

EVENTS MENU

Wall

WALL CENTRE
VANCOUVER AIRPORT

WESTIN



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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 Tazo® teas and condiments and an assortment of fruit juices.

ESCAPE

\$35 Per Person

- Freshly baked croissants, muffins, and a selection of toasting bread
- Butter, honey and fruit preserves
- Seasonal cubed fruit (GF, DF)
- Scrambled eggs (GF)
- Country style turkey sausage (GF, DF)
- Sea salt and herb adorned breakfast potatoes (GF, DF, VE)

WALL CENTRE SUSTAINABLE

MORNING STARTER

\$35 Per Person

- Seasonal cubed fruit (GF, DF)
- Superfood bircher muesli, steel-cut oats, chia, flaxseed, goji berry, blueberry, clover honey, low-fat yogurt
- Fresh fruit smoothies (GF, DF, VE)
- Multigrain and whole wheat toasting breads
- Butter, honey and fruit preserves
- Egg white scramble, sautéed spinach, herb roasted plum tomato (GF, DF)

WEST COAST CONTINENTAL

\$30 Per Person

- Variety of freshly baked croissants, muffins, and danishes
- Superfood housemade granola and yogurt
- Butter, honey, and fruit preserves
- Seasonal cubed fruit (GF, DF)

BREAKFAST ENHANCEMENTS

BREAKFAST ADD-ONS

\$11 Per Person

- Traditional organic eggs benedict
- Spinach, roasted peppers and tangy goat cheese frittata
- Organic florentine benedict and potato cake
- Bacon, cheddar, caramelized frittata
- Turkey, egg and cheddar breakfast wraps
- Spinach, mushroom, egg and cheddar breakfast wraps
- Buttermilk pancakes
- Cheddar and buttermilk biscuit

BREAKFAST SIDES

\$8 Per Person

- Assorted breakfast pastries
- Selection of toasting breads
- House baked loaves (banana toasted pecan, fruit explosion, cranberry and lemon)
- Assorted bagels with cream cheese
- Gluten-free toasting station
- Individual assortment of flavoured yogurts
- Individual superfood house-made granola and yogurt
- Superfood elixir (GF, DF, VE)
- chilled blended vegetable and fruit juice shots
- Fresh fruit smoothies
- Organic hard boiled free range eggs
- Scrambled eggs with roasted herb tomatoes (GF, DF)
- French toast with canadian maple syrup
- Bacon
- Supergrain oatmeal
- large oat flakes, quinoa, flax, pumpkin seed, clover honey

PLATED BREAKFAST

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

THE CANADIAN

\$35 Per Person

- Seasonal cubed fruit (DF)
- Scrambled eggs
- Country style turkey sausage (DF)
- Roasted herb Roma tomatoes with pesto and parmesan
- Sea salt and herb adorned breakfast potatoes (DF)



Food (12% Gratuity, 8% Admin Fee & 5% GST), Alcohol (12% Gratuity, 8% Admin Fee, 5% GST & 10% Liquor Tax), AV Equipment (20% ETS Fee, 5% GST & 7% PST), Labour (5% GST), Room Rentals (5% GST), Deliveries (5% GST) All pricing is per person unless noted otherwise. Minimum 25 guests, based on 60 minutes of service unless noted otherwise. Additional flat fee of \$100.00 per day for guarantees less than 25 guests. (GF) Gluten Free (DF) Dairy Free (OW) Ocean Wise (V) Vegetarian (VE) Vegan.

breaks



BREAKS

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

BUILD YOUR OWN BREAK

\$21 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
- Fat bread and pita chips with hummus (DF)
- Selection of house-baked loaves
- Vegetable crudites, ranch dip (GF)
- Steamed edamame, sea salt (GF, DF, VE)
- Trail mix (DF, VE)
- Crisp latke, caramelized apple crema (GF)
- Blueberry, chia and almond milk pudding (GF, DF, VE)

GROUP B

Choose One

- Fresh fruit smoothies (GF)
- Yogurts (GF)
- Red and green apple wedges with bee pollen yogurt dip (GF)
- Flour tortilla strips with pico de gallo (DF)
- Grape tomato, low-fat mozzarella bocconcini, olives (GF)
- Dark chocolate chips and walnuts
- Roasted vegetable, tangy goat cheese stromboli
- Crustless cheddar and potato quiche (GF)

GROUP C

Choose One

- Assorted Vector® energy bars
- Smoked salmon, chive cream cheese, whole grain bread
- Fresh fruit skewer, honey yogurt dip (GF, DF)
- Honey drizzled Nutella®, walnut stuffed oat crepes
- Turkey, cheddar involtini
- Smashed avocado, fresh corn tortilla
- Berry studded bircher muesli

FOCUS + CONCENTRATE

\$21 Per Person

- Assorted nuts and dried fruit
- Red and green apple wedges, bee pollen yogurt dip (GF)
- Smoked salmon, chive cream cheese, whole grain breadt

CONNECT + COLLABORATE

\$21 Per Person

- Vegetable crudité and ranch dip
- Turkey and cheddar involtini
- Yogurts

REST + RECOUPERATE

\$21 Per Person

- Flatbread and pita chips with hummus (DF)
- Grape tomato, low-fat mozzarella bocconcini, olives (GF)
- Dark chocolate chips and walnuts
- Chilled orange-infused bittersweet chocolate soy drink (GF, DF)

BEVERAGES

Freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments.

FRESHLY BREWED STARBUCKS® COFFEE

\$7 Per Person

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 Tazo® teas and condiments.

BALANCE

\$41 Per Person

Apron soup of the day
Mixed green salad tossed, house dressing
Chopped “wedge salad”
crisp iceberg, tomato, Qualicum blue cheese, filberts, traditional sour cream and buttermilk dressing
Assorted Wraps:

- Roasted aaa beef with chipotle mayonnaise, peppers, black beans,and brown rice
- Roasted chicken with smashed avocado, quinoa, and brown rice
- Ocean wise albacore tuna salad, quinoa, and brown rice withlemon and chive mayonnaise
- Fire-roasted peppers, grilled eggplant, tomato, spiced chickpeas,cilantro and mint relish yogurt

(Based on three pieces per person)
Assorted cookies and squares

ENERGIZE

\$41 Per Person

Apron soup of the day
Mixed green salad, house dressing
Kale-bouleh (GF, DF, VE)
curly green kale, quinoa, flax preserved lemon, cucumber, mint and citrus dressing
Assorted sandwiches:

- Peppered roast beef on kaiser with sliced pickles and horseradishmayo
- Turkey breast and aged cheddar with dijon aioli and oven-roastedherb plum tomato, french baguette
- Ocean wise albacore tuna and tender herb salad on Artisinal breadwith lemon mayo
- Peppery arugula, mellanzani, bocconcini, oven-dried tomato,lemon hummus, potato baguette

(Based on three pieces per person)
Assorted cookies and squares

ESSENTIAL

\$41 Per Person

Traditional tomato soup
Mixed green salad, house dressing
Toasted farro salad (DF)
walnuts, roasted squash, tangy cranberry and clover honey vinaigrette
Three types of grilled cheese sandwiches:

- Havarti, medium cheddar & edam on small-batch made sourdough
- Herb Boursin, brie, slow-roasted chicken and caramelized onion oncracked whole wheat
- mozzarella, aged cheddar, grilled vegetables, oven-roasted plum-tomato, pesto on organic multigrain

Assorted cookies and squares

NURTURE

\$41 Per Person

Comforting butternut squash soup
Vietnamese salad bowl (GF, DF)
Rice noodle, julienne carrots, cucumber, mint, basil, cilantro, crushed roasted peanuts, fried garlic, grilled lemongrass chicken, lemon, lime, chilli, fish sauce dressing
Salmon salad bowl (DF)
Roasted wild salmon, farro, orange segments, edamame, radish petals, kale, spinach, cilantro, soy, clover honey, lemon vinaigrette
Strawberry mango mousse cake

HOT LUNCH TABLE

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

A LITTLE ITALY

\$45 Per Person

Heirloom varietal tomato, strawberry, shaved fennel, zesty balsamic dressing (GF, DF, VE)
Traditional romaine heart Caesar salad, traditional accompaniments
Penne, cheese tortellini
Creamy alfredo pesto
Classic meatball (GF, DF) and tomato pomodoro (GF, DF, VE)
Rosemary pane artiginale
Tiramisu
Bolognese Supplement To Little Italy - \$5 Per Person

A LITTLE JAPAN

\$45 Per Person

Sunomono salad, cucumber, lemon (GF, DF, VE)
Miso soup, tofu, scallion (GF, DF)
Teriyaki chicken, toasted sesame (DF)
Roasted hibachi seasoned edamame, broccoli, peppers & shemeji mushroom (GF, DF, VE)
Steamed sushi rice
Green tea matcha mousse cake

A LITTLE GREEK

\$45 Per Person

Warm pita bread
Tzatziki
Greek salad with Kalamata olives
Tomato, herb and lemon braised chicken (GF, DF)
Grilled Mediterranean vegetables
Herb-roasted potato
Lemon mousse

A LITTLE MEDITERRANEAN

\$45 Per Person

Fatoush salad, peppers, red onion, cucumber, tomato, radish, green onion, sumac, lemon vinaigrette (DF)
Traditional hummus
Roasted lemon yoghurt
Grilled pita
Roasted cauliflower, mushrooms, heirloom cherry tomato, cilantro & mint (GF, DF, VE)
Preserved lemon, green olive, tomato tagine chicken (GF, DF)
Lime mousse

A LITTLE COASTAL

\$45 Per Person

Tangled celebration lettuces, ribbons of carrot, radish petals, herb balsamic vinaigrette and creamy ranch
Varietal heirloom beet and chevre salad in a sherry maple vinaigrette (GF)
Ocean Wise sockeye, spinach and lemon cream (GF)
Brown rice (GF)
Green bean, zucchini, mushroom bake (GF, DF, VE)
Okanagan fruit and berry heritage harvest crumble

PLATED LUNCH

All plated lunches include fresh baked artisan rolls and butter, freshly brewed 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 (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

- Simple greens (GF)**
Mixed greens, compressed cabernet pear and candied almond, maple sherry vinaigrette (GF, DF, VE)
- Varietal heirloom tomato and ricotta cheese salad**
Micro basil, cracked olive, lemon citrus vinaigrette (GF)
- Heart of romaine salad and curly kale**
Crisp bacon lardons, fried capers, shaved parmesan, garlic dressing (GF)
- Asian crisp salad (GF, DF)**
Sui Choy, pea tops, carrots, peppers, salted peanuts, ginger soy vinaigrette
- Centre cut iceberg salad**
Local Jersey blue cheese, crisp bacon, free run hen egg, heirloom tomato and fried tobacco onions
- Apron soup of the day**
- Steveston seafood chowder (GF)**
- Portabella and wild mushroom (GF)**
- Asparagus with lemon yogurt crema (GF)**
- Roasted tomato and garlic (GF)**
- Zesty Minestrone (GF)**

ENTRÉE

- Spanish style braised short rib (GF)**
Peperonata, green olives, preserved lemon, creamed potato, green beans
\$60 Per Person
- Roasted chicken breast (GF)**
Lemon cream jus, seasonal vegetables
\$52 Per Person
- Grilled steelhead (GF)**
Spring succotash vegetables, tomato, caper, brown butter and parsley
\$52 Per Person
- Ancient grain pilau (DF,VE)**
Grilled farmer's vegetables, stewed tomato, sherry compote
\$47 Per Person

DESSERT

Choose One

- Lemon mousse cake**
White chocolate, berry coulis
- Blueberry cheesecake**
Whipped chantilly cream, vanilla pudding
- Classic tiramisu**
Raspberry fluid gel
- Peanut butter chocolate bar**
Salted caramel sauce, almond crumble

reception



RECEPTION TABLE

All pricing is per person unless noted otherwise.

COASTAL CHILLED SEAFOOD PLATTER

Chilled prawns, smoked oysters, honey mussels, Island clams, capers, red onion, lemon, traditional seafood sauce, aioli
\$30 Per Person

LAND OF THE RISING SUN SUSHI

Assorted hand-rolled maki, sashimi and nigiri, wasabi and pickled ginger
\$29 Per Person

FLIGHT OF WEST COAST WILD SALMON

Cold smoked, hot smoked, gravlax, candied house-made honey butter bannock bread, bagel crisps, cream cheese, red onion, capers, and lemon
\$30 Per Person

CLASSIC AMERICAN COMFORT

Ultimate macaroni & cheese, panko, herb crust, individual meatloaf, tangy tomato compote, carnival corn dogs
\$26 Per Person

KOREAN EXPRESS

Pajeon kimchi, green onion, squid, fried mandu, soy and vinegar sauce kim bap
\$26 Per Person

PIZZA

- Basil, sundried tomato, goat cheese, spinach, wild and tame mushrooms, caramelized onion
- Honey stung ham and pineapple
- Pepperoni and sausage

\$22 Per Person

ANTIPASTO PLATTER

Bocconcini and cured tomatoes, fire-roasted peppers, grilled zucchini, Italian charcuterie, assorted olives, hummus, melanzani, assorted pita crackers, artisan bread
\$18 Per Person

FLIGHT OF HUMMUS (DF,VE)

Traditional chickpea, roasted cauliflower, edamame & sweet pea, charred eggplant & roasted spiced garbanzo bean flatbreads, pita, rustic bread
\$17 Per Person

LOCAL ARTISANAL AND INTERNATIONAL CHEESE DISPLAY

Assortment of fruit compotes and preserves, sliced baguette, crackers
\$18 Per Person

FLIGHT OF DESSERTS

An ever-changing array of tempting, almost sinful mini desserts
\$17 Per Person

FRESHLY CUT GARDEN VEGETABLE TRAY

Buttermilk herb dip
\$14 Per Person

SLICED SEASONAL FRUIT

Assortment of seasonal fresh fruit and berries
\$12 Per Person

COLD CANAPÉS

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

WILD SOCKEYE SALMON AND SCALLOP MOUSSE TERRINE (GF)
Cucumber Coins
\$50 Per Dozen

PROSCUITTO WRAPPED MISSION FIG (GF, DF)
Balsamic vincotto
\$50 Per Dozen

ALBACORE TUNA POKE (GF, DF)
Red obo, alaea volcanic salt
\$50 Per Dozen

SESAME SEARED ALBACORE TUNA (DF)
Ponzu, fried garlic, micro cilantro
\$50 Per Dozen

CHICKEN RILLETTE (GF)
Pickled grapes, ficelle crisp
\$50 Per Dozen

MINI ROCK CRAB SALAD, AVOCADO SLIDER
\$50 Per Dozen

FIRE-GRILLED SPICED PRAWN (GF)
Guacamole, pico de gallo
\$50 Per Dozen

ROASTED PEAR & HERB GOAT CHEESE (GF)
Crushed almond flake sphere
\$45 Per Dozen

SINFUL DEVILLED EGGS
Maple pancetta soil, crisp shallot
\$45 Per Dozen

GRILLED VEGETABLE BRUSCHETTA
Tangy artisanal goat cheese
\$45 Per Dozen

EGGPLANT CAPONATA CROSTINI
\$45 Per Dozen

CORN BLINI
Avocado and charred corn relish, micro coriander
\$45 Per Dozen

SMOKED SALMON MOUSSE
Pickled fennel, pita chip
\$45 Per Dozen

MUSHROOM PUTTANESCA CROSTINI
\$45 Per Dozen

HOT CANAPÉS

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

CHICKEN AL PASTOR SKEWER (GF)

Lime crema
\$50 Per Dozen

MAPLE AND PANCETTA CRUSTED SEARED DIVER SCALLOP (GF)

Lime crema
\$50 Per Dozen

SOCKEYE SALMON CANDY

Maple rum glaze, honey butter bannock
\$50 Per Dozen

CREAMY SPINACH & ARTICHOKE, CRISP POTATO ROESTI (GF)

\$50 Per Dozen

CRISPY 5 SPICE CHICKEN SKEWER (GF,DF)

Sweet chilli sauce
\$50 Per Dozen

FIRE CRACKER TEMPURA TIGER PRAWNS

Ponzu dipping sauce
\$50 Per Dozen

BEEF SLIDERS

Lettuce and tomato on a soft milk bun, house sauce
\$50 Per Dozen

FRESH PORK & FENNEL SAUSAGE STUFFED MUSHROOM CAP (DF)

\$50 Per Dozen

LAP CHEONG & PRAWN STICK (DF)

\$50 Per Dozen

FIRE-GRILLED TANDOORI PRAWN (GF)

Cucumber raita
\$50 Per Dozen

PAN-SEARED MASALA SPICED SCALLOPS (GF, DF)

Grape tomato chutney
\$50 Per Dozen

JUJEH CHICKEN STICKS (GF)

Lemon and saffron crema
\$50 Per Dozen

TURKEY SLIDERS

Lettuce tomato on a soft milk bun, cranberry mayo
\$50 Per Dozen

VEGETARIAN SLIDERS

Lettuce and tomato on a soft milk bun, pesto mayo
\$50 Per Dozen

AGEDASHI TOFU SKEWER (DF)

Bonito flakes, tonkatsu sauce
\$50 Per Dozen

CHICKEN DUMPLING POTSTICKERS

Soy ginger dip
\$45 Per Dozen

FIRE-GRILLED ITALIAN SAUSAGE AND PEPPER SKEWERS

\$45 Per Dozen

CLASSIC MINI QUICHE

\$45 Per Dozen

VEGETARIAN SPRING ROLLS

Sweet chilli sauc
\$45 Per Dozen

FALAFEL SKEWER (GF)

Preserved lemon and mint yogurt
\$45 Per Dozen

SPANAKOPITA

Cucumber relish
\$45 Per Dozen

ACTION STATIONS

An additional fee of \$200.00 will apply for guarantees less than fifty persons.

PASTA PASTA
Cheese tortellini, penne, and farfalle pasta, pesto, alfredo and Pomodoro sauce, accompanied by olives, capers garlic, mushrooms, sundried tomatoes, pancetta, red onion, spicy sausage, and parmesan cheese
\$25 Per Person

NOODLE WOK BOX
Egg noodles, rice noodles, soy sauce, teriyaki, bean sprouts, shitake mushrooms, green onion, julienne peppers, chilli, carrot, chicken, shrimp, tofu, sesame seeds
\$25 Per Person

POUTINE
Double fried Kennebec fries, house-made rich gravy, seafood gravy with baby clams and bay shrimp, house-made spiced cheddar queso, applewood smoked bacon, spiced minced chuck burger, spring onion, diced tomato, sour cream, cheese curds
\$25 Per Person

CARVING STATIONS

An additional fee of \$200.00 will apply for guarantees less than fifty persons.

HERB AND DIJON ROASTED HIGH COUNTRY BEEF (GF, DF)
Served with assorted split rolls and condiments
\$27 Per Person

ROASTED PORK LOIN AL PASTOR (GF,DF)
Guajillo pepper, achiote rub, pineapple, grilled pineapple chutney
\$27 Per Person

SALMON WELLINGTON
Mushroom duxelles, sauteed spinach, classic dill and lemon cream
\$27 Per Person

SALT SPRING ISLAND LEG OF LAMB (GF, DF)
Bruised rosemary and sea salt crust, lemon, mint, onion jam
\$27 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 Tazo® herbal teas and condiments.

THE CHEF’S BUFFET

\$80 Per Person

COLD TABLE

- Caesar salad with traditional accompaniments
- Mixed baby greens tossed in house vinaigrette (GF)
- British Columbia hothouse tomato salad, shaved fennel and slivers of pickled red onion with sherry maple vinaigrette (GF, DF)
- Roasted & shaved heritage rainbow carrots, crushed filberts, pear, chevre, maple balsamic dressing (GF)
- Sundried tomato pesto pasta salad with roasted peppers, capers, artichokes and olives

CARVERY (CHOOSE ONE)

- Salt spring island leg of lamb, bruised rosemary and sea salt crust, olive, lemon, caper and tomato relish (GF, DF)
- High country slow-roasted beef, cabernet sauvignon reduction (GF, DF)

HOT TABLE

- Grilled jukeh style chicken breast and leg with lemon, saffron, yogurt, parsley and mint (GF)
- Cold freshwater ling cod, lemon, capers, tarragon essence (GF)
Cheese tortellini with a spinach cream sauce and a varietal vegetable garnish
- Seasonal vegetable saute (GF, DF)
- Chef’s choice of potatoes (GF, DF)

DESSERT TABLE

Chef’s sweet table display

THE BC

\$75 Per Person

COLD TABLE

- Fraser valley mixed greens tossed in house vinaigrette (GF)
- Roasted sweet yams, baby spinach, and filberts with lemon vinaigrette
- Crisp Asian greens, pea shoots, carrots and salted peanuts, ginger soy vinaigrette (GF, DF)

OFF THE GRILL TABLE (CHOOSE ONE)

- Salt spring island leg of lamb, bruised rosemary and sea salt crust, olive, lemon, caper and tomato relish (GF, DF)
- High country slow-roasted beef, cabernet sauvignon reduction (GF, DF)

HOT TABLE

- Thyme roasted chicken, pearl onions, supreme sauce (GF, DF)
- Haida Gwaii wild salmon, fennel, citrus and cilantro slaw (GF)
- Brown and wild rice pilau
- Seasonal vegetable saute (GF, DF)

DESSERT TABLE

Chef’s sweet table display

THE WALL

\$70 Per Person

COLD TABLE

- Mixed green salad tossed in house vinaigrette (GF)
- Sui Choy, carrots, peppers, and peanuts in an Asian sesame dressing (GF, DF)
- Pemberton potato salad with grainy mustard and fine herbs (GF)

HOT TABLE

- Chicken breast and leg with olives, capers, stewed tomato, rosemary and lemon (GF, DF)
- Haida Gwaii wild salmon, lemon and miso glaze, ginger dashi nage (GF, DF)
- Cheese tortellini with a spinach cream sauce and a varietal vegetable garnish
- Herb-roasted local farm potatoes (GF, DF)
- Seasonal vegetable saute (GF, DF)

DESSERT TABLE

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 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 (maximum 3 selections including 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)

- Diver scallops (GF)**
Pancetta gremolata, parsnip, white chocolate, micro celery
- Deepwater pacific prawns (GF)**
Smoked tomato jam, artichoke and olive relish, tender herbs
- Crisp bean curd (GF)**
Foraged mushrooms, succotash of spring vegetables, yellow capsicum agrodolce
- Black pepper pork cheek (GF)**
Celeriac puree, cider jus, celery leaves
- Cream of asparagus**
Truffle essence
- Curried butternut squash soup**
Coriander yogurt
- Crab bisque**

- Sweet rock crab tian (GF)**
Chilled smoked tomato nage, microgreens
- Cured wild salmon (GF)**
Dry-cured scallop and Dungeness crab relish, lemon fluid gel, micro coriander, citrus soy vinaigrette
- Mixed greens (GF, DF, VE)**
Tangled ribbons of asparagus, carrots, fennel and local herbs, citrus honey vinaigrette
- Varietal heirloom tomato and ricotta cheese salad (GF)**
Micro basil, cracked olive and lemon white balsamic vinaigrette
- Pickled BC beet salad (GF)**
Minute pickled crisp beets, crumbled chevre, micro herbs, gold beet and sherry gastrique
- Strawberry fior di latte Caprese salad**
Fig balsamic, tender lettuces

DESSERT (CHOOSE ONE)

- Passion fruit dome**
Lemon curd
- Chocolate lave cake**
Espresso soil, raspberry fluid gel, berries
- Lemon praline dome**
Graham chocolate soil, mixed field berries
- Black pepper pork cheek (GF)**
Celeriac puree, cider jus, celery leaves
- Brownie mousse cake**
Salted caramel sauce, espresso pudding
- Montelimar apricot pistachio crumble**
Dried fruit coulis

PLATED DINNER (CONT.)

All plated dinners include fresh baked artisan rolls and butter, freshly brewed 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 (maximum 3 selections including vegetarian) for an additional \$10 per guest on top of the highest priced entrée (selected 5 working days in advance) *.
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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 (GF)
Port wine-braised shallot, pressed potato, espresso jus, tender vegetables
\$83

NEW YORK STRIPLOIN (GF)
Blue cheese croquette, truffle foraged mushroom, whipped potato, seasonal vegetables, horseradish jus
\$79

SHORT RIB BRAISE (DF)
Pulse & ancient grain pilaf, roasted root vegetables
\$79

SLOW-COOKED LAMB SHANK (GF, DF)
Spiced aged lentils, seasonal vegetables, masala jus
\$76

FREE-RUN CHICKEN BREAST (GF)
Rich thigh rillette, olive, caper, lemon and stewed tomato, seasonal vegetables, creamed potato
\$74

PARADISE VALLEY PORK TENDERLOIN (GF)
Aged cheddar grits, red-eye gravy, roasted apples, seasonal vegetables, sous vide tea brined
\$74

DEEPWATER COASTAL LINGCOD (GF)
Littleneck clam risotto, preserved lemon, chive rhubarb compote
\$74

SEARED HAIDA GWAI LINE-CAUGHT SALMON
Sweet pea studded risotto, corn veloute, seasonal vegetables
\$69

CRISPY SPRING VEGETABLE RICE ROLL (GF, V)
Julienne peas, spring onion, peppers, tofu and mushroom larb, Asian greens
\$65

GRILLED VEGETABLE MOUSSAKA (GF, V)
Eggplant, zucchini, mushroom, kale, lemon ricotta, tomato, oregano compote
\$65

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

(All meals 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 & 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.

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

WHITE

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

RED

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

SPARKLING & ROSÉ

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



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

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