



EVENTS MENU

Wall SHERATON VANCOUVER
WALL CENTRE



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

The image features four artisanal toast sandwiches arranged on a rustic wooden cutting board. The toasts are made of dark, seeded bread. The toppings are diverse: one has a green spread with pomegranate seeds and almonds; another has a white spread with purple and yellow mashed vegetables, broccoli, and a radish slice; a third has a white spread with a large purple vegetable, yellow fruit, and a radish slice; and the fourth has a green spread with a pomegranate seed. In the background, a glass of light-colored juice is visible on a marble surface.

BREAKFAST

BREAKFAST TABLE

All breakfast tables include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments and 100% pure orange, pink grapefruit and apple juice.

WALL CENTRE SIGNATURE BREAKFAST

\$56 Per Person

- Wall Centre Custom Pastry Basket
Butter croissants, mini French Danishes, savoury scones, warm banana bread, Wall Centre mini corn muffins
Honey, butter, fruit preserves
- Individual parfaits made from our house-blended granola, seasonal berries, low-fat Greek yogurt, honey
- Wildberry smoothie shooters (GF)
- Scrambled free-range eggs, snipped chives (GF)
- Dungeness Crab Benedict
Panko-crusted crab cake, wilted baby spinach, a medium poached free-range egg, lemon-dill hollandaise sauce
- Warm Breakfast Crepes
Granny Smith apple and cinnamon compote, fresh berries, chantilly cream
- Hickory smoked bacon (GF)
- Black Forest all-natural turkey sausages (GF)
- Fried Kennebec potatoes, sweet red onion, bell pepper (GF)
- Sliced seasonal fruit

VITALITY

\$42 Per Person

- Mediterranean Yogurt Jar
Greek yogurt, tropical fruit, bran flakes, citrus segments, dried fruits, toasted pistachios
- Canadian maple and coconut chia parfait with fresh pineapple, kiwi, berries, roasted almonds (GF, VE)
- Steel-cut oatmeal with Canadian maple syrup, brown sugar, house-made fruit compote (GF, VE)
- Free-range vegetable frittata kale, roasted sweet bell pepper, Capriny goat cheese (GF)
- Fruit skewers

WEST

\$51 Per Person

- Wall Centre Pastry Basket
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter. fruit preserves
- Eggs Benedict Duet
Classic seared Canadian back bacon, poached free-range egg on a buttered English muffin, hollandaise sauce
- West Coast (GF)
Smoked wild Pacific salmon, poached free-range egg, wilted baby spinach on a crisp potato cake with lemon-chive hollandaise
- Skillet fried mini potato (GF)
- Roasted local vine-ripened tomato, herb butter, grilled asparagus (GF)
- Sliced seasonal fruit

CONTINENTAL

\$38 Per Person

- Wall Centre Pastry Basket
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter, fruit preserves
- Assorted individual boxed cereals with low-fat milk
- House-made granola with low-fat Greek yogurt
- Sliced seasonal fruit

CLASSIC

\$46 Per Person

- Wall Centre Pastry Basket
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter, fruit preserves
- Scrambled free-range eggs with Canadian-aged white cheddar (GF)
- Maple bacon strips (GF)
- Black Forest all-natural turkey sausages (GF)
- Country fried baby Yukon nugget potato (GF)
- Sliced seasonal fruit

PLATED BREAKFAST

All breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments and 100% pure orange juice.

SAVOURY

\$42 Per Person

- Wall Centre Pastry Basket
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter, fruit preserves
- Individual glasses of fresh cubed seasonal fruit
- Fraser Valley free-range scrambled eggs (GF)
- Thick-cut maple smoked bacon (GF)
- Handcrafted local chicken and apple sausage
- Grilled asparagus
- Griddle roasted golden potato wedges with sweet peppers

SWEET

\$42 Per Person

- Wall Centre Pastry Basket
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter, fruit preserves
- Belgium waffles
Strawberries, banana brûlée, dusted with confectioners sugar,
Quebecois maple syrup, whipped Chantilly cream on the side
- Bacon strips (GF)
- Black Forest all-natural turkey breakfast sausages (GF)
- Petit fruit skewer

BREAKFAST ENHANCEMENTS

- A’ LA CARTE OMELETTE CHEF ACTION STATION* (GF)
Made-to-order eggs and omelettes with a bounty of fillings from our chef’s pantry
*Omelette station includes a chef and must be a minimum of 50 guests otherwise a \$200 service charge will apply.
\$24 Per Person
- BLACK FOREST® SELECTION
Smoked and cured deli meats and international cheeses (GF)
\$15 Per Person
- SMOKED WILD SOCKEYE SALMON (GF)
Capers, sweet red onions and egg mimosa
\$15 Per Person
- WEST COAST BREAKFAST FRITTATA (GF)
Dungeness crab, smoked Pacific salmon, baby shrimp
\$15 Per Person
- MEDITERRANEAN BREAKFAST JAR
Greek yogurt, tropical fruit, citrus segments, blueberries, bran flakes, pistachios
\$12 Each
- MAPLE COCONUT CHIA JAR (GF,VE)
Maple syrup, fresh pineapples, kiwi, berries, toasted almonds
\$12 Each
- CONGEE BOWL (GF)
Fried egg, smoked tofu, shitake mushrooms, spinach, peanuts, ginger, scallions
\$12 Each
- BREAKFAST SANDWICH
Croissant, bacon, tomato, scrambled eggs, marble cheddar
\$12 Each
- BREAKFAST WRAP
Whole wheat tortilla, BC farm fresh eggs, chorizo sausage, Monterey jack cheese, pico de gallo
\$12 Each
- VEGETABLE FRITTATA (GF)
Free-range eggs, kale, roasted sweet bell pepper, Capriny goat cheese
\$12 Per Person
- OMELETTE (GF)
Black Forest honey ham and cheddar cheese
\$12 Per Person
- VEGETABLE OMELETTE (GF)
Wilted baby spinach, sauteed mushrooms, brie cheese
\$12 Per Person
- BELGIUM WAFFLES
Canadian maple syrup, Chantilly cream, seasonal berries
\$10 Per Person
- MINI BUTTERMILK AND WHOLE WHEAT PANCAKES
Canadian maple syrup, Chantilly cream, seasonal berries
\$10 Per Person
- FRASER VALLEY EGGS (GF)
Two large free-range eggs: scrambled, over easy, poached or sunny side up
\$10 Per Person
- HAM AND BACON (GF)
Seared Canadian back bacon, smoked country ham or low-fat turkey bacon
\$10 Per Person
- SAUSAGES
Black Forest all-natural turkey (GF), chicken and apple, classic pork or chorizo sausages (GF)
\$10 Per Person
- POTATOES (GF)
Country fried Kennebec, golden hash brown patties or rosti potatoes with spring onion
\$10 Per Person
- OATMEAL (GF, VE)
Steel-cut oats, Canadian maple syrup, brown sugar, house-made fruit compote
\$10 Per Person

BREAKFAST ENHANCEMENTS CONTINUED

- WALL CENTRE PASTRY BASKET
Butter croissants, fruit and berry muffins, mini French danishes
Honey, butter, fruit preserves
\$8 Per Person
- TOASTING STATION
Artisan country bread, assorted preserves
\$8 Per Person
- BAGELS
New York-style, Philadelphia® cream cheese
\$8 Per Person
- GLUTEN-FREE TOASTING BREADS AND HEALTHY MUFFINS
Served with assorted preserves
\$8 Per Person
- INDIVIDUAL PARFAITS
House-blended granola, seasonal berries, low-fat Greek yogurt with honey
\$8 Each
- ASSORTED PROBIOTIC AND LOW-FAT GREEK YOGURT
\$8 Each
- ASSORTED INDIVIDUAL BOXED CEREALS
With low-fat milk
\$8 Each



BREAKS

BUILD YOUR OWN BREAK

All breaks include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

\$27 Per Person

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

GROUP A

Choose One

- Wall Centre signature corn muffins (V)
- Selection of whole seasonal fruit
- Seasonal fruit smoothie (GF, V)
- Mini red velvet cupcakes with cream cheese frosting (V)
- Nanaimo bars, lemon bars, brownies (V)
- Seasonal vegetables with Roquefort dressing (GF, V)
- Wildberry scones (V)
- Savoury cheese scones (V)
- Assorted gourmet popcorn (GF, V)
- Yam fries with lemon herb aioli (GF, V)
- Hand-rolled vegetable spring rolls with chilli plum sauce (VE)
- Mini falafels with tzatziki dip (GF, V)
- Energy balls (GF, VE)

GROUP B

Choose One

- Pastry Chef's seasonal cookie selection (V)
- Chocolate chip banana bread, raspberry lemon loaf (V)
- Crisp root vegetable chips (GF, VE)
- Organic whole grain energy bar (GF, VE)
- Strawberry shortcake verrines (V)
- Torched mini lemon meringue tarts (V)
- Roasted nuts of the world (GF, VE)
- Mini potato skins stuffed with broccoli, cheddar, goat cheese (GF, V)
- Smoked Bacon, sun-dried tomato, feta cheese quiche
- Wild mushroom and Gorgonzola croquette with truffle aioli (V)
- Mini ham, Swiss cheese, tomato croissant
- Mochi skewer with red bean paste and strawberries (GF, VE)

GROUP C

Choose One

- Fruit skewers with minted honey yogurt (GF, V)
- Marble cheese sticks with grapes, apples, crackers (GF, V)
- Wall Centre signature individually wrapped trail mix (GF, V)
- Chia parfait with seasonal berries, shaved coconut (GF, VE)
- Selection of French macaroons (GF, V)
- Chocolate and banana cream puffs (V)
- French canelé with vanilla and rum (V)
- Asian melon pan (Soft sweet bun with cookie crust) (V)
- Pastry Chef's selection of signature mini donuts (V)
- Trio of dips (GF) - Garlic red pepper and feta, sun-dried tomato & olive, chickpea hummus, grilled Moroccan spiced pita bread (V)
- Fried chicken and waffle skewer with lavender honey
- Oat bar (GF, VE)
- Wild salmon lollipops with lemon and chive-infused chevre (GF)

BEVERAGES

- STARBUCKS® REGULAR AND DECAFFEINATED COFFEE, ASSORTED TAZO® TEAS AND CONDIMENTS
\$9 Per Person
- SELECTION OF PEPSI® REGULAR AND DIET SOFT DRINKS
\$7 Each (On Consumption)
- BOTTLED STILL WATER
\$7 Each (On Consumption)
- DOLE® BOTTLED 100% JUICES
\$7 Each (On Consumption)
Apple, orange, grapefruit and cranberry juices
- BOTTLED SPARKLING WATER
\$7 Each (On Consumption)
- SELECTION OF BUBLY™ SPARKLING WATER
\$7 Each (On Consumption)
- RED BULL® REGULAR AND SUGAR-FREE ENERGY DRINK
\$7 Each (On Consumption)
- PINK LEMONADE WITH MINT LEAVES
\$45 Per Pitcher
- SWEETENED OR UNSWEETENED ICE TEA WITH LEMON SLICES
\$45 Per Pitcher
- 100% HOMESTYLE JUICES
\$45 Per Pitcher
100% homestyle apple, orange, grapefruit and cranberry juices
- REGULAR, CHOCOLATE OR LOW-FAT MILK
\$45 Per Pitcher
- NON-ALCOHOLIC FRUIT PUNCH WITH TROPICAL FRUITS AND STRAWBERRIES
\$55 Per Pitcher



LUNCH



CHILLED LUNCH TABLE

All lunch tables include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

DELI
\$57 Per Person

- Soup du jour
- Organic Field Greens (GF, VE)
English cucumber, local cherry tomato, radish pedals
House selection of dressings
- Vegetable Rotini Salad
Garlic, fresh herbs, sun-dried Kalamata olive, marinated artichoke
- Deluxe Sandwich Display
Smoked turkey breast, marble cheddar, cranberry compote,
French baguette
Lemon pepper roasted beef sirloin, tomatoes, red onions, arugula,
horseradish aioli, Multigrain baguette
Tandoori chicken salad, green leaf lettuce, tomatoes, mango
chutney, country bread
Albacore tuna salad, lemon herb mayo, cucumbers, sprouts,
jalapenos, ciabatta bun
Grilled seasonal vegetables, caramelized onions, garlic hummus,
balsamic glaze, focaccia
Chef’s selection of pickled vegetables
(Sandwiches are based on three pieces/person)
- Assorted dessert bars
- Chia and seasonal berry parfait (GF, VE)

MARKET
\$57 Per Person

- Soup du jour
- Mediterranean Vegetable Salad (GF)
Sweet bell peppers, cucumbers, tomatoes, feta cheese,
oregano dressing
- Flour Tortilla Wraps
Chicken Caesar - Grilled chicken breast, romaine lettuce, tomato,
cucumber, avocado, marble cheddar
Char-broiled fresh steelhead salmon, pineapple salsa, sprouts,
cucumber, crisp lettuce, chilli lime aioli
Chimichurri beef – Sirloin steak cooked medium rare, sweet bell
peppers, Spanish onions, shaved cabbage
Southwest vegetarian – Avocado, fire-roasted peppers, chipotle
black bean rice, spicy greens, pico de gallo
(Wraps are based on three pieces/person)
- Pastry Chef's cookie selection
- Sliced seasonal fruit

GARDEN
\$57 Per Person

- Vegetable Soup (VE)
- Artisan Baby Lettuces
Belgium endive, radish pedals, julienne carrots, sun-dried berries,
toasted pumpkin seed
Citrus herb vinaigrette and raspberry white balsamic dressing
- Honey-roasted beet, strawberry, orange salad
Crumbled goat cheese, toasted pistachio slivers
- Garden Vegetable Salad Roll (VE)
Mango, sweet local bell pepper, baby lettuce hearts, mint,
rice vermicelli noodles, spicy peanut dipping sauce
- Southwest Buddha Bowl
Blackened chipotle spiced chicken breast, organic quinoa, avocado,
cherry tomatoes, sweet corn, red onion and peppers, coriander,
jalapeno lime vinaigrette
- Poke Bowl
Steamed sushi rice, tuna poke, salmon caviar, chiffonade egg crepe,
English cucumbers, shitake mushrooms, tofu, pickled ginger, nori
- Mango pudding
- Sliced seasonal fruit

HOT LUNCH TABLE

All lunch tables include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

COAST

\$62 Per Person

- West Coast Creamy Seafood Chowder (GF)
Locally sourced Ocean Wise seafood, smoked bacon, Yukon gold potatoes, fresh herbs
- Chef’s Blend of Seasonal Lettuces (GF)
Sun-dried blueberries, candied walnuts, carrot, local cherry tomato, citrus honey vinaigrette
- Organic Quinoa Salad (GF)
Baby kale, roasted yams, navy beans, hardboiled eggs, lemon basil vinaigrette
- Cedar plank maple BBQ Lois Lake steelhead salmon (GF)
- Roasted Fraser Valley chicken, rosemary, lemon, garlic (GF)
- Wild rice pilaf, vegetable trinity, fresh herbs (GF, VE)
- Warm BC apple crumble, Chantilly cream (V)
- Sliced seasonal fruit

ASIA

\$62 Per Person

- Chicken and Vegetable Laksa Soup (GF, DF)
Vermicelli noodles, lime
- Butter Lettuce and Asian Green Salad (VE)
Radish sprouts, edamame, carrots, cucumbers, mandarin sesame soy vinaigrette
- Green Papaya Salad (GF)
Carrot, green beans, tomato, chilli, peanut, fish sauce, lime juice
- Chicken and Shrimp Pad Thai (GF)
Stir-fried rice noodles with bean sprouts, chives, garlic, tofu
- Honey Garlic Pork Satays
Peanut dip
- Thai Green Curry (GF, VE)
Eggplant, carrots, squash, green beans, bell peppers, fried tofu, shitake mushrooms, lemongrass ginger coconut broth, coriander
- Pineapple fried rice (GF, VE)
- Yuzu crème brûlée (GF, V)
- Ube Cheesecake

MEDITERRANEAN

\$62 Per Person

- Warm pita bread with tzatziki dip
- Spanish chickpea and chorizo soup (GF)
- Delicate Artisan Greens (GF)
Pepper, cucumber, tomato, shaved red onion, crumbled feta cheese, creamy house ranch dressing and red wine herb vinaigrette
- Couscous Salad (VE)
Apricot, orange zest, toasted almond, ginger, mint
- Lemon, rosemary and garlic marinated chicken breast skewers
- Grilled Moroccan spiced lamb brochettes (GF)
- Roasted Mediterranean vegetables with oregano, thyme and extra virgin olive oil (GF, VE)
- Rice pilaf with petit green peas (GF, VE)
- Mini falafels with Tzatziki dip (GF, VE)
- Baklava
- Sliced seasonal fruit

BACK YARD BBQ

\$62 Per Person

- Warm cornbread, honey butter
- Tossed Green Salad (GF, VE)
Vegetable crudité, balsamic vinaigrette and creamy ranch dressing
- Mushroom and String Bean Salad (GF, VE)
Red wine shallot vinaigrette
- Classic Potato Salad (GF)
Hard-boiled eggs, crisp celery
- Slow-smoked mesquite pulled pork, jicama slaw, mini rolls
- Grilled boneless chicken pieces seasoned with our house-blended dry rub (GF)
- Wall Centre chipotle five bean vegetarian chilli (GF, VE)
- Charred zucchini, cauliflower, cilantro-lime vinaigrette (GF, VE)
- Thick-cut steak fries (GF)
- Crispy onion rings
- S'more chocolate mousse parfait (V)
- Watermelon wedges

HOT LUNCH TABLE CONTINUED

PRONTO

\$62 Per Person

- Warm herb focaccia, olive oil, Aceto balsamic vinegar
- Minestrone soup
- Caesar Salad
House-made focaccia croutons, Grana Padano cheese, buttermilk Caesar dressing
- Caprese Salad (GF, V)
Mozzarella, vine-ripened tomato, basil, extra virgin olive oil
- Antipasto (GF, VE)
Grilled seasonal vegetables, artichokes, olives
- Pan-seared Fraser Valley chicken breast, marsala, baby bella mushroom sauce (GF)
- Spaghetti Aglio E Olio (V)
Spaghetti, garlic, chilli, extra virgin olive oil, Grana Padano cheese, Italian parsley
- Hand-made Gemelli pasta with prawns, local clams, mussels, sun-dried tomatoes, artichokes, peas, white wine pesto cream sauce
- Tiramisu cream puff (V)
- Strawberry panna cotta (GF, V)

QUANTO BASTA (AS MUCH AS YOU LIKE)

\$60 Per Person

- Tuscan cannellini bean soup (GF, VE)
- Wall Centre Lettuce Blend (GF)
Compressed green apples, candied pecans, Armstrong artisan smoked gouda, Shaved fennel, radishes, blackberry thyme vinaigrette
- Heirloom Tomato, Baby Beet, Burrata Salad (GF)
Wild baby arugula, Modena balsamic vinegar reduction, Olio Novello extra virgin olive oil, basil, sea salt, cracked black pepper
- Asparagus and Mint Salad (GF)
Shaved Grana Padano cheese, lemon Dijon vinaigrette
- Gourmet Mushroom and Seasonal Vegetable Risotto (GF)
Chanterelle, white shimeji, shitake mushrooms, snap peas, baby carrots, chive oil, crispy leeks
- Baked Eggplant Parmesan
Panko breaded eggplant layered with marinara sauce and mozzarella cheese
- Black Bean and Portabella Mushroom Cakes (GF, VE)
Chilliwack corn succotash, roasted sweet bell pepper sauce
- Pesto Cauliflower (GF, VE)
Roasted cauliflower, oven-dried tomatoes, garlic, toasted pine-nuts
- Strawberry zabaglione (GF)
- Cranberry pistachio biscotti

CHILLED PLATED LUNCH

All lunch tables include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

COBB SALAD (GF)

\$50 Per Person

- Butter lettuce bouquet, grilled chicken breast seasoned with lemon and cracked black pepper, vine-ripened tomatoes, avocado, crisp bacon, free-range egg, crumbled Roquefort cheese, shaved chicory, red wine dressing
- Warm blueberry and peach cobbler

NICOISE SALAD (GF)

\$50 Per Person

- Grilled Lois Lake steelhead salmon fillet, oven-dried cherry tomatoes, green bean and olive salad, boiled fingerling potatoes, white anchovy and egg mimosa, lemon-chive dressing
- Seasonal fruit tart
- Crème patissiere and sweet European pastry

HOT PLATED LUNCH

All plated lunches include artisan rolls and butter, Starbucks® regular and decaffeinated coffee, assorted Tazo® 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 (up to 3 selections including a vegetarian option) 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)

- Roasted Butternut Squash and Coconut Bisque
Crispy kale (GF)
- Wild Mushroom Soup
Brioche croutons and chives
- Old-Fashioned Tomato Soup
Basil pesto crostini
- Heritage Mixed Lettuces (GF, VE)
Sun-dried cranberries, cherry tomato, radish pedals, english cucumber, toasted pumpkin seed, raspberry white balsamic vinaigrette
- Kale Caesar Salad
Baby kale, romaine hearts, garlic and herb ciabatta crouton, fried capers, parmesan crisp
- Beet and Goat Cheese Salad (GF, V)
Honey roasted beets, capriny goat cheese, candied walnuts, wild arugula, sherry dijon dressing
- Caprese Salad (GF, V)
Local heirloom and vine-ripe tomatoes, baby mozzarella, torn basil, aged balsamic reduction
- Arancini
Creamy mushroom, gorgonzola and herb risotto balls, breaded and fried, marinara sauce

DESSERT (CHOOSE ONE)

- Flourless Belgium Dark Chocolate Cake (GF, V)
Burnt meringue, cacao berry dark chocolate, raspberry sauce
- Classic Tahitian Vanilla Bean Crème Brule (GF, V)
Seasonal fruits and chantilly cream
- Mango Mousse Cake (V)
Wild blueberry compote, chocolate decor
- Warm Mixed Berry Snicker Doodle Crumble (V)
Vanilla bean ice-cream
- Tiramisu (V)
Coffee flavoured Italian custard, lady fingers, shaved chocolate, lace cookie

HOT PLATED LUNCH CONTINUED

ENTRÉE

- Lamb (GF)
Red wine and rosemary slow braised lamb shank
Herbed parmesan polenta, glazed carrots, broccolini, sweet and sour purple cabbage
Meyer lemon gremolata, honey espresso sauce
\$70 per person
- Steak (GF)
Charbroiled Canadian triple “A” strip steak
Smashed mini red potatoes, roasted garlic and chive
Grilled seasonal vegetables, brandy peppercorn demi-glace
\$68 per person
- Chicken (GF)
Grilled Fraser Valley free-run chicken breast
Pan-roasted king oyster, shitake, portabella mushrooms
Roast Yukon gold potato wedges, caramelized pearl onion
Market vegetables, natural poultry jus
\$65 per person
- Hoisin Glazed Pork Chop
Spicy tomato and coriander chutney
Coconut Rice, chilli garlic fried beans, seasonal Asian vegetables
\$60 per person
- Salmon
Oven-baked maple glazed fresh Lois Lake steelhead salmon fillet,
blistered cherry tomatoes, French beans, sweet potato gnocchi,
lemon, chive butter sauce
\$60 per person
- Linguini
Wild red shrimp, Lois Lake salmon, Pacific cod, West Coast mussels
White wine, garlic, San Marzano tomato cream sauce, basil
Wilted baby spinach, julienne vegetables
\$58 per person
- Thai Vegetable Curry (GF, V)
Eggplant, carrots, squash, green beans, bell peppers, sweet potato, tofu, shitake mushrooms,
coriander, green curry, lemongrass ginger, coconut broth, steamed Thai rice
\$54 per person

RECEPTION



RECEPTION TABLE

SEAFOOD (GF)

(Based on six pieces per person)
Poached jumbo prawns, steamed Dungeness crab, BC honey mussels, scallop ceviche shooters, Pacific albacore tuna poke, fresh-shucked Vancouver Island oysters, spicy XO cocktail sauce, local raspberry vinegar and shallot mignonette, house-made pickled fennel, tabasco
\$38 Per Person

SOCKEYE SALMON (GF)

Cedar plank displayed smoked Pacific wild salmon, capers, sweet red onion, lemon dill cream cheese, crisp bagel chips, toasted rye (G)
\$29 Per Person

SUSHI (GF, G)

(Based on five pieces per person)
Hand-made nigiri and maki sushi, pickled ginger, wasabi, light soy sauce, steamed edamame
\$29 Per Person

CHARCUTERIE (GF)

San Daniele prosciutto, spicy capicola, calabrese and genoa salami, merguez sausage, cranberry pate provolone, smoked gouda cheese, house-made pickles, assorted olives, mustards, breadsticks, focaccia, baguettes
\$27 Per Person

FROMAGE (GF, V)

Chef’s selection of European and domestic cheeses, Fraser Valley honeycomb, seedless grapes, dried fruits, candied spiced nuts, toasted baguettes, assorted crackers
\$26 Per Person

DIM SUM

(Based on four pieces per person)
Shrimp dumplings, pork and shrimp dumplings, shanghai dumplings, vegetable potstickers, low sodium soy, chilli sauce, ginger red vinegar
\$25 Per Person

FLATBREAD

Margherita; house-made tomato sauce, bocconcini, tomato, basil leaves
BBQ Chicken; shredded jack cheese, shaved red onions, sweet bell pepper, chilli lime aioli
San Danielle Prosciutto; wild arugula, caramelized onion, baby mozzarella and chilli flakes
\$25 Per Person

SWEETS

Assortment of sweets curated by our Pastry Chef
\$24 Per Person

VEGETABLE ANTIPASTO (GF, VE)

Grilled asparagus, eggplant, zucchini, sweet bell peppers, carrots, portabella mushrooms, chef's selection of olives, marinated artichokes
\$19 Per Person

CRUDITÉS (GF, V)

Array of local small farm vegetables, creamy Roquefort dip, roasted garlic hummus dip, red pepper feta cheese dip
\$15 Per Person

SLICED SEASONAL FRUITS

\$15 Per Person

COLD CANAPÉS

All menu items are priced and sold per dozen, minimum order of 3 dozen per item. All items can be displayed or passed.

EXCLUSIVE CANAPÉS

\$70 Per Dozen

- Maple bourbon-glazed pork belly, baby gem lettuce, compressed green apple slaw, crackling (GF)
- Mini sesame cone filled with spicy Pacific albacore tuna tartar, avocado cream
- Chive blinis with poached Atlantic lobster lemon crème Fraiche mango salsa
- Mushroom purse, foraged BC wild mushrooms, tawny port, minted pea and garlic dip (GF, VE)
- Serrano ham, melon, baby mozzarella bites with a blackberry gastrique (GF)
- Peking-style duck wrap, five-spiced duck breast, cucumbers, scallions, enoki mushrooms
- Wild salmon lollipops with lemon and chive-infused chevre (GF)
- Mini Dungeness crab taco, scratch guacamole, radish slaw, chipotle cream (GF)

LUXURY CANAPÉS

\$65 Per Dozen

- House-smoked Fraser Valley chicken breast, camembert, cranberry chutney, brioche toast
- San Danielle prosciutto wrapped asparagus tips, grana padano parmesan, white truffle oil (GF)
- English Stilton, port wine poached pear, candied walnuts on golden chicory (GF, V)
- West Coast salmon poke with puffed rice, wasabi cream (GF)
- House smoked salmon candy, bannock pillow, lemon herb cream cheese
- Ice-wine compressed watermelon, handcrafted Happy Days goat cheese, mint, white balsamic reduction (GF, V)
- Fried wonton, chilli garlic tofu, broccolini (VE)
- Grilled eggplant, roasted red bell pepper, basil, fresh lemon ricotta, smoked tomato chutney (GF, V)
- Prawn salad roll - black tiger prawns, Asian green chives, vermicelli noodles, spicy peanut dip (GF)
- Bruschetta
Grilled rustic Italian bread, vine-ripened tomato, baby mozzarella cheese, cannellini bean, basil pesto (V)
- Rainbow Roll (VE)
Cucumber, seaweed, bean curd, mango, avocado, kiwi dressing
- Pastry Chef’s choice of dessert lollipops

HOT CANAPÉS

All menu items are priced and sold per dozen, minimum order of 3 dozen per item. All items can be displayed or passed.

EXCLUSIVE CANAPÉS

\$70 Per Dozen

- Sun-dried cranberry and brie, phyllo (V)
- Mini grilled cheese bites atop a tomato soup shooter
- Pan-seared wild Canadian scallop, sweet pea puree, lobster oil, pancetta crisp (GF)
- Golden nugget potato-filled, foraged mushroom, candied onion, Roquefort cheese (GF, V)
- Tempura fried Atlantic lobster, nori and corn fritter, curry mango dip
- Crispy batter jap chae nori roll (VE, GF)
- Mini Yorkies
Angus beef tenderloin, red wine demi-glace, horseradish aioli, chives
- Tamari marinated sablefish, puffed red quinoa, roasted corn butter sauce, micro greens (GF)
- West Coast Dungeness crab cake, Meyer lemon aioli
- Mini Bison Slider
Cheddar cheese, caramelized onions, wild arugula, tomato on mini bannock
- Sliders (Minimum 3 Dozen Per Type)
Beef short-rib slider, melted Roquefort cheese, red onion and mustard seed jam
Buttermilk fried chicken slider, Monterey jack cheese lettuce, tomato, honey dijon mayo
Vegetarian black bean and wild mushroom slider, applewood smoked cheddar, roasted red pepper aioli

LUXURY CANAPÉS

\$65 Per Dozen

- Ginger miso-glazed salmon skewer (GF)
- Lemongrass chicken sate, Thai peanut sauce
- Mini vegetable samosa, raita yogurt dip (V)
- Wild mushroom and gorgonzola croquette, truffle aioli (V)
- Mediterranean spinach and feta pastry triangles, tzatziki dip (V)
- Hand-rolled vegetarian spring roll, sweet and sour sauce (V)
- Mesquite-grilled prawn, avocado, jack cheese quesadilla
- Fennel-scented Italian sausage wrapped in puff pastry
- Vietnamese-style lamb meatball with mint and coriander glaze
- Crispy Tofu Roll
Gourmet mushrooms, bamboo shoots, jicama, chilli-ginger sauce (GF, VE)
- Mini Yukon gold potato skins stuffed with bacon, cheddar cheese (GF)
- Mini Yukon gold potato skins stuffed with broccoli, cheddar, goat cheese (GF, V)

ACTION STATIONS

Action stations include a Chef and must be a minimum of 50 guests otherwise a \$200 service charge will apply. Action stations are not intended as a stand-alone meal. Any action station can be added to any menu for all periods.

POUTINE (GF)

\$30 Per Person
Thick cut fries, truffled beef jus, chunky marinara sauce, slow-cooked Texas pulled pork, buttermilk fried boneless chicken, cheese curds, bacon bits, crumbled gorgonzola cheese, lemon herb aioli, jalapeno slices, diced sweet bell pepper, scallion, sour cream

STIR-FRY

\$30 Per Person
Wok-fried prawns, ginger and soy marinated chicken breast, roasted BBQ pork, shitake mushroom, baby bok choy, corn, sweet bell pepper, bamboo shoots, water chestnuts, crispy chow mein noodles

RISOTTO (GF, V)

\$30 Per Person
Seasonal mixed mushrooms, spring peas, roasted butternut squash, Grana Padano cheese, freshly shaved burgundy truffles, fine herbs, whipped cream

PASTA

\$30 Per Person
Mozzarella and Spinach Ravioli
White wine chive cream, sauteed garlic prawns, seasonal mushrooms, petit green peas, oven-dried tomatoes, shaved Grana Padano cheese

Linguini Pasta

House-smoked chicken breast, wilted baby spinach, julienne peppers, artichoke hearts, roasted Roma tomato sauce, basil

Mac N' Cheese

Cavatappi noodles, aged white cheddar cheese sauce, brioche crumb topping

TACO

\$30 Per Person
House-made salsa, guacamole, sour cream, pickled jalapenos

Flank Steak (GF)

Mojo marinated beef, white corn tortilla, jack cheese, pineapple salsa, avocado cream

Tuna (GF)

Fajita spiced medium-rare tuna, fried corn tostada, green cabbage, avocado and sriracha cream

Veggie

Spanish rice, grilled radicchio, shaved Manchego and cheddar cheese

CARVING STATIONS

Carving stations include a chef and must be a minimum of 50 guests otherwise a \$200 service charge will apply. Carving stations are not intended as a stand-alone meal. Any carving station can be added to any menu for all periods.

STRIPLOIN (GF)

\$33 Per Person
Slow roasted BBQ dry rubbed AAA Alberta beef, au jus, horseradish, dijon and grainy mustards, mini brioche buns

TURKEY (GF)

\$33 Per Person
Herbed focaccia stuffing with mushrooms, sage and fennel sausage (g), orange cranberry relish and turkey pan jus, rolls

HAM (GF)

\$33 Per Person
Maple brown sugar glazed bone-in country ham, apricot pommery mustard relish, mini Portuguese rolls

LAMB (GF)

\$33 Per Person
Irish-influenced roasted leg of lamb stuffed with rosemary and garlic, minted pan jus, olive oil grilled flatbread

SALMON

\$33 Per Person
Steelhead salmon baked in buttery puff pastry, layered with baby spinach, sauteed white button mushrooms, fine herbs, shrimp bisque sauce finished with Vermouth

DINNER



DINNER TABLE

All signature dinner tables include artisan bread display with creamery butter, olive oil and balsamic vinegar, Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

EXTRAVAGANT

\$121Per Person

COLD TABLE

- Leafy Greens with Fine Herbs (GF, VE)
Pink champagne vinaigrette and creamy ranch dressing
- Organic Quinoa Salad (GF, VE)
Sun-dried apricots, orange zest, toasted almonds, ginger, mint
- Roasted Beet Salad (GF, V)
Crumbled Okanagan goat cheese, pistachio slivers
- “Japchae” (V)
Sweet potato noodles, shitake mushroom, baby spinach, julienne vegetables, fried egg, sesame sweet soy dressing
- Caesar Salad
House-made focaccia croutons, Grana Padano cheese, buttermilk Caesar dressing
- West Coast Antipasto Display (GF)
Pesto grilled vegetables, smoked and steamed Pacific seafood, Italian charcuterie, cured olives, marinated artichokes, aged balsamic reduction

HOT TABLE

- Chef Carved Cracked Black Pepper and Thyme Crusted Canadian Triple “A” Beef Striploin (GF)
Horseradish relish, cabernet reduction
- Fraser Valley Chicken Breast “Saltimbocca” (GF)
Parma ham, sage, Marsala red wine reduction
- Pan-Seared North Pacific Halibut (GF)
Lemon, arugula risotto cake, citrus dill beurre blanc
- Baked Spinach and Ricotta Cannelloni (V)
Smoked tomato coulis, alfredo sauce, Grana Padano cheese
- Gratin dauphinoise potato (GF, V)
- Roast polenta, ratatouille, smoked tomato coulis, fried kale (GF, V)

DESSERT TABLE

- Decadent pastry shop cakes, delicate French pastries, mini tarts, vanilla crème brûlée
- Selection of BC and artisanal cheeses (GF)
- Sliced seasonal fruit

LIFESTYLE

\$110 Per Person

COLD TABLE

- House Blended “Barnston Island” Baby Lettuces (GF, VE)
Sun-dried blueberries, candied walnuts, local cherry tomatoes, citrus honey vinaigrette
- Organic Quinoa Salad (GF, VE)
Sun-dried apricots, orange zest, toasted almonds, ginger, mint
- Local Mini Nugget Potato Salad (GF)
Alderwood smoked bacon, scallion, creamy gorgonzola dressing
- Caesar Salad
House-made focaccia croutons, Grana Padano cheese, buttermilk caesar dressing
- Antipasto Display (GF)
Marinated and lightly grilled Mediterranean vegetables, artichoke hearts, assorted olives, charcuterie of local and European smoked and cured deli meats, assorted cheeses

HOT TABLE

- Grilled Alberta Beef Medallions (GF)
Roasted parsnip puree, smoky onion rings, brandy peppercorn sauce
- Cedar plank maple BBQ Lois Lake steelhead salmon (GF)
- “Rosstown” Farms Dijon Crusted Free Run Chicken
Natural poultry jus with honey and thyme
- Roast polenta, ratatouille, smoked tomato coulis, fried kale (GF, V)
- Sea salt and rosemary roasted Yukon nugget potatoes (GF, VE)
- Bouquetiere of seasonal vegetables (GF, VE)

DESSERT TABLE

- Decadent pastry shop cakes, delicate French pastries, mini tarts, vanilla crème brûlée
- Sliced seasonal fruit

DINNER TABLE CONTINUED

COMFORT

\$99 Per Person

COLD TABLE

- Mixed Artisan Lettuces (GF, V)
White balsamic and honey-compressed green apples, smoked gouda with minted raspberry dressing
- Roasted Local Champignon Mushrooms, Cherry Tomato, Pearl Bocconcini (GF, V)
marinated with lemon oil, basil, garlic
- Caesar Salad
House-made focaccia croutons, Grana Padano cheese, buttermilk caesar dressing
- Rustic Mini Red Skin Potato Salad (GF)
Double-smoked bacon, stone ground mustard and thyme vinaigrette

HOT TABLE

- Pan-Seared Fraser Valley Chicken Breast (GF)
Riesling chicken demi with chanterelle mushrooms, roasted shallots, fried sage
- Grilled AAA West Coast Steak (GF)
Tarragon Madeira jus
- Penne Regate Pasta (G, V)
Wilted baby spinach, oven-dried tomato, broccoli florets, sweet bell peppers, garlic, extra virgin olive oil, basil, parmesan cheese
- Baked Ratatouille Pave (GF, VE)
Eggplant, zucchini, tomato, sweet bell pepper coulis
- Crushed BC golden nugget potatoes with roasted garlic (GF, VE)

DESSERT TABLE

- Decadent pastry shop cakes, delicate French pastries, mini tarts, vanilla crème brûlée
- Sliced seasonal fruit

PLATED DINNER

All plated dinners include artisan rolls and butter, Starbucks® regular and decaffeinated coffee, assorted Tazo® 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.

\$15 supplement for a 4-course menu

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

*Name cards and seating charts are 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)

- Wild Mushroom Soup (GF)
Sherry, thyme, white truffle oil
- Maple and Ginger Roasted Butternut Squash Soup (GF)
Smoked duck breast, cinnamon crème fraîche
- Lobster Bisque (GF)
Brandy crème fraîche and chive
- Wall Centre Signature Salad
Green and white asparagus duet, serrano ham, poached quail egg, citrus fillets, brioche crouton, parmesan snow, meyer lemon emulsion
- “Barnston Island” Baby Lettuce (V)
Okanagan ice wine, Fraser Valley honey and ginger compressed green apple double cream brie, cranberry crostini, house-made candied walnuts, small batch pharaoh lemon vinaigrette
- Tender Hearts of Romaine
Baby romaine wedges, poached cage-free egg, white anchovies, pancetta wafer, cherry tomatoes, focaccia crostini, buttermilk Caesar dressing
- Beets, Tomatoes and Strawberries (GF, V)
Candy cane beets, heirloom tomatoes, strawberries, mozzarella, baby arugula, pistachios, basil oil, hand-crafted raspberry vinaigrette
- Tiger Prawn Salad (GF)
Gem lettuce, tobiko caviar, mango, cucumber, tempura nori cracker, wasabi cream
- Vine-ripened Tomato and Salt Spring Island Chevre Tart (V)
Wild cherry plum chutney

DESSERT (CHOOSE ONE)

- Basque Burnt Cheesecake
Mango passion fruit coulis, white chocolate bar
- Black Forest Jar
Decadent chocolate cake, sour cherry compote, kirsh flavoured cream, chocolate mousse and shavings
- Pecan and Hazelnut Baked Meringue (GF)
Chantilly cream, fresh berries
- Salted Chocolate Ganache Cake
Caramel sauce, chocolate soil, vanilla bean-infused cream
- Trio (GF) (\$5 Supplement)
Flourless Belgium chocolate cake, peppermint crème anglaise
Red wine poached pear with cinnamon, orange and vanilla bean essence
Pavlova, raspberry sorbet
- Pastry Shop Daily Dessert Selection (\$10 Supplement)
Truffles, petit fours, exquisite mini tarts, assorted macarons, crème brûlée, dessert shooters
(served family style or as a buffet)

PLATED DINNER CONTINUED

ENTRÉE

MEAT AND POULTRY

- Surf and Turf (GF)
Flame-broiled AAA Alberta beef tenderloin, creole spiced jumbo prawn, grilled fingerling potato, baby seasonal vegetables, saffron cauliflower puree, port wine reduction
\$102 Per Person
- Rack of Lamb
Herb-roasted lamb rack with Meaux mustard crust, cranberry mascarpone polenta, warm artichoke salad, French beans, baby carrots, minted lamb reduction
\$95 Per Person
- Filet (GF)
Grilled AAA Alberta Beef Tenderloin
Baked Yukon gold potato with garlic and thyme, buttered asparagus, torched bell peppers, roasted cauliflower florets, crispy shallots, madeira demi-glaze
\$97 Per Person
- Steak and Fish (GF)
West Coast cut NY steak and maple dijon crusted Lois Lake steelhead salmon, fried potato wedges, roasted brussel sprouts, confit of cherry tomatoes, tarragon butter and green pea veloute
\$95 Per Person
- Poussin (GF)
Roasted game hen stuffed with chanterelle mushroom, herbs and wild rice, white cannellini bean fricassee, kale, maple cinnamon baked squash, cranberry poultry glaze
\$87 Per Person
- Poulet
Roasted Fraser Valley free-range chicken breast and chicken leg confit with pancetta and sage, lemon braised fondant potato, baby beets, carrots, celeriac puree, natural jus reduction
\$84 Per Person

SEAFOOD

- (All Seafood Entrees are Ocean Wise)
- Sablefish
Roasted miso-glazed North Pacific black cod, five-spiced braised daikon, baby bok choy, spring onion, pan-seared hand-made flour dumpling, wild mushroom and tomato consommé
\$93 Per Person
 - Halibut (GF)
Butter-seared fresh halibut fillet, roasted prawns, Salt Spring Island mussels off the shell, lemon and dill braised fingerling potatoes, shaved fennel with citrus oil, light saffron broth
\$88 Per Person
 - Arctic Char
Baked pistachio-crust ed icy water Arctic char, king crab and sweet corn fritter, organic quinoa pilaf, Granville Island petit vegetables, pink grapefruit and chive beurre blanc
\$86 Per Person
 - Salmon (GF)
Pan-seared Lois Lake steelhead salmon, preserved Meyer lemon and sweet pea risotto, petite vegetables, chervil butter sauce
\$86 Per Person

VEGETARIAN

- Wild Mushroom Spinach and Ricotta Roulade (GF, V)
Baby striped beets, asparagus, roasted cauliflower florets, roasted garlic cannellini bean puree, grape tomato basil vinaigrette, black pepper parmesan crisp
\$82 Per Person

CHILDREN'S PLATED MENU

\$32 Per Child
(Available for children 12 and under)
Choice of 100% orange juice, apple juice, milk or soda pop
Choice of one entree and one dessert from below (must be the same selection for all children)

ENTRÉE

(All entrees include a choice of french fries, green salad or
veggies and dip. Must be the same selection for all)

- 100% all-beef burger
- Breaded chicken breast strips
- Grilled cheddar cheese sandwich on whole wheat
- Baked creamy macaroni and cheese
- Jumbo all-beef hot dog
- Spaghetti and meatballs
- Grilled chicken Caesar wrap
- Pizza wedge with tomato sauce and mozzarella cheese

DESSERT

- Vanilla ice cream with whipped cream and fruit garnish
- Fruit sorbet trio
- Mini oatmeal and chocolate chip cookies
- Fresh seasonal fruit plate
- Sliced apples with honey yogurt dip



BAR AND WINE

HOST

The Host pays for all the beverages consumed. Prices do not include 5% GST, 10% Liquor Tax and 22% Service Charge. Bartender: \$50/hr (min of 4 hrs) will apply if \$400 net revenue is not met per bar.

HOUSE RED OR WHITE WINE

\$11 Per Glass
Peller Reserve Winemakers Red or White - VQA

FEATURED HOUSE WINE

\$12 Per Glass

DOMESTIC BEER

\$11 Each
Molson Canadian, Coors Light

PREMIUM SPIRITS

\$11 Each
Absolut Vodka, Beefeater Gin, Bacardi White Rum, Canadian Club Rye, Jack Daniels Bourbon, Ballantines Scotch, Lamb's Dark Rum, Sauza Tequila, Nolly Pratt Vermouth and Cinzano

SPECIALITY AND IMPORT BEER

\$12 Each
Heineken, Corona, Red Truck Lager, IPA, and Amber Ale

DELUXE SPIRITS

\$12 Each
Bombay Sapphire Gin, Tito's Vodka, Crown Royal Rye, Jonny Walker Scotch, Glenfiddich Scotch

MARTINIS

\$15 Each
2oz

COOLERS

\$11 Each
Smirnoff Ice, Strongbow Ciders

DELUXE LIQUEURS

\$13 Each
Kahlua, Baileys, Frangelico, Amaretto, Taylor Fladgate Port, Bols Blue and Melon Liqueurs, Sour Puss Apple and Raspberry, Triple Sec, Grand Marnier, Courvoisier Cognac, Malibu

NON-ALCOHOLIC BEVERAGES

\$7 Each
Selection of Pepsi® regular and diet soft drinks
Dole® Bottled 100% Juices (Apple, Orange, Grapefruit and Cranberry)
Sparkling Mineral Water
Still Water
Non-Alcoholic Beer

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 5% GST, 10% liquor tax and 22% service charge. Bartender: \$50/hr (min. 4 hrs) will apply if \$400 net revenue is not met per bar. Cashier: \$50/hr (min 4 hrs). Hotel will staff one cashier per 100 guests.

HOUSE RED OR WHITE WINE

\$12 Per Glass
Peller Reserve Winemakers Red or White - VQA

FEATURED HOUSE WINE

\$13 Per Glass

DOMESTIC BEER

\$12 Each
Molson Canadian, Coors Light

PREMIUM SPIRITS

\$12 Each
Absolut Vodka, Beefeater Gin, Bacardi White Rum, Canadian Club Rye, Jack Daniels Bourbon, Ballantines Scotch, Lamb's Dark Rum, Sauza Tequila, Nolly Pratt Vermouth and Cinzano

SPECIALITY AND IMPORT BEER

\$13 Each
Heineken, Corona, Red Truck Lager, IPA, and Amber Ale

DELUXE SPIRITS

\$13 Each
Bombay Sapphire Gin, Tito's Vodka, Crown Royal Rye, Jonny Walker Scotch, Glenfiddich Scotch

MARTINIS

\$16 Each
2oz

COOLERS

\$12 Each
Smirnoff Ice, Strongbow Ciders

DELUXE LIQUEURS

\$14 Each
Kahlua, Baileys, Frangelico, Amaretto, Taylor Fladgate Port, Bols Blue and Melon Liqueurs, Sour Puss Apple and Raspberry, Triple Sec, Grand Marnier, Courvoisier Cognac, Malibu

NON-ALCOHOLIC BEVERAGES

\$7 Each
Selection of Pepsi® regular and diet soft drinks
Dole® Bottled 100% Juices (Apple, Orange, Grapefruit and Cranberry)
Sparkling Mineral Water
Still Water
Non-Alcoholic Beer

WINE

WHITE

- Peller Reserve Winemakers White, VQA, BC
\$40 Per Bottle
- Open Sauvignon Blanc, VQA, BC
\$42 Per Bottle
- Red Rooster Pinot Gris, VQA, BC
\$46 Per Bottle
- Gabbiano Pinot Grigio, IT
\$46 Per Bottle
- Tinhorn Creek Chardonnay, VQA, BC
\$52 Per Bottle
- Babich Marlborough Sauvignon Blanc, NZ
\$54 Per Bottle
- Grey Monk Riesling, VQA, BC
\$54 Per Bottle
- Hahn Chardonnay, US
\$60 Per Bottle
- Nk'Mip Winemakers Series Pinot Blanc, VQA, BC
\$70 Per Bottle
- Black Hills Viognier, VQA, BC
\$70 Per Bottle
- Bellingham 'The Bernard Series' Chenin Blanc, SA
\$70 Per Bottle
- William Fevre Petit Chablis, FR
\$74 Per Bottle
- Villa Maria Sauvignon Blanc, NZ
\$80 Per Bottle

RED

- Peller Reserve Winemakers Red, VQA, BC
\$40 Per Bottle
- Open Merlot, VQA, BC
\$42 Per Bottle
- Red Rooster Cabernet Merlot, VQA, BC
\$46 Per Bottle
- Marques De Caceres Rioja, SP
\$46 Per Bottle
- Chateau Courteillac Bordeaux, FR
\$48 Per Bottle
- Kingston Estate Shiraz, AU
\$50 Per Bottle
- Septima Malbec, AR
\$54 Per Bottle
- Garzon Cabernet Franc Tannat, UY
\$54 Per Bottle
- Tinhorn Creek Cabernet Franc, VQA, BC
\$58 Per Bottle
- Tinhorn Creek Pinot Noir, VQA, BC
\$58 Per Bottle
- La Braccasca Montepulciano, IT
\$60 Per Bottle
- Meiomi Cabernet Sauvignon, US
\$65 Per Bottle

- Mission Hill Pinot Noir, VQA, BC
\$80 Per Bottle
- Louis Latour Bourgogne, FR
\$85 Per Bottle
- Black Hills Syrah, VQA, BC
\$95 Per Bottle
- Stag's Leap Cabernet Sauvignon, US
\$120 Per Bottle
- Domaine Drouhin Pinot Noir, US
\$175 Per Bottle
- Chateau La Bon Pasteur Bordeaux, FR
\$330 Per Bottle

SPARKLING WINE AND ROSÉ

- Henri Gallard Rosé, FR
\$44 Per Bottle
- Henkell Trocken Sparkling Wine, GER
\$50 Per Bottle
- Henkell Trocken De-Alcoholized Sparkling Wine, GER
\$40 Per Bottle
- Stellars Jay Brut, BC
\$58 Per Bottle
- Charton & Trebuchet Cremant Brut, FR
\$65 Per Bottle
- Veuve De Clicquot Champagne, FR
\$150 Per Bottle
- Dom Pérignon Champagne, FR
\$480 Per Bottle



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