administrative Fee, 5% GST & 10% PST (Liquor Sales Tax)

\*Please note that GST is calculated on top of the administrative fee.

#### PAYMENT REQUIREMENTS

All food and beverage orders are paid 100% full in advance of service. Payment can be made via credit card, cheque or wire transfer







# **Coffee Breaks**

#### PLANT-BASED BAKERY SELECTION

Carrot and flax muffin 🐠 🕫

\$6.25 each (Minimum order of 6)

House-made mini high fibre protein bar •• • • \$5.00 each (Minimum order of 1 dozen)

Energy ball – dates, sunflower seeds, oats, dried cranberries, coconut @ @

\$5.00 each (Minimum order of 1 dozen)

Whole wheat apricot scone •

\$5.50 each (Minimum order of 1 dozen)

#### WHEAT-FREE BAKERY SELECTION

#### Wheat-free muffins

Chocolate chip 🐠 🕏

Served with butter

\$6.25 each (Minimum order of 6 per any 1 type)

Wheat-free Armstrong white cheddar

cornbread 🐠 💿

\$5.00 each (Minimum order of 6)



#### MORNING BAKERY SELECTION

#### Our famous Signature scones

Cheddar o

Blueberry lemon •

Sundried cranberry •

Maple bacon

Served with butter, preserves

\$63.00 per dozen

(Minimum order of 1 dozen per any 1 type)

Flaky croissants •

Served with butter, preserves

\$63.00 per dozen (Minimum order of 1 dozen)

#### Mini viennoiserie

Mini flaky croissant 💿

Mini pain au chocolat 💿

Mini raspberry Danish 💿

\$45.00 per dozen

(Minimum order of 2 dozen per any 1 type)

#### Breakfast loaves

Mum's banana bread •

Carrot streusel loaf •

Lemon loaf •

Apple cinnamon cake •

\$44.00 per loaf (10 slices)

#### Freshly baked low fat muffins

Blueberry lemon •

Carrot spice •

Cranberry orange •

Berry bran •

Pumpkin •

Served with butter

\$63.00 per dozen

(Minimum order of 1 dozen per any 1 type)



# **Sweet Items**

#### Cookies

Cranberry oatmeal • Belgian chocolate chip • Raspberry bird's nest • Chunky peanut butter • • \$57.00 per dozen (Minimum order of 1 dozen per any 1 type)

#### Squares

Belgian chocolate brownies @ • Carrot cake, cream cheese icing • Cranberry apricot oat bites • \$66.00 per dozen (Minimum order of 2 dozen per any 1 type)

#### **Biscotti**

Triple chocolate • Orange almond ••• Cranberry pistachio biscotti 💿 📵 \$60.00 per dozen (Minimum order of 1 dozen per any 1 type)

#### **GLUTEN FREE | VEGAN SWEET ITEMS**

Chocolate chip cookie 

© Lemon coconut shortbread cookie @ @ Ginger cookie 👊 🐵 Crushed almond cookie @ @ @ Coconut orange macaroon @ @ • \$66.00 per dozen (Minimum order of 1 dozen per any 1 type)









#### OTHER SWEET ITEMS

Gourmet trail mix @ @ 0

House-made mixture of organic dried blueberries, apricots, sundried cranberries, almonds,

pumpkin seeds, toasted cashews, semi-sweet Belgian chocolate chips

\$6.75 per person (Minimum of 50 person)

Candy express

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

We respectfully decline requests for customization of specific candy types.

\$6.75 per person (Minimum of 50 guests)

Clif energy bars (80% organic) •

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

Assorted chocolate bars • \$4.50 each

Premium ice cream bars or frozen fruit bars 
Please allow a maximum 30-minute service time.

\$8.25 each (Minimum order of 2 dozen)

Premium vegan frozen sorbetto • • • Please allow a maximum 30-minute service time. \$8.25 each (Minimum order of 2 dozen)

Milk chocolate passion fruit truffles •• • • Grand Cru truffles •• • Belgian 53% dark chocolate truffles •• • \$60.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Assorted flavours of macarons •• • • \$54.00 per dozen (Minimum order of 3 dozen)

Cake pops

Chocolate •

Lemon 💿

Red velvet •

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 flavour)

Decorated cupcakes

Double chocolate •

Lemon •

Vanilla 💿

\$66.00 per dozen

(Minimum order of 3 dozen per any 1 flavour)

Mini pastries

Classic New York cheesecake

Lemon tartlette, Italian meringue 💿

Mango mousse, coconut madeleine

Pistachio cherry layer cake @ •

Mini Nanaimo bite 💿 💿

Mascarpone tiramisu

Flourless Italiano (chocolate and coffee) cake @

Maple craquelin profiterole

Strawberry cream verrine, rhubarb compote @ @

\$66.00 per dozen

(Minimum order of 2 dozen per any 1 type)

Celebration sheet cake

Chocolate •

Vanilla, fresh strawberries 💿

\$210.00 each (12"x 16" serves 50 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, fior di latte, sundried tomatoes-olive tapenade, basil pesto, house-made herb focaccia bread •

Rosemary ham, Swiss, tomatoes, arugula, Dijon mustard mayonnaise, pretzel baguette

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

Roasted beef, Farmhouse smoked Gouda, tomatoes, horseradish aioli, brioche bun

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

\$239.00 (60 pieces)

Smartfood popcorn, kettle chips or pretzels • \$4.75 per individual package

Three-colour organic tortilla chips, fresh salsa roja cruda 🚳 💿

\$6.00 per person (Minimum of 10 guests)

Gluten-free crisps, red pepper hummus dip 
\$ 57.25 per person (Minimum of 10 guests)

Pretzels • \$26.00 per pound (1 pound provides 8 portions)

Japanese dry snacks
Assorted rice crackers and wasabi green peas
\$26.00 per pound (1 pound provides 8 portions)

Rental of popcorn machine **\$265.00 per day (subject to availability)**Banquet attendant is required at \$180.00 (minimum of 4 hours).

All-in-one ready to pop kernels \$29.00 per bag (12 to 15 portions per bag)

#### Flavoured popcorn

Cheddar 🚳 💿

\$4.25 per bag

(Minimum order of 60 bags per any 1 type)





# À la Carte

#### **QUICK BITES**

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

Chicken and Havarti empanada \$68.00

Grilled cheese sandwich, house-made mostarda, Brie 💿 \$54.00

Classic cucumber sandwich, chive cream cheese, white bread • \$52.00

Old fashioned ham and mild cheddar, croissant (served cold) \$68.00

Braised beef arancini, sundried tomatoes, parmesan, basil pomodoro \$69.00

Prime rib burger sliders, caramelized onion, tomato bacon jam, aged cheddar \$69.00

Portobellini mushrooms slider, Brie, pesto, spinach ragout 💿 \$64.00

Crispy vegetable spring rolls, plum sauce o \$62.00







# 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.

\$62.50 per airpot
One (1) airpot serves ten (10) quests

\$125.00 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.

\$62.50 per airpot
One (1) airpot serves ten (10) guests

\$125.00 per gallon One (1) gallon serves twenty (20) guests

## FRESHLY BREWED MOJA ORGANIC COFFEE AND TEALEAVES TEA

#### \$6.25 per person (Minimum of 50 guests)

Coffee service - served with milk, cream, oat milk, sugar

Top service - served with pliced lemmas, be

Tea service - served with sliced lemons, honey

Coffee and tea service have a two-hour (2 hr) maximum service window.

#### **DAIRY-FREE MILK**

Oat milk \$16.50 per carton (946 ml) Soy milk \$12.50 per carton (946 ml) Almond milk \$13.00 per carton (946 ml)

#### **HOT COCOA BAR**

Cocoa powder mix, milk chocolate pop, mini marshmallows, whipped cream \$8.25 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**

- Brown sugar milk tea, boba
- Jasmine green tea, lychee coconut jelly, strawberry popping boba •
- Mango green tea, mango popping boba

#### \$8.50 per 12oz cup (Minimum of 20 cups)

\*Contains caffeine. Subject to availability. Maximum service time of two (2) hours. Labour charge of \$225.00 will be applied. Orders over 150 cups will incur additional labour charges. Please speak with your Catering Manager to personalize this experience.

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

Mint and cucumber Orange and cranberry Lemon lime \$146.00 for 3 gallons (3 gallons serve 60 cups) (Minimum order of 3 gallons per any 1 type)



Richer in antioxidants than traditional acai, making it a healthy, natural, and delicious choice.

#### Toppings include:

Shredded coconut, nut-free granola, sweet plantain chips, seasonal berries, hemp seeds, nutritional yeast, pumpkin seeds @ @

\$16.00 per 4oz bowl

(Minimum of 20 bowls, maximum of 150 bowls)

\*Subject to availability.

Banquet attendant is required at \$180.00 (minimum of 4 hours). Please speak with your Catering Manager to personalize this experience.

#### FRESH FRUIT AND YOGURT SMOOTHIES

Mango 🕕 🖤

Banana strawberry @ •

\$57.00 per pitcher

(Serves approximately seven (7) glasses)

#### **VEGAN SMOOTHIES**

Green immune booster @ @ (kale, lemon, apple, avocado)

Acai antioxidant @ @ (Acai, banana, mango)

Energy boosting @ @ (banana, stone fruit, orange, turmeric)

\$66.50 per pitcher (Serves approximately seven (7) glasses)





#### **NON-ALCOHOLIC BEVERAGES**

All canned and bottled beverages are charged on consumption.

Canned North water	\$6.75 each
Sparkling mineral water	\$6.25 each
Assorted canned fruit juice	\$5.75 each
Lemonade or ice tea	\$5.50 each
Assorted soft drinks	\$5.50 each
Individual fruit yogurt drink	\$7.00 each
2% milk, skim milk or	\$4.00 each
chocolate milk (8 oz individual	portion)

Apple juice or fresh orange juice \$56.00 per pitcher (Serves approximately seven (7) glasses)

Unsweetened iced tea \$23.00 per pitcher (Serves approximately seven (7) glasses)

Lemonade \$23.00 per pitcher (Serves approximately seven (7) glasses)

## **NOT TOO SWEET** LOCALLY BREWED CRAFT SODA

Lychee lemonade Fizzy lemonade \$7.50 each (Minimum of 20 cans)

#### **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) \$1,250.00 for a 4-hour service (additional hours can be added at \$300.00 per hour) \*Subject to availability.

One barista is included. For larger crowds, we recommend adding a second barista for an additional charge.

#### **SELF-SERVE COFFEE MACHINES**

Choice of: **NESPRESSO Machine** -nr-**KEURIG Machine** 

Machine rental Fee: \$120.00 (includes 10 coffee pods) Additional coffee pods: \$5.50 each Minimum guarantee of 10 pods per day for multi-day events Served with milk, cream, oat milk, sugar





## **Boxed Lunch**

A boxed lunch includes one (1) sandwich, a salad, fresh fruit and a sweet treat. \$37.50 per guest (Minimum of 20 guests)

#### **SANDWICHES**

Choose three (3) from:

BC vine ripened tomato, fior di latte, sundried tomatoes-olive tapenade. basil pesto, house-made herb focaccia bread 💿

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

Rosemary ham, Swiss, tomatoes, arugula, Dijon mustard mayonnaise, pretzel baguette

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

Roasted beef, Farmhouse smoked Gouda, tomatoes, horseradish aioli, brioche bun

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

Roasted vegetables, eggplant, zucchini, red pepper hummus, gluten-free wrap 🐠 😎

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

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

\*Other accompaniments are available upon request for multiple day programs

#### **SALADS**

Choose one (1) from:

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

New potato salad, green onions, radishes, cornichon, sour cream, grainy mustard 

Buckwheat tabbouleh, mint and lemon vinaigrette 👊 🐵

Asian cabbage slaw, carrot, ginger miso dressing, sesame 🐠 🐵

#### **SWEETS**

Choose one (1) from:

Gourmet white and dark chocolate chip cookie •

Cranberry oatmeal cookie •

Organic granola bar (nut-free) @ @

Lemon coconut shortbread cookie @ @









gluten-free vegetarian ve vegan contains nuts

## 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 ripened tomato, fior di latte, sundried tomatoes-olive tapenade, basil pesto, house-made herb focaccia bread • \$18.25 each (Minimum order of 6)

Rosemary ham, Swiss cheese, tomato, arugula, Dijon mustard mayonnaise, pretzel baquette \$18.25 each (Minimum order of 6)

Roast beef, Farmhouse smoked Gouda, tomato, horseradish aioli, brioche bun \$18.25 each (Minimum order of 6)

Black pepper turkey, cheddar, tomato, spinach, lemon mayonnaise, flour tortilla wrap \$18.25 each (Minimum order of 6)

Fraser Valley Free range egg salad, young watercress, mini croissant \$18.25 each (Minimum order of 6)

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

\$18.25 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

\$29.00 each (Minimum order of 24) (Add \$2.00 for bacon)

Albacore tuna nicoise salad BC rare albacore tuna, bibb lettuce, green beans, gem tomatoes, Fraser Valley free range hardboiled egg, pepperoncini, black olive crumb, lemon oregano dressing \$29.00 each (Minimum order of 24)

Quinoa salad 🐽 💿

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

\$22.00 each (Minimum order of 24)







# STATIONED RECEPTION

House-made pizza slabs 9" x 15" (cut into 15 pieces)

Margherita - tomato, bocconcini, mozzarella, basil oil 💿

Vegetarian - spinach, artichoke, black olives, sundried tomato, mozzarella, feta •

Meat lovers - spicy capicola, mushroom, red onion, provolone, mozzarella

Hawaiian chicken - Bianca sauce, pineapple, grilled chicken, caramelized onion, ricotta, mozzarella

\$60.00 per pizza (Minimum order of 3 per any 1 type)

(cut into 8 pieces) Select any of the pizza slab flavours above \$27.00 per pizza (Minimum order of 6 per any 1 type)

Vegan and gluten-free pizza 12" (cut into 8 pieces) Spinach, mushroom, artichoke, black olives, sundried tomato, vegan cheese 🐽 🐵 \$29.00 per pizza (Minimum order of 3)

Fresh maki sushi selection including: Kappa maki, spicy tuna, California rolls (presented on lacquered trays) Served with pickled ginger, wasabi, soy sauce \$428.50 per 120 pieces

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

Italian antipasti display

Prosciutto crudo, fennel salami, Sopressata, marinated bocconcini, Asiago, grilled peppers, roasted artichokes, house-marinated eggplant, olives, Parmesan biscotti, artisan breads \$26.00 per person (Minimum of 50 quests)

Canadian cheese board •••

Artisanal local cheeses, dried fruits, house-made flavoured nuts, chutney, artisan bread, crackers Approximately 2oz portion per person.

\$23.00 per person (Minimum of 20 quests)

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 baquette, parmesan herb scones

Approximately 3oz portion per person.

\$31.00 per person (Minimum of 100 quests)

Rosemary and thyme-scented wheel of Brie baked in puff pastry, caramelized onion, cranberry chutney, French baquette \$234.00 (Serves 25 guests)

Artisanal charcuterie board Selection of cured, smoked and air-dried meats, olives, pickles, mustard, Artisan bread, crackers Approximately 2oz portion per person \$24.00 per person (Minimum of 20 guests)

# 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. Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Chili seared prawn crostini, fennel marmalade 🐠	\$64.00
Cold smoked BC sockeye salmon, dark rye, chive cream cheese	\$62.00
Baby scallop ceviche, scallion, mango 🐠 🚳	\$68.00
Smoked chicken rillettes, rhubarb chutney, bagel crisp 🐠	\$62.00
Torched Wagyu beef tartare, serrano, charcoal aioli, garlic crostini 🐠	\$70.00
Tuna crudo, wasabi avocado mousse, pickled ginger, black sesame cone, salmon roe 🐽	\$70.00
Local beet hummus, vegan caviar, tapioca cracker, local cress 👊 🐵	\$59.00
Spinach, artichoke, ricotta cheese tart, tear drop peppers •	\$62.00
Caprese skewers - bocconcini, basil pesto, kalamata olives, baby tomato 🐠 👁	\$59.00
Butternut squash, red pepper and asparagus relish, tapioca cracker, pomegranate molasses 🐽 📀	\$57.00
Portobello mushroom salad roll bites, sweet chili sauce 🚳 🚳	\$64.00
Vegan California rolls, gluten-free soy sauce 🐽 💿	\$62.00
Shucked local oyster, cocktail sauce, ponzu, lemon 🚳	\$68.00
Torched Okanagan Brie, Mission figs, house-made mostarada, crips 💿	\$62.00
Pintxos Matrimonio (Spanish tapas) - anchovies, spinach, pepper, pesto, puff pastry	\$64.00
(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. Up to 20% hors d'oeuvres can be tray passed complimentary, otherwise labour charges apply.

Prime rib burger sliders, caramelized onion, tomato bacon jam, aged cheddar	\$69.00
Braised beef arancini, sundried tomatoes, parmesan, basil pomodoro	\$69.00
Chicken yakitori skewers, black and white sesame, green onions 🚳 🗊	\$66.00
Malay chicken skewers, lemongrass, cilantro 💿	\$66.00
Clam and garden vegetable fritter, Old Bay spiced aioli 👨	\$64.00
Seared prawn gyoza, ponzu mayo	\$66.00
Crispy fried prawn, spicy chili sauce 💿	\$70.00
BBQ duck spring rolls, plum sauce	\$69.00
Crispy vegetable spring rolls, plum sauce •	\$62.00
Vegetable samosa, house-made tamarind sauce 💿	\$62.00
Boursin mushroom •	\$57.00
Mini spanakopita, sundried tomato tzatziki 💿	\$57.00
Mini beef Wellington, braised beef, mushroom duxelles	\$68.00
Garden vegetable sliders, tomato jam 🌚	\$58.00
Portobellini mushrooms slider, Brie, pesto, spinach ragout	\$64.00
Mini porcini mushroom tart •	\$56.00
House-made plant-based grain and lentil beef wellington, mushroom duxelles 💿	\$66.00
Crispy vegetable pakoras, house-made mint chutney 💿	\$56.00
Shanghai pork dumplings, soy ginger dumpling sauce 🐠	\$55.00
Chicken dumplings dim sum, soy ginger dumpling sauce 🐠	\$55.00
*Dumplings are presented in bamboo steamer baskets	





# **Host Bar Beverages**

BAR SELECTIONS		MARTINIS	
Deluxe brand liquor – 1oz	\$13.00	Deluxe brand martinis – 2oz	\$19.00
Premium brand liquor – 1oz	\$11.00	Premium brand martinis – 2d	oz <b>\$17.00</b>
Featured wines – 5oz	\$11.00		
Featured beer – 355ml	\$11.00	PUNCH	
Olé cocktail – 355ml	\$13.00	Alcohol free fruit punch	\$130.00 per gallon
Ports, liqueurs, cognac – 1oz	\$12.50	Rum punch	\$200.00 per gallon
		Sangria	\$220.00 per gallon
NON-ALCOHOLIC		One (1) gallon offers approxir martini glasses.	mately twenty (20)
Soft drinks	\$5.50		
Canned North Water	\$6.75	WINE LIST	
Selected fruit juices	\$5.75		ring Managara who
Sparkling mineral water	\$6.25	Please speak with your Cate can assist you in your wine se	3 3

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.

# 2025 Wine List

#### **SPARKLING WINE**

Saintly Heavensent, Sparkling Rose, VQA (Non-alcoholic)	\$39.00
Saintly, The Good Sparkling, VQA	\$53.00
Frind Estate, Sparkling Brut, VQA	\$74.00
Blue Mountain Brut, Gold Label, VQA	\$81.00
Lightening Rock, Canyonview Vineyard	\$85.00
Blanc de Noirs VOA	

### **SAUVIGNON BLANC**

Peller Estates, Family Series,	\$45.00
Sauvignon Blanc, VQA	
Open, Sauvignon Blanc , VQA	\$52.00
Sandhill, Sauvignon Blanc, VQA	\$57.00
Burrowing Owl, Sauvignon Blanc, VQA	\$69.00

#### **PINOT GRIS**

Gray Monk, Pinot Gris, VQA	\$50.00
See Ya Later Ranch, Pinot Gris, VQA	\$51.00
Sandhill, Pinot Gris, VQA	\$52.00
Mission Hill, Estate Series, Pinot Gris, VQA	\$58.00

## **CHARDONNAY**

Sumac Ridge, Unoaked Chardonnay, VQA	\$54.00
Tinhorn Creek, Chardonnay, VQA	\$58.00
Mission Hill, Estate Series, Chardonnay, VQ	A <b>\$61.00</b>
Cedar Creek, Estate, Chardonnay, VQA	\$68.00

## **PINOT NOIR**

Red Rooster , Pinot Noir, VQA	\$56.00
Haywire, Pinot Noir, VQA	\$71.00
Cedar Creek, Estate, Pinot Noir, VQA	\$73.00
Burrowing Owl, Pinot Noir, VQA	\$91.00

Prices are subject to 19% Administrative fee, 5% GST, and 10% liquor tax. Requests for products outside the above list are considered a special order and will require a guaranteed order.

#### **MERLOT**

Open, Merlot, VQA	\$52.00
Tinhorn Creek, Merlot, VQA	\$57.00
Nk'Mip Cellars, Merlot, VQA	\$65.00
Cedar Creek, Estate, Merlot, VQA	\$73.00

# CABERNET SAUVIGNON & CABERNET MERLOT

Peller Estates, Family Series,	\$45.00
Cabernet Merlot, VQA	
Inniskillin, Estate Series Select,	\$48.00
Cabernet Sauvignon, VQA	
Sandhill, Cabernet Merlot, VQA	\$58.00
Cedar Creek, Estate, Cabernet Merlot, VQA	\$73.00
Gray Monk, Cabernet Sauvignon, VQA	\$75.00



## 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 any food and beverages not consumed may not be taken off the premises.

#### ENVIRONMENTAL COMMITMENT

As part of our commitment to sustainability, the Vancouver Convention Centre uses fresh local ingredients without additives, avoids canned goods and wherever possible, donates excess food to various local charities and non-profit organizations. Any single-use items (utensils, containers, etc.) used in the facility are biodegradable or recyclable.

#### **PRICES**

Food and beverage prices cannot be guaranteed more than ninety (90) days prior to the event. Menu prices are established for ten (10) guests per table for plated functions - if you wish to lower this number additional charges may apply.

**Food and Non-Alcoholic Beverages** 19% Administrative Fee, 5% GST & 7% PST (on carbonated beverages that contain sugar, natural sweeteners or artificial sweeteners).

Hosted Alcoholic Beverages 19% Administrative Fee, 5% GST & 10% PST (Liquor Sales Tax)

\*Please note that GST is calculated on top of the administrative fee.

#### **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 (2) hours.

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 meal period or event space to another within our buildings.

#### 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.

## **Catering at the Vancouver Convention Centre**

#### **CHILDREN**

For Children under the age of ten (10) years, special plated as well as buffet children's menus are available or they are eligible for a 50% discount off our standard buffet menus.

#### **CHINA SERVICE**

In all carpeted service spaces, Exhibit Halls or outdoors on Terraces, china and glassware will automatically be used for all meal services unless compostable/disposable ware is requested by the client or necessary to facilitate service requirements. Additional charges may apply.

#### 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 consumption be less than \$500.00 over a four (4) hour period, a bartender charge of \$180.00 will apply.

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

#### 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.

#### 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.

#### **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 that the additional meals have been 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

#### FOOD 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.

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.

# See your event come to life HERE.

