



2022 Exhibitor Catering Menu

À la carte Items

Priced per dozen. Minimum order of 6 dozen per item.

<u>Hot Items</u>		<u>Cold Items</u>	
Vegetable samosas (VE)	\$50.00	Pan seared spicy prawns crostini (DF)	\$57.00
Crispy vegetable spring rolls with plum sauce (V)	\$50.00	Chevre and roasted vegetable tart (V)	\$54.00
Grilled red tandoori chicken skewers (GF)	\$57.00	Roasted artichoke and chickpea bruschetta (VE)	\$52.00
Prime rib burger sliders with cheddar cheese	\$62.00	Bocconcini and cherry tomato caprese skewers (V/GF)	\$50.00
Garden vegetable sliders with Hummus(VE)	\$52.00	Portobello mushroom salad roll bites with lime sauce (VE/GF)	\$52.00

Other Culinary Offerings:

Platter of smoked wild Pacific salmon lox
Rye bread and condiments
Estimate of 50 portions
\$410.00

Fresh maki sushi selection including:

Kappa maki, salmon, spicy tuna and California rolls
Pickled ginger, wasabi and soy sauce, presented on lacquered trays
120 pieces
\$385.00

Deluxe nigiri sushi assortment including::

Salmon, prawn, ahi tuna and hamachi
Pickled ginger, wasabi and soy sauce, presented on lacquered trays
80 pieces
\$620.00

Charcuterie DF:

Selection of cured, smoked and air dried meats
Olives, pickles, mustard and sliced bread
\$18.00 per guest (2 oz portion)
(Minimum 20 guests)



Canadian cheese board:

Assorted cheeses, dried fruits, maple praline nuts, Artisan bread and crackers **V**
\$19.00 per guest (2 oz portion) minimum 20 guests

Gourmet pizza slabs 9 x15" (cut into 15 pieces):

Tomato basil (roma tomato, bocconcini and basil oil) **V**
Spinach artichoke (roasted artichokes, spinach, and goat cheese) **V**
Capicola, mozzarella cheese and caramelized onion
Pizza Bianca, fontina cheese, garlic confit, white sauce, arugula **V**
\$56.00 each (minimum order of 3 per type)

Hearty Sandwiches:

Choice of Ham and Cheese, Grilled Vegetables and Smoked Turkey
\$15.00 per sandwich

Farmers Market crudité with tzatziki and hummus **GF, V**
\$8.00 per guest (minimum 20 guests)

Seasonal Sliced fresh fruit
\$8.00 per guest (minimum 20 guests)

Seasonal skewered fresh fruit
\$9.00 each (minimum 20 guests)

Assorted cookies:

Cranberry oatmeal, Belgian chocolate chip, raspberry birds nest cookies
Chunky peanut butter
\$48.00 per dozen
(for orders under 3 dozen, there will be an assortment of two types)

Cake Pops:

Belgian chocolate, lemon, strawberry shortcake • v
\$60.00 per dozen (minimum 3 dozen of any flavour)

Macarons:

Pastel colours (contains almonds)
\$45.00 per dozen (minimum 3 dozen)

Flavoured Popcorn:

(Caramel, cheese and/or buttered)
\$3.00 per bag (minimum one order of 60 portions of any type)



Non-Alcoholic Beverages:

Espresso and Cappuccino Cart:

\$720.00 for up to 160 cups of individual Specialty Coffees

Or

\$4.95 per cup if over the limit

Designated Banquet Attendant is required at \$35.00 per hour (minimum 4 hours)

Hydration Station

Minted cucumber

Lemon lime

Cranberry orange

\$48.00 per gallon

(Minimum 3 gallons per flavour)

Alcohol Free Fruit Punch

\$95.00 per gallon

(One gallon offers approximately 20-8oz servings)

Assorted Soft Drinks

\$5.00 (single serving)

Assorted Fruit Juice or Sparkling Mineral Water

\$5.50 (single serving)



Alcoholic Beverage Service: (Host Prices)

Banquet Bartender is required for all alcoholic beverage service at a cost of \$40.00 per hour (minimum of four hours)

Keg of beer:

Red truck Ale, Lager or IPA
\$780.00 (50 litres)

Featured Beer:

Red Truck Ale, Lager & IPA
\$10.00 per can 355 ml

Featured Vodka Soda:

(Lemon Lime, Mango Passionfruit, Blood Orange and Tangerine* and Raspberry Lemon*)
\$10.00 per can 355 ml

***Special Order Only, Minimum amount of 8 required**

White Wine:

Peller Estates, Family Series, Sauvignon Blanc, VQA
\$42.00 per bottle
Mission Hill, Pinot Gris , VQA
\$50.00 per bottle
Cedar Creek, Chardonnay , VQA
\$60.00 per bottle

Red Wine:

Peller Estates, Family Series, Cabernet Merlot, VQA
\$39.00 per bottle
Open, Merlot, VQA
\$43.00 per bottle
Haywire, Pinot Noir
\$59.00 per bottle

Sparkling Wine:

Cipes Brut, Summerhill Estate, VQA
\$63.00 per bottle
Jackson Triggs Estate Reserved Esprit Sparkling, VQA
\$47.00



Food and Beverage Services:

Our function rooms are licensed premises, and all food and beverage services must be exclusively supplied by the Vancouver Convention Centre. Food and beverage products may not be brought in from outside; and food and beverages not consumed may not be taken off the premises.

Guarantee Deadline:

All orders need to be confirmed 2 weeks prior to your event; final guarantee for orders, three (3) business days' notice is required.

Any new orders received within three (3) business days will also be subject to a 20% 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 90 days prior to the event. They are subject to 19% Administrative charge and 5% GST. 10% PST is added to all alcoholic beverages.

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.