



EVENTS MENU

Wall WALL CENTRE | WESTIN
VANCOUVER AIRPORT



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The Westin Wall Centre, Vancouver Airport sets the stage for exceptional events, focusing on fresh ingredients, delectable enhancements and flawless presentation providing a distinctive and memorable experience for you

BREAKFAST



BREAKFAST TABLE

All breakfast tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted teas and condiments and an assortment of fruit juices.

ESCAPE

\$38 Per Person

Croissants, Muffins, Toasting Breads

Butter, honey and fruit preserves

Marinated Melon and Berry Fruit Salad (GF, DF, VE)

Scrambled Eggs (GF)

Mediterranean Turkey Sausage (DF)

Confit Tomatoes (GF, DF, VE)

Herbed Golden Breakfast Potatoes (GF, DF, VE)

WALL CENTRE SUSTAINABLE

MORNING STARTER

\$42 Per Person

Multigrain and Whole Wheat Toasting Breads

Butter, honey, and fruit preserves

Marinated Melon and Berry Fruit Salad (GF, DF, VE)

Superfood Bircher Muesli (GF)

Steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey, low-fat yogurt

Fresh Fruit Smoothies (GF, DF, VE)

Spinach and Egg White Frittata (GF, DF)

Asparagus and Roasted Forest Mushrooms (GF, DF, VE)

WEST COAST CONTINENTAL

\$35 Per Person

Croissants, Muffins, Danishes

Butter, honey, and fruit preserves

Superfood Housemade Granola and Yogurt (GF)

Marinated Melon and Berry Fruit (GF, DF)

ACROSS THE PACIFIC

\$48 Per Person

Marinated Tropical Fruit Salad (GF, DF, VE)

Avocado and Cucumber Salad (GF, DF, VE)

Egg Drop Soup (DF)

Green onion, corn

Ginger Scented Congee (GF, DF, VE)

Traditional Garnishes

Steamed Dim Sum (DF)

Chef's selection, traditional condiments

Steamed Seasonal Fish (DF)

Light soy sauce

BREAKFAST SIDES

\$11 Per Person

Assorted Breakfast Pastries

Selection of Toasting Breads

House Baked Loaves

Assorted Bagels with Cream Cheese

Individual Assortment of Flavoured Yogurts (GF)

Fresh Fruit Smoothies (GF, DF, VE)

Brioche French Toast with Canadian Maple Syrup

Bacon (GF, DF)

Chia Seed Pudding (GF, DF, VE)

Buttermilk Pancakes

Golden Belgian Waffles

BC smoked salmon, Cream Cheese, Capers

Port and Smoked Leek Sausage (GF, DF)

PLATED BREAKFAST

All plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted teas and condiments and an assortment of fruit juices.

\$40 per guest based on two courses (one selection per course for all guests), and pricing is per person.

Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest (selected 5 working days in advance).

*Name cards and seating charts required for pre-selected choice menu.

Entrée choice the day of the event for an additional \$25.

STARTER

Marinated Fruit Salad (GF, DF, VE)

Berries, mint

House-Made Granola (GF,VE)

Yogurt, fresh fruit

Steel Cut Oatmeal (GF)

Cinnamon toasted nuts, blueberries, whole milk

Superfood Bircher Muesli (GF)

Steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey, low-fat yogurt

Chia Seed Pudding (GF, DF, VE)

Coconut, toasted almonds, tropical fruit

ENTREE

Free Run Scrambled Eggs (GF)

Pork and smoked leek sausage, herbed confit tomato, Herbed golden breakfast potato

Spinach and Feta Egg White Frittata (GF, DF)

Mediterranean turkey sausage, confit tomato, herbed salad

Avocado Toast

Poached eggs, parmesan, sourdough toast

Traditional Eggs Benedict

Choose one: Classic, Royal or Florentine

Toasted English muffin, hollandaise sauce

Brioche French Toast

Seasonal berry compote, whipped cream, cinnamon toasted nuts, maple syrup

PLATED ENHANCEMENTS

\$10 each per person

Pork and Smoked Leek Sausage (GF, DF)

Mediterranean Turkey Sausage (DF)

Thick Cut Smoked Bacon (GF, DF)

Back Bacon (GF, DF)

BC Smoked Salmon (GF, DF)

Sautéed Mushrooms (GF)

Grilled Roma Tomato (GF, DF)

Half Avocado (GF, DF)

Golden Breakfast Herbed Potato (GF, DF)



BREAKS



BREAKS

Based on 30 minutes of service. All breaks include freshly brewed Starbucks® regular and decaffeinated coffee and assorted teas and condiments.

BUILD YOUR OWN BREAK

\$24 Per Person

Choose one item from each group (A, B and C)

GROUP A

Choose One

- Seasonal Whole Fruit (GF, DF)
- Assortment of Cookies
- Assortment of Breakfast Pastries
- Selection of House-Baked Loaves (V)
- Vegetable Crudites, Ranch Dip (GF)
- Trail Mix (DF, VE)
- Chia and Coconut Milk Pudding (GF, DF, VE)
- Dried Banana Chips and Craisin Energy Mix (GF, DF, VE)
- Pita Chips, Red Pepper Hummus (DF, VE)
- Pretzel and Popcorn Mix (DF, V)

GROUP B

Choose One

- Fresh Fruit Smoothies (GF)
- Assorted individual Yogurts (GF)
- Flour Tortilla Strips, Pico De Gallo (DF)
- Dark Chocolate Chips, Walnuts (GF)
- Double Chocolate Brownies (V)
- Caprese Skewers, Balsamic Reduction (GF)
- Freshly Popped Truffle Popcorn (GF, DF)
- Asiago and Asparagus Quiche

GROUP C

Choose One

- Protein Energy Bars
- Smoked Salmon, Chive Cream Cheese, Whole Grain Bread
- Fresh Fruit Skewer (GF, DF)
- Mini Beignets, Assorted Fillings
- Caramelized Onion Tartlets
- Corn Tortilla Chips, Guacamole (GF, DF)
- Crispy Chicken Wings, Thai Lime Glaze (DF)

FOCUS + CONCENTRATE

\$24 Per Person

- Pretzel and Popcorn Mix (DF, VE)
- Dark Chocolate Chips, Walnut (GF)
- Mini Beignets, Assorted Fillings

CONNECT + COLLABORATE

\$24 Per Person

- Vegetable Crudités, Ranch Dip (GF)
- Asiago and Asparagus Quiche
- Corn Tortilla Chips, Guacamole (GF, DF)

REST + RECUPERATE

\$24 Per Person

- Chia and Coconut Milk Pudding (GF, DF, VE)
- Double Chocolate Brownies (V)
- Fresh Fruit Skewer (GF, DF)

ENERGIZE + MOTIVATE

\$24 Per Person

- Dried Banana Chip and Craisin Energy Mix (DF, GF, VE)
- Fresh Fruit Smoothies (GF)
- Protein Energy Bars

BEVERAGES

Freshly Brewed Starbucks® Coffee
\$7 Per Person

Assortment of Bubly® Sparkling Water
\$7 Each (On Consumption)

Sparkling Bottled Water
\$6 Each (On Consumption)

Still Bottled Water
\$6 Each (On Consumption)

Assortment Of Dole® Bottled Juices
\$6 Each (On Consumption)

Assortment Of Pepsi® Soft Drinks
\$6 Each (On Consumption)

Regular And Sugar-free Red Bull®
\$6 Each (On Consumption)



LUNCH



CHILLED LUNCH TABLE

All lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee and assorted teas and condiments.

BALANCE

\$46 Per Person

Chef's Seasonal Soup

Mixed Green Salad, House Dressing (GF, DF, VE)

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, signature dressing

Assorted Wraps:

- Roasted AAA beef, chipotle mayonnaise, peppers, black beans, brown rice (DF)
- Roasted chicken smashed avocado, quinoa, brown rice
- Ocean Wise albacore tuna salad, quinoa, brown rice, lemon and chive mayonnaise (DF)
- Fire-roasted peppers, grilled eggplant, tomato, spiced chickpeas, cilantro and mint relish yogurt (DF, VE)

(Based on three pieces per person)

Chef Selected Dessert Squares

Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

ENERGIZE

\$46 Per Person

Chef's Seasonal Soup

Mixed Green Salad, House Dressing (GF, DF, VE)

Kale Superfood Salad (DF, VE)

Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing

Assorted Sandwiches:

- Slow roast beef, aged cheddar, dill pickle, caramelized onion, arugula, garlic aioli
- Chicken Bahn Mi, pickled vegetables, cucumber, basil, mint, charred scallion mayonnaise (DF)
- Assorted charcuterie meats, aged cheddar, arugula, horseradish mayonnaise
- Grilled market vegetables, crushed avocado, cucumber, pickled onion, hummus (DF, VE)

(Based on three pieces per person)

Chef Selected Dessert squares

Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

NURTURE

\$46 Per Person

Mixed Green Salad, House Dressing (GF, DF, VE)

New Potato Salad (GF, DF)

Chives, mayonnaise

Assorted Sliced Bread

Pita, baguette, focaccia

Selection Of House-Made Dips (GF)

Hummus, tzatziki, babaganoush

Assorted Deli Meats And Cheese (GF)

Sliced Cucumber and Tomato (GF, DF, VE)

Chef Selected Dessert Squares

Sliced Seasonal Fruit And Berry Platter (GF, DF, VE)

HOT LUNCH TABLE

All lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee and assorted teas and condiments.

WEST COAST

\$50 per person

Classic Caesar Salad

Romaine lettuce, torn crouton, parmesan, garlic dressing

Roasted Beet Salad (GF)

Fennel, orange, goat cheese, balsamic vinaigrette

Roasted Pacific Steelhead (GF, DF)

Maple glaze

Locally Made Semolina Pasta

Roasted mushroom, garlic, cherry tomato, parmesan, olive oil

Fine Green Beans (GF)

Brown butter, toasted almonds

Triple Chocolate Mousse Cake

SOUTHEAST ASIAN

\$50 per person

Mango Avocado Salad (GF, DF)

Chilli, mint, Thai vinaigrette

Asian Cabbage Salad (DF, VE)

Sui choy, bean sprouts, scallion, cilantro, soy ginger dressing

Tamari Glazed Pacific Cod (GF, DF)

Ginger soy reduction

Steamed Jasmin Rice (GF, DF, VE)

Baby Bok Choy (DF, VE)

Soy, sesame

Green Tea Matcha Mousse Cake

MEDITERRANEAN

\$50 per person

Greek Salad (GF)

Cucumber, pepper, heirloom tomato, olives, feta

Marinated Chickpea Salad (GF, DF, VE)

Artichoke, cucumber, mint, preserved lemon

Rosstown Farms Chicken Breast (GF)

Sherry brown butter

Herbed Golden Roasted Potato (GF, DF, VE)

Herbs, garlic

Grilled Mediterranean Vegetables (GF, DF, VE)

Extra virgin olive oil

Lemon Mousse Cake

KITSILANO

\$50 per person

Gathered Greens Salad (GF, DF, VE)

Fennel, carrot, radish, lemon vinaigrette

Kale Superfood Salad (DF, VE)

Farro, avocado, cucumber, mint, dill

Roasted Pacific Steelhead (DF)

Warm citrus herb vinaigrette

Steamed Brown Rice (GF, DF, VE)

Seasonal Steamed Vegetables (GF, DF, VE)

Simply prepared, olive oil, fleur de sel

Seasonal Sliced Fruit and Berry Platter

SOUTHERN

\$50 per person

Gathered Greens Salad (GF, DF, VE)

Fennel, carrot, radish, lemon vinaigrette

Old-Fashioned Potato Salad (GF, DF)

Egg, watercress

Organic BBQ Chicken (GF, DF)

Chipotle, rosemary

Mac n' Cheese

Herbed cracker crumb, aged cheddar

Corn on the Cob (seasonally available) (GF)

Cilantro, chili, lime crema

Seasonal Fruit Crumble

PLATED LUNCH

All plated lunches include fresh baked artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted teas and condiments

Plated lunches are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$10 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including a vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

Choose One

- Garden Greens (GF, DF, VE)
Poached pear, mixed greens, fennel, carrot, radish, balsamic vinaigrette
- Heirloom Tomato and Whipped Ricotta Salad (GF)
Cucumber, pickled red onion, arugula, white balsamic dressing
- Roast Beet and Fennel Salad (GF)
Goat cheese, orange, candied pecans, sherry vinaigrette
- Poached Pear and Burrata Salad (GF)
Poached pear, celery, grape, toasted hazelnuts, red wine vinaigrette
- Kale and Quinoa Superfood Salad (GF, DF, VE)
Avocado, cucumber, mint, pumpkin seeds, lemon vinaigrette
- Apron Soup of The Day
- Pacific Seafood Chowder
- Roasted Roma Tomato And Basil Soup (GF)
- Spiced Butternut Squash Soup (GF)

ENTRÉE

Choose One

- Roasted Pacific Steelhead (GF, DF)
New potatoes, tomato, fine green beans, olive, warm lemon vinaigrette
\$60 per person
- Braised Short Rib (GF)
Pomme puree, slow roast root vegetables, natural jus
\$68 per person
- Apple Glazed Chicken Breast (GF)
Green pea risotto, glazed asparagus, parmesan
\$60 per person
- Slow Roast Lamb Rack (GF)
Chickpea fricassee, artichoke, panisse, cumin-scented jus
\$70 per person
- Caponata and Ancient Grain Strudel (DF, VE)
Confit tomato, grilled king oyster mushroom, roast garlic oil
\$55 per person

DESSERT

Choose One

- Brownie Mousse Cake
Salted caramel, raspberry gel
- Coconut Passionfruit
Graeme cracker crumble, mango coulis
- Buttermilk Panna Cotta
Macerated berries
- Classic Tiramisu
Espresso Syrup

RECEPTION



RECEPTION TABLE

All pricing is per person unless noted otherwise. Minimum 25 guests. A \$10 charge per person will apply for each guest below the minimum.

Chilled Pacific Seafood Platter (GF, DF)
Prawns, oysters, local mussels and clams on ice, capers, red onion, lemon, seafood sauce
\$42 Per Person

Ocean Wise Fresh Maki and Nigiri (GF, DF)
Assorted hand-rolled maki, sashimi and nigiri, wasabi, pickled ginger
\$39 Per Person

Flight of the West Coast Wild Salmon
Cold smoked, gravlax, candied, housemade honey butter bannock bread, bagel crisps, cream cheese, red onion, capers, lemon
\$35 Per Person

Take Me Out to the Ball Game
Salt and pepper boneless ribs, crispy chicken wings, beef sliders, carnival corn dogs, blue cheese dip, chipotle aioli, honey mustard sauce
\$35 per person

Oysters on Ice – minimum 5 dozen increments (GF, DF)
Shucked selection of seasonal oysters
Horseradish, mignonette, cocktail sauce, lemon, capers, red onion
\$80 per dozen

Nacho Bar (GF)
BBQ pulled pork, hand-cut tortilla chips, iceberg lettuce, Monterey jack cheese, corn, pickled jalapeno, pico de gallo, sour cream, guacamole, cilantro
\$35 per person

Pizza Pizza
Caramelized onion, goat cheese, wild mushroom
Pepperoni and hot honey
Black forest ham and pineapple
\$32 Per Person

Antipasto Platter
Italian charcuterie, bocconcini, confit tomatoes, fire-roasted peppers, marinated artichokes, grilled zucchini, assorted olives, hummus, assorted pita and artisan bread
\$25 per person

Artisanal Cheese and Charcuterie
Marinated olives, pickles, mustards, chutneys, artisanal bread and crackers
\$32 per person

Garden Vegetable Crudite
Buttermilk herb dip
\$16 Per Person

Sliced Seasonal Fruit
Berries, mint
\$16 Per Person

COLD CANAPÉS

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

Searched Albacore Tuna (DF)
Togarashi, miso aioli
\$56

Chicken Liver Parfait
Chive cornbread
\$56

Rock Crab Slider (DF)
Avocado
\$60

Artichoke Bruschetta (DF)
Sourdough, olive oil
\$50

Compressed Watermelon (GF)
Goats cheese mousse
\$48

Smoked Salmon Rillettes
Pita chip
\$56

Whipped Goats Cheese Tart
Balsamic
\$50

Antipasto Skewer (GF)
Salami, bocconcini and olive
\$46

Marinated Tenderloin (DF)
Pickled shimeji, miso aioli, wonton crisp
\$60

Whipped Lemon Mascarpone
Polenta cake
\$50

HOT CANAPÉS

Minimum order of three dozen of each canapé is required. All canapés can be displayed or passed.

Shrimp Toast
Sesame, hoisin
\$60

Tempura Cauliflower (GF, DF, VE)
Salsa Verde
\$55

Chickpea Panisse (GF, DF, VE)
Citrus herb aioli, pickled red onion
\$55

BBQ Duck Spring Roll (DF)
Hoisin, green onion
\$58

Firecracker Tempura Tiger Prawns (DF)
Togarashi aioli
\$65

Gruyere Cheese Fritter
Truffle puree
\$58

Pork and Kimchi Gyoza (DF)
Soy glazed, cilantro
\$58

Jalapeno Poppers
Chipotle aioli
\$50

Crisp Crab Puff (DF)
Black pepper jam
\$60

Beef Skewer (DF)
Soy ginger glaze, crispy shallot
\$58

Lemongrass Chicken Skewer (GF)
Coconut peanut sauce, scallion
\$58

ACTION STATIONS

All pricing is per person unless otherwise noted. Minimum 25 guests. A \$10 charge per person will apply for each guest below the minimum.

Stations are priced at \$150 per chef, per station

25-50 guests = 1 chef minimum

51-100 guests = 2 chef minimum

101+ guests = 3 chef minimum

Pasta Pasta

Cheese tortellini, penne, farfalle pasta

Pesto, alfredo, pomodoro sauce

Olives, capers, garlic, mushrooms, sun-dried tomatoes, pancetta, red onion, spicy sausage, parmesan cheese

\$30 Per Person

Noodle Wok Box (DF)

Egg noodles, rice noodles

Soy sauce, teriyaki

Bean sprouts, shitake mushrooms, green onion, julienne peppers, chilli, carrot, chicken, shrimp, tofu, sesame seeds

\$30 Per Person

Poutine

Double-fried Kennebec fries

Housemade gravy, seafood gravy with baby clams and bay shrimp

Spiced cheddar queso

Applewood smoked bacon, spiced minced chuck burger, scallion, diced tomato, sour cream, cheese curds

\$30 Per Person

CARVING STATIONS

Slow Roast Prime Beef Striploin (GF)

Grainy mustard, horseradish, Madagascan green

peppercorn sauce

\$32 per person

Cedar Roasted Pacific Steelhead (GF, DF)

Maple, thyme glaze

\$32 per person

Salt Spring Island Leg of Lamb (GF, DF)

Rosemary rubbed, mint jam, green olive tapenade

\$32 Per Person

Porchetta (GF, DF)

Herbed mustard, salsa verde

\$32 per person

DINNER



DINNER TABLE

All dinner tables include an assortment of artisan bread, butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of herbal teas and condiments.

THE CHEF'S SELECTED

\$92 Per Person

Gathered Greens Salad (GF, DF, VE)
Fennel, carrot, radish, lemon vinaigrette

Classic Caesar Salad
Romaine lettuce, crouton, parmesan, garlic dressing

Heirloom Tomato and Avocado Salad (GF)
Cucumber, bocconcini, basil pesto

Grilled Seasonal Vegetable Platter (GF, DF, VE)
Marinated olives, olive oil, fleur de sel

Roasted Pacific Steelhead (GF, DF)
Sherry gastrique

Rosstown Farms Roast Chicken Breast (GF)
Truffle brown butter vinaigrette

Salt Spring Island Leg of Lamb (GF, DF)
Rosemary rubbed, salsa verde

Spinach and Cheese Cannelloni
Parmesan, herb crumb

Golden Yukon Potato and Cheese Gratin (GF)

Roasted Sweet Baby carrots (GF, DF, VE)

Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

Chef's Sweet Table Display

THE BC

\$85 Per Person

Gathered Greens Salad (GF, DF, VE)
Fennel, carrot, radish, lemon vinaigrette

Kale Superfood Salad (DF, VE)
Ancient grains, kale, mint, dill, sunflower seeds, herbed tahini dressing

Heirloom Tomato and Avocado Salad (GF)
Cucumber, bocconcini, basil pesto

Roasted Pacific Steelhead (GF, DF)
Citrus salsa verde, lemon, capers

Rosstown Farms Roast Chicken Breast (GF, DF)
Wild mushroom jus

Spiced Beef Brisket (GF, DF)
Red wine jus, caramelized onion

Cheese Tortellini
Garlic white wine cream, crisp sage

Whipped Yukon Gold Potatoes (GF)

Broccolini (GF, DF, VE)
Lemon, parmesan

Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

Chef's Sweet Table Display

THE WALL

\$82 Per Person

Gathered Greens Salad (GF, DF, VE)
Fennel, carrot, radish, lemon vinaigrette

Classic Caesar Salad
Romaine lettuce, crouton, parmesan, garlic dressing

Roasted Beet Salad (GF)
Fennel, orange, goat cheese, balsamic vinaigrette

Roasted Pacific Cod (GF, DF)
Tamari glaze, ginger oil

Organic Roast Chicken Breast
Mustard crema, confit tomatoes

Brown and Wild Rice Pilaf (GF, DF, VE)

Herb-Roasted Local Farm Potatoes (GF, DF, VE)

Seasonal Roasted Vegetables (GF, DF, VE)

Sliced Seasonal Fruit and Berry Platter (GF, DF, VE)

Chef's Sweet Table Display

PLATED DINNER

All plated dinners include fresh baked artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted teas and condiments

Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$20 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$12 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

STARTER

Choose One

HOT

- Seared Scallops
Braised lentils, cauliflower velouté, pancetta crumb
- Beef Cheek (GF)
Parsnip, braised onion, marsala demi
- Rock Crab Cake
Celeriac remoulade, frisee, watercress
- Whipped Ricotta and Tomato Fondue Tart
Petit greens, balsamic reduction

SOUP

- Cream of Celeriac (GF)
Truffle, roasted apple
- Caramelized Onion and Potato
Bacon, paprika
- Wild Forest Mushroom (GF)
Pickled shimeji
- Crab Bisque (GF)
Tarragon crème fraiche

COLD

- Garden Greens (GF, DF, VE)
Poached pear, mixed greens, fennel, carrot, radish, balsamic vinaigrette
- Heirloom Tomato and Whipped Ricotta Salad (GF)
Cucumber, pickled red onion, arugula, white balsamic dressing
- Roast Beet and Fennel Salad (GF)
Goat cheese, orange, candied pecans, sherry vinaigrette
- Poached Pear and Burrata Salad (GF)
Poached pear, celery, grape, toasted hazelnuts, red wine vinaigrette
- Cured Salmon (GF, DF)
Avocado, shaved fennel, radish, citrus
- Angus Beef Tartare (DF)
Capers, shallots, chives, red onion, grainy mustard, egg yolk, crostini

DESSERT

Choose One

- Chocolate Passion Fruit Dome
Lemon curd
- Buttermilk Panna Cotta
Macerated berries
- Classic Tiramisu
Chocolate espresso ganache
- Brownie Mousse cake
Salted caramel sauce, raspberry gel
- Montelimar Apricot Pistachio Crumble
Dried fruit coulis

PLATED DINNER

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Plated dinners are designed to be a minimum of 3 courses (one selection per course for all guests) and pricing is per person.

\$20 supplement for a 4 course menu

Offer a pre-selected choice of entrée (maximum 3 selections including vegetarian) for an additional \$12 per guest on top of the highest priced entrée (selected 5 working days in advance) *.

*Name cards and seating charts required for pre-selected choice menu.

Offer entrée choice the day of the event for an additional \$25 per guest on top of the highest priced entrée.

ENTRÉE

AAA Beef Tenderloin

Herb-crusted, pressed potato, seasonal vegetables, natural jus

\$87 Per Person

New York Striploin (GF)

Pomme puree, grilled oyster mushroom, glazed carrot, horseradish jus

\$80 Per Person

Braised Short Rib (GF)

Pomme puree, slow roast root vegetables, natural jus

\$87 Per Person

Slow-Roast Lamb Shank (GF, DF)

Chickpea fricasee, artichoke, panisse, cumin-scented jus

\$87 Per Person

Apple Glazed Chicken Breast (GF)

Eggplant caponata, celeriac spum

\$82 Per Person

Paradise Valley Pork Loin (GF, DF)

Braised lentils, pumpkin, roasted apple, seasonal vegetables

\$82 Per Person

Oven Roast Pacific Halibut (GF)

(Seasonally available April - October)

Fingerling potatoes, melted leeks, vichyssoise reduction

\$82 Per Person

Roasted Pacific Steelhead (GF)

Sweet pea studded risotto, preserved lemon, glazed asparagus, olive oil

\$75 Per Person

Caponata and Ancient Grain Strudel (VE)

Confit tomato, grilled king oyster mushroom, roast garlic oil

\$70 Per Person

Grilled Vegetable Moussaka (GF, V)

Eggplant, zucchini, mushroom, kale, lemon ricotta, tomato, oregano compote

\$70 Per Person

LATE NIGHT CRAVINGS

All pricing is per dozen unless otherwise noted. Minimum 3 dozen per selection

100% Canadian Beef Sliders
Cheddar, dill pickle, brioche bun
\$65

BBQ Pulled Pork Slider (DF)
Apple cider slaw, brioche bun
\$65

Classic Salt and Pepper Chicken Wings (DF)
\$60

Soy Lime Glazed Chicken Wings (DF)
Cilantro
\$63

Crispy Dry Pork Ribs (DF)
Salt and cracked black pepper
\$55

Fried Pork and Shrimp Wontons (DF)
Chilli sauce, soy reduction
\$60

Truffle Fries (GF)
Parmesan, parsley
\$9 per guest

Yam Fries (GF, DF, VE)
Chipotle Aioli
\$9 per guest

CHILDREN'S PLATED MENU

\$25 Per Child (ages 12 and under)

(must be the same selection for all children)

Choice of 100% orange juice, apple juice, milk or soft drink

Choice of one entree and one dessert from below

ENTRÉE

Choose One

- Roast Chicken Breast
Yukon gold mashed potato, chef-selected vegetables, chicken gravy
- Roasted Pacific Steelhead (GF)
Yukon gold mashed potato, chef-selected vegetables, dill cream sauce
- 100% Canadian Beef Cheeseburger
Kennebec fries, ketchup
- Chicken Strips and Fries (DF)
Tomato ketchup and plum sauce
- Macaroni and Cheese
Baked garlic crumb
- Spaghetti Bolognese
Tomato meat sauce, shaved parmesan
- Buttered Penne
Plain seasoned

DESSERT

Choose One

- Vanilla Ice Cream, Chocolate Syrup
- Fruit sorbet trio (GF, DF, VE)
- Oatmeal and Chocolate Chip Cookies
- Seasonal Fruit Plate (GF, DF, VE)

BAR & WINE



HOST

Host pays for all the beverages consumed. Prices do not include service charge and taxes. Bartender: \$50/hr (min of 4 hrs) will apply if \$400 net revenue is not met per bar.

House Red or White Wine
Peller Estate or Open
\$9 Per Glass (6 oz)

Domestic Beer
Granville Island Lager, Granville Island Pale Ale, Molson Canadian,
Coors Light
\$9 Per Bottle (340 ml)

Deluxe Liquor
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi
White, Bacardi Black, Crown Royal Rye, Jack Daniel's Bourbon,
Glenfiddich 12 Year Scotch
\$10 Per Glass (1 oz)

Soft Drinks
Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices,
bottled sparkling water, bottled water
\$6 Each

Premium Beer
Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$10 Per Bottle (340 ml)

Premium Liquor
Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum,
Captain, Morgan White Rum, Captain Morgan Spiced Rum, Canadian
Club Rye Jim Beam Bourbon, Dewars White Label Scotch, Jose
Cuervo Tequila
\$9 Per Glass (1 oz)

Featured Wine
\$10 Per Glass (6 oz)

Martinis
\$13 Per Glass (2oz)

Cider
Strongbow, Grower's Extra Dry Peach
\$10 Per Bottle (340 ml)

Deluxe Liqueur
Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys
Irish Cream
\$11 Per Glass (1 oz)

CASH

The guest pays for own beverages. Debit and Credit Card only. If you would like to have hard cash available, please speak to your Event Manager. Prices include service charge and taxes. Bartender: \$50/hr (min. 4 hrs) will apply if \$400 net revenue is not met per bar. Cashier: \$50/hr (min 4 hrs) will always be applied. Hotel will staff one cashier per 100 guests.

House Red or White Wine
Peller Estate or Open
\$10 Per Glass (6 oz)

Domestic Beer
Granville Island Lager, Granville Island Pale Ale, Molson Canadian,
Coors Light
\$10 Per Bottle (340 ml)

Deluxe Liquor
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Spiced Rum, Bacardi
White, Bacardi Black, Crown Royal Rye, Jack Daniel's Bourbon,
Glenfiddich 12 Year Scotch
\$11 Per Glass (1 oz)

Soft Drinks
Assortment of Pepsi® soft drinks, assortment of Dole® bottled juices,
bottled sparkling water, bottled water
\$6 Each

Premium Beer
Corona, Heineken, Sleemans Honey Brown Lager, Stella Artois
\$11 Per Bottle (340 ml)

Premium Liquor
Stolichnaya Vodka, Beefeater Gin, Captain Morgan Dark Rum,
Captain, Morgan White Rum, Captain Morgan Spiced Rum, Canadian
Club Rye Jim Beam Bourbon, Dewars White Label Scotch, Jose
Cuervo Tequila
\$10 Per Glass (1 oz)

Featured Wine
\$11 Per Glass (6 oz)

Martinis
\$14 Per Glass (2oz)

Cider
Strongbow, Grower's Extra Dry Peach
\$11 Per Bottle (340 ml)

Deluxe Liqueur
Courvoisier vs, Hennessy VSOP, Van Gogh Espresso Vodka, Baileys
Irish Cream
\$12 Per Glass (1 oz)

WINE LIST

RED

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers Red, VQA, BC</i>	\$40
OPEN <i>Merlot, VQA, BC</i>	\$40
RED ROOSTER <i>Cabernet Merlot, VQA, BC</i>	\$46
MARQUES DE CACERES <i>Rioja, SP</i>	\$46
CHATEAU COURTEILLAC <i>Bordeaux, FR</i>	\$48
KINGSTON ESTATE <i>Shiraz, AU</i>	\$50
SEPTIMA <i>Malbec, AR</i>	\$54
GARZON <i>Cabernet Franc Tannat, UY</i>	\$54
TINHORN CREEK <i>Cabernet Franc, VQA, BC</i>	\$58
TINHORN CREEK <i>Pinot Noir, VQA, BC</i>	\$58
LA BRACCESCA <i>Montepulciano, IT</i>	\$60
MEIOMI <i>Cabernet Sauvignon, US</i>	\$65
NK'MIP TALON <i>Cabernet Syrah, VQA, BC</i>	\$70
MISSION HILL <i>Pinot Noir, VQA, BC</i>	\$80
LOUIS LATOUR <i>Bourgogne, FR</i>	\$85
BLACK HILLS <i>Syrah, VQA, BC</i>	\$95
STAG'S LEAP <i>Cabernet Sauvignon, US</i>	\$120
DOMAINE DROUHIN <i>Pinot Noir, US</i>	\$160
CHATEAU LA BON PASTEUR <i>Bordeaux, FR</i>	\$330

WHITE

	<i>Per Bottle</i>
PELLER RESERVE <i>Winemakers White, VQA, BC</i>	\$40
OPEN <i>Sauvignon Blanc, VQA, BC</i>	\$40
RED ROOSTER <i>Pinot Gris, VQA, BC</i>	\$46
GABBIANO <i>Pinot Grigio, IT</i>	\$46
TINHORN CREEK <i>Chardonnay, VQA, BC</i>	\$52
BABICH MARLBOROUGH <i>Sauvignon Blanc, NZ</i>	\$54
GREY MONK <i>Riesling, VQA, BC</i>	\$54
HAHN <i>Chardonnay, US</i>	\$60
NK'MIP WINEMAKERS SERIES <i>Pinot Blanc, VQA, BC</i>	\$70
BLACK HILLS <i>Viognier, VQA, BC</i>	\$70
BELLINGHAM 'THE BERNARD SERIES' <i>Chenin Blanc, SA</i>	\$70
WILLIAM FEVRE <i>Petit Chablis, FR</i>	\$74
VILLA MARIA <i>Sauvignon Blanc, NZ</i>	\$80

SPARKLING & ROSÉ

	<i>Per Bottle</i>
HENRI GALLARD <i>Rosé, FR</i>	\$44
HENKELL TROCKEN <i>Sparkling Wine, GER</i>	\$50
HENKELL TROCKEN <i>De-Alcoholized Sparkling Wine, GER</i>	\$40
STELLARS JAY <i>Brut, BC</i>	\$58
CHARTRON & TREBUCHET CREMANT <i>Brut, FR</i>	\$65
VEUVE DE CLICQUOT <i>Champagne, FR</i>	\$150
DOM PÉRIGNON <i>Champagne, FR</i>	\$480

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VANCOUVER AIRPORT

For any event inquiries, please contact westinsales@wallcentre.com

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